



What's in your CSA farm share?

Fresh Spinach—Store in plastic bag in fridge for 1 week.

'Storage #4' Green Cabbage—Store in crisper drawer for up to 2-4 weeks. Wrap plastic around head if cut and not all used up at once.

'Purple Viking' Potatoes—Store in the fridge to keep from sprouting this time of year! All purpose.

Parsnips—Store in fridge in plastic bag for 2-4 weeks. Sweet!

'Yellow Sun' Carrots—Store in fridge in plastic bag for 2-4 weeks.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.



RIPLEY FARM

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Thank you
for a great
season!

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Dear Members,

No baby yet. I know you've all been wondering! I'm due right around the first day of spring. The question is: will Baby Ripley be an official spring chicken? ;)

I'm getting really excited about becoming a new mother, and at the same time for the coming of our eighth season farming at Ripley Farm. We are looking forward to another exciting year full of spring building and repair projects and planting, summer veggies for the CSA, and huge fall storage harvests. Because I will be tied up taking care of the newest Ripley Farmer, we are looking for some additional part-time hired help during our busiest months of June through October to assist Gene and Carmen with the harvesting, planting, and weeding jobs on the farm. Know anyone who might be interested? We've begun taking applications and have a job description with how to apply posted on our website. Please share this with anyone you think might want to help us out this year: <http://www.ripleyorganicfarm.com/help-wanted>. Thank you!

Today is the last winter CSA farm share distribution date for 2016. Thank you to everyone who has come out month after month to support our farm through the dark winter of November through March. We are proud to provide healthy organic veggies grown on our farm to 35 local families every winter! Don't despair; summer is on its way with our next CSA starting in July. If you haven't signed up yet, we've still got space for you! Don't miss out on another summer full of organic veggies from our farm!

It sure looks like an early spring. The snow is almost all melted from our fields. We saw our first robins Monday morning, and the wild turkeys have been scouring the pasture for worms for weeks. Gene believes we are 4-5 weeks ahead of last year's record cold winter and subsequently late spring. At the farm we will be sure to take advantage of the good weather to get our spring projects good and done!

The early spring brings the early MUD! But, my motto is no MUD, no GREENS. Last year's lows were still in the negatives in March, and the spinach in the hoop house had no chance to rebound in time to pick it for the last Winter CSA. Not so this year! The warmer days and nights of this spring have encouraged the overwintering plants to put on enough fresh growth to be harvested for your last CSA shares today! It is not every year that we are able to get this treat for you. So, enjoy! ☺

You've had all of this week's veggies in your CSA already, so you should be familiar with how to use everything. Are you backed up on cabbage? Try making sauerkraut or kimchi with your head this week. On Thursday, we're planning on making a big batch with the cabbage heads we haven't sold. Fermented veggies are a delicious way to preserve cabbage a little longer into the spring. See my recipe ideas below.

Thanks again to everyone for another wonderful winter CSA season at Ripley Farm. We truly appreciate your support of our small (but, growing) family farm! Happy Spring and we'll see you in July!

Basic Cabbage Sauerkraut (or Optional Kimchi)

Cabbage, shredded or sliced finely
salt at a ratio of 3 tablespoons to 5 lbs of cabbage/veg. mixture

Optional additional ingredients to make kimchi:

grated carrot, grated daikon radish, grated ginger, minced onion,
grated turnip, minced garlic, hot chili flakes to taste

Combine cabbage (and optional veggies) with the salt in a large bowl. Use hands to massage salt into cabbage for 15-20 minutes or until you see juices in bottom of bowl. Place in quart jars (or other suitable jars) and press down to eliminate air and make juices rise up to top of cabbage. Add lids. Leave at room temperature until fermented to taste, opening to check daily. Refrigerate and enjoy!