



## What's in your CSA farm share?

**Fresh Spinach**—Store in plastic bag in fridge for 1+ weeks.

**Carrots**—Store in plastic bag in fridge for 2+ weeks.

**'Georgian Fire' Garlic**—Store out of plastic bag at room temp for 2+ weeks.

**Yellow Onions**—Store in plastic bag in fridge for 2+ weeks. Or store out of plastic bag at room temp for 1-2 weeks.

**Baby Kale**—Store in plastic bag in fridge for 1+ weeks.

**'Eva' Potatoes**—Store in plastic bag in fridge for 2+ weeks.

**Green Cabbage**—Store in crisper drawer in fridge for 2 weeks.

**Lettuce Mix**—Store in plastic bag in fridge for 1 week.



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 your  
support!

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Dear Members,

Welcome to the last week of the 2024-25 Winter CSA farm shares! Thank you so much for being a member with us this year! You did it! You made it through incorporating fresh locally grown organic veggies into your meals every week of the way! Congratulations!

Every winter is different, and this winter was a doozy! I'm sure you're just as glad as I am that we're on the other side of it weather wise, right? Well, the same is true of the veggies! With the last week or so being mild and muddy the greens in the hoopouses really responded with fresh green growth. So we're proud to bring you three kinds of fresh greens this week in the last week of Winter CSA. And we're just getting started in the greens department! We've got a lot more fun green and fresh things planned for our 2025 Spring CSA which starts in two weeks. Please join us now if you haven't already. There is still some room left.

With the snow melting fast, it looks like it might be an early season on the farm. In the coming week's we'll be busy seeding seedlings in our heated greenhouse for your gardens and ours. We'll be working on planting greens in our unheated high tunnels for the Spring CSA as well as general farm cleanup and maintenance projects to make sure we're ready to hit the ground running when it is time to plant the heartiest things outside in late April/early May. Lots of fun and hard work ahead!

For me it will get easier and easier to incorporate veggies into my meals with fresh salads back on the menu daily. They're a mainstay at our house and yesterday as the crew was harvesting greens for your shares, our older daughters harvested lettuce for our household for salads. It is a real treat and I promptly made my favorite dressing from last fall the Feta Vinaigrette to spruce it up! Recipe is found on our website under 'Lettuce'. I hope you'll share your favorite salad recipes with me this year!

We've been eating potatoes often either roasted on a sheet pan or mashed with milk, butter, salt and pepper. Always an easy hit with the kids ☺ Green cabbage is pretty easily sold at our house in the form of slaws of all types and flavors. Our current favorite is called the Thanksgiving Slaw found on the website under cabbage. I've also been really into making the Cabbage and Beef soup found under cabbage, too. As you can see, when things are busy (as they always seem to be these days with the family) I like to find favorites and stick to them!

But Gene did recently improvise an impromptu carrot and date salad that was a big hit. I've approximated his recipe below. Enjoy the veggies and see you in two weeks for the first Spring CSA, April 2!

### Carrot and Date Salad

2 cups grated carrots  
3-4 dates, chopped small  
½ cup walnuts, chopped  
2 TBLS fresh parsley, minced (or 1-2 tsp dried), optional  
¼ - ½ cup crumbled cheese (feta, chevre, etc)

Mix together above ingredients then toss with the following dressing:

Juice of 1-2 lemons  
2 TBLS olive oil  
¼ tsp salt, or to taste