



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.

Scallions (aka Green/Spring Onions)—Store in plastic bag in fridge for 2 weeks. Use like onions.

Kale-ini—Store in plastic bag in fridge for 1+ weeks. Use like kale. Entirely edible, tender, and sweet.

'Purple Viking'

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

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

Mesclun, aka Spring

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!

April 16, 2025—Spring CSA pick-up 2 of 6

Dear Members,

How did it go for you the last two weeks with your first spring veggies?? Thanks to a visit from my dad, ours are long gone! It's been an unsettled couple of weeks on the farm weather-wise. A lot of showers, clouds, a bit of snow, and it seems like spring is moving slowly at this point. But, that's okay! We're chugging along seeding more and more veggie seedling starts in our heated greenhouse, preparing and planting more and more beds in our unheated hoopouses, and waiting until it dries up some in the field to get our first field work done.

This week's veggies are a mix of hearty storage crops and fresh harvested greens! Especially with the few days of cold snow/rain/sleet/drizzle I appreciated the hearty veggies in last week's Spring CSA to go in my soups. Last week, I made a big chicken soup with carrots, garlic, shallots, potatoes, and Daikon radishes. Then this weekend when it was an uninspiring 40 degrees and spitting white stuff, I also made a hearty lamb stew using a new cookbook that CSA members gave us using our farm's lamb, carrots, onions, and potatoes. These warming soups full of veggies go great with a side of salad and/or homemade bread or biscuits. Of course the last two weeks featured salads just about every day with lots of toppings and our favorite salad dressing of the past year or so: ½ cup olive oil, ¼ cup balsamic vinegar, 1 tsp Dijon mustard, 1 Tablespoon maple syrup, ¼ tsp salt, and 1-2 minced garlic cloves. I often multiply this recipe 2-4 times when company visits as it stores for a week in the fridge.

Getting back into harvesting veggies is a mighty pleasure for us farmers. When you ask people who work here what their favorite job is on the farm it is almost invariably harvesting! This week's "kale-ini" greens are a special treat. The buds of the overwintered kale plants are shooting up everywhere. They look a little like broccolini florets and are entirely edible, leaf, buds, stalks, and all. They're great in a stir-fry or even raw in a salad. Our go-to at our house is the Kale-ini Breakfast Skillet recipe found on our website under 'kale'. Or try the recipe below.

Scallions are another early spring treat this year. We put them into the hoophouse to overwinter which gave them a tremendous head start on our overwintered onions in the open field (which look a little like bedraggled blades of grass right now). These are bold and bright and beautiful right now, so enjoy them in salads, as garnish for soups, in stir-fries, or whatever!

Enjoy the veggies and see you in two weeks on April 30!

Indian Greens & Chickpeas w/ Mashed Potatoes

½ cup chopped scallions or onions
½ bunch of kale-ini or kale, chopped
1 large clove garlic, minced
1" piece of fresh ginger root, minced
2 TBLS cooking oil
½ lb spinach, chopped
½ cup broth, chicken or veggie
½ tsp each paprika and ground coriander

¼ tsp each of ground cinnamon, ground allspice,
garlic powder, ground cumin
1 14 oz can chickpeas
1 ½ lbs potatoes, cubed, boiled, and mashed
w/ 2 TBLS butter, 1 c. milk, salt to taste

Heat oil in skillet and stir-fry scallion, kale-ini, garlic, ginger, and spinach 3-5 min until wilted/softened. Add spices, broth and simmer ~30 min. Stir in chickpeas & a squeeze of lemon juice and serve alongside the mashed potatoes.