



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.

Shallots—Store in plastic bag in fridge for 2+ weeks. Or store out of plastic bag at room temp for 1-2 weeks. Use like onions.

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

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

Purple Daikon Radish—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 2, 2025—Spring CSA pick-up 1 of 6

Dear Members,

Welcome to the first Spring CSA farm share of 2025! It really is the first of spring around the farm. The first large greens harvests (250+ pounds of assorted greens this week, yum!). The first bulbs and perennials peeking up out of the ground (crocuses, daffodils, chives, rhubarb, etc. are showing their greens!). And the first hearty seedlings are popping up in their cells in our heated greenhouse ready to grow, grow, grow. It may be early spring on the farm but we are gearing up for another great growing season here. It is our 17th season at Ripley Farm and we're so glad to have you along for the ride, eating fresh organic veggies straight from the farm! Welcome!

We've got a blockbuster week for you this week out of the starting gate with three kinds of fresh greens (spinach, mesclun/spring mix, and baby kale) as well as some stalwart storage crops to help round everything out. It's salads every day here at our house. And to make them more palatable for the kids (lol) sometimes they're very "loaded" with nuts, fresh fruit, dried fruit, cheese, olives, and/or leftover cold roasted veggies. This combined with a yummy salad dressing makes for enthusiastic eaters of all ages at our house. All of the greens you have this week can be eaten raw or cooked. The spinach and baby kale are extra sweet as they have been "overwintered" in our unheated hoopouses. That means that their seeds were planted last fall and they grew a bit in the fall, lay dormant through the months with less than 10 hours of light (December and January), and then started to grow again with the powerful sunshine and milder night time temperatures of late February and March. Hello greens again!

Now if you are a new member, please pay attention to this part! First please refer to the sidebar of this newsletter for help in identifying your veggies and for info on how to properly store them for best freshness. Then if you are stumped and looking for recipe ideas, please find over 400 of our favorite ones (lol) on our website on our online cookbook of sorts, the Vegetable Gallery of Recipes, at: www.ripleyorganicfarm.com/vegetable-gallery. There you can select the veggie and it will pull up lots of recipe ideas for you! Never give up without referencing what our members call their favorite veggie recipe resource! You can do it!

The most unfamiliar things I often discuss here in the newsletter as well. This week it will definitely be the purple Daikon radish! While unfamiliar in the western world, Daikon radishes of all colors (purple, white, green, red, oh my!) are staples in Asian cuisine used both raw and cooked. For raw, I like to either cut them into veggie sticks to use with dip or spiralize/grate them for salads/slaws. They are also good pickled or added to kimchi. Or cooked, put them in stir-fries, roasted, or soups!

Enjoy the veggies and see you in two weeks on April 16!

My Favorite Homemade Ranch

½ cup yogurt or kefir
½ cup mayo
1 tsp fresh garlic, minced
1 tsp dried chives
1 tsp dried dill
1 tsp dried parsley
1 tsp onion powder

1 Tablespoon lemon juice
½ tsp salt
Black pepper to taste

Whisk together above ingredients and use as dressing over greens or dip for carrot and Daikon radish veggie sticks.