



What's in your CSA farm share?

Fresh Spinach—Store in plastic bag in fridge for 1-2 weeks.

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

'Georgian Fire' Garlic—Store out of plastic bag in the fridge for 2 weeks.

Shallots—Store out of plastic bag in fridge for 2 weeks. Use like onions.

'Tokyo Bekana' Chinese Leaf Cabbage—Store in plastic bag in fridge for 1+ weeks. Very mild, tender, entirely edible, use raw in salad or very lightly cooked.

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

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

Fresh Red Radishes (and edible tops)—Store in plastic bag in fridge for 1-2 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 30, 2025—Spring CSA pick-up 3 of 6

Dear Members,

We are already half way through our 2025 Spring CSA! But it feels like spring is just starting on the farm. Big gains were made this past couple of weeks with our first field preparations happening on the tractors. We have also planted our first plants out into the open field for 2025! And the garlic is coming up in nice long green rows. Plus so far so good with enough rain and enough sunshine to go around that even the most persistent last snow bank is completely melted off the farm. Yes, I would say spring is here to stay and summer is quickly on its way! Let the hum of the farm begin again as we start our 17th year of farming at Ripley Farm!

More fresh stuff coming at you this week combined with the last of the most stalwart winter storage items. Two new root veggies for you this week include sweet spring parsnips and rutabaga. Parsnips are super sweet this time of year having had most of their starch converted to sugars over the winter. Our most favorite ways for using parsnips include roasting them, sautéing them gently in butter, and putting them into soups. The website has several of our favorite recipes for parsnips including something for everyone!

Rutabaga is probably the best storing root vegetable that we grow on our farm. It's a humble friend in late winter and early spring before you have anything coming out of the garden. And a friend on those days that are cold and wet like last weekend. I made a huge soup for a dinner party with leftovers to last the week out of our farm's home raised beef, carrots, onions, rutabaga, potatoes, frozen corn, and frozen zucchini. It hit the spot. The trick to making rutabaga enjoyable for all is a two step process: (1) peel well, like all the way down through the tough skin to the rich butter-colored flesh underneath and discard the peels; and (2) remove any black spots/strands that you might find under the skin. Those can be potentially woody or tough spots so you'll want to compost that if you find it. Then chop for soup, or roast (see the recipes 'Harriet's Roasted Rutabaga Breakfast' or 'Rutabacon Hash' on the website), or see below!

And our very first NEW harvest of a root veggie for 2025! These baby red radishes were seeded in the unheated high tunnel at the end of February and grew and grew (slowly because it was winter, right!?) and finally they're here for you today at the end of April! Enjoy their mild tenderness. Did you know that the word "mesclun" means mixture in French? This week's salad green mixture includes arugula, lettuce, claytonia, and purple mizuna. It's a nice one for salads with only a dressing over the top. Or try your salads with roasted beets and feta on top too, our family's go-to.

Enjoy the veggies and see you in two weeks on May 14!

Baked Rutabaga 'Fries' w/ Mexican Spices

Rutabaga, peeled and cut into 'fries'/spears
Olive oil
2-3 TBLS cornmeal (or flour)
Pinch (+/-) each cumin, oregano, cayenne,
paprika, salt & pepper (to taste)

Toss rutabaga with oil, cornmeal, and spices.
Lay single layer on baking sheet with a little room between each spear. Bake at 400 until cooked through and browned, 30+ minutes, tossing occasionally for evenness.