



## What's in your CSA farm share?

**'Hakurei' Japanese Salad Turnips (and edible greens)**—Store in plastic bag in fridge for 1-2 weeks. Separate greens from roots for best storage.

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

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

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

**Pac Choi (aka Bok Choy)**—Store in plastic bag in fridge for 1+ weeks.

**Fresh Dill**—Store in plastic bag in fridge for 1 week.

**Fresh Basil**—Store in plastic bag at cool room temperature for less than 1 week. Use quickly!

**Swiss Chard**—Store in plastic bag in fridge for 1+ weeks.

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

**Spinach**—Store in plastic bag in fridge for 1+ 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 your  
support!

May 28, 2025—Spring CSA pick-up 5 of 6

Dear Members,

The past two weeks on the farm represent the swings in weather that characterize May in Maine. We've had hot sunny days in the 80's and we've had cold, windy, rainy days in the 40's. And everything in between! Last week was our veggie/flower/herb seedling sale with over 10,000 organic plants born and raised on our farm going out to gardeners from Bangor to Greenville and all in between! ☺ And this week we're working on our own garden in earnest! We've already planted hardy stuff like onions, carrots, beets, greens, etc. In the next two weeks we'll plant our tomatoes, peppers, squash, cukes, beans, and more. It's a busy, satisfying, time of year!

This week is a fresh share! In addition to favorites like carrots and potatoes (which we use every day in meals at our house), there's a collection of greens that can be used in every which way! Green lettuce for salads is obvious. But what about salad turnip greens and pac choi? They could go either way! Or even the Swiss chard and spinach could go in salads raw or used cooked. I love Swiss Chard my mom's way, gently cooked with a little onion and garlic, see Mary Jo's Swiss Chard. Or try it in a soup, like the one below. It's an easy reheatable accompaniment chock full of veggies.

Rhubarb is new this week! The plants we have are huuuuuge! This is a spring treat that only comes around one time per year so give it a try! The easiest way to use rhubarb is in sweet things—and for those I probably don't have to help you find recipes as they're all over. Our two favorites are making rhubarb sauce (simply simmer rhubarb and add sweetener of choice) or putting rhubarb into sourdough Dutch baby pancake breakfast (I slice it thin raw and add it to the top before baking with blueberries or other fruit). But did you know that you can eat rhubarb in a savory fashion? If you're going lower sugar, check out our ideas on our website for rhubarb added to salads, grilled or roasted. Expand your horizons with rhubarb!

The first little taste of a couple of fresh herbs for you this week. Ohh they smell sooo good and get me extra excited about the coming of summer in a few weeks! I like fresh herbs in salad and salad dressings. I like them in soups or as garnish for soups. I add them to my fresh goat cheese I make. I like them here and there and everywhere! These two this week are used in the recipe below for example. Or get fancy and add dill to the Swiss Chard Breakfast Sandwich with Creamy Dill Sauce recipe on our website.

Enjoy the veggies and see you in two weeks on June 11!

### Lentil Soup with Swiss Chard

Cooking oil  
1 cup onion, finely chopped  
2-4 garlic cloves, chopped  
2 carrots, peeled and sliced  
2 celery stalks, chopped (or 1 cup celeriac)  
1 cup dried lentils (any variety)  
2 bay leaves  
½ to 1 tsp each paprika, thyme, basil, + oregano, to taste  
¾ pound potatoes, peeled and chopped  
6 cups broth of choice or water

1 15 oz can tomatoes  
1 bunch Swiss chard, chopped  
Fresh dill and basil, minced, for garnish  
Salt and pepper to taste.

Heat oil in large pot. Add onion, garlic, carrot, and celery. Sauté 5 min. Add lentils, seasonings, potatoes, broth and tomatoes. Cook until everything is very tender, 30-45 min (or more). Add Swiss chard and cook until tender, about 10 min. Top with fresh herbs.