



## 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.

**'Detroit Dark Red' Heirloom Beets**—Store in plastic bag in the fridge for 2+ weeks.

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

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

**Radishes (and edible greens)**—Store in plastic bag in fridge for 1+ weeks. Separate greens from roots for best storage.

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

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

**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

Eugene and Mary Margaret Ripley  
62 Merrills Mills Road  
Dover-Foxcroft, ME 04426  
207-564-0563  
[www.ripleyorganicfarm.com](http://www.ripleyorganicfarm.com)  
[ripleyfarm@gmail.com](mailto:ripleyfarm@gmail.com)

Thank you  
for your  
support!

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Dear Members,

Another two weeks has gone by and here we are at the end of our Spring CSA 2025 program! Thank you for being with us through it all, from snow and cold and wind to hot and sunny and dry! Congratulations on eating so many fresh veggies from your local farm during the leanest time of the year for garden fresh. And we are proud of filling each and every one of the shares with good fresh stuff. This share is no exception!

Lots of greens this week, like last time! How are you making it through? With the cooking greens, we're not really using a recipe, but just simply gently sautéing minced garlic and onion until softened, about five minutes, and then tossing in the spinach or chopped Swiss chard or kale and sautéing until tender. Add salt and pepper and maybe balsamic vinegar to taste. Don't forget that the greens on the tops of your radishes and salad turnips are edible, too! I threw my salad turnip greens into a beef and veggie soup I made on Sunday and, well, you can't really taste them in there so everyone eats them without any comment. ☺ Other ideas for those greens are to go into salad (as a component with other things) or put them into a pesto. Pesto isn't just for basil, folks! You can make it out of any green thing—adding whatever nuts, oil, cheese, etc. you want. I've got a great tutorial on our website here: <https://ripleyorganicfarm.com/how-make-pesto-and-what-to-do-it>

Making a basic stir-fry is a great option for things like pac choy, carrots, radishes, salad turnips, and even the stems of the Swiss chard. There was good feedback about the peanut sauce drizzled over the stir-fry from a few weeks ago. So if you want to try that again here's the recipe: 1/3 cup peanut butter, 2 TBLS rice vinegar, 2 TBLS soy sauce, 2 TBLS maple syrup, 1 TBLS toasted sesame oil, 2 cloves minced garlic, and water to thin if desired.

Plus of course it's big salads time at our house. What are your favorite toppings for salads? We like so many things including but not limited to roasted beets, feta cheese, soft goat cheese (chevre), fresh herbs, homemade salad dressings, olives, dried tomatoes, and the list goes on. Salad is fun because you can dress it up differently every day of the week! Enjoy all the greens!

We've hit the big time on the farm now that we're into mid-June. We've got 2 weeks in between the Spring and Summer CSA seasons to "get it all done" before we're harvesting every week! That's lots more of planting, weeding, and other prep to be ready for July 2 for the first Summer CSA! Enjoy the veggies!

### Kale, Artichoke, and Ricotta Pie

1 bunch kale, chopped  
1 TBLS cooking oil  
14 oz can artichoke hearts, drained & chopped  
8 oz ricotta cheese  
¾ cup + 3 TBLS parmesan cheese, grated  
6 eggs, beaten  
Salt and pepper to taste

Heat oil in skillet. Sauté kale until wilted, about 2 min. Combine eggs, cheeses, salt and pepper in bowl. Whisk. Add artichokes and kale and mix. Pour in greased cake pan. Sprinkle with 3 TBLS parmesan. Bake at 400 degrees until golden on top, about 30-35 min.