



What's in your CSA farm share:

Fresh Spinach—Store in plastic bag in fridge for 1+ weeks. Super sweet!

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

'Georgian Fire' Garlic—Store out of plastic bag at room temp for 2 weeks.

Onions, Red and Yellow—Store in plastic bag in fridge for 2+ weeks. Or store out of plastic bag at room temp for 1-2 weeks.

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

Golden Beets—Store in plastic bag in fridge for 2 weeks.

Mesclun, aka Spring Greens Salad 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.



April 1, 2026—Spring CSA pick-up 1 of 6

Dear Members,

Welcome to the first Spring CSA farm share of 2026! And happy first day of April. It really feels like the first of spring around the farm. We had our first large greens harvests this week. The first baby goats were born on Monday with many more lambs to come. The first bulbs and perennials are peeking up out of the ground (crocuses, daffodils, chives, rhubarb, and even a few early perennials!). 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 18th 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!

And the ride will take you on a swift journey through time on the farm in the fastest moving part of the year. Right now we're still ending winter, as the root cellars still have super sweet storage crops in them. We're working through bundling up and selling to farms in southern Maine any extra carrots we have left in storage. The unheated high tunnel greenhouses were planted in the fall, harvested hard through December, and rested until the strength of the sunshine grew in March. Right now we're harvesting exclusively from those plants that were planted in the fall. We're also planting new plants and seeds into the unheated high tunnels to harvest in the coming weeks. By the end of the Spring CSA we'll be harvesting from outdoors and our overwintered storage crops will have almost completely disappeared.

As you work through your Spring CSA journey, you may come across veggies you've never tried or at least would not likely try. Wondering what to do with anything? Please check out our website's "Vegetable Gallery of Recipes" where you can find farmer-tested + farmer-loved recipes for every veggie we grow. Find it at <http://ripleyorganicfarm.com/vegetable-gallery/>.

You have begun the time of year of salads. I love salads everyday so I love this time of year. I'm sharing with you our family's current favorite combination of salad in the recipe below. One of the main components is roasted beets. This week you have golden beets, which yes, are beets, not yellow turnips. Just try them and you'll see! They do taste similar to red beets, but with a milder, less earthy taste and a pleasant golden hue. Cook them the same as red ones. I love to peel, cube, and lay them on a baking tray drizzled with olive oil, salt and pepper and roast until tender, stirring halfway through, about 45 min-1 hr. Then I let them cool to either room temp or put them in the fridge for later to top salads. Serious yum! You can also roast them whole or use your instant pot to cook them as CSA members tell us works well for them.

Enjoy the veggies and see you in two weeks on April 15!

Spinach, Beet, Grapefruit Salad

Spinach leaves, torn into bite size pcs
Roasted beets, chopped
Grapefruit, peeled, and chopped
Nuts of choice, chopped
Feta cheese, crumbled

Toss together the above ingredients. Top with the following salad dressing whisked together:
½ cup olive oil, ¼ cup balsamic vinegar, ½ tsp Dijon mustard, 1 TBLS maple syrup, ¼ tsp salt, 1 clove garlic, minced.