



## What's in your CSA farm share!

### **Purple Daikon Radish—**

Store in plastic bag in fridge for 2 weeks.

### **Orange and Purple**

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

### **'Purple Viking'**

**Potatoes—**Store at cool room temperature in the dark or in plastic bag in fridge for 2 weeks.

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

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

**Fresh Cilantro (in plastic baggie)—**Store in plastic bag in fridge for 1+ weeks.

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

**Red and Yellow Onions—**Store at cool room temp OUT of plastic bag for 2 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  
ripleyfarm@gmail.com

Thank you  
for your  
support!

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Dear Members,

Spring is nearly here and for that we are very excited. Are you? ;) The past couple of days of warm weather and rain have brought radical change to the visage of the farm. With the snow gone, the “bones” of last year are now exposed again which is at the same time a “cringe” feeling as well as a welcome swelling of excitement over the potential of a new year, a clean restart. The greenhouse heater is fired up and baby seedlings are steeping in the warmth and moisture and sunshiny days. The greens are back for good in the greenhouses. The sap is running in the trees. This is the time of year we wait for all year.

With fresh harvests back in the CSA farm shares, you'll soon be awash in green salads, stir-fries, and more. And these first pickings of overwintered greens are the best. These little stalwart plants were planted last fall and literally just sat there through the brutal winter winds and temperatures down to the negative teens. And surviving through it all, they're now back with most of their starches converted to plant sugars. An employee described the spinach stems as tasting like candy. And we're not kidding. Give them a go in salads or lightly cooked. Good stuff!

Are you looking ahead to freshness, too? While this is the last of the Winter CSA farm shares, we are beginning our Spring CSA farm shares in two weeks on April 1 and would love for you to join us. Yes, there is still room. There is also still room in our Summer CSA farm share program which begins in July and runs every week through October. Plus if you are thinking about gardening this year, make sure to get your seedling orders in to us so you get off to a good start. ☺ Another year is upon us!

We've had a lot of Daikon radish this year. Have you tried roasting it? It's really good and easy. We had an Asian night with friends recently and I made the Chinese Style Daikon Stir-fry recipe from the website. It was great with rice and fish. Also try quick pickling the Daikon a recipe for which is found on the website. Very easy and tasty! Or try the Radish and Kale Stir-fry Meal recipe on our website with this week's Daikon and kale. I also use it as a low carb substitute for potatoes in my weekly soups.

We've never grown cilantro for overwintering before and it is a success! It is small, tender, and completely useable. Try it as a garnish for tacos (dinner or breakfast), on top of scrambled eggs, in Carrot Cilantro Soup, or in my personal favorite French Carrot Salad. Oh, I am so excited about having cilantro so early in the year.

Enjoy the veggies! Thank you for your support this winter and hope to see you in the spring and/or summer.

### **Veggie, Mushroom, and Bacon Stir-fry**

Bacon, as desired, cooked to crisp  
1 large onion, thinly sliced  
2 cloves garlic, minced  
Mushrooms, as desired, sliced  
1 medium Daikon, thinly sliced  
Other sliced veggies of choice (carrots, kale, Brussels sprouts, etc.)  
Juice of one lemon

Sauté onion, mushrooms, Daikon, and other veggie(s) in bacon grease or other cooking oil until tender-crisp. Add garlic and sauté another minute. Add salt to taste, crumbled bacon, and juice of one lemon. Toss and serve hot with rice.