



## What's in your CSA farm share:

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

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

**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.

**Celeriac (aka Celery Root)**—Store in plastic bag in fridge or crisper drawer in fridge for 2+ weeks. Peel well and rub lemon juice on cut edge when putting back in fridge to store.

**Green Cabbage**—Store in fridge in crisper drawer for 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

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Thank you  
for your  
support!

March 4, 2026—Winter CSA pick-up 9 of 10

Dear Members,

Signs of spring are everywhere now, despite reaching near the record low on Monday morning (negative 7 here). The chickadees sing their spring melody, the sunshine shines so strong that it doesn't feel as cold, and the forecast has us (hold your breath) into the 40's later this week. Last week the first animal was born on the farm for 2026: a little brown and white female heifer calf who Harriet named Charity. We are eagerly awaiting baby goats the end of March, baby lambs in April and May, and a few more calves over the course of the spring and summer.

And most importantly, 100% of this year's seeds have now arrived on the farm via the mail and are waiting for the right time to be planted. The first seeds of 2026 were planted the end of last week into freshly tilled soil in a sunny greenhouse. Yay for the coming of another growing season at Ripley Farm! Over the past 17 seasons our farm has seen a lot of changes: going from a small husband-wife team, to three children, to a year-round work crew, to adding cows and other animals... Phew! But the one thing that hasn't ever changed is our enthusiasm for growing vegetables. We are so excited for another season of farm fresh taste to be here!

While there weren't greens to harvest for today's pickup, we are fully expecting to have at least spinach to harvest from our overwintered plants in the greenhouses on the final pickup of the Winter CSA in mid-March. Don't want the freshness to stop there?? We are taking subscriptions for our Spring CSA farm share program for 2026. That runs six pickups, every other week, beginning in April and ending in June. I can tell you that I'm excited for things like FRESH cilantro, spinach, little radishes, lettuce, and so much more. Please join us if you haven't already!

Do carrots build up for you? If so, there are so many great ways to use carrots so please remember to check our website for ideas. I'm going to make the ginger carrot soup recipe on our website. Our three daughters each eat about a carrot per day raw so that alone uses up a lot of carrots. Gene and I recently broke out our not-used-enough juicer and made some terrific carrot juice, adding fresh ginger root, lemons, oranges, and apple to round it out. So fresh tasting that I wish we did it more often!

I made coleslaw with cabbage, carrots, Daikon radish, minced onion, and mangoes with a easy lemon vinaigrette recently. It was so good—addicting really—that I highly recommend it! The dressing I used was this whisked together: 1 cup olive oil, 1/3 cup lemon juice, 1/3 cup white balsamic vinegar, 2 tsp honey, 1 tsp salt.

Enjoy the veggies! See you in two weeks on March 18.

### Quick Pickled Onions (use on everything)

- 1 cup water
- 1 cup apple cider vinegar
- 1 tablespoon honey
- 1 tablespoon salt
- 1-2 sprigs thyme or other herb to taste
- 1 tsp whole peppercorns
- Onions sliced

Pack a pint jar with onions and herbs/spices. Add rest of ingredients to pot and bring to boil. Pour into jar, put on lid, let cool, then refrigerate until eaten up. Lasts at least a week.