



What's in your CSA farm share!

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

Carrots—Store in plastic bag in fridge 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.

'Purple Viking' Potatoes—Store in plastic bag in fridge for 2 weeks.

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

Mesclun, aka Spring Greens Salad Mix—Store in plastic bag in fridge for 1 week.

Fresh Parsley—Store in plastic bag in fridge for 1-2 weeks. Garnish!



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 15, 2026—Spring CSA pick-up 2 of 6

Dear Members,

Spring is here on the farm! Snow is gone for good from the fields leaving us with plenty to do to get ready for our first planting in early May. Bulbs are coming up, crocuses are flowering, and the rhubarb and other perennials are peeking out from under their mulch. Baby animals are arriving including four new lambs born this week. If you're lucky our ten year old daughter will give you a tour of the barn when you come. And best of all, our greenhouses live up to their name nowadays. The GREENS inside yielded hundreds of pounds of greens this week for you. Happy spring!

And our members are reaping the benefits of an abundance of greens this week with TWO bag of spinach! I'm sure you're not complaining because right now the spinach has the absolute most unique sweet flavor that is impossible to duplicate at any other time of year. Extra spinach means that you might need to get creative! 😊 Options for spinach include salads, soups, stir-fries, and quiche/frittatas. I have our family's favorite recipes for spinach listed on our website, though to be honest, I usually just either cut it up into salads raw or simply steam it topping it with butter, salt, pepper, and balsamic vinegar. If you need to freeze yours, you can blanch for 2 min, drain, and freeze. Easy to pull out and use as a side dish in the future.

It's all salads here at our house this time of year. I make one at least once a day. Even my three year old requests seconds of my current favorite salad. It's torn greens, chopped nuts (walnuts or pecans), dried cranberries, feta cheese and my regular favorite salad dressing that I seem to never get beyond (haha). In case you've not made it yet, that's ½ cup olive oil, ¼ cup balsamic vinegar, ½ tsp Dijon mustard, ¼ tsp salt, 1 minced garlic clove, and 1 tablespoon maple syrup all whisked together. This week also includes all kinds of things you can add to salad besides greens like grated carrots, thinly sliced onions, and chopped parsley. You could even make a potato salad with the parsley. Enjoy these salad days!

Our chickens are being very generous this time of year and we are enjoying their eggs for breakfast and beyond. Eggs pair especially well with greens and the featured recipe below is a seasonal favorite breakfast (or anytime) meal at our house. Fancier greens with egg options include frittatas, quiches, and casseroles. I especially like the Spinach and Onion Frittata recipe on our website. So if you're a fan of quick crustless options, check it out.

Enjoy the veggies and see you in two weeks on April 29!

Spinach and Eggs Breakfast Skillet

cooking oil
½ - 1 cup onion, diced
½ - 1 pound greens (spinach/kale/etc.),
chopped
Salt to taste
Black pepper to taste
Eggs, as desired
Parsley for garnish
Feta cheese for garnish (optional)

In large skillet, heat oil over medium heat and cook onions until transparent. Add in greens and seasonings. Sauté until leaves are wilted to desired tenderness. Make sure the water released by the greens evaporates before proceeding. Make wells in the greens and crack an egg into each well. Cook for 3-4 min until egg whites are set. Sprinkle with salt and pepper on each egg. Serve with optional garnishes.