



What's in your CSA farm share!

Fresh Spinach (two bags)—Store in plastic bag in fridge for 1-2 weeks. Super sweet!

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

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

Radishes—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 Chives—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.



RIPLEY FARM

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Thank you
for your
support!

April 29, 2026—Spring CSA pick-up 3 of 6

Dear Members,

With a few days in the 60's and even 70+, springtime is really in the air around the farm. And with it comes the familiar and welcome and unwelcome feeling of butterflies in the stomach. Another year has arrived, and with it comes excitement and uncertainty, knowing that there will be successes and disappointments. This week our seasonal crew members both returning and new have started up working here. Now we're at full strength and barreling forward headlong into our 18th farming season at Ripley Farm! We're so glad you're along for the ride. Thank you for supporting our family farm.

It's a busy time of year, and besides harvesting for the Spring CSA, we've begun to work up the ground for our first planting outdoors this week. It is the last week we'll be planting in our greenhouses for spring. The next things to go in the greenhouses will be.... Tomatoes!!! We're busy potting up many thousands of little seedling plants into their final containers to be ready to go into gardens everywhere, yours and ours. The grass is growing green and soon it will be time for the animals to go out on pasture.

This week we've got another big round of greens for you. After all it is the SPRING CSA! ☺ Now are the greens washed, a customer asked this past week? Yes! We wash the greens before bringing them to you. Do we suggest wash them again? The baby salad greens, aka mesclun, are generally ready to go straight out of the bag for salads. The larger greens, especially spinach, could use another rinse to make sure there is no grit in the many folds of the leaves. There are two portions of spinach again, those plants are doing so well and have been incredibly generous this year in particular. The baby kale is just so cute and tender and delicious, I'm putting it in everything from salads to soups to quick little sautés to go with eggs in the morning or as a side dish.

The fresh chives are a real treat, as they are the very nicest in early spring. Use them to top salads, in eggs, to top pureed soups (think carrot soup), to top potatoes either baked or in salad, or in salad dressings (like my favorite ranch dressing: ½ cup yogurt or kefir, ½ cup mayo, 1 tsp fresh garlic, 1 tablespoon+ chives, 1 tsp dried dill, 1 tsp dried parsley, 1 tsp onion powder, 1 tablespoon lemon juice, ½ tsp salt, black pepper). I also have some other salad dressing ideas on our website under Chives.

New this week is the parsnips. They're an early spring treat full of sweetness from being overwintered. We love parsnips roasted the very best and I'll share my basic recipe below for you to try out. If you are stumped by parsnips, please remember to check our website's vegetable gallery of recipes for ideas. Over the years I've added our family's favorite ways to use them and the list is quite robust now. If hiding them is your game, my daughters fondly remember the Parsnip Pancake recipe as a good option. Yum! Enjoy the veggies and see you in two weeks on May 13!

Roasted Parsnips

Cooking oil
Parsnips, cut into uniform-sized spears
Salt to taste
Black pepper to taste

Toss parsnips with oil, salt, and pepper and lay single layer on roasting sheet. Roast at 400 degrees until tender, stirring halfway to prevent sticking. Serve hot.