



What's in your CSA farm share!

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

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

'Hakurei' Japanese

Salad Turnips—Store in plastic bag in fridge for 2 weeks. Separate edible greens from roots for best storage.

Green Leaf Lettuce—

Store in plastic bag in fridge for 1+ weeks.

Parsley—Store in plastic bag in fridge for 1+ weeks.

Lettuce Salad Mix—Store in plastic bag in fridge for 1 week.

Rhubarb—Store in plastic bag in fridge for 2 weeks. Use sweet or savory!

Baby Pac Choi (aka Baby

Bok Choy)—Store in plastic bag in fridge for 1-2 weeks. Wash well near base of plant. Entirely edible!



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!

May 27, 2026—Spring CSA pick-up 5 of 6

Dear Members,

Instead of “paycheck to paycheck,” for us on the farm it’s living rainfall to rainfall. And this week we got a one inch “raincheck” ensuring water for the little plants that are already planted and for those about to be planted this week. Between now and the next (and last) Spring CSA pickup in two weeks, we will be busy planting the summer crops on the farm. That means there will be baby little plants of squash, cukes, beans, tomatoes, peppers, and so much more all growing for summer and fall harvests. What a hopeful time of year, especially with the gift of rain this week.

There is no time of year that the face of the farm changes so rapidly. The little leaves have popped out with the warm weather, the lawn needs mowing, the fields are being planted, and the animals have been moved to the grass to eat to their hearts content until November. It is sure fun to see them literally kick up their heels, run, cavort, and frolic about in their pastures. I like to imagine that the young plants and seeds feel the same way when they finally get put into the soil to grow.

The little white turnips with their tops on are new this week. Now before you write them off, hear me out. These little beauties have been turning heads ever since we did our first farmers market in 2009. They are not your average turnip, but are mild, juicy, and even a little sweet and can be eaten raw or cooked. No need to peel these; simply cut them up to go with dip, or slice into a salad like a radish, or even eat them out of hand like an apple. Some people don’t read their newsletter, and go on forever thinking they are “white radishes”. ☺ If you want to cook them, my favorite way is in a stir-fry, and others love them roasted (they are juicy), grilled, or in soups.

I look forward all winter long to the beginning of heavy stir-fry season. Sure we have greens to do a quick sauté or small salad out of our high tunnels nearly year round. But green abundance is finally here! And with it comes easy veggie packed meals for dinner time for our family. So many veggies can be used in stir-fries, and I usually throw in an eclectic mix of what I’ve got. Lately it’s been green onions/shallots/onions, grated carrots, sliced radishes or salad turnips, and a big mess of greens, preferably Asian greens like pac choi, Tokyo bekana, or even spinach works well. I usually add grated ginger and garlic to it, serve with hot rice, and top it off with an easy sauce, homemade or otherwise. See below for the “recipe” we’ve had on repeat for the past couple weeks. I have been using leftover cooked chicken warmed up in some coconut milk to go with it. The kids love that special touch. Other flavors for stir-fries to keep things interesting are gochuchang, soy sauce, hot sauce, kimchi, or curry pastes.

Enjoy the veggies and see you in two weeks on June 10, the last Spring CSA!

Mixed Veggie Stir-fry with Peanut Sauce

Cooking oil

Thinly sliced/julienned veggies like carrots, radishes, turnips, onions, etc.

Sliced mushrooms (optional)

Chopped greens of choice

Protein of choice

Heat oil in large skillet. Add veggies and mushrooms until just starting to soften. Add greens and protein until wilted and heated through. Serve with rice and drizzle the following blended sauce over the top:
1/3 cup peanut butter, 2 TBS rice vinegar, 2 TBS soy sauce, 2 TBS maple syrup, 1 TBS toasted sesame oil, 2 cloves minced garlic, and water to thin if desired.