



## What's in your CSA farm share!

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

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

**Radishes**—Store in plastic bag in fridge for 2 weeks. Separate greens from roots for best storage.

**Lettuce Mix**—Store in plastic bag in fridge for 1+ weeks.

**Fresh Dill**—Store in plastic bag in fridge for 1 week.

**Green Curly Kale**—Store in plastic bag in fridge for 1-2 weeks.

**Swiss Chard**—Store in plastic bag in fridge for 1+ weeks.

**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

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Thank you  
for your  
support!

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Dear Members,

Two weeks ago Farmer Gene told me with a grimace that we had 120 beds to plant before the next Spring CSA date. And that sounded very daunting for sure! Because those beds are mostly 180 feet long and planted often by hand. But after a perfect stretch of weather and loads of hard work from our awesome crew, I'm here to report that we have most of those 120 beds planted! Yay! So that's potatoes, squash, tomatoes, peppers, lettuce, and so much more for our Summer CSA members. I'm really looking forward to more and more variety of fresh stuff. If you are too, please remember to sign up for the Summer CSA now (yes, there is still a little room left). It's 16 weeks of the freshest veggies with the greatest variety to get you enjoying more veggies on your plates than ever before! Why? Because today is the LAST Spring CSA of 2026. That means if you want more of this freshness, consider joining for Summer!

June is such a busy month for us. It's really sunup to sundown working on the farm for the time being. And I always tell myself that it slows down, and it really does, but in the meantime, I'm kinda on repeat in the kitchen due to a lack of time inside. My rule is the big "S" and that's salads, soups, and stir-fries. Which we eat for two meals every day, packed with veggies from the Spring CSA. In fact, I had to beg Farmer Gene to go and get me more salad stuff and more pac choi for my stir-fries because I had run out before the two weeks was up. Luckily the perk of living on a vegetable farm is that there is almost always more available to me ☺

There are lots of cooking greens this week. You've got Swiss chard, spinach and curly green kale. All of these can be simply steamed with salt, pepper, butter, and/or a dash of vinegar on top. To get fancier, give any of these a go in a stir-fry, soup, frittata/quiche, or in the really yummy recipe below. PRO TIP from Farmer Gene: wash the spinach this week extra well. The wonderful rain that graced our farm this weekend created an impossible backsplash on the spinach making it hard for us to fully wash off.

Your herb this week is one of my absolute favorites: Dill. I love it in salad dressings especially, but try it also in dips and sauces, with your eggs for breakfast, to garnish a soup, or if you have goats like me (LOL) in fresh goat cheese. I have some ideas on our website for dill or try my favorite ranch dressing recipe with the fresh dill: ½ cup kefir or yogurt, ½ cup mayo, 1 tsp fresh garlic, 1 tsp dried chives, fresh dill to taste, 1 tsp dried parsley, 1 tsp onion powder, 1 tablespoon lemon juice, ½ tsp salt, black pepper to taste. It's pretty thick so it could also work as a dip for carrot sticks!

Enjoy the veggies and see you in THREE weeks on July 1, the first Summer CSA! We'll be busy weeding 120+ beds of veggies for you ☺

### Vegetable Pancakes

8 cups shredded greens, your choice  
½ cup grated roots, your choice  
2-3 minced scallions or ½ cup minced onion  
6 eggs beaten  
½ cup flour  
Cooking oil  
Salt and pepper to taste

Toss veggies, salt and flour. Stir in egg. Heat oil on medium-high in skillet. Dollop batter onto skillet and smooth out into large ½" pancakes. Fry on both sides until cooked through. Serve hot with this sauce: ¼ cup ketchup, 1.5 T Worcestershire sauce, ¼ tsp Dijon mustard, 1 T rice wine, 1 tsp soy sauce, 1 T honey, 1/8 tsp ground ginger. Addicting!