



What's in your CSA farm share:

Radishes—Store in a plastic bag in the fridge for 2+ weeks.

'Hakurei' Salad

Turnips— Store in plastic bag in fridge for up to 2 weeks. Greens are edible!

Garlic Scapes—Store in plastic bag in fridge for 2+ weeks. Chop and use as you would garlic.

'Bolero' Carrots—Store in fridge in plastic bag for 2-4 weeks.


Scallions (aka Green Onions)—Store in a plastic bag in the fridge for 1-2 weeks. All edible!

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for up to 2 weeks. Entirely edible!

Mesclun Greens Mix—Store in plastic bag in fridge for up to 2 weeks. Mix of arugula, spinach, baby lettuce, and kale.



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.



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Dear Members,

Wow, June 12. I sorta never thought we'd make it to this day when we sat down to plan out our very first Spring CSA back in the winter. But, here we are! The last Spring CSA share of 2019! And how did it go for you? From our end it went well for us, and we are so pleased to have pulled it off! Growing in the spring is not something we've ever tackled before... So we have learned a lot and are looking forward to expanding the program a little bit next year. Slowly but surely, is our motto.

Thanks for agreeing to participate with us this season. When I say this I sorta feel a little like Rumpelstilkin when he comes for the queen's first child... (can you tell what I've been reading to Harriet?) Do you remember that little agreement that you made with us way back when? You agreed to fill out a survey on your experience with the trial Spring CSA. Time is coming to make good on your promise... look for it in your email inbox soon!

Gene admits he was very ambitious with his list of spring projects this year and especially after losing our son and having a wet and cold spring, we have fallen a little behind on things. But letting go is a good lesson to learn, and although the fourth high tunnel will have to wait until after Thanksgiving to be finished, we ARE closing in on finishing our new veggie wash room. Fingers crossed for good weather on Saturday to put on the roof!

We've caught up with our planting, too, finally! Gene is beyond pleased to have gotten some warmer and drier weather to allow us to plant your summer favorites like tomatoes, peppers, eggplant, beans, summer and winter squash, cukes, and more! Plus we've had enough moisture for all this stuff to be able to grow well. And good thing, too, because our eleventh harvest season is fast approaching with THREE weeks exactly until the first Summer CSA share of 2019. Cannot wait!

And look at that! Garlic scapes! Yes, we had put a little bit of garlic into one of the hoopouses, and it is scaping just for you. What a treat! You all know how to use it, but just in case you forgot, chop and put into stir-fries or soups or dips or even salad dressings. A little taste of what's to come! And also new this week is pac choi. One of my favorite greens of all time, I just love it for its mild, juicy crunch raw and it's just ever so slightly sweetened taste when quickly stir-fried. Enjoy that freshness!

And it was clean out the greenhouses day yesterday to be ready for... wait for it... sweet potatoes! So Gene put together a big bag of a blend of greens for your salads for the next couple of weeks as you wait for the Summer CSA to start. Try out the salad dressing recipe I've got below. It's a good one and easy and makes salad addicting, I can attest. Yum! Thanks again for your support and we'll see you in July!

Tangy Tahini Salad Dressing

- 1/4 cup tahini
- 1/4 cup apple cider vinegar
- 3 TBLS lemon juice
- 1 TBLS garlic scape, minced
- Salt and pepper to taste

Whisk all ingredients together and drizzle over any kind of fresh salad. Addicting!