



What's in your CSA farm share?

Arugula—Store in plastic bag in fridge for 1 week.

Buttercup Winter

Squash—Store at room temperature for 2-4 weeks. Check weekly for signs of decay and if found, cook promptly.

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

Red Leaf Lettuce—Store in plastic bag in fridge for 1 week.

Green Tomatoes—Store in crisper drawer of fridge for 1-2 weeks.

Adirondack Red

Potatoes—Store in dark place at room temperature or in fridge for 2-4 weeks.

French Breakfast

Radishes—Store in plastic bag in fridge for 1 week. Greens are edible!

Jalapeno Hot Pepper

Store in plastic bag in fridge for 1-2 weeks.

Sweet Coloring

Peppers—Store in plastic bag in fridge for 1 week.

Cilantro—Store in plastic bag in fridge for 1 week.

Green Pointy-Headed

Cabbage—Store in plastic bag in fridge for 1-2 weeks.



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!

October 12, 2022—Summer CSA pick-up 15 of 16

Dear Members,

We've made it through multiple nights into the 20's by now, so things are sweetening up by the day! It's the time of year when we check the weather forecast many times per day to see just what they're predicting for a low. Thankfully, everything has made it through thus far, and fingers crossed, we're looking at a little warmer heading into next week's harvest for the final Summer CSA share!

ONE MORE WEEK LEFT! Can you believe it?! Maybe it's been simultaneously a long journey for you and gone by quickly. Certainly the same here. We, as farmers, will hold our breath for another week until the harvests are in and then out to you next week! Plus, we've got a lot of harvesting still to do to get ready for really cold temperatures and Winter CSA that starts November 2. That's potatoes, beets, carrots, turnips, rutabaga, Daikon radishes, leeks, and more all in 3 weeks time. Wish us luck!

And as one final goodbye to summer, we've got green tomatoes for you this week and this week only. It has frosted even in the high tunnels and we have had to pull everything out to make room for fall and winter greens to get planted in preparation for Winter CSA. So enjoy these end-of-season treats! I've got a CSA member's version of the classic Fried Green Tomatoes recipe on our website as well as a raw green tomato fresh salsa (YUM!) and a recipe for quick pickled green tomatoes. Or check out part-time employee Cathy's favorite enchilada sauce recipe below. Easy!

Salads have been big at our house lately, even with tomatoes dwindling in abundance (or gone all together). As long as I've got a tasty homemade salad (or salad, as my 2 year old says it) dressing and feta cheese, salad goes down quite efficiently. Try making a big embellished salad with this week's arugula, radishes, lettuce, and grated carrots. Or arugula can be made into a pesto for pizza or spread on bread. Enjoy this very occasional treat.

Cilantro is back! So try it in the recipe below or also don't forget about a family classic Carrot Cilantro Soup (recipe on website). If you have not made it yet, try it! So good and perfect for fall weather. I made a CSA member's Chimichurri recipe this week with last week's parsley, but you know what? It would be amazing with cilantro, too, so that's what I'm going to do with part of my bunch. And if you're still looking, try the French Carrot Salad recipe under carrots (also uses cilantro) on the website. That is addicting stuff, let me tell you. Kids will eat it, too.

Enjoy the veggies and we'll see you next week!

Green Tomato Salsa Verde (cooked)

1 pound green tomatoes, chopped
1-2 jalapenos, chopped, to taste
1 cup onion, chopped
1 clove garlic, chopped
¼ cup lime juice
¼ - ½ cup cilantro, chopped
1 tsp ground cumin
½ tsp oregano

Put all ingredients into sauce pan. Simmer until very tender. Use chunky or blend to make smooth. Add salt to taste, about ½ tsp.

Use with enchiladas, tacos, burritos, quesadillas, rice, scrambled eggs, grilled meats/chicken/fish, or dip chips in it!