



What's in your CSA farm share!

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

Red Onions—Store at room temp for 2+ weeks.

Green Bell Peppers—Store in fridge in plastic bag or crisper drawer for 1+ weeks.

Mini Green Romaine Lettuce—Store in plastic bag in fridge for 1 week.

Tomatoes—Store OUT of plastic bag at room temperature for up to 1 week. Eat up quickly!

'Delicata' Winter Squash—Store at cool room temperature 2+ weeks. Check weekly for signs of decay and if found eat up quickly.

'Hakurei' Japanese Salad Turnips—Store in plastic bag in fridge for 1 week. Greens are edible!

Cauliflower—Store in plastic bag in fridge for up to 1 week.

Fresh Spinach—Store in plastic bag in fridge for 1+ 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 16, 2024—Summer CSA pick-up 16 of 16

Dear Members,

Congratulations, you've made it to the end of the Summer CSA 2024! That means you ate your way through all the veggies from the long hot days of July until the cool short days of October, all organic and all farm fresh as can be! The Summer CSA farm shares are the main event at our farm. I'm sure it is for you, too, at your house. Because it is a LOT of veggies! Give yourself a pat on the back because you are eating way more veggies than the average person. I saw a neighbor on a walk recently who was gifted a share from a friend who was out of town. She is a self described "not much of a veggie eater," and said she had to work really hard to eat all the veggies in the share she was gifted. And didn't want to do it again, haha. You are officially a big veggie eater and local farm supporter all at the same time! Thank you!

For us farmers who start planning for next year's Summer CSA as soon as this one finishes, coming to the end of our "main event" for the year is a lot like finishing a big race that you've trained for all summer. We give a big smile of satisfaction at about six o'clock today when we know that we've got all of those veggies out to our members this season, every week without fail. Like, on average nine items every week for sixteen weeks for 180 families. Anyone care to do the math? Yep, we are happy with a job well done this year. Now we take a couple weeks to bring the rest of the harvest in for our Winter CSA farm shares, plant garlic, and get ready for winter to come to the farm.

The big one this week is cauliflower! Yay, it's here finally and nice and big and white and delicious! If this one is not super familiar to you, check out our website's gallery for ideas there including using it in soups, roasting it, and in Indian-style dishes. It's typically only once a year that we have cauliflower so I usually simply steam it with butter and salt and pepper as it doesn't get old for us! Or I add it to a meat and veggie soup. Or even eat it raw dipped in ranch dressing. Need to hide it? Try cauliflower rice or cauliflower potatoes or even in lasagna.

And the rest of the things? I see a big sheet pan roasting meal coming on with onions, delicata squash, cauliflower, carrots, and salad turnips. And lots of fresh green salads as well. Tomatoes all the way through the end of the Summer CSA in mid-late October doesn't happen every year on our farm. Enjoy the veggies and we'll see you on November 6 for the first Winter CSA!

Wait! You ask, *when does the sign up for next Summer CSA open?* The beginning of January and we will let you know about it via regular mail and email. Hope to see you back again next year (or sooner if you're in the Winter CSA.)

Zuppa di Cavolfiore

1-2 heads cauliflower, chopped (1.5-2#)
1 small onion, chopped
2 garlic cloves, chopped
Olive oil
¼ tsp dried rosemary
2-3 cups broth
Salt and pepper

Sauté onion and garlic in oil until soft. Add rosemary for 2 min. Add cauliflower, 2 cups broth, and salt and pepper. Simmer until cauliflower is soft. Puree until chunky. Add more broth if needed to make thick soup. Check seasonings. Serve with croutons and a drizzle of olive oil.