



What's in your CSA farm share:

'Sugar Ann' Snap Peas—

Store in fridge in plastic bag for up to 1 week. Whole pods are edible—don't shell these!

Green Leaf Lettuce—

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

'Tin Tin' Mini Romaine Lettuce—Store in fridge in plastic bag for up to 1-2 weeks.

'Hakurei' Japanese

Salad Turnips—Store in fridge in plastic bag for 1 week. Greens are edible, too, so keep 'em covered or they will quickly wilt.

Radishes—Store in plastic bag in fridge for 1+ week. Greens are edible, too.

Baby Russian Kale—

Store in fridge in plastic bag for 1 week.

Carrots—Store in fridge in plastic bag for 2 weeks, removing greens if storing long term.

Broccoli—Store in fridge in a plastic bag for up to one week.

Garlic Scapes—Flowering green tops of garlic kept in fridge will last a month. Chop and use like garlic!



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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Return
your box
next week

July 15, 2015—Summer pick-up 3 of 16

Dear Members,

Hand weeding in the hot sunshine is the name of the game at Ripley Farm this week. Every year in early July we remove the insect-excluding fabric row cover from our squash and cucumbers plants. The huge plants are just beginning to flower and need the bees to get into their big golden blossoms to pollinate for their fruits. They look great, but boy are they weedy! This hot dry weather is perfect for hand pulling and killing all those weeds!

We badly need rain, however. Many of our crops are slowed down from the dry conditions. We've never had our peas start as late as this year, but finally here they are! These peas in your share are snap peas, and the entire pods are sugary sweet, tender and edible. Don't shell out and discard the pods on these babies, just snap off the stem and its attached string and enjoy! Snap peas make a great raw snack plain, with dip, or in salad. We also love them steamed until tender and buttered. Last night we paired them with lemon, fresh mint and garlic scapes in a quick sauté. Yum! Check out the recipe on our website's Vegetable Gallery.

These hot, dry conditions make for spicy radishes. If you like yours mild, try cooking them to bring out a whole different vegetable from the familiar raw radish. That's right, you can cook radishes, and you can eat the greens, too! Use the last of this year's garlic scapes to make the 'Sautéed Radish and Radish Greens' recipe from our website. After discovering a couple of years ago how tasty they are cooked, we now routinely add radishes to stir fries and even to a quick miso soup with other veggies like the broccoli and baby kale in this week's box.

Baby kale is new in the CSA this year after making a popular debut for us at farmer's market last year. Let us know what you think of this ultra-tender form of the big K! Carmen uses them as a bed of greens for stir-fries and was eating them straight out of the bag "like chips" last week. And speaking of chips, these baby leaves without a tough midrib are perfect for the hottest thing in the vegetable world: kale chips! Just toss the leaves with olive oil and seasonings and bake them on a parchment paper-lined cookie sheet in a single layer for 20-25 minutes in a 275 degree oven.

The juicy sweet Japanese salad turnips are back again this week, and we want to remind you not to neglect the other half of this vegetable: their tasty greens. "The greens are as good as the turnips" extols one of our cookbooks, from which we adapted the recipe below. And after trying it for dinner last night, we couldn't agree more! Give them a try, and have a great week!

Quick Turnip Greens and Sausage

1 TBLS cooking oil
1 pound sausage, either loose or in links, your choice of seasonings
Greens from 1-2 bunches of hakurei salad turnips, discard long, stringy stems and chop leaves
salt and pepper, to taste
lemon slices

Heat oiled skillet to medium high. Cook sausage until done. Remove from skillet. Add greens and cover until wilted, about 2 minutes. Remove lid, and cook stirring until tender, 3-5 more minutes. Serve with lemon slices.