



What's in your CSA farm share!

Purslane—Store in plastic bag in fridge for 1 week. Superfood! Lemony, light green, succulent leaves edible raw or cooked.

Curly Parsley—Store in plastic bag in fridge for 1 week.

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

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

'Hakurei' Japanese Salad Turnips—Store in plastic bag in fridge for 1-2 weeks. Separate the edible greens from the roots for best storage.

Beet Greens with Baby Beets—Store in plastic bag in fridge for 1 week. Entirely edible!

Garlic Scapes—Store in plastic bag in fridge for 2+ weeks. Entirely edible!

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1 week. Entirely edible. Wash well behind the "ears".

Scallions (aka Green Onions or Spring Onions)—Store in plastic bag in fridge for 1-2 weeks. 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,

We've got a whole lotta weedin' goin' on! I sing that airily, but really the next couple weeks are super critical for the success of the rest of the season. Why? Because we have to get ahead of the weeds now or else we'll never see our crops again until late fall when everything dies back! So push your hoe, pull those weeds, use your nimble fingers, and drive straight and true our little antique cultivating tractor, dear farm crew, because we have 170+ families depending on you for their veggies, right?! ☺ Plus if we do a good job weeding, we'll have a beautiful farm to show you this weekend for Open Farm Day, Sunday July 24, from 10am to 1pm. Free and all are welcome!

Purslane: a weed or a veggie? You decide! It's a superfood high in vitamin C, omega 3's, and other nutrients. It's very tender so be careful not to crush it in your bag. Ahem for those of you who just shove the whole share bag in your fridge without looking at it... This one is not a good candidate for that. Purslane is tasty because of its succulent, lemony, refreshing taste. To prepare, remove the leaves from the stems. Try the leaves raw on a salad or on a sandwich. Or throw the leaves in at the end of a stir-fry or make the Chinese Purslane Stir-Fry recipe on the website which also uses scallions, pac choi, and garlic scapes. Yum! You can also use the stems; see our Cooked Purslane Stems recipe on the website as well. Let us know what you think!

Oh and my favorite event of July: the first summer cabbage harvest! Cabbage is one of the most fun veggies to harvest and these first ones are the most tender and juicy that you've ever tasted! They're perfect for slaw or salads. Or whatever! I haven't decided between my Lemony Coleslaw or Egg Roll in a Bowl for this particular cabbage... if you need inspiration, check out our recipe gallery for cabbage—there are over two dozen of our family's favorite ways to eat cabbage. Can you tell I'm obsessed?

We love parsley and this is our first year in a while growing the curly kind! Harriet has two plants in her garden right out front our house and I've been putting it in everything from salads, to the curry below, dips, and even homemade soft cheese.

Greens got your goat!? CSA members have found success recently making pesto with all kinds of excess greens. Use as a dip, over pasta, or on pizza! Check out my tutorial on how to make your own pesto out of whatever you have: www.ripleyorganicfarm.com/how-make-pesto-and-what-do-it Enjoy the veggies and we'll see you next week! Our 7000 bulb garlic harvest is up next week, so wish us luck!

Beet Green Curry

1 bunch beet greens, chopped
1 bunch scallions, chopped
1-5 garlic scapes, chopped
1 bunch salad turnips + greens, chopped
Cooking oil
Salt and pepper, to taste

Sauté above ingredients until tender crisp. Combine the following into a

sauce and add to sauté for 1 min: 2 TBLS peanut butter, 2 TBLS curry paste or powder, 2 TBLS soy sauce, 1 TBLS grated ginger root, ½ bunch minced parsley. Add a little water and cook covered until everything is very tender. Add 1-2 cups coconut milk and a squeeze of lemon. Serve over rice.