



What's in your CSA farm share!

Fresh Carrot Bunches—

Store in plastic bag in fridge for 1 week.

Fresh Uncured Georgian Fire Garlic—

Store in fridge or at room temp for 1 week. Not ready for storage so use up quickly!

Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

Basil—

Store in plastic bag at room temperature for up to 1 week.

Cucumbers—

Store in plastic bag or crisper drawer in fridge for 1 week.

'Hakurei' Japanese

Salad Turnips—Store in plastic bag in fridge for 1 week. Store edible greens separately for best keeping.

Dill Heads—

Store in plastic bag in fridge for 1 week. Use in pickles!

Green Beans—

Store in plastic bag in fridge for 1 week.

Summer Squash/

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



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,

Thank you to all of you who came out for our annual Open Farm Day! And what a beautiful day it was to showcase the farm! I like Open Farm Day also because we make an effort to mow and tidy up so the farm always looks so good! ☺ And the crops are still growing well with more installments of summer favorites again this week! Hoping for tomatoes to start ripening en masse soon...

The big news from the farm is that on Friday we harvested our garlic crop for the season. That's right all 8,000 garlic bulbs yanked from the earth by hand and laid out to cure in the greenhouse for a few weeks. That means the garlic will go through a drying down process during which it will become ready for long term dry storage and available for our CSA members for many months to come. Here is your first sample of the crop today. Enjoy it's juicy, fresh, and pungent taste, and remember it is not fully cured, so please use liberally!

These are "pickle" days for us right now. Is that a thing? Well, I don't know, but at Ripley Farm it is! With our first batch of pickles made last week, the girls and I will do another batch this week with these fresh cukes, garlic, and dill. Yum! We also made some dill beans the same way we make the cucumber pickles. Double yum! Our littlest (1 year old) likes the green bean pickles the best because they're the easiest for her to hold and munch on without help. ☺ Don't say the word "pickle" around her, or else she'll loudly demand one immediately! Quick pickles aka refrigerator pickles are easy and fast! And very tasty, by the way. Don't be daunted, just check out the recipe below and give it a try. We've provided all the veggies you need! Anyone can make one jar! Ra, ra! (We get consistent positive feedback on this recipe every year!)

'Hakurei' Japanese salad turnips are back this week! Because this is the busiest time of year for the garden harvests as well as our family's fun-times schedule I like to use these raw cut up into veggie sticks with a dip. Great options for dip are a ranch dressing or hummus or try the dip that CSA member Jeff sent me last week: Combine 1 cup sugar, 1 cup ketchup, 1 cup vinegar, and 1/8 tsp ground clove. Heat to boil, then mix in 1 ½ cup onion, minced. Especially good with cucumbers as well!

When in doubt add just about everything in your share to your salads! That's kinda how I'm keeping it all going right now with busy days and weekends! My favorite salad dressing right now is the Homemade Mediterranean Salad Dressing recipe found under Basil on our website's vegetable gallery. Approved from 1 year olds and up!

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

Refrigerator Dill Pickles (Quick Pickles)

- 1 ½ cups water
- 1 cup vinegar (cider or white)
- 2 tsp sugar
- 2 tsp salt
- 3+ cups cucumbers, spears or sliced*
- 1-2 cloves garlic (or garlic scapes)
- 1 head dill

Combine water, vinegar, sugar, salt in sauce pan and bring to boil to dissolve. Remove from heat. Stuff veggie ingredients into quart jar. Pour hot brine into jar to fill. Cover and refrigerate at least 24 hours. Will keep months in the fridge.

*Can substitute green beans if you wish.