



What's in your CSA farm share!

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

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

'Georgian Fire Garlic'—Store at room temp for 2+ weeks.

Green Summer Crisp 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!

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

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

**Summer Squash/
Zucchini**—Store in plastic bag in fridge for 1 week.

Dill—Store in fridge in plastic bag 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!

August 14, 2024—Summer CSA pick-up 7 of 16

Dear Members,

It sure is a beautiful stretch of weather right now. Gone are the intense heat and humidity (yay!). Here are the gentle sun, breeze, and passing clouds. And we're making use of all of it we can get. Because mid-August brings us to a kind of breaking point on the farm. Where we've planted most of the crops for the year, are busy in midstream harvesting for weekly CSA shares, and all the while we must fight to win against the weeds who want to crowd out the veggies. As an organic farm we do not spray any chemicals against the weeds. We use a combination of tractor power, hand power, small tools, and our wits to save the edible crops from the weeds who want to take over. So with all of our "extra time" outside of harvesting, we're throwing our power at the weeds to keep them from crowding out the food we've got in store for fall and winter. Wish us farmers well these crucial next couple weeks.

Speaking of harvests, we have pulled the yellow storage onions this week to start their curing process to be ready for long term storage. The red onions are on the horizon and with them we continue to march towards winter with more and more storage items "in the bag". In the meantime enjoy the fresh harvested sweet onions this week, as they're a special treat this time of year only.

I had family visiting this past week and we made big salads with lettuce, cukes, tomatoes, and an interesting homemade sesame dressing. I liked it, though it was definitely a departure from our regular dressings. If you want to mix it up, give it a go by whisking together: ¼ cup toasted sesame oil, 2 TBLS soy sauce, 2 TBLS lime juice, 2 tsp grated ginger root, ½ tsp Dijon mustard, 1 minced clove garlic, and optional minced jalapeno. Or try making a homemade ranch dressing or the Lemon Dill Dressing on the website with your dill. So refreshing!

It's salsa week! My four year old daughter and I made two batches of fresh salsa in the past week and it was so easy and fast. Here's how we did it. I just had her take any green tops off the tomatoes and throw them whole into the bowl of the food processor along with a jalapeno (top removed), sweet onion, a small zucchini, lemon juice, salt, ground cumin, oregano, and parsley. She pushed the "process" button and thirty seconds later we had a fresh salsa that even had my Texas relatives cooing over it. Boom, it can be done, friends!

And check out the recipe below for an easy zucchini pie that I made this past week. It was shared by a CSA member and turned out delicious! Enjoy the veggies and we'll see you next week!

Zucchini Pie

3 cups shredded zucchini/sum. squash
1 large onion, chopped
½ cup grated parmesan cheese
½ cup grated cheddar cheese
½ cup olive oil or melted butter
1 cup Bisquick (homemade is fine)
4 eggs, beaten

¼ cup chopped fresh herb of choice
(parsley, dill, basil)

1 tsp salt
½ tsp pepper

Grease 9" pie pan. Combine all ingredients until just evenly mixed. Bake at 350 until lightly browned, about 40 min.