



*What's in your
CSA share:*

- Lettuce
- Sweet Onion
- Cucumbers
- Summer Squash
- Tomatoes
- Carrots
- Cilantro



*Pick-your-own herbs
and flowers:*

- Thyme
- Sage
- Dill
- Winter savory
- Chives
- Garlic chives
- Basil
- Cosmos
- Bachelor's buttons
- Black-Eyed Susan
- Zinnias
- Larkspur
- Coneflower
- Garden Phlox
- Heliopsis -Summer Sun
- Sunflowers

Carrot and Cilantro Soup

- 1 sweet onion, sliced into thin rounds
- 3 Tbls butter
- 1 bunch carrots, sliced into thin rounds
- 1 quart chicken stock
- ½ bunch cilantro, coarsely chopped
- ¼ tsp cayenne pepper
- Juice of 1 lime
- Salt and pepper to taste

RIPLEY FARM

Eugene and Mary Margaret Ripley
 62 Merrills Mills Road
 Dover-Foxcroft ME 04426
 207-564-0563
 www.ripleyorganicfarm.com
 ripleyfarm@gmail.com

August 15, 2012

Dear Members,

We got rain this week! We've been watching our soil get drier and drier over the past six weeks of hot sunny days. But Thursday night we got a couple thunderstorms and showers that dropped two-and-a-half inches of rain onto our dusty fields—our first rain since late June. All our crops that were slowed down in their growth due to the lack of water should be bouncing back now with renewed vigor.

Meanwhile, our tomatoes from the hoophouse that don't care if it rains or not because they're under plastic are ripening like mad. You'll find a bag of them in your share this week. The plants of one variety have already topped out their trellis in the hoophouse at eight feet!

As our summer crops ripen in the hoophouse, we're preparing additional beds in there for fall greens and salad crops. Over the next couple weeks we'll plant greens like spinach, swiss chard, and mustard greens to carry us into the colder days of fall to finish off our first season growing in the new hoophouse.

Besides tomatoes, you'll find cilantro new in the share this week. This is one of our favorite herbs, a classic ingredient in much of Latin American and Indian cooking, and a familiar flavor in many salsas. In the Vegetable Gallery page of our website you'll find a recipe for a fresh salsa using many items from this week's share. Click on 'Tomatoes' to find it. For more cilantro recipes click on 'Cilantro'. The recipe for cilantro that we're including in this week's newsletter is for a delicious carrot cilantro soup—two vegetables that pair particularly well.

Cilantro also goes very well with fish, either as part of a stuffing for a whole fish, or in a sauce or as an herbed butter to top fish or scallops with. It also goes well with tomatoes in other ways than just salsa. Try adding it to a gazpacho or a tomato sauce for an added flavor punch.

Have a good week!

In a heavy-bottomed pot over medium-low heat, melt the butter. Add the onion and carrots and sauté until tender, 8-10 min. Add the chicken stock, bring to a boil, then lower the heat to a simmer. Simmer until vegetables are very soft, about 15 min. Add cilantro, cayenne, lime juice and seasoning. Puree, either with a hand-held immersion blender, or by allowing the soup to cool slightly before transferring to a blender or food processor. Serve with a dollop of sour cream in each bowl. Serves 2-4.