



What's in your CSA farm share?

Carrots—Store in fridge in plastic bag.

Tomatoes—Store at room temperature out of plastic bag. Use up quickly!

Green Summer Crisp

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

Green Beans—Store in plastic bag in fridge for 1 week.

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

Basil—Store in plastic bag at room temperature for less than 1 week. Use quickly!

Fresh Long Red of

Florence Onions—Store in fridge in plastic bag for 1 week. Edible greens and bulbs.

Summer Squash/

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

Green Cabbage—Store in fridge for 1+ weeks.



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,

The rain just hasn't stopped, and that's okay. I hope it is okay for you, too! How does the song go, "A little inch here, a little inch there, a little inch everywhere and turn yourself about"? That's about what it's been like farming this year. We've got crops, and for that we are incredibly thankful. And Gene and the crew have been doing strategic dance tricks to get all of the things that need to be done done in between raindrops (or deluges). Luckily for everyone involved, we can and do harvest in the rain!

Most of our crops are doing well this year as you can see from the Summer CSA shares so far. We've got the big summer crop favorites for you again this week, which for me makes my busy, busy summer easy to incorporate veggies into. I feel like this has been the "least inspired" summer I've ever had in terms of new recipe development but I'm still getting through the veggies just the same! Kinda relying on old favorites around here and super simple quick cooking. That's when I turn to my own trove of recipes on the website! If you haven't yet checked it out, please be sure to remember that that is where inspiration begins! <http://ripleyorganicfarm.com/recipe-gallery>

It was a productive weekend for us at home on the farm. We made several jars of cucumber pickles, dilly beans, kimchi, and even a new fermented paste with hakurei turnips, garlic and turmeric root (that was store bought). Now I need to get onto my freezing for the winter as well. I like to freeze the zucchini chopped and blanched for two minutes and packed into quart ziplock freezer bags. I use it in soups during the winter often. If you are a grated zucchini lover, you can also grate your zucchini into bags for the freezer for your use in zucchini bread and other recipes during the winter. Many CSA members report they do this with success!

I also like to combine many of the summer favorites into a quick easy sauté as a side dish for our meals. I chop onions and summer squash and quickly sauté until starting to become tender. Then I add chopped garlic, tomatoes, and basil and stir gently another few minutes until everything is tender. Very easy, delicious, and fresh tasting.

Cabbage again! How about coleslaw?? Or kimchi or sauerkraut? Or stir-fry? Or Vegetable Pancakes (find on recipe gallery, these are amazing!)? Or roasted or grilled? OR you do have a lot of the things that go into Minestrone Soup (aka cabbage, carrots, onions, squash, tomatoes)! Enjoy the veggies and we'll see you next week!

Zucchini Basil Soup

½ cup onion, chopped
1-2 cloves garlic, minced
1 pound zucchini, chopped
Pinch ground nutmeg and chili flakes
Salt and pepper to taste
¼ cup white wine (or replace with broth)
1 1/3 cup chicken broth
1/3 cup fresh basil, chopped
Parmesan cheese and yogurt for serving

Heat oil in pot over medium heat. Add onion and sauté until translucent. Add garlic, zucchini, spices, and seasonings. Sauté for 3-5 minutes, stirring. Add wine, broth, and basil. Bring to boil and reduce heat to simmer until very tender. Puree. Whisk in parmesan cheese and plain yogurt to taste to each bowl. Serve hot.