



What's in your CSA farm share!

Carrots—Store in fridge in plastic bag for 1 week. Remove greens for longer storage.

Green Beans—Snap the ends to prepare. Store in plastic bag in fridge for up to 1 week.

'Hakurei' Salad

Turnips—Store in plastic bag in fridge for 1 week. Greens are also edible. Remove and store separately for best storage.

Zucchini/Summer

Squash—Store in plastic bag in fridge for 1 week or out of the bag at room temperature for less time.

'Jericho' Romaine

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

Cucumbers—Store in plastic bag in fridge for 1+ weeks. Try cooking these! (See website for many recipes)

Tomatoes—Store at room temperature for up to one week. Remove from plastic bag.



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

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

Return
your box
next
week!

August 17, 2016—Summer pick-up 7 of 16

Dear Members,

Two-and-a-half inches on the farm in two rain events this week. Yes, we needed that. Badly. Especially the second round that we got this early morning.

Did anyone else notice the zinnia plants in the front PYO gardens last week? They had literally turned crisp from lack of water. In June I put them in to grow along the farm lane that leads from the house to the barn area so I could enjoy one of my favorite flowers every day. Lately I had taken to averting my eyes when I walked by them. It is just too sad and demoralizing to see them shriveled and dying. Luckily, after the first rain event we got this weekend they had perked back up and by yesterday they were flowering. I know the rest of the plants on the farm are feeling the same way.

We're not in a serious drought, but it is definitely the driest season we've seen farming. The inch of rain we got over the weekend was already gone again by yesterday when the crew was harvesting the carrots for your farm shares. Let's hope that this second round of an inch-and-a-half hits the spot for a little while.

Meanwhile the crew has begun harvesting our onion crop. The onion plants have been in the ground since early May, have swollen their bulbs, and the tops are beginning to fall indicating that harvest is imminent. Yesterday the crew harvested shallots and the red storage onions that went down first. The yellow storage onions are next to join them in the greenhouse to dry down and cure for storage into the fall and winter. They'll be small this year due to lack of rain, but won't be short on flavor!

My dad was here visiting over the weekend and was struck by how unfamiliar the garlic looked hanging. "Are those the roots?!" he asked about the scraggly ends of the plants. When we harvest garlic, we pull up the entire plant, roots and all, arrange it in bundles of ten, and hang them to dry in our shed. It has been good curing weather, and we're set to begin cleaning the first of the new garlic crop this week! To clean, we cut off the roots and the stalks and brush off any dirt and loose, peeling skin, leaving it looking like the trim and tidy garlic heads you (and my dad) are used to seeing.

Hopefully we'll have enough of it done to give it to you in your farm shares next week!

If you haven't already eaten your salad turnips raw, here's a favorite way of ours to cook them with tomatoes and their greens. We had it with scrambled eggs for breakfast this morning. Yum! Enjoy your veggies and we'll see you next week!

Salad Turnips and Greens in Yogurt Sauce

1-2 tablespoons cooking oil
1 bunch salad turnips, cut into ¾ inch chunks
1 bunch salad turnip greens, stems removed and leaves shredded
¼ teaspoon cumin seeds
¼ cup onion, minced
1 medium-large tomato, chopped
cayenne pepper to taste
salt and pepper to taste

Heat oil in skillet over medium-high heat. Add turnips and cook, stirring until browned, about 5-7 minutes. Remove turnips. Add greens, stirring until wilted. Remove greens. Add cumin seeds and onion to heat for 2 mins stirring. Add tomatoes, cayenne, salt, and pepper. Stir to remove anything stuck on pan. Add turnips, greens, and yogurt. Simmer uncovered on medium until tender and saucy, about 10-20 min. Stir to prevent sticking. Check seasonings.