



## What's in your CSA farm share:

**Fresh Red Onions**—Store in fridge for 1-2 weeks.

**Tomatillos**—Store in plastic bag in fridge for 1 week. Remove husk.

**Cucumbers**—Store in plastic bag in fridge for 1-2 weeks.

**Mini Bibb Lettuce**—Store in plastic bag in fridge for 1 week.

**Tomatoes: Cherry and Slicing**—Store out of plastic bag at room temperature for up to 1 week.

**'Music' Garlic**—Store at room temperature for 2+ weeks.

**Summer Squash/ Zucchini**—Store in plastic bag in fridge for 1-2 weeks.

**Baby Kale**—Store in plastic bag in fridge for 1 week.

**Dill Heads**—Store in plastic bag in fridge for 1-2 weeks.

**Jalapeno**—Store in plastic bag in fridge for 1-2 weeks.

**Purple Kohlrabi**—Store in plastic bag in fridge for 1-2 weeks. Peel well and remove the bottom 1".



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,

I feel like I've been playing catch up and keep up with the veggies the past week or so. Today I just finished my share from the week before LAST! Because we were gone to the beach I had gotten behind, anyone relate?!? So this morning while the kids were happily playing (not always a given, haha), I furiously grabbed, chopped, and prepped a bunch of what was left, *almost* catching me up.

What did I make? I made a HUGE coleslaw with cabbage, carrots, scallions, and parsley (Lemony Coleslaw on the website). I made a HUGE veggie curry with beet greens, summer squash/zucchini, leftover salad turnips, garlic, and mushrooms (Beet Green Curry on the website). I also chopped up the rest of the kohlrabi and salad turnips to be dipped into fresh garlic scape hummus I made yesterday. I chopped, washed, and spun the last of the lettuce to be ready for salads. All I have left is Chinese Leaf Cabbage which I plan to put into a quick batch of kimchi later this week. Phew!

Speaking of preserving! It's sure that time of year at our house. I spent Sunday not so much taking a Sabbath... Rather making a mess putting veggies into the freezer and into pickles! And you can, too, because it's pickle week at Ripley Farm in your farm shares. You've got what you need to make a batch of quick pickles and that should help you if you're backing up with your cucumber stash. I hear that husbands that don't like cucumbers DO like these quick pickles. So give the recipe below a try! AND don't forget to check our website for ideas for your cucumbers. They pair well with tomatoes, especially cherry tomatoes of which you have lots this week, in salads such as the Tomato Cucumber Salad on the website or try the Crisp Cucumber Salsa. Good stuff!

And new this week is tomatillos! They are the light green round fruits in your share that have a papery husk on the outside. While they're a relative of tomatoes, they are a tangy traditional Mexican ingredient in salsa verde (green sauce). Make sure to peel away and discard the papery husk and wash well. Then you can use them either raw or cooked! In the past CSA members have loved the Green Salsa with Avocado recipe on our website, which uses tomatillos, garlic, red onion, and jalapeno. Or let me know what you come up with!

This will be the last kohlrabi until the Winter CSA—so enjoy! Make sure to cut away and discard the bottom 1" and peel all the way down to the white interior. Try yours in a quick pickle, too! They're so good and crunchy that way!

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

### Refrigerator Dill Pickles (Quick Pickles)

- 1.5 cups water
- 1 cup vinegar (white or cider works well)
- 2 tsp sugar
- 2 tsp salt

Combine above ingredients in sauce pan. Bring to boil. Pour over the

following ingredients stuffed into a quart jar.

3 cups+ cucumbers, spears or sliced  
1-2 cloves garlic, peeled and minced  
1 head dill

Cover and refrigerate at least 24 hours.