



What's in your CSA farm share!

'Tatsoi' Summer

Spinach—Store in plastic bag in fridge for 1 week. Raw or cooked!

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.

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.

Green Bell Peppers—

Store in plastic bag in fridge for 1 week.

Summer Squash/

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

Parsley—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!

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Dear Members,

It seems like it has cooled off with a cloudy pattern this week. That's generally not a problem except sometimes it can slow ripening of things a bit which would be fine with me. The pace of my preserving efforts in my kitchen always reaches an unsustainable pitch this time of year with so many things coming to a head at the same time! We've put away loads of corn from our not-for-sale home patch and are dehydrating hundreds of cherry tomatoes for winter snacking for the kids. I'm doing batches of tomato sauce (one going as I type), the kids are doing batches of cucumber pickles, with freezing summer squash/zukes on the horizon ASAP. Summer is fun, but as farmers, we're always looking towards the next horizon, and in this case it is winter!

Speaking of winter! We're opening up our Winter CSA farm share 2024-25 sign ups on this Friday (in two days) at 6am. Getting nervous about where your farm fresh veggies will come from in the winter? We're a year-round CSA farm share farm dedicated to our pre-paid membership saving all the best for you! We hope you'll join us starting November and running through March.

Back to the present, folks! We've got another welcome blast of summer favorite veggies for you this week including a LOT of tomatoes. This is one of the "good" tomato years you hope for every year where they taste good (yes!) and look good (double yes!) and are abundant (OH YES!). In addition to preserving as many tomatoes as womanly possible, I have also been making my simple roasted tomato soup recipe (or whatever since it's not really a recipe) to the delight of my family especially my 8 year-old daughter who asks for seconds (and sometimes thirds) every time. You can do it, too, if you've got too many tomatoes around. Halve tomatoes and lay them face up on baking sheet. Roast at 400 until getting toasty on top and soft. Cool until you can handle them. Slip the skins and any hard part of the stem end off and discard. Collect the rest in a pot. Add whatever else you want/have! I like to add minced garlic, minced onion, basil, salt, pepper. Then puree and add a little cream to each bowl. Looking for a more specific recipe? Check out our website for roasted tomato/carrot, roasted tomato/pesto, and roasted tomato/pepper versions and more!

New this week is green peppers. Yum! I'm daring and made Jambalaya for the first time ever for family this weekend featuring farm fresh green peppers, fresh onions, fresh garlic, and fresh celery (spoiler alert: Gene *hopes* to have celery for you in the near future...). Anyway, it turned out delicious and you know you won when all three kids liked it, too! Green peppers are very versatile and can be used raw or cooked in soups/chilis (I also made a chili with green peppers in it last Friday), salads, into sticks with dip or try the Mexican-inspired Green Pepper Stir-fry on the website. Yum!

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

Kaethe's Gazpacho

2 large tomatoes or 8 small
2-3 cucumbers, peeled
2 garlic cloves
2-4 TBLS minced onion or shallot

1/3 cup salsa

Fresh herb like chives/parsley/etc (optional)

Blend until preferred consistency. Top with Balsamic vinegar and bread crumbs.