



## 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 Mini Bibb

**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.

**Dill**—Store in plastic bag in fridge for less than 1 week. Use quickly!

### Scallions (aka Green

**Onions)**—Store in fridge in plastic bag for 1 week. Entirely edible!

### Summer Squash/

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

**Fresh Celery**—Store in fridge for 1+ weeks. Keep entirely covered in plastic to prevent wilting. Or wrap in damp paper towel.



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 one thing that I love and hate about farming is that every year is different. And it is unlikely that we'll have another year exactly like this, so wet, anytime soon. Some things like the wet and cooler temperatures are thriving and some things prefer the heat and dry weather that we had the previous three seasons. But the one thing that I DO absolutely love about the way we farm is that we have a huge diversity of crops growing. And that means that at least SOME of them are taking advantage of whatever weather there is. And this year it's the celery!

Though we regularly grow its cousin celery root (aka celeriac) for our winter CSA members, we had never even attempted celery before last season during which it preformed so-so. We tried it again this year, and, boy, was this the year to do it. With the near constant saturation of the soil, the celery has thrived! And here it is for you this week to try out. Now, remember that locally grown celery is different than the celery you get at the store which is grown in faraway places like California and shipped here. Ours is very green owing to not blanching the plants and the stalks are a fit smaller in size. But the flavor makes up for the difference! Give it a try and you'll see what I mean. I'm going to use some of ours in a hearty chicken salad to take camping with us this weekend. Plus cut some up to go with a homemade garlic-dill dip I made for the occasion. OMG and egg salad!!! (We'll be eating good.) Another place I love celery is in a homemade chowder. My go-to is a fish chowder that has celery, onion, carrot, garlic, broth, fish, milk and fresh herb (could use dill). Or try it in casseroles, sauces, coleslaw, whatever you normally use celery in. And don't forget to use the trimmings for making your own homemade broth!

A short walk around the farm reveals just how GREEN everything still is. Usually by late August on the farm many of our crops are showing the stress of the heat and often droughty summer by succumbing to browning leaves and dull color. Not this year! Most things are fantastically green right to the tips of their leaves including the potatoes, tomatoes, and squashes. Things might ripen slower because it is cooler but they still look good. A good sign as we go into fall and towards winter.

Does the dill stump you? I can't seem to get enough of it! We've used it to quick pickle cucumbers, carrots, radishes, turnips and beans. Lately I've made a weekly homemade dip with soft cheese, garlic, and dill. And I've been putting it into my ubiquitous pureed zucchini soups. Or toss yours into a salad dressing! I especially like the Lemon Dill Dressing on our website. Enjoy the veggies and we'll see you next week!

### Celery and Apple Salad

4-5 stalks celery, thinly sliced  
1 apple, peeled and diced  
1 cucumber, peeled and diced  
¼ cup dill, minced  
½ tsp salt  
½ tsp maple syrup, or to taste  
1 TBLS olive oil

2 tsp lemon juice  
½ tsp lemon zest

Mix dressing ingredients together then  
toss with veggies and serve.