



What's in your CSA farm share?

'Georgian Fire' Green

Garlic—Store at room temp or in fridge for 2 weeks. This garlic is NOT cured yet, so won't store a really long time.

'Tokyo Bekana' Chinese

Leaf Cabbage—Store in plastic bag in fridge for 1 week. Very tender, good raw or lightly cooked.

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.

Dill Heads—Store in plastic bag in fridge for 1 week. Use to make quick pickles (see recipe).

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

Summer Squash/

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

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

Carrot Bunches—Store in plastic bag in fridge 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,

So maybe I spoke too soon. Gene had on the calendar to harvest the garlic last Thursday. We arranged extra help and cleared the schedule for the regular crew so we could get the job done that day. And then the forecast solidified for RAIN on Thursday...! So our crew busted out a new record for garlic harvest on Thursday morning and got all 7000+ garlic heads harvested and under cover before the skies let loose. Yep, another 1.5"+ of rain later, we were thrilled to have gotten the garlic out in such haste. Ah, with farming, you just never know!

And another lesson from last week is that don't turn your back on the beans without checking them every single day! They're here in abundance all of a sudden and for that we are thankful! Snap the tops and steam these babies until tender crisp, and top with butter, salt, pepper, and a little parsley. I threw them into a chicken soup at the end of last week with scallions, garlic scapes, summer squash, carrots and parsley. It was simple yet excellent.

New this week is in fact a sneak peak at this year's garlic harvest! We are bringing you "green garlic" which is fresh harvested garlic bulbs that have not been cured or dried down yet. You will notice it when you go to peel them – use them the same as regular garlic, just remember it's not been cured and is not going to store long term. Enjoy the extra garlicky spicy flavor that these fresh treats give off.

First week of cucumbers and they've come in with a bang! In addition to salads and sticks for dipping, our family loves cucumbers as pickles! And did you know that making your own pickles can be done in about 10 minutes easily? Check out the recipe below for instructions. Uses the dill heads you got this week as well as garlic. You could even make a batch of dilly beans while you're at it using the same "quick pickles" method. You know kids love these when you have to tell them to eat their other food to get another serving... haha!

And don't confuse the light spring-green fluffy head in your share this week for lettuce. Yes, there is lettuce this week. But you also have a very tender Asian green that is technically a Chinese cabbage, but we call it Chinese leaf cabbage because it is so much more tender than regular Chinese cabbage. It can be used raw in salads or made into a slaw or cooked quickly in a stir-fry (see website for two recipe ideas). It's mild and tender yet crunchy.

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.