



What's in your CSA farm share!

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

Fresh Sweet Onions (white)—Store in fridge or at room temp for 1 week. Not ready for storage so use up quickly!

Fresh Long Red Tropea Onions—Store in fridge or at room temp for 1 week. Not ready for storage so use up quickly!

Green Leaf 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 Beans—Store in plastic bag in fridge for 1 week.

Summer Squash/ Zucchini—Store in plastic bag in fridge for 1 week.

Green Cabbage—Store in fridge in crisper drawer for 1-2 weeks.



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

Thank you
for your
support!

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Dear Members,

Happy August! How did August come so quickly!?! And with it comes smiles all around from your farmers! It's tomato time, that's right, it's tomato time! Sing it, folks! We went from harvesting a smattering of ripe ones in the past week or so to getting hundreds of pounds, enough to divvy up for the Summer CSA this week. Enduring all that hot weather pays off when you can pick tomatoes en masse earlier than most years. Enjoy! Gene brought me down a crate of "seconds" tomatoes and onions as well as my 4 year old's jalapeno she picked me and I feel rich! Gonna make some quick salsa in my food processor to go with dinner (probably the Fresh Cucumber Blender Salsa recipe on our website). How about you? How are you going to use your first tomatoes?

Another week of firsts are the onions. There are two kinds for you this week. The white ones are sweet onions and the red ones are Red Long Tropea onions. They're both harvested fresh straight from growing in the field. So that means that they are not cured and not ready for long term storage. But that shouldn't be a problem, right? Since these beauties are so delicious I'm sure that you'll find lots of places to use them up. I use onions in all kinds of things like soups, salads, stir-fries, and even sandwiches.

This weekend my brother and his girlfriend are visiting us from Texas and I'm going to rope them into helping us with a batch of kimchi using this week's cabbage, red onion, carrots, plus radishes, and our fresh garlic. Yum! You could do it, too, recipe on our website. ☺ Other uses for cabbage are listed on our website for your convenience. I think that Egg Roll in a Bowl would be a good one for this weekend as well if you haven't tried it. It re-heats well for lunches if that's something you like to do (I DO!).

Another week where we're strong on the big summer crops like beans, cukes, and summer squash. Enjoy it while it lasts! I think there will probably be a break in beans next week with them picking back up the following week, in case that is helpful to you. This week I'm going to make a Zucchini Pie recipe as a trial and will share it with you if it turns out. And remember that summer squash and zucchini are interchangeable in recipes.

And as far as cucumbers, all I need to do to get all my favorite ideas is to visit my website's recipe page for them and remember all the good options there are there. Like the various cucumber salad recipes I have there! And have you tried making Tsatsiki with cucumbers before? So good! And last of all, did you know you can cook cucumbers? Yes, you can! They can go in stir-fry, soup, or baked. Give them a try, ideas on our website! Enjoy the veggies and we'll see you next week!

Zucchini/Summer Squash Pancakes

2 packed cups grated summer squash,
squeezed of excess liquid

½ cup onion, finely chopped or grated

1 garlic clove, minced

2 eggs

¼- ½ cup parmesan cheese, grated

6-8 TBLS flour (your choice)

¼ tsp salt, or to taste

Cooking oil

Combine all ingredients into thick batter. Heat oil in large skillet. Flatten tablespoons of batter into skillet and cook about 2 min per side until golden brown. Serve warm.