



What's in your CSA farm share:

Fresh Spinach—Store in plastic bag in fridge for 1 week.

Green Bell Pepper—Store in fridge in plastic bag or crisper drawer for 1 week.

Iceberg 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.

Radishes (in a bag, no tops)—Store in plastic bag in fridge for 1 week.

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

Jalapeno—Store in plastic bag in fridge for 1+ weeks.

Broccoli—Store in plastic bag in fridge for up to 1 week.

Celery—Store in plastic bag in fridge for 1 week. Leaves are edible! Be sure to keep leaves covered to prevent wilting.

'Georgian Fire' Garlic—Store at room temp for 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

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Thank you
for your
support!

September 11, 2024—Summer CSA pick-up 11 of 16

Dear Members,

Wow! Have you checked the weather forecast? Sure, we've moved into chilly nights with our coldest night so far dipping into the lower 40's, but the days are all supposed to be upper 70's and sunny for at least a week! Yahoo! That's great weather for our crew to field cure the winter squash crop, which by the way, looks great! Also it's good growing weather for fall crops. And best of all, it's good weather for outdoors activities that our family loves like swimming, hiking, canoeing and biking. Yay for more summery fun in September!

Yes! We've done it. Farmer Gene pulled the trigger on the winter squash harvest on Monday because it seems like the weather is very favorable for curing conditions. This year's Winter CSA should be well endowed with winter squash.

As long as we don't get a frost the peppers (red, green, and hot) and tomatoes should continue bringing us with delicious fruits this month. So fingers crossed for the forecast to hold. That being said it is the last week for the summer favorite cucumbers. They've given us an excellent run this year. Hope you made some pickles! ☺

Back this week is more spinach! Enjoy! Ideas for spinach with your summery veggies coming from our expert CSA members include pasta with spinach and tomatoes, quiche, lentil soup, spinach soufflé, and spinach calzone. Enjoy this blast of fall earlier than usual!

It's the "this is different than the grocery store" week! Two items that will stand out to you this week are celery and iceberg lettuce. Don't knock them before you try them because like I mentioned above, they're very different than what you find at the grocery store. Our iceberg is not the same tasteless balls you see in the store. Give it a go in your sandwiches and salads. The celery is also completely different! First, there are some leafy greens on top. Did you know those are edible, too? Yep, check out the recipe below! So keep them covered with plastic also to prevent wilting. And second, it's all green! We don't blanch our celery so it's just green as can be, high on celery flavor. A little bit goes a long way. Try it in your soups, meat or egg or potato salads, as veggie sticks, whatever! It's a real treat!

And fall is truly creeping into the shares with broccoli and radishes this week. I love radishes in salad any day and broccoli in soup or the Roasted Broccoli and Cherry Tomatoes recipe on our website. That will definitely be what I do with this week's broc.

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

Celery Leaf Soup

2 cups celery leaves
1 cup onion, diced
2-3 garlic cloves, minced
4 TBLS olive oil or butter
2 cups potatoes, peeled and diced
4 cups water or broth
Salt and pepper to taste
1 cup milk or cream

Sauté onion in oil until soft. Add celery leaves and garlic until wilted. Add potatoes, broth, salt, and pepper. Bring to a boil and simmer until all is tender. Puree. Add milk and water if it needs to be thinned. Check seasonings.