



What's in your CSA farm share!

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

Carrots—Store in plastic bag in fridge for 1 week. Remove tops from carrots for best storage.

Magenta Summer Crisp Lettuce—Store in plastic bag in fridge for 1 week.

'Music' Garlic—Store at room temperature out of plastic bag for 2+ weeks.

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

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

**Cherry Tomatoes/
Slicing
Tomatoes/Saladette
Tomatoes**—Store OUT of plastic bag at room temperature. Use up quickly!

Baby Kale—Store in plastic bag in fridge for 1 week.

Green Bell Peppers—Store in crisper drawer 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!

September 1, 2021—Summer CSA pick-up 9 of 16

Dear Members,

September is here and with it comes changes: Kids and grandkids are in school, schedules change, and cooler temps and the possibility of frost arrive.

With all of that comes a change in the veggie season, too. Cucumbers are petering out along with the last planting of beans and summer squash/zucchini. Enjoy those things as I can't guarantee we'll have them next week. Peppers are here and tomatoes are going absolutely bonkers! We've also got a taste of fall with baby kale this week. Walking around the farm I notice the winter squash leaves fading and yellowing getting ready for harvest next week. The potato tops are browning up and dying back getting ready for harvest in a few more weeks. The yellow and red onions are in the hoopouses curing and looking like a good crop, despite the dry summer.

Here is your first taste of the new garlic crop! We've got two varieties this year, including this week's 'Music', which is new to us this year. It's a hardneck porcelain type that is considered to be the choice garlic of garlic lovers! Hope you like it!

The tomatoes are voluminous and if you're getting overwhelmed, make a sauce! All the varieties we have are fine for a quick fresh sauce, including this week's new "saladette" tomatoes which are the 2" round red ones. There are so many options for making sauce, and many members are finding success using summer squash as a base. A good way to do that is to slice your summer squash/zuke into ½" rounds, toss with olive oil and salt and pepper and any seasoning you prefer, and bake on a sheet 5 min. Then broil 2-3 min more. Then add it with your tomatoes and garlic and other flavorings of choice and simmer it all down to create a tomato sauce! That would be a good sauce to use with this week's recipe below if you add a hot pepper and some lime juice. I made it this weekend and it was officially "Yum" for ages 1 to 72!!

We've been doing lots of hiking and I've been obsessed with bringing cut up veggies with us with a dip! So that's carrots, cukes, and now after a little encouragement from CSA members in our Facebook group, raw zuke/summer squash sticks. Yum and the kids like it, too! It doesn't all have to be cheese puffs on the mountain top, moms! :)

And a quick shout out to an easy delicious green bean recipe I just tried and is on the website: Garlicky Green Bean Stir-fry. Enjoy the veggies, and we'll see you next week!

Vegetarian Tortilla Casserole

2 tablespoons olive oil, or other cooking oil
1 onion, diced
1 bell pepper, diced
2 zucchini or summer squash, diced
1 ear of corn, cut off of cob (or use canned)
1 clove garlic, minced
Salt and pepper to taste
2 cups beans, cooked (or sub gr. beef)
Fresh herb, like cilantro, parsley, basil (optional)

3 cups enchilada sauce, homemade or canned
8 oz cheese, grated (or more if preferred)

Heat oil and sauté onion and bell pepper 5 min. Add squash and cook another 3 min. Add corn, garlic, and herbs. Cook 1 min stirring. Remove from heat. Add beans. Spread ¾ cup sauce in bottom of 9x13 baking dish. Cover with 1 layer tortillas. Add layer of veggies, then cheese, then sauce. Repeat until ingredients are used up finishing up with cheese on top.