



## *What's in your CSA farm share:*

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

**Patty Pan Summer Squash**—Store in plastic bag in fridge for up to 1-2 weeks. Last week!

**Carrots**—Store in fridge in plastic bag for 2 weeks.

**Red Bell and Sweet Italian Frying Peppers**—Store in fridge in plastic bag for 1-2 weeks.

**Poblano Chili Pepper**—Store in fridge in plastic bag for up to 1 week. Dark green & mildly hot!

**Tomatoes**—Store at room temperature for up to 1 week. A mix of cherries, romas, saladettes, and slicers.

**Cucumbers**—Store in plastic bag in fridge for 1 week. Last week!

**'Spretnak' Mini Romaine Lettuces**—Store in plastic bag in fridge for 1 week.

**Radishes**—Store in plastic bag in fridge for up to 1 week. Leaves are edible in salads or stir-fry!



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](http://www.ripleyorganicfarm.com)  
[ripleyfarm@gmail.com](mailto:ripleyfarm@gmail.com)

Return  
your box  
next  
week!

September 20, 2017—Summer pick-up 12 of 16

Dear Members,

Boy, are we thankful for not getting a frost on September 2nd. Now it is summer again on the farm! Have you noticed? Eighties last weekend and it is predicted again this coming weekend. The warm September makes up for the shortcomings of the cool summer. The peppers are finally starting to ripen. And the outdoor cherry and saladette tomatoes are cranking! Enjoy it while it lasts.

Meanwhile we have to act like fall and winter are coming, because they really will come at some point, and we don't want to be off guard on the farm. Our onions are pulled from the field and laid out in the seedling hoop houses to dry and cure. Mmm, sure smells good in there! On Friday, we had a class of college students come out to the farm for some education in return for some hard work. Yes, Gene did not spare them. He put them to work digging the last of our fall potato crop! Without a true potato harvester, it is the most grueling job we do on the farm, so getting the extra help was a big boost. It is a decent crop, so potatoes will be coming soon to the CSA...

Monday we harvested our winter squash. It is curing all in neat little rows in the field to take advantage of the sunny end of the week and weekend that is forecast. Gene cooked up our very first taste of it last night (aka a damaged fruit). And it is good! Tuesday the crew began harvesting our bumper beet crop. Gene says that it could be the best one we've ever had. Good news! All and all we are doing a good job of sticking to Farmer Gene's master harvest plan in order to get it all done before there is a chance for very cold temperatures or, dare-I-say-it?, snow.

A prime planting of radishes is here this week. We plan to make our employee Rachel's mom's Radish Pesto recipe (see website) with our leaves. Mmm! There are of course radishes for salads, but don't forget that radishes are amazing cooked as it tames their bite and brings out the sweetness! Try including radishes in a stir-fry with peppers including your dark green Poblano chili pepper. This pepper is mildly hot, not overpowering, and with a nice flavor. Roast it along with your red ones for a nice treat!

The other half of the broccoli from the first fall planting is here this week. We're also looking ahead to the second fall planting coming in soon. Fingers crossed for some more nice looking heads in the coming weeks. It is all about the finger food dipping for our one-year-old daughter! Check out the recipe that includes broccoli below. It was very easy and she loved it. Very last week on cukes and summer squash for the season. Sad? Well, don't forget to sign up next year! We are super happy at how well those two favorites did this year! Savor their end. Have a great week!

### **Curried Vegetable Hors D'oeuvre Platter**

- 3-4 cups broccoli florets
- 1-2 cups tomato wedges or whole cherry tomatoes
- 1-2 sweet red peppers, cut into strips
- 1-2 cups carrot sticks
- 1 cup sour cream
- ½-1 tsp curry powder or to taste
- ¼-½ tsp salt
- 2-3 tsp prepared mustard

Simmer broccoli until bright green but still crisp. Drain, cool in cold water, and drain again. Arrange on plate with other veggies. Mix curry powder, salt, and mustard into sour cream. Use mixture as a dip for vegetables.