



What's in your CSA farm share!

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

Red Sweet Peppers—Store in fridge in plastic bag or crisper drawer for 1 week.

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!

Yellow Onions—Store at cool room temperature NOT in plastic bag for 1+ weeks.

'Georgian Fire' Garlic—Store at cool room temperature NOT in plastic bag for 1+ weeks.

Jalapeno Hot Pepper—Store in plastic bag in fridge for 1 week.

Mesclun Baby Greens Mix—Store in plastic bag in fridge for 1 week.

Fresh Spinach—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

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!

September 25, 2024—Summer CSA pick-up 13 of 16

Dear Members,

It is the last farm share of September! Wow, how the time goes by? Now there are only three more farm shares left after today, all in October! As farmers every year we have dreams for the season. Funny little dreams probably, to the average person. Like being able to provide head lettuce for salads in every single week of the Summer CSA share for the whole 16 weeks (on track, so far). Like trying to pair cute little mini-romaine lettuces of both red and green of the same size together in the same share at the same time (fingers crossed for next week!). Like providing all the ingredients for cuke pickles in the same CSA week (done). Like providing all the ingredients for salsa in the same CSA week... Wait, we've got that one today!!! It's salsa week, y'all!

The salsa recipe that I share below is a flexible one. So make it to what you like and what you have. The fact that it is roasted was inspired by a CSA member who made hers that way and shared it with us. I made a big batch of this on the weekend and it's very, very good! And serve your homemade salsa over Breakfast Migas (recipe on the website) which uses cilantro, too! (Remember, I'm from Texas ☺)

The unusually wet summer is likely just a distant memory for most of us as the late summer and fall has debuted with zero appreciable rain for at least a month. While it has been amazing for our camping trip, for hiking, for swimming, it's getting dusty around the farm. Farmer Gene has had to hold off the usual seeding of fall cover crops due to a lack of suitable moisture for germinating the seed. Now we're hoping that the forecast for rain in the later part of this week does hold out. We need it.

But nevertheless, the crops are doing very well, especially the greens! Spinach is back for yet another week with likely at least one more week to go. Besides the mainstay of head lettuce, we're also featuring a fun mix of baby greens made up of mild mustard greens, arugula, and baby lettuce. So perfect for the easy on-the-go salad. Just make up a homemade salad dressing to go with your salads for the week. That's what I do and it makes putting salad (yes, veggies for every meal, thank you!) on the table very easy! I've got lots of good salad dressing ideas on our website including two versions of Cilantro Lime Vinaigrette.

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

Roasted Tomato Salsa

1-2 pounds tomatoes, halved (or whole cherry tomatoes)

3 TBLS cooking oil

½ medium onion, quartered

1 fresh jalapeno pepper

2-3 garlic cloves, whole in wrapper

1 bell pepper, finely chopped

¼ tsp ground cumin

¼ tsp oregano

¼ tsp paprika

Juice of 1 lime

½ cup cilantro, chopped

Salt and pepper, to taste

Lay tomatoes, pepper, onion, jalapeno and garlic on roasting tray. Drizzle with oil. Roast at 400 until tender, about 30 min. Squeeze garlic out of skins, remove jalapeno stem, and blend roasted veggies to desired consistency. Then add rest of ingredients. Store in fridge for 1 week.