



What's in your CSA farm share?

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

Cherry and Saladette

Tomatoes—Store at room temperature out of plastic bag. Use up quickly!

Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

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

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 1+ weeks.

'Georgian Fire' Garlic—

Store at room temperature for 1+ week.

'Satina' Potatoes—Store

in the dark at cool room temperature or in fridge for 2-4 weeks. All purpose!

Mesclun (aka Salad

Mix)—Store in plastic bag in fridge for 1 week.

Coloring-to-Red Sweet

Peppers—Store in plastic bag in fridge for 1 week, or out of fridge for 1-3 days to fully ripen to red.



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 27, 2023—Summer CSA pick-up 13 of 16

Dear Members,

How about this weather?? It's as good as it gets. We're making great use of it! My dad has been here visiting. The kids are biking, making and playing in huge leaf piles, and climbing on the 128 straw bales along the driveway. And picking flowers and ground cherries from the Pick-Your-Own gardens! (Yes, everything is still nice as we've still not had a frost! So tomatoes and peppers in the Summer CSA shares. Yay!)

Gene and the crew finally got all of the winter squash harvested last week and laid out to cure for fall and winter. It's a decent crop though likely not as ripe as it is some years by this time of year due to the cooler temperatures we had this summer. I'm sure looking forward to my first bite of winter squash! It's one of my favorites. Your patience (and mine) will be rewarded soon.

The first potato harvest happened yesterday! Wheeee and thanks to the moisture of this season, we are looking at a promising fall and winter crop of those underground friends. Potatoes are NEVER a given at our farm, so we are thankful for every single one that we unearth with our bare hands (and tractors). Enjoy these 'Satina' potatoes, a long time favorite on our farm for flavor, size, and ease of growing. They've got yellow flesh and yellow skin and are all purpose in quality. So soups, chowders, boiled, mashed, roasted, you name it. They're good! We'll be looking at getting all the potatoes out definitely before the end of October.

It's the first week of beets! We're looking at a nice crop of beets for fall and winter, which is great, as beets are a staple in late winter Winter CSA shares. Beets are not everyone's favorite which is usually because of people's objection to their taste from a can (understandable!) and/or to the perceived "earthy" flavor they are reputed to have. We have many members who previously ~~hated~~ I mean did not like beets, who after finally trying ours, now like them! So if the objections sound familiar, please, in the effort to "eat more veggies", try ours! They're smooth and sweet. If you need a good starter option, try roasting your beets either whole and then slipping off the skins OR peel, chop and roast them with a little olive oil drizzled on top. Serve warm with balsamic vinegar or cold with feta cheese or over salad. You will be surprised!

Last but not least, a fun baby mesclun (aka salad mix) this week: claytonia, tatsoi summer spinach, and arugula! Enjoy the veggies and we'll see you next week!

Viv's Beet Carrot Slaw with Greek Yogurt

1-2 cups Greek yogurt

1-2 cloves garlic, minced

2+ cups carrots, peeled and grated

2+ cups beets, peeled and grated

¼ cup olive oil

1 TBLS lemon zest

3 TBLS lemon juice

1 TBLS red wine vinegar

2 tsp honey

Salt and pepper, to taste

¼ tsp coriander

½ cup pecans

Stir garlic into yogurt and let stand.

Whisk together olive oil, zest, lemon juice, vinegar, honey, salt, pepper, and coriander. Pour dressing over beets/carrots and let stand 5 min. Spread yogurt on serving platter, top with beets/carrots, and pecans. Serve.