



*What's in your
CSA share:*

- Lettuce
- Basil
- Peppers
- Cucumbers
- Summer Squash
- Tomatoes
- Carrots
- Hot Peppers



*Pick-your-own herbs
and flowers:*

- Fennel
- Thyme
- Sage
- Dill
- Winter savory
- Chives
- Garlic chives
- Basil
- Parsley
- Summer Savory
- Cosmos
- Black-Eyed Susan
- Zinnias
- Tithonia
- Coneflower
- Garden Phlox
- Heliopsis -Summer Sun
- Sunflowers
- Marigolds

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Dear Members,

September has arrived, and with it school has begun for students and teachers alike. At the farm, we think of September as the month of harvest and as the month of frost. Of course, not yet, but it's always on our minds as we go through the new month.

The share this week reflects the end of summer harvest, as many of the previous few weeks' shares have, too. As the days and nights get cooler, we appreciate more and more the precious summer crops that will be soon gone until August 2013 rolls around.

On our website we have a picture of each vegetable that we grow and when you click on it, you'll find recipes for each vegetable as well as tips on storage and basic preparation. Gene's father and I designed our website last fall, and I love taking pictures of the farm and our vegetables to post on it. With over 30 recipes and counting on the Vegetable Gallery pages, you're bound to find inspiration for ways to use your farm share's seasonal produce.

Tomatoes are the pinnacle of the summer crops. We love to make a fresh tomato salsa that goes great with chips or scrambled eggs or breakfast burritos. Another great way to use tomatoes is to make a marinara sauce to put over pasta or meatballs. Combine tomatoes and cucumbers together to make a lovely salad topped with goat's cheese and a dressing. Check out our website's Vegetable Gallery for these recipes.

Basil is a very tender summer crop, suffering cold damage to its leaves at around 38 degrees. We watched the temperature dip into the lower 40's over the weekend, but luckily it stayed warm enough to have basil in your share this week. One of our favorite ways to use basil is in a Tomato Basil Avocado salad topped with a creamy dressing. Also, basil is commonly used to make pesto, which is great as a flavoring to pasta, mashed potatoes, or on pizzas. Every year, we make a big batch of pesto and freeze it for use all winter. We have the Tomato Basil salad and a pesto recipe on our website as well.

One CSA member was asking me how to preserve cucumbers last week at the farm pick-up. The best way to preserve cukes is to make pickles. You don't have to go through the rigamarole of canning 10+ jars to make delicious cucumber pickles. We make as little as a pint jar at a time either making vinegar refrigerator pickles or lacto-fermented pickles. Look under 'Cucumbers' in our Vegetable Gallery for these recipes.

Have a great week!

Crustless Red Pepper Quiche

- ½ cup julienned pepper
- 1 cup chopped tomato
- 2 tbs butter or oil
- 2 tbs minced basil
- 1 cup grated cheese
- 1 cup cream (or plain yogurt)
- 4 eggs, beaten

Heat butter in a skillet on medium and sauté pepper and tomato for about 10 minutes. Meanwhile, whisk together cheese, cream and eggs. Add basil and stir. Grease well a medium cast iron skillet or pie dish with butter. Spread sautéed vegetables onto the bottom of the baking dish (without the juices). Then, pour the egg mixture over the vegetables. Place in a 350 degree oven for about 45 minutes or until set.