



What's in your CSA farm share?

Green Bell Peppers—

Store in fridge in plastic bag or crisper drawer for 1 week. Stir-fry, soup, stuff or freeze!

Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

Summer Squash and

Zucchini—Store in plastic bag in fridge for 1 week. All varieties are interchangeable in recipes.

Tomatoes

(Slicing/Cherry and/or Saladette)—Store out of plastic bag at room temperature and eat up!

Basil—Store in plastic bag in fridge for up to 1 week. Be sure not to crush.

Cucumbers—Store in plastic bag in fridge for 1+ weeks. Last week for cucumbers!

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

Green Beans—Store in plastic bag in fridge for 1 week. Last week for green beans!



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 9, 2020—Summer CSA pick-up 11 of 16

Dear Members,

It is still summer on the farm with the warm temperatures giving us one more nice harvest of the summer stalwarts. The red onions have been harvested and are laying out to cure in the hoopouses. The winter squash harvest is slated for the end of this week. We've got our fingers crossed for a good crop. It's so hard to see through the huge leaves and thick vines to tell what we've got until we go to harvest!

This may be the last real summer harvest week of the season with mid-September marking a decided shift towards fall crops. We're also starting to look towards fall and winter here on the farm with our daily tasks. Gene spread the first fall cover crops and we've planted the first of four greenhouses for fall and winter greens.

This should be the last big week of summer squash and zucchini. I remember when we were emergency watering them to keep them alive back in June due to a stretch of upper 90's. Thankfully they've brought us a good crop! The cucumbers are winding down and this will be the last week of them. Enjoy those, too!

The tomatoes are really starting to come on and, barring an extreme drop in temperatures, should be at peak the next couple weeks. Yay! A steady line of "oozer" tomatoes streaming into our kitchen has me finding creative ways to use them. And we're just eating a lot of them in salads and chopped up on everything! Yum!

It's fresh salsa time at our house! Basic salsa can include chopped tomatoes, an herb like basil or cilantro, minced onion, garlic and jalapeno. Have you tried cucumbers in salsa before? Don't knock it before you try it! I've got two really easy and really good cucumber salsa recipes on the website for you: Fresh Cucumber Blender Salsa and Crisp Cucumber Salsa. They're so, so good! Time to break out the chips!

How did the green peppers go for you? I've been throwing them in everywhere from soups to stir-fries to an "everything" frittata I made on Monday night. Also remember they're good for stuffing. Stuff them with a base of ground meat or a grain like rice or quinoa mixed with stir-fried veggies and your choice of spices, topped with cheese. Or you can get fancy and make the Philly Cheesesteak version that a CSA member made last week. And speaking of salsa, try the Tomato Pepper salsa recipe on our website. It's a family favorite! Enjoy the veggies! We'll see you next week!

Seared Zucchini (or Summer Squash) with Basil and Parmesan

2 TBLS olive oil
salt

1 ½ lbs zucchini and/or summer squash,
halved lengthwise

1 tsp coarsely ground black pepper

4 TBLS butter

2 oz grated Parmesan cheese

¼ cup basil, shredded

Salt the squash halves. Heat oil in large skillet over medium-high. When hot, add squash, cut side down and cook 3-4 minutes until golden. Flip and repeat. Remove from heat. Meanwhile, in small skillet, heat pepper until aromatic, about 2 min. Add butter and stir 1 minute. Remove from heat and add Parmesan, stirring briskly. Spoon this mixture over squash halves, sprinkle with basil and serve hot.