



What's in your CSA farm share?

Fresh Carrot Bunches—
Store in plastic bag in
fridge for 1-2 weeks.

Green Uncured Garlic—
Store in plastic bag in
fridge for 1-2 weeks.

Green Bibb Lettuce—
Store in plastic bag in
fridge for 1 week.

**'Tatsoi' Summer
Spinach**—Store in plastic
bag in fridge for 1 week.
Good raw or cooked.

**'Hakurei' Japanese
Salad Turnips**—Store in
plastic bag in fridge for 1-
2 weeks. Separate the
edible greens from the
roots for best storage.

White Russian Kale—
Store in plastic bag in
fridge for 1 week. Keep
the greens covered to
prevent wilting. Remove
tough inner midribs.

**Summer Squash/
Zucchini**—Store in plastic
bag in fridge for 2 weeks.

Radishes—Store in
plastic bag in fridge for 1
week. Separate edible
greens from roots.

Green Beans—Store in
plastic bag in fridge for 1
week.

Basil—Store in plastic bag
at room temp 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

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Thank you
for your
support!

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Dear Members,

Want to know the biggest surprise of the week? No, no it's not that the groundhog ate more cauliflower seedlings. Nor that the truck wouldn't start on harvest morning. It is that the green beans grew from 1 inch long and thin as a bobby pin on Friday to perfectly beautiful and harvestable for you for this week! In record time! That's thanks to the crazy heat that we've been having lately. Have you noticed? Haha, of course you have and even if you kinda hate it (cuz, I know we all do a little bit, at least) take solace in knowing that the summer-lovin' veggies are sooo happy with the heat! Gene just couldn't believe that the beans came on so fast!

AND we picked our VERY first summer squash for the Open Farm Day and there's more of it for you this week in the farm shares. As these warm season crops start coming in, it marks the change of the tide of the flow and feel of the harvest work and the CSA contents alike. Once tomatoes and cucumbers are also in, there's the multiple times per week pickings of the big "four" summer crops to keep up with them!

Fresh carrots are here! All the little kids at Open Farm Day were munching on the "seconds" that didn't make it into the bunches we had out for sale. They're so fresh and good! Remember the tops are edible, too. Try the Carrot Top Pesto recipe on our website and you could even add your basil from this week into it. Yum!

The garlic harvest is up for Thursday, hoping for good weather! We're going to be harvesting over 7000 bulbs this year! Here is a taste of the new crop: Green Garlic. It's "Green" because it's picked fresh for you while still juicy and tender. It's garlic, so use like garlic! It's a little harder to peel, but the flavor is soooo good! Totally worth it!

I was really busy this weekend with my dad visiting and Open Farm Day. But I didn't want to lapse on the good food so I did some meal prep ahead. I made a huge soup with beef, beans, and added a TON of veggies. Literally just what I had in my fridge from the previous week's share + seconds Gene brought me from the farm: scallions, garlic scapes, salad turnip and radish tops, beet greens and baby beets, parsley, basil, and Swiss Chard. It was a huge pot and it lasted me for lunches through Monday! I find that big soups are a GREAT way to get a lot of fresh veggies into our diet and use up lingering leftover veggies in your fridge. Plus if you get sick of them, you can freeze them! Might be a good option for you this week. This is a huge CSA share and much of it would be great in a fresh veggie medley soup!

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

Baked Greens and Feta Balls

10 cups loosely packed greens (kale,
turnip and radish greens, etc)
3-4 TBLS cooking oil
1 small onion, minced
2-3 cloves/scapes of garlic
½ cup basil (or other herb), chopped
1 TBLS cumin seeds
1 cup breadcrumbs

1/3 cup feta cheese, crumbled
1-2 eggs

Saute onion in oil until soft. Add garlic,
basil, and cumin for 1 min. Add greens
to wilt. Remove from heat and cool 10
min. Add rest of ingredients & salt to
taste. Form into balls, place on baking
sheet, bake at 375 for 15-20 min.