



What's in your CSA farm share?

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

Carrots—Store in plastic bag in fridge for 1 week. Remove tops from carrots for best storage. Carrot top pesto!

Green Romaine

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

Basil—Store in plastic bag out of fridge and use up quickly. Put it into salad dressing! Try the Mediterranean Dressing on our website under basil.

Summer Squash/

Zucchini—Store in plastic bag in fridge for 1+ week.

Yellow Wax Beans—Store in plastic bag in fridge for 1 week.

Cherry Tomatoes/

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



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,

It's hard to believe we've almost made it through another month; the hottest and busiest one at that! We're officially halfway through the Summer CSA! Wow, what do you think? Has it made you eat more veggies? Talking with a seasoned CSA member this past week, she said that the CSA really pushed her to try new things that she definitely would not have ever tried from the store. In fact she voluntarily planted KALE in her garden this year for the first time ever because of being introduced to it in the CSA. Pretty cool, huh? What is your story? Please email me and let me know how your experience is going so far. I love to hear it!

The yellow onions are harvested and are curing in the hoopouses for fall and winter. The red onions will probably come out the end of this week. Then in two weeks we'll harvest our winter squash crop which looks good from the vines, but you never do know until you go in there and get out the fruits. September is on the horizon, where we start our bulk fall harvests of root crops! And it's looking like a great year so we should have full Summer CSA shares to come and good Winter CSA shares, too. If you've not signed up yet for winter, now is the time to do so. We're over 2/3 full!

Summer squash has had a great run so far this year. It came in earlier than ever before and we just finished picking the first planting and the second planting is in full force. I have over a dozen summer squash recipes printed off from suggestions of members and blogs that I follow. And that's way more than a season's worth of inspiration but I WILL get to them all eventually. This week's recipe was contributed by a CSA member, and I finally got to try it and wow, so simple and easy! I love it. Make it as is or dress it up with the optional items I share in the recipe below.

Cucumbers are really keeping things real at our house with no A/C on these hot days. I've been peeling them and cutting them into sticks to have with dip. My current go-to dip is minced dill, garlic, salt and sour cream. So refreshing! Or substitute basil. I also have been making this amazing salad with them that I'm obsessed with. It calls for parsley as the herb, but I've successfully substituted basil and it's still obsession-worthy. Haha, find it on the website as Cucumber Salad with Feta and Parsley.

Yellow wax beans this week. You can use them in place of green beans, so if that's making you worry, rest assured! And try having yours raw, instead of cooked, as they are very refreshing that way and good for hot weather. A good option is Joanna's Green Bean Salad on our website. It also uses carrots and basil and I love it!

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

Grated Sautéed Zucchini/Summer Squash

6 cups summer squash, grated
2 tablespoon olive oil
2 tablespoon butter
3 tablespoons minced onion/shallot/scallion
Salt and pepper to taste

Mix grated squash with 2 tsp salt and let sit to drain in a colander for 5 mins. Squeeze out juice in clean kitchen towel. Heat olive oil and butter in skillet. Saute onion for 1 min. Add squash and cook until tender, about 4-5 min, stirring.

Optional: add garlic, basil, and tomatoes at the end or add cream and simmer until absorbed.