



What's in your CSA farm share!

Watermelon—Store in fridge for 1 week. Watermelon rind pickles, anyone? ☺

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!

Beets—Store in fridge in plastic bag for 2+ weeks. Separate edible greens from roots for best storage.

Fennel Bulbs and Fronds—Store in plastic bag in fridge for 1 week. Entirely edible! Fronds are edible as an herb/garnish/etc.

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

Carrots—Store in plastic bag in fridge for 1-2 weeks.



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!

August 26, 2020—Summer CSA pick-up 9 of 16

Dear Members,

Wow, here we are at the end of August! With most of our transplanting and weeding done, we're moving into early fall harvest mode with the ends of the next few weeks already blocked out for harvesting things like onions and then winter squash. With it being a really dry year, we're not totally sure how the harvests will all shape up, but there will definitely be crop to bring in and for that we are thankful! Yellow onions are up for harvest later this week!

New this week is beets!!! And they're one thing that seems to not mind the heat and lack of rain (amazing, right??). Beets are one of my favorite veggies of all time (along with another 20 or so kinds, haha!), but at my house things are often not very fancy when it comes to beets. All of us just like them simply boiled whole and then the skins slipped off, cooled in the fridge, and then chopped up with a little salad dressing drizzled over them, and served as a side dish. Now I know that isn't exciting, but if you want to go there, try yours roasted! It makes them super sweet and delicious! Or make the Hot Pink Chilled Soup recipe on our website which uses beets and cucumbers in a cold soup. It is really, really good! I have an insane number of beet recipes to choose from on our website. And by the way, our farm's beets have made beet-haters change their tune... Just sayin'!

Fennel is making a cameo appearance this week! This stuff is so good that we brought it back from last year based on good feedback. The whole thing is edible, with the bulbs making a delicious vegetable and the fronds used as a fresh herb or garnish. To prepare, trim the stalks/fronds off of the bulb, slice in half lengthwise and in half again to quarter, and cut out and discard the tough inner core. Some of the larger bulbs have strings on them that you may want to "peel" away. Slice widthwise or according to recipe. Fennel can be used raw in salads, as in the Fennel, Apple and Pecan Salad on the website, or in cooked applications such as Fennel and Tomato Soup or the delicious recipe below. Don't be put off by it's "licoricy" reputation! Cooking it is a great way to mellow it out and bring out the sweetness. I personally find it addicting roasted.

And we tried our hand at growing watermelons for you this year for the first time in several years. This is a mini variety called "Mini Love" that we hope you love in a maximum way! Our 4 year old certainly loves them!

Enjoy the veggies! We'll see you next week!

Roasted Beets and Fennel

1-2 fennel bulbs, stalks trimmed,
quartered, cored, and sliced

1 pound beets, peeled and diced

2-3 TBLS olive oil

Salt and pepper

Optional garnish: chopped fennel

fronds, balsamic vinegar, goat

cheese or feta, chopped walnuts

Preheat oven to 425 degrees. Mix all ingredients together except optional garnish. Spread on baking sheet in an even layer. Roast approx. 30-45 min., until beets are tender. Top with garnish of choice. Serve hot.