



What's in your CSA farm share:

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

'Jericho' Romaine Lettuce— Store in plastic bag in fridge for 1 week.

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

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

'Ailsa Craig' Fresh Sweet Onion— Store in fridge in plastic bag for 1 week. All edible including green tops—use as you would scallions/green onions!

Summer Squash/Zucchini— Store in fridge in plastic bag for 1 week.

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

Red Ripe Tomatoes— Store at room temperature and eat them up real soon!



Ripley Farm is a MOFGA Certified Organic farm and we spray no chemicals. Although we wash all our produce, we still recommend rinsing it before enjoying.



RIPLEY FARM

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Return
your box
next
week!

August 27, 2014—Week 9 of 16

Dear Members,

Every year when late August arrives on the farm, I give the first tiny sigh of relief and satisfaction of the year. For the first time of the season, we've got *almost* all of our planting done, *almost* all of our weeding done and are *almost* ready for the big fall harvests to start. Maybe it's that my pace *almost* slows the tiniest bit. Or maybe it's just that my focus shifts to the looming annual fall undertaking of gathering and storing our fall harvests of onions, potatoes, carrots, cabbage, and other root crops.

And at the same time, we're smack dab in the middle of abundance around here. On the heels of a cold spell that lasted most of August, the traditional summer crops like tomatoes, cucumbers and summer squash love this latest burst of heat. We are still picking these crops like crazy every couple of days to keep up with the ripening. We've also been busy making pickles, tomato sauce, salsa and freezing beans and broccoli as we start to look ahead to winter. We have bulk amounts of these items for you to put up, too. Contact us if you are interested in ordering some extra veggies.

We drafted our 2014-15 Winter CSA brochures and sign up form and plan to send it out to last year's members and our waiting list by the end of the week. This will be the third year of our Winter CSA program which delivers from November through March ten farm shares full of fall and winter storage favorites like potatoes, carrots, squash, cabbage, onions and many more root crops to keep our stalwart winter members eating fresh, local Ripley Farm goodies deep into the snowy months. This program is very popular and we are quite limited on our availability due to a lack of storage space. We are able to accept 35 members this year, many of whom will be returning from last year or have placed themselves on the waiting list. But, we are planning to expand our storage space next year to hopefully accommodate more winter members. If you are interested in this opportunity but do not get a chance to participate this year, let us know and we'll put you on the waiting list for next year.

Okay now on to the exciting part: the veggies themselves! It's funny how the past month's cooler weather slowed down the 'summer' broccoli while this recent hot weather has brought on what was supposed to be our 'fall' broccoli a couple of weeks early. So, enjoy the abundance of broccoli in your farm share right now!

I know I've said it before, but I just love summer squash! No coffee here, people! Sautéed summer squash almost every morning for breakfast powers us on during the dog days of August! I will sure miss it when it's gone. This week we've got another huge sweet onion complete with the still-beautiful green tops attached! Don't forget the edible green tops in your salads, sautés, and soups, etc. Your herb this week is dill. Try the aromatic feathery fronds minced into salad dressings, with cucumbers, topping a tomato soup or in this week's broccoli recipe below! Have a great week!

Broccoli with Dill

1+ lb. broccoli, cut into florets
2-4 tablespoons butter, melted
2 tablespoons fresh dill, minced
1-2 tablespoons lemon juice
Salt and pepper to taste

Steam broccoli until tender. Mix butter, dill, and lemon juice together. Pour over hot broccoli and serve.