



## What's in your CSA farm share?

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

**'Magenta' Red Summer Crisp Lettuce**—Store in the fridge in a plastic bag for 1 week.

**'Georgian Fire' Garlic**—Store at cool room temperature for 2+ weeks.

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

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

**Asian Eggplant**—Store in the fridge in a plastic bag for 1 week.

**Green Beans**—Store in plastic bag in fridge for 1 week. Snap tops!

**Cherry Tomatoes & Tomatoes**—Store out of plastic bag at room temperature. Eat up!

**Green Bell Peppers**—Store in plastic bag or crisper drawer in fridge for 1 week.

**Jalapeno Hot Pepper**—Store in plastic bag in fridge for 1 week. Remove seeds and midribs to reduce heat.

**Tomatillos**—Store in plastic bag in fridge for 1 week. Remove outer husk before preparing.



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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Please  
return  
your box!

August 28, 2019—Summer CSA pick-up 9 of 16

Dear Members,

With the end of August upon us, we start to feel a familiar shift in the season... Can you, too? The nights are a little bit cooler and they days are, well, just about perfect summer weather in Maine, right? Plus no bugs! We prepare for fall by readying ground for cover crops and picking oodles of tomatoes and other summer goodness!

Speaking of fall coming, you've got your first taste of this year's garlic crop. Enjoy! And it is the last week of eggplant for the year!

This week, we harvested our first "bulk" carrots of the year. This is where we dig an entire bed at once, cut the tops off, and run them through our root washer to get them squeaky clean. It's almost fall, so, no more tops on your carrots! Are the carrots building up for you? My go-to is to make soup with them, because soup uses up a lot at once. This is a good time of year for Roasted Carrot and Tomato Soup. Mmmm!

Your first week of peppers! Peppers are such a quintessential fall crop around here on the farm! We love them in all shapes and sizes and are excited to harvest, harvest, harvest until the frost gets them later in September (or even later, hopefully!). I plan to make a big 'everything' veggie soup and throw in my green pepper!

Jalapeno peppers are new this week. This year they are huge in size, but not so much in bite. Did you know that the hotness of a pepper is affected by the temperatures during which it grows? Last year the jalapenos were much hotter than they are this year! Throw yours into a batch of chili or salsa (see below) or if it is too much for you right now, chop it up and freeze it for later. They freeze fine.

If you get befuddled by peppers, or if you are a pepper-lover, join us for our next FREE class on "What to do with all these Peppers?" next weekend, Saturday September 7 at 10 am. Farmer Gene helps you find ways to use all the different kinds, preserve them, identify them, and more! Bonus points if you bring YOUR favorite way to use peppers! Ahem, it is also a great time to come and pick flowers before frost hits!

And what are those round green things with papery husks on them??? They're tomatillos! Tomatillos are a traditional ingredient in Mexican foods like salsa verde. They're tangy, sour, a little crunchy with a soft middle. My 3-year-old daughter eats them like an apple. But if you're not that brave, try them raw in salad or made into a "green sauce" or salsa like the recipe below. Just make sure to remove the inedible husks before using. Enjoy the veggies!

### Green Salsa with Avocado

2 cloves garlic, chopped  
2 TBLS onion, chopped  
1 jalapeno chili, chopped with or without midribs and seeds, both of which add heat  
1 pint tomatillos, husks removed  
½ cup cilantro, chopped (optional)  
1 avocado, diced  
Salt to taste

Put garlic, onions, jalapeno and one tomatillo into a food processor and pulse until smooth. Add rest of tomatillos and optional cilantro and pulse briefly until coarsely chopped. Pour into a bowl, gently stir in avocado and salt to taste.

Try as a dip for chips, on tacos, or over eggs, fish or chicken!