



What's in your CSA farm share!

Carrots—Store in fridge in plastic bag.

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

Red Summer Crisp

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

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

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

Thyme—Store in plastic bag in fridge for less than 1 week. Or hang to air dry for later use.

Fresh Long Red

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

Summer Squash/

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

Fennel—Store in plastic bag in fridge for 1+ weeks. Separate fronds from bulb for best storage.

Coloring-to-Red Sweet

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

Georgian Fire Garlic—

Store at room temperature for 2-4 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!

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Dear Members,

Is it hard to get away from the farm? Yes, it is! In fact, we only do it twice a year (both in August). And this past long weekend, we did it again! Gene and I pulled an almost all-nighter (feeling like teenagers again...sorta) to get him and our oldest daughter out the door at 3:30am on Thursday to hike Katahdin. I followed later with the other two girls (did I tell you I had a third daughter in March? ☺). We had a blast hiking, swimming, canoeing, and relaxing together. Thank you to Jake, Hannah, Emma, Scott, and Dax for doing such a great job taking care of the farm while we were gone!

And now we're back with a vengeance to finish out the season strong with several tens of thousands of pounds of veggie harvesting to do and a couple greenhouses to put up to be ready for the winter to come. Speaking of, do you know where your veggies are going to come from this winter? We harvest and sell fresh veggies from our family farm year-round and are opening up our 2023-24 Winter CSA farm share registration this Friday September 1. Look for an email in your inbox. It's really fun, delicious, and satisfying to eat seasonally all year round. Join us!

Part of the fall harvest has already begun even before fall is officially here! Garlic is already in and cured (here's the first taste of it cured and ready to be stored for the winter). And the crew harvested and laid out to cure our onion crop for the year last week. What big beautiful onions there are this year thanks to all that rain we've had. Feeling very grateful. Here's to more abundant harvests to come!

But enough talk of fall/winter, right? Be here now and appreciate that the big summer crops are still holding on here at the end of August. We hope you will enjoy this wonderful summer abundance of squash, cucumbers, tomatoes, and beans while they are still here. The yellow beans are a once a year thing here and can be used just like green beans, steamed, pickled, added to soups, sautéed with the garlic and a little red onion from the CSA share... So many options!

Fennel. To prepare, remove the stalks and any leafy fronds (can be saved for garnishing). Trim the root end. In some recipes you'll want to remove the core which is done by cutting the bulb into quarters and cutting out the core. Then roast it, soup it, use it raw in salad, or sauté it. Check out the recipes on our vegetable gallery for fennel. They will not disappoint! Enjoy the veggies and we'll see you next week!

Sausages with Fennel and Olives

3 TBLS cooking oil
1 pound Sweet Italian Sausages
3 cloves garlic, peeled and crushed
½ cup green olives, crushed
1/8 tsp red pepper flakes, or to taste
¼ tsp salt
1 fennel bulb, stalks removed, cored
and chopped into ¾" cubes
1 cup chopped onion

Brown sausages in half the oil until cooked through. In separate skillet heat remaining oil on medium heat. Cook garlic 1 min, add pepper flakes for a few seconds, then olives. Cook 2 min, stirring. Add fennel, onion, salt, stir, then cover and cook 15-20 min until veggies are soft, stirring often and adding a little water if it starts to stick. Add sausage to veggie mixture, heat through, and serve hot.