



What's in your CSA farm share?

Overwintered Yellow Onions—Store at room temperature for 2+ weeks.

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

Yellow Wax Beans—Store in plastic bag in fridge for 1-2 weeks.

Tomatoes: Cherry, Saladette, and Slicing—Store out of plastic bag at room temperature for up to 1 week.

'Magenta' Summer Crisp Lettuce—Store in plastic bag in fridge for 1 week.

Summer Squash/ Zucchini—Store in plastic bag in fridge for 1-2 weeks.

'Music' Garlic—Store at room temperature for 2+ weeks.

Poblano Peppers (mildly spicy)—Store in plastic bag or crisper drawer in fridge for 1-2 weeks.

Carrots (no tops)—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!

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Dear Members,

It's not the end of summer yet, technically, but it is starting to feel like it, right?! School is starting back up, the first hint of color on the foliage can be spotted, and a few cool nights are in the forecast.

On the farm we are doing fall-ish things like cleaning garlic and harvesting onions and shallots. Thursday we will pull the onion plants whole with their tops on and lay them on the soil to "field cure" for a few sunny days. Then we'll bring them into our hoophouse to fully dry down for winter storage. Fingers crossed for a decent crop despite the lack of rain during their bulbing time. Then next week we'll start planting the hoophouses to winter greens for the Winter CSA.... And more harvesting also!

And by the way, the Winter CSA sign up opens this Friday, September 2 via email. So please look out for that! If you don't look forward to going back to the grocery store after the Summer CSA is over, please check out our Winter CSA farm share program. It's "more of the same" haha, with a wintery twist and includes a smattering of new things that you've never tried before! We'd love to have you for what is now truly my favorite season of all on the farm. (Yes, it is because we are less busy, though I have finally gotten to love the cold after living in Maine for 20 years.)

With signs of fall coming and the light slowly reducing, the early summer crops respond noticeably to the changes. The cucumbers and summer squash slow down their production. The beans take much longer to come to full size. BUT, the tomatoes and peppers take the opportunity to ripen like they're going out of style. Because, well, they kind of are! September should bring a strong showing of these late summer favorites, so hold on for the ride!

Yellow wax beans are new this week! You can use them like green beans and have similar flavor. And if you've not tried it yet, now is a good time to try my absolute favorite bean recipe (on the website) Green Beans Lebanese-style. Uses tomatoes, garlic, onion, and beans. So delicious and easy to reheat.

This past long weekend we took our annual camping trip to Baxter State Park and had a great time! Thanks to our unbeatable crew members for holding down the fort, we enjoyed going to bed at 8pm because there was nothing more to do, plus lots of hiking and swimming and best of all picking wild huckleberries til our fingers and mouths were midnight blue! And, we did have veggies on the trip! I made Egg Roll in a Bowl, carrot, cucumber, and kohlrabi sticks, stir-fry, peppers and onions, and kimchi.

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

Roasted Cherry Tomato Salsa

1 pound cherry tomatoes, (heaping pint)
½ cup onion, chopped
1-2 hot peppers, poblano, jalapeno, etc.
Olive oil to grease pan

Roast/broil above until blistered/tender.

Blend roasted contents with:

¼ tsp cumin, 1/8 tsp oregano, salt and pepper to taste, and optional fresh herb of choice (cilantro, basil, parsley, etc.).
Serve warm or chilled.