



What's in your CSA farm share?

Basil—Store in plastic bag in fridge for up to 1 week. Be careful not to crush, and use up quickly for maximum freshness.

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

Summer Squash and/or Zucchini—Store in plastic bag in fridge for 1 week. All varieties are interchangeable in recipes.

Red and Green Swiss Chard—Store in plastic bag in fridge for up to 1-2 weeks. All edible!

Dill Head—Store in fridge in plastic bag for up to 1 week. Make pickles!

Green Beans—Store in plastic bag in fridge for 1 week.

Cucumbers (slicing cukes and pickling cukes)—Store in plastic bag in fridge for 1+ weeks.

The First Carrot Bunches—Store in plastic bag in fridge for 1 week. Bonus points if you make carrot top pesto.



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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

August 5, 2020—Summer CSA pick-up 6 of 16

Dear Members,

August is finally here! Normally August is my favorite month in Maine. I look forward to it all year! Why? Because I love swimming and hot weather! But, this summer has felt like August since June (or even late May!?), and our family has been swimming way more number of times already than we usually do in a hot August. On the farm, some crops have loved the heat, thankfully, and we are moving into the “summer crop” time of year on the farm! You’ll see that reflected in the CSA this week.

Quick farm update: Last week we started the garlic harvest and by the end of this week all 4000 bulbs will be out and lying to cure in our hoop house for later in the Summer CSA shares and the Winter CSA shares. The flowers are starting to come on in the Pick Your Own gardens, so come out and pick! There will only be more as we go along in August. (PS: It’s a free exclusive perk to you as a CSA member!)

Gotta love how some things come in with a bang! Like cucumbers. Last week we had just about zero cucumbers ready to pick for the Summer CSA shares on Wednesday. This week, the opposite. We are bursting with cucumbers! Because of the hot weather, I’ve been peeling my cukes and halving or quartering them and cutting them into slices for salads or to go with a dip. They are just right for this time of year! The easy dip I can make with my eyes closed is 4 ingredients to taste: sour cream, Dijon mustard, curry powder, and salt. Yum! Also try your cukes made into Quick Pickles as in the recipe below.

The first planting of beans are also cranking right now, so enjoy your big bag of them! I just made a huge stir-fry with most of last week’s CSA share’s contents including my share of green beans. Try Joanna’s Green Bean Salad that also has carrots and basil. It’s a winner! Roasting green beans is a great way to use lots of them, too. Lay them out on a baking tray, add olive oil, salt and pepper to taste, and roast at 425 until tender. Watch out, these are so good that I can eat a ton of them straight off the tray! YUM!

Dill heads are exactly that. When the dill plant goes to flower it makes a flower head. That’s what you’ve got this week. These are great for going in a jar of quick pickles with either cucumbers or beans. Recipe provided below. Try it!

And the epic wait is over. The first carrots of our 2020 crop are here for you this week! Yay! The dry weather slowed them down but did not stop their crunchy, sweet, addicting flavor! Enjoy the veggies! We’ll see you next week!

Refrigerator Dill Pickles (Quick Pickles)

1.5 cups water
1 cup vinegar
2 tsp sugar
2 tsp salt

3 cups cucumbers, speared or sliced, or
beans, ends snapped
1-2 cloves garlic, peeled
1 head dill

Combine above ingredients, bring to
boil, and cool.

Stuff above ingredients into quart jar. Pour
over cooled brine. Cover and refrigerate for
at least 24 hours.