



What's in your CSA farm share:

Lettuce—Store in plastic bag in fridge for up to 1-2 weeks.

Carrots—Store in plastic bag in fridge for up to 1-2 weeks.

Fresh Sweet Onions—Store in a plastic bag in fridge for up to 1-2 weeks. These are not dried, so do not store at room temperature.

Fresh Garlic—Store in plastic bag in fridge for up to 1-2 weeks. These are not fully dried, so do not store at room temperature.

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

Green Beans—Store in plastic bag in fridge for up to 2 weeks. Snap off tops before eating,

Potatoes—Store in plastic bag in fridge for up to 1 month.

Summer Squash—Store in plastic bag in fridge for up to 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 before enjoying.



RIPLEY FARM

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Return
your box
next
week!

August 9, 2013

Dear Members,

It's hard for me to start thinking about cooler weather when we're enjoying our sunshine and tank tops! But, as farmers we are constantly one season ahead in our thinking, and that is especially true this week. This week we have seeded our fall spinach, weeded our rutabagas which are now waiting to be harvested in October, seeded our very last planting of head lettuce for the season, and tilled under the cover crop in our greenhouse in order to plant some fall greens soon.

And, now is the time for *you* to start thinking about your winter produce, too! After getting 100% positive feedback from last year's focus group, Ripley Farm is happy to announce that we are launching our second year of our Winter CSA Farm Share program. With a Ripley Farm Winter Share, you'll support your local farmers and eat the highest quality local vegetables stored just for you all winter long! On farm members check out the brochure in your box this week for more information. We have limited membership spaces so let us know that you want to reserve your spot soon!

Speaking of the fall harvest, our very first crop that will store all winter in our root cellar has come out of the field. You might have guessed it...Garlic! On a sunny dry day when the garlic tops are beginning to get brown, we harvest our crop and bring it into the barn to dry, or cure. When our garlic is properly dry, it will store in good condition for many months to come. This week, your share contains garlic that has been freshly harvested and is not fully dried yet. Enjoy this preview of our 2013 crop!

This week you have the first true onions fresh from Ripley Farm's field! The variety that we grow is called 'Ailsa Craig', and these very mild, sweet onions can be used anywhere you use an onion. Great in stir-fries, caramelized and even raw in salads! Or try them with your summer squash in this week's recipe below, Zucchini Casserole, which got rave reviews from Gene's mom last week! Again, these beauties are fresh from the field, not dried, as you can see from the thick neck and green tops.

Ripley Farm's cucumbers have seemed to come in all at once this year! Most people are not strangers to the cool, crisp crunch of cucumbers in salads, sliced with dips, and in relishes and pickles. But, many of you may not have tasted the mild, sweet, juicy flavor of cooked cucumbers! Peeled and seeded, garden fresh cukes are great in veggie stir-fries, gently sautéed in butter, stuffed and baked, and even in soups. This week I made a simple and easy soup using the cucumbers and sweet onions in my farm share. Check out the recipe below.

Have a great week!

Simple Cucumber Soup

2 large cucumbers, peeled, seeded, chopped
½ cup onion, minced
1 ½ cup chicken broth
½ cup sour cream
Salt and pepper to taste
1 tablespoon chives, minced (optional garnish)

Combine cukes, onion and broth in a sauce pan and simmer for 20 minutes or until tender. Puree until smooth. Blend in sour cream, and season with salt and pepper to taste. Either chill and eat cold or serve warm immediately. Top with chives.