



## What's in your CSA farm share!

**Carrots**—Store in fridge in plastic bag.

### Cherry and Saladette

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

### Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

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

**Cucumbers**—Store in plastic bag in fridge for 1 week. LAST WEEK!

**'Georgian Fire' Garlic**—Store at room temperature for 1+ week.

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

### Summer Squash/ Zucchini

—Store in plastic bag in fridge for 1 week.

### Coloring-to-Red Sweet

**Peppers**—Store in plastic bag in fridge for 1 week, or out of fridge for 1-3 days to fully ripen to red.



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!

September 13, 2023—Summer CSA pick-up 11 of 16

Dear Members,

Fall is coming. It finally sorta feels like it. We haven't had many cool nights yet, but kids are back in school, the rainy weather is back (after a great stint of summer last week, where we went swimming 4 days in a row), and your farmers are acting like squirrels getting ready for winter. Four beds of carrots each week until they're done, says Farmer Gene. Starting winter squash this week. Plus the routine harvesting for our 180 Summer CSA families!

And the shares reflect the "sorta fall" feeling, too. While most of the summer favorites are still with us in mid-September (definitely not a given in most years), broccoli is here a couple weeks early and will hopefully be here again soon. Broccoli is not our easiest crop. So we are always simply thankful for it when we can have it in the farm shares. And what also always surprises me about broccoli is that it is one of the most commented on veggies that CSA members notice a difference in taste from the grocery store. That, and, carrots, of course! Enjoy your broccoli simply steamed with butter and salt and pepper or roast it with your peppers and/or small tomatoes as in the recipes on our website and below. Broccoli roasted is finger licking good.

'Fall feeling' fresh spinach is here and will keep coming off and on in the farm shares now through spring! That's right, thanks to our unheated hoopouses we can grow spinach year round. Well, not in the summer as spinach hates hot weather. But the other half of the year. We're busy erecting two greenhouses to be able to have more greens for those who continue with us through the Winter CSA. There are still spots available if you are not excited about going back to the grocery store!

Our family enjoys a salad at least once a day. The lettuce is just so good this year! Speaking of salads, you could put almost everything in this Summer CSA farm share into a salad as we like to do when we are super busy! Chopped lettuce, cukes, tomatoes, grated carrots, little broccoli florets, spinach, and red peppers! And savor all the fresh summer flavor as I suspect even by next week it will be very much diminished in favor of more "fall feeling" crops. But hopefully no frost and we can keep picking the tomatoes and peppers which are finally starting to take off ripening fast.

This week our outdoor plantings of 2 oz. saladette tomatoes and cherry tomatoes take over for the greenhouse slicers. These smaller tomatoes are great in salads, roasted, or even in a sauce as they have less water content and more flavor. Or make a fresh salsa! Ours all go to top salads. Or straight to the mouths of little girls. ☺

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

### Roasted Broccoli and Cherry Tomatoes

1 pound broccoli, cut into small florets  
1 pint cherry tomatoes  
½ cup onion, minced  
1 clove garlic, minced  
4 TBLS olive oil  
Salt and pepper to taste  
Parmesan cheese, grated to taste

Preheat oven to 450 degrees. Mix all ingredients together except cheese in large bowl. Spread on baking sheet in even layer. Roast approx. 20 min, until broccoli stems are tender crisp. Top with parmesan and serve hot.