



What's in your CSA farm share!

Green Summer Crisp

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

Summer

Squash/Zucchini—Store in plastic bag in fridge for 1 week. All varieties are interchangeable in recipes. Last week!

Tomatoes (Slicing, Cherry, and Saladette)—

Store out of plastic bag at room temp. and eat up quickly!

Sweet Red Peppers—

Store in crisper drawer (or plastic bag) in fridge for 1+ week.

Radishes— Store in plastic bag in fridge for 1+ weeks. Separate roots from greens for best storage. Greens are edible!

Pac Choi (aka Bok

Choy)—Store in plastic bag in fridge for 1 week. Entirely edible in stir-fry, soup, or raw in salad or slaw.

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



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,

Mid-September is an exciting time on the farm. Last week we harvested our winter squash crop! It is now laid out in the sunshine to cure. To be able to see our entire crop at once all together is very satisfying! It looks good and will grace your CSA shares in a couple weeks once it is cured and brought under cover.

Mid-September is also exciting because the cooler temps and lower light levels cause a shift in our harvest routine. Gone is the dominance of the powerhouse summer crops (cucumbers, summer squash, beans) that dictate our daily schedule because they have to be picked so frequently. We also are on the lookout for frost, which could come at any point now. The crew has large, heavy row covers out and ready to protect the tomatoes and peppers if need be so we can have them a little bit longer.

Speaking of tomatoes, mid-September is always peak tomatoes! This week we've got all three types that we're growing this year for the CSA in your share! Cherry tomatoes, saladette tomatoes, and red slicing tomatoes. What a fantastic tomato year it is! All that heat we had this summer made the tomatoes taste amazing (much better than last year's cool summer's tomatoes tasted). While the tomatoes in the hoop house are winding down (and good thing, too, because we're planting winter greens in there very soon), the field tomatoes are loaded. Hoping to get thru the weekend unscathed!

Cherry tomatoes are our favorites this year, especially our four-year old. She eats them as snacks as often as we allow her to, haha, and calls them "juice boxes"! Cherry tomatoes are also delicious halved to top a salad. Also you can roast them (as in the recipe below) or put them on top of a stir-fry or pasta and slightly warm and soften them... so delicious! I sautéed summer squash and added halved cherry tomatoes and grated cheese, covered to melt the cheese, and it was really good! Or to preserve, try the Quick Pickled Cherry Tomato recipe on the website or freeze them whole raw!

Saladette tomatoes are slightly larger than cherry tomatoes at 1.5-2" in diameter. They possess similarities to cherry tomatoes and are great for salads quartered, hence the name. Or cooked in a variety of ways!

Broccoli is here! I know everyone is familiar with broccoli, but in case you're looking for inspiration, I've got some good recipes on our website. I just made a cream of broccoli soup. Good for the cooler weather! Other favorites on the website are Italian Broccoli and Peppers and Roasted Broccoli and Red Peppers. Enjoy the veggies! We'll see you next week!

Roasted Broccoli and Cherry Tomatoes

1½ lbs broccoli, cut into uniform florets

1 pint cherry tomatoes

½ cup onion, diced

1 clove garlic, minced

½ tsp red pepper flakes, optional

4 TBLS olive oil

Salt and pepper to taste

Parmesan cheese, grated to taste

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