



## What's in your CSA farm share?

### **Green Bell Peppers—**

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

### **Green Summer Crisp**

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

### **Summer Squash and**

**Zucchini—**Store in plastic bag in fridge for 1 week. All varieties are interchangeable in recipes.

### **Tomatoes**

**(Slicing/Cherry and/or Saladette)—** Store out of plastic bag at room temperature and eat up!

**Cabbage—**Store in fridge in crisper drawer for 1-2 weeks. Cover cut edge with plastic if not using all at once.

**Basil—**Store in plastic bag in fridge for up to 1 week. Be sure not to crush.

**Cucumbers—** Store in plastic bag in fridge for 1+ weeks.

**Carrots—**Store in plastic bag in fridge for 2+ weeks.

**Green Beans—**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,

Happy September! And it feels like it! We've had nights into the 40's recently, and now that September is here, we're on the lookout for frosts. Won't be long and the summer veggies will be gone for the season... Fingers crossed for another few weeks!

September puts us squarely into a month of fall harvests. The yellow onions are already harvested and laid out to cure in the hoop house, the crew will do the same with the red ones this week. We've done our first bulk harvest of carrots and looking to do more of those this week and beyond. Then we're eyeing the winter squash for the end of next week. Wow, where did the time go?? We've got only six more weeks after today of the Summer CSA shares... then it will be time for the Winter CSA. Speaking of, sign up for the Winter CSA opened a couple weeks ago and we're nearing sold out status, so if you're interested please sign up soon to hold your spot.

New this week is green peppers! These are green bell peppers and are perfectly plump enough for stuffing, a popular use for them. They are also great in soups and homemade tomato sauce. Use them in fajitas, to top pizza, or cut up into strips for dipping. I've also got a couple of green pepper-specific recipes on the website including Green Pepper and Apple Salad (making my mouth water right now, if only I had some apples...) and Mexican-inspired Green Pepper Stir-fry. This is how we often end up using our green peppers. By the way, peppers are incredibly easy to freeze, should need be. Just chop or slice them the way you want to use them, toss in a bag, and freeze. Or you can freeze halves to remove and stuff later.

Our CSA member community Facebook group is churning out some really awesome ideas for summer veggies especially the summer squash/zucchini! There have been multiple recommendations for variations of summer squash/zucchini gratin. The basics to making one are caramelizing onions, mixing them with thinly sliced squash, topping that with a mixture of breadcrumbs, butter, cheese, salt and pepper, and basil, and bake at 400 until softened. Yum!

Green beans are back! I love them combined with tomatoes this time of year, as in the new recipe below (it's so good that Gene and I polished it in one sitting). Or try my long-time favorite recipe on the website, Green Beans Lebanese-style.

As I mentioned above, this could be the last week of several things depending upon how they respond to the cooler temperatures. So please enjoy them now while they're here, like basil, beans, cukes, and summer squash. Enjoy the veggies! We'll see you next week!

### **Green Bean and Tomato Salad**

¾ pound green beans, snapped and cut into 2" long pieces  
2 TBLS onion, slivered  
1.5 cups cherry tomatoes, halved or regular tomatoes, chopped  
Large handful basil, finely sliced

Steam green beans until tender crisp. Cool in ice water and drain. Combine above ingredients in bowl and pour over the following dressing, whisked together:  
3 TBLS olive oil, 2 TBLS lemon juice, 1-2 tsp. minced garlic, ½ tsp dried oregano, salt and pepper to taste.