



What's in your CSA farm share!

Beets with Beet

Greens—Store in plastic bag in fridge for 1-2 weeks. Separate greens from beets for best storage.

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

Mizuna Mild Asian

Greens—Store in plastic bag in fridge for 1 week. Good in salads or lightly cooked.

Tomatoes: Cherry, Saladette, and Slicing—

Store out of plastic bag at room temperature for up to 1 week.

Summer Crisp

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

Summer Squash/

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

'Music' Garlic—Store at room temp for 2+ weeks.

Green Bell Pepper—Store in plastic bag or crisper drawer in fridge for 1-2 weeks.

Tomatillos—Store in plastic bag in fridge for 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 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!

September 7, 2022—Summer CSA pick-up 10 of 16

Dear Members,

Fall feeling on the farm is upon us. Gene pulled up a potato plant which had some nice ones under there so he's feeling tentatively optimistic about our fall harvests! We've been blessed unexpectedly with another almost inch of rain Monday which is also good for bulking up the fall crops like cabbage, carrots, and other root crops that we depend on for late Summer CSA shares and the Winter CSA shares. The yellow onions are curing in the greenhouse and the red ones are set to be harvested tomorrow. The garlic is all ready for storage. And the hoopouses have begun being planted to winter greens for our beloved Winter CSA members to eat all winter long!

But it's also a time to wind down slowly a little. The cucurbits (aka summer squash and cucumbers) are winding down and our crew is done with their weekend overtime pickings for the year. Winter squash harvest looms on the horizon, likely beginning the end of this week and stretching into the end of next week. Fingers crossed for a good crop under all those crazy vines!

Now that the weather has settled down a bit, lettuce and salad greens are back with a bang! I made a homemade ranch salad dressing with homemade buttermilk recently that has hit the spot for salads of all kinds! Yesterday for lunch I chopped cucumbers and cherry tomatoes and topped it with my dressing. Easy peasy! And so good, too. Savor those summer treats as they will be gone soon...

Gene reports that we are having our best beet year in the 13 year history of our farm! So here you go, a big bunch of beets still with the beautiful edible greens attached to them. I have what seems like a million beet recipe ideas on our website so don't hesitate to check that out. I roasted a tray of beets and then made a fabulous salad with them, lettuce, cucumbers and feta cheese with a balsamic dressing for friends recently. A big hit! Or try the Hot Pink Chilled Soup on the website, which uses cucumbers... OMG is it good and addicting! Or at the risk of sounding repetitive try Viv's Beet Carrot Slaw with Greek Yogurt. My current obsession, especially good with my homemade yogurt. Have fun and don't forget the beet greens! They're food, too.

Tomatillos again! It's hard to beat roasting them with garlic and onions and blending to make a salsa verde (green sauce). Or try the avocado tomatillo salsa recipe on our website. I also came up with a tomatillo and cucumber soup, below, which uses many things from the share this week. Enjoy the veggies and we'll see you next week!

Chilled Tomatillo and Cucumber Soup

½ - ¾ lb tomatillos, husked, washed, and quartered

1 medium onion, chopped

2 cloves garlic, peeled and smashed

1 TBLS olive oil

Salt, to taste

1-2 cucumbers, peeled and chopped

1 green bell pepper, chopped

Juice of one lime

Preheat oven to 400. Toss tomatillos, onion, and garlic on baking sheet with oil and salt. Roast 20 minutes, cool, and smash tomatillos. Add all ingredients to blender and puree until smooth. Thin with ¼-1 cup water. Season with salt and pepper. Serve chilled.