



What's in your CSA farm share:

Purslane—Store in plastic bag in fridge for 1 week. Leaves and stems edible, see text for info.

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

Red & Green Mini Romaine/Bibb

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

Baby Kale—Store in plastic bag in fridge for 1 week. Entirely edible!

Summer

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

Green Beans—Store in plastic bag in fridge for 1 week. They're back!

Dill Heads—Store in plastic bag in fridge for 1 week. Use for pickling or salad dressings!

Fresh Red Onion

bunches—Store in plastic bag in fridge for 2+ weeks. Entirely edible! Use the green tops like green onions.

Cucumbers—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

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!

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Dear Members,

I think by now pretty much everyone must have noticed it is dry. Like very dry. Lawns all around have turned decidedly brown. There is elevated fire danger. When we went out to visit our former employee Hannah on Isle au Haut this weekend, we noticed there is a burn ban there. The main question we get right now is, "Do you have irrigation?" And the answer is, well, not sufficient. Yes, everyday now, we are watering small stuff by hand with a hose from our well (actually, our strong-man 19 year old is doing that to be exact). But for the most part, it's not possible to get water to everything. And thankfully, things are still producing for now, which is amazing because it is drier than we've ever had in the 16 years we've farmed in this location.

If you had seen our family on Sunday afternoon and NOT known how dry it is out there, you might have thought we were crazy. We pranced in the farm fields with our arms outstretched to receive the rain that was gently falling. Drench us, we sang! ☺ We ended up with a quarter inch, which cut the dust and perked up the wilting zinnias in the pick-your-own. Now we're hoping for a hurricane remnant to come!

Nevertheless we press on as the calendar presses on. We made our winter's worth of pickles this week: using sliced cucumbers, garlic scapes (or use garlic cloves), dill heads all shoved into a jar. Topping each quart jar off with a boiling brine made of: 1.5 cups water, 1 cup vinegar, 2 tsp sugar, and 2 tsp salt. Let it cool. Put it in the fridge to store a long time for good eating. If you have too many cucumbers now, this should take care of them easily! And if you're eating them fresh and you find one with bitter skin, just peel it off! The hot, dry weather can enhance the bitterness of their skin.

New this week is purslane! This is the light green plant with rounded succulent leaves with a crunchy, juicy lemony taste. Some people only know it as a weed, though ours is a cultivated culinary variety, and it is even considered a superfood! To use, pick the leaves off the stems and add them raw to your salads or even your green smoothies! They can also be thrown into your stir-fries or added to your mixed veggie soups. Or use purslane leaves as a part of homemade pesto. The stems are also edible, but they need special treatment. First simmer the stems in a small amount of water until tender, then add to your dish. Or you can quick pickle the stems and leaves in the same way I described for cucumbers above. We have a few purslane specific recipes on our website so please check that out or try the traditional South American recipe below. Enjoy the veggies and we'll see you next week!

Verdolagas Guisadas (Braised Purslane)

½ cup onion, chopped
1 garlic clove, chopped
1 hot pepper, chopped (optional)
2-3 TBLS cooking oil
1 bunch purslane, leaves only
1/3 pound baby kale, chopped
1.5 - 2 cups tomatoes, chopped
Salt and pepper to taste

Sauté onion, garlic, and optional hot pepper in oil on medium until onion is translucent. Add rest of ingredients and cook, stirring until greens are tender. Check salt and pepper and serve hot.