



## What's in your CSA farm share?

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

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

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

**Green Bell Pepper**—Store in crisper drawer for 1 week.

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

**Green Beans**—Store in plastic bag in fridge for 1 week.

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

**Scallions**—Store in plastic bag in fridge for 1-2 weeks. Entirely edible!

**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,

On Tuesday morning at 6am, the farm heard squeals of delight from our three children as they ran outside barefoot to play in the PUDDLES for the first time in over five weeks. I'm sure that the rest of the farm was also at least as happy with the half inch of rain we got Monday night. ☺ I'm even not going to complain if it rains the end of the week for our camping trip, haha!

We are in the middle of onion harvest. First we pull each onion bulb out of the ground and carefully shake off the soil clinging to the roots. Then we pile the onions with their tops still on into crates to take back to the greenhouse to cure. They're all laid out on tables to dry for a few weeks to be ready for winter storage. Though it is still August, we are readying for winter to come. And the onion crop is looking great!

And meanwhile, the tomatoes have started to boom everywhere from the greenhouses to the field grown. With the dry and hot weather the tomatoes this year are disease-free and very sweet. A real treat to put into salads, on pizzas and sandwiches, into soups, just about everything! If you are not a fan of raw tomatoes, please remember that they cook up beautifully! You can make your own rich tomato sauce by simmering them with summer squash, scallions, green pepper, garlic, basil, and other herbs of choice, many of which you can get in the CSA pick-your-own gardens. Or try making a cooked zucchini/tomato salsa like this recipe recommended by a CSA member: <https://www.kitchenfrau.com/zucchini-salsa/>. Sounds amazing!

For me it has been salads and simple cooking all the way through this busy month of high summer on the farm! I like to make salads with "everything" on them and an easy homemade dressing. Check out the Greek Salad recipe below for an example. The green beans are so tender and so fresh that they literally haven't gotten past being steamed and topped with salt, pepper, and butter for dinners. The carrots are going into mixed veggie soups or into carrot sticks for family adventure days. And the summer squash/zucchini are either going into soups also or simply gently sautéed in butter topped with grated parmesan cheese. Fresh + Simple = Delicious!

BUT with September setting on and tomatoes coming out of everywhere, I plan to make lots of tomato soup which is a big hit with my children. They even request it out of the blue, which is why I also freeze tomatoes to make it in the winter. If you are moved to try your hand at it, I have multiple variations listed on the tomato recipe page on our website. My children would not want me to forget to mention that it goes good with grilled cheese sandwiches! ☺ Enjoy the veggies and we'll see you next week!

### Greek Salad with Lemon and Oregano

1 cucumber, peeled and chopped  
½ - 1 green bell pepper, chopped  
1 cup cherry tomatoes, halved  
¼ cup kalamata olives, chopped  
¼ - ½ cup scallions, chopped  
1 lemon, juiced

2-3 oz feta cheese, sliced or crumbled  
2 TBLS olive oil  
Salt and pepper, to taste  
1 sprig fresh oregano, minced, or 1/8 tsp dried oregano

Toss all ingredients large bowl. Enjoy!