



What's in your CSA farm share?

Tomatoes, large

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

Tomatoes, small cherries and saladette—

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

Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

Red Bell Peppers—Store in crisper drawer for 1 week.

Green Bell Peppers—

Store in crisper drawer for 1 week.

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

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

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

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

‘Georgian Fire’ Garlic—Store at room temp for 2 weeks.

Radishes—Store in plastic bag for 1 week. Remove roots from edible tops for best storage.



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!

September 24, 2025—Summer CSA pick-up 13 of 16

Dear Members,

How is it that we've arrived at September 24th already? It's all flown by so quickly, don't you think? This time of year on the farm is very busy. We're harvesting almost all the time now. The first half of the week is still our big weekly harvests for our Summer CSA farm shares. The second half of the week is harvest for fall and winter storage. Last week between Thursday and Friday we harvested over 10,000 pounds of veggies! Yes, the winter squash is all safely stored away in our barn's storage areas for your enjoyment soon and into mid-late winter. The crop looks good! We also started our annual fall carrot harvest on Thursday. Harvesting carrots is one of my favorite things to do! First we clip off the tops of the carrots, then use the tractor's digging tool to loosen them from underneath, and finally we put the carrots into buckets to be hauled back to the barn for washing in our farm-built barrel washer. Then off to store in those big wooden crates that you see looming next to the driveway.

This week in addition to more fall harvests, we'll be working on planting half of our greenhouses to cold hardy greens for the Winter CSA farm shares. Yes, that's spinach, baby kale, lettuce, and more all coming your way through December at least! I love a good fresh salad even when there is snow on the ground! We have had lots of people sign up for the Winter CSA. Thank you! There are still a few more spots left so join us if you're looking for a good source of fresh veggies through the winter.

It's salsa week on the farm! The cilantro has finally made it! And luckily we still have tomatoes so it's a perfect time to whiz up a batch of fresh salsa. I like to pop it all (tomatoes, garlic, cilantro, peppers, hot pepper) in the food processor and in moments have it done. You can also cook it down if you like it better that way. If you're cooking yours consider adding in zucchini to the above ingredients to help it thicken up. Cilantro is also good as a garnish for soups/stews/chilis. Try it in homemade spring rolls. Try it with eggs. The most important thing is to TRY it! (One CSA member overcame her aversion with Indian Butter Chicken... so it CAN be done!)

New this week is arugula! Well, we had it the first week of the Summer CSA, but that was a LONG time ago, so it's basically new again! Arugula is a peppery green that is a wonderful addition to salads. If it's a bit strong for you, try pairing it with a balsamic dressing. My favorite dressing is 1 cup olive oil, ½ cup balsamic vinegar, 1 tsp Dijon mustard, 2 cloves minced garlic, 2 TBLS maple syrup and salt to taste. Or try making your arugula into pesto using the recipe below and add it to pasta or pizza. I've been eating so many salads lately that mine won't likely make it past that! Enjoy the veggies and we'll see you next week!

Arugula Pesto

2 cups arugula, firmly packed
1-2 tsp garlic, chopped
Salt and pepper, to taste
1/3 cup olive oil
2 TBLS nuts of choice (or more)
¼ cup parmesan cheese, grated

Add all ingredients to a food processor except cheese. Pulse until combined. If you want to freeze it, do so now, and add cheese after thawing. If you want to eat it fresh, add the parmesan and pulse to combine.