



What's in your CSA farm share?

Sweet Onions—Store OUT of plastic bag at cool room temperature for 1-2 weeks.

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

Bibb/Romaine Lettuce—Store in plastic bag in fridge for 1 week.

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

Delicata Winter Squash—Store at cool room temperature for 1-2 weeks. Check weekly for signs of decay and then consume quickly.

Green Cabbage—Store in plastic bag in fridge for 1 week.

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

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

'Hakurei' Japanese Salad Turnips—Store in plastic bag in fridge for 1 week. Separate edible tops from roots 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!

October 15, 2025—Summer CSA pick-up 16 of 16

Dear Members,

As I walk around the farm I see cover crops growing in our farm's vegetable fields. Little green shoots coming up through the brown soil grown exclusively to give back to the farm. Examples of cover crops are oats, wheat, clover, etc. which we plant after a veggie crop has finished, helping to add back nutrients into the soil and protect our farm's most valuable resource over the winter's harsh weather. In the spring we turn under the cover crops and plant veggies again. It's the cycle of life!

It makes me sad for the season to come to an end for another year, but it is also deeply satisfying. I smile as I walk around. We worked hard and fed 200 families their fresh veggies for 16 weeks. That feels good. And now it's over. And maybe you feel that way, too? You should! Congratulations! You and your family worked through 16 weeks of fresh veggies from our farm! Thank you for participating in our CSA farm share program! It's what keeps our farm running year after year.

Now, normally I do not tolerate yelling at the dinner table. But this past week, when my five year old stood up in her chair and screamed, "I LOVE BROCCOLI!" after tasting her first bite of it, I smiled and laughed. I guess yelling at the table about loving veggies can be acceptable. ☺ What about you? Over the course of the past 16 weeks, what veggies did you find you loved that surprised you? I want to hear your feedback about your experience this year with our farm's produce.

So, what's next, you ask? Do we take the winter off and go to the Caribbean? Haha, nope! We take the next couple weeks to harvest the rest of the storage veggies and get our garlic planted. Wish us luck, and join us in the Winter CSA if you still want farm fresh through the winter! It's the way we eat, and I love it!

Speaking of the way we eat, it is soup weather, don't you think? This week, I plan to make a simple beef vegetable soup with the onions, carrots, turnips and cabbage plus some tomatoes. The spinach, lettuce, radishes, and tomatoes will go into salads with the salad dressing below. It's my favorite, a guest favorite, and my two younger girls will literally lick the plates clean of every drop of this salad dressing if you let them... Again, table manners!? That's everything in this week's share except the Delicata winter squash. To be honest because my kids love it so much I will simply roast them and serve with butter on top. Boom, we'll be out of veggies in less than two weeks and roaring for more come November. Hopefully you've got your ducks (or Daikon radish? or Delicata squash?) in a row for the gap, too!

Thank you so much for a great season, through rain and through drought. Sign up for Summer CSA 2026 opens in January!

Our Favorite Balsamic Vinaigrette

1 cup olive oil
½ cup balsamic vinegar
1-2 clove(s) garlic, minced
½ tsp salt, or to taste
1 tsp Dijon mustard
2 TBLS maple syrup

Combine all ingredients in bowl or jar.
Whisk until well combined and emulsified.
Store in fridge for 1-2 weeks.