



What's in your CSA farm share?

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

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

Redleaf 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.

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

Garlic—Store out of plastic bag at room temperature for 2 weeks.

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

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

Coloring-to-Red Bell Peppers—Store in crisper drawer 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

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Thank you
for your
support!

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Dear Members,

Your Ripley Farmers are getting a taste of what working remotely looks like. I have been traveling with my three children on a 10 day driving trip to Ohio for my brother's wedding which was on this past Saturday. We've been having a blast visiting with family, going to playgrounds, and seeing Niagara Falls along the way! And during quiet times and at night, I write newsletters, answer emails and help Gene to make farm management decisions remotely! Thanks to the help of capable employees, Gene was able to fly in and out of Cleveland to join us for the wedding itself!

Back to the business of the farm! We're deep into our fall harvests for storage for our Winter CSA. Last week, we got a visit from about twenty five high school kids who came to tour the farm and help out a bit. With their help we harvested a record two thousand pounds of carrots in 45 minutes! Whirlwind!

We've had some repeated frosts by now on the farm, and the summer crops have succumbed to the cold. Thankfully we still have tomatoes this week out of our hoopouses which stay a bit warmer to extend their harvests longer than in the field.

If you've never had Delicata winter squash before, you are in for a treat! The skin on it is thin enough to be edible so it's fun to slice and roast and then put into salads. I have multiple recipes on our website for doing it that way that pair it with kale, but try using spinach instead for an equally delicious salad. But, I'll be honest, our favorite way to use Delicata squash is to simply roast it and have it on the side. To roast, slice Delicata in half lengthwise, remove the seeds, and place face down on a baking sheet. Roast at 400 until tender, about 45 min, and then top with your choice of butter, salt, pepper, maple syrup, etc. The kids eat this up easily with no complaints.

The drought took a major toll on our broccoli plants and they've been delayed significantly in heading up. But now they're here, and they're super nice, and better late than never, right?? I'm sure we'll just steam the broccoli with butter and salt and pepper (that is when we get home from our trip LOL), because that's the way the children like it best. But, if I had my druthers, I like to roast it especially with cherry tomatoes, as described on our website's recipe Roasted Broccoli and Cherry Tomatoes.

Cilantro again! If you're not going to use it with tomatoes, try it with carrots! I have a few options on our website for that pairing including Carrot and Cilantro Soup, a family favorite, as well as the recipe below (totally addicting and good leftover). Enjoy the veggies and we'll see you next week for the LAST SUMMER CSA of 2025! (Want to continue? Please join us for the Winter CSA starting November 5!)

French Carrot Salad

1 pound carrots, peeled and grated
½ cup cilantro, chopped
3 TBLS olive oil
3 TBLS lemon or lime juice
1 tsp honey
½ tsp ground cumin
Salt, to taste

Toss carrots and cilantro. Mix together remaining ingredients and pour this dressing over the carrots. Let marinate for at least 30 minutes before serving.