



What's in your CSA farm share!

Broccoli—Store in plastic bag in fridge for 1+ weeks.

Green Leaf Lettuce—Store in plastic bag in fridge for 1 week.

Red Leaf Lettuce—Store in plastic bag in fridge for 1 week.

Dill—Store in plastic bag in fridge for 1 week. Salad dressings, garnish soup, dips, or freeze.

Scallions (aka Green Onions)—Store in plastic bag in fridge for 1-2 weeks. Entirely edible!

Radishes (and edible greens)—Store in plastic bag in fridge for 1 week. Separate greens from roots for best storage.

Beet Greens—Store in plastic bag in fridge for 1 week. Entirely edible!

Garlic Scapes—Store in plastic bag in fridge for 2+ weeks. Entirely edible, use like garlic!

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1 week. Entirely edible!

Carrots—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

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Thank you
for your
support!

July 1, 2026—Summer CSA pick-up 1 of 16

Dear Members,

Welcome to the first Summer CSA farm share of the 2026 season! After 15 years of doing it, I can safely say you're in for an adventure! We're so glad you're here!

Your seasonal onslaught begins, but we're not just dumping a pile of veggies on you and saying "see you next week". We've got a resource for you to help you make the transition to eating more veggies easy and fun! Even the unfamiliar things (like garlic scapes) and the challenging things (like arugula) and everything in between! Check out our online "recipe book" aka the Vegetable Gallery found on our website at: <http://ripleyorganicfarm.com/vegetable-gallery> for over 450 recipes for our veggies! It's organized by vegetable so choose what you are looking for and it will pull up all our ideas for you! I often reference the recipes there in the weekly newsletter.

We'll dig right in to the new stuff! Garlic scapes are the edible flowering skinny curly tops of garlic plants. I use them in everything. Just today I put them into a homemade goat cheese with chopped chives from my garden. I also plan to put them into soups I make this week as well as homemade salad dressings. I enjoy them chopped into eggs, made into pesto, put into stir-fry and more. They make a great substitute for garlic as they taste like garlic! And I like to trim away the bulbous part with the long skinny tail at the top, otherwise, chop, chop, chop and enjoy! This is our first picking and there will be many more of this seasonal specialty to come.

New also this week is pac choi aka bok choy. It is a mild crunchy Asian green that is made for stir-fries. It is entirely edible, though make sure you peel back each leaf and "wash behind it's ears" because the crevices like to harbor bits of dirt. After a good washing you can chop it widthwise and throw it into a stir-fry with many other things from this week's CSA share like radishes, scallions, garlic scapes, broccolini, and grated carrots. Pac choi is also good halved and braised (recipe on website) or grilled whole.

'Tis the season for greens and this week is no exception. Beet greens are one of my favorites. They are entirely edible and we have two ways of making them: steamed whole (rinse very well first to remove any lingering grit) with salt, pepper, butter, and vinegar OR the Easy Sautéed Beet Greens recipe from our website. So, so, good. If there are any leftovers, I have them with my eggs the next morning for breakfast.

And probably best of all, your CSA shares are packed with salad veggies!!! Think salads every day! The best way to that goal is to "process" your head lettuce by chopping/tearing it up, washing thoroughly, and spinning it dry and then keeping it in your fridge ready to go for salad making every day. I love to add other veggies to my salads like grated carrots, sliced radishes, sprigs of dill, etc. And try one of my favorite dill salad dressing recipes below. Make a big batch to last all week!

Enjoy the veggies and we'll see you next week!

Lemon Dill Dressing

Whisk together the following:

2 cups olive oil

½ cup lemon juice

½ cup Dijon mustard

1-2 TBLS honey

Salt and pepper to taste

¼ cup scallions, minced

1 bunch dill, chopped