



What's in your CSA farm share?

Broccolini—Store in plastic bag in fridge for 1+ weeks. Entirely edible!

Mini Green and Red Bibb/Romaine Lettuces

—Store in plastic bag in fridge for 1 week.

Basil—Store in plastic bag at room temperature for 1 week.

'Hakurei' Japanese

Salad Turnips—Store in plastic bag in fridge for 1 week. Sweet and mild! Tops are edible, too!

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

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.

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

Cauliflower (Caulini Green Stem Sprouting

Cauliflower)—Store in plastic bag in fridge for 1+ week. Entirely edible!



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,

You know the saying, “when life gives you lemons, make lemonade”? Well, that’s what we did this past week. It’s been very dry, like dusty dry, on the farm. And also hot. In the past couple weeks we’ve hit 90 degrees several times. So what to do? Complain? No, no... Weed the farm! Yes, and that’s a big part of what we’ve been up to: weeding the entire farm while the sun shines. Because the way weeding works is you uproot the weeds to lay flat on the surface, wither, and die as the sun bakes them. And that we did very successfully this past week. Rejoice!

More fresh veggies for you this week including more of the broccolini and sprouting cauliflower. I just love that stuff in stir-fries and can’t seem to get enough of it. But they’re also so good cut up raw for snacking with carrots, salad turnips, radishes, and even pac choy stems. Because it was hot, dips with raw veggies were great this past week. I made the cilantro one from last week’s newsletter as well as one with sour cream and ranch dressing flavorings. Delicious and easy for a no-hot stove/oven meal.

Are you overwhelmed with the garlic scapes? Not sure what to do with them and have them building up in your fridge. Well, the Blistered Garlic Scapes recipe on our website is a tasty and great way to use them all up in one pop. They’re so good done that way you’ll not be able to resist finishing them up. I love them in stir-fries (no surprise, right?), in salad dressings, and also minced up to flavor my homemade soft goat cheese. You can also add them to pesto or chimichurri! See below!

New this week is arugula. Now, maybe you love it already, and you’re all set. But, maybe you don’t. Or *think* you don’t. Maybe it’s a “lemon” for you. Well, let’s get you out of your comfort zone and try it! After all, you don’t like to waste, do you? Many people love arugula’s peppery kick on pizza either putting the leaves on as a topping or made into a pesto and used in place of the red sauce. Any takers? Try the version below with basil and garlic scapes, which is so addicting that our family ate a whole batch on burgers in one sitting last night, finishing the leftovers plain by the spoonful. Or make a chimichurri, a delicious sauce that can be used on just about anything. My favorite one is made with cilantro so if you still have yours from last week you can find the recipe on our website under Cilantro Arugula Chimichurri. (That’s right, combine two possibly hard-to-love things together and voila you love it!) Or try it in a salad with your lettuce for just the right amount of spice (see Arugula Salad on the website which has an option for a warm Bacon Mushroom Dressing...mmmm). My friend Kim’s favorite way to use arugula is in a salad with watermelon and feta. So, you see, just maybe arugula can become ‘lemonade’ for you ☺

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

Arugula & Basil Pesto

2 cups arugula
½ cup basil
½ cup nuts of choice
1/3 cup olive oil
2 TBLS lemon juice

2 garlic scapes, chopped
Salt and pepper to taste
Parmesan cheese to taste, optional

Combine all ingredients in blender and blend into paste.