



What's in your CSA farm share?

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

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

Basil—Store in plastic bag at room temperature for 1 week or less. Eat up!

Sweet Onions with Edible Green Tops—Store in plastic bag in fridge for 1 week. Entirely edible!

Green Beans—Store in crisper drawer in fridge for 1 week.

Green Garlic—Store in plastic bag in fridge for 2+ weeks.

Summer Squash/Zucchini—Store in plastic bag in fridge for 1 week.

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

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

Beet Greens—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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

July 29, 2026—Summer CSA pick-up 5 of 16

Dear Members,

Thank you to everyone who came out to our annual Open Farm Day this past Sunday. It was a pleasure to see familiar faces, meet new members and friends, and share with you all the things we love about our farm. If you didn't get a chance to join us, remember you are welcome to visit the farm to pick flowers (they are soooo nice right now) and walk around on Wednesdays during the pickup hours of 1:30-6pm no matter where you pickup your veggies! Or if Wednesdays don't work for you to visit, please get in touch and we can set up a better time for you! Thank you for your support and we're so excited to bring you another week with a big bang bag of veggies!

With the end of July/beginning of August, the tide begins to turn for us in terms of harvesting for your weekly veggies. This week we got our very first pickings of the big popular summer crops, cucumbers and green beans. Starting this week we'll start picking those and the zucchini/summer squash (and shortly tomatoes!) multiple times a week to keep them coming and keep the quality nice. Now, summer begins on the farm for us! For us, cucumbers go into salads and beans get steamed with butter, salt and pepper. Our employee, Emma L., loves her beans sautéed with garlic. I'm sure that this week you won't need to look any further for ideas for these fresh beauties.

Broccolini is a pretty new crop for us, and it is giving us a good bounty every week meeting our optimistic expectations. Members are enjoying it steamed with salt and pepper, roasted, and put into stir-fries. How about you? I've personally not yet progressed past stir-fries, but I can't wait to try both those other options. I bet it would be good sautéed with the fresh garlic you got this week.

The end of July is always our big garlic harvest for the year. Today you get a taste of what the crop will be, which seems to be looking good. Thursday and Friday this week the crew will harvest and bring in to the greenhouse to cure our 8000 heads for fall and winter CSA shares. Wish us luck! Today your garlic is "green garlic" which means it was harvested fresh before being cured or dried for storage. That means that it should be kept in the fridge and the peeling process is a little different, not more difficult just different, as you'll notice the fresh aspect of the garlic. It's delicious and can be used anywhere garlic is called for. Always a treat!

Your herb is basil. We've been chopping basil into salads lately, as my three-year-old daughter planted some in her garden and *loves, loves, loves* to get to harvest it. Try it, you'll love it in salads, too! Enjoy the veggies and we'll see you next week!

Summer Squash/Zucchini with Basil and Garlic

summer squash/zucchini, thinly sliced
into bite-sized pieces
cooking oil
garlic, minced, to taste
fresh basil, chopped
salt and pepper to taste

Heat oil on medium high in skillet. Add summer squash and sauté quickly, stirring until becoming tender. Add garlic for 30 seconds, stirring. Remove from heat and top with basil and salt and pepper. Serve immediately.