



What's in your CSA farm share!

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

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

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

'Hakurei' Japanese Salad Turnips—Store in plastic bag in fridge for 1 week. Sweet and mild!

Beet Greens with Baby Beets—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!

White Russian Kale—Store in plastic bag in fridge for 1 week. Remove tough inner mid-ribs before cooking. Keep leaves entirely covered to prevent wilting.

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!

July 8, 2026—Summer CSA pick-up 2 of 16

Dear Members,

How did your first week go? Did you get through all the veggies?? Either way, you did sign up to learn how to eat more veggies, right? ☺ Successful CSA members often take what veggies they have left on Tuesday and make a big stir-fry to finish everything off to be ready for more on Wednesday. I love stir-fries with fresh veggies and they hardly need any accompaniment except salt and pepper. For those looking for a twist, try my current favorite stir-fry sauce, Peanut Sauce: 1/3 cup peanut butter, 2 T rice vinegar, 2 T soy sauce, 2 T maple syrup, 1 T toasted sesame oil, 2 minced garlic scapes. It is addicting and may result in second helpings to go with more sauce.

The harvests this week are bountiful and full of fun new and favorite things. Returning from last week is lettuce for your salads, beet greens with baby beets, and garlic scapes. Did you use yours up from last week? Think salad dressings, pesto, stir-fries, dips, hummus, or even make them a main dish and make a winner of a recipe from our website's recipe gallery, Blistered Garlic Scapes. Serious yum!

How did the 'entirely edible' broccolini go last week? Our farm does not like to grow early broccoli so we've tried the cousin broccolini with more success. It is currently being generous with us so here is more for you! My friend steamed it for us for dinner on Sunday night and I put mine into stir-fries. New this week, we have a similar type of cauliflower for you. It's called Caulini or Sprouting Cauliflower and has a looser head, more tender shoots, edible stems and is delicious in stir-fries or curries or in soups. Or take both your caulini and broccolini and eat them raw with the dip below.

Are fresh herbs a challenge for you? Is cilantro not something you usually eat? I'm going to throw out as many ideas for you as I can to help you use it up! I like cilantro chopped on my eggs in the morning with or without salsa (see Breakfast Migas recipe). It's good in tacos—try it with shrimp tacos! I put it in my chili and as a garnish for soups. It goes well in chicken salads including the Cilantro and Spring Vegetable Chicken salad recipe on the website. Try it in a coleslaw or guacamole.

Last but not least, the "white radishes"! Wait, they're not radishes, but turnips! Salad turnips are a whole different ball game when compared to their cousins the storage turnips. Salad turnips are mild, juicy, sweet, and designed to be eaten raw in a salad or with a dip or even out of hand like an apple (like my kids do). You can also cook them in stir-fries, soups or even roasted/grilled. Keep in mind they are very tender and juicy. A family favorite around here and I hope for you, too.

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

Cilantro Dip

(use with raw veg, chips, tacos, fish,
chicken, burgers, etc.)

Whisk together or food process the following:

½ cup mayo
½ cup sour cream

½ cup chopped fresh cilantro leaves
2 TBLS lime juice
2 garlic scapes (or cloves), minced
Salt to taste

Refrigerate for up to 4 days.