



What's in your CSA farm share?

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

Red Summer Crisp

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

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

Green Beans—Store in plastic bag in fridge for 1 week.

Half-Cured Garlic—Store in plastic bag in fridge for 2+ weeks. Not yet cured!

Summer

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

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

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

Very First Taste of

Tomatoes!—Store out of plastic bag at room temp and enjoy this first teaser of what's to come.



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,

"Handle them like eggs!" That was the mantra of last Thursday. That's right, thanks to careful and hard work of many hands we pulled off (or out :)) our farm's entire garlic harvest last Thursday all in one day. The process goes like this: cut off the tops of the garlic at about 6" and fork them loose. Pull them out of the ground and shake off the dirt carefully, laying them on the ground. Bring them into the greenhouse to cure a few weeks until dry and ready for storage. We did a trial of pressure washing 1000 of the 8000 bulbs and we'll see how we like it through the winter and come March. The upshot? The crop looks very good and here's another taste of it today.

True high summer days are upon us where most of our time is dedicated to picking. Picking what, you wonder? Picking many of the things you see in your CSA farm share every two days to keep them from getting to big. You know the joke about crocodile-sized zucchini being left in people's cars? Well, we don't let our zucchini get that big thanks to careful and constant picking. Enjoy your appropriate sized summer squash grilled, sliced and sauteed, roasted in a medley with other fun summer veggies, in a stir-fry, or in a soup. I love them sauteed with garlic and chopped basil on top. My two favorite soups with summer squash/basil are the Coconut Curry Summer Squash Soup (under Summer Squash) and the Zucchini and Garlic Soup (under zucchini) both of which are blended.

This past week I've been at a beach house in Biddeford on vacation with the girls and some of my family. I brought the contents of three CSA shares and then some to contribute to meals. Thus far we have had many salads with cucumbers and the first cherry tomatoes on them. Sandwiches with large lettuce leaves on them. Steamed green beans with salt and butter and I made a dip (sour cream + dill + garlic + salt/black pepper) for cut up veggies for snacking on beach picnics. We made butterfly pasta with homemade pesto on it (yum!). I made a big stir-fry with much of the rest of the veggies and rice and used my current favorite stir-fry sauce for it: 3 T soy sauce, 2 T brown sugar, 2 T toasted sesame oil, 1 T chili garlic sauce (optional), 2 minced garlic cloves, 1 tsp ground or fresh ginger. We're making it through the three shares with 9 people!

Here's everyone's easy favorite quick dill pickle recipe. Yes, you can make just one jar! No canning necessary! You could even substitute beans in this recipe to make quick dilly beans. Enjoy the veggies and have a great week!

Refrigerator Dill Pickles (Quick Pickles)

- 1 ½ cups water
- 1 cup vinegar, cider or white
- 2 tsp sugar
- 2 tsp salt
- 3+ cups cucumbers, spears or sliced*
- 1-2 cloves garlic (or garlic scapes)
- 2 TBLS fresh dill, minced or 1 dill head

Combine water, vinegar, sugar, salt in sauce pan and bring to boil to dissolve. Remove from heat. Stuff veggie ingredients into quart jar. Pour hot brine into jar to fill. Cover and refrigerate at least 24 hours. Will keep months in the fridge.

*Can substitute green beans if you wish.