



What's in your CSA farm share?

Sweet Peppers (green-coloring-to-red)—Store in plastic bag in fridge for 1+ weeks. If not all the way red, you can leave on counter for 1-3 days to finish ripening.

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

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

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

Red New Potatoes—Store at room temperature in the dark (cupboard or in paper bag) for 1-2 weeks.

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

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

Tomatoes—Store out of plastic bag at room temperature. Enjoy!



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,

Do you know what it means to “eat seasonally”? Well, even if you don’t know the term, you sure do know what it *feels like* because you are a CSA member at Ripley Farm! It means to eat what is available locally through the seasons as they evolve and change. And now that we are over halfway through the Summer CSA you’ve been doing that since July 1. Congratulations, by the way, that’s a lot of veggies and effort put forth on your part! That’s right, you’ve been eating with us as we harvested boxes of greens of all kinds and garlic scapes early on, and now as we glean buckets of summer favorites like cucumbers, beans, summer squash and basil. As these wane, the tomatoes and peppers have just begun and will hopefully dominate for the next month to come. And so forth, the veggie harvests will march toward fall as we scramble to be ready for each week as well as store up what we need to get us through the winter.

The greenhouse is once again full, but this time not with young seedling plants like in the spring. Now the tables are loaded with harvested veggies drying down for winter storage. Besides the garlic crop that is almost done curing in the greenhouse, we are now in the middle of onion harvest on the farm. Last week we pulled all the yellow onions, sweet onions, and shallots out of the ground and laid them in a single layer on mesh tables in the greenhouse to cure for winter storage. We’ve got the red onions left to come out, likely by next week. We’ll be ready for you, Winter CSA members!

We hit a milestone this week with the first harvest of our potato crop. Now, potatoes are not our farm’s strong suit. No, no, most years we don’t dare open them up this early for fear of not having enough for winter storage. But, this year the crop is looking strong, and we are overjoyed to offer you this sneak peak of our fall potato crop. Our family’s first taste went into the veggie-heavy recipe below for Nicoise Salad. The kids voted it the best new recipe in a while (yes, even over dessert recipes, haha).

In stir-fry news, this past week we’ve made a big batch of pesto that we’ve enjoyed mixed into our stir-fry and rice meals. I don’t know if you are like me and intimidated by making pesto? It’s a process, right? It’s really not all that hard; and the clean up isn’t really all that bad; and it’s so delicious and keeps well in the fridge that I shouldn’t have any hesitation to make it more often. Never tried it? Throw this week’s basil, 1 clove garlic, salt to taste, 2-3 T nuts, 2-3 T parmesan cheese, 2+ T olive oil into a blender or food processor and go. Add more olive oil to get your desired texture. It’s that easy! Enjoy the *seasonal* veggies and have a great week!

Nicoise Salad

1 lb potatoes, cut into ¼” slices, boiled until tender, and drained
½ lb green beans, simmered tender-crisp
½ - 1 head lettuce, leaves torn
12 cherry tomatoes, halved
12 oz can tuna, drained and flaked
4 hard boiled eggs, peeled & quartered
½ cup black olives

Blend following dressing: 1 T white wine vinegar, 1 T lemon juice, 1 T minced onion, 1 tsp Dijon mustard, 1 tsp anchovy paste, ¼ tsp sugar, ¼ tsp black pepper. Toss lettuce with half of dressing. Line large platter with lettuce and arrange remaining ingredients in separate piles on lettuce. Drizzle on remaining dressing and serve.