



What's in your CSA farm share?

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

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

Scallions—Store in plastic bag in fridge for 1 week. Entirely edible!

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

Green Garlic—Store in plastic bag in fridge for 2+ weeks. Not cured!

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

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



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,

Gotta love it when plans change, right? Well, garlic harvest is now going to be THIS week, and it really will. ☺ With extra hands lined up, we're going for 8000 heads on Thursday. We are trialing a new technique of pressure washing a portion of the harvest right out of the ground. Though it will take more work upfront to pressure wash, the idea is that it will save time later not having to clean the garlic and result in a brighter white look to the bulbs in storage. It's always fun to try new things, so I'm super excited about the potential! And time will tell!

With the garlic our farm's big push towards winter harvest begins. Up next will be onions, which are starting to show their age and falling over getting ready to be pulled and cured like the garlic. Other winter crops like beets, carrots, potatoes and more are looking promising, so with that in mind, our Winter CSA registration will open in just over two weeks. Look for more info about that coming in your email inbox soon.

But enough with *that* topic. This week's Summer CSA farm share is the quintessential early August mix of big popular favorites: beans, cukes, and summer squash. All of this week's veggies are well known and usually easily incorporated into your meals. But sometimes the quantity of even familiar veggies can challenge each of us to be creative to use it all up. Please remember that I've "got your back" with hundreds of farmer-tested recipes on our website's Vegetable Gallery, aka our online recipe collection. Find it here: <https://ripleyorganicfarm.com/vegetable-gallery/>

Last week was our first small harvest of cucumbers. Yay! And then after that we've harvested over 1200 pounds all destined for your CSA farm shares and the five area food pantries we work with. Whoa! Cucumbers are a family favorite for snacking and on salads. I rarely get past those uses, but cucumbers are also wonderful as a feature vegetable in recipes. From cucumber salads, cucumber salsas/sauces/dips, to even cucumber stir-fries, soup, or baked, our website has many recipe ideas for you to use up your extras. Wait, did you really mean you can *cook* cucumbers? Oh yes, you can, and they are delicious, by the way. Give them a try if you are overloaded. Or other ideas include cucumbers in wraps, smoothies, on the grill, or in sandwiches, as below.

Our whole family agrees that the best meal that we made over the past week was a homemade Nicoise salad using many things from the farm: green beans, boiled eggs, potatoes, cherry tomatoes, and lettuce. It's a bit of a complicated process (not too bad though, really) so I'm not going to use it as a recipe in the newsletter, but check out the concept. It's a real winner! Enjoy the veggies and we'll see you next week!

Cucumber Sandwiches

Bread, sliced
cucumbers, peeled and thinly sliced
creamy spread (cream cheese, goat cheese, hummus, pesto, etc.)
fresh herbs of choice (dill, basil, parsley, scallion tops, etc.)
salt and pepper to taste

Mix herbs and seasoning into your creamy spread of choice. Spread on two slices of bread. Top one slice with cucumbers. Put other slice on top. Press down to stick them together. Repeat as desired.