



What's in your CSA farm share:

Red Bell Peppers—Store in plastic bag in fridge for 1+ weeks.

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

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1 week. Entirely edible!

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

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

Red and Gold Beet Greens—Store in plastic bag in fridge for 1 week. Entirely edible!

Sweet Onions—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!**

September 16, 2026—Summer CSA pick-up 12 of 16

Dear Members,

"No frost yet" is the word on the farm right now. Phew, ripen on, sweet little tomatoes and peppers! Just give us a few more days to get the rest of you out, precious winter squash sweets. With farming, every year is a little bit different and every year is also the same. Come again? There are small variations with what does well and what doesn't, but in general, things are very predictable for us, especially since we've been at this farming thing for about 20 years now all told. Like as the cooler nights and shorter days arrive, we know that the summer squash and cucumbers will produce slower and eventually just stop, whether or not there is a frost to kill them. So it's a little tearful goodbye for me as those two are among my top five favorite veggies. See ya next year!

Let's celebrate the positive change that is ahead of us, like more greens! This week features fall greens: pac choi for stir-fries, beet greens and spinach for steaming/sautéing, and a HUGE record setting lettuce for salads. What to do with all the lettuce? I LOVE salads and eat them every day! So that's a great place to start. Try my favorite (yes, I've shared this before multiple times, but it IS the only dressing my 6 year old will eat) recipe for homemade salad dressing: ½ cup olive oil, ¼ cup balsamic vinegar, ½ tsp Dijon mustard, ¼ tsp salt, 1 minced clove garlic, 1 T maple syrup. I also have other good homemade salad dressings on our website for your convenience.

Other ideas for lettuce? We love lettuce in taco salad, on tacos/burritos, on sandwiches, in lettuce wraps, in spring rolls, or in extra large salads as a meal. To make your salads a one bowl meal, try adding hardboiled eggs, olives, roasted beets, cheese (cubed or crumbled), protein like chickpeas, black beans, chicken, leftover steak, and croutons. While you're at it have it with a homemade soup, made with tomatoes and basil perhaps? I have a couple recipe options on our website that I love to make every year including Roasted Tomato Soup with Pesto and Roasted Pepper and Tomato Soup and Mexican Tomato Soup. Okay, don't get me started, or.....!

We began our annual winter squash harvest last week, harvesting Delicata and Sunshine, with plans to finish the rest this week. Once the squash are cut off the vine, we lay them out single layer in the sunshine to cauterize the stem wound and cure the skins so they'll be tough enough for storage. After they are cured they'll be ready for your Summer CSA shares later this month and throughout the upcoming Winter CSA.

Enjoy the veggies and have a great week! PS: there are FOUR more weeks left of your summer CSA veggies, in case you're wondering ☺

Greens and Eggs Breakfast Skillet

Cooking oil

½ - 1 cup onion, diced

½ - 1 pound greens (spinach/beet greens, kale, etc.), chopped

Salt and pepper to taste

Eggs, as desired

Basil, chopped, for garnish

Cheese for garnish (optional)

Sauté onions until transparent. Add

greens/ seasonings. Sauté until desired

tenderness. Make sure water is evaporated before proceeding. Make wells in greens

and drop an egg into each well. Cook 3-4 min until set. Season with salt and pepper.

Serve with optional garnishes.