



What's in your CSA farm share:

Green and Red Bell

Peppers—Store in plastic bag in fridge for 1+ weeks. Keep partly colored peppers on counter for 1-3 days in plastic bag to ripen all the way to red.

Green Oakleaf Lettuce—

Store in plastic bag in fridge for 1 week.

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

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

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

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

Red Onion—Store in plastic bag in fridge for 1 week.

Garlic—Store at room temperature not 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 23, 2026—Summer CSA pick-up 13 of 16

Dear Members,

Happy fall! You can feel it on the farm. What have you noticed? The difference in the foliage in just one week is remarkable. The orange and reds of the maples are popping up around the edges of the fields. The nights are dipping lower, brrrr, and we had our first fire in the woodstove. Fall farm projects loom ahead of us. Last week we got another 96 foot hoophouse delivered in pieces to put together hopefully before snow flies. What? Didn't Farmer Gene say that #5 was the last one? Well, you know how it is... ☺ Unheated high tunnel #6 is in the works for even more winter greens for you if you join us in the Winter CSA farm share program!

By the end of this week, we will complete "one of the biggest planting weeks" of the year, reports Farmer Gene. Wait, isn't it now fall?? Yes! Aren't things slowing down, and you're about done? Not yet! Now that we are more than three quarters of the way through the Summer CSA, we have harvested out a lot of veggies from the farm for you. Those beds are now empty, so we just seeded them down to a "cover crop" of winter rye. It will grow green grass all fall to hold the soil to prevent erosion over the winter from heavy rains and snow melt. And we're filling up the high tunnels putting in lettuce seeds, baby spinach plants, and more for your fresh greens this fall and winter.

But most of all you can feel fall in the harvests we have for you this week. Broccoli! Peppers! Cilantro! Tomatoes! Do you have tomatoes lying around everywhere? If so, I've got ideas for you! How about roasting them and either making right now a roasted tomato soup (recipe options on our website) or freeze them roasted for making that soup later in the fall (to go with grilled cheese, of course, say my daughters). I made a huge chili this week using garlic, green pepper, and onions which yielded extra for freezing. If you're up for cold soups, Gazpacho is a good option which uses onions, garlic, peppers, and more (three gazpacho recipe ideas on the website). I LOVE the little tomatoes roasted with other veggies like broccoli, as in the Roasted Broccoli and Cherry Tomatoes recipe on our website. Simple but so good. Daily salads use up the lion's share of tomatoes at our house. Or try the salsa recipe below with the hot pepper, onion, garlic, bell peppers, and cilantro.

Ooooh cilantro again! Don't be afraid! It's the best on fish tacos, on stir-fry, topping chili, in salsa (see below), in guacamole, on eggs, in salad dressing, and more. Check out my list of recipes on the website if you're stumped, including our #1 most popular recipe ever, Carrot & Cilantro Soup. Enjoy the veggies and have a great week!

Fresh Tomato Salsa

Juice of one lime
1.5 pounds tomatoes, chopped
½ red onion, minced
Jalapeno, minced, to taste
Cilantro, chopped, to taste
¼ cup sweet pepper, diced
Garlic, minced, to taste
Salt and pepper, to taste

Combine all ingredients (either mix by hand or blend depending on chunkiness desired) and chill several hours or overnight before serving. Use with tortilla chips, with Mexican food like beans and rice, over fish, on burgers, on eggs, and more!