



What's in your CSA farm share:

Green Bell Peppers—

Store in plastic bag in fridge for 1+ weeks.

Green Summer Crisp

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

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

Red Onion—Store out of plastic bag at room temp for 1 week.

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

Radishes with edible

greens—Store in plastic bag in fridge for 1 week. Separate roots from edible tops and store separately.

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!

Beets with edible tops—

Store in plastic bag in fridge. Separate roots from edible tops and store separately.



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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

September 2, 2026—Summer CSA pick-up 10 of 16

Dear Members,

"It's the end of summer!" my six-year-old said gleefully on Monday. "Wait, what!?" I thought. But she is right, with the coming of September we enter a new "season" of late-summer-early-fall on the farm. As a wake-up call, Tuesday morning the first day of September was forty four degrees here. With cooler nights and less daylight, the composition of the farm shares changes. The glorious summer staples give way to fall crops. The cucumbers and summer squash will be with us maybe one more week, and this week we have fun stuff like beets, radishes, and spinach ready for you.

Thanks to the management of our amazing farm crew, this past long weekend we were able to get away from the farm to go on our annual camping trip to Baxter State Park. We had perfect weather for camping, hiking, and swimming and enjoyed time together outdoors as a family. Gene and Harriet (10) hiked Katahdin for the fourth time together on Thursday summiting via Cathedral then returning via Knife Edge. To top it all off, when we arrived home on Sunday afternoon it was raining. Hard. Like there were big puddles. And after three rounds of showers we got almost an inch of much needed rain. Let's hope there's more coming to bulk up the fall harvests.

While on vacation, how did we eat veggies? Well, I brought our farm share with us in a cooler, and out of it, we had salads, cut up veggies with dip, soup I had made ahead with veggies in it, and sandwiches with lettuce and sliced tomatoes. Overall pretty good! We came home and made a big stir-fry curry with the rest of it. Do you want to try it? You can make it with any of your favorite chopped veggies including red onion, beet greens, radishes and their tops, summer squash, and peppers. Saute them until desired tenderness and then stir in grated fresh ginger and garlic to taste, 1 tsp cumin, ½ tsp coriander, ½ tsp turmeric, ½ tsp cardamom, salt and pepper. Pour over coconut milk to taste and simmer until flavors are blended to your liking. Top with a squeeze of lemon or lime juice, basil or other fresh herb, and serve with rice and your choice of protein. So good we all went back for seconds!

Beets are back! And you can see that they've grown ☺ I recommend making the Hot Pink Chilled Soup recipe on our website which goes with cucumbers before they're gone. Or roast your beets, or grate them into a salad, or in Gene's favorite way Caramelized Beets and Onions. Or check our website for I-don't-even-know-how-many recipes for beets. You're bound to find one to strike your fancy.

Enjoy the veggies and have a great week! This is a current fave salad recipe ☺

Greek Salad with Lemon and Oregano

1 cucumber, peeled and chopped
1 green bell pepper, chopped
1 cup cherry tomatoes, halved
¼ cup kalamata olives, chopped
¼ cup red onion, minced
1 lemon, juiced
2-3 oz feta cheese, crumbled

2 T olive oil
Salt and pepper to taste
1 sprig fresh oregano, minced (or 1/8 tsp dried)

Toss all ingredients in large bowl. Enjoy!