



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.

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

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

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

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

'Hakurei' Japanese

Salad Turnips—Store in plastic bag in fridge for 1 week.

Romanesco

Cauliflower—Store in plastic bag in fridge 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,

Hallelujah for rain! I woke up Monday morning at 4AM to the sound of rain on the metal roof in our room. The welcome, pleasant, relieving sound of rain pounding on the roof. I braced myself for disappointment, ya know, for it to stop. For it to be just a passing shower. But, it persisted, and we ended up getting over two inches of much needed rain. Yes, I do have to get up and go out to do chores in the driving rain. And I don't mind one bit, especially because it has been so dry. On the heels of a challenging droughty summer last year, according to the National Weather Service we are still in drought conditions as we enter fall this year. And while we've had a decent growing year, we notice the effects of drought on the farm and pray for rain every day.

In exciting news, the fall colors have simply POPPED! Are they early this year? I don't know, but they are glorious and surround us as we work in what looks like a painting. It's awe inspiring! You know what else is awe inspiring? This week's cauliflower. Can you find it in your farm share? Hint: it's not white. It's not smoothly domed. You found it! It is lime green, sporting jagged fractal mountain peaks all over its head. This Romanesco cauliflower has a nutty taste and firm texture and is delicious roasted, steamed, in stir-fries, and used as a substitute for cauliflower in your favorite recipes. I haven't had it yet this year, but I may do the Cauliflower and Kale Curry recipe on our website or have it simply steamed as a side dish with butter and salt and pepper.

Another surprise is that the tomatoes and peppers don't care about the cool weather. They're booming as we enter October. If mild-ish conditions persist we'll hope to keep having these late summer favorites. I've finished my last week's share with the exception of some peppers and half of the large jalapeno. Are peppers hard for you to use up? If you like making soups and chilis in the winter, frozen peppers are great to have on hand. Plus they're the easiest thing to freeze: simply remove the stem and seeds, slice to desired size, and throw in a freezer bag to freeze. This past week I made an easy roasted soup with what I had on hand: I sautéed onions and garlic, added a tray of roasted tomatoes, red peppers, and carrots, dumped in broth to cover and simmered with salt, pepper, and basil, until tender. Then I pureed it, adding a little cream to make it creamy. If you're still searching for ideas, try our website where I have several favorite pepper recipes or try Emma's recipe for unstuffed peppers below.

And salad turnips?? Remember these are tender! So raw with dip, in quick stir-fry, or even roasted! Enjoy the veggies and have a great week!

Unstuffed Pepper Skillet

1 pound ground beef
½ cup onion, diced
2-3 cups bell peppers, diced
2 cups chicken broth
2 T tomato paste
1.5 cups tomatoes, diced
1 cup long grain white rice
Salt and pepper to taste

1 tsp oregano
½ tsp garlic powder
1 tsp Worcestershire sauce
1 cup cheese, grated

Brown beef, remove and drain. Sauté onion and pepper 3-5 min. Add rest of ingredients except cheese. Simmer 20-25 min until rice is done. Top with cheese and serve hot!