



What's in your CSA farm share:

Green and Coloring-to-Red Bell Peppers—Store in plastic bag in fridge for 1+ weeks. Or set partially red peppers in a plastic bag on your counter for a couple days to fully ripen.

Green and Red Lettuce Mix—Store in plastic bag in fridge for 1 week.

Jalapeno—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.

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!



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
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September 9, 2026—Summer CSA pick-up 11 of 16

Dear Members,

Are things slowing down on the farm by now? The biggest question I get this time of year. The answer? Yes and no. Yes, the growth of the plants on the farm has passed its peak frenetic pace (that was July/August, phew!). Yes, we are still planting, albeit greens in the greenhouses for our Winter CSA farm share members. But it is true that planting has slowed down with lower levels of light and the temperatures dropping. Weeding is largely done. In mid-September, we have geared down from fifth to fourth, maybe, but still need to steadily plow on straight ahead harvesting, planting, and preparing for winter from now until Christmas.

On our farm there is the “before frost” and the “after frost” status which usually changes sometime in September, though sometimes even in October. We are still in the “before frost” mode as we have not yet had a frost on the farm. This time of year, we have to be vigilant in watching the forecast and taking our own sense of the night air in our farm’s micro climate. Our location tends to be a bit cooler than they predict, so when the forecast says a low of 39 degrees, we swing into action closing greenhouses, covering sensitive crops, draining water to outdoor wash areas, and more.

The difference between the “before frost” and the “after frost” mode can be seen in what we are able to harvest for the Summer CSA farm shares. For example, the summer squash/zukes and cucumbers are still holding on as you can see in your farm share this week. And for that I am grateful because cucumbers are my favorite. In the meantime, into the salads they go along with the radishes, tomatoes, lettuce, red peppers, and my homemade feta cheese. Or try the member favorite Asian-inspired cucumber salad recipe for them below. So delicious and, bonus, you can make it ahead!

September is pepper month on our farm. Peppers are a long season crop that we start as seedlings in little pots in the greenhouses in early April. We plant them out in June when it is warm enough and weed, weed, weed until we finally get to reap the reward of fresh peppers. We use them in soups, chili, stir-fries, taco salads, cut up raw with dip, and in Philly cheesesteaks/fajitas. In fact this past week we made informal, *aka not official*, Philly cheesesteaks by sautéing thinly sliced onions and green peppers and layering this with shaved steak and cheese on top of home baked sourdough bread. It was really good, even though it didn’t stay on the bread at all well. But good enough to make twice! What fun veggie wins have you had lately? Please share!

Enjoy the veggies and have a great week!

Asian Cucumber Salad

2 cucumbers, peeled, halved, and sliced
2-4 T minced onion or scallion
2 garlic cloves, minced
1 T ginger root, minced
2 T soy sauce
1 T toasted sesame oil
2 T rice vinegar

Hot pepper flakes, optional, to taste
2 tsp toasted sesame seeds
1 tsp sugar (optional)

Toss all ingredients in bowl. Let stand 30 min to marinate. Enjoy!