



What's in your CSA farm share:

Red Leaf Lettuce—Store in plastic bag in fridge for up to 1-2 weeks.

Large White-Stemmed Pac Choi (aka Bok Choy)—Crunchy green heads are entirely edible and great in stir-fries!

Store in fridge in plastic bag for 1 week.

'Hakurei' Japanese Salad Turnips—Store in fridge in plastic bag for 1 week. Greens are edible, too so keep 'em covered or they will quickly wilt.

Beet Greens—Store in plastic bag in fridge for 1+ week. Leaves and baby roots all edible. Wash well to remove any dirt!

Mesclun (baby salad mix)—Store in fridge for 1 week. Washed and ready to dress and serve!

Early Baby Carrots—Store in fridge in plastic bag for 2 weeks, removing greens if storing long term.

Dill—Store in fridge in plastic bag for up to 1 week.

Garlic Scapes—Flowering green tops of garlic kept in fridge will last a month. Chop and use like garlic!

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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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Return
your box
next week

July 8, 2015—Summer pick-up 2 of 16

Dear Members,

88 degrees, but the harvests just don't stop at Ripley Farm! Maybe this heat will push the crops to make up for this year's late season. And it's good weeding weather, too, having already weeded the baby parsnips, onions, scallions, leeks, fennel, zucchini, with more to go later this week! But, we could sure use some substantial rainfall, as this has been the driest spring we've ever had at the farm.

We're planning to attend our first market day of our seventh season at the Orono Farmers Market this weekend. Come say "hi" to Gene who is there Saturdays from 8am-noon at the steam plant on UMaine's campus every week from now through October with piles of Ripley Farm's beautiful, fresh, organic veggies!

How did you make it through your first week of the CSA? New things again this week, including first carrots!! Carrots. Ah, my absolute favorite crop. Can't be in a bad mood when pulling the first baby roots out of the ground! Get ready for many more months to come of our famous carrots for our CSA members! Yes, they *will* get bigger ;)

Now, don't you shake your head and say that you hate turnips! These pearly white cuties will win you over for sure! Japanese salad turnips are a popular CSA item and are truly a farm exclusive not found at grocery stores. They're so sweet, tender, and juicy that Carmen loves to eat them right out of her hand like an apple! Fancy that, a turnip a day... Gene and I love them in a gentle sauté in butter or in CSA member-submitted "Amber's Turnip Soup with Bacon and Greens". Be sure to check our website for recipe ideas for cooking with salad turnips... if you don't eat them all up raw first!

Did you use the garlic scapes yet in last week's farm share? The hard-neck garlic plants send up these flowering tops that taste like garlic and are entirely edible! You can only get these this time of year, so enjoy now before our new crop of garlic is ready! Chop them up into a soup, stir-fry, dip, or try the new Garlic Scape Hummus recipe on our website that I'm dying to make this weekend.

Beet greens time! So tender and young, you can steam the whole plant and top with butter and vinegar for a delicious side dish. Or try our go-to method of serving them: the Easy Sautéed Beet Greens recipe on the website which also uses garlic scapes.

Dill is one of our favorite herbs. During the summer months it is a staple in Gene's homemade salad dressings (on the website) and dips (see below). Serve your dip surrounded by cut up fresh carrots, 'Hakurei' turnips, and crunchy pac choi stems. Could anybody say "no" to veggies this way? ☺

Have a great week!

Dill and Garlic Scape Dip

- 1 8oz package of cream cheese
- 2 TBLS+ milk (possibly more)
- 1-2+ garlic scapes, minced
- ½ bunch dill, minced
- salt and pepper to taste

Soften cream cheese for a few hours at room temperature. Mix in garlic scapes and dill. Add to mixer and slowly add milk until desired "dip-able" consistency is reached. Season to taste with salt and pepper. Serve with cut up veggies!