



What's in your CSA farm share!

Carrots—Store in fridge in plastic bag for 1 week. Remove greens for longer storage.

Basil—Store in plastic bag in fridge for up to 1 week. Salads, pesto, pizza, pasta!

Yellow Wax and Green

Beans—Snap the ends to prepare. Store in plastic bag in fridge for up to 1 week.

Beets—Store in plastic bag in fridge for 1+ weeks. Greens are useable. Remove and store separate for best storage.

Zucchini/Summer

Squash—Store in plastic bag in fridge for 1 week or out of the bag at room temperature for less time.

'Concept' Summer Crisp

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

Cucumbers—Store in plastic bag in fridge for 1+ weeks. Try cooking these! (see website for many recipes)

Tomatoes—Store at room temperature for up to one week. Remove from plastic bag.



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!

August 10, 2016—Summer pick-up 6 of 16

Dear Members,

I feel like a fake farmer. I show up on CSA pickup days and then go gallivanting around northern New England with my baby the rest of the week. ☺ Since last Thursday, I've been to Massachusetts and back visiting family there and in Maine. This week my dad is here and we're going on a family camping trip at Baxter St. Park. All this while Gene, Carmen, and Sara are hard at work on the farm in the hot and dry sun!

And despite several days over 90 degrees, those three dynamites have been busy kicking up dust on the farm! Last week they finished getting the rest of the garlic out of the field and hung to cure in our tractor shed. And did we mention that the crop is the best we've ever seen? At least the dry summer is good for something, right?

Hooray! The crew got the last really big transplant of the year done last week. That's right. We begin putting seedlings into the ground in the first half of May, doing so every week right through into August. After last week, most of the remaining seedlings (lettuces, perennials, kale, scallions, etc.) that some of you have noticed on tables near the barns have been planted out. Let's hope for rain soon to settle them in!

The farmers have also been busy killing weeds. The second plantings of cukes and summer squash have had their insect-repellant fabric row covers removed, are now weeded, and are ready to begin bearing fruits for the second half of August and hopefully into September. This week the goal is to do a 'touch up' hand weeding of the three large plantings of fall storage carrots. Go team Ripley Farm! Go git 'em!

And then there is watering. We have limited ability to irrigate our crops, but what can be done is getting done. This involves a lot of moving hose and a lot of time that we don't really have. From tiny seeds waiting to germinate to transplanted lettuces trying to get established, a lot of things on the farm are in need of water. We are doing what we can, but it's impossible to replace rain.

The first beets of the season are here. The most basic preparation for these sweet roots is to remove the tops, boil whole, and slip off the skins and serve hot or cold. I often do just this and then pop the cooked beets in the fridge to use later. Beets are also awesome roasted with or without other veggies. Or try them in a cold soup for a hot day. We have 16 recipes on the website for beets. Check it out!

Basil goes well with tomatoes. Of course, we all know that. But it also goes well with summer squash. Try sautéing yours in butter with salt, pepper, and basil on top. Delish! Basil is also good made into pesto. We have a basic recipe on our website for doing this. Put over pasta, on pizza, on French bread, etc. etc. Enjoy!

As Gene's uncle said over a dinner of Ripley Farm veggies this weekend, "Eat your veggies, or you'll become one." Have a great week and see you next Wednesday!

Basil, Beet, and Cucumber Salad with Feta

1 bunch beets, cooked and chopped
1-2 medium cucumbers, peeled and chopped
½ cup crumbled feta cheese
¼ cup basil, minced

Combine above ingredients.

Dressing:

Whisk together below ingredients and pour over salad:
4 TBLS olive oil
2 teaspoons lemon Juice
2 teaspoons vinegar (cider or red wine)
salt and pepper to taste