



*What's in your
CSA farm share:*

Mini Red Romaine

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

Carrots—Store in plastic bag in fridge for up to 1-2 weeks.

Fresh Sweet Onions—Store in a plastic bag in fridge for up to 1-2 weeks. These are not dried, so do not store at room temperature.

Beets with beet greens—Store in plastic bag in fridge for up to 1-2 weeks. Keep the tops covered or they will wilt.

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

Green Beans—Store in plastic bag in fridge for up to 2 weeks. Snap off tops before eating,

Broccoli—Store in plastic bag in fridge for up to 2 weeks.

Summer Squash—Store in plastic bag in fridge for up to 1-2 weeks.



Ripley Farm is a MOFGA Certified Organic farm and we spray no chemicals. Although we wash all our produce, we still recommend rinsing it before enjoying.



RIPLEY FARM

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Dear Members,

Every summer there's a time that the garden goes 'pop'! At Ripley Farm, our summer gardens are so abundant and at the same time offer a bounty that's so fleeting. But, you can preserve the taste of summer for the winter! Get your green beans for freezing and making dilly beans! Try our 'Diva' cucumbers for making delicious Bread and Butter pickles! Next Friday we will be offering a pick-up of bulk vegetables for putting up. Email or call us for more details and place your orders by Wednesday, August 21 to put away some organic goodness for the winter. You can also order greens, like kale and swiss chard, for freezing or beets for pickling, etc. Let us know and we'll hook you up. ☺

Everyone will find a beautiful head of mini romaine lettuce in your boxes this week. This variety is called 'Breen' and has a distinctive dark red leaf coloring that is very attractive and has bright green midribs. Makes a pretty salad!

This week's beans are 'Maxibel' and are long, slender, and elegant with a matte green coloration. These beans are a Filet bean type, also called 'haricots verts' in French. These are great steamed just like regular green beans or used in a basic veggie soup with summer squash, carrots, onions, and chicken broth. This is often how I use our weekly beans!

Our first planting of beets has the best looking crop of greens on them that we've ever had during summer time and is still cranking out gorgeous red roots. Must be all the rain and cooler temperatures that we're getting... Don't neglect these beet greens, as they are an edible and delicious part of your farm share this week! Last weekend I made a cold beet salad with goat cheese and walnuts to take with us on our picnic to Moosehead Lake! Find this recipe and many others on the Beet page of our website's Vegetable Gallery. Today's recipe below was contributed by a CSA member last year and is for a Hot Pink Soup using the beets, cucumbers, and sweet onions in your share this week. We found it to be delightful and refreshing!

Thanks to some cooler days and especially cooler nights, our broccoli is happy and rewarding us with vigorous 'side shoot' production! About a month ago, we harvested our spring/summer broccoli's central heads, and today you will get to enjoy the best summer broccoli that Ripley Farm has ever grown.

Have a great week!

Hot Pink Chilled Soup

- 1 bunch beets, cooked, peeled, diced
- 1 large cucumber, peeled, seeded, chopped
- ½ cup onion, minced
- 2 tablespoons lemon juice
- 2 tablespoons honey
- 2 tablespoons fresh dill, minced (or 2 tsp dried) or chives, or other fresh herb
- Salt and pepper to taste
- 1 ½ cups water
- 1 cup sour cream

Puree all ingredients except sour cream. Stir in sour cream. Add water if needed to make a thick soup. Chill and served garnished with dill or chives or other fresh herb.