



What's in your CSA farm share:

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

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

Tomatoes—Store at room temperature for up to 1 week.

Sweet Peppers—Store loose at cool room temperature or in the warmest part of your fridge for up to 1 week.

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

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,

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,

Here we are on week eight of your adventure in seasonal eating from the fields of Ripley Farm and we have hit a milestone. The pinnacle of every summer season is the onset of the tomato crop! And, today you'll find in your boxes the first harvest of our greenhouse fruits. Enjoy, as the season really is 'short and sweet'!

Ripley Farm is planning to 'share' the fun of Community Supported Agriculture! One lucky person will get to try a free CSA farm share for pick-up on Friday, September 6. Know people who are curious about the CSA program or interested in maybe signing up next year? Please tell them to check out our latest blog post on our website and let us know they want to be in the drawing to win an awesome chance to 'share the farm'!

This week you've got cilantro bunches in your boxes. Cilantro is a fresh herb that goes wonderfully with tomatoes and the sweet pepper that is also new this week. Combine these to make fresh salsa! Or try cilantro in a dressing or sauce over fish or chicken for a Mexican- or Thai-inspired meal. Check out the recipe for Cilantro-Lime Vinaigrette below that works well over a crisp salad of lettuce and/or cucumbers.

We grow three different kinds of sweet peppers: a heart-shaped one called 'Apple', a regular bell pepper type, and a long Italian-frying pepper. You will get a mix of these during the season and will find one of these three as the very first picking in your box this week. All three kinds are sweet fleshed, great eating, and can be chopped up and eaten raw as a snack, or put into a stir-fry or soup.

This week's summer squash features a diverse medley of all the kinds that we grow: yellow patty pans, green zucchini, light green or 'Cousa' zucchini, and yellow summer squash. You are getting the best of today's picking, small, tender and delicious! We're planning on putting some of these on the grill tonight. Yum!

A number of you took advantage of ordering bulk veggies this week to preserve for the winter. If you missed ordering, don't worry! We still have many crops available for bulk preserving orders through the rest of the season. Let us know what you're interested in so we can make sure you don't miss it when we have it and it's at its best!

Just as the late-summer crops begin like tomatoes and peppers, your farmers are again preparing for the coming fall. Monday we pulled our onion and shallot crop to start the drying process. Yesterday, we hauled down the bulbs to the greenhouse in the cut-flower garden. The onions will lie on screens in this greenhouse to fully dry (or cure) for fall and winter use! Oh, how the times are a changing ☺.

Have a great week!

Cilantro-Lime Vinaigrette

- 1 teaspoon lime zest
- 2 tablespoons fresh lime juice
- 1 teaspoon balsamic vinegar
- 5 tablespoons oil
- 2 tablespoons cilantro leaves, minced
- 2 tablespoons fresh chives or onion, minced
- Salt to taste

Combine lime zest and juice and vinegar in a small bowl or jar. Whisk in oil to a blended consistency. Then, stir in cilantro and chives/onion, season with salt, and pour over prepared salad.