



What's in your CSA farm share!

Green Beans—Store in fridge in plastic bag for 1 week. Last week!

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

Japanese Salad

Turnips—Store in fridge in plastic bag for 1 week. Raw, sauté, soup, galore!

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

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

Beets—Store in plastic bag in fridge for up to 2 weeks. Greens are edible, too!

'Magenta' Summer Crisp Lettuce—Store in plastic bag in fridge for 1 week.

Summer

Squash/Zucchini—Store in fridge in plastic bag for 1 week. Mix of Patty Pans, Yellow/green summer squash, and green zucchini.

Carrots—Store in fridge in plastic bag for 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 to remove any grit before enjoying.



RIPLEY FARM

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Return
your box
next
week!

August 30, 2017—Summer pick-up 9 of 16

Dear Members,

Wow, the end of August already! Where did the summer go? Farmer Gene made his annual fall harvest plan which has action points for every week of the season from now through the beginning of November. Tuesday morning he shared the plan with the crew listing off all of the crops that we are going to be hauling in over the next two months. By the time he got to kohlrabi, my mind blurred with an overwhelming feeling. But week by week, bed by bed, the job does get done every year! It starts with cleaning garlic and harvesting our first potatoes by the end of the week. Wish us all luck, and we'll keep you posted on how the harvest is coming along!

New this week is green peppers! The plants are loaded, some laden with 6 or 7 large fruits. It's a marvel that they haven't just keeled over from the weight. The cool summer has delayed ripening, but nevertheless, we'll be getting them to you weekly in September until they're gone. Fingers crossed that some will ripen during that time!

The first harvest of beet roots was this week! Beets aren't always the best crop for us, but this year everything is looking great! Yesterday, Gene cleared the crew for harvest, and here is your first installment of beets. Enjoy!

Having beets in my fridge makes me happy. I love things that are easy to cook, and then put in the fridge to eat later. Beets fit the bill. What I do is plop them whole into a pot, cover with water, bring to a boil, and simmer until a knife pierces all the way through easily. Then I drain, cool, slip off the skins and put them in the fridge. Then come dinner time, I make a cold beet salad using nuts, cheese, other veggies like cukes or lettuce, add apples or raisins, or whatever else seems to fit. And voila! An easy, interesting dish for dinner in minutes! Okay, to go beyond my basics, we have collected our other 20 some-odd favorite beet recipes on our website. We encourage you to try Ripley Farm beets even if you think you don't like beets. We have converted more than a few people to beet-lovers. Caramelized Beets and Onions is a good place to start. Or try the seasonal and timely member-suggested Hot Pink Chilled Soup with beets and cucumbers. Cukes in soup?! Our daughter loves them this way, and so do we! Also good peeled, seeded, chopped and stir-fried! Woah, new horizons. ☺ See below.

Has anyone else noticed that cooler nights have hit us all of a sudden? Monday morning here on the farm was 41! Ouch! Well, not really ouch for any plants out there, but it kinda freaks out your farmers to see that number in August at 5am when we get up. No frost yet, and let's ALL do whatever you do best to keep it from happening before at least September 20, k? Thanks! But at least we've still got tomatoes ripening. Definitely not something to take for granted. Have a great week!

Simple Cucumber Soup

2 large cucumbers, peeled, seeded, chopped
½ cup onion, minced
1 ½ cups chicken broth
½ cup sour cream
Salt and pepper to taste
1 tablespoon chives, minced or other fresh herb like dill, basil, parsley, etc.

Combine cukes, onion and broth in a sauce pan and simmer for 20 minutes or until tender. Puree until smooth. Blend in sour cream and season with salt and pepper to taste. Either chill and eat cold or serve warm immediately. Top with herbs.