



What's in your CSA farm share!

Scallions (Green

Onions)—Keep in fridge for up to 1 week. Keep tops covered to prevent wilting. Entirely edible.

Dill—Store in plastic bag in fridge for up to 1 week. Be careful not to crush.

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

Zucchini/Summer

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

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

Cucumbers—Store in plastic bag in fridge for 1+ weeks. Try cooking these!

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

Green Peppers—Store in refrigerator in plastic bag for 1 week.

Carrots—Store in plastic bag in refrigerator for 1 week.



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!

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Dear Members,

Where are my carrot tops? I'm sure many of you are asking this question this week. Especially those of you who have been CSA members at our farm for several years and remember getting carrots with tops (almost) every week of every season. This year, we have begun our bulk carrot harvesting early, and here are the very same carrots you have been seeing every week, with a buzz cut.

Why? Two reasons: First and foremost: Operation save the carrots from the deer who have been pawing them up awfully early this year. Bad deer. Second reason: With September on the way we are looking ahead to a full schedule right through the end of October with daily harvests of root crops, onions, cabbage, etc. We need to get a move on if we want to avoid what happened last year, when our fall harvest stretched into the second week of November, way beyond when it should have. Thankfully last year was a mild fall and allowed us to not have frozen carrots during our unintentionally extended harvest season! Wish us luck to meet our goal of every veggie out of the field by the end of October! Go team Ripley Farm.

It's hard to believe that September is tomorrow. In August, we just try to keep up with picking the bounty. And be incredibly thankful that we haven't had substantial crop loss or blight or anything else bad. In September, we continue to pick, pick, pick until frost hits. At the same time we start to put it away for later. I've been making small batches of homemade tomato sauce with our tomato seconds. Mmmm...

Also, I've begun blanching and freezing summer squash and beans. Do you know how to do this? It's easy! Bring a pot of water to a boil and dunk the sliced squash/zuke or snapped and chopped beans into the boiling water for three minutes. Drain. Cool. Pack into ziplock bags. Label. Freeze. It's that easy, and then you can throw them into your soups in the winter when you get nostalgic for a taste of summer. Carmen likes to grate her zucchini and freeze it in the right portion to make a batch of zucchini bread in the winter. Smart farmer!

Green peppers are here! This is a sign that the CSA shares are beginning to tip the scale (if ever so slightly) towards fall. We love peppers because they're so versatile. Slice them up raw for a snack or with dip. Add them sliced to a stir-fry with your scallions and summer squash. Put them in salads or soups or chili or lasagna or pickles...

Anyone else a fan of pickles? You can make your own really easily one jar at a time! And this week you've got all the necessary ingredients for a nice batch of dill pickles. Check out the recipe below for easy refrigerator pickles. No sweaty, time consuming canning process necessary! Enjoy and have a great week!

Refrigerator Pickles (1 quart)

3 cups cucumbers, sliced
½ cup green pepper, sliced
1 scallion, chopped
1 TBLS salt
1 cup white vinegar (or apple cider)
1 cup water
1 bunch dill, chopped

1 clove garlic, optional

Fill quart jar with cukes, peppers, scallion, dill, and optional garlic. Dissolve salt into water and vinegar. Bring liquid to a boil. Pour into jar filling to 1 inch below the top. Put a lid on it and place in refrigerator. Eat and enjoy!