



## What's in your CSA farm share!

**Broccoli**—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.

**Green Summer Crisp Lettuce**—Store in plastic bag in fridge for 1 week.

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

**Green, Yellow, and Red Sweet Peppers**—Store in refrigerator in plastic bag for 1 week.

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

**Green Beans**—Store in plastic bag in fridge 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!

September 14, 2016—Summer pick-up 11 of 16

Dear Members,

If you missed the big event, let me tell you, it was awesome! Actually it blew us away! Last Friday's "Cooperators of the Year" celebration at the farm hosted by the Piscataquis County Soil and Water Conservation District featured a farm tour, lunch, and much more. I won't spoil the details, so make sure to read my recent blog on the website: <http://www.ripleyorganicfarm.com/cooperators-year-2016-event-ripley-farm>.

The first fall broccoli is here. Phew! I have been worried about our fall broccoli crop with it being so dry. Broccoli does not like it dry and does not like it hot. Both of which we've had in abundance for this summer. Amazingly, it has pulled through and is producing nice heads with hopefully more to come. Enjoy this taste of fall...

Speaking of dry, does anyone else check the weather 15 times per day in search of rain in the forecast? We're way past hoping for rain for the fall crops which have already done most of their growing and now have been waiting anxiously to get cover crop seed planted following gone by crops. Lately, it has been much too dry to put discs onto the soil without creating a dustbowl. But, thanks to a whole bunch of luck, a thin line of thunderstorms caught the farm on Sunday and dropped a ½" of much needed precipitation. Boom! Gene was out there first thing Monday morning with the tractor and winter rye to seed down the bare ground before it is too late. Thank goodness for that rain.

The dry weather has been good for something, though. We've had an amazing tomato year on the farm! No blight this year, so we've still got a bunch of ripe ones coming at you including many people's favorite: the small, 2 oz saladette tomatoes called 'Mountain Magic'. These plants are still cranking, and we are hoping that they'll pull through for another week or two despite the possible frost projected for Thursday night. Keep your fingers crossed if you love tomatoes.

Regardless of when frost hits, we are looking ahead to winter and have opened registration for our Winter CSA farm share program for returning members. We may have space available for those on our waiting list this year, so do let us know if you are interested in joining. It runs Nov.-Mar., and you can find all the details on our website.

To hedge our bets, we got our frost-sensitive winter squash harvested yesterday. The crop looks good and is laid out to cure in the field. Once it has cured, you'll see some in your CSA farm shares. Winter squash is also frequently in our Winter CSA shares along with other storage veggies like carrots, beets, potatoes, onions, etc.

Our crew agreed that the all-local lunch put on last Friday was delicious, especially the Ripley Farm green bean salad. See below. Enjoy and have a great week!

### Joanna's Green Bean Salad

¾ lb. Green beans, ends snapped and chopped  
¼ cup onion, minced  
1 cup carrots, grated  
Fresh or dried herb (she used basil), optional  
4 TBLS olive oil  
1 TBLS vinegar  
salt and pepper to taste

Combine the veggies and toss. Whisk together herb, oil, vinegar, salt and pepper to make a dressing. Pour over salad and marinate in fridge overnight. Serve cold.