



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.

Garlic—Store at room temperature for up to 1 month. It is fully dried.

Cucumbers—Store in plastic bag in fridge 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.

Hot Peppers—Store loose at cool room temperature for up to 1-2 weeks.

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

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



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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Return
your box
next
week!

September 6, 2013

Dear Members,

“What do you do in the winter?” That is one of the most common questions we get as farmers. And yes, we do take some time to rest, but mostly we spend a lot of the winter planning for the coming season. During the frozen months we make important farming decisions like how many carrots or beets or heads of lettuce to grow, where each crop will be planted, and how many CSA members our farm will feed for the year.

Thanks to everyone who has signed up for our Winter CSA program! We are happy to report that we are already full up with 20 families ready to continue their adventures in seasonal eating with Ripley Farm all the way into March 2014! If you missed the chance to sign up for the Winter CSA please do let us know now so that we can have an idea of how much to expand the program for next winter. We only wish we could magically make more cabbage or potatoes appear in our fields in October!

Never fear! The abundance is still here! Not a Winter CSA member this year, but still interested in getting produce through the winter? You can still do it. In October we'll have sheets with what's available, and you can place an order for pick up on any of our 10 pick up dates from November-March. You won't miss a beet. ☺

Brrr....When we checked the temperature at 5:45AM this morning it was 35 degrees! A touch of frost on the car and deck, but luckily our tender crops went unscathed...for now! Where did the summer go? I guess we had it in July this year. With August being cooler than normal and such an abundance of rainy days this summer, Ripley Farm's tomatoes (and the tomatoes around the state) just aren't feelin' the heat. Despite this, we are happy to have a nice big bag of tomatoes from our greenhouse in the share this week! Enjoy these sweet babies as they will not last long with temperatures dipping into the 30's...

But enough with the cold weather talk, this week's share is still very much a summer box! The summer squash and cukes are still going strong, the last planting of green beans is maturing, and the peppers are really starting to blush red. Got a build up of green beans in your fridge? I found two weeks worth in there, so I pulled out this classic recipe to dress them up! Check out the Green Beans with Almonds recipe below.

This week you also have hot peppers in your share for the first time. We grow three kinds of hot peppers: serrano, cayenne and Hungarian Hot Wax. Did you know that most peppers start green and then ripen to red, just like tomatoes? This is true for your sweet peppers in your box as well as your hot peppers. For example, the Hot Wax start out light green and ripen to orange then to red. At any stage they're hot (or sweet) and delicious! Have a great week!

Green Beans with Almonds

½ pound green beans, whole
2 tablespoons butter
¼ cup slivered almonds
Salt and pepper to taste
Lemon wedges

Steam or boil green beans until crisp tender about 5-8 minutes. Drain and run cold water over them to cool. Melt butter in skillet on medium-low and sauté almonds until golden. Add beans and stir to coat and until warmed. Season and serve with lemons.