



What's in your CSA farm share!

Carrots—Store in fridge in plastic bag for 2-3 weeks.

'Goldrush' Russet

Potatoes—Store at cool room temp for 2+ weeks.

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

Green Cabbage—Store in fridge for 2 weeks.

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

Poblano (mildly hot) and Coloring-to-Red (Sweet) Peppers: Store in crisper drawer in fridge for 1 week.

Green Tomatoes—Store out of plastic bag at room temperature for 1 week.

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

Yellow Onions—Store at cool room temp for 2 weeks.

'Hakurei' Salad

Turnips—Store in plastic bag in fridge. Greens are edible!



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,

It is still peak week of foliage on the farm and that just makes me smile every day as I walk out the door. Because otherwise, we are deep into the muddy slog of fall harvest season, trying to keep up with the cooler temperatures, as well as the voracious deer who don't mind the electric fence as well as they used to in the summer. Carrots are their favorite, and we just have to try to stay one step ahead of them...

We've been working on getting the potato crop out of the ground and here is your first taste of fall potatoes from Ripley Farm! Our progress has been a bit slowed down... Every time Gene thinks we'll finish harvesting potatoes we find more deer damage on the carrots which are then re-upped on the priority list. These russets are great bakers! Or try the Oven Roasted Potato Wedges recipe on our website. Yum!

Fall also brings clean up season to the farm. Tomatoes are done for the year, so the crew cleaned out their hoop house, saving the green ones! We've never put green tomatoes into the CSA farm shares before, so I'm super excited about it! Try the recipe below and make sure you have some chips available to dip with! Soooo good and tastes just like home for me (since I grew up in Texas eating Mexican food all the time). Or try the member-contributed Fried Green Tomatoes recipe on the website. Or look up a green tomato chutney recipe... Classic! Or you could even try Quick Pickled Green Tomatoes. Wow, why have we never considered them for the CSA before?? I have no idea! But, now that I look, I'm just beginning to discover that there are so many awesome and interesting ways to use them! Let me know what you do with yours!

I've got some great ideas for your cilantro this week. First use it in this week's recipe below. So good! Then if you haven't tried it yet, you HAVE to try Carrot and Cilantro Soup. Tasty and good for this weather! Speaking of soup. I've got an idea for your cabbage: Make the member-recommended Cabbage and Swiss Chard Soup recipe and substitute your spinach for the Swiss chard. The also member-recommended Hungarian Cabbage recipe would be good as that uses peppers and onions. Or just come to our Sauerkraut/Kimchi class on Saturday at 2pm at the South Sangerville Grange and pop your cabbage into a jar as a fermented condiment! So many options!

Robert said yesterday, "I get so happy when the salad turnips are in the share!" And I hope you feel that way, too! Have you tried them roasted? If not, check out the Roasted Hakurei Turnips (and Greens) recipe on our website. But honestly, I just make a dip and then we eat them raw as snacks most of the time.

Have a great week!

Green Tomato Fresh Salsa Verde

1 lb. green tomatoes, chopped
1 garlic clove, minced
1-3 TBLS cilantro, chopped (or to taste)
¼ cup onion, diced
Poblano pepper, chopped finely, to taste
¼ teaspoon ground cumin, or to taste
Salt and pepper to taste

1-2 TBLS lime juice, or to taste
Chili powder or cayenne, if desired

Place all ingredients in a blender/food processor and puree until desired consistency. Alternatively, you could chop everything if you wanted a chunkier consistency.