



What's in your CSA farm share!

Japanese Salad

Turnips—Store in fridge in plastic bag for 1 week. Greens are edible, too!

Green Garlic—This fresh-harvested garlic is not cured and should be stored in the fridge for a couple weeks. Use just like garlic!

Green Cabbage—Store in fridge for 2 weeks.

Basil—Store in plastic bag in fridge for up to 1 week. Make small batch of pesto, use in salad dressing, sprinkle on soup or salad, etc!

Swiss Chard (in a bag)—Store in plastic bag in fridge for 1 week. Steam, sauté, or raw!

Magenta Summer Crisp and Green Leaf

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

Summer

Squash/Zucchini—Store in fridge in plastic bag for 1 week.

Carrots—Store in fridge in plastic bag for 1 week. Remove greens for longer storage.



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,

Open Farm Day tour takeaway from more than one CSA member: “that is a lot of work!” ☺ Thank you to everyone who came out to the farm this Sunday. We had a great turnout thanks to the beautiful weather and appreciated seeing so many of our beloved CSA members here to celebrate local agriculture.

The farm is indeed in almost tip-top shape as we are about to enter August. But, weeding is still the name of the game as we continue to clean up our fall carrots, rutabaga, winter squash, beets, etc. Wish us luck and fast fingers! We must get it all under control before the near-daily picking days of August are too far along. Speaking of, you have your first summer squash of the season. In addition to our regulars like green zucchini and yellow patty pans, we are excited to bring back ‘Zephyr,’ a bi-colored green and yellow summer squash that is Carmen’s absolute favorite. It performed well last year in our trial. And this year it will be here in full force. Enjoy!

We look forward to summer squash all year long. I say this every year, but we literally eat it every day for as long as we are picking it fresh off the plant. This morning was no exception: thinly sliced summer squash sautéed in butter with garlic scapes, topped with basil and parmesan cheese. Add home-grown scrambled eggs on the side and voila! Breakfast that will stick to Farmer Gene’s ribs right through until noon.

Garlic harvest is on the horizon in the next couple weeks! And the crop is looking good. You get your first taste of the glory today in the form of green garlic. This fresh-harvested garlic is straight out of the ground for you without going through the drying process. Peel it and you’ll see how different it is from dried garlic. The taste? You let us know how you like it! Wink, wink!

Summer cabbage harvest is a milestone for our family and something we look forward to since the end of the stored winter cabbage in the spring. But why? We love making fermented cabbage condiments like sauerkraut and kimchi! With the harvest in we are now preparing to make a big batch when my father is here visiting this weekend. Cabbage, carrots, ginger, onion, radish, hot pepper... Mmm! Recipe on the website if you want to follow along!

Cabbage is an incredibly versatile vegetable that goes well raw in a salad or coleslaw, as well as cooked into soups, stews, roasted, or stuffed. It would be great shredded into fish tacos or on tostadas. Or with ground beef or ham. Our employee Sarah says she could eat cabbage every day and we feel the same way. Hence why cabbage has the most recipes on our website of any vegetable we grow! While you are on there check out the great ones for Swiss chard like Baked Greens and Feta Balls, Chard and Summer Squash Frittata, and more! See you next week!

Homemade Mediterranean Salad Dressing

½ cup olive oil
2 TBLS lemon juice
2 TBLS red wine or cider vinegars
1 ½ tsp prepared mustard
2 garlic cloves, minced

1-2 TBLS fresh basil, chopped
salt and/or sweetener to taste

Whisk together Pour over salad and top with feta cheese and black olives.