



What's in your CSA farm share!

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

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

Scallions—Store in plastic bag in fridge for 1 week. Entirely edible!

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

'Magenta' Summer Crisp Lettuce—Store in plastic bag in fridge for 1 week.

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

Cherry/Saladette + Slicing Tomatoes—Store at room temperature for 1 week. Remove from plastic bag to reduce moisture on the fruits.

German Extra Hardy Garlic—Store at room temperature 2+ weeks.

Green Cabbage—Store in fridge for 1-2 weeks. Make sure to cover cut edge with plastic bag if you don't use the whole thing in one go.



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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Return
your box
next
week!

August 22, 2018—Summer CSA pick-up 7 of 16

Dear Members,

At the end of August we face an inevitable reckoning as farmers. The frenetic effort to do it all of spring and summer has to stop sometime. Realistically, we can't keep up working until 9pm every night forever, right? And it does stop right around now. Not that we don't still push and work hard. Oh, we do. But as Farmer Gene says, "it is what it is now." That sums up this time of year perfectly. The crops are in the ground. We can't plant much more that would be able to mature before it's too cold. The weeds are either out of the ground, or they're staying put. The farm is what it is.

Also in late August we must turn our attention to the upcoming fall harvests. No, we don't pull out our gardens after Labor Day and call it quits. Instead, we continue to harvest up until the frost sets into the ground. It is one of the greatest pleasures of our lives to provide our Summer CSA members with their veggies through late October and our Winter CSA members with their veggies all winter long through March!

Speaking of, we're officially opening up registration for the 2018-19 Winter CSA program today. You will find a brochure in your box. Check out the details, let us know if you have any questions, and if it sounds right, sign up for a winter's worth of garden fresh taste from our farm! If you're not looking forward to going back to the grocery store after the Summer CSA is over, consider a Ripley Farm Winter CSA membership!

Can you believe we are almost half way through the Summer CSA? Tomatoes are starting to come on really nicely in our hoop house, with larger slicing tomatoes here for the first time this week. Cherry tomatoes and the slightly larger saladette tomatoes are also starting to kick into gear and we expect to keep harvesting them until the frost hits! Yay for tomatoes! We just made our first batch of Fresh Tomato Salsa yesterday and it was delicious over our eggs for breakfast. I've also got a little twist on salsa for the recipe this week. It is so good that we ate it all up surprisingly fast!

I love this time of year, because all the items go so well together. We recently made a random recipe-less casserole with summer squash, garlic, scallions, parsley, tomatoes, ground beef, some leftover tortillas, topped with cheese. So easy and good!

Your first head of garlic is here this week! And make sure you savor it extra well this year because we have a small crop! Due to poor curing (aka drying down) last year, we lost a lot of our carefully built up planting stock. Boo! But a big plus is that this year's small crop DID dry down well so the Summer CSA will get all we have!

Have a great week!

Crisp Cucumber Salsa

2 cups cucumbers, peeled, seeded, and chopped finely
½ cup chopped tomatoes (any kind)
¼ cup onion or scallion, minced
1 clove garlic, minced
2 TBLS parsley, chopped
1 TBLS basil/cilantro, chopped (optional)
Fresh or dried hot pepper, to taste
1-2 tsp lemon juice, or to taste

1-2 tsp lime juice, or to taste
Salt and pepper to taste
¼ tsp cumin, or to taste
¼ cup sour cream, or to taste

Add all ingredients to a bowl. Gently stir to combine. Chill and serve with tortilla chips or just eat it!