



## What's in your CSA farm share!

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

**Basil**—Store in plastic bag in fridge for 1 week. Or store at cool room temp short term.

**Green Beans**—Store in plastic bag in fridge for 1 week.

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

### Green 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.

### Green Sweet Bell

**Peppers**—Store in the crisper drawer 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!

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Dear Members,

Taking a vacation in the summer for us farmers is hard to pull off. Heck, Gene practically doesn't leave the farm in August except to get fuel for the trucks or tractors.

But, this past weekend, we DID get away from the farm for a mini-family vacation camping at Baxter State Park! It was so much fun, so relaxing, and we couldn't have asked for better weather to camp, canoe, hike, and swim our hearts out!

Our hardworking crew kept the farm running right along without us luckily, so we still have an abundant farm share for you this week despite our vacation! Yay for that! When we got home, it was amazing to see how much had changed on the farm in the three short days we were away. The lettuce seedlings were more than ready to come out of the greenhouse to 'harden off'. The onions must have been playing 'ring around the rosie' since they've all fallen down and will be ready to harvest soon. And fall crops like turnips and rutabaga literally doubled in size while we were gone. Wow!

Peppers are NEW this week. You've got your first green one with more to come next month. I plan to use mine in Mexican Inspired Green Pepper Stir-fry! I call September "pepper month" at the farm, because once we start picking them, they're here every week until frost. Green ripens to red folks.... I love September for this, and so many other reasons... Like tomatoes! Gene reports that they are now abundant everywhere! And they're earlier than last summer. Last year August was quite cool which pushed back the harvest, but not this year! You've got 2 lbs of them this week, and you'll keep seeing them every week until frost. I told you, I love September!

We've got a nice size bag of basil this week. Try basil in a stir-fry or minced up into a salad, as one CSA member reports he loves! Or if you can't get through it all fresh, make yourself a batch of Basil Pesto and freeze it. Or make Frozen Basil Cubes for later use in the winter. Or even try making Basil Infused Vinegar. Mmmm, just don't let that quintessential fragrance of summer go to waste! I'm making a roasted tomato and basil soup today. If it's good I'll share the recipe with you soon!

And green beans are back! Do you know how to freeze them? Snap the tops, cut into desired size (or leave whole), and blanch for 2-3 minutes. Cool in ice water, pack into freezer bags and freeze. Or try making Quick Pickled Dilly Beans. But mine never make it that far. That's because I am obsessed with the recipe Green Beans Lebanese-Style! I make it as many times as possible during green bean season. Just can't get enough! Or I also love Joanna's Green Bean Salad for these hot days when I don't want to cook. Try it! Have a great week and happy Labor Day everyone!

### Sautéed Summer Squash and Tomatoes

2 TBLS oil or butter  
2 cloves garlic, minced  
1 lb. zucchini and/or summer squash,  
quartered and thinly sliced  
1/2-1 cup tomatoes, roughly chopped  
Salt and pepper, to taste  
1-2 TBLS basil or parsley, chopped  
Lemon juice, to taste

Heat oil in a skillet on medium. Add zuke/summer squash, tomatoes, salt, pepper, and garlic. Lightly toss and sauté for 3-5+ minutes. Add fresh herb and lemon juice. Serve hot!

\*Cooking time is flexible depending on taste. Prevent over-cooking it to keep the squash a little crunchy, or to taste.