



What's in your CSA farm share!

Green Beans and/or

Yellow Wax Beans—Store in fridge in plastic bag for 1 week. Snap the tops and eat raw or sauté, steam, boil, etc. Yum!

Tomatoes—Store at room temperature for up to 1 week.

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

Basil—Store in plastic bag in fridge for up to 1 week. Goes well sautéed with summer squash!

Baby Lettuce Salad Mix (in a bag)—Store in plastic bag in fridge for 1 week. Ready-made salad, just dress and serve!

Romaine Lettuce—Store in plastic bag in fridge for 1 week.

Summer

Squash/Zucchini—Store in fridge in plastic bag for 1 week. Mix of Patty Pans, Yellow/green summer squash, and green zucchini.

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



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!

August 9, 2017—Summer pick-up 6 of 16

Dear Members,

Why is it that as farmers we are always looking ahead? Last week it was “Happy August,” and this week it feels like it’s almost September! We are already at week 6 of 16 on the CSA farm shares and halfway through with our growing season of April through November. School starts, frost hits, big harvests takeover and... we’re done? Scary, huh? That’s what goes through my mind every year in August.

Meanwhile August itself is the month of push, push, push on the farm. We’ve *almost* got all of our transplanting done, but not yet. We’ve *almost* got all of our weeding done, but not yet. We’ve *almost* got all of our direct seed planting done, but not yet. And enter the crazy bulk harvest season! We kicked it off this year with garlic harvest the end of last week. We’ve now got over 4000 bulbs of Ripley Farm-grown garlic hanging to dry in our shed. It is really quite a sight to see. “The roof is made of garlic!” said a friend’s son. Once it’s cured, you’ll see it in your shares!

The first week of tomatoes is bittersweet for us this year. Tomatoes are often the highlight of the summer on the farm. Unfortunately our crop in the hoop house is not looking so great. Many of you who have been with us for years, have seen the good years (last summer’s record crop) and the bad (blight, ugh) for tomatoes. And we thank you for sticking with us! This year’s tomato crop is struggling, though not due to blight, but due to unanticipated poor growth and sparse fruits in our hoop house. The positive side is that the outdoor tomato crop is looking good. We are hopeful that September will be full of cherry and saladette tomatoes. Here is our first small picking, and we will continue to give you everything we get. Make sure to savor them all!

In happier news, cucumbers are here in full force. Last week there was a handful of cukes and this week tons! We have a lot planted, more than some years, so that should keep our members well stocked in the coming weeks of August. I love cukes in salads, on their own with dip or a dressing, even cooked either stuffed (yum!) or peeled, seeded, and sautéed. Ever tried a cooked cuke? If you haven’t, do it this week! We have lots of great ideas for cukes on our website, so check it out!

The summer squash is bursting at the seams, which is usual for this time of year. Stumped on how to use yours? Try it on the grill, especially the flying-saucer-look-alike Patty Pans. I made a batch of Zucchini and Garlic Soup this weekend (recipe on website), and it was a hit with everyone including our one year old daughter. Another favorite of ours is the Roasted Zucchini-Tahini Spread (recipe on website). I keep it in the fridge to spread on bread or use as a dip. Delish! I could go on and on, but I’ll save it for the next newsletter! ☺

Have a great week!

Sara’s Parmesan Beans

1-2 TBLS butter or cooking oil
Beans, trimmed and cut into 1” pieces
1 small onion, thinly sliced
1 clove garlic, minced
parmesan cheese and salt to taste

Sauté beans and onion in butter or oil until desired tenderness. Add garlic and sauté another minute. Serve hot on plates and top with parmesan cheese and salt to taste.