



## What's in your CSA farm share!

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

**'Hakurei' Japanese Salad Turnips**—Store in plastic bag in fridge for 1 week. Separate greens from roots for best storage. Greens are edible!

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

**Radishes**—Store in plastic bag in fridge for 1 week. Separate greens from roots for best storage. Greens are edible!

**Green Summer Crisp Lettuce**—Store in plastic bag in fridge for 1 week.

**Red Sweet Bell & Italian Frying Peppers**—Store in the crisper drawer in fridge for 1 week.

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



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!

September 19, 2018—Summer CSA pick-up 11 of 16

Dear Members,

We're now over halfway through September and about to start our fall harvests in earnest. And we're really noticing the lack of rain on the farm. Of course things have grown well so far, as you've seen in the CSA farm shares, despite it being a very dry spring. But, as I walk around the farm, I see the drought stress creeping into the plants. The yellowing leaves near the bottom of the brassicas (broccoli, cabbage etc), the browning of the carrot tops, the slow growth of the rutabaga... It's hard to watch and we're still hoping for some significant rainfall soon to come and bulk up these fall crops we rely on to feed us into the winter.

But, somehow the broccoli has still come on strong. Our first fall planting is here today, and we hope you enjoy it! Broccoli is a tough one for us to grow so it's definitely something we don't take for granted! Recently I made the below recipe and it has been a hit with a number of friends. I think the key to roasting broccoli is to get the olive oil mixed well into the broccoli florets so they don't just toast. Try it!

More fall plantings are starting to come into the CSA farm shares. If you are one of the ones who has been asking for more salad turnips, here they are! As well as radishes! We always plant these fall favorites to come in right around the first chance of frost just in case we need them. Luckily we're still stocked with tomatoes and peppers, but here ya go anyway!

Did you miss the Roasted Fall Veggies class on Saturday? If so, here are the cliff notes: Roasting is easy, delicious, and best of all helps you love veggies you otherwise might not like. Take, for example, turnips and radishes. Have you ever tried roasting yours? Wow! They are amazingly different in taste and texture and totally delicious. Either quarter or leave whole, toss with olive oil, salt and pepper, and roast at 400 degrees until tender. Mmmmm! Try this and you'll have a hard time telling me you still don't like radishes or turnips!

Running a CSA is such an interesting experience. Some members want more of the same things that others can't handle getting as much of. It's always the same way every year. Carrots are a great example of that! Some people's kids eat them all on the way home in the car. Others experience an alarming buildup in their fridge as the fall goes on. Speaking of roasting I've pretty much been roasting just about everything lately because the class has so inspired me, including carrots! Check out the new Roasted Carrot and Tomato Soup recipe on the Vegetable Gallery! I'm excited about combining two of my favorite veggies in a new way! Try it if you're in need of using up your carrots. Have a great week!

### Roasted Broccoli and Red Peppers

Broccoli, cut into florets  
Red sweet peppers, cut into long strips  
Olive oil  
Salt and pepper, to taste  
Garlic, minced to taste

Put broccoli and peppers into a bowl. Drizzle with olive oil and season with salt and pepper. Toss to combine well. Lay on a cookie sheet and roast at 400 degrees, turning halfway through, until almost tender, approx 15-25 min. Add garlic, toss, and roast another 5-10 min. Serve hot or cold as a salad.