



*What's in your  
CSA farm share!*

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

**Sweet Onions**—Store these sweet fresh-eating onions in the fridge for up to a week.

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

**Tomatoes**—Store at room temperature for up to one week. Remove from plastic bag.

**Green, Yellow, and Red Sweet Peppers**—Store in refrigerator in plastic bag for 1 week.

**Radishes**—Store in plastic bag in refrigerator for 1 week. Greens are edible!

**Cilantro**—Store in plastic bag in fridge for 1 week. Be careful not to crush.

**Russian Red Garlic**—Store at cool room temp for 1+ 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



**RIPLEY FARM**

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Dear Members,

No fake farmer for me this week! See those pretty red radishes in your farm shares? Yep, they were harvested in part and washed entirely by yours truly. Thanks to help from a friend who has looked after the baby for three hours a few mornings lately, I have tasted what “back to work” is like for this new mommy!

Since I began caring for our baby full-time after she was born this spring, I am often asked if I miss farming. After taking the first season off from farming in ten years, the answer is: yes. I love farming. The rhythms of the work have settled deeply into my blood and body. Was it hard to jump back in, if for however briefly I will be able to participate this year? No. I feel right in stride, pretty much. Except I’m so totally out of the loop on the little things. Where do we store the hammer to quick-fix the farm-built wooden boxes we harvested the radishes into? Or how far do we back the truck up to the packing shed to unload the fresh harvest? And so on and so forth!

I can tell you from first-hand experience that our little farm has been blessed with an amazing crew this year taking over completely in my absence. Many thanks go out to Gene for being an awesome farm manager and to Carmen and Sara for doing a great job keeping up with the enormous work load on our 5 acres of organic veggies.

We did not get hit by a frost this past week thankfully. It was just down to 38 degrees here Friday morning though it looks like more cold temperatures are in store for the weekend. So late summer is here for at least one more week in your farm shares! You’ve still got a plump bag of tomatoes including more of the 2 oz saladettes that we all love dearly. You’ve also got some ripening peppers (both yellow and red) as well as green ones this week. It has been a good year for the peppers, too!

Hello salsa! You’ve got everything you need to make a batch. We made one quart jar so far which Gene just finished for breakfast on his eggs and the last of the summer squash sautéed. To make: Combine in a jar fresh tomatoes, cilantro, onion, garlic, green peppers, and hot pepper/cayenne to taste. Store in the fridge, and eat up!

Friday we begin our fall harvests in earnest: storing cured winter squash in the barn, cleaning the rest of our onion crop, and harvesting our root crops for our Winter CSA and winter wholesales. This is a special time as day after day we see and literally quantify the results of our hard work since April. I plan to help out here and there, too!

Happy first day of fall aka Autumn Equinox tomorrow! Have a great week!

**North African Shakshuka**

6-8 eggs

- ½ tsp cumin seeds
- ¼+/- cup cooking oil
- 1 medium-large onion, sliced
- 3 sweet peppers, green or ripe, sliced
- 1 teaspoon+ honey/other sweetener
- 1 bay leaf
- ½ tsp dried thyme
- 1 bunch cilantro, chopped
- 2+ cups chopped tomatoes
- Salt, pepper, and cayenne pepper to taste

In large skillet dry-roast cumin over high heat for 2 min. Add oil & onions. Sauté 5 min. Add peppers, honey, bay, thyme & ½ of cilantro. Sauté 5-10 min. Add tomatoes & seasonings. Cook 10-15 min, stirring. Remove bay leaf. Make gaps in veggies. Crack eggs into gaps. Sprinkle salt on eggs, cover, & cook on medium-low heat about 10 min until eggs are set. Garnish with cilantro.