



What's in your CSA farm share!

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

Buttercup Squash—Store at cool room temperature for 2+ weeks.

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

Red Onion—Store at cool room temperature, NOT in plastic bag for 2-4 weeks.

Mini Romaine

Lettuces—Store in plastic bag in fridge for 1 week. Super cute, super tasty.

PEPPER BONANZA:

Store all listed in crisper drawer in fridge for 1 week.

- Sweet Red Bell or Italian Frying Pepper
- Sweet Green Bell Peppers
- Poblano Peppers (mildly spicy dark green)
- 'Shishito' Frying Peppers (mildly spicy smaller lighter green)

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

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Return
your box
next
week!

September 26, 2018—Summer CSA pick-up 12 of 16

Dear Members,

As it does every year, a sentimental feeling overwhelmed me again yesterday as I watched the harvests begin. Nope, our season isn't over. (We've got four more weeks left of the summer farm share, folks!) No, it's really far from that. We work full time until Thanksgiving to get it all done before snow flies. But, it's true that we're in the process of closing up shop. We're cleaning out the fields of all of our hard work. And we won't get another chance to try again until spring of next year. Every year, I'm sad and happy at the same time when this time of year rolls around.

And enough waxing poetry, Mary Margaret! Let's get onto the facts! Here we go: the crew prepared for weekend frosts, and as a result... it is officially pepper bonanza week in the CSA farm shares! First, if you're overwhelmed with peppers, try freezing them. They're awesome that way. Simply core, seed, slice, and freeze. Okay, now if you're game to use them all, here are some ideas for ya:

1. Make it be your homemade salsa week! With cilantro, red onion, peppers, tomatoes + mildly hot peppers galore try our Fresh Tomato Salsa. Or 2. Make a chili to warm ya up: I've got my favorite way to make it on our website called Frost Alarm Chili to which you can add your favorite bean option (kidney, lentils, etc.). Or 3. Stuff those buggers! Or try my lazy way by making the casserole below. Good stuff! Or 4. Roast 'em! Whole, sliced, halved, however, roasted peppers have amazing flavor in/on everything including soups, pizzas, tacos... Try the Roasted Pepper and Tomato Soup!

And what *are* those wrinkly lighter green ones? Those are Shishito peppers from the Pick-Your-Own which we stripped for you ahead of frost. Try 'em out and if they're a hit we'll do them next year for the CSA! Okay my dad is obsessed with these so I'll give you his run down of how to use them: Core and seed. Halve lengthwise. Add salt and pan fry in oil of choice until peppers appear blistered and the skins begin to darken. To quote my dad's recent email directions, "Then eat = yum." Try them with eggs for breakfast like he does! And maybe your homemade salsa?! Sounds like a fancy restaurant to me! I hope this is enough info on the Shishitos... we're no experts on them either! Haha, as always, feedback on this new thing is welcome!

Your first winter squash is here: Buttercup! We're happy to report that we got it all in time to protect it from a frost! To cook, cut it in half lengthwise and scoop out the seeds. Place upside down on baking sheet and roast at 400 until a knife pierces through. Put butter and eat like that or puree as a side dish or use in a soup or even freeze part of it for later. All I can say is YUM! Happy fall and have a great week!

Unstuffed Any Color Pepper Casserole

- 2-3 cups cooked rice
- 2 cups sweet (any color) or Poblano peppers, chopped
- 1 cup onion, chopped
- Salt and pepper, to taste
- 1 pound ground meat (I used beef)
- 24 oz tomato sauce
- 1+ cup more of thinly sliced peppers

1-2 cups grated cheese of choice (I have used cheddar + parmesan or mozzarella)

Brown meat with peppers, onion, salt, and pepper. Add tomato sauce and rice. Mix well. Line casserole with sliced peppers. Pour in meat mixture. Put cheese on top. Bake at 350 until heated through and cheese is browning a little. Serve hot.