



## What's in your CSA farm share!

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

**Zucchini/Summer Squash**—Store in plastic bag in fridge for 1 week or out of the bag at room temperature for less time.

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

**Cucumbers**—Store in plastic bag in fridge for 1+ weeks.

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

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

**Carrots**—Store in plastic bag in refrigerator for 1 week.

**'Red Russian' Garlic**—Store at 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 to remove any grit before enjoying.



## RIPLEY FARM

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Return  
your box  
next  
week!

September 7, 2016—Summer pick-up 10 of 16

Dear Members,

September is the month between August and October.

Duh, right? I say that because September does feel like an in between month for us veggie farmers. August is warm, summery, and the peak time of picking with the crew literally harvesting cukes, summer squash, beans, and tomatoes every other day. The same relentlessness bleeds into the first week of September as evidenced by this week's CSA shares. But, the feeling of fast-paced summer harvesting is waning. Gene said that the second planting of cucumber plants has just begun to poop out. And the last planting of beans is slowed down too much to be ready for picking this week.

Pre-frost September is a good time of year for peppers, both ripe and green. Here's our first picking of ripe ones! We've got red bell peppers along with sweet Italian frying peppers in both red ripe and yellow ripe colors. Frying peppers are long, skinny, and great for stir-fries or raw snacking. I also like to put ripe or close-to-ripe sweet peppers into soups or frittatas. But really so many of them just get sliced up and eaten raw at our house! Here's a pro-tip: If your pepper has started to ripen (aka turning from green to either red or yellow) then you can leave it out at room temperature for a day or two and it will ripen further. The still-warm weather forecast should be good for more ripening of sweet peppers in the next couple weeks...

But, the still-warm, *dry* weather of the, well, entire summer (!) is continuing to make our farm feel somewhat drought impacted. For example, the scallions took waaaay longer to be ready to harvest than they should have. And the basil plants, though still productive, are miniature versions of what they could be. These are just examples of how the lack of rain has affected our farm. We're really hoping for some rain, any rain, soon to help us bulk up our fall crops like carrots, rutabaga, turnips, broccoli, cabbage, etc. Time to do another rain dance for your farmers, members!

Enough of the struggle, let's all enjoy it while it's here! This weekend I made amazing lasagna with thin lengths of zucchini *instead* of noodles. Yum! Tonight I plan to make ricotta-stuffed tomatoes. A member shared with us a unique "Tomato Pie" recipe that I'll put on the website. Carmen made farm fresh bruschetta yesterday. Just some of the good ideas people are doing with all the goodness! Check it all out!

We typically expect our first frost around mid-to-late September. Right before it is forecast (watch for it around the full moon) we harvest our winter squash every year. Just a couple of weeks away and September will be feeling more like October...

Have a great week!

### Sara's Roasted Tomato and Couscous Soup

4 large tomatoes, roasted and peeled  
2 Tbls each butter and olive oil  
1 onion, minced  
2-3 garlic cloves, minced  
2 ½ cups chicken stock  
½ cup couscous  
5 (or more to taste) basil leaves  
½ cup heavy cream (or whole milk)

Roast tomatoes, cut in half, in 400\* oven for 45 min. Cool, peel, and roughly chop. Meanwhile, heat butter and olive oil in a large pot and sauté onion and garlic until softening. Add tomatoes and stock and simmer several minutes, stirring. Add couscous and simmer until cooked. Add chopped basil, cream, and salt and pepper to taste.