



## What's in your CSA farm share!

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

**Fresh Sweet Onions**—Store in fridge or at room temp for 1 week. Not ready for storage so use up quickly!

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

**Tomatoes**—Store OUT of plastic bag at room temperature for up to 1 week. Eat up quickly!

**Cucumbers**—Store in plastic bag or crisper drawer in fridge for 1 week.

**Green Beans**—Store in plastic bag in fridge for 1 week. BACK!

**Summer Squash/  
Zucchini**—Store in plastic bag in fridge for 1 week.

**Basil**—Store in plastic bag at room temperature for less than 1 week.



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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Thank you  
for your  
support!

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Dear Members,

When it was dark and raining on Monday morning, my oldest daughter said, “It’s hard to believe that it was ever warm and sunny when you look outside!” And how true is that!? It’s a lot like the ebb and flow of the particular farming seasons. Some things do well in some years and others in other years. Like this year it is tomatoes!! When you have such a good tomato year like this year, it’s hard to believe you ever had bad years. (Oh, but sadly, we have!) So, it’s a fresh tomato bonanza!!! I hope that you are getting through it all, but if you’re struggling this newsletter is for you! I’m going to group my ideas here based on raw, cooked, and preserving. So, here we go!

Let’s start with ideas for using raw tomatoes. At my house tomatoes don’t make it much farther than chopped up into a salad. Caprese salad, anyone? And tomato sandwiches! Blended raw tomato ideas include fresh salsa and gazpacho (see recipes on website for each). Or do you have a juicer? Fresh tomato juice possibly combined with cucumber, summer squash, and/or carrot is sooooo good. Think homemade V8 juice!? Yum! As for feature veggie dishes with raw tomatoes, I have a couple favorite “sloppy” tomato salad recipes on my website including “The Best Salad In The World” and the Tomato Basil Avocado Salad, both of which can pretty much serve as a meal on their own, if you ask me.

Alright, now there are folks who can’t eat all their tomatoes raw. Or even don’t like raw tomatoes one bit! This is for you! Despite my family’s affinity for raw tomatoes we also love them cooked! Like a lot! I list no less than eight tomato soup recipes on our website, so please check that out if you are tempted. So delicious with grilled cheese! Also don’t forget about the option of making a big chili with all of your tomatoes in one go (freeze extras for later if need be). They’re also good in baked items like casseroles or frittata or tomato pie (ideas on website). Large tomatoes can be stuffed and roasted. Little cherry tomatoes or saladette tomatoes are perfectly delicious roasted in a sheet pan meal along with a medley of other great summer veggies like summer squash/zucchini, green beans, onions, carrots, etc. Give it a go!

Alright if you exhaust all of those ideas, on to preserving your tomatoes! Great options are making salsa and freezing or canning it. Making your own tomato sauce and freezing or canning it. Or canning stewed tomatoes. Or freezing whole tomatoes (new to me this year...!). Or if you have a dehydrator you can dehydrate your tomatoes either in thin slices for the larger ones or halved for the cherries. These are delicious snack/treats for kids in the winter time or can be added to salad dressings, topping pizzas, or sweetening soups. Enjoy the veggies and we’ll see you next week!

### Green Beans with Tomatoes

1 pound green beans, ends trimmed  
2 tsp minced garlic  
1 TBLS olive oil  
2 cups chopped tomatoes, any kind  
8-10 black olives, chopped  
Salt, pepper + chopped basil, to taste

Heat oil on medium in skillet. Add garlic, stir for a few seconds. Then add beans. Stir to coat, about 1 min. Add tomatoes and black olives. Cover and simmer until beans are desired tenderness, 20+ min. Season to taste with salt, pepper, basil. Serve hot.