



NEWS FROM THE FIELDS OF
 DRIFTLESS ORGANICS
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Week #11! Another wonderful week on the farm and our days are filled almost completely with harvesting. The amount of weeding has lessened, as has the transplanting and other caretaking. Now we get to reap the bounty, and send it your way. One of the folks that helps with the harvests AND with the washing and packing is Lilly Engel, the little sister of farmers Josh and Noah. She is off to college at the end of this week and I can't tell you enough how much we will all miss her. Here she is, telling you a bit about her history at Driftless...

Work ethic: A defining trait of someone who does not shy away from the task at hand. Farm life, a place where work ethic is everything. I grew up on a dairy farm, so farm life is the only life I have known. Work ethic is what I have been taught. Honed from playing hockey, riding horses, making hay, feeding calves, chopping wood and YES! working

at the Amazing Driftless Organics!

My time at Driftless started when I was just twelve years old. I had very little understanding of what it meant to “work hard”. I thought that I could lie on my belly while weeding, take mini naps while driving the tractor and eat more berries than I put in my basket. I thought that it was my job to annoy all of the other hard working people on the farm, boring them to death with pointless stories of what my horse was eating and who my favorite character was in Harry Potter. My trips to the farmers markets were hardly any better. Most likely I would get in the way while my brother would set up the stand, occasionally I would help, but by nine or ten in the morning I would usually be found nodding off somewhere in the grass.

I received a wake up call the following summer. My youngest brother moved out, and with that came new responsibilities on the farm for me. Now, before I was allowed out of the house, I had to feed the calves; hay grain and milk. It was difficult for me, I was always late for work, if I showed up at all. It was all in all not a proud time for me. “Working”(or whatever you would view it as) at Driftless back then was one of my favorite times. I felt I had not only my own three older brothers, but I viewed the whole crew as my own personal big happy family.(which I still do!)

The year was 2008. We were coming off of two years of intense flooding and I was about to start my first year of high school. Times were definitely changing. I was too. I showed up a bit more, and I figured something out as well. If I pared back my time working, I could enjoy my summer more! So I started a three day a week work schedule. It allowed me more

this week's box!

- Broccoli
- Cucumbers
- Garlic
- Dragon Tongue Beans
- Green Zucchini or
- Yellow Summer Squash
- Jalapeno Peppers
- Mixed Tomatoes
- Red or Yellow Watermelon
- OR Canteloupe
- Sage
- Sweet Corn
- Sweet Onions
- **Sweet Pepper Mix:** Red or
- Yellow Italian Frying Peppers,
- Red Pimientos, Sweet Mini Peppers

freedom to do whatever a fourteen year old girl would like to do on summer break. Which turned out to still involve on occasion harassing the crew, although this time around, I got to do it on my own time.

Tick, tock, tick, tock. Where does the time go! I have made it, for better or for worse, through four years of high school, six seasons on the farm and eighteen years of amazing awesome fun filled life! Work is amazing. I love it. I am never late, I work five days a week, I have learned to drive the tractor (sans the naps), weed in an upright position and pick lots and lots of berries that yes, go into the bucket. But that is not all I have learned. I have learned that working on a farm prepares you for life in so many ways. It creates a strong understanding of what must be done in order to succeed in life. That no matter what type of conditions you are facing there will always be a way to accomplish the tasks at hand. When there are 100 degree days, start earlier; when it is raining, wear a raincoat; and when it is a joyous beautiful day, enjoy the weather, because from my experiences of being on a farm, no two days are alike and that right there is what I have loved the most about working at Driftless Organics.

--Lilly



Broccoli - We are blessed to have this broccoli. A wonderful addition to any stir fry.

Celery - our celery is more intensely flavored and less tender CA celery - so make sure to chop it up fine & use a little less than you normally would. The leaves are delicious in salads & sandwiches or as a garnish. Store in the fridge in plastic for up to a week.

Cucumbers - try the cucumber & sweet pepper recipe, below. Might be the last of the cucumbers for a while. This second planting is about used up, and the third has a way to go still.

Dragon Tongue Beans - What a pretty bean. These are great raw with dips or gently steamed (they will lose their purple stripes though) and the drizzled with olive oil, lemon, salt and pepper. Store in their plastic bag in the fridge for up to a week.

Garlic - working our way through this small variety of porcelain before we get back to the larger heads.

Jalapeno Peppers - 2 or 3 to spice up a salsa. Look for the dark green oval peppers. These are the only hot peppers in this week's box.

Mixed Sweet Peppers - the short, squat, and red pimentos are super sweet & cute – great for eating fresh or sautéing. The pints of mini peppers are wonderful chopped up in salads. The longer Italian types are perfect for roasting – roast over a hot grill or gas flame or under the broiler until starting to blacken & blister. Put in a bowl with a lid for 10 minutes, then peel under running water. Remove seeds & use as you would jarred roasted red peppers.

Mixed Tomatoes - There will be an assortment of red slicers, romas and a few heirloom varieties as

well. All tomatoes should be stored upside down on your counter and NOT in your refrigerator. Some may be a touch on the unripe side. Simply let them sit out for a day or so until they are soft to the touch. For a better explanation of varieties, check out our recipe page on the website.

Red or Yellow Watermelon - Watermelons always taste better when ice cold - or even slightly frozen!

Sage - a nice herb to pair with tomatoes & peppers. Add to pizza, dips, pasta, dressing, etc.

Sungold Tomatoes - delicious eaten out of hand or added to any salad (like the cucumber one below), salsa, bruschetta, pizza, pasta...

Sweet Corn - yea! This crop is gorgeous, albeit small, with less corn worms than normal! Might be the last of it for the year, so enjoy.

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• **Cucumber & Sweet Pepper Salad with**
• **Capers & Fresh Sage**
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• 1 large cucumber
• 2-3 sweet peppers, thinly sliced
• ¼ sweet onion, thinly sliced
• 1 clove garlic, minced
• 1 Tbsp. capers + 1 tsp. caper brine
• Juice & zest from ½ a lemon
• Salt & pepper to taste
• 2 Tbsp. olive or sunflower oil
• 3 Tbsp. fresh sage, cut into chiffonade
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• Peel cucumber in stripes, cut lengthwise,
• scoop out seeds, & thinly slice on a bias into
• half-moons. In a medium serving bowl, com-
• bine garlic, capers, brine, lemon juice/zest,
• salt & pepper. Whisk in oil slowly to emul-
• sify. Toss in vegetables & garnish with sage.
• Serves 3-4.
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• **Moroccan Sweet Tomato Puree**
• *(from Claudia Roden's 'Arabesque')*
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• 2 Tbsp. olive oil
• 2 lb. ripe tomatoes, peeled & chopped
• salt to taste
• 1 Tbsp. sugar
• ½ tsp. cinnamon
• ½ tsp. freshly cracked black pepper
• 1 Tbsp. honey
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• Heat oil in a thick bottomed pan & add the tomatoes, a
• pinch of salt, & sugar. Cook for 45 minutes or until the
• liquid has gone & the puree is thick, jammy, & almost
• caramelized. Stir often to prevent burning. Add the cin-
• namon, pepper, honey, & more salt to taste. Stir well
• & cook for another few minutes. Serve with cold with
• crusty bread/pita, or hot on top of grilled chicken, summer
• squash, or eggplant. Serves 4-6.
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