

- NEWS FROM THE FIELDS OF
- DRIFTLESS ORGANICS
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Week #14! It has been a wild weather sort of week and we've seen more rain in the last few days then we have seen in the past 3 monthes prior. On Monday, we received 1 1/2 inches in 25 minutes! Yikes. Tuesday was steamy and hot and as I write this another helluva storm is barreling down on us.

Things are well on the farm and we are laser-beam focused on harvesting the goods. Our fall crops are looking wonderful and we can't wait to start harvesting winter squash, sweet potatoes and other storage goodies...

WEATHER UPDATE That "helluva" storm I was just talking about brought with it some nasty hail which wreaked havoc on the lettuce. It has been torn to shreds and is simply not fit for the boxes. All we can say is sorry and we hope make it up later on this year.

A Question of Scale ...

hen talking to folks about how much acreage we farm, the common response is "Woah, you guys are

big!". Now, I wouldn't go so far as to say that 40 acres of vegetables classifies us as a big farm; but we are definitely a bit bigger than most CSA vegetable farms in the surrounding area.

This isn't by accident, and in terms of the scale of our farm, we are at exactly where we want to be right now. I'd like to explain a little bit as to why we've chosen to go the route of 'big' and what we feel the benefits are.

From it's inception, the intentions of

Driftless Organics have been to find that ever elusive and changing balance between being a 'big enough' and a 'small enough' vegetable farm.

While we never intend on becoming one of those gigantic veggie farms with the never ending rows upon rows of crops that you see out in the irrigated deserts of Arizona or California, we do want to be to at a scale where we can make a substantial impact on the local vegetable market scene.

When it comes down to growing the vegetables, we want to be big enough to feel like we are producing food for a substantial amount of people. Yet, we want to stay small enough where we can always keep an eye on the quality of that food and make sure that our high standards are met and kept.

On the issue of tractors and other equipment, we want to be big enough to be able to afford essential equipment that makes an operation run more efficiently. This, in our opinion, enables us to produce goods at a more competitive price. Plus, theoretically, if we can be big enough to afford things like a forklift or harvesting equipment, we can ultimately save the backs and bodies of ourselves and our crew.

Speaking of crew, we have always wanted to be big enough to be able afford to pay the employees a living wage and offer perks like free veggies and cooked lunches. Yet, we want to remain small enough where we can get to know our fellow coworkers as friends. Nothing matches the joy of feeling

this week's box!	•
Arugula	•
Broccoli	•
Cilantro	•
Green Beans	
Garlic	
Jalapeno Peppers	
Mixed Tomatoes	•
Pea Vine	•
Pickling Cucumbers	•
Pimiento Peppers	•
Rainbow Chard	
Red Onions	•
Sweet Mini Peppers	•
Watermelon or Cantaloupe	•
Yellow Bell Peppers	

like a team out there, all working towards a common goal.

As far as our relationships with those that buy our veggies, our intention is to remain small enough to still maintain a strong connection to all of you, our CSA members, and to our market-goers in Madison as well. At the same time, we want to be at a big enough scale where larger vegetable buyers (like the co-ops) can count on us to consistently deliver ample amounts of certain things (like potatoes). We like being known as the 'potato guys' and want to keep people happy with our spuds all winter long.

Don't get me wrong, we have nothing against the smaller farms out there; and they, like any sized farm, have their own very unique set of advantages and disadvantages. We're farming at a scale that suits us and our philosophies. So far, it has been pretty darned successful for us.

--Mike

	WORRIED ABOUT BEING WITHOUT PRODUCE AFTER THE CSA SEASON IS OVER?			
We have TWO fall vegetable storage boxes this year: Nov. 15 & Dec. 13.				
Each box will be about twice the size of your current CSA boxes and will include storage veggies like potatoes,				
carrots, squash, sweet potatoes, parsnips, beets and more! ORDER NOW BEFORE THEY ARE SOLD OUT!				
http://csaweb.driftlessorganics.com/				

Arugula - makes a nice, unusual pesto – just substitute it for basil in your favorite basil pesto recipe. I like substituting hazelnuts or sunflower seeds for the pine nuts when using arugula. Or add it to the lettuce for a nice zippy salad.

Broccoli - just a little bit - hoping for more next week!

Cilantro - great for making a batch of salsa (with all of those tomatoes you've been getting). Store in the fridge in plastic with a paper towel to absorb extra moisture.

Green Beans - we are having a very bountiful year for green beans. You can chop them up and freeze them raw or blanched if you can't eat them up within a week.

Garlic - some of our porcelain type garlic. Store with your onions.

Jalapeno Peppers - just a couple to help round out your batches of salsa. They are really hot this year, so one would probably do in the salsa recipe.

Pea Tendrils - adds some sweet crunch when chopped up raw in salads, or add to stir-fries, curries, or soups.

Pickling or Regular Cucumbers -The picklers look (sort of) of like a cucumber, only squater and white, yellow and green. Treat them like you would a regular cucumber - but you may want to peel them as the skins are a little tougher.

Pimiento Peppers - sweet little peppers for raw eating or cooking anywhere you would a red bell pepper. Store on the counter for a couple days or in the fridge for longer. Add a few thin slices to the refrigerator pickle recipe for prettiness.

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 you refrigerator. Some may be a touch on the unripe so. 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.

Rainbow Chard - a great addition to scrambled eggs or stir fry. Just de-stem, chop up coarsely and add at the very end to gently of cooking so that you can gently wilt the chard. Store in a plastic bag in the fridge.

Red Onions - slightly sweeter than yellow onions, but more pungent than sweet onions. Use on sandwiches, salads, or for cooking. Store on the countertop or in a pantry.

Sungold Tomatoes - These are the little orange sweet cherry tomatoes. they just keep coming! They're not just delicious raw – try cooking them in pasta sauces. If you are getting sick of them, you can freeze them whole or dehydrate them (cut in half).

Sweet Mini Peppers - You will be getting a pint of these little guys, perfect for a colorful salad or stir fry.

Roasted Salsa on the Grill	Roasted Tomato Soup with Sweet Peppers
 1 onion, quartered 2 or 3 cloves of garlic, left whole 1 red, orange, or yellow sweet pepper, left whole 1 or two jalapeno peppers, left whole 4-5 tomatoes, left whole 1/2 a bunch of cilantro, chopped juice of a lime or two salt to taste one ear roasted corn On a hot grill, place onions, garlic, & jalapeno(s). After a minute or two (check for scorching - you want a bit of blackness, but not total charring), turn all of the above & add romas. After another minute, turn anything that's getting black & carefully turn the tomatoes. With a spatula, remove all ingredients to a heatproof bowl & let them sit until cooled a bit. Stem & de-seed the jalapeno(s) (you might want to wear gloves) & throw it all in your food processor with the cilantro, lime juice, & salt. Pulse to desired consistency. Stir in corn if desired. Over the summer, make this often as it freezes super well. 	Next add 1/4 cup of onve on S & P 2 tsp of cumin 2 tsp of mild chile powder 2 tsp of oregano 1 tsp of basil