



NEWS FROM THE FIELDS OF  
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*Week #19! It is hard to believe, but for some of you, this is the end of the regular season (Every Week shares still have one more week left, but for you Every Other Week share holders, this is it!). Well, we sincerely hope that you all can look back and be happy with the season past. Despite the drought, we feel it was a great season and we hope you agree!. Thanks so much for your support this year, we couldn't do what we do without all of you!*

*Fall is a busy time for us, and perhaps the toughest part of the year. We are all a little bit tired and honestly, a tad burnt out. But this is when it is of utmost importance for us to pull together, rally and finish up the season strong. After all there's still a LOT to do. Just what the heck HAVE we been doing?*

## Fall on the Farm!

**Harvest** - This has been taking up most of our days (as it should). For the past couple of weeks, we've been hauling in the produce like crazy and filling up our various storage spaces. Some of these harvests, like the sweet potatoes, have been absolutely amazing! I can't tell you how gratifying it has been to pull up so many nice looking sweet potatoes, and so many of them. Our fall crop of carrots has been equally as bountiful - and we are excited as ever to finish up this immense harvest.

There's still so much left to harvest! We still have most of our potatoes left in the ground, as well as turnips, beets, carrots and winter radishes. We hope the weather cooperates with us to give us some more time to get all the crops in.

**Hoop house Building** - We received some grant money from the NRCS nearly a year ago to put up a "coldframe" (basically a unheated greenhouse). We want to grow some cold-hardy crops in it, like winter spinach and such. The thing is, we've got to have it built before we receive any of the funding, and the deadline is fast approaching!

**Cover Cropping** - As I've said in past newsletters, we are crazy about cover cropping. We try to plant *something* in any field that had a vegetable growing in it, because we know this helps to protect the soil from wind and erosion. For cover crops, we grow everything from oats to rye to vetch, depending on what we are planning on putting in that field the following year. In most cases we will end up plowing these crops back into the soil to help build up organic matter (this is called "green manure"). In other instances (especially with our rye), we will let it grow next spring and then harvest it for mulching our tomatoes and such.

**Irrigating** - Yep, we're still dry as heck, and have been pouring some serious amounts of water on our carrots in hopes they will size up a bit before we harvest them. It is so dry out there! This makes for some tough digging, as the earth can get like concrete when there isn't any moisture in it. As much as it will make our remaining fall harvests wet & muddy, we really want rain!

**Clean Up** - We've got a whole lot of cleaning up to do before the snow comes and we say goodbye to the majority of the crew. There's tomato trellising to take down, pepper plastic to rip out, drip tape to roll up and so on. This is pretty low on the priority list but still something we can't altogether forget about. We strive to keep a clean farm!

## this week's box!

- Acorn Squash
- Broccoli-Raab
- Cauliflower or Romanesco
- Celeriac
- Cippolini Onions
- Garlic
- Green Bell Peppers
- Green Top Carrots
- Mixed Bag o' Tomatoes
- Parsnips
- Red Onions
- Salad Mix
- Scarlet Turnips
- Sungold Tomatoes
- Sweet Potatoes

**Fret** - Well, no fall is complete without a little bit of fretting. When will that first frost come? Will we get a ton of snow before we are finished? What will the potato harvest end up being like? Like always, it will all end up great in the end. The end? Yep, I hate to say it but it is close... but there's always those storage boxes... (wink wink).

--Mike



Packing CSA boxes!

**NOVEMBER AND DECEMBER VEGGIE BOXES ARE STILL AVAILABLE!!**

**Each box will be crammed full of storage veggies like potatoes, carrots, squash, sweet potatoes, parsnips, beets and more. ORDER NOW! <http://csaweb.driftlessorganics.com/>**

this week's box!

**Acorn Squash** - the classic squash to roast & then flip over & load with lots of butter & maple syrup or brown sugar & throw under the broiler for a minute. Store at cool room temperature.

**Blue & Yellow Potatoes** - to preserve the vibrant color of the blues, it's best to roast or fry these potatoes rather than boil them. If you do boil them, boil them whole & unpeeled to keep more of their pigment inside. Nice & waxy texture & nutty rich flavor. Store in a dark, cool place.

**Broccoli-Raab** - an Italian cooking green that is delicious sautéed with garlic or steamed. Keep it in plastic in the fridge & use up within a few days.

**Celeriac** - Look for the crazy rooty beige and green veggie. Celeriac is a variety of celery that's grown primarily for its sweet, nutty big root. Delicious blanched & used in salads, simmered in soups, or roasted. Adds creaminess & body to any soup you're going to puree, like squash, parsnip, carrot, tomato, or potato (or just celeriac!). Stored in plastic in the fridge

it should keep for months. Use a sharp paring knife to carefully peel before using. Oxidizes quick, so cut it up right before using. EMBRACE the celeriac - they truly are divine.

**White or Orange Cauliflower or Romanesco** - delicious roasted with garlic & then tossed with fresh lemon juice/zest & parmesan.

**Green Bell Peppers**- The last of the year's peppers. What a run it has been!

**Green Top Carrots** - The first of our fall planting of carrots - these are just sweet as ever. What a great carrot year! Will store for quite a while in plastic in the coldest part of your fridge.

**Lacinato Kale** - this time of year I just can't get enough kale. Try wilting it & using it in pizza or lasagna like you would spinach. Store in plastic & use up within a week. Best to strip the leaves from the stems - they can be quite tough.

**Mixed Bag o' Tomatoes** - we can't believe there's still tomatoes! Enjoy this unusually late bounty!

**Parsnips** - Look for the white roots in your box that look like carrots. Try boil-

ing them by themselves or with potatoes for a deliciously different mash. Or add them to soups, stews, roasts, or curries. Will keep in plastic in the fridge for many weeks.

**Salad Mix** - a nice mix of tender young lettuces. We try to wash them well, but you'll still occasionally find some grit - we recommend running them through a salad spinner if you've got one. Keep in the fridge & use up within a week.

**Scarlet Turnips** - the most beautiful of the turnips, & sweeter & more mild than the traditional white purple-topped ones. I use these a lot sliced into rounds or half-moons on veggie trays or as a naturally gluten-free 'cracker' to top with herbed soft cheese or spreads as a fancy appetizer. Will keep for weeks, even months, in plastic in the fridge.

**Sweet Potatoes** - your special sweet treat to you! Roast them whole, or with oil in wedges or half-moons, alone or with other roots. Or simmer them in soups, sauces, or curries. I love putting them in vegetarian chili. Store on the counter for a couple weeks. Make sure **you DO NOT store your sweet potatoes in the fridge!**

**Thyme** - delicious on pasta, pizza, roasted vegetables, potato or tomato soup, egg dishes, squash...

**Creamy Celeriac & *whatever* Soup**

- 3 Tbsp. butter or oil
  - 1 onion, chopped
  - 1 lg or 2 small celeriac root, peeled & cubed
  - 1 large sweet potato, peeled & cubed OR 1 bunch carrots, cut into 1" pieces OR 1 head cauliflower, cut into pieces OR a bunch of tomatoes
  - 3 cloves garlic, minced
  - 1 Tbsp. fresh thyme
  - 3 cups veggie or chicken stock
  - ¼ c. heavy cream or half & half
  - Salt & pepper to taste
  - Fresh thyme for garnish
- Melt butter/oil in a heavy bottomed pan. Add onion & sauté until translucent. Add celeriac & other veggie or choice & garlic & sauté for another few minutes. Add thyme & stock, bring to a boil, reduce heat, & simmer until vegetables are very tender, about a half hour. Puree in a food processor or with an immersion blender, return to heat, & add cream, salt & pepper to taste. Return to a simmer & serve, garnishing with thyme. Serves 3-4.

**Roasted Roots**

- 6 cups mixed root veggies of choice (parsnips, turnips, sweet potatoes, rutabaga, celeriac, potatoes, carrots, etc.)
  - cut into uniform bite size pieces
  - 3 cloves garlic, minced
  - 3 Tbsp. olive oil
  - 3 Tbsp. white wine, sherry, apple cider, broth, or water
  - 2 Tbsp. chopped thyme
  - salt & pepper to taste
- Combine garlic, liquids, herbs, salt & pepper in large oven proof baking pan. Stir in root veggies & bake at 450 degrees for about 45 minutes, stirring several times, until done. Serves 5-6. If you have leftovers, this makes a delicious soup added to vegetable/chicken broth & pureed with some cream.