



NEWS FROM THE FIELDS OF
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Week #20! Well, folks, this is it! What a great year it has been and we are truly sad to see it end. We sincerely hope that this CSA season was all that you had hoped it would be; that you've ate well and learned a thing or two about small scale vegetable farming.

What a season! It was a struggle for sure - maybe the toughest we have experienced thus far, what with the drought and all. But, we stayed the course and because of your support, we are alive and kicking.

After the week is wrapped up and the last regular season CSA box is packed, we get to put our feet up and smoke cigars until spring, right? Not so much. We still have a heck of a lot to do, including planting garlic, harvesting about 5 acres of spuds, harvesting beets and carrots and then washing and packing all of that produce! Yep, we'll be busy until the end of the year for sure - and don't forget, we have to pack those storage boxes still. (You

still have a chance to order your very own if you haven't already.)

I have to say again, thanks so much for all of your support. I can't tell you how many e-mails we've received over the course of the season telling us how happy people are and thanking us for working so hard. These kind words really did make my heart swell and they meant so much to the crew too.

This Community Supported Agriculture thing is a pretty weird concept for some - but I feel like together we've made a pretty damn good go of it this year. We've proven that small scale farming can still exist and thrive amidst the giant corporate agriculture that controls this country's food system. This is a movement that continues to gain momentum and it is because all of you are making the right choice with your food dollars. So, once again and always: THANKS!

--Mike

this week's box!

- Arugula
- Beauty Heart Radish
- Carnival Squash
- Cauliflower or Romanesco
- French Fingerling Potatoes
- Garlic
- Gold or Scarlet Turnips
- Green Savoy Cabbage
- Leeks
- Mini Lettuce Head
- Red Romance Potatoes
- Rutabaga
- Sweet Potatoes
- Tomatoes
- Yellow Onion

THANKS CSA MEMBERS! WE HOPE TO SEE YOU NEXT SEASON!

--DRIFTLESS ORGANICS CREW



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!

Arugula - best to eat this young arugula fresh, as cooked it will wilt down to nothing. Adds a tasty zing to salads, sandwiches, tacos, pizza (after baking), etc. Will keep in the fridge for a few days.

Beauty Heart Radishes - **Look for 2-3 tan globes with GREEN TOPS. The insides will be a vibrant pink.** Best to eat this young arugula fresh, as cooked it will wilt down to nothing. Adds a tasty zing to salads, sandwiches, tacos, pizza (after baking), etc. Will keep in the fridge for a few days.

Carnival Squash - a nice winter squash for standard roasting in the oven – cut in half, scoop out seeds (toss with oil & roast these, too, if you wish!) & roast on a cookie sheet cut side down at 375 degrees for 30 minutes or so. Store on the counter top.

White or Orange Cauliflower or Romanesco - If you are getting sick of these veggies - remember they freeze really well!

Fingerling Potatoes - These are the yellow potatoes in your bag. They are a very special potato – very waxy, sweet, & nutty flavored. Take advantage of their unusual shape & fry or roast them cut in half or quarters lengthwise. Or steam/boil or roast them whole. Whatever you do, don't peel them!

Gold or Scarlet Turnips - **Look for the whitish-yellow or bright pink roots. There will be 2 of them in your box.** Stores for a month or more in plastic in the fridge. Use in roasts, mashes, gratins, or fresh grated in coleslaw.

Green Savoy Cabbage - delicious in salads or coleslaws, on tacos, or sautéed, roasted, or simmered in soups. Stored in the fridge it should keep for a couple weeks (if outer leaves get dry or yellowy just strip them off).

Green Top Carrots - More of these great fall 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 - my favorite way to eat kale is to strip the leaves off the stem, chop them up, then rinse them in a colander. Meanwhile heat some oil or butter in a heavy bottomed pan with a lid & sauté some minced onion, leeks, &/or garlic then add the still wet kale & close the lid. After a minute, give it all a stir, (add a splash of wine, stock, or lemon juice if dry), replace the lid for another minute, stir, turn off the heat, & serve (will hold with the lid on for 10 minutes or so if you need to finish the rest of dinner). Store kale in plastic in the fridge & use it up within a week.

Leeks - make sure to wash leeks very carefully before using, as they can harbor lots of grit in their many layers. Easiest way is to cut it lengthwise from the top to right above the root & either soak or rinse under water, then cut as desired. Keep in the fridge, out of plastic for a couple days, in for longer.

Mini Head o' Lettuce - we just couldn't let these little guys go to waste, so even though there are some damaged leaves (from the frost) and they are so small, we still put them in your box. They are nice for salads, sandwiches, or as a wrapper. Keep in plastic in the fridge & use up within a week.

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

Red Romance Potatoes - look for the red potatoes in your bag. These are a wonderfully versatile potato - good for just about anything.

Rutabaga - a tasty & long-lasting root that's a bit sweeter than a turnip & just as great in roasts, mashes, gratins, or grated raw as coleslaw. Keep in a very humid crisper drawer or plastic.

Sage – wonderful with potatoes, squash, sweet potatoes, tomatoes, or leeks. Stores in plastic with a paper towel for a week or more.

Sweet Potatoes - Try roasting in whole until squishy & then dipping it in an Asian style dipping sauce with , toasted sesame oil, rice vinegar, & garlic/ginger. Store on the counter for a couple weeks. Make sure **you DO NOT store your sweet potatoes in the fridge!**

Golden Gratin of Carrots, Rutabagas & Turnips with Sage

Altered from Deborah Madison's Vegetarian Cooking For Everyone

- Butter for the dish
- Bechamel Sauce:
- 2 cups milk
- 3 Tbsp. onion, finely minced
- 2 sprigs of sage, finely chopped
- 1 clove garlic, minced
- 4 Tbsp. butter
- 3 Tbsp. flour
- Salt & pepper to taste
- Grated nutmeg

- 1 large rutabaga, peeled & cut into julienne strips
- 1 small onion, finely diced
- 1 Tbsp. butter
- 1 large or 2 small turnips, peeled & julienned
- 2 large carrots, julienned
- Salt & pepper to taste
- 1 cup fresh bread crumbs

- Preheat oven to 375 degrees & lightly butter a 2 quart gratin dish.
- Make the béchamel: in a saucepan, slowly heat milk with the onion, sage, & garlic. When it reaches a boil, turn off the heat. In another saucepan, melt butter & stir in flour & cook for a minute. Whisk in the contents of the hot milk pan. Cook until thickened & either turn heat way down & stir continuously for about 10 minutes, or transfer to a double boiler & cook for about 20 minutes. Season with salt, pepper, & nutmeg. Meanwhile, boil julienned rutabaga in salted water for about 2 minutes & drain. Cook the onion in butter in a small skillet until starting to brown & combine with the rest of the vegetables. Season with salt & pepper & transfer to gratin dish. Pour béchamel over the top, cover with bread crumbs, & bake until bubbling & golden on top, about 45 minutes. Serves 4-6.