

ONE POTATO

NEWS FROM THE FIELDS OF
DRIFTLESS ORGANICS

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TWO

THE BOX

Well, we got that rain that we were hoping for late last week and the crops are just loving it! We are into week #6 and well into our CSA season. I do hope that you are all enjoying the boxes and are finding new ways to eat those veggies!

We finished up some of the last transplanting of the year and yesterday, we seeded the last of the fall carrots, beets, radishes and turnips. There are still a few odds and ends left to plant but for the most part, the majority of what we are growing is in the ground. A cause for celebration indeed!

It is at this point where the emphasis shifts to field maintenance (weeding, etc) and most importantly, harvest.

All the while, we start the process of cover-cropping fields that we used this spring (like the broccoli field that supplied the broccoli for the first boxes) to get the fields ready for next year. The cycle continues on an on..

With the multitude of tasks out there, it's a good thing we have such a stellar crew!

The Amazing Driftless Organics Team

I've said it before and I do maintain: a farm is only as good as the crew that works it.

This season, we are blessed to be working with some of the most amazing people around. Without complaint, they spend hours on end in the hot sun, picking green beans, making bunches of collard greens or weeding the parsley field.

Every week I continue to receive emails from satisfied CSA members (thanks a lot for them by the way, it means a lot to us!) and I really feel that the credit goes to the crew! It is their dedication to quality and cleanliness that has given Driftless Organics its good reputation. To our crew, we say THANK YOU and keep up the good work!

BROCCOLI
CAULIFLOWER
CUCUMBERS
FRESH DILL
FRESH GARLIC
FRESH CIPPOLINI
ONIONS
GREEN BEANS
RED CABBAGE
PICKLING CUKES
RED ROMAINE
LETTUCE
YELLOW SUMMER
SQUASH OR ZUCCHINI
BONUS ITEM: BASIL



Out-standing In Our Field: From left to right: Kyle, Luke, Felipe, Elihu, Rachel (top), Lauren (bottom), Adrian, Noah, Keefe, Dan, Alan, Mike, Zac, Forest. Not Pictured: Josh, Albert, Lilly, Lynn, Elizabeth & Sara!

A REMINDER TO YOU:

Please try to bring back you empty boxes the next time you pick up your box. We love to reuse them over and over again. There will be an empty (larger) box at your pick-up site for you to stow your old box when you come to pick up your new box. The boxes are a bit tricky to get apart - just remember, don't force it because it may rip and once it's ripped, they are no good!

THANK YOU to everyone for your help in keeping costs (and resource usage) down!

It's really starting to roll in friends! The veggie time of year has come! Green beans this week, cabbages, onions... who knows what will happen next... TOMATOES!?!? I have taken a brief hiatus from the DO Kitchen to fully prepare myself (and my refrigerator) for first time motherhood. That has been a hard decision – especially when all my favorite veggies are rolling in the door! We are lucky people to have this farm as our food savior! I've planned three different weeks of menus from a mere glance at this week's veggies – the possibilities are endless. Good Luck and HAVE FUN!! (I heard there is a Facebook group dedicated to DO... I'd love to see more recipe ideas there – it's a great way to share) --Elizabeth

YOUR BOX

REFRIGERATOR PICKLES

4 3 - 4 inch long pickling cucumbers
 ¾ cup water
 ½ cup white vinegar
 ½ cup chopped fresh dill weed
 2 tablespoons and 2 teaspoons white sugar
 3 cloves garlic – or more if you'd like, chopped
 1 ½ teaspoons coarse salt
 1 teaspoon pickling spice
 ½ teaspoon dill seed
 ¼ teaspoon red pepper flakes, or to taste
 1 or 2 sprigs fresh dill weed

Choose which way you want to have your cucumbers; thick slices, long and thin, thin slices, whole or halved. Combine all ingredients in a bowl and let sit covered at room temperature for a few hours or overnight.

When it is time to put the cucumbers in jars, make sure that your jars are very clean; sterilize in the canner or dishwasher. Using a slotted spoon remove cucumbers from the brine and put in jars.

Divide the brine between the jars to cover the cucumbers. Screw lids on tightly and place in refrigerator. Check after ten days to see if they are ready to eat! They will last at least a month in the fridge. Enjoy!

FOR THE PERFECT PESTO RECIPE, GO TO: http://www.elise.com/recipes/archives/001329fresh_basil_pesto.php

BASIL - The old favorite - I am always glad for more... Have you ever heard of Basil Lemonade? I just saw a recipe for it and I thought - now there's a new way to use basil!

BROCCOLI - If you are starting to get bored with broccoli, you can always chop it up, blanch it, put it in a freezer bag and throw it in the freezer!

CAULIFLOWER - Stored in the fridge in plastic, it should keep for a good week or more. Eat raw with dip or go online to last week's newsletter and try the "Cauliflower with Brown Butter" recipe.

CIPPOLINI ONIONS - It's like Italian vegetable theme week here at DO! These Italian Heirloom onions are sweet and delicious. I have a thing for caramelized onions on pizza and I think these will do the trick. They would be great with the cucumbers too.

COLLARD GREENS - Traditionally, collards are boiled for about 45 minutes with smoked ham until they are soft and full of that smoky flavor. I really like to cook greens as a side, often with some bacon and onions, and walnuts if I have them... maybe a splash of both vinegar and maple syrup. Try steaming for 8-10 minutes instead of boiling.

CUCUMBERS - I've been making a "quick pickle" for lunch with the cukes. I love the freshness of it. Slice cukes thinly, slice an onion thinly, make a dressing of vinegar, oil, chopped dill, sugar and some hot peppers. Pour dressing over cukes and toss to coat! Easy!

FRESH DILL - there is never enough dill of me these days! Got any of those potatoes from last week left? How 'bout a potato and green bean salad with a creamy dill dressing? Or try the refrigerator pickle recipe with some of those pickling cukes.

FRESH GARLIC - I can barely think of something you wouldn't want to do with this... except make cheesecake. You really want berries for that at this time of year...

GREEN BEANS - I wouldn't even make it home with these, and my family would be sad... "What green beans?" I'd say, and there would be a pile of tops on the car seat next to me as evidence of my treat! Totally worth it though. These store best in the plastic bag they came in.

MIXED GREENTOP BEETS - OOOH!! The lighter and more vibrant-red beets in your bunch are an heirloom variety called "Chioggia Beet". It's the milder Italian cousin of the red beet. I love to grate these on to my salads, anything to keep them raw because that is how they keep that fantastic color! Slice them in half cross-ways and check out the beautiful spiral!

PICKLING CUKES - These little ones ARE different from your "garden variety" cucumber. Their skins are thinner, which allows the brine to set in more thoroughly. Try out the refrigerator pickle recipe!

RED CABBAGE - I can't believe it's already here! One of the most beautiful vegetables in my opinion - just cut it open and gaze at its amazing beauty. Plus it is high in anthocyanins – compound phytonutrients - which may provide cancer protection, improve brain function and promote heart health. Store in your crisper drawer in the fridge and if you can't eat the whole thing all at once, store what you don't eat in a plastic bag!

RED ROMAINE LETTUCE - I am seeing a beautiful salad in this box, maybe even two totally different salads!! See what you can come up with... shredded beets, cukes... cabbage... so many possibilities, have you been making your own dressing?!

YELLOW SUMMER SQUASH - goes well with cauliflower in cheesy casserole-type dishes. Or saute long slices in olive oil with garlic and onion make a quick pasta dish. Top with chopped basil. YUM!