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News from the Fields of Driftless Organics

THIS WEEK'S BOX:

- Banana Pepper
- Cucumbers
- Garlic
- Cippolini Onions
- Green Beans
- Green Top Chioggia Beets
- Green Bell Pepper
- Green Zucchini or Patty Pan Squash
- Jalapeno Peppers
- Mixed Tomatoes
- Sage
- Sauté Mix
- Sungold Tomatoes
- Sweet Corn

Week #8! With sweet corn and tomatoes coming on, I think we can safely say that summer is here!

Well, between the onslaughts of torrential rains (3.5 inches last week and 1.25 inches so far this week), we are actually getting some major things accomplished on the farm. The fall root crop seeding is just about done, the fall cabbage has been transplanted, and there is only one broccoli planting left to go into the ground. We are cultivating (using tractors to mechanically remove weeds) when the fields are dry enough to allow it; and just barely keeping on top of them all. So, as mother nature continues to dole out some pretty nasty weather - we try like mad to take it in stride and continue forward. We have had some mishaps along the way (you'd be getting 8 or 9 ears of corn instead of 5 if it weren't for the fact that a third of the patch was under water for about two weeks - and we did lose about an acre of broccoli to these wet conditions). We are still remaining focused and optimistic about the rest of the season.

As we continue to coax your vegetables from this wet slice of earth, we try to keep it all in perspective. My opinion is that so much of life (and farming) is about



Lilly, Chana, and Andy, harvesting sauté mix for the box.

finding that balance between completely freaking out about all the challenges to face and nonchalantly taking it all in stride without letting the tribulations get to you too much.

We'll find that balance one of these days, and in the meantime - we hope you enjoy this week's box and yoi ichinichi o!

--Mike



Lilly, Mike P. and Dan, harvesting cilantro.



Mike, in a sea of parsnips (with some of the fall seeded crops to the left).

THIS WEEK'S BOX by Dani Lind

Banana Pepper – This is the yellow pepper in the box. A touch on the hot side - but not so hot that you couldn't enjoy this pepper in a salad.

Cauliflower – Just a wee head of cauli, as we've had some problems with this patch. It tastes great though, especially in the roasted summer vegetable recipe. Store in plastic in the fridge for almost a week.

Cippolini Onions – these Italian heirlooms are very rich and full of sweet onion flavor - one of the best for caramelizing. To caramelize, cut into uniform slices and saute in olive oil with a sprinkling of salt over low-medium heat for 30-40 minutes, stirring occasionally, until color darkens & they get gooey. Eat on crusty bread, pizza, pasta, or in dip or vinaigrettes.

Cucumbers – make a mighty nice alternative to crackers with cream cheese dips or smoked trout mousse (combine smoked trout, cream cheese, creme fraiche, and chives in a food processor). Store in your fridge's crisper drawer.

Garlic – This Spanish style garlic is great roasted. Use with just about anything savory.

Green Beans – This is the last of the green beans for some time. Just a small bag to say good bye. Boo hoo... Store in their plastic bag in the fridge.

Green Peppers – the first of the year! For a simple Greek salad, combine them with onion, tomato wedges, feta, kalamata olives, olive oil, Balsamic vinegar, and a sprinkling of dried or fresh oregano. Store on the counter for a couple days or the fridge for many.

Green Top Chioggia Beets – are the pretty bulls-eye striped ones that don't bleed as much as red beets. For that, they're nice eaten

raw shaved or grated on salads. Or roast them, peel, slice, and toss with a caramelized onion vinaigrette. The greens can be chopped up & combined with the sauté mix for a delicious & healthy mass of wilted greens.

Green Zucchini/Yellow Patty Pan Squash – if you haven't tried either of these on the grill yet, it's time: slice thickly, toss in oil & fresh herbs, & grill for a couple minutes on each side. Store on the counter for a couple days or in your fridge's crisper drawer for almost a week.

Jalapeno Peppers – the heat resides in the white ribs and seeds, so remove those if you're a lightweight. For a simple fresh salsa, mince them and garlic and add to chopped tomatoes, onions, and fresh lime juice. Serve with chips or grilled fish. Fine on the counter for a few days.

Mixed Tomatoes – (slicer, roma, heirloom) they're just getting started, so quantities are small - savor them! Never store tomatoes in the fridge for prolonged periods of time, as it will ruin their texture.

Sage – is an herb typically used in the fall with turkey and stuffing and such, but it is also delicious on summer roasted vegetables (recipe below), pizza, and pasta. Store in plastic in the fridge or in a little jar of water (give the stems a fresh snip) on the counter.

Saute Mix – a mix of tender spicy greens (arugula, red mustard and mizuna) best eaten **lightly** sauteed with garlic and served alongside Asian dishes or tossed into pasta. Store in the fridge & use within a couple days.

Sweet Corn – Five ears of sweet corn this week, and I think we all know what to do with it - boil (5 minutes), drain, butter, salt and pepper. YUM. Store in the fridge - but eat ASAP.

Wilted Greens in Hot Bacon Dressing

4 slices bacon
3 Tbsp. onion, minced
1 teaspoons brown sugar
1/4 cup red wine vinegar
2 Tbsp. grainy mustard
black pepper to taste
1/2 lb. sauté mix (the amount in your box), washed & dried
1 cup beet greens, stems removed, washed, dried, & chopped
4 hard boiled eggs, sliced (optional)

In a skillet, sauté bacon until crisp. Drain, reserving 2 tablespoons of bacon drippings in the skillet. When cool, chop bacon coarsely. Saute the onion in the bacon drippings until softened; add sugar, vinegar, pepper, & mustard; bring to boil while stirring. Add the chopped bacon, pour immediately over greens & toss to wilt. Garnish with hard boiled egg if desired.

Roasted Summer Vegetables with Fresh Sage

6 cups mixed vegetables cut into big, bite sized pieces (cauliflower, summer squash, onions, peppers, green beans, etc.)
1/4 c. olive oil
salt & black pepper to taste
4-6 cloves garlic, coarsely chopped
fresh sage, cut into chiffonade (make a stack of leaves, roll them up, & cut into very narrow strips)
fresh Parmesan or Romano, grated (optional)

Preheat oven to 450 degrees.
Toss vegetables, oil, salt, & pepper in large bowl & spread evenly onto a rimmed baking sheet. Roast, stirring once or twice, for about 15 minutes. Add in the garlic & roast for another 5-10 minutes. Sprinkle with sage and cheese if using. Serve immediately as a side dish, or toss into pasta. Leftovers make delicious roasted vegetable sandwiches with provolone cheese and mayo.