

ONE POTATO



TWO

NEWS FROM THE FIELDS OF
DRIFTLESS ORGANICS

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THE BOX

Holy moly, we've reached the halfway point of the CSA season! As the 82 degree day shines upon us and the plants go crazy from the 2 1/2 inches of rain we received over the weekend, we revel in the summer that has finally come. The good news is, we are still going strong with no signs of the imminent mid-season "burn-out" that hits us all. We are all focused and in tune with the fields and we go about our days getting the jobs done.

WEEK BY WEEK

What is it exactly that we do in a week, here at Driftless Organics? Well, most jobs these days are centered around harvest. 'Tis the season to reap the bounty that we have worked so hard for and this is exactly what we're doing. About 12 people a day is what it takes to reel in everything from sweet corn to green kale. We try like mad, in the relative cool temperatures of our 5 hour morning, to harvest all the leafy stuff like arugula and cilantro. Then after an hour lunch prepared by our amazing chef, Sara Root, we go after crops like tomatoes or peppers.

Mondays are strictly harvest, as there are several crops, like zucchini, cucumbers, beans and tomatoes that have had all weekend to grow and are bursting at the seams, waiting to be picked.

Tuesday mornings are our big kale and collard green harvest and about 8 folks spend their mornings there, making about 2,500 bunches of kale to send to the Whole Foods warehouse in Indiana. This is a great account for us and one that we have cultivated and nurtured over the years.

By Tuesday afternoon, Adrian, our packing shed coordinator, shifts into CSA packing mode and the packing shed comes alive with pressure washers and brush washers and all sorts of other fun gizmos to scrub and spray your produce clean. All the while, the harvests continue and the veggies come piling in, filling our walk-in cooler to the brim.

By Wednesday morning, the CSA pack is looming and the farm becomes a sort of organized chaotic whirlwind of people, coming, going, bagging, harvesting, weighing, and washing. We have about 14 sets of eyes and minds focused on the goal of the day: 250 CSA boxes packed and in the cooler, waiting to be swept away Thursday morning.

Thursdays are our "big project" day - where we are able to accomplish some of the bigger harvests like onions or garlic. This is the day where the crew becomes a massive force that can accomplish some pretty impressive feats. It is quite a site to behold and a good feeling when you see a wagon load or two coming in from the fields, laden with onions.

Fridays are like Wednesday, as we have another round of CSA boxes to pack for our Madison delivery. Another busy day, as much of the produce for the boxes is harvested and washed that day for maximum freshness. Squeezed in there is getting produce ready for the farmer's market the next morning.

Saturday rolls around and we head to market. If the sun's shining, the day is good and we come home smiling.

Sunday - we rest. Truly we do (most of the time). Maybe a canoe trip or a visit with friends... That's a week and before you know it, we are ready to do it all over again!

- ARUGULA
- CARROTS
- CUCUMBERS
- EDAMAME
- EGGPLANT
- GARLIC
- GREEN ZUCCHINI
- JALAPENOS
- PURPLE BEANS
- SWEET PEPPERS
- RED CABBAGE
- RED ONION
- SWEET CORN
- TOMATILLOS
- TOMATOES



The CSA line in action

A REMINDER TO YOU:

Please try to bring back your empty boxes the next time you pick up your box, as we would love to reuse it again. 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 to us!

THANK YOU to everyone for your help in keeping costs (and resource use) down.

YOUR BOX

ARUGULA - some big, bold and spicy arugula. Eaten raw, it is not for the faint at heart. Can be braised lightly in a stir fry or omelette.

CARROTS - to keep their crunchy sweetness, store in plastic in fridge. Try the Glazed Ginger Carrots recipe, below.

CILANTRO - a necessity in the Roasted Salsa Verde recipe below. Store in plastic in fridge & try to use it up within a few days. In a pinch you can chop it up & freeze it, but it will lose much of its flavor.

CUCUMBERS - cut into half-moons & combine with sliced onions, chopped tomatoes, big pieces of sweet peppers, feta, kalamata olives, olive oil, balsamic vinegar, freshly ground pepper (& a sprinkling of fresh oregano if you have it) for a fantastic summer Greek Salad.

EDAMAME - Just a sampling of this fine Japanese snack. Bring some salted water to a boil and place your edamame in and boil for about 5 minutes. Drain and salt some more. You eat the beans (not the pods) for a great little snack.

EGGPLANT - In your box there is either a black beauty (deep purple) or a rosa bianca (white and pink). Both are great tasting eggplant. Should be stored on your counter or in your fridge.

GARLIC - some more of our fine porcelain variety of garlic. A great everyday garlic.

PURPLE BEANS - A big beautiful bag of purple beans. There are some big beans in your bag, but they still are tender and great tasting. These beans will turn green when cooked. Store in plastic bag in fridge.

RED CABBAGE - A wee little head of red cabbage, great for a coleslaw dish or grated in a salad. This is the last of the cabbage until fall!

JALAPENO PEPPERS - You should be getting 3 Jalapenos - look for the long green peppers in your box. hot peppers (or "chiles") can vary greatly in hotness depending on variety, their growing conditions & when they were picked. If you're not so fond of hotness, carefully remove the seeds & ribs & just use the flesh of the pepper. Add more or less of them, with or without their seeds & ribs, in the salsa verde recipe depending on your tolerance to spiciness.

SWEET CORN - another long-awaited summer treat! You might find a worm or two in this pesticide-free corn - simply cut it out before cooking. To cook on the grill, cut the silk off the tip & peel

a couple of the outer leaves off. Soak ears with remaining leaves intact for 15 minutes or so to prevent them from burning, then throw them on a hot grill for a few minutes on each side until leaves are blackened. Let them cool for a couple of minutes, then pull down leaves to use as your handle.

SWEET PEPPERS - Just a teaser of what's to come. Remember: in your box - if they are orange or red they are sweet. If they are green, they are jalapenos and hot! These little guys are great in a stir fry or chopped fresh in a salad. Store in fridge.

RED ONION - are great fresh, chopped in salads or salsas. You'd better continue to store your onions in the fridge, as they aren't quite cured.

TOMATILLOS - the cool looking cousin of tomatoes & peppers, tomatillos are a staple in Mexican cooking. They're most famously used in Salsa Verde, recipe below, but they can also be chopped & tossed into soups & stews, chili, & sauces. They keep best hulled & stored in plastic in the fridge, where they'll keep for 2-3 weeks. You can also freeze them raw, chopped up or whole, or roasted.

TOMATO (MIX) - you will be receiving a couple of romas and a couple of red slicing tomatoes and perhaps an heirloom tomato. All are great for slicing up for sandwiches or in salads. Do not store in fridge! (Store on counter).

SALSA VERDE

GINGER GLAZED CARROTS

1 lb. tomatillos, hulls & stems removed
 1 medium yellow onion, quartered
 2-3 cloves garlic, peeled
 3 jalapeno peppers, stems removed & cut in half the lengthwise (remove seeds if you don't like heat)
 1/4 c. cilantro, chopped
 1/2 lime, juiced (optional)
 1 Tbsp. salt
 Roast tomatillos, quartered onion, whole cloves of garlic, & halved jalapenos in baking pan at 450 degrees for 6-8 minutes, stirring once or twice, until tomatillos are soft & everything is starting to char. (You can do this in tin-foil on the grill if you've got the grill going, too.) Cool roasted veggies a bit & throw them, the cilantro, & salt in a food processor & pulse until smooth. Stores in fridge for about a week. Freezes super well.

1 pound carrots, approximately 7 medium, cut on the bias 1/4-inch thick
 2 tablespoons unsalted butter
 salt to taste
 1 Tbsp. fresh grated ginger
 1 cup ginger ale
 1/2 teaspoon chili powder
 2 cloves garlic, minced
 1 tablespoon chopped fresh parsley (optional)
 In a 12-inch saute pan over medium heat, combine the carrots, butter, salt, grated ginger, and ginger ale. Cover and bring to a simmer. Once simmering, stir and reduce the heat to low. Cook for 5 minutes, covered. Remove the lid, add the chili powder and garlic and increase the heat to high. Cook, tossing occasionally, until the ginger ale is reduced to a glaze, approximately 4 to 5 minutes. Pour into a serving dish and sprinkle with the parsley. Serve immediately.