



ONE POTATO TWO

NEWS FROM THE FIELDS OF DRIFTLESS ORGANICS

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Week Twelve! We truck right along with much enthusiasm and good attitudes all around. The weather has been pert near perfect and we are really taking advantage of it. Hard to believe, but we are starting to plan where some of next year's crops are going to go. This helps us decide what to do with the fields that had early spring crops in them that are now empty. The cycle truly never stops, does it?

As the weeks progress through the season, I hope that you all have come to feel some sort of connection with us, your farmers, who are growing some of your food for you. I know we feel connected to you! After all, you are providing us with our livelihood, and for this we are forever grateful. Here are some tidbits about the farm that may help you get to know us even a bit more...

DID YOU KNOW?

Some fun facts about Driftless Organics:

Noah, Josh and Mike's combined ages: 90. **Combined years of farming:** 46.

We rent 100% of our land that we grow vegetables on! Yep, that's right - the only ground we own is what's stuck to our boots! We rent acreage from about 10 different land owners and all in all we have over 50 different fields with crops in them. Some of these fields are quite small - with our smallest being about a 1/4 of an acre.

Farthest distance we have to travel to a field: 12 miles. There are certain crops like sweet potatoes and carrots that need a certain type of soil to grow well. We are willing to travel to find the right types for the right crops.

We rent our packing shed and office too! We're still a pretty young business and this was the best way for us to get up and running. We hope to someday, sooner rather than later, own our own packing house and office spaces.

We grow about 30 acres of vegetables.

We grow over a 100 different varieties of vegetables!

Number of tractors in operation: 10. And we certainly are NOT brand/make/model particular. We own a John Deere, a International Harvester, 2 New Hollands, a White and some other brands you probably have never heard of. Diversity is the spice of our tractor line up.

Total horsepower of all tractors combined: 687.

Number of wheels operating and in service on various tractors, wagons, etc: 286.

Some of our crew have been working with us for over 5 years! Rachel is the longest running veteran who has been with Driftless since the first season in 2006.

Number of fingers working every day in the field: 100.

Number of carrot seeds planted this year: 1,400,000.

Number of cucumber seeds: 6,000.

Number of broccoli plants transplanted in 2011: 17,312.

Number of Sungold cherry tomatoes picked so far this year: 96,240.

THIS WEEK'S BOX

Cucumber
Dragon Tongue Beans
Edamame
Garlic
Green Kale
Green Savoy Cabbage
Mixed Bag o' Tomatoes
Purple or Green Beans
Rosemary
Sungold Tomatoes
Sweet Corn
Sweet White Onions
Yukon Gold Potatoes

Our first CSA season was in 2007 and we packed 50 boxes a week for approximately 35 members.

This year we are packing 430 boxes/week for about 650 members.

Our goal: we hope to eventually (some day) pack 1,000 boxes a week.

Number of CSA boxes packed since we began our CSA: 32,590.

Average pounds of produce harvested in one day: 1,200.

Pounds of onions harvested this year: 20,000.

Height of all of our harvest trays, bins and totes stacked on top of one another: 1,495 feet.

Inches of rain between June and August 2010: 21.27. **Inches of rain** between June and August of 2011: about 8.5.

If all of our vegetables grew in one single row it would stretch for: 103 miles.

Number of awesome CSA members who we can't thank enough: every single one of you.

Tomato, Cucumber, Kale & Cannelini Bean Salad

2 large or 3 medium heirloom tomatoes
1 cucumber
1 bunch kale
1 can or 2 cups cannellini beans, drained
½ cup pitted kalamata olives, quartered lengthwise
1 Tbsp. garlic, minced
1 Tbsp. rosemary leaves, coarsely chopped
1 tsp. honey
3 Tbsp. white wine vinegar
1/3 c. olive oil
Salt & pepper to taste
½ cup feta, crumbled
¼ cup fresh parsley

Core tomatoes & slice lengthwise into wedges. Let drain on paper towels. Peel stripes lengthwise in cucumbers if you wish, cut in half, deseed, & slice on the bias. Also let drain on paper towels. Meanwhile, strip kale leaves from stems, coarsely chop, & blanch in salted, boiling water for about 1 minute. Immediately cool in ice water or plenty of cold, running water. Drain well in a colander. In a medium bowl, whisk together garlic, rosemary, honey, & white wine vinegar. Add oil in a slow stream until emulsified. Salt & pepper to taste. Gently combine vegetables, beans, olives, & dressing in a serving bowl, garnish with feta & parsley, & serve. Serves 4-5.

Poblano Cream Sauce

2-3 poblano peppers
1 Tbsp. oil or butter
3 cloves garlic, minced
black pepper to taste
1 cup white wine
1 cup heavy cream
salt to taste

Either over a hot grill, gas stove, or broiler, roast whole peppers until blistered & starting to blacken. Place in a covered bowl to cool, about 10 minutes. Remove skin under running water, deseed, & chop. Set aside. Heat oil or butter in a medium saute pan over medium/high heat. Add garlic & stir until fragrant, about 1 minute. Add black pepper & white wine & simmer until reduced a bit, about 5 minutes. Add chopped poblanos (about 3/4 cup worth) & cream, bring to a boil, & simmer for for about another 6-8 minutes, until thickened. Add salt to taste & serve over pasta, chicken, pork, etc. Serves 3-4.

Cucumber - try the salad recipe below or check our website for some others... This will be it for the cucumbers until our pickling cukes come in. We apologize for the inundation of them. We try our very hardest to stagger two plantings so that there will be a break between the two. This year's funky spring weather made both planting run into one another. Hence, continuous cukes.

Edamame - Yum! Such a fun, tasty snack or start to a Japanese meal. Simply throw the edamame, shells & all, into boiling, salted water. Cook for about 3 or 4 minutes, drain, sprinkle on some more salt, & cool a bit or completely. Eat by squeezing the beans out of their shells between your teeth. Store in plastic in the fridge until ready to cook. You can also freeze them! Simply blanch and put into a freezer bag, shells and all.

Garlic - the garlic is fully cured now and can be stored on your counter or in your pantry like you would with store bought garlic. You will be getting 1-2 heads of our German Hard-Neck variety, which is all-around great tasting a versatile garlic.

Green or Purple Beans - You can always put beans in stir-fries, curries, soups, or pasta but we just really love them steamed & drizzled with lemon juice & olive oil. Or sautéed with LOTS of garlic & some minced tomatoes.

Green Savoy Cabbage - for a simple side dish, try sautéing some sliced savoy with sweet onions, fennel seeds, & garlic in oil & finishing with a bit of white wine at the end.

Mixed Tomatoes - We send you tomatoes at various stages of ripeness so that they will last and you don't have to eat them up all in one day. Simply store them on your counter and when they are soft/slightly squishy to the touch and their color is full, then they are ripe. There will be a mixture of tomatoes in your paper bag again and if you are curious about what tomato is what, check out the tomato recipe page on our wesite!

Poblano Peppers - the poblanos are the dark green peppers in your box. You will be getting 5 of them and they are medium spicy. One of the yummiest chiles for roasting (& stuffing with

cheese & onions for chiles rellenos - there is a great recipe on the website!!) & adding to salsa, enchiladas, eggs, chili, etc. Or try the tasty creamy poblano sauce recipe, below, with grilled chicken or pork.

Dragon Tongue Beans - The dragon tongue beans are a flatter, larger but very tender variety of bean. Both the purple and the dragon tongue are delicious raw or cooked, but are prettiest when raw, as they both lose their purple color with cooking. Store in plastic in the fridge & use within a few days. You can always put beans in stir-fries, curries, soups, or pasta but we just really love them steamed & drizzled with lemon juice & olive oil. Or sautéed with LOTS of garlic & some minced tomatoes.

Rosemary - one of my favorite herbs - I love it in pasta, pizza, breads, potato dishes, with zucchini, salads, tomatoes... It also makes a tasty addition to lemonade - simply simmer a sprig in a cup of boiling water for a few minutes, remove, add sugar or honey & lemon juice to taste, cool, & serve. Or try it in the cuke-tomato-kale salad below.

Salad Mix - Just a small bag of lettuce mix and we apologize for that. We cut the whole patch and this is what it gave us! We'll have more in future boxes for sure. Best used on sandwiches, wraps, burgers, etc.

Sungold Tomatoes - if you have a dehydrator, these make great dried tomatoes when cut in half. Or you can freeze them whole. Or just eat them all.

Sweet Peppers - you will be getting 4-5 red or yellow Italian frying peppers (sweet) plus a red or yellow bell pepper. Remember - sweet peppers freeze wonderfully.

Sweet White Onions - the best for fresh eating, eat 'em while you can! Store in the fridge or on your counter.

Yukon Gold Potatoes - hurray!!!! The first potato harvest! I like freshly harvested potatoes like this best just steamed or boiled whole & served with butter, sour cream, & some chives or parsley if you've got them, & lots of black pepper - nothing is more delicious!! Store in a paper bag in a dark, cool place or the fridge (just bring them up to room temp before cooking).