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News from the Fields of Driftless Organics

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Week #14! In the matter of days, we have gone from the heat and humidity of summer to the relative frigidity of cold fall days. A shock to the system to say the least! But it makes the introduction of your first installment of winter squash (delicata) all the more justified. Yes, it is true, fall is nipping at our heels, whether we like it or not. I've got mixed feelings about this time of year. I mean, I love it for the cool nights, crisp mornings and that smell in the air is heaven! But, as I watch the leaves turn and things die down, I can't help but feel a wee bit depressed. I understand that it is all cyclical but there is this underlining feeling of opportunities lost, of dreams unrealized and of summer moments squandered, never to be experienced again.

Oh well, it is what it is and we approach the season with open arms, more ready than ever to start bringing in the fall storage crops like potatoes, winter squash and carrots. Speaking of which, its about time to start thinking about those post-season boxes to help you get through the winter, sans Driftless Organics. More to come on that in future newsletters. For now, let's PARTY!

The time of harvest is a time of celebration - to rejoice both at the yields of our crops, but also to see that the end is in sight. And what better way to celebrate than with a barn dance! We are officially inviting all of you, our CSA members, to our 2nd annual barn dance/harvest party. Last year, we made this into a fundraiser as well (for flood recovery), but this year it is purely for fun; and to provide you all with the opportunity to see where we farm.

This year's dance will be held once again at Aspen Farm, home of Dani and Mike. While this year we aren't growing any of the veggies here, it is a great place to gather, eat, dance in the barn and shuttle off to see some of the fields if anybody wishes. We can also go check out the beef cows if anybody wants to. This is your chance to, if nothing else, meet us. And we would certainly love to meet all of you.

The music for this year's celebration doesn't start until about 4 or 5, but we will have a potluck dinner, and in the afternoon, a field tour or two. We can pick some pumpkins, dig some potatoes, or just drive around and see some of the fields that we grow your food in. So, mark your calendars for October 4th, for the 2nd annual Driftless Organics harvest party!

the box!

Carrots
Collard Greens
Cilantro
Delicata Squash
Edamame
Eggplant
Heirloom Tomatoes
Garlic
Mixed Potatoes
Red Cabbage
Red Onion
Red Slicer Tomatoes
Roma Tomatoes
Sage
Zucchini



last year's barn dance...

party details

WHEN: Saturday, October 4th
2pm until ?

WHERE: Mike & Dani's farm -
47664 Aspen Rd. Soldiers Grove,
WI 54655.

WHAT TO BRING: Dish to pass,
warm clothes.

ACCOMODATION:

You are more than welcome to camp on our (Dani & Mike's) land or on some of our rented ground (about 5 miles from the barn dance). Otherwise there are a few nice motels in the area:

Soldiers Grove (5 miles away):
Country Gardens Motel & Restauraunt. (608) 624-3254.

Readstown (5 miles away): Kickapoo Crossroads Motel. (608) 629 - 9999.

Viroqua (13 miles away) Super 8 Motel. (608) 637-3100.

OTHER THINGS TO DO IN THE AREA:

The DAM challenge (Oct 4): Every year, the Kickapoo Valley Reserve hosts a bike/run/canoe race. For more info: go to <http://kvr.state.wi.us/category.asp?linkcatid=2197&linkid=949&locid=115>.

Vernon Vineyards. Go on a winery tour! www.vernonvineyards.com.

The Viroqua Food Co-op. Check out where Dani works and where we sell some of our produce. www.viroquafoodcoop.

SCHEDULE:

2 pm: arrive, pitch a tent, go on a farm tour, relax....

4 pm: potluck begins - don't forget your dish!

5 pm: square dance time!!!
More music to follow including the AMAZING surf rock/old tyme country music band "The Noble Surfers" and then the funky tunes of "Bacon Equity".

FOOD: We (Dani) will be preparing a couple of great dishes using farm veggies, but it would be great if y'all could round up a dish to bring along (if you bring a pie, you will be honored like royalty). We hope to see you all at the PARTY!!!

INTRODUCING.... Elizabeth! For about a month now, we have been blessed with a fabulous farm chef, Elizabeth. Hailing from Vermont, Elizabeth has been helping out on the Engel Dairy Farm, and now prepares amazing meals for us and the crew, 3 days a week. As the temperatures get colder, there is nothing like a hot meal in the middle of the day to keep us going. This week, she is filling in for dani with box ingredient ideas and a couple of fantastic recipes. Thanks Elizabeth!

ASIAN SLAW

This might use up more than half your box, but it's worth it!

Throw these ingredients in a bowl:

1 small head cabbage red or green or any combination, thinly sliced

2 or 3 carrots shredded

half a red onion thinly sliced

2 sweet peppers, thinly sliced

½ bunch of cilantro coarsely chopped

Dressing:

I like to make this in a jar so I can shake it all up.

¼ c. sunflower or olive oil

1/3 c. rice wine vinegar

2 T. soy sauce

2or3 T toasted sesame oil

3 in. piece of fresh ginger peeled and grated

½ T chili garlic paste or to taste

2 T. honey

Combine and enjoy! This is **EVEN** better the next day. Be creative and use whatever you can find!

DELICATA SQUASH DELIGHT

This squash is SO versatile, possibly my favorite...

Preheat oven to 375

Halve the squash lengthwise and scoop out the seeds.

Prick the inside of the squash with a fork.

Put a tablespoon of butter in the well of the squash. Salt & pepper.

Roast squash until soft.

You will be happy if you eat this right now.

For something even better...

Drag a fork up and down the inside of the squash to mix in the melted butter.

Add a little brown sugar, hot paprika, grated cheese and top with breadcrumbs.

Return to the oven till cheese has melted.

YOUR BOX!

COLLARD GREENS - If you like anything as crazy as bacon, try frying chopped bacon, chopped collards and walnuts for a quick side.

DELICATA SQUASH - One of my favorite of the winter squash. The best part about this one is that you can eat the skin after it's roasted.

CARROTS - Mmmmm, delicious carrots...

CILANTRO - There are SO many ways to use Cilantro, try it in the Asian Slaw!

EDAMAME - I love to eat these by the bowlful with toasted sesame oil and tamari.

HEIRLOOM TOMATOES - It's a tomato explosion. For those of you that got a Striped Cavern (red w/ yellow stripes, shaped kinda like a bell pepper) - try stuffing it with cheese and roasting it!!! Otherwise, there is a Nebraska Wedding (like a slicer, but orange and sweeter) and some various other yum-yum tomatoes.

RED SLICER TOMATOES - See Red Onion...

RED CABBAGE - This versatile vegetable is indispensable

for it's high vitiman and mineral content as well as it's beautiful color.

RED POTATOES - Parboil or lightly steam them & then fry 'em up with garlic & herbs for a breakfast with scrambled eggs!!

ROMA TOMATOES - Make up some salsa (cooked or fresh), soup, or spaghetti sauce! Romas are the best tomato to cook with as they have less juice & seeds than slicers.

SAGE - The Classic Thanksgiving Herb is great all year long with roasted vegetables.

SWEET PEPPER MIX - You've got one giant pimienta and a chocolate sweet.

RED ONION - Thinly sliced Red onion is a great partner for juicy tomato slices, a little olive oil, salt & pepper!

ZUCCHINI - There are songs about the long lived zucchini - my suggestion is zucchini bread with chocolate chips and walnuts. Delightful.

*** SEWARD SITE MEMBERS ***



Your site hosts (Sean and Julie) are having a bonfire on the 25th of September. 7pm!!!
You are all invited....