



# ONE POTATO TWO

NEWS FROM THE FIELDS OF DRIFTLESS ORGANICS

Volume 5 • Issue 15 • September 15-17, 2011

*Week 15! Well, we received our first frost on Wednesday night and we are doing our best at pretending it never happened. Most things remain unscathed except the eggplant and a few other small plantings. Frankly, we just aren't ready for this nonsense and hope that we have at least a few more weeks of summer-like weather. But, we will take what comes. Early frost or not, it has been one heck of a year so far...*

## Reflections on the 2011 Season

**T**here's something about the changing of season that puts me in a reflective sort of mood. Like every year, 2011 has seen its share of ups & downs. We started everything off with a very cool and late spring where the all the plants just sort of sat there, waiting. This was slightly terrifying and somewhat frustrating because more than anything, spring is about getting started off on the right foot. Even the slightest of hiccups can haunt you all season long.

Luckily, we made it through those cold, wet days. Even though the first box or two was a bit on the light side, I'd like to think we made up for it as the season progressed. June saw record breaking broccoli harvests, and once the heat came, the vegetables (and the boxes) really did catch up.

The spring coolness was made a tad worse by some slight flooding in early June. As bad as any flooding is, we didn't really see too many ill effects until that second harvest of carrots (those small and bland yellow and orange guys from a few boxes ago).

Before we knew it, we were in full swing and the summer season was about as opposite from the spring as you could get: hot and dry. This really tested the limits of our irrigation abilities (and our sanity dealing with heat indexes into

the high 100s). It was a mad scramble each and every day to get water to all the fields that needed them and there were fields that we couldn't water that just plain suffered through the min-drought. A valuable lesson learned: don't plant vegetables in a field you can't water!!

Those hot dry days resulted in pretty pitiful broccoli, a worthless planting of cauliflower, & some mighty small early potatoes. But it wasn't all bad - the heat and dry conditions led to bumper crops of tomatoes & peppers, arguably our best harvests ever! And that my friends is exactly why we grow such a diverse range of crops. When one thing fails, another is sure to succeed.

The 2011 season has also seen one of the best crews in the history of the farm. We have had the privilege of working with Patrick, a stellar tractor operator and we are happy as can be with the news that he will be staying on for another season. Lauren, the 2011 harvest coordinator, has gone above and beyond her newly appointed duties and has made things out in the field run as smoothly as they ever have.

This July, we had to sadly say goodbye to Adrian, the best packing shed coordinator ever. This created a void that has been impossible to yet fill, and we are still



searching for his replacement.

On the equipment front, we got the hang of our new Mechanical Transplanter 5000, which has helped us out tremendously with planting crops like broccoli, cauliflower and even lettuce. Every year, when we can make

## THIS WEEK'S BOX

- Baby Spinach
- Basil
- Butternut Squash
- Cilantro
- Garlic
- Habanero Peppers
- Leeks
- Rainbow Chard
- Red Potatoes
- Red & Yellow Sweet Bell Peppers
- Sweet Corn
- Tomatoes
- Yellow and/or Purple Beans
- Yellow Onions

technical upgrades like this one, we rejoice at another job on the farm made that much easier and another headache solved.

You know, life isn't all about farming and I am happy to say that we have managed to have a bit of off-farm fun this season. This summer's weather has made for some wonderful paddling adventures - we even got Noah out on the river a couple times!

We saw long-time & much valued crew member Rachel get married (Driftless beets & sunflower oil even had a presence there, in her chocolate wedding cake!) & Driftless veteran Keefe get hitched as well (lots of Driftless produce at that one, too!).

Our farm chef and recipe writer Dani had an amazing catering season and had fun stealing Driftless crew members for help cooking & serving at weekend catering gigs (that always feature Driftless produce, of course!).

Another memorable event on the farm has been weekly ping pong night! After packing CSA boxes, we head over to Mike & Dani's barn and play ping pong for a few hours. This has been a great time for all of us to unwind & have some fun together not working!

Now don't get me wrong - the season is far from over. We still have 5 awesome weeks ahead of us filled with goodies such as sweet potatoes, parsnips, winter squash and rutabaga. We have a lot of work left to do, getting all of those crops harvested and in storage. To be perfectly honest, this is the best type of work imaginable. Each and every day is filled with bounty and we are so happy to be able to share that with you. Let's hope that the remaining 5 weeks will be as awesome as the previous 15 have been. 2011, you have been good to us. Here's to a season for the record books!

# THIS WEEK'S BOX

**Baby Spinach** - green salads are back! Tasty with red peppers, tomatoes, red onions, feta, & kalamatas with a splash of balsamic vinegar & oil. Add grilled chicken or some marinated cannellini beans & call it a whole meal! Make sure you wash your spinach thoroughly - that grit sure does like to hide out in the leaves.

**Basil** - just a wee bit for sandwiches, bruschetta, or pasta sauce. Doesn't keep long - use it up within a day or two. **We put 2 habanero peppers in with your basil.**

**Butternut Squash** - my favorite squash for its smooth texture, nutty flavor, & versatility - you can cut it in half & roast it like any other winter squash, but, if you wish, it's the easiest squash to peel & simmer in soups or curries. Keep on the counter for several weeks.

**Cilantro** - Possibly the last of it for the season. Keep it in plastic in the fridge & use up within a couple days.

**Leeks** - you know fall is approaching when the leeks start coming in. People mainly associate leeks with potato soup, which is indeed delicious, but they are also really nice sauteed with peppers & greens.

**Habanero Peppers** - There are just two of these little hot devils and they are in your bag of basil. Purportedly one of the hottest of peppers in the world, so be careful!

**Mixed Tomatoes** - Make sure to store these at room temperature, not the fridge, or you risk making them mealy (unless you're cooking with them & then it doesn't matter too much). 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 bags again and if you are curious about what tomato is what, check out the tomato recipe page on our website! No time to deal? Core & cut them up & throw them in a freezer bag for winter soup or chili making.

**Rainbow Chard** - a very nutritious & easy to use green. Although typically used as a cooking green, you can also add chard raw to salads, slaws, juices, or smoothies (sounds gross, but if you add a few leaves to a blender with a handful of blueberries, a banana, & a bit of yogurt you can't hardly taste the chard but you get a big boost of vitamins & minerals). Store in plastic in the fridge & use within a few days.

**Red and Yellow Bell Peppers** - the classic sweet pepper - and super versatile. They go good in just about anything: salsa, sandwiches, eggs or nachos. Store them in your fridge for up to 7-10 days or freeze them by simply chopping them up and sticking them in a freezer bag.

**Red Sweet Italian Frying and Pimiento Peppers** - a couple different types of tasty peppers for sautéing in sauces or soups or roasting for salsa.

**Red Potatoes** - yummy new potatoes perfect for potato salad, boiled potatoes, soup, or skin-on garlic mashed potatoes. Store in a cool dark place.

**Sweet Corn** - just a small amount in this last planting, but nice for dinner for two or adding to a batch of salsa. This was a super late seeding that was more of an experiment than anything. Not our best sweet corn of the year, but not too bad... Use within a couple days for maximum sweetness.

**Yellow or Purple Beans** - the very last picking of an epic season of beans. Hope you didn't get too sick of them.

## Spicy Corn Relish

4 ears corn, husked  
2/3 c. yellow onion, chopped  
2 cloves garlic, minced  
1 habanero pepper, seeded & finely chopped  
2/3 cup sweet red pepper, chopped  
1 tsp. ground cumin  
1 tsp. ground coriander  
1 tsp. non-iodized salt  
black pepper to taste  
1 1/4 c. cider vinegar  
2/3 c. sugar  
3 Tbsp. cilantro, chopped

Boil corn for about 5 minutes. Drain & cool a bit. Cut kernels from cob & place in medium stainless steel saucepan. Add remaining ingredients except cilantro to saucepan & bring to a boil over high heat. Reduce heat & simmer for 20 minutes uncovered. Stir in cilantro & cook another minute. Keeps in fridge for several weeks. To can: remove from heat & ladle into sterilized 1/2 pint jars, leaving 1/2 inch of headspace. Process in a hot-water bath canner for 15 minutes.

## Tomato Potato Galette

*This recipe was originally posted by CSA member Andrew and comes from food.com. It looked (and tasted) too good to not share with everyone.*

5 medium red potatoes, washed & grated  
1/4 teaspoon salt  
1/4 teaspoon coarse black pepper  
3 cloves garlic, minced  
1 teaspoon chopped fresh thyme or 1/2 teaspoon dried thyme  
1 tablespoon white wine vinegar  
1 large egg  
3 tablespoons olive oil  
3 large firm very ripe tomatoes, sliced  
3 ounces gorgonzola or 3 ounces chèvre cheese or 3 ounces feta cheese, crumbled  
10 whole basil leaves, cut 1/4 inch strips

Preheat oven to 400 degrees and place the rack in the lowest position. Place potatoes in a strainer and press with the back of a spoon to remove all the moisture. In a medium bowl, combine the potatoes, salt, pepper, garlic, thyme, vinegar, egg and two tablespoons of the olive oil. Pat the mixture into a well-oiled 9-inch pie plate. Bake for 30 minutes. Remove from the oven and brush the crust with the remaining oil. Arrange tomatoes in concentric overlapping circles on the potatoes. Sprinkle with cheese and basil. Season with salt and pepper to taste and return to the oven. Bake for 15-20 minutes until the cheese is light brown and bubbly. Remove and allow to cool for five minutes before cutting into wedges. Makes approximately six servings.