



# one potato two

News from the Fields of Driftless Organics

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*Week #16! We are trucking right along here, as the weather blesses us with warm, sunny days. These are the quintessential autumn days with the leaves changing all around, the sun shining bright and the warm wind blowing. The crew is feeling good, we are feeling good and we are trying our hardest to get all the crops in before the big freeze. Hopefully it will wait a couple more weeks for us...*

**T**hroughout the season we are constantly critiquing are work, pointing out amongst ourselves where we've made mistakes and what we can improve on for next year. Never is this self-analylsis more prevalent than in the fall, as our mindsets increasingly shift towards the next growing season. With this in mind, I want to communicate to our CSA members some of the critiques we have made of farming practices and what we hope to improve on for next year.

There are certain crops where we goofed up the timing on, and other crops that we didn't the amounts quite right. As this is only our second CSA season, we've made a few mistakes. Some of these mistakes led to the absence of, or very little of, certain vegetables in your boxes.

These are the crops that we wish we could have given you more of: sweet corn, edamame, parsley, eggplant, greens (like arugula) and cauliflower (a tricky crop to grow indeed, for the fact that it doesn't all come on at the same time and therefore

you need to plant much more than you think you'll need).

Then there are those veggies that we needed to plant several rounds of so that we would be able to include them in boxes throughout the season. One such is beans. We were able to bring you two rounds of green beans, but it would sure be nice to have a 3rd and perhaps even 4th round to have available right now. Another example would be melons. Our melon crop came in all at once and then went kaput. It would be perfect if we could have had another planting to come in a couple of weeks later.

There are other crops that we feel perhaps you got *too much* of (which can be just as bad as not getting any at all), such as: zucchini and tomatoes (maybe there is no such thing as too many tomatoes?!).

I am not going to go on about how tough it is to get the timing and amounts right on such a wide array of crops - I mean, this is our job after all and we should be able to be relied upon to figure it out. I just will say that we have learned A TON this year and are determined to apply that knowledge to next year's season to improve our boxes. That's the great thing about farming - there's always next year.

While I'm on the subject, let me just open it up to all of you: if you have any suggestions on areas of improvement, please shoot us an email! We will be having an online survey later in the fall, but now is as good a time as any to let us know what you'd like to have seen more of. Thanks!

-Mike

## the BOX!

Beauty Heart Radish  
Carrots  
Cucumber  
Cilantro  
Garlic  
Green Cabbage  
Onion  
Sweet Peppers  
PurpleTop Turnips  
Russet Potatoes  
Tomatillos  
Tomatoes  
Winter Squash: Ambercup  
Zucchini

BONUS ITEM: Stuffing  
Tomatoes

## WINTER STORAGE BOXES FOR YOU!!!

We are now taking orders for our Turkey-day box (delivered on Nov. 20) and the Holiday box (delivered on Dec. 18).

Each box is a hefty box of storage vegetables (about twice the size of your CSA share). They will contain a sizeable amount of the following: **potatoes, carrots, sweet potatoes, onions, garlic, winter squash, parsnips, turnips, beets (just a few) and a cabbage or two. In addition, dani will be putting together a bunch of recipes and detailed storage tips on each item.** The price on these boxes is \$50. If you are interested and want to place an order or want more information you can email me directly at [mike.lind@driftlessorganics.com](mailto:mike.lind@driftlessorganics.com).

To Sum it Up:

**T-day storage box: (Nov 20) - \$50.**

**Holiday storage box: (Dec 18) - \$50.**

You can email Mike at [mike.lind@driftlessorganics.com](mailto:mike.lind@driftlessorganics.com) to place your order.

## Please Come to our Harvest Party!

**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.

### 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:** It's a POTLUCK! Bring a dish  
to pass (or a pie:)).

# YOUR BOX!

**BEAUTY HEART RADISH** – OK for all of you radish fans who haven't yet tried a beauty heart, you're in for a treat. Mild & beautifully fuchsia-colored inside, this winter\* radish is not only a great conversation piece but delicious grated on salads/in slaws or sliced on a relish tray. They can also be cooked in miso soups or stir-fries. \*Winter radishes differ from your standard spring bunched green-top radishes in that they take longer to mature, are usually harvested in the fall, & can be stored (in cold, humid conditions) through most of the winter.

**CARROTS** - There are lots and lots more carrots on their way, so if you didn't get too many this week, fear not...

**CILANTRO** - we're having a great fall crop of cilantro - perfect timing for last chance salsa making!

**CUCUMBERS** – the last of the season, as our current (and last) planting never really took off...

**GREEN CABBAGE** – Some of you are getting a gigantic head of cabbage! Fret not, it keeps well! Simply cut off a chunk for whatever you're cooking & store the rest wrapped in plastic in the fridge. Raw: Shred cabbage & add it to salads or fish tacos; or combine it with carrots & beauty heart radishes & add mayo/yogurt, a pinch of sugar & salt for a fantastic slaw. It's easily added to any stir-fry. Or try steaming whole leaves & using them as wrappers for any number of

fillings (especially good with ground beef/lamb, fennel seeds, & onions).

**JALAPENO PEPPER** – we didn't have very many, but wanted to make sure you had at least one to make up a batch of salsa verde with the tomatillos!

**ONION** - Throw in with your salsa verde.

**PURPLETOP TURNIPS** – ok, so some of you have expressed a dislike of turnips. So we're including my all time favorite turnip recipe (the only one I truly love turnips in) from my favorite Indian cookbook (below). They're also tasty mixed with other root vegetables & roasted, or slow cooked in stews. Store in plastic in the fridge.

**RUSSET POTATOES** - with their dry, flaky texture - are classic for baking, but also do well in soups, mashes, or potato salads. Russets are also the typical french fry potato (for a healthier alternative, cut them in wedges, toss with olive oil, & bake on a cookie sheet for about 45 minutes at 375 degrees). Or try them in the potato salad recipe. Most of the potato's nutrients

- significant amounts of vitamins B6 & C, potassium, & fiber - are in the peel. There's absolutely no need to peel fresh, organic potatoes(!), just scrub 'em good. Store in a cool, dark place in a paper bag.

**SWEET PEPPER** – Another crop that is on its way out.

**SUNGOLD TOMATOES** – A sweet treat to remind us of summer past.

**TOMATOES** – some of the last ones of the season, enjoy them while you can (even if you're sick of them!)

**WINTER SQUASH, AMBERCUP** – is an orange 'kabocha' (Japanese bred) type & is sweet with dry, smooth, deep orange flesh. It's much easier to remove the skin after it's cooked. You can bake (whole & pricked with a fork OR cut in half, seeds removed, & bake cut side down on pan at 350 degrees for 30-45 minutes) or steam it in wedges for about 20 minutes. Delicious with butter (& maple syrup if you like it super sweet) or olive oil & parmesan. You can also use cooked squash in any recipe calling for pumpkin puree.

**ZUCCHINI** – Delicious in chunky pasta sauces, omelets, soups, stir-fries, etc. Store in perforated plastic or crisper drawer in fridge & use up within a week.

**BONUS: STUFFING TOMATOES** - Grab a few, if you like, and stuff full of risotto, blue cheese and peppers. Bake for 20 minutes.

## INDIAN TURNIPS w/ Cumin

4-5 medium turnips  
2 Tbsp. chickpea ("gram") flour (can be found at food co-ops or Indian grocery stores.)  
2 cups chopped tomatoes, with juice.  
2 Tbsp. vegetable oil  
1/2 tsp. cumin seeds  
2 - 3 hot, dried whole red chilies OR  
1 tsp. crushed red pepper  
1/8 tsp. ground turmeric  
3/4 tsp. salt  
Peel turnips & quarter lengthwise. Put chickpea flour in a bowl. Slowly add 2 Tbsp water & mix until smooth. Add tomatoes & 1/4 c. water. Put oil into medium sized pan over medium-high heat. Put in cumin seeds, stir, then add chilies. Add turnips & turmeric. Stir for a minute & add 1/2 c. water, chickpea-tomato paste, & salt. Bring to boil, cover, & simmer on low heat until turnips are tender, about 20 minutes.  
Serves 4. Serve with other Indian dishes.

## POTATO SALAD, New York Style

3 lbs. Russet potatoes  
3 large hard-boiled eggs, coarsely chopped  
1/2 cup bread & butter pickles, chopped  
1/2-cup onion, chopped  
1/2 cup celery or green pepper, chopped  
Dressing:  
1/2 buttermilk  
1/2 sour cream  
1/2-cup mayonnaise  
2 tablespoons Dijon mustard  
Chopped fresh parsley  
Salt and pepper to taste  
Cover potatoes with salted water in large pot. Cover pot and boil gently until potatoes are tender but still hold their shape, about 30 minutes. Drain and cool slightly. Cut potatoes into 1-inch pieces. Transfer potato pieces to large bowl. Add the chopped vegetables. In a separate bowl, mix together the dressing ingredients. Pour over the potatoes and vegetables and toss gently to mix. Season with salt and pepper. Garnish with chopped parsley. Refrigerate.