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## News from the Fields of Driftless Organics

*Week #17! The frost is coming, the frost is coming! We are working hard to get the sensitive veggies all harvested and making plans for everything else and there is not a dull moment here at Driftless this week.*

*The last 2 newsletters have given you a bit of insight into the lives and responsibilities of farmers Josh and Noah. Now this week, Josh took it upon himself to write up a very flattering (and somewhat exaggerated, I must say) description of my duties here at Driftless Organics.*

*What Josh, Noah and I have got going here is a very unique and in our opinion, extremely advantageous situation. We each bring to the table our own set of experiences, knowledge and talents which makes for a very full and diversified farming operation indeed.*

*And logistically, I can not tell you how nice it is to know that any one of the three of us can take a break or go on vacation and allow the other two to run the show. This frees each of us up a bit and keeps us all that much healthier. And to round it all out, we've got the most amazing crew one could ever ask for that has continually come through when we needed them to.*

*It goes without saying though, that all that we do here at Driftless could not be done, and would not matter one bit, if it weren't for all of the CSA members like you supporting and appreciating us along the way.*

### Farmer Profile: Mike Lind

There I was traveling across the Serengeti wilderness area atop a giant African elephant watching the sun set as I herd the faint sound of foot steps...then a door slam...then more clamoring of feet up the stairs. Oh crap, it must be 6:00 AM and Mike coming into the office/(my house), time to get out of bed and meet with Noah and Mike for the morning meeting before the crew arrives at seven. Now back before I was in the Serengeti Mike was most likely fixing coffee and breakfast for himself and maybe a quick game of on line scrabble-what the h--- its only 4:30 am anyhow.

By the time I make it into the office Mike has already hammered out a rough plan for the crew for the morning and maybe even an idea for the afternoon, wow! Before we know it its ten to seven and Mike is off again out to the pack-shed to write the day's work plan on the white board.

We have just over 550 families that are part of our CSA and on any given day it's no telling who may have a question or want to order a beef pack or just plain say hi. Well, somebody has to constantly keep up with replying to e-mails and since I'm terrible at it and Noah is great at avoiding most all computer work that leaves Mike. Its not as if nobody else can do this, its just that Mike goes at it with a type of fervor like no other. Mike is your best 21st century technological farmer.

Here at driftless organics we grow some 50 or more different types of vegetable crops alone and some of those we repeat as many as 15 different plantings over a summer. Who the h--- organizes all of that? ....yep you guessed it, Mike. Whether it's helping a crew member get started with seeding onions in the greenhouse in early March or direct seeding the seasons 6th round of spinach in early September, its diligently Mike. Not only is he making sure all of this gets done, he also has literally tens of hundreds of pages of records from just one season alone. Anything from when we seeded our first round of fennel in the greenhouse this year to where we ordered black Spanish radish seed three years ago. Mike can always look it up on the drop of a hat.

Usually for some sort of literary piece, from a CSA newsletter such as the one you are reading (or at least trying to make sense of) to a quick farm bio for a store, it would most likely be composed by Mike. You just don't find those literary/computer techies that like to get their hands dirty half the time. Mike finds harmony and balance in both sides of the coin.

Speaking of full workloads, multitasking and dirty hands, when Mike gets done at Driftless every day

## THIS WEEK'S BOX:

Acorn Squash  
Daikon Radish  
French Breakfast Radish  
Garlic  
Green Top Carrots  
Pea Tendrils  
Red Beets  
Russet Potatoes  
Salad Mix  
Spinach  
Sweet Potatoes  
Thyme  
Tomatoes  
Yellow & Red Onions

he goes home to work at his farm with his small beef herd that some of you are able to enjoy. And to add onto all of this, Mike is an artist! Mike has hand drawn the beautiful Driftless Organics logo, the sunflower oil label and last but not least the Big River Beef logo. Not to mention, he laid out the entire website from scratch along with keeping up with the weekly updates.

Boy, that sure doesn't leave a lot of time for his beautiful wife Dani, now does it? Well, I hope she drags him away from work every once in a while to hang out with her.

When all is said and done one may think what the heck do Noah and I do all day. Well, that very same thought was just running through my head. Whether it's starting the crew, making a spreadsheet, or seeding carrots Mike is working effortlessly on one of his many jack of all trades.

-- Josh



them off before storing in plastic in the fridge.

ishes and a tomato for a GREAT salad.

**Acorn Squash** – with its moist yellow flesh is most commonly cut in half & baked until tender, then flipped over & filled with butter & brown sugar or maple syrup & returned to the oven for a couple minutes. Store on the counter.

**Daikon Radish** – is a popular Japanese radish that can be eaten raw or cooked (stir-frying or simmering). The top of the daikon is sweeter than the bottom - so save that part for fresh eating especially. Or try it pickled - check out the recipe below. Store in plastic in the fridge.

**French Breakfast Radish** – these pretty little radishes are famous for eating out of hand with salt & butter. They're also beautiful on salads or pickled in the recipe below. The spicy greens are super nutritious & should be eaten in salads or stir-fries within a couple days (wash them super good to remove any grit). The roots will keep longer - a couple weeks in plastic in the fridge.

**Green Top Carrots** – store best without the fairly useless greens, so cut

**Pea Tendrils** – at this stage are best cooked for a little while either stir-fried or simmered in soup.

**Red Beets** – grate them on salads, boil, steam, or roast them whole, or - my favorite - slice them up in thin half-moons & toss with oil, garlic, salt, pepper, & fresh rosemary & roast until caramelized & crispy on the edges. Store in plastic in the fridge.

**Russet Potatoes** – It's time to stop thinking of the russet as a boring old baking potato. These little russets are GREAT roasted (with skins on) or even as hashbrowns. Or try them in the recipe below.

**Salad Mix** – One of the last bags of the year. Enjoy!

**Spinach** – Store in its plastic bag for up to a week. Spinach this size is best used in cooked dishes - but also will make a fine salad. Try chopping it up, mixing it with the salad mix, diced rad-

**Sweet Potatoes** – yet another first! All you Madisonians, check out my article & recipes on sweet potatoes in the Edible Madison magazine. Sweet potatoes are super nutritious & a part of the cuisine of cultures all across the world. Weave them into meals with themes as diverse as Latin American, Tex-Mex, Southeastern US, Caribbean, North African, Middle Eastern, Indian, Southeast Asian, Chinese, Japanese, Polynesian... Store in cool-room temperature place for several weeks.

**Thyme** – is a delicious savory addition to pasta sauces, rice, potatoes, soups, squash, sweet potatoes, fish, & chicken. For a super yummy whole baked chicken with roasted vegetables check out the recipe below.

**Tomatoes** – A nice, healthy bag to round out the season. Goodbye tomatoes!

**Yellow & Red Onions** – are both storage onions that should last some time on your counter or in the pantry.

### Thyme Roasted Chicken with Fall Vegetables

2 1/2 to 3 lb. whole chicken (preferably free-range organic)  
3 Tbsp. butter, softened  
3 Tbsp. fresh thyme leaves  
1/2 tsp. sea salt  
1/2 tsp. pepper  
1/2 onion, quartered  
1 lemon, quartered  
thyme stems  
6-8 small russet potatoes  
4 medium carrots, halved lengthwise  
2 turnips, quartered  
1 medium sweet potato, cut into 6 pieces

Preheat oven to 400 degrees. Rinse chicken under cold water & pat dry. Mix 2 Tbsp. of the softened butter with the thyme leaves, salt, & pepper. Gently release the skin of the tail end & slide your hand under the skin, breaking the connection between the skin & flesh without breaking the skin. Rub the butter-thyme mixture onto the flesh below the skin as far as you can go. Stuff the inside cavity of the bird with the onion, lemon, thyme stems (& some more whole sprigs if you have them), & some more salt & pepper. Truss the legs over the opening & place the bird breast side up in a roasting pan. Roast for 30 minutes & add the vegetables, stirring them into any accumulated liquid at the bottom of the pan. Roast another 30 minutes or so, until the chicken juices run clear when pierced (a meat thermometer should read 180 degrees) & the vegetables are tender. Transfer to a serving platter & serve immediately or keep warm in the oven turned down to 250 degrees & make a sauce with the drippings - over medium heat, add some flour to make a roux & whisk in chicken broth & white wine until desired consistency is reached. Save the bones & scraps to make broth!

### Japanese Quick Pickles

2 carrots, halved lengthwise  
top half of a daikon radish, quartered lengthwise  
1 bunch French breakfast radishes, halved lengthwise  
1 1/2 tsp. salt  
5 Tbsp. mirin (Japanese sweet cooking wine)  
1/3 c. rice vinegar  
4 tsp. sugar

Find a medium bowl that a plate fits into. Toss vegetables with the salt in the bowl. Cover with plastic wrap & top with the plate with a quart jar of water on top to weight the vegetables down. Let sit at room temperature for about 6 hours. Drain vegetables into a colander (don't rinse) & place in a zip-lock bag with the mirin, vinegar, & sugar. Seal, shake up, & let sit for several hours at room temperature & shake a couple more times. Refrigerate for at least 8 hours before serving as is, or sliced thinly crosswise. Keeps 5 days or so.