



### News from the Fields of Driftless Organics

*Here at Driftless, we LOVE this time of year, with all of the enormous amounts of bounty filling our coolers to the brim. We are thankful for all of the sweet potatoes, carrots, parsnips, turnips and squash filling up every empty space we have; and we truly do feel like the richest folks on earth. It is a wonderful feeling to know that all is safely out of the ground and tucked away in storage. Let it freeze! Let it snow! We have worked hard and now it is time to take a much needed, and much deserved breather.*

*The work is not ALL done of course. Now we have to sell, wash and pack all of this stuff - which we'll do over the course of the next few months. Little by little we will chip away at our stores until March or so, when hopefully the coolers will be empty once again, ready to be cleaned out for another season.*

*We are excited as ever to bring you this box - it is chock full (each box weighs about 45 pounds!) of some of the nicest produce we've grown (save for the carrots... see next page's description...). We hope you enjoy your Driftless Organics' vegetables and are able to share them with your friends and families this Thanksgiving!*

**I**n my opinion, nothing exemplifies the glory of local food more than the fall fare. Sure, we all love the strawberries in June, the sweet corn in August and the tomatoes in September, but it is the storage vegetables found in your box that truly

make the 'local' food idea a special thing for me. Maybe it is that romantic notion of putting food away for the winter like pioneers of old, maybe it is that pride I am feeling from accomplishing another successful season, or maybe it is just because I am hungry for tonight's meal of roasted root vegetables.

Whatever the case may be, I get very excited about what 'local food' can amount to in the middle of a cold November (and beyond). As the world turns grey and lifeless outside, we relish in the vibrant orange carrots, the striking pinks of the sweet potatoes, the beautiful purple top turnips and the snow white parsnips. This food is bursting with life, with vigor and with purpose. We are happy and proud to be washing it up because we know it is destined for thankful folks in the Twin Cities and Madison.

Looking forward to this winter - I see no end to the delicious food that awaits. I am thankful for food!! I love eating!!



(from left to right: Keefe, Rachel, Chris, Liz and Adrian - the folks responsible for packing your boxes!)

## THIS WEEK'S BOX:

- Acorn Squash
- Beauty Heart Radish
- Black Spanish Radish
- Butternut Squash
- Carrots
- Celeriac
- Daikon Radish
- Garlic
- Gold Turnips
- Kale Tops (Lacinato & Green)
- Parsnips
- Purple Top Turnips
- Red Beets
- Red Potatoes
- Red & Yellow Onions
- Rutabaga
- Sweet Potatoes
- Thyme
- Yellow Potatoes

As the temperatures plummet, we will continue to be nourished and sustained by the goodness that we worked so hard for. I am eager to spend long afternoons in the warm kitchen, helping to cook large meals with loved ones while the snow flies outside. And most of all, I can't wait to EAT all of that greatness and relish in knowing that what we put into our mouths has many stories and much meaning behind it. It is food grown by us, just a couple miles down the road, in an intentional and well meaning sort of way.

With those quiet days nearly here, we can finally take a moment or two, as we pour over next seasons' seed catalogs, to remember all that we are thankful for.

So, What are you thankful for? I am thankful for more things than I can possibly count, and one of those things is having CSA members like you-all supporting us past the regular CSA season. It is because of all of you that we can continue to keep the lights on, the heat running and be able to come to work every day. Thank you and again, Happy Thanksgiving!

--Mike

## THIS WEEK'S BOX by Dani Lind

*A few words about your storage box: nearly everything can be stored for a number of weeks, so please don't be overwhelmed if you feel there is too much stuff. It is time to discover those nooks and crannies of your fridge, pantry, cupboards and even closets to squirrel away your goods (just don't forget about them!) Remember, as a general rule: keep things out of the light and most importantly: dry! This will help tremendously in the storage of your vegetables.*  
**HAPPY THANKSGIVING!** --dani

**Acorn Squash** – a very moist, yellow fleshed squash classically cut in half & roasted cut side down & served with butter and brown sugar (return to the oven for a couple of minutes cut side up after filling the cavity with the butter & sugar). Store at room temperature or a bit cooler for several weeks.

**Beauty Heart Radish** – Look for the beige and green roots with the reddish tinged bottom. These are great thinly sliced on a veggie platter with hummus in the center. A wonderful addition to that Thanks giving salad.

**Black Spanish Radish** – This is the black skinned root with a white flesh. They are a robust winter storage radish that will store in plastic in the fridge for many months, getting mellower with time or cooking. Delicious grated on salads or slaws or cooked in stir-fries or miso soup.

**Butternut Squash** – You will be getting either 'honey-nut' (a slightly darker skinned and sweeter version) or the the regular butternut (or both). They are both the easiest squash to peel, due to their smooth skin - great for peeling, cubing, & simmering in soup when you don't want to get the oven going to roast it. Store at room temperature for many weeks or at 50-55 degrees for longer.

**Carrots** – and so begins one of the saddest tales of the 2010 season. It goes like this: 19 bins (about 15,000 lbs) of the nicest, sweetest carrots ever grown by us, harvested with utmost ease on 3 consecutive sunny and glorious fall days. We put these carrots in storage with proud smiles on our faces thinking of how we'd be providing folks with carrots all winter long... These were the nicest carrots we had every grown.

And then, we pull a bin out and notice a mysterious blackening of the skins - and that's what you see on your carrots. Don't fret! It is merely skin deep - we promise. Peel those carrots to reveal the true delicious nature of the roots that we were once (albeit briefly) so proud of. We gave you a lot because, unfortunately, we won't be able to sell them as we had hoped. And that blackening? Still a mystery to us...

**Celeriac** – You will be getting 2-3 of these funky light brown a green roots. They are a wonderful & under-used vegetable in our country. It stores for months & infuses a nutty & rich celery flavor & smooth texture to soups, stews, roasts, & mashes. It is also good raw, but browns quickly so you must dip it in lemon-water to preserve its white color for coleslaws, salads, or veggie & dip platters. Store in the fridge in plastic & carefully peel skin off with a sharp paring knife to use.

**Daikon Radish** – another winter radish that stores a long time & sweetens with age. A staple food in Japan, Daikon can be eaten raw, cooked, or pickled. I highly recommend a quick pickle of these and maybe your other radishes as well.

**Garlic** – you will be getting 3 bulbs of our porcelain and 2-3 of our german. The porcelain is great for roasting, and both work equally well in most any savory dish imaginable. Store on your counter and trim out any green sprouts.

**Gold Turnips** – Look for the green topped and yellow roots. Try them raw grated in slaw, sliced with dip, or cooked like any of the other root veggies - boiled, steamed, simmered in soup, or roasted. Their sweet yet slightly spicy flavor is especially delicious cooked alongside pot roast or other roots. Will keep for many weeks in plastic in the fridge.

**Kale Tops (Lacinato & Green)** We're excited to be able to add some kale to your box, thanks to the mild fall. Strip the leaves from their tough stems & steam them & serve by itself with butter & a drizzle of lemon juice, or saute with garlic & toasted sesame oil & tamari. Or add it to soups, stir-fries, pasta dishes, casseroles, etc. towards the end of their cooking time. Store in plastic in the fridge & use it up within a week.

**Onions** – We are bit nervous about putting these onions in the box, as we've been finding some rot in the middle of some, even when the outside looks fine. This is the very last of our onions and we apologize if you do get some rot. Store your onions somewhere dry and try to use them up asap.

**Parsnips** –this pale, sweet, aromatic cousin of the more widely used carrot is terrific in roasts or boiled & mashed or braised & glazed (try a maple syrup & beer or honey & butter glaze). It cooks just like a carrot, & like organic carrots: no need to peel, just scrub - lots of nutrients are found in or just under the peel. Store in plastic in the fridge for several weeks.

**Purple Top Turnips** – another turnip - this one is white with a purple top (hence the name). Will keep for a while in the crisper drawer of your fridge (in plastic).

**Red Beets** – What's thanksgiving w/o that dish of cold pickled beets on the table that only grandpa and that wierd uncle Bob eat? Try roasting them instead with oil, salt and pepper and they'll be gone before the turkey is....maybe. Store for months in plastic, in the crisper drawer.

**Red Potatoes** – great for roasting or in the gratin recipe on the next page. Store out of the light!

**Rutabaga** – is another underutilized & tasty storage veggie. Look for 2 yellowy beige roots with purple tops in your box. Its creamy color, earthy sweet flavor, & smooth texture is great mashed or in soups, stews, or roasts. You can also grate it raw in slaws.

**Sweet Potatoes** – are chocked full of sweetness, vitamins, & minerals. Bake them whole or peel & cut for soups, mashes, casseroles, or oven fries or grate & add to pancakes, hashbrowns, or baked goods. Store at room temperature for several weeks.

**Thyme** – A great Thanksgiving meal herb! Store in plastic, in fridge... or hang to dry!

**Yellow Potatoes** – not our prettiest potates to say the least, but the taste is great. Perfect potates for mashin'. Store out of the light in the paper bag they came in.

## Kale & Potato Gratin

1 1/2 pounds red or yellow potatoes  
1/4 cup olive oil or Driftless sunflower oil  
4 cloves garlic, minced  
2 teaspoon coarse salt  
1 teaspoon pepper  
1/3 cup bread crumbs  
1/3 cup grated Parmesan cheese  
2 kale tops

Preheat oven to 350° F.

Get a pot of water boiling large enough to accommodate the potatoes.

Meanwhile, slice the potatoes 1/4"-thick. Set aside. Remove and discard the spines from the kale then chop the remaining leaves in 1/2"-thick ribbons by stacking the leaves and slicing in the direction of the veins. This doesn't need to be exact, as long as you end up with a pile of roughly 1/2"-thick shreds of kale.

When the water is boiling, add a dash of salt and gently drop in the potatoes, cooking for about 2-3 minutes, until tender, but not cooked through. Drain and rinse with cold water until cooled. Drain again and dump onto a dish towel and blot.

In a large bowl, combine the olive oil, garlic, salt and pepper. Add the kale and rub the olive oil mixture aggressively into the leaves. Layer the kale and potatoes alternately with a sprinkling of bread crumbs and Parmesan in a 9"x12" rectangular casserole or glass or ceramic baking dish.

Cover with foil and bake for 30 minutes. Remove foil and bake another 15 minutes, until top is crispy.

Serves 8.

## Honey Glazed Carrots

1 lb. carrots (or mixture of carrots & parsnips, rutabagas, turnips)  
2 Tbsp. butter (or olive oil)  
1 1/2 Tbsp. honey  
1/2 c. water  
salt & pepper to taste  
Fresh herb such as thyme, rosemary, or mint (optional)

Scrub carrots. Slice carrots into 1/2 inch diagonals & combine them with butter, honey, & 1/2 cup water in a large skillet or sauce pan over medium-high heat. Bring to simmer, lower to medium heat, & cook until carrots are tender (but not mushy) & most of liquid has reduced (10-15 minutes). (If you are combining carrots with other veggies, add quicker cooking veggies like peppers or peas half way through cooking.) Season with salt, pepper, & fresh herb of choice (if using), & serve. Makes 4-5 servings.

## RECIPES!

### Ginger Squash Soup

1 medium butternut squash, peeled, seeded, & cut into 1" cubes  
2 Tbsp. oil  
1 medium yellow onion, chopped  
3 Tbsp. ginger, peeled & minced  
3 cloves garlic, peeled, crushed, & minced  
1 c. vegetable stock or water  
salt & pepper to taste  
juice of 1 orange  
1/4 c. half & half (optional)

In large pot, saute onions in oil for a couple of minutes. Add ginger & garlic & stir for a couple more. Add squash, saute for another few minutes. Add stock/ water, salt, pepper, & orange juice; cover & cook until tender (about 30 minutes). Add half & half, remove from heat, & puree until smooth.

### Southwest Winter Slaw

4 cups mixed root vegetables, grated (such as beets, peeled celeriac, turnips, peeled rutabaga, carrots, etc.)  
juice & zest of 1/2 lemon  
1 egg yolk  
1 tsp. apple cider vinegar  
1 tsp. grainy mustard  
1 tsp. honey  
1/4 tsp. dried marjoram  
1/8 tsp. chipotle powder  
1/2 tsp. cumin seed, toasted  
1/2 c. oil (I like Driftless sunflower oil, of course!)  
salt & pepper to taste

In a large bowl, whisk together lemon juice/peel, egg yolk, vinegar, mustard, honey, & spices. While whisking briskly, add oil in a slow stream until emulsified. Fold vegetables in to dressing, season to taste, & serve. Serves 4-6.

## Savory Nutmeg Sweet Potatoes

1 large or 2 medium sweet potatoes, peeled & cut into 2" pieces  
2 cloves garlic, minced  
2 Tbsp. butter  
1 c. salted water or chicken broth  
1/4 c. creme fraiche or sour cream  
freshly grated nutmeg  
salt & pepper to taste

Melt butter in medium sauce pan. Add sweet potatoes & garlic & saute for a couple of minutes. Add salted water or broth, cover, reduce heat & simmer for 10-15 minutes, stirring once or twice, until sweet potatoes are just tender. Remove lid & simmer for another few minutes until liquid is reduced. Drain & toss sweet potatoes gently with creme fraiche/sour cream & seasonings to taste. Serve hot.

## Garlic Mashed Roots

10 cups cubed mixed root vegetables (such as potatoes, peeled celeriac, parsnips, rutabagas, turnips, etc.)  
6 whole cloves garlic, peeled & left whole  
1/2 tablespoon salt  
1 cup milk or 1/2 & 1/2  
5 tablespoons butter  
salt & freshly ground pepper to taste

Place chosen root veggies, whole cloves of garlic, & salt in a large pot & cover with water. Bring to a simmer & cook for 20 to 25 minutes, or until vegetables are very tender. Drain. Add butter & milk to pot & heat over low heat until hot, remove from heat, add vegetables & mash until smooth (or a bit chunky if you prefer). Season with pepper & serve. Makes about 8 servings.

## Braised Apples, Roasted Acorn Squash and Fresh Thyme

2 acorn squash, peeled (see note), halved, seeded, and cut into roughly 1/2-inch dice (about 4 cups)  
3 tablespoons butter, melted  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 teaspoon salt  
2 tablespoons butter  
1/3 cup diced red onion (small dice)  
1/4 teaspoon freshly ground pepper  
2 Fuji or Gala apples, cut into roughly 1/2-inch dice (about 2 cups)  
1/2 cup chicken stock or vegetable broth  
1 teaspoon chopped fresh thyme leaves

Preheat the oven to 450°F. Line a small baking sheet with parchment paper.

In a medium bowl, toss the squash with the melted butter, cinnamon, nutmeg, and 1/4 teaspoon of the salt. Transfer the squash to the prepared baking sheet, and roast in the oven for 15 minutes, or until golden and fork-tender. Remove from the oven and set aside to cool for at least 5 minutes.

Heat the 2 tablespoons butter in a small saucepan over medium-high heat. Add the onion, the remaining 1/4 teaspoon salt, and the pepper and cook until the onion is soft, about 2 minutes. Add the diced apples and the chicken stock, and bring to a simmer. Cook for 5 minutes, or until the apples are barely tender. (Don't cook the apples too long you want them to retain their shape.) Remove from the heat.

In a medium mixing bowl, combine the roasted squash, the thyme, and the braised apples with their cooking liquid. Toss gently to combine, and serve warm. Serves 4-6.

## Roasted Roots

6 cups mixed root veggies of choice (parsnips, turnips, sweet potatoes, beets, rutabaga, celeriac, potatoes, carrots, etc.) cut into uniform bite size pieces  
3 cloves garlic, minced  
3 Tbsp. olive oil  
3 Tbsp. white wine, sherry, apple cider, broth, or water  
2 Tbsp. chopped fresh sage, rosemary, or thyme  
salt & pepper to taste

Combine garlic, liquids, herbs, salt & pepper in large oven proof baking pan. Stir in root veggies & bake at 450 degrees for about 45 minutes, stirring several times, until done. Serves 5-6.

If you have leftovers, this makes a delicious soup added to vegetable/chicken broth & pureed with some cream.