



News FROM THE FIELDS of
 Driftless Organics!
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ONE POTATO TWO

Here we are: week #3 of the CSA season! We continue forth with smiles on our faces and sweat on as things finally start to look like summer out there. We're certainly not want for rain and the crops are really taking off. We LOVE summer!

So yeah, it rained like hell last weekend and filled our little narrow valley full of a ton of water, which ultimately did a significant amount of damage to a few of our low lying vegetable fields. It also filled our pack shed and cooler with about 4' of water and all sorts of mud. I think all told we received about 10 - 11 inches over the course of a day and half. Yikes!

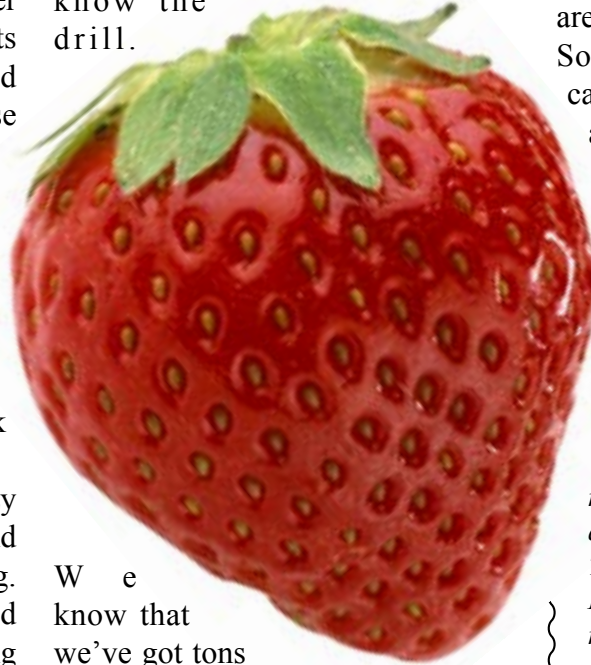
BUT, there's lots of good news here: no one was hurt (thank goodness), and we managed to evacuate almost everything that wasn't nailed down before the water began to rise. Now, we're slowly but surely getting things back to normal.

We've been cleaning like crazy and scooping out all of that mud and water from where it doesn't belong. We've disinfected our cooler and pack house and got it up and running again. We tested the our well water and it came back A-OK. We're back on track (almost) and feeling a lot better about it all.

The flood did rip through and destroy our giant field of fall cabbage, cauliflower and romanesco that we had planted a mere 3 days prior. We reseeded most of this in the greenhouse and purchased

some replacement plants from other neighboring farmers. We'll plant these as soon as it dries out (in a different field that doesn't flood, of course) in hopes that there is enough time in the season for the crops to mature.

We lost about 2 - 2 1/2 acres of potatoes, but we have other fields of spuds that were unaffected. This is the beauty of our farm: we are spread out enough to mitigate the loss that isolated weather events may bring. So, all is well at Driftless Organics. We've been through this before and know the drill.



We know that we've got tons of people supporting us and we know that we'll get back on track before too long.

The good news is that a lot of our fields have been spared and we have a lot of nice looking crops that are on the cusp of coming in. Farmers all across the region have been complaining about the slow start to the season and we're right there with them. Things

THIS WEEK'S BOX

- Broccoli
- Basil Plant (EOW members only)
- Garlic Scapes
- Green and/or Purple Kohlrabi
- Green Kale
- Red or Green Leaf Lettuce
- Flat Leaf Italian Parsley
- Salad Turnips
- Scallions
- Strawberries
- Zucchini or Cucumbers

are just taking their sweet time to ripen. Soon enough though, we will have carrots, beets, broccoli, cabbage and all the other wonderful goodies of summertime.

--Mike

Some more good news: the strawberries! They are coming on like gang busters and you will be getting at least 3 pints in your box this week. The one thing: the berries have been soaking up a lot of this rain so they will be plump and juicy and ready to eat like RIGHT NOW. They won't keep for too long, is what I'm getting at and there frankly is nothing we can do about that. Unlike commercial growers who pick their berries green, we pick ours when they are ripe and at their fullest flavor. This is when they taste the best! So eat 'em up quick! If you can't eat them all up, just remember that they freeze well and are a great addition to smoothies later on in the season. Just spread them out on a cookie sheet and place it in the freezer until the berries are frozen. You can then transfer them to a freezer bag.

Basil Plant - You can plant it in your herb garden or simply leave in it's pot. Water often and pinch of leaves to ensure continued growth. Don't forget to name your plant!

Broccoli - Just a small offering this week, but surely there is more to come. The majority of this planting is looking great, but just behind schedule like everything else. This amount would be a great addition to a stir fry or to the pasta recipe to the right. Store in a plastic bag in your fridge for up to 7 days.

Garlic Scapes - are the gorgeously swirled flowering stem of hard-neck garlic. They are harvested about a month before their better known bulbs are ready to be dug. Scapes can be used as a substitute for garlic cloves, fresh or cooked, or cooked as a vegetable in their own right. Their flavor is slightly milder than garlic; their texture & shape are similar to asparagus when cooked. Store them in plastic in fridge for a week or two. You can fry, sauté, steam, boil, or roast them. The whole stem & flower bud is edible (discard the tough tip above the bud). Scapes are especially good in stir-fries, eggs, soups, mashed potatoes, pasta... Or try the pesto recipe on pasta, pizzas, in dressings, or as a dip.

Green Kale - Strip the leaves off the stem, chop, & add to soups, sauces, stir-fries, you name it, towards the end of cooking time. Or lightly steam whole & serve with olive oil & lemon juice or shaved aged cheese. Stores best in a plastic bag in your fridge.

Green and/or Purple Kohlrabi - Kohlrabi is one of those veggies that many people are intimidated by. Maybe because it looks like a flying saucer? Maybe because it's hard to classify:

a cross between turnips and the cabbage family, the bulbous stem that's most commonly used is slightly sweet & a rich substitute for potatoes in cooked recipes. It's crunchy & delicious raw simply sliced, or grated onto salads or as coleslaw. Try it in the recipe here:

Italian Parsley - is so delicious & beautiful & good for you! It adds such nice color & mineral-rich flavor to salads, pastas, soups, etc. Store in plastic in the fridge for a week or so.

Red or Green Leaf Lettuce - Store in a plastic bag with a paper towel in it to soak up moisture. Lettuce is just all around great thing - you can put it on sandwiches, in salads, use a wrapper like you would a tortilla...

Salad Turnips - don't mistake these for radishes! Your bunch will have mostly white turnips, but there may be a pink one thrown in for fun. They're both delicious and a great addition to salads of course! Remove tops (which can be used in stir fries or in the mixed green pesto recipe). Salad turnips are my new favorite vegetable of 2013. After trying them, I think you'll agree! To store, remove greens and store them separately, in plastic bags in the fridge.

Scallions - Delicious raw or cooked (cook the white parts first & the green parts at the end or as garnish). They go great in stir fries, salads or anywhere else you would be using an onion. Try grilling them! Store in plastic in the fridge & use up within a week.

Zucchini or Cucumbers - both of these are just coming on and there will be plenty of them to come. For now, just enough for a salad (cucumber) or to add to that pasta recipe to your right (zucchini).

Kohlrabi & Salad Turnips with Lime & Chipotle

Kohlrabi & Salad Turnips with Lime & Chipotle

2 medium kohlrabi bulbs, peeled and cut into thin half-moons

1 bunch salad turnips (reserve greens for other use), sliced thinly

2 tsp. Driftless sunflower oil

Juice and zest from 1 medium lime

1 tsp. garlic scapes, minced

¼ tsp. ground chipotle powder

Salt to taste

Combine all ingredients in medium bowl & let sit for 10 minutes or so at room temp before eating by itself, as a relish for tacos, or on top of a green salad. Serves 4.

Pasta with Mixed Green Pesto

3 garlic scapes (tips discarded), coarsely chopped

½ c. walnuts, lightly toasted

Zest & juice of 1 lemon

10 cups coarsely chopped & lightly packed mixed cooking greens (kale, salad turnip greens, kohlrabi greens, scallion tops, parsley, etc.)

½ cup olive or Driftless sunflower oil

Salt & pepper to taste

½ c. freshly grated Parmesan or Pecorino Romano cheese, 3 Tbsp. reserved

1 lb. pasta

Get a pasta pot of water boiling. In a food processor, pulse garlic scapes, walnuts, & lemon zest/juice until finely chopped. Add greens & pulse until coarsely ground (you may have to stop, scrape the sides, & pack the greens down a couple times). In a slow stream, add sunflower oil, salt, & pepper while pulsing. Add cheese & pulse to combine. Cook pasta according to its package directions & drain, reserving about a ¼ cup of the cooking water. Return pasta to pan & fold in pesto & reserved cooking water. Serve with reserved cheese on top & a fresh grind of pepper. Serves 6-8.