



News FROM THE FIELDS of
Driftless Organics!
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ONE POTATO TWO

We're cruising right along here on the farm and having the time of our lives. The weather has been pert near perfect, the sun has been shining bright, we've gotten a few small doses of rain and the crops are just loving it all. Our cucumber and zucchini harvests have been out of control, the beans have been going crazy and the fennel looks amazing. What a year!!

The fall seeding and transplanting has begun and we are about half way finished with it all. As soon as it dries out from yesterday's blessed inch of rain, I'll be back out there to seed crops like fall radishes, turnips, fall fennel and more.

DID YOU KNOW?

Did you know that we've got over 200 of Dani's Recipes posted online? Our awesome new office assistant, Jen, has been hard at work compiling all of the last six years of recipes from past CSA newsletters. Check out classics like: "Green Bean and Fennel Salad with Feta Cheese" or "Lemon Roasted Summer Veggies". Not only are there great recipes like these, but also storage tips, cooking tips and pictures!!

It's pretty is easy to find the recipe pages: just go to our website (www.driftlessorganics.com) and click "Recipes and Storage Tips"...

Garlic harvest is just around the corner and we can't wait. Usually a task that we've completed by now, we decided to wait a couple of weeks because the late spring sort of set it back a bit. Before long, we should have some nice looking bulbs of garlic in the boxes (finally!).

Speaking of things to come, it's hard to believe, but our first planting of sweet corn has ears on it already. Paul and Patrick spent the afternoon yesterday putting up an electric fence, which we hope will deter the raccoons. And now we wait... and we should see some nice looking ears of corn in the next 2 weeks or so!!!

I hope you all are settling in to some sort of "CSA box routine" and are finding new and fun ways to use vegetables that you were unfamiliar with before. And we hope you are able

THIS WEEK'S BOX

Broccoli or Sweetheart Cabbage
Cucumbers
Fennel
Garlic Scapes
Green Beans
Green Top Red Beets
Green Zucchini
Purple Kohlrabi
Romaine Lettuce
Salad Mix
Scallions
Snap or Snow Peas
Yellow Summer Squash

to eat everything in your box. Don't forget - freezing is a wonderfully easy way to preserve some of your box and a great treat come winter. Thanks for you support CSA members and take care.

-- Mike



Here's Noah back in early May, seeding the peas that are now in your box.

Broccoli or Sweetheart Cabbage - Broccoli is delicious fresh, slightly blanched, steamed, sautéed, stir-fried, grilled, or roasted! For those of you fortunate enough to get a sweetheart cabbage: a wonderful little cabbage, so fresh and delicious. Great in coleslaws or even grated on salads with a lemon juice based vinaigrette.

Cilantro - try the yummy cilantro pesto recipe below, that's great on pizzas, pasta, stirred into sour cream as a dip or taco sauce, etc.

Cucumbers - we just can't get enough of these cukes in this hot weather. Try a cucumber salsa: chop cucumbers & toss with lime juice/zest, chopped scallions & minced garlic scapes, a bit of oil, salt & pepper & hot sauce, & chopped cilantro.

Fennel - fennel makes a great anise-y addition to salads, slaws, pastas, casseroles, & soups. The whole plant is edible, from the bulb to the stems to the leaves. Keep in plastic in the fridge & use it up within a few days.

Garlic Scapes - a great seasonal alternative to garlic cloves. Snip the tough tip off just past the white flower bulb & use the rest all the way down the stem like you would garlic cloves - they're just not quite as pungent, so use a little extra. Keep in a vase of water on the counter for several days or in plastic in the fridge for weeks. Try them in the cilantro pesto recipe below.

Green Beans - the first of the season! Enjoy them raw or lightly blanched, steamed, sautéed, stir-fried, or roasted. **Your beans may be a bit dirty and we apologize but we didn't want to wash them and then bag them wet - they don't keep as long. Just give them a rinse before using.** Keep in plastic in the fridge & try to use

them up within a few days. You can also freeze them raw or slightly blanched. This is the first picking of beans and we hope to have much more to come!

Romaine Lettuce - the classic Caesar salad lettuce - or great to mix with your salad mix for some extra bulk. Store in a plastic bag in your fridge.

Green Top Red Beets - the first of our summer beets. Grate the roots raw (unpeeled) on salads or slaws, slice them & eat with dip, or juice them if you're a juicer. Our favorite way to eat them is to slice them up (no need to peel!) & toss them with our sunflower oil, salt, pepper, & fresh rosemary & roast them until they start to caramelize - yum! You can also roast or boil them whole, then cool & slip the skins off, slice, & serve with goat cheese or feta, lemon juice, oil, & fresh mint. The greens are ultra-nutritious & can be treated like any other cooking green (or chopped up & added to salad).

Green Zucchini - delicious stir-fried or grilled or stuffed & roasted. Keep on the counter for a couple days or in the fridge for about a week.

Purple Kohlrabi - Just one of these guys, as broccoli season is winding down for us. Store the leaves separately and both bulb and leaves store best in plastic bags. Try grilling the bulb in slices, eh?

Salad Mix - won't keep long - get it in the fridge & eat within a few days please.

Scallions - a great seasonal substitution for onions in most recipes.

Snap and/or snow peas - crunchy & sweet - enjoy them raw or in stir fries or blanched in salads.

Yellow Summer Squash - these are so pretty this year! BUT they don't keep very well, so be sure to use 'em up soon. They are interchangeable with green zucchini and add color to pasta salads, grilled veggie ensembles or stir fries.

Cilantro & Garlic Scape Pesto

1 c. scapes, cut into 1" pieces (6-8 scapes)
1 bunch cilantro, coarsely chopped (leaves & stems)
½ c. raw pumpkin or sunflower seeds, toasted & cooled
1/3 c. Driftless sunflower or olive oil
½ tsp. salt

Combine all in food processor & pulse until smooth.

Use within a week in the fridge or freeze. Makes a fantastic dip with sour cream or spread with cream cheese.

Delicious tossed with pasta. Or jazz up a basic vinaigrette dressing with a couple of spoonfuls.

Roasted Beet, Fennel & Pea/Green Bean Salad with Lemon & Goat Cheese

3-4 beetroots, cut into 1/8" half-moons
1 fennel bulb, bulb cored & thinly sliced, stems thinly sliced on bias
2 c. green beans &/or snap/snow peas, stems snapped
Juice & zest of 1 lemon
¼ c. olive or sunflower oil
Salt & pepper to taste
¼ c. scallion tops, thinly sliced
2 oz. soft goat cheese or feta, crumbled

Preheat oven to 400 degrees. Toss sliced beets in enough of the oil to coat & pour onto a rimmed baking sheet & sprinkle with salt & pepper. Roast for about 15-20 minutes, until starting get limp. Stir in fennel bulbs/stems & a bit more oil & continue to roast for another 10-15 minutes, until beets & fennel are starting to brown a bit. Add green beans/peas & roast another 5 minutes or so (you don't want the vegetables to be mushy). Remove from oven & let cool a bit. Meanwhile, in a serving bowl, whisk together lemon juice/zest, the remaining oil, & salt & pepper to taste (remember you salted the vegetables already). Stir in roasted vegetables & top with scallion tops & cheese. Serve warm or room temperature. Serves 4.