



News FROM THE FIELDS of  
Driftless Organics!  
Volume 7 - Issue 8  
August 1 - 3, 2013



# ONE POTATO TWO

**F**eels like fall around here - and that's NOT a good thing. As much as we absolutely love these cool temps and cloudy days for working, we worry about our heat-loving crops like tomatoes and peppers. You see - they need those hot, hot days and lots of sun to get all that fruit to ripen and turn the bright oranges and reds that they need to be. No worries though - the forecast does appear to be getting back to normal and we hope hope hope to see some tomatoes and peppers in the boxes before too much longer.

Things on the farm are really humming along and looking great. This is about

the time of year when we finally get caught up on weeding and its right around t h e same time where most of the veggie plants really starting busing out and filling up the space given to them. Needless to say the fields are really looking super ultra green, healthy and beautiful. We're proud of the farm right now and hope that the boxes reflect that!

## MONDAY NIGHT



What the bleep?!

Partly Cloudy  
Low: 48 °F

## THIS WEEK'S BOX

- Bunching Leeks
- Carrots with Tops
- Chives
- Cucumbers
- Gold Beets with Tops
- Green Zucchini
- Jalapeno Peppers
- Lacinato Kale
- New Red Potatoes
- Salad Mix
- Sweet Corn
- Watermelon
- Yellow Summer Squash

-- Mike



## Where's the garlics?

*This is the first time in the 7 years that we've been packing CSA boxes that we haven't packed some sort of garlic "product" (green garlic, scapes, fresh, cured, etc). We just wanted you to know what's going on with that. We, like many vegetable farmers in the region, lost a significant portion of our garlic crop this year. Theories as to why this is abound, but we're pretty certain it has to do with the weird winter of freeze/thaw/ice that we had. You see, we plant our garlic in the fall and then mulch it to protect it from the cold. We think the mulch just couldn't protect those little garlic cloves from the all the ice that came in February. I'd say we lost about 60% of our crop! We're going to dole out what we do have to all of you, but we're going to have to take a week off now and again.*

## DID YOU KNOW?

Do you know what makes a new potato "NEW"? A new potato is called such when it is harvested before the leaves (i.e. the plant part of the potato) die back. The potatoes haven't developed their thick skin (that's why they get scuffed up so easily). New potatoes are harvested early on in the season, and are generally much smaller than our normal spuds. They are also a lot tastier! We think you'll find these new red potatoes to be much sweeter, more tender and more delicate than the potatoes you can buy in the fall. We don't harvest a lot of our potatoes as "new" because it is so time consuming and because they get so scuffed up and "ugly" looking so easily. We had to give some to you-all though, just because they're so darn delicious!

**Bunching Leeks** - mild, tender baby leeks. Use as you would full sized leeks or green onions. Make sure you wash them super well, as grit likes to hide in their many layers, especially around the area where white meets green. Store in plastic in the fridge for up to a week.

**Carrots with Tops** - carrots are also best stored without their greens, in plastic in the fridge. Try the great recipe below - or just cut up for snacks at work!

**Chives** - your chives will look like a bunch of grass, but they are much better tasting and go great with those new potatoes. Chop up really fine and add to potatoes, eggs or pasta sauces right before serving. Store in a plastic bag in your fridge, or in a jar of water on your counter.

**Collard Greens** - a nutritious cooking green that goes well in any cooked green recipe. Before chopping up the leaves always strip off their tough stems. Keep in plastic in the fridge & use up within a few days.

## Ginger Glazed Carrots & Golden Beets

1 bunch carrots, greens cut off 1" above root top  
 1 bunch whole golden beets, greens cut off 1" above root top  
 1 bottle/can of gingerale  
 1 whole star anise pod (optional)  
 Zest & juice from 1 lemon  
 3 Tbsp. butter  
 Salt & pepper to taste  
 Chives for garnish

Bring a large pot of salted water to a boil & boil whole beets for about 20-25 minutes, until just tender. Add whole carrots & boil another 10 minutes or so. Drain. Meanwhile, bring the gingerale & the star anise to a boil in a skillet large enough to hold all the beets & carrots. Boil rapidly until reduced by about half (watch carefully to prevent scorching). Slip skins off beets, trim tail & stem & cut into 6-8 wedges/beet. Cut bigger carrots in half lengthwise. Add to pan of reduced gingerale & stir gently until liquid is syrupy. Add lemon juice/zest, butter, salt, & pepper & continue to stir for another minute or so. Remove from heat & serve with chives as garnish. Serves 3-4.

**Cucumbers** - probably the last of the cucumbers for a while, as our first planting is nearing it's end and our second is just starting to flower.

**Gold Beets with Tops** - gold beetroots taste like red ones, just aren't as messy. The greens are particularly nutritious, tender & delicious - especially when sautéed in butter with a bit of garlic (wonderful alongside the Ginger Glazed Carrots & Golden Beets recipe, below). Best to store the roots & greens separately - keep the greens in plastic in the fridge & use within a few days; the roots will keep in plastic in the fridge for weeks.

**Green Zucchini** - Getting sick of zucchini? Try the recipe below and we think you'll start thinking otherwise.

**Jalapeno Peppers** - the first of the jalapenos! Use to add fresh grassy zing & heat to dips, dressings, salsas & sauces, stir-fries, eggs, marinades, etc. Store on the counter for up to a week & in plastic in the fridge for a bit longer.

**New Red Potatoes** - Hurray! Real new potatoes!! Oftentimes what we see advertised as "new potatoes" are simply small potatoes. These are as fresh as they can get & in my book should be eaten as plain & whole as possible to really show them off - steamed, boiled, roasted, or grilled whole (or cut up in a few chunks if they're bigger) & dressed with butter, a bit of sour cream, & lots of chives. Store in a cool dark place.

**Red or Yellow Watermelon** - I don't know about your but I LOVE watermelon after it's been in the fridge for a few hours.

**Sweet Corn** There will be some worm damage on some of your ears - but it is nothing to worry about. It's harmless, we promise. In fact it means that your corn is organic and therefore it truly is harmless (and delicious).

**Yellow Summer Squash** - a good variety for sautéing, roasting, or grilling. Store on the counter for a few days or in the fridge for a couple more.

## Turkish Zucchini Fritters

*Adapted from Claudia Roden's 'Arabesque'*

3 Tbsp. oil + more for frying  
 2 baby leeks, washed carefully & coarsely chopped (white & green parts)  
 2 medium or 1 large zucchini (about 1 lb), finely chopped  
 3 eggs  
 3 Tbsp. all purpose flour  
 Black pepper  
 1 Tbsp. chopped fresh herbs like parsley, mint, oregano &/ or dill  
 7 oz. feta cheese, mashed with a fork

Heat 3 Tbsp. oil over medium heat & sauté baby leeks until soft. Add zucchini & sauté, stirring, until soft & remove from heat. In a bowl, beat eggs with flour until well blended. Mix in black pepper, chopped herbs, & mashed feta. Fold in zucchini mixture. Heat a thin film of oil in a non-stick or well-seasoned cast iron skillet & fry about 2 Tbsp. of zucchini mixture, a few fritters at a time, turning each over once & cooking until lightly browned. Drain on paper towels & serve. Serves 4-5.