



News FROM THE FIELDS of  
Driftless Organics!  
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# ONE POTATO TWO

Week 13!? They're saying summer is "officially" over, but one look at this week's box and I think you'll agree that summer is in full swing around here. We LOVE this time of year and the insanity of it all. Our fields are bursting with crops and it has been a 7 day-a-week effort just to harvest it all!

Life on the farm continues on. It's hot, dusty and pretty darn dry. We're all a little stressed out, kinda overworked and shooting each other stinkeyes from time to time out in the fields. It's at this time of the year when the dreaded "mid season burn out" starts to rear it's ugly head.

Not to worry though, we're happy

to be working hard and at the end of the day, when all the boxes have been packed and the truck is loaded we are smiling and throwing back a couple brews and giving each other high fives and slaps on the back. This is all part of the fun and we wouldn't have it any other way.



## THIS WEEK'S BOX

Banana Peppers  
Broccoli  
Cilantro  
Cucumbers  
Green Bell Peppers  
Green Zucchini  
Edamame  
Mixed Bag o' Tomatoes  
Mixed Sweet Peppers  
Purple Carrots with Tops  
Purple or Green Beans  
Sungold Tomatoes  
Sweet Corn  
Sweetheart Cabbage

## DID YOU KNOW?

Did you know that we dodged the last ice age? Yep - last time those glaciers came around, they skirted past us instead of mashing down the landscape and leaving a the flat land and glacial till that defines the landscape in other parts of the upper midwest. As a result, we've got the steep forested hills, rolling ridges and lush valleys full of rich soil that define what is know as the "Driftless" Region.

And that's why we chose the name Driftless Organics. We really wanted to have a farm name that embodied our connection to the land that we live and farm in. We are so proud of where we are from and we wanted people to know that!

So no - we're not "drifters" and it's not "Driftwood" or "Shirtless" or even "Dirtless" Organics. It's Driftless, cuz even glaciers don't phase us!

### *So, how DO you tell the difference between a spicy banana pepper and a sweet yellow roasting pepper?*

*Both peppers are "horn shaped": long, skinny and yellow; one can be spicy, the other sweet and delicious. The differences are subtle, but easy once you've worked with and eaten both types. Banana peppers, which are slightly to very spicy are sort of greenish yellow and their skin is smooth, and much thinner. They are usually a bit smaller too. Sweet yellow roasting peppers, on the other hand, are a deeper yellow (almost orange) and their flesh is much thicker and kind of "scrunched up" and wrinkly in places. You can check out the differences on our website recipe pages:*

[www.driftlessorganics.com/recipes](http://www.driftlessorganics.com/recipes)

## SAVE THE DATE: SEPTEMBER 28th!

**You're invited to our 2nd annual CSA Member Pizza Party! This is a great event - complete with farm tours, cider pressing and pizza. You should have received an Evite in your inbox this past week.**

**Banana Peppers** - some of these have been quite spicy, so use caution when handling with bare hands & don't rub them in your eye! Try cutting off a piece & touch it to your tongue to gauge the spiciness of each one. That said, some of them are sweet & mild. sSurprise! Either way, I love them added to salsas, sour-cream or cream cheese based dips, pasta sauce, fajitas, scrambled eggs... Store on the counter for a couple days or the fridge for a few more.

**Broccoli** - for reasons that befuddle us still, most all of our fall broccoli is starting to come in about 3-4 weeks earlier than normal. What that means is that we have a LOT of broccoli. Now, I've never really liked raw broccoli (except the stems), but my mother-in-law has this salad that's converted me. I guess bacon just makes everything better! Try it out below.

**Cilantro** - one of the most versatile herbs, really - it goes with so many different worldly cuisines from Latin America to Africa to the Middle East to Asia! Store in plastic with a paper towel.

**Cucumbers** - slicers to cool you down in this heat! We've got lots of cucumber recipes on our website... or try the one below.

**Edamame** - edamame, in case you don't know are those fuzzy pea pod looking things in your box. To cook: simply boil in salt water for 5 minutes. Drain. Salt. Eat by "shucking" them into your mouth and discarding the pods. We just had the best dinner - a big bowl of salt-boiled edamame, sweet corn with herbed butter, & a big plate of sliced heirloom tomatoes. An all veggie meal!

**Green/Yellow Bell Peppers** - we've been having some troubles getting the bells to ripen (turn red or yellow) before they start to go bad, so that's why a lot of these are half and half or all green. Still great tasting peppers though!

**Mixed Bag o' Tomatoes** - We grow too many varieties to name in this space, but we have extensive info on our website at: [www.driftlessorganics.com/tomatoes](http://www.driftlessorganics.com/tomatoes)

**Mixed sweet peppers:** **Pimento Peppers** - look for the small round squat red peppers in your box (there should be 2 of them. These are our favorite sweet pepper - thick walled, super sweet peppery, & juicy. Use as you would a red bell - raw, sautéed, stir-fried, grilled, or roasted. **Mini Peppers** - cute little peppers that have barely any seeds in them, making them really easy to chop up! A really cute & refreshing (& easy)

appetizer is to cut off their stems & stuff them with goat or cream cheese & fresh herbs &/or capers. **Yellow and Red Roasters** - my favorite sweet pepper, all around sweet and juicy and great for freezing. Store your peppers on the counter for a few days or in the fridge.

**Purple Carrots with Tops** - like carrots - only purple!

**Purple or Green Beans** - gorgeous dark purple beans - try to eat them raw as they turn green when cooked (although it's fun to watch it happen!). Or you may be getting a special green bean called a "hericot vert" which is a french style green bean known for the delicate texture. Both should be stored in plastic in the fridge.

**Yellow Onions** - a great onion to use raw or cooked. The onions should be mostly cured by now, so you can store them on the counter.

**Sungold Cherry Tomatoes** - look for 2 green pints of small orange tomatoes. These are the candy of the tomato world! I love roasting them, but only after I make myself sick from eating too many fresh ones... Store on the counter.

**Sweetheart Cabbage** - really the best cabbage ever - it's just so sweet tasting it makes the best slaws.

## Roasted Tomato & Corn Salsa

- 2 ears corn, shucked
- 1 onion, quartered lengthwise
- 2 - 3 cloves of garlic, unpeeled
- 1-2 banana peppers, left whole (or all 3 if you want it super-spicy)
- 4-5 roma &/or red slicers tomatoes, left whole
- 1 bunch of cilantro, chopped
- juice of a lime or two
- salt to taste

Heat a grill. When hot, oil grates well & place onions, garlic, & peppers directly on grates. After a minute or two (be careful - you want a bit of char, but not total scorching), turn all of the above & add romas. After another minute, turn anything that's getting browned & carefully turn the tomatoes, removing them before they fall apart. With a spatula, remove all ingredients to a heatproof bowl & let them sit until cooled a bit. Stem & de-seed the peppers (you might want to wear gloves), core the tomatoes, & pull skins off garlic. Throw it all in your food processor with the cilantro, lime juice, & salt & pulse to desired consistency. Cut corn kernels from cob with a sharp knife & stir in to salsa. Season to taste with salt

## Broccoli Salad

*This recipe comes from Mike's Mom and is a great summer salad for picnics and BBQs*

- 4 slices bacon
- 1 heads fresh broccoli, chopped
- 3/4 cup sharp Cheddar Cheese, shredded
- 1/2 yellow or red onion, chopped
- 1/8 cup red wine vinegar
- 2 Tbsp sugar
- 1 teaspoons ground black pepper
- 1/2 teaspoon salt
- 1/3 cup mayonnaise
- 1/2 teaspoon fresh lemon juice

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, drain and crumble. In a large bowl, combine broccoli, cheese, bacon and onion. Prepare the dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Combine dressing with salad. Cover, and refrigerate for at least an hour before serving. Serves 12.