



News FROM THE FIELDS of
DRIFTLESS ORGANICS!
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ONE POTATO TWO

Week 17! Well, despite the monsoon-like rains, the harvest party was a success! We ate delicious pizza and wonderful salads and desserts from CSA members and we even squeezed a slightly rainy farm tour at the very end. Thanks to every one for coming out and if we didn't see ya, we hope you can make it next year.

We're trucking along at the farm, slowly but surely getting all of those wonderful veggies out of the dirt and into our coolers. We hope this weather continues because we still have a LOT of stuff to get out, including all of the potatoes, carrots, radishes, parsnips and more. Yikes, I better get out of this office and get to work!

THIS WEEK'S BOX

Butternut Squash
 Cilantro
 Garlic
 Jalapeno Peppers
 Leeks
 Mixed Bag o' Tomatoes
 Mixed Sweet Peppers
 Romaine Lettuce
 Salad Mix
 Salad Turnips
 Spinach
 Sungold Tomatoes
 Sweet Corn
 Sweet Potatoes

DID YOU KNOW?

Did you know that the word "Squash" comes from the Narragansett Native American word askutasquash, which means "eaten raw or uncooked"? Squashes are one of the oldest known crops--10,000 years by some estimates of sites in Mexico. Since squashes are gourds, they most likely served as containers or utensils because of their hard shells. The seeds and flesh later became an important part of the pre-Columbian Indian diet in both South and North America. De Soto, Coronado, and Cartier all saw "melons" (probably squash) in the Americas.

Northeastern Native American tribes grew pumpkins, yellow crooknecks, patty pans, Boston marrows (perhaps the oldest squash in America still sold), and turban. Southern tribes raised winter crooknecks, cushaws, and green and white striped sweet potato squashes. Native Americans roasted or boiled the squashes and pumpkins and preserved the flesh as preserves in syrup. They also ate the young shoots, leaves, flowers, and seeds.

At Driftless Organics, we grow 7 different types of squash and our favorite - butternut - is what's in your box this week. Butternuts are great because they are so easy to peel and can be cubed for use in soups and even stir fries! It's also the squash used in those commercial cans of "pumpkin pie" filling. No fooling. We've got a ton of awesome winter squash recipes on the recipe page of our website at:

www.driftlessorganics.com/winter-squash



Woah, just hold on one second - the CSA season is almost over?!

Yep - we're afraid so. For all of you Every-Other-Week share holders, this is your **second to last** box with your **last** box being Oct. 18. For all of you Every Week share holders this is your **fourth to last** box with the **last** box coming October 24th. This is very sad news for us all, but like fireworks or gin and tonics, all good things must come to an end. I've got some good news though: there's more chances to get in on some more wonderful Driftless Organics goodies. Check it out:

Winter Veggie Lover's Share: 7 boxes total delivered every other week from Nov. 9th - Feb. 1st
 These boxes are about a half-bushel (20 or so pounds) of potatoes, carrots, cabbage, kale, sweet potatoes, winter squash and more.

Or we have TWO larger storage boxes available. These boxes are about 45 pounds of storage vegetable goodness including potatoes, carrots, onions, winter squash, sweet potatoes, parsnips and more. These boxes are HUGE!

November Box: Delivered November 21st

December Box: Delivered December 19th.

Don't forget, we've got our delicious sunflower oil available (in case you want to stock up before the season ends). Also, we still have some grass fed beef available! All of these items can be ordered online at:

www.csaweb.driftlessorganics.com



← Here's Patrick, driving tractor for the winter squash harvest crew. Patrick is our main tractor operator and this is his third season working with us. He tills, cultivates, does irrigation, manages the greenhouse and even helps out with harvests sometimes. He obviously is a HUGE asset to the farm and we're so lucky to have him part of the team. Thanks for all of your hard work over the years, Patrick!

Butternut Squash - You know it's fall when butternut's in your box. This is my favorite squash for its versatility - you can cut it in half & roast it like any other winter squash or you can easily peel its nice smooth skin & cut up the flesh & simmer it in soups or curries. Or you can even make oven fries out of it. Stores on the counter for a couple weeks or in a cool, dark place for longer. If you have leftovers after roasting any squash, puree it & use it instead of canned pumpkin in pie!

Cilantro - try the cilantro pesto butter recipe on grilled corn, below. The leftovers are delicious on crackers, mixed with sour cream for a dip, spread onto grilled vegetables/chicken/steak/pork/fish, tossed with sautéed shrimp, or as a pizza topping. Stems & even roots are edible & tasty, too! Store in plastic with a paper towel.

Jalapeno Peppers - there will 3-4 of these in your box and they range from green to red. How do you tell if it is a jalapeno vs. a mini sweet? The cracks man, look for the cracks! Jalapenos have cracks in their skin. Make sure you wear gloves when working with these if you're worried about burning your hands.

Leeks - also a sure sign of fall! Always make sure to wash them well to remove any grit that may be hiding in their many layers - either cut in half lengthwise almost to the core & then rinse super well or cut into rounds & rinse really well in a colander. Cut in half lengthwise & brush with toasted sesame oil & tamari & grill, or toss with oil, garlic & fresh herbs & roast,

simmer them with potatoes in soup, or try the braised recipe with turnips & spinach, below. Store in plastic in the fridge.

Mixed Bag of Tomatoes -Enjoy them while they last! Try a simple fresh tomato soup for one of these cool nights - sauté onions & garlic in oil, then add a whole bunch of chopped tomatoes & fresh herbs if you've got them (thyme, basil, & rosemary are all nice), & a bit of red or white wine, salt & pepper & simmer until softened. Puree & add cream or crème fraiche, adjust seasonings, & serve with grilled cheese or a salad. Store on the counter. Interested to know what varieties you have? Check out our website at: www.driflessorganics.com/tomatoes

Mixed sweet peppers: What a bounty! Add them to the tomato soup described above while sautéing onions, stir fry, eat in salads or with dip, put on nachos or in fajitas or eggs, or chop them up & freeze raw in freezer bags for winter use! Keep on the counter for a couple days or in the fridge for longer. **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.

Red Potatoes - Delicious mashed, roasted, steamed, boiled, fried, or simmered in soup or curries. Store in a dark, cool place.

Salad Turnips - Look for the bunch of round white balls with green tops. They look a lot like, and sort of taste like, radishes but have a much milder taste and smoother texture. They add crunchy sweetness to salads or relish trays. Or you can cook them as you would any other storage root vegetable - stir-fried, roasted, steamed, etc. Store in plastic in the fridge.

Spinach - cool fall weather means lots of spinach! Enjoy raw in salads or wilted in cooked dishes. Store in the fridge.

Sungold Tomatoes - try this easy vinaigrette: In a food processor or jar for an immersion blender blend 1 cup sungolds with a clove of garlic, some salt, pepper, a drizzle of honey, & ¼ c. apple cider or white wine vinegar. Add ¾ c. oil in thin stream until emulsified. Stores for a week or more in the fridge.

Sweet Corn - a surprise harvest of some of the nicest sweet corn we've had all season

Sweet Potatoes - we LOVE sweet potatoes. Simmered in soups, stews, or curries; baked whole or as oven fries (cut into fry size pieces, tossed with olive oil and cayenne and then baked at 400 until brown) or roasted with other roots/tubers. Yummy. Store them in a dark, well ventilated, cool (50-60 degrees) place loose or in a paper bag (NOT plastic, NOT in the fridge).

Wine Braised Leeks & Salad Turnips

1 large or 2 medium leeks, cut into ½" slices on the bias & rinsed/dried well in a colander
 1 bunch salad turnips, roots thinly sliced & greens coarsely chopped
 2 cloves garlic, smashed & coarsely chopped
 3 Tbsp. butter
 1 sprig fresh thyme, sage, or rosemary (optional)
 1 cup. white wine
 Salt & pepper to taste

Melt butter in a sauté pan over medium heat & add leeks & turnips. Sauté, only stirring occasionally, until starting to brown (4-5 minutes). Add garlic & sauté another minute. Add herbs, white wine, salt & pepper, bring to a simmer, lower heat, & cover. Cook for about 10 minutes, remove lid, & add turnip greens. Cook for about a minute, until greens are wilted, & remove vegetables onto a platter with a slotted spoon. Turn up heat & reduce wine liquid by half (should only take a minute or two) & pour over vegetables. Serves 3-4.

Grilled Sweet Corn with Cilantro Pesto Butter

Cilantro Pesto (makes more than needed - freezes great!):

3 cloves garlic
 ¼ cup toasted pumpkin seeds
 Fresh hot pepper to taste (habanero is great in moderation!)
 Salt & pepper to taste
 2 Tbsp. lime juice
 1 bunch cilantro leaves & stems, washed, dried, & coarsely chopped
 ¼ c. sunflower oil
 4 ears corn
 2 Tbsp. unsalted butter, softened

Make cilantro pesto: In a food processor, pulse garlic, pumpkin seeds, hot pepper if using, salt & pepper until coarsely chopped. Add lime juice & cilantro & pulse while pouring in sunflower oil, until pesto-y. Combine 2 to 3 Tbsp. with softened butter (remaining pesto keeps in fridge for a week or so or freezes beautifully). Grill or boil corn, & spread with cilantro butter & serve. Serves 2.