



News FROM THE FIELDS of
DRIFTLESS ORGANICS!
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ONE POTATO TWO

Week 18! After some cold dreary weekend rain, we are blessed with yet another sun filled week of harvest, harvest and more harvest! It feels so good to check one crop after another off the list: out of the field and into the cooler.

In other news: the packing shed superstructure arrived today and now begins the next phase of the new pack shed building process. The concrete has been poured, the drains dug, the in-floor radiant heating coils installed and the cooler shell has been erected. Now we can assemble the building where the vegetables will be washed and your CSA boxes packed. We're still hoping to have this new building and cooler up and operational before the end of the year.

I can't even begin to explain how exciting this is for us! This is a dream many years in the making and it's finally happening. And it is happening in no small part because of YOU ALL! That's right: because of your continued support over the years of buying our veggies and spreading the good word about Driftless, we have been able to scrimp and save enough to actually make this dream a reality. In a roundabout sort of way, each and every one of you own a little bit of this new facility and I really want you all to know how thankful we truly are! If you'd like, you can follow the pack shed building process online on our facebook page at: <https://www.facebook.com/DriftlessOrganics>.

THIS WEEK'S BOX

- Acorn Squash
- Arugula
- Bok Choi
- Carrots
- Celeriac
- Garlic
- Leeks
- Mixed Bag o' Tomatoes
- Mixed Sweet Peppers
- Sage
- Scarlet Turnips
- Sungold Tomatoes
- Swiss Chard
- Sweet Potatoes
- Yukon Gold Potatoes

DID YOU KNOW?

Did you know that what most people think of as yams are actually sweet potatoes? There's a very good chance you've NEVER EATEN A YAM. They are grown mostly in Africa and parts of Asia and are much more starchy and not as sweet as a true sweet potato. They're not even in the same plant family (yams are part of the lily family and sweets are part of the morning glory family).

We grow about half an acre of sweet potatoes. We buy the wee seedlings (called "slips") in the spring and plant them around the end of May in the sandiest ground we farm (they reeeeeeally like sandy ground to grow in). We water them pretty heavily all season long and then harvest them in the middle of September. We then put them in a room and crank up the heat to about 85 degrees. We also pour a bunch of water on the floor to get the humidity really high. This high heat/high humidity combo is what it takes to "cure" the sweet potatoes: which basically makes them sweeter and makes the skins a little more durable.

We're absolutely in love with sweet potatoes because they are so darn versatile: they're great in soups, or mashed, or roasted with other root veggies. OR, my favorite: make sweet potato oven fries out of them! We have some really awesome sweet potato recipes on our website at: www.driftlessorganics.com/sweet-potatoes/. You may also want to check out an article about sweet potatoes that Dani wrote in a past issue of Edible Madison at: www.ediblemadison.com/articles/view/the-inscrutable-sweet-potato.

The CSA season is almost over? Say it ain't so!

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 **third to last** box with the **last** box coming October 24th. This is very sad news for us all, but like canoe trips and funnel cakes, 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.

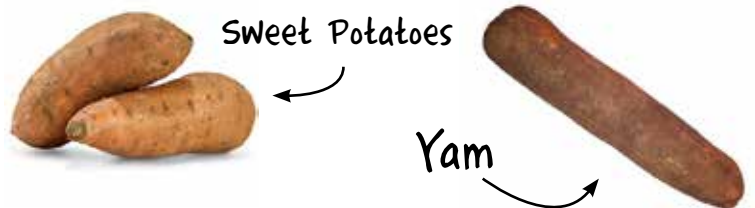
Or we have TWO larger storage boxes available. These boxes are about 45 pounds of storage vegetable goodness including potatoes, carrots, onions, winter squash, sweet potatoes, parsnips and more. These boxes are HUGE!

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



Acorn Squash - the classic squash to roast, then flip & top with butter & brown sugar (return it to the oven for a few minutes to caramelize that sugar!). Store on the counter for several weeks.

Arugula - adds zippy bite to salads, sandwiches, pizza, eggs & pasta. Store in the fridge in plastic with a paper towel & use up within a few days.

Bok Choi - adds crunchy sweetness & heat to stir-fries, Asian salads & soups. Store in plastic in fridge & eat within a few days.

Carrots - don't be put off by their large size - these carrots are still sweet and crunchy. Try them in the roasted recipe below...

Celeriac (with tops) - Look for the crazy ugly knobbily looking root with a top that looks (and smells) like small stalks of celery. Makes an amazing addition to pureed soups (like potato leek or sweet potato bisque), adding both creamy body & rich celery flavor. Stored in plastic in the fridge it will keep for weeks.

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 - a mild member of the onion family. Delicious in soups, sautés, pasta, eggs...

Wash really well to get out hidden grit. The green tops add lots of flavor to homemade broths & stocks. Try our friend Chef Monique Hooker's Potato Leek Tourte recipe below...

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.driftlessorganics.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.

Sage - a delightful earthy herb that pairs well with potatoes, sweet potatoes, squash, tomatoes & peppers (basically anything fall-ish). Keep in plastic in the fridge. Really

pretty as a garnish to 'chiffonade' - a cutting technique wherein you make a stack of leaves, roll them up tight like a cigar, then slice very thinly into ribbons.

Scarlet Turnips - look for the bright vibrant pink roots in your box. There will be about 3-4 of them. The scarlet turnip is milder than the more standard purple tops ones. Adds some sweet turnip-y bite raw to salads or veggie trays or steamed, stir-fried or roasted. Will keep in plastic in the fridge for many weeks.

Sungold Tomatoes - it's been such a great run for these our favorite wee tomatoes! Now that it's cold, make sure to try them roasted!

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).

Yukon Gold Potatoes - a great all-purpose golden potato for steaming/boiling, baking, roasting, or soup-making. Store in a dark, cool place.

Potato Leek Tourte

This is a recipe authored by our beloved Monique Hooker from her cookbook: *Cooking with the Seasons: A year in my Kitchen* (available through amazon.com)

1lb yukon gold potatoes
 1 partially baked 9" pie shell
 3 cups chopped leek, white & light green part only (If there's not quite enough leek in the box for the recipe, add some chopped chard & saute them with the leek.)
 1 Tbsp. unsalted butter
 ½ cup cream
 2 eggs
 ½ tsp. salt
 ¼ tsp. freshly ground pepper
 ¼ tsp. freshly ground nutmeg grated Gruyere, Swiss, or goat cheese (optional)

Preheat oven to 375 degrees.

Gently crush baked potato with a fork into the bottom of the pie shell. Saute leek in butter until translucent. Transfer to the pie shell. Mix together the cream, eggs, salt, pepper, and nutmeg to make a custard. Pour over the onion and potato, sprinkle cheese on top (if using). Place in the preheated oven, baking for 45 minutes, or until the tourte is golden brown and the custard set.

Roasted Carrots & Sweet Potatoes with Sungolds & Sage

3 large carrots, cut into ½" half moons
 2 medium sweet potatoes, peeled & cut into ½" pieces
 2 Tbsp. oil
 Salt & pepper to taste
 ½ pint sungold tomatoes
 2 cloves garlic, thinly sliced
 2 sprigs fresh sage, leaves stacked, rolled, & cut into chiffonade

Pre-heat oven to 400 degrees. Toss carrots & sweet potatoes with oil, spread on a sheet pan, & season to taste with salt & pepper. Roast for 20-30 minutes, stirring once or twice, until just starting to brown. Stir in sungolds & garlic & roast for another 5 minutes. Stir in sage & serve. Serves 3-4.