



News FROM THE FIELDS of
Driftless Organics!
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ONE POTATO TWO

Hello Veggie Lovers! Through deep freezes and snow drifts, we continue to wash and pack and pack and wash heaps and heaps of fine vegetables. And now we are doing it all out of our NEW packing shed! Yep - thanks to Noah and a few hardworking crew members, we moved the majority of our washing and packing equipment last weekend and started washing veggies first thing Monday morning. We have a lot of organizational loosed ends to tie up, for all practical purposes, we are fully functional in our new space. And we love it!

In other news, we've nearly finished our seed ordering for 2014. We have some fun

new things in store for you next season, like a purple carrot variety that actually TASTES good (we hope) and a couple new types of tomatoes that look very promising.

We have come to or are nearing the end of many of our fall crops. We packed the last of the winter squash 2 weeks ago, the last of the shallots and gold beets this week and in two short weeks we will be out of parsnips, beets and more. As sad as this is, we are happy to be selling out - that's the business we are in and before we know it we'll be out there again growing more stuff for next year! Just as a reminder: after this week, there is ONE BOX LEFT. Stay warm!

--Mike

THIS WEEK'S BOX

Beauty Heart Radishes
 Carrots
 Gold Beets
 Green Cabbage
 Red Onions
 Shallots
 Yellow Potatoes
 Yellow Onions
 Sweet Potatoes

DID YOU KNOW?

Did you know that the variety of yellow potatoes in your box this week is called German Butterball? What a funny name, eh? German Butterball potatoes are an heirloom potato variety that we've been growing for a number of years. They were recommended to us by a fellow potato grower and we decided to give them a go. After planting them out alongside our other varieties for that season, we quickly discovered that they grow really well in our soil types. And the best part? They taste amazing! They are by far the most flavorful variety of potato we have. They are really buttery (hence the name) and rich tasting. And they are super versatile to boot! German Butterballs are wonderful roasted, mashed (skins on, of course), made into hashbrowns and even baked. My favorite: German Butterball oven fries.

Noone is really sure where exactly German Butterball potatoes originated (Germany, perhaps?), but from the research we've done, it seems like they are a relatively new variety (introduced in the late 80s) and were developed for the fresh market. Whatever the case may be, we love these guys and will continue to grow them for as long as we can!



Some of the crew, washing gold beets in the new shed.

2014 CSA SIGN-UP HAS BEGUN!

Take advantage of our EARLY BIRD DISCOUNTS and sign up for the new season today:

www.driftlessorganics.csasignup.com

Beauty Heart Radishes - Look for the greenish-white round globe like roots in your box. There should be 2 -3 of them. Cut them open and witness the glory that is a beauty heart radish. These type of radishes are great on salads or in coleslaws (check out the recipe below. Dani wrote a wonderful article in *Edible Madison* magazine about Beauty Hearts. Check it out here: www.ediblemadison.com/articles/view/i-beauty-heart-radishes/P3

Carrots - another 3lb pack of carrot goodness. There are a number of really awesome recipes using carrots on our website at: www.driftlessorganics.com/recipes/carrots/. If you own a juicer, carrot juice works as a great base for adding apple, orange and ginger to. Store your carrots in the plastic bag they came in and they should keep for a few weeks.

Green Cabbage - sometimes we just have to settle for cabbage as the freshest local green we can get this time of year. I personally am not a big fan of cooked cabbage, but I absolutely LOVE

shredded cabbage in salads and slaws. Store your cabbage in the crisper drawer of your fridge and peel back layers if they start to look limp.

Gold Beets - Look for the orangish roots that look like beets. What a treat is the gold beet! It is the sweeter & prettier cousin to the red beet and we just love them. This is our last bin of this type of beet and we thought we wash them up for you all. Try the recipe below - it is a winner

Shallots - having troubles peeling your shallots? Try soaking them in boiling water for a minute and then running under cold water. Now, squeeze the butt end of the shallot and it should pop out! Shallots are great addition to egg scrambles or potato soups.

Red Onions - Red onions are wonderful in greek salads or coleslaws (try adding them to the recipe below).

Yellow Onions - Our onions are starting to sprout, which isn't that big of a deal but just remember to cut away anything

that is green before cooking them.

Yellow Potatoes - the last of the German Butterballs for the season. So sad! We absolutely love this variety of potato (read all about them on the other page). One thing you may not know is that most conventional potatoes are sprayed with a chemical that keeps them from sprouting. We of course use no such chemical and thus your potatoes may start to sprout if you let them sit for too long. Try to us up your spuds in a week or less and you may want to store them in the fridge if you are having troubles.

Sweet Potatoes - As we go further and further into January, we are seeing that the sweet potatoes just aren't keeping for very long. I would highly recommend trying to use these up as quickly as you can. Getting sick of the sweet potato? Try the amazing "sweet potato and sausage bake" recipe on our website. This is a recipe given to us by Noah's mother-in-law, Emily and it is to die for. Check it our here: www.driftlessorganics.com/sweet-potato-apple-sausage-bake/

Orange Glazed Golden Beets & Carrots with Bacon

- 3 Tbsp. olive or sunflower oil
- 3 medium gold beets, cut into 8 wedges each
- 4 medium carrots, cut into similar sized pieces
- 1 large shallot, minced
- 3 slices bacon, cut into ¼" strips crosswise
- Salt & pepper to taste
- ¼ c. golden raisins, coarsely chopped
- ¼ c. orange juice

Heat oil in a large skillet (well-seasoned cast iron or nonstick) over medium heat & stir in beets, carrots, shallots, bacon, salt & pepper. Mostly cover with a lid (leave it open an inch or so) & cook for 7-8 minutes, stirring once or twice, until vegetables start to brown. Uncover & add raisins & orange juice. Turn the heat down a bit & cook uncovered, stirring every couple minutes, for another 12-14 minutes, until liquid has turned to a glaze & vegetables are nicely caramelized. Serve immediately. Serves 5-6

Root Vegetable Slaw

It's the dead of winter and you a craving a fresh salad but don't want to buy California salad mix. Try this! It's super fresh and crunchy and downright delicious.

- 5 c. mixed root vegetables (like turnips, beauty heart radishes, carrots, celeriac, rutabaga, beets, etc.)
- 1 egg yolk
- 1 tsp. apple cider vinegar
- 1 tsp. grainy mustard
- 1 tsp. honey
- ¼ tsp. dried marjoram
- 1/3 tsp. chipotle powder
- ½ tsp. cumin seed, toasted (optional)
- ½ c. Driftless sunflower oil or olive oil
- salt & pepper to taste
- juice & zest of ½ lemon

Grate vegetables & stir into lemon juice & zest in a bowl. In another bowl, whisk together remaining ingredients except oil. While whisking briskly, add oil in a slow stream until emulsified. Fold into vegetables and serve.