



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

**T**he end? Say it ain't so!! I'm afraid that yes, this is the last box of the veggie lover season. We hope you have enjoyed the 7 boxes that was the Veggie Lover Share. As you may know this is our first year offering these boxes and we weren't quite sure how it would all shape up. There are a few things that I think could be improved upon (more garlic, more onions early on, winter squash all the way through, etc) but for the most part I think that the boxes were great. I hope

you agree! It was awesome to be able to offer spinach in the first two boxes and kale for the first three. Next year, we are thinking of trying to extend the greens-offering by perhaps growing spinach or chard in our hoophouse solely for the veggie lover boxes. Yep - that's right, the VL boxes were big enough of a hit that we plan on offering them for the 2014-2015 season! So, THANKS to all of you for making this extended season share such a success. Enjoy the rest of your winter and we hope to see you in June!

## THIS WEEK'S BOX

- Carrots
- Green Cabbage
- Parsnips
- Purple Top Turnips
- Red & Yellow Onions
- Red Potatoes
- Sweet Potatoes

## DID YOU KNOW?

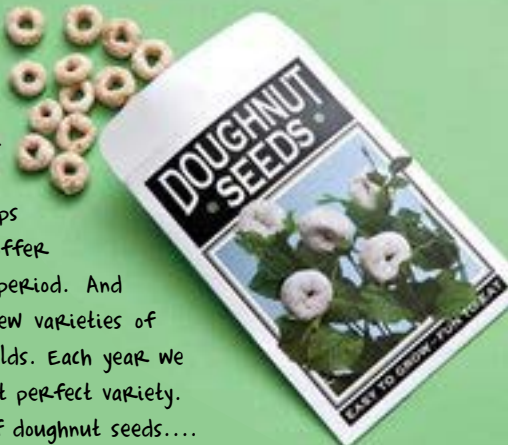
--Mike

Did you know that in the last month or so, we have ordered over 10,000,000 vegetable seeds? 10 million?! That's a heck of a lot of seeds!! From Arugula to Zucchini, we purchase nearly every single seed that we plan on planting in the upcoming season.

We try to complete the majority of our seed ordering in the first couple weeks of January. The seeds then start arriving throughout January and February and I tell you what - it is like Christmas every time a cardboard box full of seed packets arrives. I really geek out on seeds and all that they are and all they represent. A single seed is an awesome vessel of life that, if treated right, will yield awesome things. What amazes me is that even though seeds are oftentimes no bigger than a pinhead, they somehow hold the right "stuff" to sprout and grow into something that produces food that we eat. It's truly remarkable!

We order seed from about a dozen different seed companies from all over the country. Our favorite seed companies include High Mowing Seeds, Johnnys, Osborne Seeds, Seedway and Seed Savers Exchange.

We tend to order at least 2 - 3 seed varieties for nearly every crop we grow. That means in total, we purchase over 250 varieties of seed. That's a lot to keep track of! There are numerous benefits for ordering multiple varieties of seed such as: Diversity: sometimes a disease hits a crop but will only affect one variety or one variety may do better given the weather conditions of the season; Longer Harvest Window: different varieties tend to mature at slightly different times, which helps to stagger our harvest days and be able to offer a vegetable to CSA members for a longer period. And lastly: Research: We are always looking for new varieties of vegetables that may perform better in our fields. Each year we have the opportunity to keep searching for that perfect variety. Now, if we could just find the right variety of doughnut seeds....



## 2014 CSA SIGN-UP Boxes start in June!

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

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

## SAVE THE DATE

FairShare CSA Coalition  
 CSA Open House

Come say hello to your  
 farmers. CSA classes,  
 cooking demos, activities  
 for the kids and more!

**Sunday March 21st  
 1-4pm  
 Monona Terrace**

**Carrots** - Did you know that carrots are closely related to dill, cumin, & caraway? They certainly are delicious cooked with any of those herbs! Carrots are a big staple in all of our winter diets around the farm – they're great as a quick snack (who can eat CA 'baby' carrots after these?), grated onto salads or into slaws, juiced, or stir-fried, braised, roasted, or simmered in soups or stews. A grated carrot or two adds nice sweetness & depth to tomato sauces as well. Don't peel them unless you have to – they're organic after all & a lot of their nutrition lies just below their skin. Carrots should be stored in a plastic bag in the coldest part of your fridge (back of bottom shelf).

**Green Cabbage** - Cabbage brings most of the health benefits of its more popular cousins - broccoli, kale, & cauliflower – in a convenient package that happens to store really well through the winter. Enjoy its sweet mild crunch raw in salads or coleslaws or braise, sauté, stir-fry or roast it. Believe it or not, it's also good freshly juiced with carrots & apples. Keep in plastic in the fridge & use up within a couple weeks.

**Purple Top Turnips** - turnips have a pleasant spicy bite that is a nice foil for sweeter vegetables like carrots, parsnips, & sweet potatoes in mixed roasts. I also like to make an Indian curry with turnips with tomatoes, recipe below. Store turnips in plastic in the fridge.

**Red Onions** - a beautiful onion to use fresh. Also a nice one for caramelizing because it has a bit more sugar content than yellows.

**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 onions are a nice pungent all-purpose onion. Store in a dark, cool place loose or in paper.

**Red Potatoes** - a nice, slightly waxy potato great for boiling or steaming as well as roasting. We like to keep the skins on both for nutrition & prettiness.

**Sweet Potatoes** - Lovely roasted whole & eaten with butter or dipped in Korean-inspired sauce of tamari, rice vinegar, sugar, garlic, & sesame seeds. Or slice into fries or cubes, toss in oil, & roast – we like these sprinkled with a bit of chipotle powder & salt & then drizzled with fresh lime right before eating. Or simmer them in soups or curries. **FOR STORAGE:** despite what we've been telling you all fall and winter, you may want to try storing these in your fridge. Crazy I know, but a fellow CSA member said she had really good luck keeping them cool. Otherwise - store in your pantry but not for too long. It is February after all and these guys are keeping as long as they did a couple months back.

## Roasted Sweet Potato Bisque with Blue Cheese Croutons

4 medium sweet potatoes, peeled & cut into 1" chunks  
 1 Tbsp. olive or Driftless sunflower oil  
 1/8 – 1/4 tsp. cayenne pepper  
 2 Tbsp. butter  
 1 large onion, diced  
 2 cloves garlic, minced  
 1 tsp. dried thyme  
 6 c. chicken or vegetable stock  
 1 c. half & half  
 Freshly grated pepper & nutmeg  
 1 c. stale French bread, cubed  
 2 Tbsp. olive or Driftless sunflower oil  
 1/4 c. crumbled blue cheese

Preheat oven to 400 degrees. Toss sweet potatoes with oil, salt, & cayenne & spread on a baking sheet (line with parchment or tinfoil for easy clean up) & roast for 40-45 minutes, until soft & caramelizing on the edges (use convection if you've got it, but it won't take as long). Meanwhile, heat butter in a heavy-bottomed soup pot & sauté onions until translucent. Add garlic & thyme & sauté until golden. Add roasted sweet potatoes & stock & bring to a boil. Lower heat & simmer for about 10 minutes. Remove from heat & puree soup with an immersion blender or food processor in batches until smooth. Return to low heat, add half & half, stirring frequently, until it returns to a gentle simmer – do not allow it to boil. Add freshly grated pepper & nutmeg to taste, cover & keep warm while you make croutons. Heat oil in a skillet & add cubed bread. Stir until starting to brown. Turn off heat & sprinkle with blue cheese. Cover for a minute to melt cheese. Ladle soup into bowls & carefully place some hot cheesy croutons on top. Serves 5-6.

## Shredded Parsnips with Walnuts

*Sick of parsnips? Try this quick and easy recipe and it will change your mind!*

2 Tbsp Olive oil or Driftless Sunflower Oil  
 1lb grated parsnips (about a third of what's in your box)  
 Kosher salt  
 1/4 c. walnuts  
 1/4 golden raisins (regular raisins will do!)  
 1 tsp chopped fresh sage  
 Fresh lemon juice

Heat the oil in a large skillet over medium heat. Add the grated parsnips and a pinch of salt, and then cook, stirring often, until the parsnips are tender (about 5 minutes). Stir in the walnuts, sage and a splash of lemon juice. Makes 4 servings.