



one POTATO TWO

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Week #9!-- Is it just me or is summer absolutely flying past? I know - every year it sort of feels that way, but when you are in the thick of it (like right now), it really does seem especially fast moving.... Let's enjoy it as much as we can, eh? Sweet corn, swimming, picnics with potato salads and sunburns and tomatoes everywhere. We love summer!

The farm's doing great! We are enjoying this weather and having a

party out here every day as we continue forward with nonstop harvesting, washing and packing. The Brassicas (like cauliflower, broccoli, etc) are taking a back seat as the Solanaceae (peppers, tomatoes, eggplant) take center stage. Such is the nature of the seasonal vegetable world.

We're kings and queens of the world right now, living off the fatta the lan'. We give thanks and raise our buttery ears of sweet corn to the sky!

-- Mike

THIS WEEK'S BOX

- Celery
- Cippolini Onion
- Collard Greens
- Cucumbers
- Fresh Garlic
- Green Bell Peppers
- Mint
- New Red Potatoes
- Salad Mix
- Sweet Corn
- Zucchini & Summer Squash

GETTING THE KIDS TO EAT.....Green Bell Peppers

Growing up, I absolutely HATED green peppers. I hated them! If there even as so much as on a pizza, I wouldn't event look at a slice. And I LOVE pizza. There was no "picking them off"; as far as I was concerned, that pizza was contaminated and not fit to eat.

To me, green peppers were little chopped up squares of slightly mushy awfulness. Do your kids feel that way? Try these ideas:

- Stuff them with a mixture of ground beef, onions and tomato sauce, top with cheese and bake until peppers are soft and cheese is melted and golden brown.
- Cut into large chunks and add to your shish-kabobs between hunks of steak, pineapple and cherry tomatoes.
- Slice your new red potatoes into half moons and fry on a skillet, adding water once in a while to avoid burning. About half way through, throw chunks of chopped up green peppers and onions. Fry some more until every thing is soft and crispy on the edges. In Spain - this is called "papas a la pobre". With salt, pepper and ketchup, this dish is muy bueno.
- OK - so try them on a pizza - maybe I hated the peppers so much because they were nasty and frozen. Give it a try, but slice them into thin rings instead of those mushy little squares. Do it for me, OK?

DID YOU KNOW?

Did you know that we grow over 10 acres of potatoes! You remember that Josh & Noah are known all over the land for their potatoes, right? Of course you do. Well, it's for good reason. We grow some great spuds and it's long been our goal to be able to offer potatoes **all year long**. All year long? How is that even possible?! Well - we stagger our plantings from as early as the beginning of April (one year we even planted in March) to as late as the middle of July. And then we store the later harvests in our awesomely giant cold storage cooler at just the perfect temperature to keep them fresh for months and months. We store them dirty and just take out what we need for a particular order. The rest stay cozy and cool in their bins waiting for their time.

We used to only plant the late ones because we found that if we planted our potatoes late enough, they will sprout at a time when they would miss the first big flush of the dreaded Colorado Potato Beetle. These guys are nasty buggers and that can do a lot of damage to a potato field. Well, this year - we DID plant some early spuds and did our best to hand pick the beetles off as much as we could to keep the bug pressure down and allow for those spuds to grow big and strong. And they did great. Some of those potatoes are in your box today.

Did you know that we have about a million recipes online on our website? We have the past SEVEN years' worth of recipes all categorized and easy to read, with none of those annoying ads that you normally get bombarded with on recipe sites. Check it out: <http://driftlessorganics.com/csa-2/recipes/>

Celery - local celery is a lot more pungent, green, & less tender than the California celery we're all used to. So use a bit less of it, & chop it into smaller pieces than you normally would. The fresh green leaves are delicious in salads (green, potato, egg, tuna, chicken, etc.) & sandwiches or used as garnish on top of grilled meats, fish, or vegetables. Store in plastic in the fridge & use up within a week.

Collard Greens - are a flat-leafed member of the brassica family, prized especially in the South, where they're traditionally slow cooked with other leafy greens (like turnip & mustard) and ham hocks until gooey. To preserve their bountiful nutrients, I prefer to lightly steam or saute them. Cook them as you would other dark leafy greens like spinach or kale - by themselves, in omelettes, pastas, stir-fries, fajitas, etc.

Cucumbers - Our second planting of cucumbers is coming on strong (earlier than planned) and we are swimming in cukes! If you are looking for new ways to use them up, check out our website. We've a LOT of great recipes here: <http://driftlessorganics.com/csa-2/recipes/cucumbers/>

Fresh Garlic - It is best to store this garlic in your fridge, as it hasn't been cured. Use like you would normal garlic, but just use a little more because it isn't as potent as the cured stuff.

Dragon Tongue Beans - Look for the bag of flat yellow beans with crazy purple markings on them. These are wonderful bean to eat raw, or to steam lightly and add then add lemon juice, oil, salt & pepper. Unfortunately, when you cook them, the purple disappears.

Jalapeno Peppers - the heat resides in the white ribs and seeds, so remove those if you're a lightweight. For a simple fresh salsa, mince them and garlic and add to chopped tomatoes, onions, and fresh lime juice. Serve with chips or grilled fish. Fine on the counter for a few days.

New Red Potatoes - oh one of the very best veggie treats ever! Don't even think about peel-

ing these - the skin is super tender, nutritious, & beautiful. Please try simply steaming these lovelies & topping them with butter, a bit of sour cream, some chives or onion tops, salt, & pepper. So good!!!

Salad Mix - A nice mix of spicy greens and lettuce. Add cucumbers, chopped up peppers, tomatoes etc to make yourself the best salad ever. And don't forget - our sunflower oil makes the absolute best salad dressing.

Sweet Corn - Yay for sweet corn! This is some really tasty corn that is relatively free of bugs. Boil just for a couple minutes and the slather with butter and salt of course! Store in your fridge for no more than a week. Sweet corn really loses its sweetness the longer it sits around.

Tomatoes - Don't forget: tomatoes should not be stored in the fridge. Store them on your counter and check daily for ripeness. You will know they are ripe when they are soft to the touch. **You will be receiving a variety of tomatoes throughout the year and instead of trying to list them all here - we've created a handy online resource on our website at: <http://driftlessorganics.com/csa-2/recipes/tomatoes/>**

SUMMER VEGETABLE SAUTE WITH LIME & CORIANDER

1 large or 2 small zucchinis, cut in quarters lengthwise, then ½ inch pieces
 4 ribs celery, cut into ¼" pieces
 ½ onion, sliced
 2 tsp. coriander seeds, slightly crushed with the back of a chef's knife (or a mortar & pestle)
 2 cups Dragon Tongue beans (or green beans), stems removed, cut in half or thirds
 2 ears corn, kernels cut off
 2 cloves garlic, minced
 ½ bunch of greens (collards, kale, chard, etc.), stemmed & coarsely chopped
 Salt & pepper to taste
 Juice & zest from 1 lime

In a large skillet, heat oil over med-high heat. Add zucchini, celery, & onion & sauté for a couple minutes. Add coriander seeds, beans, corn, & garlic & continue to saute for another couple minutes. Add greens & salt/pepper, stir a few times, cover, & cook until greens are wilted, about 1 minute. Stir in lime juice/zest, adjust seasoning as necessary, & serve. Serves 4-6.

CUCUMBER MINT SALAD WITH FETA CHEESE

2 cups Greek-style yogurt
 1 teaspoon minced garlic
 ½ thinly sliced cippolini onion
 Juice & zest of ½ lemon
 2 tablespoons Driftless sunflower oil or olive oil
 Salt & pepper to taste
 1 long or 2 small cucumbers, half peeled in stripes lengthwise, cut in half lengthwise, seeded, & sliced crosswise ¼ inch thick
 1 small green pepper, cut into bite-sized strips
 12 mint leaves, cut in thin ribbons
 ¼ c. crumbled feta

Mix yogurt, garlic, onion, lemon juice/zest, oil and salt/pepper together until smooth. Chill until ready to serve. Just before serving, mix in cucumber, green peppers, sliced mint, & feta (save some mint & feta for garnishing on top). Adjust seasoning if necessary. Serves 4