



# one POTATO TWO

News from the fields of Driftless Organics • Vol 8 - Issue 14 • Sept. 11-13, 2014

*Week #14. The rain just keeps coming and coming. I don't think we've had more than a 3 day stretch without rain in the last 5 weeks! We are no longer in need (or want) of rain and that's a super-duper great thing. We're happy to have plenty of moisture and not have to worry about irrigating our veggies. But, unfortunately all of this rain and ultra-humid days are having a negative affect on some of our vegetable crops. We first started seeing some bad signs in our more sensitive crops like tomatoes in the form of diseases with nasty names like septoria and tobacco mosaic virus. And shortly thereafter, our peppers followed suit by contracting a disease*

*with equally as scary a name called anthracnose. You see - vegetable diseases like the ones listed above just LOVE it when it is wet, hot and humid and they spread like crazy in these conditions.*

*Never fear though! These crops are still producing some mighty fine veggies (just not as many). We will make it through this and emerge on the other side victorious. We still have a TON of amazing looking crops and as the summer winds down, we await the fall harvests of potatoes, squash, sweet potatoes and more. We can't wait. Eat well and be well!*

-- Mike

## THIS WEEK'S BOX

- Carrots
- Delicata Squash
- Edamame
- Mixed Bag o' Tomatoes
- Red & Yellow Roaster Peppers
- Poblano Peppers
- Porcelain Garlic
- Red Beets with Tops
- Sage
- Sweet Mini Peppers
- Sungold Cherry Tomatoes
- Sweet Corn
- Yellow Onion
- Yukon Gold Potatoes

## Did you know?

Did you know that vegetables aren't the only crop being grown around here? We are also raising babies! Farmer Josh & his wife Teresa just had their first this past week and we are so happy to announce the arrival of **Otto Wilson Engel**. The little tike was born on Thursday, September 4th and he weighed in at 7 pounds, 8 ounces. He is a healthy, beautiful boy and we are all over the moon to welcome him to the Driftless Organics' family. We hope to put little Otto on a harvest crew before too long and expect that by the end of the year he will be out plowing the back 40.

To make things even more exciting, Otto will have a little baby cousin in a couple of weeks! That's right, Farmer Noah and his wife Ximena are expecting their first child at the end of the month. We are so excited for another new addition and proud to say that now Driftless Organics can truly be called a "family farm".



Otto Wilson Engel in the kale patch

## SAVE THE DATE

**SATURDAY  
SEPTEMBER 20th  
1-4pm**

You are invited to our 3rd annual harvest party at the farm!

- Farm Tours
- Pumpkin Picking
- Pizza
- Potluck

Meet your farmers and some of your fellow CSA members.

Get the chance to see where and how your food is grown.

Bring a dish to pass and a pair of old shoes or boots.

We hope to see you there!

The Farm: 52450 McManus Rd  
Soldiers Grove, WI 54655

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**Carrots** - Just a few carrots to tide you over until our sweet fall carrots start rolling in. We've been snacking the heck out of these carrots with hummus, bean dip, guacomole, you name it. They will store for several weeks in a plastic bag.

**Delicata Squash** - Try to use these guys up quick as they won't last long. Store on your counter top or in your fridge. Try the recipe below or simply cut in half, steam for a few minutes and add salt, pepper & butter.

**Edamame** - Probably the last of the edamame. Eat 'em like the Japanese do (boiled in salt water) or try the recipe below.

**Mixed Bag o' Tomatoes** - The tomatoes are winding down (see first page of the newsletter). Enjoy them while they are here!

**Red & Yellow Roaster Peppers** - Look for the red and yellow pointy, slightly wrinkly peppers in your box. These are our favorite type of peppers and are GREAT for freezing, snacking on, stir frying and so on.

**Poblano Peppers** - Look for the dark green peppers in your box. There should be four of

them. They are slightly spicy, but more "smoky" than spicy. If you are really ambitious, you can try the making chile rellenos but I highly recommended the recipe below.

**Porcelain Garlic** - Such beautiful garlic this year! This garlic will keep for several weeks on your counter top.

**Red Beets with Tops** - You CAN eat the greens!

**Sage** - A pungent and delicious herb that goes great with delicata squash or in the succotash recipe below. Store in plastic in your fridge or hang upside down for a month to dry.

**Sweet Mini Peppers** - no need to remove veins and seeds! We just cut these up (discarding stems) and throw them in a stir fry or with eggs. Or - they freeze really well! All you have to do is chop them up and place them in a freezer bag. Super easy!

**Sungold Cherry Tomatoes** - Look for the orange cherry tomatoes in the pint container. These are great on salads or all by themselves as a snack. You can

even freeze them by simply cutting in half and sticking in a freezer bag. Pull them out this winter when you want to make a tasty pasta sauce.

**Sweet Corn** - Only 2 ears in your box, as our patch of corn has up and stopped producing for us. Great in the recipe below!

**Yellow Onion** - The first of our cured onions. These beautiful yellow onions, variety name *copra* are slightly tangy and pungent and really yummy. They are a great everyday-use onion.

**Yukon Gold Potatoes** - Another lovely bag of yukon gold potatoes. These are a great potato for mashing, for roasting, for making hash-browns... the list goes on and on! A favorite dish of mine that I had a lot in Spain was called "Papas de la Pobre". Simply cut potatoes into thin half moons and fry up in lots of oil slowly with huge chunks of poblano peppers, yellow onions and garlic. If you add chorizo to the mix it gets even better.

### ROASTED BEET SALAD WITH POBLANOS AND LIME

1 1/2 pounds beets (about what's in your box), cut into 1/2 inch chunks  
 1 large yellow onion sliced 1/4-inch thick  
 2 poblano peppers  
 1/3 cup olive oil or Driftless Sunflower Oil  
 2-3 Tbsp Worcestershire sauce  
 1 tsp Salt  
 1/4 tsp fresh ground black pepper  
 2 Tbsp fresh lime juice  
 2 to 3 Tbsp choppen fresh cilantro  
 About 2 ounces manchego cheese (romano or asiago work too)

Heat the oven to 425 degrees. In a large bowl, combine the beets, onion and poblanos. In a small bowl, whisk together the olive oil, Worcestershire sauce, salt and pepper. Drizzle over the mixture and toss to coat everything evenly break the onion apart. Scoop onto a baking sheet, slide in the oven and roast, stirring carefully every 10 minutes, until the poblano is blistered and soft, about 20 minutes. Remove the chiles, then continue roasting, stirring every 10 minutes, until the beets are tender, 20 to 30 minutes more. Cool.

When the chiles are cool enough to handle, peel off the blistered skin, pull out the stems and seed pods, then quickly rinse to remove any stray seeds and bits of skin. Cut into 1/4-inch slices about 2 inches long.

In a wide shallow serving bowl, combine the beets, onion and poblanos. Drizzle with the lime juice, sprinkle with the cilantro (optional) and toss to combine. With a vegetable peeler, shave shards of manchego over the salad and serve.

### EDAMAME, SWEET CORN & SAGE SUCCOTASH

1/4 cup olive oil or Driftless Sunflower Oil  
 3 tablespoons unsalted butter  
 2 cloves garlic, finely chopped  
 1 medium onion, cut into 1/4-inch dice  
 2 medium red bell peppers, seeded, deveined, and cut into 1/4-inch pieces  
 1 poblano pepper, cut into 1/4 inch pieces  
 1/2 pound shelled edamame (what's in your box).  
 1 delicata squash, peeled and cut into 1/4 inch pieces  
 1 1/2 cups fresh corn kernels (2 ears)  
 1/2 cup sungold cherry tomatoes, stem removed and cut in half  
 Coarse salt and freshly ground pepper  
 2 tablespoons coarsely chopped sage

Boil your edamame for 4-6 minutes in salted water. Drain and run cold water over it until it has cooled down. Shell edamame by squeezing out beans from shells with your thumb and forefinger. Cut corn off of cobs while raw. In a large skillet, heat oil and butter over medium-high heat. Add garlic and onion; cook until translucent, about 4 minutes. Add delicata squash and cook for 4 more minutes. Add peppers, edamame, and corn. Season with salt and pepper. Cook, stirring occasionally, until vegetables are tender, about 6 minutes. Add sungold tomatoes and cook for another 4 minutes. Stir in sage, and serve.