



# one POTATO TWO

News from the fields of Driftless Organics • Vol 8 - Issue 15 • Sept. 18-20, 2014

*Week #15! We narrowly escaped a frost last Friday that would have spelled doom to a few of our crops like peppers and eggplant. Thankfully, we made it through with hopes of continued harvests for the weeks to come. Fall is creeping in and we're happy to be right on track with our harvests of winter squash, sweet potatoes and potatoes. The sweet potato harvest was a smashing success, as we pulled over 20,000lbs of them out of the ground over the course of a couple days. They are now resting comfortably in our curing chamber at a balmy 90 degrees.*

*It rained again on Monday to further our wet-field woes; but with the sun shining today and forecasted to stick around for the days to come, we hope to get back out there to continue with our field cleanup, field prep (for next year) and our big potato harvests.*

*There's never a dull moment here at the farm. especially this time of year when there's an end in site and a giant list of projects that need to be completed before the snow flies. Wish us luck and bounty as we set forth into harvest season!! Don't forget to join us this Saturday for the harvest party. Eat well and be well!!*  
-- Mike

## THIS WEEK'S BOX

- Broccoli
- Carrots
- Celeriac with Tops
- Eggplant
- Jalapeno Peppers
- Mixed Sweet Peppers
- Oregano
- Porcelain Garlic
- Red Cabbage
- Red Kale
- Sorrel
- Sungold Cherry Tomatoes
- Tomatillos
- Tomatoes
- White Scallions

## DID YOU KNOW?

Did you know that our main tractor driver has been working with us for 4 seasons now? Yep - that's right; Patrick Homa of Hutchinson, MN joined the Driftless team way back in March of 2011. Patrick quickly became one of the most valuable members of our crew. We first hired him on as a tractor operator to help Noah with field prep, cultivation, machine harvests and all of the other myriad tasks that we accomplish with machinery. The more we worked with Patrick, the more we realized how many different things he knew how to do! Now, he helps out in the pack shed, in the shop and even pitching in with harvest on the super crazy busy days. In fact, Patrick is out in the kale field harvesting the red kale going in your box today.

When we fire up the greenhouse in the spring, Patrick steps in as the main greenhouse manager. He lives right next door and makes sure that all the little plants are staying warm through the cold spring nights.

One thing I admire so much about Patrick is his knowledge about and passion for what's going on in the fields. Whenever I ask him, "Hey Patrick, what do you think we should do about such and such?", he always has a really intelligent, well thought out and helpful answer. When he isn't working (which isn't all that very often), you can find him floating on the river with his girlfriend Kady and her son Forest; or tending to his immaculate flower and veggie gardens that surround his house.

We're pretty darn lucky to be working with such a skilled, jack-of-all-trades kind of guy like Patrick; and we're thrilled to hear that he'll be in back in 2015!



## HARVEST PARTY • HARVEST PARTY • HARVEST PARTY

**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

**Broccoli** - We've been having a tough time with broccoli as of late! Broccoli is always tricky to grow in late August/early September, but this year has been especially tough due to the wildly varying temps and really wet conditions. BUT - we managed to pull it off and we are sending it your way.

**Carrots** - Carrots are a wonderful item to roast. A super easy and completely delicious way to cook them is: toss 1lb of sliced carrots in oil (3 Tbsp) and honey (1/4 cup) then roast in a baking dish for 40 mins. Your carrots will store for 3-4 weeks in a plastic bag in the fridge.

**Celery Root (Celeriac) with Tops** - Look for the knobby looking ball with the green tops on it. This is celeriac and it is our goal is to turn you all on to this wonderfully delicious vegetable. Celeriac's leaves and stalks are edible and can be used to flavor soup stocks, but use sparingly as they are more potent than common celery. The leaves can also be thinly sliced and used in place of celery leaves or parsley. The root is delicious in soups and stews. An old standby preparation is mashed potatoes and celeriac. Celeriac root can also be eaten raw. Grate it into

salads or use it for dipping. To prepare, take a sharp knife and carefully cut away the brown skin. Beneath will be revealed a creamy white flesh. Celeriac stores incredibly well. It will last for up to a month in the refrigerator or several months in a root cellar.

**Jalapeno Peppers** - Look for the only green peppers in your box. The jalapenos have been pretty hot this year so be careful. Removing the seeds makes them a little less spicy in the dish you are cooking.

**Mixed Sweet Peppers** - Any pepper that **isn't green** is sweet. If you are wondering what to do with your peppers - remember: they are super easy to freeze!

**Sorrel** - look for the small bunch of pointy green leaves. Sorrel is an intensely lemony flavored green that makes a nice addition to salads, soups, stir-fries, & sauces. You can make a nice pesto-like sauce that goes wonderfully with fish or grilled chicken by chopping it up fine with garlic, anchovies, capers, toasted walnuts, & stirring it all into sunflower/olive oil.

**Red Cabbage** - Makes a wonderful slaw salad with shredded carrots. I highly recommend the

recipe below! Store in the crisper drawer of your fridge but not in a plastic bag.

**Red Kale** - Always best to strip the leaves from the fibrous stem before chopping up. It's quite nice raw when sliced very thinly (you can roll up a stack of leaves tight like basil & carefully cut them into chiffonade - thin ribbons) & added to salads & slaws, or chopped up more coarsely & wilted in sautés & stir-fries. Get in plastic in the fridge right away to keep it crisp.

**Salad Mix** - There's nothing better than a fresh salad with cut up carrots, sweet peppers and broccoli. Try the sunflower oil vinaigrette recipe on our website here: <http://driftlessorganics.com/sunflower-oil-vinaigrette/>

**Tomatillos** - Make a small batch of tomatillo salsa (salsa verde) or chop up and roast with jalapenos, garlic and onion in tinfoil on the grill.

**Tomatoes** - Due to the wet, cold weather we've been having, tomato harvest is winding down for the year. :( This just goes to show you how each year can be so different from the last. Last season, we were packing tomatoes up until the last 2 boxes! Try to use these guys up as soon as you can - they are pretty ripe and going fast!

### COLE SLAW WITH SORREL & RED CABBAGE

1/2 head of red cabbage, finely chopped  
1 bunch of sorrel, minced  
2 large white scallions  
1 large broccoli stalk, florets removed and julienned  
Several stems of curly parsley, minced  
2 carrots, shredded  
4 large mint leaves, minced  
2 tablespoons of greek yogurt  
Juice of 1/4 lemon  
Salt & Black pepper

After chopping all of the vegetables, combine them in a large bowl and add salt and pepper to taste. Mix the olive oil, yogurt and lemon juice together in a smaller bowl. The yogurt might get clumpy, but that's OK. Next, toss the vegetables in the yogurt-oil-lemon dressing until the dressing is evenly distributed. You can serve this immediately, or let it sit for a couple of hours in the fridge. Don't let it sit too long, however, or the vegetables will get soggy.

Goes great with Greek food!

### CARROT GINGER CELERIAC SOUP

5 cups chopped carrots  
Celeriac stems from 1 bulb, diced (save leaves for garnish - see below).  
1 celeriac bulb, peeled and cut into large chunks  
2 white scallions, chopped up  
2 Tbsp ginger, peeled & minced  
2 cloves garlic, minced  
1 Tbsp olive oil or Driftless Sunflower Oil  
Sea salt  
Smoked paprika  
Celeriac leaves, chopped up (just a few)

In a large metal soup pot heat one tablespoon olive oil, one quarter teaspoon sea salt and one tablespoon water with scallions, garlic, celeriac stems and celeriac for five minutes over medium heat. Stir in ginger, carrots, five cups water (or chicken/veggie stock), one quarter teaspoon salt, one quarter teaspoon pepper, cover and bring to a boil. Once at a boil, reduce heat to medium low and cook covered for 40-45 minutes.

Remove soup pot from heat. With a hand blender, blend soup directly in pot until smooth. Serve soup with a dollop of creme fraiche (or sour cream), a few chopped up celeriac leaves and a sprinkle of sea salt and smoked paprika.