



one POTATO TWO

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*Week #16! Last Saturday's harvest party was a sunny, smashing success and it was so nice to see some familiar faces, and to meet some new members as well. It was a great day - with sun and farm tours and pizza and beer (thanks to **Bang! Brewery**) and great conversation. Events like this and the community feeling that comes with them are what the CSA idea is all about. After all, we're not just "filling boxes" here - we're trying our best to create a community of eaters dedicated to keeping the local farm movement alive. And each and every day that we go to work, we are working to grow vegetables for*

all of you. That's not just our job, it's our passion! In all of the hubbub of life and the toils of farming - the weeds and droughts and taking the kids to soccer practice and the work deadlines and the missed boxes and the dentist appointments, it's so easy to forget the bigger picture. We (that's us and YOU) are making some seriously positive social change here. We're standing up to the big-Ag corporations and saying "To hell with ya and your corporate jets and your backdoor deals with shady politicians - we're gonna grow our own damn food!" Thanks for helping us make this happen. And thanks for coming to the party too. Eat well and be well!!

-- Mike

Did you know?

Did you know that most "pumpkin pie filling" that you see in cans in stores is most of the time actually butternut squash? Yep - butternut squash makes for a much smoother and creamier pie filling than a typical pie pumpkin does. Plus, they are cheaper to grow and yield more of the good stuff per pound than pumpkins do. Other types of squash are used in canned pie filling as well, including hubbard and Boston Marrow, but butternut is the mainstay. If you want to make your very own butternut - I mean pumpkin - pie, we have a great recipe on our website at: www.driftlessorganics.com/butternut-squash-pie/

The man who reportedly first developed the butternut squash, was a dude named Charles A. Leggett. He wasn't a plant breeder or even a farmer - just some insurance salesman whose nagging wife (and doctor) told him that he needed to get off his lazy butt and do something outside once in a while. This was back in the late 1930s, when the Leggetts (Charles and his wife) bought some land in rural Massachusetts and started growing vegetables. Ol' Charlie liked to mess around with crossing different varieties of crops and after crossing a hubbard squash with a gooseneck squash, he discovered a new strain that was "as smooth as butter" and "sweet as a nut".

THIS WEEK'S BOX

Broccoli
Butternut Squash
Daikon Radishes with Tops
Marjoram
Mixed Hot Peppers
Mixed Sweet Peppers
Porcelain Garlic
Red Kale
Red Leaf Lettuce
Red Shallots
Scarlet Turnips with Tops
Red Slicer Tomatoes
Roma Tomatoes
Bonus: Hot Pepper Mix!

GETTING THE KIDS TO EAT.....BUTTERNUT SQUASH

In getting the kids to eat butternut squash, it seems like the sweet route is the way to go. You can do this - and not feel super guilty about by bringing out the squash natural sugars like in the recipe below:

2 cups peeled and chopped butternut squash
2 teaspoons Driftless Sunflower Oil (or vegetable oil)
1/4 teaspoon ground cinnamon
1 tablespoon maple syrup

Preheat the oven to 425°F. Chop the squash into rectangle chunks about 1" x 1" by 3". Place the butternut squash on a baking sheet, drizzle or spray with oil and toss to coat well. Bake for 40 minutes or until fork-tender. Remove from oven, sprinkle with cinnamon and drizzle with the maple syrup. Toss to coat, return to oven and bake an additional 5 minutes.

Broccoli - Steam your broccoli and add to a pasta dish tossed with the pesto recipe below. Store in the crisper drawer of your fridge for up to a week.

Butternut Squash - You know it's fall when butternut's in your box. This is my favorite squash for its versatility - you can cut it in half & roast it like any other winter squash or you can easily peel its nice smooth skin & cut up the flesh & simmer it in soups or curries. Stores on the counter for a couple weeks or in a cool, dark place for longer.

Daikon Radishes with Tops - Look for the bunches of oval purple and white roots. There will be 2-3 radishes in each bunch. This is something new we are trying this year (let us know what you

think). These radishes are mild and deliciously sweet and wonderful eaten raw, sliced into salads, shaved into Asian style soups. These will store best if you separate the greens from the radishes (yes - you CAN eat the greens!) and store each in a plastic bag.

Marjoram - a delicious herb used in chicken dishes. Also great in eggs, beef stews, and roasted veggie dishes. Store in plastic in your fridge or hang to dry.

Mixed Sweet Peppers - There will be a mixture of minis, roasters and pimientos. The pimientos are the red squat peppers which are great for stuffing (see recipe below). If you truly are getting sick and tired of all these peppers, don't forget that you can freeze them SUPER easily by simply chopping them up and putting into a freezer bag. You'll be thankful you did this winter.

Red Kale - So many recipes on our website at: <http://driftlessorganics.com/csa-2/recipes/kale-collard-greens-2/>. When you are chopping up your kale, don't forget to remove that main stem, but slicing both sides of it and cutting it away. The stem of each leaf should be discarded.

Red Leaf Lettuce - Lettuce is back! A great salad lettuce to combine with grated radishes & turnips, chopped peppers & creamy dressing with marjoram.

Red Shallots - For the killer steak sauce: sauté the shallots in a medium saucepan with the oil until lightly browned. Season with ground black pepper and add the garlic and marjoram. Continue cooking for a further 3 mins. Pour in 5 tbsp vinegar and cook until evaporated away to a syrup, then pour in 12oz wine and cook until reduced by two thirds. Pour in 12oz veggie or beef stock and bring to the boil. Turn down the heat and simmer until reduced by two-thirds again. Remove the garlic and marjoram. Add a little salt to taste and finally whisk in a pat of butter. Add any juices from the steaks just before serving.

Scarlet Turnips with Tops - Look for the pink roots with the green tops. Great in salads, sliced into rounds and used with your favorite dip and cracker or try grating into a coleslaw with cabbage and carrots.

Tomatoes - Use 'em up cuz they won't last long. This may be the last week of tomatoes.... Summer's over don't ya know.

RADISH & TURNIP GREENS PESTO

1 bunch radish greens, chopped
1 bunch turnip greens, chopped
2 1/2 tablespoons chopped toasted walnuts
1 garlic clove
3/4 teaspoon kosher salt
1/4 teaspoon black pepper
6 tablespoons Driftless Organics Sunflower Oil (or extra virgin olive oil)
3 tablespoons fresh lemon juice
1 tablespoon honey
2 tablespoons freshly grated Parmesan cheese

Bring 4 qt. water to a boil in an 8-qt. stockpot. Add greens; cook 30 seconds. Remove greens, and pat dry with paper towels. Process greens, walnuts, and next 3 ingredients in a food processor 2 to 3 minutes or until a paste forms, stopping to scrape down sides. With processor running, pour oil and lemon juice through food chute in a steady stream, processing until smooth. Add honey and cheese, and pulse 3 or 4 times or until blended. Add kosher salt and black pepper to taste. Serve immediately, or place plastic wrap directly on pesto (to help retain color), and refrigerate up to 1 week. Let stand 10 minutes before serving.

SPICY RICE STUFFED PIMENTO PEPPERS W/ MARJORAM

1 c. long grain white (or brown) rice
1 Tbsp. oil
2 Tbsp. minced shallot
1/4 c. pumpkin seeds
1 clove garlic, minced
1 tsp. whole coriander seed
1-2 hot peppers, seeded & finely chopped
Salt & pepper to taste
Zest & juice of 1/2 a lime
2 Tbsp. coarsely chopped fresh marjoram
4-5 pimento peppers
1 c. grated jack or pepperjack cheese

Pre-heat oven to 400 degrees. Carefully cut around the stem of each pepper & pull it out, removing any remaining seeds. Lightly oil a baking sheet, place peppers cut-side down, & set aside while you make rice.

Rinse rice & drain in a colander. In a heavy bottomed pan, heat oil over medium-high heat & add shallot. Saute for a minute & add pumpkin seeds, garlic, coriander seed, & hot pepper(s). After a minute or two add rice, salt, & pepper. Stir for a couple minutes & add 2 c. water. Bring to a simmer, turn heat to low, cover, & cook until rice is al-dente (about 15 minutes for white or 40 for brown). Meanwhile, roast pimento peppers for 6-8 minutes, until softened but still firm. Remove from oven & place cut side up. Stir lime zest, juice, & marjoram into rice & carefully stuff into pimentos. Top w/ cheese & bake for about 10 minutes. Serve immediately. Serves 4-5.