



one POTATO TWO

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Week #19! What a terrible week it started out to be! The cold rain came down in sheets and the chilly wind howled all day long on Tuesday and all told, I think we received over 2 1/2 inches of rain. We have to hand it to our fearless crew, who worked all day long in that nonsense. Through it all, this Driftless crew continues to amaze us with their perseverance and dedication in getting the job done.

It's so sad to say goodbye to some of you (for you Every Other Week-ers, this is your last box of the regular season). We thank you so much for your support this season and we hope that you have enjoyed your boxes all summer long. We hope to see you again soon. Don't forget - we still have great shares to offer for the fall and winter! Check out our website at: www.driftlessorganics.csasignup.com. Eat well and be well!

-- Mike

THIS WEEK'S BOX

- Beauty Heart Radishes
- Blue Potatoes
- Broccoli
- Carrots with Tops
- Cauliflower or Romanesco
- Frisée Endive
- Garlic
- Gold Beets
- Leeks
- Italian Parsley
- Mixed Sweet Peppers
- Red Savoy Cabbage
- Salad Turnips
- Scarlet Turnips
- Sweet Potatoes

DID YOU KNOW?

Did you know that Marnie McMullin has been the official Driftless Organics Harvest Coordinator for nearly 2 years now? It's true. Marnie started working with us back in the spring of 2013. She came from a farm out west with rave reviews from her previous employers. Marnie fit right into the Driftless crew, with her spunky attitude, amazing work ethic, her excitement and appreciation of vegetables and her infectious good attitude. I think it took us approximately 14 minutes of her first day to realize how lucky we were to have her on our side. You see - work on the farm is tough, with long hours and back breaking work in all sorts of crazy weather conditions. But when you have a leader like Marnie, who can keep a good attitude and a smile on her face through it all, the whole crew can't help but keep chugging along.

As we approach the end of Marnie's tenure here at the farm (she's moving to Madison), it's hard for us to believe that things will ever be as good as they are now with her at the helm of the harvest crew. When she leads the way, we never have to worry about the quality of the veggies that come in, or the accuracy of the numbers, or how efficiently it all happens. To say that we are going to miss her is a huge understatement! Over the last couple years, Marnie has become much more than just a co-worker - she is also a friend, a sister and even at times, an advisor. Marnie: All of us at Driftless Organics want to wish you the best of luck in your next adventure! Whatever it may be, let's hope there will be onion-field rainbows, lots of lunch-time desserts, and a little brown dog to keep you company while you work.



THE CSA SEASON IS ALMOST OVER... WHAT DO I DO?

NEVER FEAR! For those of you who just can't imagine life without Driftless veggies, we have created the **Winter Veggie Lovers Share**. This is basically an extension of the boxes you are getting now, delivered every other week. The boxes will be slightly smaller and will have 6-10 items including the following:

- Carrots
- Collard Greens, Chard & Kale
- Potatoes
- Winter Squash
- Sweet Potatoes
- Onions, Shallots & Leeks
- Garlic
- Root crops like Parsnips, Beets, etc

We are also doing the large storage boxes (delivered once a month) and don't forget there's still **grass fed beef** available for a December delivery. To sign up, check out our website at:

www.driftlessorganics.csasignup.com

Beauty Heart Radishes - Look for the whitish-green globe with the pinkish tinged bottom and pinkish roots coming off the bottom. You'll know they are a beauty heart when you slice them open and see the vibrant pink insides. These are great thinly sliced on a veggie platter with hummus in the center. A wonderful addition to that frisée salad (see recipe below). They will store for a month or more in plastic in your fridge.

Blue Potatoes - We LOVE blue potatoes! These are great roasted in the oven with other roots like parsnips, turnips and your beauty heart radish. Also make great hashbrowns or purple mash potatoes!

Carrots with Tops - Remove the tops and chuck in the compost (or feed to your bunny if you have one). Roasting these carrots really brings out the sweetness in them. Store in plastic in your fridge.

Cauliflower or Romanesco - These two veggies are very similar in the way you cook and store them. Keep them in plastic in your fridge for up to 10 days. There is a great "Brown Butter Cauliflower" recipe on our website that works really well with romanesco as well.

Frisée - The second and last week of this beautiful and bitter green. If you are going to eat frisée (a type

of endive) raw in a salad, it's all about the dressing. It pairs really well with a strong and sweet dressing (see below) that offsets its bitterness. Store in a plastic bag in your fridge for up to a week.

Gold Beets - You'll be getting 2lbs (or so) or these bright orange roots. They are a vibrant yellow on the inside and make for a wonderful addition to a roasted root dish. Also tasty grated up (raw) in a salad. These have some black blemishes that are fortunately only skin deep and can be peeled away quite easily. Gold beets are the "gateway beet" as they are sweeter and less earth-y than their red counterparts. Here's a great **quick-pickled golden beet** recipe: *Peel 1 pound golden or red beets, then cut into matchsticks. Toss with 1 1/2 teaspoons kosher salt; set aside until they release their liquid, about 15 minutes. Rinse, drain and pat dry; transfer to a glass bowl. Bring 1 cup cider vinegar, 1 cup water, 1/2 cup sugar, 1 halved serrano chile (seeded, if desired), 4 strips grapefruit zest, 1 1/2 teaspoons peppercorns and 1/4 teaspoon salt to a boil in a small saucepan. Pour over the beets. Let cool, then cover and refrigerate at least 1 day and up to 10 days.*

Italian Parsley - Everything's better with parsley! Chop it up and add to pasta, egg or tofu scrambles, potatoes or other such dishes right before serving. Store in plastic in your fridge.

Leeks - Leeks keep for a long time, so no worries if

they are piling up in your fridge. Make sure to store them in plastic

Red Savoy Cabbage - A wonderfully fresh and delicate cabbage that makes for a unusually textured cole slaw. Try adding grated carrots, part of your beauty heart radish, sliced salad turnips and grated gold beets to it and you have yourself an amazing and unique cole slaw. Store in your fridge in the crisper drawer like you would with a normal head of cabbage.

Salad Turnips - they're back! So mild and tender, these white turnips are great in salads, or sliced thin and used in place of crackers with dips and cheese. You can even use the greens in a stir fry.

Scarlet Turnips - Look for the really bright pink root with the white flesh. These turnips are sweet enough grated on salad, but are also wonderful roasted or in a stir fry.

Sweet Potatoes - yea! Sweet potato season! Try any of the myriad things you can do with sweet potatoes, from simply baking them whole to cutting them up & adding them to chili, mashed potatoes, curries, soups...Or check out the recipe below. Store on the counter for a couple weeks or in a dark, cool (but not cold) place for longer storage.

SWEET POTATOES WITH ROASTED GARLIC & MELTED LEEKS

2 large sweet potatoes
3 large cloves garlic, peeled
1 Tbsp. olive oil
2 medium leeks
4 Tbsp. butter
1/4 c. white wine
1/2 c. milk, half & half, or unsweetened non-dairy milk
Salt & pepper to taste
Freshly grated nutmeg to taste (optional)

Heat oven to 400 degrees. Poke a few holes in each sweet potato, place on a baking sheet (cover it w/ tinfoil or parchment for easy clean-up) & roast until soft, 35-45 minutes. Make a foil packet for garlic cloves, drizzle w/ olive oil, wrap up tight, & place on baking sheet w/ sweet potatoes - roast for 20-25 minutes, until golden, soft, & fragrant. Meanwhile, remove leaves from leeks & save for soup stock. Cut stem into 1/2" thick rings, soak in a bowl of water (to remove any grit), transfer to a colander, rinse, & drain. Heat butter in a non-stick or cast iron pan over medium heat & add drained leeks. Sprinkle w/ salt & pepper & saute until softened, turn down heat, & continue cooking. Any time they start to stick, add a bit of wine to deglaze the pan. Continue to cook, adding a bit of wine, until meltingly soft, about 25 minutes. When everything is cooked, remove skin from roasted sweet potatoes & whip them, by hand or in an electric mixer w/ paddle attachment, with roasted garlic/oil, leeks & any of their liquid, & milk. Adjust seasoning to taste & serve. Serves 4.

FRISÉE ENDIVE SALAD

1 head of frisée
1/2 c. blue cheese, crumbled
1/2 c. dried cranberries
1/3 c. walnuts, broken into pieces (or more if you really like walnuts!)
1 Tbsp. maple syrup
pinch of salt

Dressing:

1 Tbsp. fresh lemon juice
2 tsp. finely minced yellow onion
1 tsp. each grainy mustard & honey
1 1/2 Tbsp. sunflower, or olive oil
salt & pepper to taste

Wash endive & spin dry. Coarsely chop or rip leaves & place in serving bowl. In a small frying pan, toast walnuts for about a minute over high heat, stirring. Add maple syrup & pinch of salt & remove from heat. Set aside. In a small bowl, whisk together dressing ingredients. Pour over salad, toss to coat, top with cheese, raisins, & maple nuts. Combine with roasted (and chilled) gold beets, grated carrots, sliced salad turnips or chopped up sweet peppers for an even more amazing salad! Serves 3-4