



THIS HERE IS THE extend your season share newsletter !!



News from the fields of Driftless Organics • Vol 8 - Issue 24 • Dec. 18-20, 2013

Hello and happy... winter? The crew continues to work diligently to wash sort and pack their days away and we are finally starting to make a dent in all of that beautiful produce that we harvested this fall. As the crew washes; we plan, and scheme, and fix things that are broken and clean things that are dirty. I'd like to think

that all of us are getting some rest amidst it all as well.

We are nearing the end of another year and all of us at Driftless Organics would like to wish you the very happiest of holidays and a grand new year! We are so thankful for all of your support in 2014, and we hope to see you again in 2015. Happy Eating!

-- Mike

THIS WEEK'S BOX

- Butternut Squash
- Carrots
- Celeriac
- Garlic
- Green or Red Cabbage
- Onions
- Parsnips
- Scarlet Turnips
- Sweet Potatoes
- Yellow Potatoes

DID YOU KNOW?

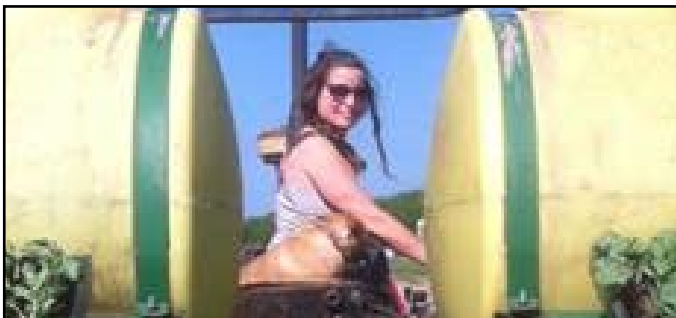
Did you know that Carrie has been coordinating the packing of your CSA boxes for nearly 2 years? Yep, that's right, the illustrious, amazingly stupendous and downright awesome Carrie Bruenig has been the Driftless Organics Pack Shed Coordinator since back in summer of 2013. In this role, she quickly became one of those coworkers that makes you wonder... "How the heck did we function without her?"...

The pack shed coordinator has got to be one of the most difficult jobs on the farm. I mean, at the height of the farm's craziness, Carrie was responsible for coordinating the washing, sorting and packing of nearly 450 CSA boxes a week! That's tens of thousands of pounds of produce all needing to be received from the field and cooled and recorded and put away and washed and sorted and recorded again and... whew! With a team of anywhere from 1-14 people, Carrie leads the charge each week in presenting our produce to the world.

When Carrie wasn't captaining the pack shed ship, she was out driving tractors, harvesting with the crew or working in the greenhouse; clearly demonstrating that she is a woman of many talents and skills.

One thing I admire the most about Carrie is that she nearly ALWAYS has a smile on her face. I mean, seriously. We ask her to wash 1,800 pounds of parsnips by 3 o'clock... smile and OK. Ask her to drive the ridiculously loud transplanting tractor at .000005 mph for 8 hours... smile and OK. It is this kind of attitude that we are gonna miss the most as Carrie moves on to Madison. All of us here at Driftless Organics wish you the best of luck in your next voyage!

THANKS FOR BEING SO AWESOME!!



WHAT THE HECK DO I DO WITH THAT CELERIAC

Celeriac? What the what?

Otherwise known as **celery root**, celeriac are those knobbly ugly looking roots in your box (there should be two of them). To use: peel off as much of the skin as you can and then you are ready to use. Try the following:

- Grate raw and sprinkle with lemon juice (to avoid browning) for salads or slaws
- Make a classic French remoulade: a julienned, lemon-soaked raw celeriac salad in a creamy mustardy mayonnaise
- Use it instead of potatoes in au gratin
- Roast alongside chicken, beef, pork or venison
- Blanch and add to your favorite stuffing recipe before baking
- Grate and add to potato pancakes or hash-browns
- Cube or wedge it, parboil for 5 minutes, drain, toss with oil, salt and fresh herbs, and roast at 400 degrees until crispy on the outside
- Boil and mash with butter and cream
- Dice small and sauté with other vegetables for pot pie
- Replace celery with celeriac in any soup, especially ones that will be puréed

Hi there CSA folks – Don't forget: all of the following information and many, many more recipes are online on our website at: www.driftlessorganics.com/recipes. We have amassed over EIGHT years worth of CSA newsletter recipes for you to peruse. So, check it out, it's an invaluable resource for making the most of your CSA boxes.

Butternut Squash - butternuts are the easiest squash to peel, due to their smooth skin - great for peeling, cubing, & simmering in soup when you don't want to get the oven going to roast it. Or, fire up that oven, cut squash in half, place cut side down in a baking pan and bake for 30-40 minutes (or until soft). Store at room temperature for many weeks or at 50-55 degrees for longer.

Carrots - There are about 3 pounds of carrots in your box. They will store for many weeks in the plastic bag they've come in and can be used in so many different ways! Try roasting them, or add to soups and stews; or grate into a salad or coleslaw. Or just eat 'em up raw!

Celeriac - This is old-school celery - the stem celery we know has only been around

for a couple hundred years. Before that, celery was grown for its root. These gnarly looking roots pack lots of celery flavor mixed with an earthy sweetness you won't find in California stems. Peel them with a sharp paring knife & grate, slice, or cube them to add to coleslaws, soups, roasts, & gratins. They're delicious mashed with potatoes & add lots of body to pureed soups. You can also roast them whole with the skin on. They oxidize quickly after cutting, so cook right away or place in lemon water to stabilize it for later use. Store in plastic in the fridge.

Green or Red Cabbage - Cabbage keeps for a lot longer than you would think - you just need to peel back any of the old-looking layers. Cabbage is a great local alternative to salad when you want something fresh in the wintertime. Shred with carrots, celeriac and scarlet turnips for a tasty slaw.

Parsnips - are the pale, sweet, aromatic cousin of the more widely used carrot is terrific in roasts or boiled & mashed or braised & glazed (try a maple syrup & beer or honey & butter glaze). It cooks just like a carrot, & like organic carrots, there is no need to peel, just scrub. Store in plastic in the fridge for several weeks.

Red Beets - The baby red beets in your box don't necessarily have to be peeled and frankly, it's kind of a pain in the butt, so we leave them on. If you are anti-beet, you HAVE to try the recipe on the next page. It's amazing. Also, our website has tons of great recipes: www.driftlessorganics.com/beets. Store beets in a plastic bag for 2-3 weeks.

Scarlet Turnips - Look for the bright pink roots in your box. There should be 2-3 of them. These are wonderfully mild turnips that we like to eat raw, thinly sliced on salads or as a cracker-substitute with cheese, dips and spreads. Store in plastic.

Sweet Potatoes - Some of our sweet potatoes' skins are turning black but don't be fooled - underneath it a whole lot of pink deliciousness. Bake them whole or peel & cut for soups, mashes, casseroles, or oven fries or grate & add to pancakes, hashbrowns, or baked goods. Store at room temperature for several weeks.

Yellow Potatoes - there will be a 5 pound bag of yellow potatoes in your box. We like to cube them and roast with oil, salt & rosemary. Simple and delicious.

CELERIAC MASHED POTATOES

This recipe is adapted from a recipe in ediblemadison.com, which also has a wonderful article about celeriac written by Dani Lind! Check it out here: www.ediblemadison.com/articles/view/adventures-with-celeriac

2 pounds yellow potatoes, cut into chunks (peeled if you like)
2 celeriac, peeled and cut into small chunks
Salt
1 cup half-and-half or milk
2 tbsp. butter
Freshly ground pepper
Chives, chopped

Place potatoes and celeriac in large saucepan, cover with water and add some salt. Bring to a boil over medium-high flame. Reduce heat to medium-low, partially cover pan and cook until vegetables are fully tender, about 15 minutes. Drain off water. Dry the vegetables in the pot, covered, over lowest flame for a few minutes. Meanwhile, in a separate pot or in the microwave, heat half-and-half and butter together. Use electric beaters or a hand masher to partially mash the vegetables in the pan. Add most of the hot cream mixture and continue mashing, adding more cream plus salt and pepper as desired, until potatoes are smooth (or stop sooner, if you like bumps).

ROASTED BEETS WITH BALSAMIC VINEGAR, ORANGE & MINT!

Serves 6
2 1/2 lbs baby beets (about what's in your box)
1/4 cup Driftless Sunflower Oil
Salt and freshly ground pepper, to taste
1/4 cup balsamic vinegar
3 Tbs. firmly packed dark brown sugar
2 Tbs. finely slivered fresh mint
2 oranges, sectioned
1/2 cup blue cheese (optional)
1/3 cup walnuts (optional)

Preheat an oven to 400°F. Thoroughly wash the beets and pat dry with paper towels. Place in a roasting pan, add the oil, season with salt and pepper, and toss the beets to coat. Cover the pan with aluminum foil and bake until the beets are tender when pierced with a fork, about 45 mins - 1 hour. Transfer the pan to a wire rack and let the beets cool to room temperature. If you want (not necessary) slip off the skins. Quarter the beets lengthwise. Meanwhile, in a small saucepan over medium heat, combine the vinegar and brown sugar and bring to a simmer, stirring to dissolve the sugar. Cook until the sauce is slightly thickened, 5 to 7 minutes. Add orange sections and simmer for 3-4 minutes. Remove from the heat and let cool. Just before serving, in a large bowl, combine the beets, balsamic sauce, half of the mint, salt and pepper, and toss to combine. Transfer to a serving platter. Garnish with the remaining mint, blue cheese and walnuts. Serve immediately.