



one POTATO TWO

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Happy 2015! We're so happy to ring in the new year with another round of beautiful, organic produce. After a nice long break where we all were able to spend some quality time with our families, we are back to work in the pack shed. We are washing and packing some mighty great looking produce for you all! We are still snowless and with next week's ultra cold

temperatures forecasted, we are more than a little worried about crops that are in the ground like our garlic and spinach. You see - a nice thick cover snow acts as a big 'ol blanket to insulate and protect the crops. We just have to hope that the straw mulch we put down this fall will suffice. Keep praying for snow. Eat well!

-- Mike

2015 CSA sign up has begun! save \$25 if you sign up before march 1st!
www.driftlessorganics.csasignup.com

THIS WEEK'S BOX

- Acorn or Carnival Winter Squash
- Butternut Squash
- Beauty Heart Radish
- Carrots
- Garlic
- Red Onions
- Red Potatoes
- Rutabaga
- Sweet Potatoes
- Yellow Onions

DID YOU KNOW?

Did you know that the word "Squash" comes from the Narragansett Native American word askutasquash, which means "eaten raw or uncooked"? Squashes are one of the oldest known crops--10,000 years by some estimates of sites in Mexico. Since squashes are gourds, they most likely served as containers or utensils because of their hard shells. The seeds and flesh later became an important part of the pre-Columbian Indian diet in both South and North America. De Soto, Coronado, and Cartier all saw "melons" (probably squash) in the Americas. Northeastern Native American tribes grew pumpkins, yellow crooknecks, patty pans, Boston marrows (perhaps the oldest squash in America still sold), and turban. Southern tribes raised winter crooknecks, cushaws, and green and white striped sweet potato squashes. Native Americans roasted or boiled the squashes and pumpkins and preserved the flesh as conserves in syrup. They also ate the young shoots, leaves, flowers, and seeds. At Driftless Organics, we grow 7 different types of squash and our favorite - butternut - is what's in your box this week. Butternuts are great because they are so easy to peel and can be cubed for use in soups and even stir fries! We've got a ton of awesome winter squash recipes on the recipe page of our website at:

www.driftlessorganics.com/winter-squash

PUZZLE TIME!! TRY THIS VEGGIE CRYPTOGRAM

A cryptogram is a coded message for you to solve. Each and every occurrence of a particular letter is substituted with a different letter of the alphabet. For example: "that" might be encoded as "zqtz".

You have two clues: S = Y
T = E

SPI FPIQX MBS GDBG

APGBGPTM YBJT EUTBG

XTGTFGVKTM; GDTS

BQRBSM DBKT GDTVU

TSTM ATTQTX.

Answer: You could say that potatoes make great detectives; they always have their eyes peeled.

Acorn or Carnival Squash - You will be getting one of these two (or one of each). They are very similar squashes and the best way to use them is to cut in half (with a large knife), scoop out the insides and bake in the oven at 350 for 30-40 minutes. Then, scoop out the flesh and add butter, salt and pepper. Try to use up your squash quickly as they aren't keeping this year as long as they normally do.

Butternut Squash - Try the recipe below!

As with your acorn/carnival squash, try to use these up quickly. We went over each squash with a fine toothed comb to make sure it didn't have any rotten spots, but sometimes they show up after we pack them.

Beauty Heart Radish - Look for the 2 greenish white globes with a pinkish tap root. Beauty hearts are related to the turnip and horseradish and they have a crisp texture and a mild to sweet peppery flavor. Unlike many other radishes, the intensity of this radish decreases as the radish

matures. Generally, the flesh of this radish is hotter toward the outside and sweeter toward the center. They are great in Asian stir fries or grated onto salads. We like to cut them into half moons and use them as crackers. Store in the crisper drawer of your fridge.

Carrots - Try juicing your carrots with apples, pears and fresh ginger. Or - try a batch of carrot cake or carrot muffins. Best to store in their plastic bag in your fridge. If the tops start to sprout it doesn't mean the carrot is bad, it means it is still full of life and not sprayed with anti-sprouting chemicals. The carrot is indeed still very edible.

Garlic - Eat garlic and stay healthy!

Red Onions - These large and in charge onions are great on salads

Red Potatoes - We love these red potatoes! They are great roasted with tons of rosemary, sea salt and pepper. Last week, we made red potato onion fries with curry powder - so delicious!

Rutabaga - Look for the 1-3 beige roots with purple tops. Rutabagas are best roasted with other veggies or we have some awesome recipes on our website at: www.driftlessorganics.com/csa-2/recipes/rutabaga/

Sweet Potatoes - Try a sweet potato bisque or sweet potato fries. Store in your pantry or on your counter.

Yellow Onions - Great for cooking with, caramelizing or on sandwiches.

FRESH WINTER VEGETABLES & FRENCH ONION GOAT CHEESE DIP

GINGER SQUASH SOUP

1 medium butternut squash, peeled, seeded, & cut into 1" cubes
1 medium yellow onion, chopped
3 Tbsp. ginger, peeled & minced
3 cloves garlic, peeled, crushed, & minced
1 c. vegetable stock or water
2 Tbsp. Driftless Sunflower oil OR virgin coconut oil
salt & pepper to taste
juice of 1 orange
¼ c. half & half (optional)

In large pot, saute onions in oil for a couple of minutes. Add ginger & garlic & stir for a couple more. Add squash, saute for another few minutes. Add stock/water, salt, pepper, & orange juice; cover & cook until tender, about 30 minutes. Remove from heat & puree until smooth. Return to pot, add half & half if desired, return to simmer, & serve.

1 large yellow onion - half cut in 1/2" rings & half finely chopped, separated
1 clove garlic, minced
4 Tbsp. olive or Driftless sunflower oil
2 tsp. white wine vinegar
1/2 c. mayo
1/2 c. sour cream
1/4 c. goat cheese, crumbled (about 2 oz.)
juice & zest from 1/2 a lemon
1 tsp. ea. Worcestershire & hot sauce
salt & pepper to taste
raw winter vegetables like carrots, beauty heart radishes, turnips, rutabagas, &/or beets

In a small skillet, heat 1 Tbsp. oil over medium/high heat & add the half onion cut into rings. Saute until starting to brown & turn down the heat to low/medium. Stir occasionally, scraping up any browned bits, until richly browned & starting to caramelize, about 15 minutes. Add garlic & saute another few minutes, then deglaze pan with vinegar & transfer caramelized onions/garlic to a food processor to cool. Meanwhile heat remaining oil in same skillet over medium/high heat & add the chopped half onion. Fry until golden, about 8 minutes, reduce heat to low/medium & cook another 10 minutes or so, until golden deep brown. Drain fried onions over a fine-mesh strainer inside a heat-proof bowl (reserve onion-infused oil for cooking with). Add mayo, sour cream, goat cheese, lemon juice/zest, Worcestershire & hot sauce to cooled caramelized onions in the food processor & puree. Stir in 1/2 of the fried onions & salt & pepper to taste. Serve topped with remaining fried onions.