

# ONE POTATO TWO

News From the Fields of Driftless Organics - Volume 9 Issue 6 - July 15-18

Week #6! It looks like that cooler weather we had last week was just a fluke and now we're back to what feels like normal this time of year: hot & humid! We just keep receiving these perfectly timed rains (this week's came on Sunday night after we finished seeding in all of the fall carrots, beets & broccoli!).

When folks ask us how the season's going, we can't help but smile and sigh and think about how absolutely perfect it all has been. We have an amazing crew, the weather has been outstanding, the crops look great and we haven't

had much in the way of major equipment breakdowns. What more could we ask for? We count our blessings, acknowledge and appreciate our good fortune and continue doing our best to keep the farm running smoothly. My dad always says that good luck is the product of hard work. Well, during a year like this one, that sure does seem the case. We're working hard, summer is in full swing, the crops are happy and healthy. It's a good day to be a vegetable farmer! We hope you keep enjoying those CSA boxes. Happy eating!

--Mike

## THIS WEEK'S BOX

**BASIL**  
**BROCCOLI**  
**CARROTS WITH TOPS**  
**CUCUMBERS**  
**CURLY PARSLEY**  
**GARLIC SCAPES**  
**GREEN BEANS**  
**GREEN SAVOY CABBAGE**  
**GREEN ZUCCHINI**  
**RED ONIONS**  
**ROMAINE LETTUCE**  
**ROMANESCO**  
**SNAP PEAS**  
**SNOW PEAS**

## DID YOU KNOW?

Did you know that our crew is made up of 27 hardworking, dedicated, and down-right amazing people?! That's right, we are pretty lucky to come to work and be surrounded by kind individuals who share our passion for farming. I mean, some of these folks even have vegetable gardens they work in at home.. after work.. now that's a passion! Not only do many of our coworkers garden at home, but lots of them raise livestock too. We work with people raising chickens, cows, goats, pigs and sheep! We are also lucky to work with a handful of highschool and college students this season. There are people studying art, comparative religion, policy and chemical engineering. While their areas of study are different, they all share the same zeal for fresh, organic produce. We sure will miss them in the fall when they head back to school! It's all of these tremendous employees that pick and pack your CSA. Everyone's got their eye out for the tastiest produce, and we can pretty much guarantee everyone's having a ball doing it... did we mention that sounds of singing and laughter coming from the fields are a daily occurrence? We already love our sunny, vegetable-filled jobs, but our coworkers make this farm a one-of-a-kind place to grow wholesome, organic vegetables! Thanks to the Driftless Organics crew for making this another unforgettable season!

## ...that's the biggest bag of green beans I have ever seen...

It's green bean mania here on the farm! We've had some awesome bean-growin' weather and we couldn't be happier about it. Not only are they fun to pick, they're fun to eat too! Green beans are a summer staple around here; we love to snack on them fresh, sautee them with butter and garlic scapes, add them to stir-fries (there's a recipe on the backside of this newsletter), freeze them super easy), can them, you name it! Lucky for you, we've stocked your box with a big bag of green beans ready to be gobbled up!



(some of) the 2015 Driftless Crew. It's hard to round up the whole crew, but here's a good chunk of 'em!

**BROCCOLI** - The broccoli is starting to slow down for a while, so enjoy it while it's here!

**CARROTS with their TOPS** - It is best to remove the tops (use 'em in the pesto recipe below!) and store separately from the carrots (which also should be in plastic).

**CUCUMBERS** - try the salad below, or slice very thinly and eat with crackers and cheese. Store in the crisper drawer of your fridge.

**CURLY PARSLEY** - A great addition to salads, scrambled eggs (at the end), potato salad; or make a batch of tabbouleh with snap and snow peas.

Store in a plastic bag in the fridge.

**GARLIC SCAPES** - You can use scapes as you would regular garlic. Just finely chop up and use like garlic.

**GREEN BEANS** - If you don't think, you can eat all of these beans up in the next 7-10 days, consider freezing them: pluck off ends, blanch, drain, ice bath, freezer bag.

**GREEN SAVOY CABBAGE** - This frilly version of green cabbage is airy and light and makes for a delicious twist on coleslaw or in stir fries.

**GREEN ZUCCHINI or YELLOW SUMMER SQUASH** - We try to not overdo how much of these you get over

the course of a season. We try to just put in a couple per box.

**ROMAINE LETTUCE** - these mini heads of romaine are really tender and make for a perfect side salad with cucumbers and chopped up snap peas.

**ROMANESCO** - look for that lime green spiral-y looking thing in your box. Check out last week's newsletter to learn more about this fantastic version of cauliflower.

**SNAP PEAS** - The last of them :(

**SNOW PEAS** - are the flatter of the two bags of peas. Great raw as a snack (dipped in hummus or carrot top pesto perhaps) or in the stir fry below.

## CARROT TOP AND GARLIC SCAPE PESTO

2 cups packed roughly chopped carrot tops (what your bunch is)

6 garlic scapes roughly chopped

salt and pepper

¼ cup packed grated parmesan

¼ cup toasted pine nuts (or walnuts)

½ cup Driftless Organics Sunflower Oil (or olive oil)

In a blender or food processor, you are going to want to lightly pulse all the ingredients except for the oil until mostly combined. Then set it to process on a low setting and slowly pour the oil in through the opening of the top of the blender/processor, blitzing **just until it comes together**.

Store in the refrigerator in an air tight container with a light layer of olive oil on the top. It also freezes well.

*This pesto can be used like regular pesto: as a dip, in pasta sauces, as a sandwich spread, etc.*

## SAVOY CABBAGE, GREEN BEAN & SNOW PEA STIR-FRY

Serves 3-4 people

1 1/2 cups green beans, ends snapped off and chopped in half

2 cups snow peas

2 medium red onions, thinly sliced

3 cups of savoy cabbage, thinly sliced

1 medium zucchini (optional) , chopped into thin half-moons

2 tablespoons Driftless Organics sunflower oil (or grapeseed, peanut, or sesame)

4 tablespoon soy sauce (tamari)

2 garlic scapes, minced

1 tablespoon fresh minced ginger

1/4 teaspoon ground black pepper

1 cup vegetable or chicken stock

1 tablespoon rice wine vinegar

1/2 - 1 teaspoon hot chili sauce (shriracha), to taste

1 tablespoon cornstarch

Enough rice for 3-4 people

Prepare rice. While rice is cooking:

Heat oil in saucepan over medium heat. Stir fry onions for one to two minutes, until they begin to soften. While stir frying, add 2 tablespoons Tamari. Add garlic, ginger, black pepper, green beans, snow peas, zucchini and savoy cabbage. Stir fry about 3 min.

In bowl, combine the stock, remaining tamari, rice wine vinegar, hot sauce, and cornstarch. Whisk well. Add mixture to skillet and stir fry until sauce thickens and cabbage is tender, about 3 min. Serve hot.

## CUCUMBER SALAD WITH BROCCOLI & SNAP PEAS

1 head of broccoli

2 cucumbers, peeled & chopped into half moons, and then in half again.

½ cup pine nuts or walnuts

⅓ cup Feta cheese

1 medium red onion

1/2 bunch curly parsley, minced

Salt, fresh cracked pepper

1/2 cup plain Greek yogurt

1 tbs mayo

1 tsp fresh lime juice

1 tsp sugar

Half a bag of snap peas, coarsely chopped

Cut the broccoli florets from the stem and chop them into smaller pieces. Slice the cucumber into straws. In a large mixing bowl, combine broccoli, cucumber, Feta, pine nuts, green onion, dill weed, mint, salt and pepper. Stir until mixed together. In a small bowl, mix Greek yogurt, mayo, sugar and lime juice. Mix the sauce into veggies until all veggies are evenly covered. I recommend letting it sit in the fridge for a couple of hours before serving. Stir again and serve!