

# ONE



# POTATO



# TWO

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*Week #9! Hello to you all from the always beautiful and presently sunny Driftless Organics! You know, as a season unfolds and takes shape, there are certain events and patterns about year that we will remember in the years to come. Mostly weather related, these are the things that we talk about when folks ask us: "How are things going on the farm?" or "How was your year?"*

*Looking back, 2007 was the flood year; 2011 was the cool and wet year with lots of disease in the crops. 2012 was the drought year, which we will never forget (as much as we want to...).*

*And 2015? Best year ever! When*

*it comes to the weather anyway. We've had week after week of nice weather with highs in the low 80s and not the typical humidity that we usually get here in Wisconsin. Sure, there's been a string of hot days here and there... but when it's only here and there, it's pretty bearable.*

*Needless to say, work days have been tolerable and even pleasant! Sure, we are going on week #3 without any rain, but we're still optimistic that the skies will open up and gives us what we so desire. After all, we don't want 2015 to be remembered as that perfect year that turned into a drought halfway through, now do we?*

*-- Mike*

## THIS WEEK'S BOX

- Asian Green Mix
- Cantaloupe
- Cilantro
- Cucumbers
- Garlic
- Green Bell Peppers
- Green Zucchini
- Jalapeno Peppers
- Red Curly Kale
- Sweet Corn
- Tomatoes
- Yellow Summer Squash
- Watermelon

## DID YOU KNOW?

Did you know that the sunflowers are in bloom? Yep and holy man, it is a sight to see! (Check out our Facebook page for the latest pics...) Josh is growing about 60 acres of sunflowers this year and they are all just exploding with bright yellow amazingness right now. As I'm sure you know, we grow these flowers of the sun for their seeds, which we will have pressed for our signature "Olive Oil of Wisconsin". Back in 2007, Josh decided to figure out how to solve the problem of not having a local cooking oil. We have local veggies, local meats, local grains - but no oil; which is something we use on a daily basis. After doing some research, he came across some research done on the health benefits (and versatility) of cold-expeller pressed sunflower oil. As it turns out, you can grow sunflowers in this part of the world quite successfully. So he went for it! And the rest is history... If you haven't tried our oil - you just have to give it a taste to see. You can order some on our website ([www.driftlessorganics.csasignup.com](http://www.driftlessorganics.csasignup.com)) and we can deliver it to your CSA pick up site with your next box.

## ...save the date for the driftless organics harvest party!...

### SEPTEMBER 26th, 2015

Every year we tidy up the farm, mow the grass, hide all of the sharp rusty farm equipment, set up a tent, fire up the grill, tap the keg and **THROW A HARVEST PARTY!** The good news is: you're invited!! C'mon out to the farm for a tour, for pizza & a potluck, some fine brewed ales and sodas, and a whole heck of a lot of fun! We invite all of you, our wonderful 2015 CSA members. Bring the kids, bring a dish, bring some smiles and shoes meant for hiking around the farm. Come see where your food is grown and meet some new folks.

The date is September 26th, which is a Saturday. Perfect! We haven't set a time yet, but it will probably be around 1 o'clock or so. Some years we are all partied out by 5pm; one year we had an after party ping pong match at Josh's, followed by a midnight canoe trip. Who knows what will happen?!

Make a weekend out of it! There's tons of other stuff to do in the area including canoeing the Kickapoo, Mountain Biking at Sidie Hollow Park, hiking at the Rerserve (to name a few). It's also Apple Fest weekend in Gays Mills, which is always a hoot and a great chance to stock up on local apples.

We hope you can make it! We'll keep you posted with the specifics as we come up with them. Stay tuned.

*Don't forget: you can find more information about the veggies & a bunch of recipes (and none of those annoying ads!) on our website:*

[www.driftlessorganics.com/recipes](http://www.driftlessorganics.com/recipes)

**ASIAN GREEN MIX** - a nice little mix to use a side dish for your next meal. Try a sweet balsamic vinaigrette to offset the spiciness of the mix.

**CANTALOUPE** - I know it sounds weird - but you HAVE to try the soup below. It's amazing!

**CILANTRO** - This is a great time of year for cilantro as it pairs well with tomatoes, peppers and tomatillos (see the recipe below).

**CIPPOLINI ONIONS** - This is an heirloom variety of yellow onion that is sweeter and has thicker walls which make them better for caramelizing (great

on pizza, in sauces, etc). If you don't want to mess around with that, just use them like you would any normal onion.

**CUCUMBERS** - more cucumbers!

**GARLIC** - our "Italian Red" variety, which has a nice amount of spice, but also depth that allows it to be a very versatile garlic that can be used in just about any dish.

**GREEN BELL PEPPERS** - You should be receiving two bell peppers in your box. Store in the fridge, duh.

**GREEN SAVOY CABBAGE** - We love this light and airy cabbage because it has so much for body. It also tastes really good! It makes for a wonderful

**GREEN ZUCCHINI** - We consider this a staple, as it goes with so many different things and can be sweet

**RED KALE** - we just love to chop up kale, steam for just until slightly wilted and serve on the side of any dinner with a strong balsamic vinaigrette. We sometimes add a little bit of lemon juice too. Nothing fancy - easy and good for you.

**SWEET CORN** - Another round of delicious sweet corn. Man - this stuff is hard to grow! And one of the most difficult challenges: the dreaded corn borer worm! Go ahead and cut off the first inch or so of your ears to avoid these little guys...

**TOMATOES** - the tomatoes are just coming on, so there's a medley of tomatoes going in the boxes this week. The good news is: they are all delicious. You may have a couple romas, or maybe a red slicer; or perhaps an beautiful heirloom. All work as additions to a salad, in sauces, in the recipe below or just plain eating!

**WATERMELON** - you will be getting either a red or yellow watermelon. Both are excellent and were just picked so they should keep in your fridge for a week or so. Best eaten when they are cold on a hot afternoon with the juices running down your chin.

#### CHILLED CANTALOUPE SOUP WITH CUCUMBER

- 1 cantaloupe
- 2 lemons, juiced
- 1 cup sparkling cider (nonalcoholic)
- 2 to 3 teaspoons granulated sugar, optional
- 1/4 cup cold water, optional
- 1 cucumber, peeled and diced
- Salt and black pepper

Cut the cantaloupe into skinned and de-seeded chunks and toss in the blender. Add the lemon juice and cider. Puree until smooth and taste for seasoning. Add the sugar, if needed. Use the water if more liquid is needed. Pour the soup into a medium bowl and place in the fridge for an hour to chill out. Season the cucumber lightly with salt and pepper. When ready to serve, pour the soup into the chilled bowls and add some of the cucumber to each.

#### CRUNCHY CUCUMBER, BELL PEPPER & CABBAGE SALAD

- 1 green savoy cabbage head, shredded
- 2 cucumbers, cut into thin strips
- 1 ear of corn, kernels removed
- 1 Granny Smith apple, peeled and cut into thin strips
- 1 Tablespoon mayonnaise
- 2 Tablespoons sour cream
- salt, pepper
- 1 Tablespoon freshly squeezed lemon juice

Shred or finely chop the cabbage. Julienne the cucumbers and the apple. Strip the corn kernels off the ear of corn. Toss all the chopped ingredients together. Dress with sour cream, mayonnaise and season with salt and pepper. Let sit for 30 minutes to an hour to let the flavors marry.

#### ROASTED CORN & TOMATO SALSA

- 2 ears corn, shucked
- 1 cippolini onion, quartered
- 2 - 3 cloves of garlic, unpeeled
- 1-2 jalapeno peppers, left whole
- 4-5 roma &/or red slicers tomatoes, left whole
- 1 bunch of cilantro, chopped
- Juice of a lime or two
- Salt to taste

Heat a grill. When hot, oil grates well & place onions, garlic, & peppers directly on grates. After a minute or two (be careful - you want a bit of char, but not total scorching), turn all of the above & add romas. After another minute, turn anything that's getting browned & carefully turn the tomatoes, removing them before they fall apart. With a spatula, remove all ingredients to a heatproof bowl & let them sit until cooled a bit. Stem & de-seed the peppers (you might want to wear gloves), core the tomatoes, & pull skins off garlic. Throw it all in your food processor with the cilantro, lime juice, & salt & pulse to desired consistency. Cut corn kernels from cob with a sharp knife & stir in to salsa. Season to taste with salt.