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POTATO



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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 Eggplant
- Asian Green Mix
- Cantaloupe
- Cilantro
- Cucumbers
- Eggplant
- 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) 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

ASIAN EGGPLANT - Look for the long light purple eggplant. These can be treated just like regular eggplant in all of your recipes. Personally, we like to marinate in oil, salt & pepper and grill grill grill! Slice at a diagonal to increase their size so they don't fall through the grill.

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.

CILANTRO - This is a great time of year for cilantro as it pairs well with tomatoes and peppers (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!

EGGPLANT - best to store these on your counter, as they sort of get funky in the fridge.

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!

GREEN ZUCCHINI - We consider this a staple, as it goes with so many different things and can be used in sweet AND savory dishes.

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.

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 a beautiful heirloom. All work as additions to a salad, in sauces, in the recipe below or just plain eating!

EGGPLANT & RED CURLY KALE BAKE

Serves 4

1 eggplant, sliced crosswise in 1/2 inch slices
Driftless Organics Sunflower Oil (or olive oil)
salt, pepper
1 bunch of red kale, coarsely chopped
2-3 cups of tomato sauce
1 cup ricotta cheese (cottage cheese works too)
1 cippolini onion
2 cloves garlic
1 egg
1/2 cup freshly grated Parmesan cheese
1 tsp dried oregano

1 cup grated Monterey Jack cheese (or Fontina)
Brush both sides of the eggplant slices with oil. Place them in a single layer on an oiled baking sheet. Sprinkle with salt and pepper. Bake at 400 degrees until tender, turning them over once. This will take 20-30 minutes in total. Bring a pot of salted water to a boil. Drop in the kale and simmer for 5-10 minutes until tender. Drain well. Cool. Press out any remaining water. Combine the ricotta, kale, egg, Parmesan cheese and oregano until well mixed.

In an 8 inch square baking pan, spread 1/2 cup tomato sauce. Place slices of eggplant over to cover. Top with 1/2 of the kale cheese mixture. Spoon 1/2 - 3/4 cup of the tomato sauce over. Repeat layers. Top with a final layer of eggplant slices and the remaining tomato sauce. Sprinkle with the grated Monterey Jack cheese.

Bake at 350 degrees for 30 minutes or until bubbly and hot throughout.

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 and pepper.