

ONE



POTATO



TWO

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Week #10! Yes folks, that's right - we are HALF WAY done with the CSA season. That's crazy! As the tomatoes start exploding and the watermelons abound, we cruise into that middle CSA time that we all love and live for. Sweet corn, tomatoes, peppers: we just go crazy this time of year and we hope you are enjoying those boxes.

Work on the farm continues with gusto. Lots of harvesting, lots of weeding of those fall crops that we put in the ground nearly a month ago. The onions are nearly all harvested and in the greenhouse curing. The garlic is all in and cured and ready to go into storage. We've been doing some

field work - cleaning up those early season fields that had peas, greens and broccoli and planting them into cover crops like buckwheat and vetch. In an effort to keep the soil protected from the wind and rain, we try to not leave fields bare for too long. This is one of the cornerstones of sustainable farming: protecting and feeding the soil with cover crops that may not make us any money in the short run (we plow these crops back in after all), but will keep our soil healthy and benefit us all in the long run. That's what good farming is all about. Happy summertime eating, everyone!

-- Mike

THIS WEEK'S BOX

- Cilantro
- Cucumbers
- Dragon Tongue Beans
- Eggplant
- Garlic
- Green Bell Peppers
- Jalapeno Peppers
- Mixed Bag of Tomatoes
- Sweet Corn
- Sungold Cherry Tomatoes
- Tomatillos
- Watermelon
- White Onions

DID YOU KNOW?

Did you know that we are growing about 3,500 tomato plants this year? That works out to be roughly one and half acres of tomatoes! We grow them in two successions: Tomatoes 1 and Tomatoes 2. We start tomatoes 2 about a month after tomatoes 1 so that we have a better chance of having a continuous supply of the beautiful fruit from now until frost (and some years, even later). We plant the two plantings in different fields that are far apart from one another in hopes of avoiding the spread of disease. We also mulch, prune and trellis our tomatoes to keep the fruit up off the ground and looking nice. Tomatoes are a lot of work for us! But we love them and we know how much you all do. So, in many ways, it's a labor of love.

... let's talk tomatoes...

The tomatoes are coming on in full swing now, and it's going to be an insane several weeks full of tomato mania. We hope to be able to give you 2 to 4 to sometimes even 8 pounds of tomatoes in your box over the course of the next month and half or so.

We try our very best to pick and pack your tomatoes at just the right stage of ripeness. We try to ensure they are ripe enough, but not so ripe that they are soft and mushy when you receive them. How do you know if your tomatoes are ripe enough to eat? The color will become really deep and when you give them a gentle squeeze, there should be some give. An unripe tomato will be firm and should sit on your counter for a day or two. You should never store your tomatoes in the fridge! They turn mealy and gross that way. In our kitchen, we like to designate a decorative bowl on the counter where we can put the tomatoes and keep an eye on them as they ripen.

We grow a bunch of different varieties of heirloom tomatoes, red slicers, yellow slicers and romas. It's just too many to mention in a newsletter; so we have set up a great resource on our website at:

www.driftlessorganics.com/tomatoes

SATURDAY, SEPT. 26th

Driftless Organics Harvest Party
Pizza, potluck, farm tours, craft beer & soda.
Meet your farmers! Bring the kids!

SAVE THE DATE:

Driftless Organics • 608.624.3735 • csainfo@driftlessorganics.com • www.driftlessorganics.com

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

Cilantro - with all of the tomatoes and tomatillos in the box this week, we just HAD to give you another wee bunch of cilantro for your salsas!

Dragon Tongue Beans - Look for the bag of flat yellow beans with crazy purple markings on them. These guys are in the class of "romano beans" and are wonderful bean to eat raw, or to steam lightly and add then add lemon juice, oil, salt & pepper. Unfortunately, when you cook them, the cool purple markings disappear.

Eggplant - there are two types of eggplant in your box this week: *Black Beauty*, which is a traditional Italian globe type and great for eggplant parmesan, pasta sauces, and grilling or pan fry. If you do grill, make sure you cut thick slices because they will sort of shrink as they cook. Coat with oil, salt & pepper before cooking. *Slim Purple* is the other type of eggplant is long and

slender and usually pinkish/purplish-white. This is a Asian style eggplant, with thinner skin and less seeds. These are great in stir fries and soups; but also on the grill (just be sure to cut them at a diagonal so that they are bigger and less likely to fall through the grates of your grill.

Garlic - use your garlic up in some of our tasty recipes below! we love roasting garlic with some olive oil.

Green Bell Peppers - store in your fridge and eat fresh or cooked.

Jalapeno Peppers - add a kick to your dinner with our super fresh jalapenos! keep in your fridge.

Mixed Bag of Tomatoes - check out the first page of this newsletter to learn more about the tomatoes!

Sweet Corn - we are now picking from the second of our three plantings of sweet corn. If you aren't as into the butter and salt

method, you might want to try ELOTE: which goes in this order: boil corn, rub with cut lime (for juice), add mayonais, chipotle (or chili) powder, powdered (or grated) parmesan cheese.

Sungold Cherry Tomatoes - 2 pints of sungolds this week because they are coming on like gangbusters. Have you ever tried roasting these? They're delicious! Cut them in half, spread them on a cookie sheet, drizzle oil on them, salt & pepper and roast for 10-15 minutes in the oven. Add to your favorite pasta dish.

Tomatillos - look for those round green things with the "paper-y" husks on them. You are going to want to remove those husks and then rinse the tomatillos under water to get some of the stickiness off of them.

Watermelon - We like watermelon best when it is ice cold and cut up on a hot & sunny summer afternoon. Summer ain't over yet folks.

White Onions - these onions are NOT cured and should be stored in your fridge. They are a great all-around onion for all sorts of uses.



STUFFED TOMATOES WITH ROASTED PEPPERS & ONION

- 3-6 ripe but firm tomatoes (2-3 slicers or 6 romas)
- 4 ounces crumbled feta cheese
- 2 medium chopped & roasted green bell peppers
- ½ cup chopped & roasted white onion
- 1 finely chopped jalapeno (optional)
- 2 medium cloves garlic, minced
- 1/2 teaspoon dried oregano
- 1/4 teaspoon crushed red pepper
- Freshly ground black pepper
- 2 tablespoons Driftless Organics Sunflower Oil or extra-virgin olive oil

Adjust oven rack to lower-middle position and preheat oven to 375°F. Chop bell peppers and onion and coat with 1 tablespoon oil. Place on a baking sheet and roast in oven for 10 minutes or until soft. Let cool. Core and hollow out tomatoes, using a melon baller or a teaspoon. Set upside down on paper towels and allow to drain. Meanwhile, combine feta, roasted peppers, jalapeno (if using), garlic, oregano, and crushed red pepper in a medium bowl. Season with black pepper and gently stir to combine. Fill tomatoes with feta mixture. Nestle stuffed tomatoes together, right side up, in an 8- by 8-inch baking dish and drizzle with oil. Bake until tomatoes are tender and slightly wrinkled and the filling is warm, about 25 minutes. Serve warm.



ROASTED TOMATILLO & AVOCADO SALSA

- 1/2 pound tomatillos—husked, cored and quartered
- 3 garlic cloves, lightly smashed and peeled
- 1 jalapeño, stemmed and halved
- 1/2 white onion, chopped up
- 1 tablespoon Driftless Organics Sunflower Oil
- 2 avocados—peeled, pitted and coarsely chopped
- 1/4 cup chopped cilantro
- 1 teaspoon sugar
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano,
- 1 tablespoon fresh lime juice

Preheat the oven to 425°. On a rimmed baking sheet, toss the tomatillos, garlic, jalapeño and onion with the oil and spread in a single layer. Roast the vegetables until lightly charred and softened, about 12 minutes. Transfer to a blender and let cool.

Add the avocados, cilantro, sugar, cumin and 1/2 cup of water and puree until smooth. Add the oregano and lime juice and pulse once or twice until incorporated. Transfer the salsa to a bowl and season with salt. Serve chilled or at room temperature.

