

ONE



POTATO



TWO

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Week #11! HECK YEAH WE GOT SOME RAIN!! Monday and Tuesday brought us 1 and 2/10ths inches of the sweet, sweet precipitation that we so desperately needed. It had been nearly a month without so much as a drop and our irrigation crew was getting pretty cranky. When you stop and think about it, it is mighty amazing that mother nature can do in a matter of hours what it takes a 2-3 person irrigation crew an entire month to accomplish. Thank goodness for the rain.

The farm is downright AMAZING right now. Best sweet corn year. Ever. The tomatoes are going nutso and the peppers are showing promise that they will begin bursting with color by next week. We've hit our stride and are poised for the "busy season" to begin. The next 2 months are going to see unparalleled harvests, as we pull in all that goodness of potatoes, carrots, beets and more that we've worked so hard for all season long. We can't wait!! Have a great week and HAPPY EATING!

-- Mike

THIS WEEK'S Box

Cantaloupe
Cucumber
Dill
Dragon Tongue Beans
Eggplant
Garlic
Mixed Sweet Peppers
Mixed Bag of Tomatoes
Purple Carrots
Sweet Corn
Sweetheart Cabbage
Sungold Cherry Tomatoes
Watermelon
White Onions

DID YOU KNOW?

Did you know that the word "Driftless" is more than just a difficult-to-pronounce-over-the-phone name used by our farm? Yep - it actually is a geographical reference to describe the area in which we live and farm in. The "Driftless Region" is a 16,000 square mile area of SW Wisconsin, NE Iowa and SE Minnesota that was left unscathed by glaciers during the last ice age. As such, the terrain of our beloved land remains filled with hills, valleys, coulees, and beautiful, meandering streams & rivers. Because there are no real large tracts of contiguous flat land, most of the farms in the area are relatively small, like us, which is another great bonus of living and farming here. Above all, the Driftless area is filled with all sorts of awesome interesting people, lots of whom really care for the land and how it is treated. Driftless Organics. Hard to pronounce. Easy to love!

¡es hora de comer elote!

Oftentimes in Mexico and SW United States, you can find some sweet corn-street food know as elote. It's basically corn on the cob smothered with all sorts of goodness. If you are getting sick of the same 'ol butter and salt, you should try this. It's a-maize-ing!

4-6 ears of corn
3 Tbsps mayonnaise
2 Tbsps Parmesan cheese
½ tsp chili powder
¼ tsp cayenne pepper
¼ tsp cumin
lime wedge
pinch of salt

Grill the corn for 12 minutes total (with husks on) Continually move the corn so each side is grilled. In a bowl whisk together the mayonnaise and lime juice. In a separate bowl mix together the Parmesan cheese, chili powder, cayenne pepper, cumin, and salt. Husk your corn (be careful, it's going to be hot). Keep the husks on the bottom and use as a handle when preparing and eating. Spread the mayonnaise mix over the corn. Sprinkle the cheese mix over the corn & eat!

SAVE THE DATE:

SATURDAY, SEPT. 26th
Driftless Organics Harvest Party
Pizza, potluck, farm tours, craft beer & soda.
Meet your farmers! Bring the kids!

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Cantaloupe - these little guys are called “sugar cube” (which is strange because they are spherical). In any event - they are so sweet! Eat ‘em raw and do it quick.

Dill - a nice bunch of dill to try in the recipes below.

Dragon Tongue or Purple Beans - You will be receiving either a big bag of purple beans (look like green beans, only purple) or “dragon tongue” beans, which are a flatter “romano” style bean and can be treated like a green bean (entire pod is edible, snap of the ends, etc).

Eggplant - there will be one of two types of eggplant in your box this week: either Black Beauty, which is a traditional Italian type and great for eggplant parmesan, pasta sauces, and grilling or pan frying. 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).

Mixed Sweet Peppers - **THERE ARE NO HOT PEPPERS IN YOUR BOX THIS WEEK.** That means that the variety of peppers in your box this week are **ALL SWEET.** There are a few yellow-ish peppers called “banana”, which are mild and great in fajitas and stir fries. And then there’s the green bells, which are a great all - around pepper.

Green Zucchini or Yellow Summer Squash - Zucchini/squash season is winding down here at Driftless Organics so this may be the last of 2nd to last offering of these guys. :(

Mixed Bag of Tomatoes - check out last week’s newsletter to read about how to know if your tomatoes are ripe - or check our tomato page online at: www.driftlessorganics.com/tomatoes.

Purple Carrots - purple carrots sure are pretty, but their taste is notoriously kind of sub-par. Every year we try a new purple carrot variety in hopes that we will some day find a winner. I think this is the best variety yet! Sweet enough to eat raw (which preserves their vibrant purple color). Store in your fridge, in plastic, without their tops.

Sweetheart Cabbage - Otherwise known as “cone head cabbage”, these cabbages are so sweet and succulent; and great in the recipe below. They will store for 2-3 weeks and if the outer leaves start to look funky, just peel them off.

Sungold Cherry Tomatoes - 2 pints of sungolds once again this week because they are coming on like gang busters. Do you have a dehydrator? These dry down amazingly. Just cut them in half and lay them on your dehydrator trays. You can also do this in the oven, on a cookie sheet, on low heat for about 4-5 hours. Toss them in oil, salt and pepper before hand if you’d like a little extra zing. Store in a glass jar and break them out when you want to add a taste of summer to your pasta sauces this winter.

Watermelon - the last of the watermelon for a while - and great to use in cocktails if the kids are getting sick of ‘em (or if you are getting sick of the kids). Blended watermelon margarita anyone?

BEAN SALAD WITH MUSTARD & DILL

Serves: 4 (as a side dish)

- 1 lb dragon tongue or purple beans (the amount in your bag), ends trimmed
- 1 green peppers, cut into long strips
- 2 tablespoon white wine or sherry vinegar
- 4 tablespoons dijon mustard
- 1/2 bunch dill, large stems removed (small stems can be used), finely chopped
- 1/2 cup handful almonds, chopped
- 1/2 white onion, minced

Bring a small saucepan of salted water to the boil. Simmer beans and green pepper for 5 minutes or until slightly tender (you still want a little bit of crunch). Meanwhile combine vinegar, onion and mustard with Sunflower/Olive oil. Season with salt and pepper to taste. Drain beans and peppers. Toss in the dressing while they are warm. Add dill and almonds and serve.

STIR FRIED EGGPLANT AND CABBAGE IN SPICY PEANUT SAUCE

- 2 cups eggplant, cut into small cubes
- 2 sweet banana peppers, chopped up
- 4 cups coarsely chopped sweetheart cabbage
- 1 green zucchini or yellow summer squash
- ½ cup peanut butter
- Driftless Organics Sunflower Oil (or other cooking oil)
- 1 Tablespoon rice wine vinegar
- 1 teaspoon tamari (soy sauce)
- 1 Tablespoon sugar
- ½ t finely minced cayenne pepper
- 4 cloves of garlic finely minced
- 1 teaspoon finely minced ginger

Over medium high heat in a large skillet or wok begin stir frying eggplant and zucchini chunks in about a tablespoon of oil and a shake of salt. Allow the eggplant to brown on all sides stir frying about 10 minutes until the chunks are softened. In a separate bowl mix the vinegar, peanut butter, tamari, sugar, pepper, garlic and ginger into the sauce. Add the cabbage and peppers to the stir fry and toss cooking for 3-4 more minutes. Add the sauce to the vegetables and turn down the heat continuing to stir. The sauce should thicken in 2-3 minutes. Serve with rice.