

# ONE



# POTATO



# TWO

News from the fields of Driftless Organics • Volume 9 • Issue 12 • August 26-29, 2015

*Week #12! It's a wild and wacky world out there and it sure is feeling like fall. IT'S TOO SOON! Let's hope the weather warms up a bit and helps those peppers, late sweet corn and second round of melons along. We've put a lot of work into these crops and we sure hope to reap the bounty from them.*

*Life on the farm is as amazing as ever. Last week's rain was exactly what we wanted to give things the boost they needed; and we haven't had to irrigate a thing since (Nathaniel is pretty happy about that).*

*My only complaint right now? So many of our awesome, hard working coworkers are leaving! It is that time of year again, when students return to school and our crew shrinks to nearly half the size. We sure are going to miss these folks, including Natalie, Claire, Pat, Amanda, Willa and Kristen. They put in a ton of hours and helped us along. We wish them the best of luck in the road ahead.*

*As for us, we're stuck here in farming heaven, growing delicious food for the best CSA members ever. HAPPY EATING!*

-- Mike

## THIS WEEK'S BOX

Cucumber  
Dragon Tongue or Purple Beans  
Garlic  
Green Zucchini & Yellow Summer Squash  
Italian Parsley  
Mixed Sweet Peppers  
Mixed Bag of Tomatoes  
Poblano Peppers  
Red Chard  
Red Potatoes  
Red Shallots  
Sungold Cherry Tomatoes

## DID YOU KNOW?

Did you know that we pack CSA boxes all the way until February? We call them the "Extended Season Shares" I know it's weird to be thinking about the winter right now, but here at the farm, we must! We have to be thinking about the future: planning and scheming and making sure we plant and grow the right things NOW, so that we will have them LATER. Most of what we will be washing and packing this fall and winter is already in the ground and growing, but not everything. We're still at it, seeding spinach, cilantro, salad greens and more. In fact, we'll continue to plant stuff all the way until the end of September! And those post-season boxes are going to be amazing! Starting 2 weeks after the last regular season box, we continue right where we left off with even more carrots, potatoes, kale and sometimes even tomatoes (2 years ago we had tomatoes all the way until November!). So - make sure you get in on the fun. Go to our website and sign up today:

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

## How to freeze tomatoes

There are a LOT of tomatoes in your box this week! If you are feeling like there are too many to eat right now, you can easily freeze them to use this winter. Try this:

1. Blanch. Drop tomatoes into boiling water for 60-90 seconds and, using a slotted spoon, transfer immediately into a bowl of ice water to cool. Skin will slip easily from the flesh.
2. Prepare tomatoes. Remove stems and core tomatoes. Tomatoes may be left whole, but preparing them in a way that maximizes storage space is recommended. Work over a shallow dish to retain juices.
3. Transfer into storage bags. Using a ladle or measuring cup, fill pint or quart sized ziploc bags. Seal bags. Make sure to push as much air as possible when sealing to avoid freezer burn.
4. Into the freezer. Try to store flat. The shape in which they freeze is the shape you're stuck with until it's time to thaw.

## 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](mailto:csainfo@driftlessorganics.com) • [www.driftlessorganics.com](http://www.driftlessorganics.com)

**Cucumber** - peel, chop up and add to that lettuce mix with some sungold tomatoes for a fine salad.

**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).

**Italian Parsley** - is so good on just about anything. You never really want to cook with parsley, but rather chop and sprinkle on your dish right before

**Jalapeno Peppers** - look for 2 of the small green peppers in your box. These are spicy and should be handled with care. Great additions to nachos, pizza (yep - Nathaniel says it's delicious) and salsas.

**Lettuce Mix** - salad is making a come back with these cooler days. A nice little bag for a few salads.

**Mixed Sweet Peppers - IF IT'S RED OR YELLOW - IT'S SWEET. IF IT'S GREEN - IT'S SPICY.** There is a weird thing going on in the pepper fields across

the Upper Midwest - the peppers just don't seem to want to ripen very quickly! This week, you will be getting a couple “roasters” which are red or yellow, long and pointy, and sweet. Also, some minis - which are awesomely sweet and small and delicious.

**Mixed Bag of Tomatoes** - There will be TWO bags of tomatoes in your box this week; which means the tomatoes are going nuts. Check out the tomato page on our website to learn more about the tomatoes we grow.

**Poblano Peppers** - there will be 3 of these guys in your box this week. Look for the **darker green** peppers that looked like squished green bell peppers. These are slightly spicy/smoky and are great grilled and added to Mexican dishes like fajitas. Store in the fridge with the rest of your peppers.

**Red Chard** - is back! A great side dish to your papas a la pobre. Lightly steam, add salt, pepper, lemon juice and serve.

**Red Potatoes** - store these guys in their paper sack in the pantry or cupboard. Perfect potatoes for pretty much anything.

**Red Shallots** - a couple big beautiful red shallots, which are basically onions with a hint of garlic in them. They can be used the same as onions and should be stored in your pantry or cupboard.

**Sungold Cherry Tomatoes** - 2-3 pints in your box this week. It's an explosion! Great for freezing, drying or even making into a pasta sauce and canning.

### SHAKSHUKAH (TOMATO CASSEROLE WITH EGGS)

- 2 tablespoons Driftless Organics Sunflower Oil (or olive oil)
- 1 red shallot, finely chopped
- 2 mini sweet peppers, chopped
- 3 cloves garlic, minced
- 1/2 – 1 jalapeno pepper, stemmed, sliced in half and de-seeded, finely diced/minced
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon smoked (or sweet) paprika
- 1 teaspoon caraway seeds, crushed
- 3/4 teaspoon ground cumin
- 1/2 teaspoon turmeric
- 4 cups chopped tomatoes (red slicers work best, but mix it up with a yellow slicer or heirloom as well).
- 2 teaspoons honey
- 1 teaspoon red wine (or cider) vinegar
- 4 ounces (about 1 cup, 115g) feta cheese, cut in generous, bite-sized cubes (optional)
- 4 to 6 eggs
- 1 bunch chopped fresh parsley
- large oven safe casserole dish

Preheat the oven to 375°. Sautee' the shallot for three minutes or so in the oil. Add the garlic, and cook for another minute. Add all of the spices to the mixture, and cook for about two minutes. Add the tomatoes, sweet peppers, honey, and cider vinegar, as well as the salt. Let it cook down for about 15 minutes, pulling the tomato skins out with a tongs as they become separated from the tomatoes. Use a spatula to scrape the sides and bottom of the pan now and then. Once the sauce has thickened, taste for saltiness and acidity, and adjust the seasonings. Spoon the tomato sauce into a large casserole dish. Press chunks of feta into the sauce at regular intervals, and then make little wells to accommodate the eggs. Crack your eggs into the tomato sauce, and run a spoon through the whites to let them mingle with the sauce (but don't break the yolks!). Bake in the oven at 375° for 10-15 minutes. Keep an eye on the yolks so they don't overcook. Garnish with your parsley and serve with crusty bread.

### PAPAS A LA POBRE

*Mike learned how to make this super easy dish when he was living in a tipi in Spain, riding horses and learning how to grow organic vegetables.*

- 2 lbs red potatoes
- 2 poblano peppers, de-seeded and coarsely chopped
- 1 jalapeno pepper, de-seeded and coarsely chopped
- 3 garlic cloves, finely chopped
- 1 red shallot, finely chopped
- 1/2 cup red wine (or water)
- 1 1/2 tablespoons parsley, fresh, finely chopped
- 1/2 cup chorizo (optional), chopped into small bits
- 6 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pint sungold tomatoes, halved
- Handful of shredded cheese like cheddar or manchego (optional)
- 1 large cast iron

Cut the potatoes into rough slices about 1/8 to 1/4" in width. Heat the oil over medium-high heat and add the onions and garlic and cook for about 5 minutes over medium heat. Add the potatoes, salt and pepper and cook over medium heat for 15 minutes, stirring frequently. When the potatoes start to stick to the bottom of the pan, add wine/water and stir. After the 15 minutes, add peppers and chorizo (if you are having it). Cook for another 5-10 minutes. When the whole mixture is close to being done (potatoes are browned and soft but not mushy) Then add sungold tomatoes. Cook for another few minutes until tomatoes start to turn soft. Sprinkle with shredded cheese if you've got it.