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POTATO



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Week #13. The real fun begins! With a reduced crew size and an increased workload, we head into September with the excitement of 20,000 12 year old girls at a Justin Bieber concert. Try to picture us screaming at the top of our lungs as we jubilantly harvest your broccoli, potatoes and more. OMG, this is sooo XLNT!!!

Seriously though, this is a wonderful time of year where east meets west, Ying meets Yang and winter squash meets watermelon.

Hello fall goodness. And summer? Well, we're not ready to say goodbye to you just yet... This time of year marks the coming together of all things wonderful. Sage and potatoes and a big fat bag of tomatoes. Throw in some sweet corn and your mind would be blown (sorry, the corn will have to wait until next week...it just wasn't quite ready...).

We're rolling right along and before we know it, we start our big fall harvests of carrots, cabbage, potatoes and more. GTFO!

-- Mike

THIS WEEK'S BOX

- Broccoli
- Delicata Squash
- Dragon Tongue Beans
- Endive
- Garlic
- Green Zucchini & Yellow Summer Squash
- Jalapeno Peppers
- Leeks
- Mini Sweet Peppers
- Mixed Bag of Tomatoes
- Red Potatoes
- Sage
- Sungold Cherry Tomatoes
- Yellow Onions
- Watermelon

DID YOU KNOW?

Did you know that we grow produce for more than just you all? Even though our CSA members are the most important and beloved eaters that we raise food for, we also grow, wash and pack a lot of stuff for grocery stores all around the Upper Midwest. You'll see our goods mostly in the fall/winter and in the form of our blue paper bags of red and yellow potatoes; but you may also see our carrots, beets parsnips and more. Each year, we expand our acreage of veggies destined to the wholesale and retail markets and every season our offerings become a little more diverse.

On Wednesdays, we load the delivery truck to the gills with your CSA boxes, plus a couple pallets for distribution hubs like Co-op Partners Warehouse and food co-ops like Peoples Food Co-op, Seward Co-op and Eastside Food Co-op. Then again on Friday, we load the truck once more with amazing produce destined for Madison CSA members, the farmers markets, restaraunts like Sardine and The Alchemy and even to the Willy St. Co-op grocery stores.

We love to grow for all of these guys because it makes us feel like we are getting our goodies out to a wider range of people.

So, if and when your CSA box runs out for the week or season, don't forget that you can still stock up on Driftless Organics goodies all around town!

Why is my lettuce so bitter?

It's because it's endive, duh! Endive is in the same class of greens as chicory and raddichio. Normally an early spring or late fall green, this round of endive (otherwise known as "Frisee"), came in a little earlier than expected. These types of greens are notoriously bitter - but in a good and sought-out sort of way. Like a well crafted IPA, the bitterness must be celebrated; and folks looking to embrace an otherwise underutilized "taste" have really gotten into these greens as of late. For us, it's all about what you pair with endive. Sweet things like candied walnuts (see recipe on back) go really well with endive, as do pungent cheeses. We are just starting to dive into growing these types of greens (there are so many when you starting getting into it), and we are excited to see what y'all think!

SATURDAY, SEPT. 26th

Driftless Organics Harvest Party

Pizza, potluck, farm tours, craft beer & soda.

Meet your farmers! Bring the kids!

SWEET PEPPERS this week are red, orange & yellow. **HOT PEPPERS** are green and dark green.

Broccoli - broccoli is back! Just a taste this week. but we hope to have more as autumn sets in and our 5th, 6th and 7th rounds of broccoli starting coming in. This broccoli is a bit "spicy" and best to be cooked before eaten.

Chioggia Beets - are the bright red roots in your box. There should be about 4-5 of them. They are a deliciously mild beet that can be eaten raw in salads (perhaps with your endive salad recipe below).

Delicata Squash - Look for the 2 white-ish yellow with green-striped squashes. These can be baked cut in half length-wise (skins are edible), or cut into slices and roasted, grilled, or even stir fried. Store on your counter for a week or 2 (they do not keep like regular winter squash does).

Dragon Tongue Beans - the last of these wonderful beans for the season. I still maintain that the best way to eat these is by lightly steaming them, then tossing in olive oil, salt, pepper and some lemon juice. This is super easy, quick and a great side dish for dinner.

Endive - Look for frilly green/lime green leafy head in your box. Endive is in the family of greens that are notoriously bitter (see front

page for more info). Store in a plastic bag in your fridge for up to a week-10 days.

Green Zucchini & Yellow Summer Squash - you could add one or two of these to the gratin dish below (instead of the beets); but lately we have been just grilling them (gotta use that grill while you still can!). Probably the last of the zucchini for the season.

Jalapeno Peppers - trust us, it's really hard to know if we should keep giving these to you guys. I mean, some folks hate anything spicy and probably detest even seeing these in their box week after week. Other members love them and like to use them in their weekly batches of salsa. Please remember, when we pack the boxes, we always consider jalapenos and other spicy peppers as "bonus items", meaning they aren't factored into the total cost of your CSA box. As such, if you aren't going to use them, you can feel a little better about composting them or giving them away.

Leeks - are a suitable replacement to onions, but are so deliciously different that you really need to find a way to highlight them (in

the recipe below perhaps).

Mini Sweet Peppers - we love these little guys! So cute and sweet and easy to use. Just chop of the top and use the rest. No need to deseed or anything.

Mixed Bag of Tomatoes - Check out our website to learn all there is to know about eating your CSA tomatoes: www.driftlessorganics.com/tomatoes

Poblano Peppers - Look for the dark green, squished looking bells in your box. These are slightly spicy/smoky and make for the best scrambled egg dish around. Or try the "papas a la pobre" recipe from last week.

Red Potatoes
Sungold Cherry Tomatoes
Yellow Onions
Watermelon

POTATO, BEET, LEEK GRATIN WITH SAGE

2 tablespoons butter, more for greasing the pan
1-2 leeks, (what's in your box) trimmed and halved lengthwise
1 1/2 pounds red potatoes (a little more than half of what's in your bag this week)
1 pound chioggia beets
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1/2 bunch sage, finely chopped
1 cup heavy cream
1 fat garlic clove, finely chopped
1 bay leaf
1/4 teaspoon freshly ground nutmeg
3/4 cup Gruyère (or swiss), grated (*soft cheeses like this are kind of hard to grate, but slicing it very thinly works too*).

Heat oven to 350 degrees and butter a 2-quart gratin dish. Wash the leeks to remove any grit and slice thinly crosswise. Using a mandoline or sharp knife, slice the potatoes and beets into rounds, 1/8-inch thick. Toss with 3/4 teaspoon salt and 1/4 teaspoon pepper. Layer the rounds in the gratin dish. Melt the 2 tablespoons butter in a large skillet over medium heat. Add leeks, remaining salt and pepper, and saage. Cook, stirring, until leeks are tender and golden, 5 to 7 minutes. Scatter the leeks and sage over the potatoes. Add cream, garlic and bay leaf to the skillet, scraping up browned bits of leeks from the bottom of the pan. Simmer gently for 5 minutes. Stir in nutmeg. Pour the cream over the leeks and potatoes and top with the Gruyère. Cover with aluminum foil and transfer to the oven. Bake for 40 minutes, uncover and bake until the cheese is bubbling and golden, 15 to 20 minutes longer. Let cool slightly before serving.

ENDIVE SALAD WITH BLUE CHEESE AND CHERRY TOMATOES

This salad is all about the dressing, maple syrup and blue cheese, which serve to compliment the bitterness of the endive greens.

Salad

1 head of frisee
1/2 pint cherry tomatoes, cut in half
1/4 cup blue cheese, crumbled
1/3 cup dried cranberries
1/2 cup walnuts, broken into pieces
2 Tbsp. maple syrup
pinch of salt

Dressing

4 Tbsp. fresh lemon juice
3 tsp finely minced yellow onion
2 Tbsp each grainy mustard &
2 Tbsp honey
4 Tbsp Driftless Sunflower Oil (or olive oil)
salt & pepper to taste

Wash endive & spin dry. Coarsely chop or rip leaves & place in serving bowl. In a small frying pan, toast walnuts for about a minute over high heat, stirring. Add maple syrup & pinch of salt & remove from heat. Set aside. In a small bowl, whisk together dressing ingredients. Add tomatoes to the washed endive, pour over salad, toss to coat, top with cheese, craisins, & maple walnuts.