



ONE POTATO TWO

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SPRING SHARE WEEK #1 Hello and Welcome to the first CSA box of the season. This is a monumental occasion indeed, for it is our very first year that we are growing for a spring share; and this is the first box! And all of you wonderful Driftless Organics CSA members are our guinea pigs! We sure hope you like this first box. It's a doozy, with all sorts of delicious greens to welcome us back to spring! Winter

is over folks (although it hasn't felt like it these last couple of days, eh?) and SPRING IS HERE! We welcome it with crisp spinach, tasty asparagus and more.

All is well and slightly crazy on the farm. We are working hard and trying our best to stay on top of things. This is a busy time of year with all sorts of field work and planting and welcoming new crew members and working in the greenhouse and harvesting from the hoop house and all sorts of other fun projects. We're happy to be doing it and happy to have you along for this 3 week spring share. Happy Eating!

-- Mike

THIS WEEKS BOX

- ASPARAGUS
- CHIVES
- PARSNIPS
- PURPLE VIKING POTATOES
- RADISHES
- RAMPS
- RHUBARB
- SALAD MIX
- SPINACH

DID YOU KNOW ?

Did you know that this is the first time ever that we've put asparagus in CSA boxes? YEP! We FINALLY are growing enough asparagus to actually amount to something. You see, asparagus is a perennial vegetable, meaning it comes back year after year after year. It takes a few years of nuturing after you plant a patch before you can start harvesting from that patch. Back in 2013, we planted a whole bunch of root stock (known as "crowns") and now we are able to start reaping the benefits.

Asparagus plants can survive for a really long time. I've heard that there's a commercial patch in New Zealand that's over 50 years old?! Most patches will last for about 20 years of good production, as long as you feed the roots and keep them relatively weed free. We harvest from our nearly 2-acre asparagus patch 3 days a week for about 4 weeks. After that, we let the remaining spears grow up tall and leaf out, sending vital energy from the sun back into the crowns to keep them strong through the winter and into the next season.

THIS IS WHAT AN ASPARAGUS CROWN LOOKS LIKE



THE BOX	What's It Look Like?	How Do I Store It?	When should I use it by?	What's It Good In?
ASPARAGUS	Green and purple stalks (or "spears") wrapped in a red rubber band.	put it in a plastic bag or standing up in a glass of water in your fridge	7-10 days	By itself, steamed with lemon juice, salt and pepper.
CHIVES	Looks like a bunch of grass (but tastes a LOT better).	In a bag, in your fridge.	4-7 days	Chopped up and put on potatoes or eggs right before serving
PARSNIPS	They look kind of like white carrots.	In a plastic bag, in your fridge with other root crops.	2-3 weeks	cut into thin wedges and fried in butter. Tons of recipes on our website!
PURPLE VIKING POTATOES	Our funkiest looking potato variety: purples and pinks and sort of knobbly. They'll be in a brown bag.	Store these guys in your fridge in their paper bag; they are about to sprout!	Use up in the next couple of weeks.	These make great hash browns, or cubed and fried for breakfast. Don't forget to add the chives.
RADISHES	These are "French Breakfast" radishes from the hoop house. They are the bunch of red roots with white tips.	Chop off the leaves YOU CAN EAT THEM - just treat like a cooking green.	Use up in 7-10 days.	Sliced thinly and added to salads, potato salad or pastas.
RAMPS	Look for the bunch with wide leaves and skinny white and maroon stalks. They taste like garlic-ky scallions.	Store them in a plastic bag in your fridge.	Good to use up in a week or so.	Great in eggs (both leaves and stalks). Use where you would scallions.
RHUBARB	Look for the stalks that are greenish/red and look kind of like thick celery.	Wrap tightly in plastic and put in fridge.	Within 2 weeks	Check out the recipe below!
SALAD MIX	A bag of mixed greens: arugula, mizuna, lettuce and more!	In it's bag, in the fridge.	Use up in 2-4 days. It's salad mix!	By itself, or in sandwiches. Pair with Driftless Organics Sunflower Oil Vinaigrette
SPINACH	A nice big bag of some of the most delicious dark green leaves.	In it's bag, in the fridge.	Just picked, this spinach will last for 7-10 days .	Best eaten raw, on sandwiches or in a salad.

WELCOME TO THE DRIFTLESS ORGANICS CSA PROGRAM

As we begin this 2016 season, we have nothing but high hopes for a season of plentiful, and great tasting fruits and vegetables that continue to satisfy you week after week. Whether you are a first time member or a seasoned CSA veteran, we want you to get the most out of your vegetable boxes. We hope that the following information will help you get the most out of your box:

CSA Member Responsibilities:

Driftless Organics CSA members share in the bounty as well as risks of small scale vegetable farming. Due to weather and other uncontrollable factors, you may receive more or less veggies than expected.

If you can not finish the season as a member, for whatever reason, you may reassign your share to another household, but I'm sorry, we do not issue refunds for shares.

It is your responsibility to know when and where your share will be delivered and to pick it up within your site's open hours on delivery day. If you are unable to pickup your box, you are responsible to make alternate arrangements ahead of time – have someone else pickup your box for you, ask us not to make a box for you, or ask your site coordinator to hold your box for you for a later pickup. We will not issue credit or refunds for unclaimed or forgotten boxes.

With each box comes a printed newsletter. We'll also post this newsletter online on our webpage on the same day that we deliver your box. It's a really good idea to read your newsletter! Dani creates some amazing recipes and has tips on how to use the variety of veggies in your box.

Feel free to take your box with you, but please bring it back the next time you pick up a box. Better yet, bring some bags or boxes to transfer your produce into. Either way **PLEASE** take care in breaking down your box. It's kind of tricky, but we've provided pictures on the next page to guide you.

Our main method of communicating with you is email. To ensure that you receive our emails, please add csainfo@driftlessorganics.com to your list of safe addresses in your SPAM filter.

What Else?

One of our primary goals is to help you get the most out of your box. We've got the newsletter (which I've talked about), but did you know that we also have all of our past recipes online? That's right! Visit our website and follow the links to "Recipes & Storage Tips". Our website has over 200 useful recipes and oodles of cooking tips for lots of different veggies and herbs. Most of all, what I find helps the most when you are faced with a box of vegetables that you are unsure of what to do with is to **BE CREATIVE**. Don't let past preconceptions about certain vegetables hold you back. Try new things!

Throughout this entire CSA experience we hope you will remember that we are a part of a nationwide movement towards a more sustainable, healthy and just food system; one that exemplifies the things we care about, like treating the earth a little better and making our ecological footprint just a bit smaller. We, the farmers and you, the eaters, have joined forces to take steps towards positive change.

Something that we encourage throughout the entire season is feedback. Of course we LOVE to hear the good stuff and we sure appreciate the compliments, but we want to hear the not-so-good stuff as well. Please feel free to e-mail us with any questions or concerns, complaints or desires. Anything! We are open to it all and we are constantly striving to improve our farm and one of the best ways to find out how is by listening to our members! You can e-mail us at csainfo@driftlessorganics.com or call the office at 608.624.3735.

WARM POTATO SALAD WITH RAMPS, BACON AND MUSTARD

2 lbs potatoes
 5 strips bacon, about 100 grams, diced (optional)
 8 ramps
 3 Tablespoons apple cider vinegar
 1 teaspoon sugar
 3 Tablespoons Driftless Organics sunflower oil (or olive oil)
 1 teaspoon your favorite mustard
 2 ribs celery
 pinch of cayenne pepper
 salt and pepper

Cut potatoes into 1-inch chunks and place in a medium sauce pot. Cover with cold water, add 1 teaspoon salt and place over a burner on high heat. Cook potatoes until tender, but not falling apart. Drain and set aside to cool.

Meanwhile, heat a pan over medium heat and add bacon. Saute for about five minutes or until the bacon begins to crisp. While the bacon is cooking, chop the white parts of the green onion or ramp. Add to the bacon, stir well, and saute for a few more minutes. Remove bacon and onion from the pan and deglaze the pan with the vinegar. Use a spatula to scrape up all the bacon bits at the bottom of the pan.

Add the sugar, oil, and mustard to the pan and mix to combine. In a large mixing bowl, combine boiled potatoes, bacon and onions, and warm vinaigrette. Chop celery ribs finely and add to the bowl. Chop the dark green ends of the green onion and add them as well. Season the salad with cayenne pepper, salt and black pepper and mix gently, but thoroughly. Serve at once.

RHUBARB COFFEE CAKE

1/2 cup butter
 1 1/2 cups sugar
 2 eggs
 1 cup sour cream
 1 teaspoon vanilla
 2 cups flour
 1 teaspoon baking soda
 2 cups finely chopped rhubarb

Topping Ingredients:
 1/2 cup packed brown sugar
 1 tablespoon flour
 1 teaspoon cinnamon
 1 tablespoon butter, softened
 Preheat oven to 350°F.
 Cream butter and sugar together in mixing bowl.
 Beat in eggs one at a time.
 Stir in sour cream and vanilla.
 Mix flour and baking soda together and fold into batter.
 Stir in rhubarb.
 Turn into greased 9x13-inch pan.
 Topping: Mix all ingredients together until crumbly.
 Sprinkle over top.
 Bake 30-40 minutes until done.

REUSING THOSE WAX BOXES

As you see, we deliver your veggies in wax boxes. We like to reuse the boxes as many times as we can for obvious reasons like recycling and keeping our expenses down. It is up to you to return your box without ripping it and this can be tricky as they are a bit difficult to break down for the novice wax box-breaker-downer. Here's a few helpful tips:



STEP 1: Turn your box upside down. Grip flap with fingers and squeeze together allowing flap to fold along its manufactured fold line. Here's the key: **SQUEEZE** the flap together, don't **PULL**. Squeeze=YES. Pull=NO. This is where the majority of the tears occur and when the box tears here, it is useless to us as it no longer is strong enough to hold your veggies.



STEP 2: Flip box and repeat step 1.



STEP 3: After both side flaps have been released, the two larger flaps should easily bend upwards until all four flaps are standing upright.



STEP 4: At this point, box should be loose and able to flatten easily. Like many things in life, **don't force it**. Gently break down box and flatten. Now you can stick it in the empty (larger) wax box provided at your site for empties.

Thank you for helping us reuse these boxes... every little bit helps keep costs down.