



ONE POTATO TWO

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WEEK #1: Let the season begin! We are so happy to welcome you aboard for another season with Driftless Organics. This is our ninth year as a CSA farm and we are forever grateful for the support from each and everyone of you so far this year. It has been such a lovely spring! With all of this awesome, sunny weather we've really managed to stay on top of things - and I can't tell you how wonderful it feels to be off to such a great start. We love spring with all of the planting and seeding and positive attitudes and excitement about starting the cycle all over again.

We're so excited to welcome all of you new CSA members to the farm and to welcome back all of you who are returning for another year of good eating. As the season unfolds, I hope we will all learn and come to realize that being a CSA member is more than just about the eating - it is just as much about learning as well! It is about learning where those veggies of yours come from, who actually grows them and how weather affects the whole process. You see - being a CSA member isn't just about getting a box of veggies every or every other week. It is about opening your minds (and mouths) to new foods, new recipes and new ways to prepare foods that you may not think you like. I am not going to lie - a CSA box can be challenging for those (like me) who haven't spent a ton of time in the kitchen. All I can say is: the work is worth it and I do believe that we'll all be healthier come fall after

a season of eating "from the box". So, don't fret! We're here to help you along the way in a variety of different ways. First, the veggies: we try our darnedest to grow the very best tasting and nutritionally dense vegetables around. We truly believe that it is a lot easier to eat your veggies when they are fresh and full of flavor. And then there's the newsletter - a collection of farm stuff, vegetable know-how and recipes to help you sort out what's in your box and what to do with it. And don't forget the website! Over the last NINE years we have compiled over 200 recipes that focus on simple, easy to prepare and delicious ways to use those veggies. And it's all free (and no pop-up ads... yay!). We're also here to answer your questions.

Finally, I have to once again thank you all for signing up this season. It is your dollars and your faith in us as farmers that have enabled us, and I mean all of us: Josh, Noah and I; and our fabulous 2016 Driftless Organics crew. We are 26 people strong this year and we're all working hard to grow great food for all of you.

And that's the news for the week. Remember, if you have any questions, comments, complaints or whatever, feel free to give me a jingle. We would love to help you out in anyway we can to make this 2016 CSA season an enjoyable and educational one for you. Here's to another year, may it be the best yet!

--Mike

THIS WEEKS BOX

- ASPARAGUS
- BASIL
- GERMAN BUTTERBALL POTATOES
- GREEN GARLIC
- KALE MIX
- RED RADISHES
- RHUBARB
- SALAD TURNIPS
- SPINACH
- SPRING ONIONS
- SALAD MIX

DID YOU KNOW?

Did you know that the "spring onions" in your box were planted last fall? Yep - this bunch of onions, also known as "potato onions" were planted alongside our garlic waaaaay back in November 2015. We plant a ton of these guys, and harvest about 2/3rds of them in the spring as fresh spring onions. In this way - they are a lot like scallions, and you can use them as such. Eat them raw with salt as an appetizer, or chop them up and use like you would onions. Or - try my favorite: toss the whole bunch (leaves and all) in oil and throw them all on the grill for a few minutes until charred. Then, eat 'em up on burgers, pasta or all by themselves. The remaining 1/3rd of the onions we leave in the ground to grow bulb that we will harvest, dry and plant again in the fall. As such, these guys are one of the few crops that we never have to buy seed for. We just keep growing and saving our seed stock. How cool is that!?

ROASTED RADISHES AND TURNIPS WITH GREENS

Your bunch of radishes (greens included)
Your bunch of salad turnips (greens included)
2 stalks of green garlic
2-3 spring onions
2 tablespoons Driftless Organics Sunflower Oil
(or extra-virgin olive oil)
Salt and freshly ground pepper
2 tablespoons butter
2 tablespoons fresh lemon juice

Preheat the oven to 500°. Trim the radishes and turnips and wash the greens; pat dry. Chop green garlic up to where the leaves get thick and woody. Coarsely chop spring onions (all the way to top!) Coarsely chop kale mix, radish & turnip greens. In a large ovenproof skillet, heat the oil until shimmering. Add the radishes, turnips, garlic and onions. Season with salt and pepper and cook over high heat, stirring occasionally, until lightly browned in spots, about 2 minutes. Transfer the skillet to the oven and roast the mixture for 10 minutes, until crisp-tender. Return the skillet to the burner and stir in the butter to coat the goods. Add the greens and cook over moderate heat until they are wilted, about 2 minutes. Add the lemon juice and season with salt. Serve immediately.

WARM SPINACH AND POTATO SALAD WITH A FRIED EGG

2lbs German Butterball Potatoes, chopped into 1/2" cubes
1 green garlic stalk, minced
Your bag of Spinach, coarsely chopped
Your bag of Kale Mix, coarsely chopped
2 spring onion tops, minced
4 tablespoons Driftless Organics Sunflower Oil
(or olive oil)
Coarse salt and ground pepper
2 tablespoons red-wine vinegar
1 tablespoon Dijon mustard
2 ounces Parmesan, shaved with a vegetable peeler
2- 4 eggs (depending on number of people you are cooking for - or how many eggs each person wants)

In a large nonstick skillet, heat 2 tablespoons oil over medium. Add potatoes; season with salt and pepper. Cook, tossing occasionally, until potatoes are tender and browned, 12 to 14 minutes. Meanwhile, in a large bowl, combine remaining 2 tablespoons oil with vinegar, mustard, and green garlic; season with salt and pepper, and whisk to combine. Add kale, spinach and Parmesan and set aside. When potatoes are done cooking, immediately transfer to bowl with spinach, kale and dressing (reserve skillet). Toss salad until kale & spinach are slightly wilted, and divide onto plates. Heat skillet over medium, and gently crack eggs into skillet without breaking yolks; season with salt and pepper. Cook until whites are almost set, about 1 minute. Cover, turn off heat, and let stand until whites are just set but yolks are still soft, about 2 minutes more. Top each salad with a fried egg, sprinkle spring onion tops and serve immediately.

THE VEGGIES	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
ASPARAGUS	Look for the small bundle of green/purple spears with a red rubberband	Store in a glass with an inch of water in the bottom for 4-6 days	Chopped into 1" segments and sauteed in olive oil. Or try grilled!!
BASIL	A stalk or two of aromatic leaves on the very top of everything in your box.	Don't store in fridge! Put in a glass of water on your counter and use up this evening.	Make a pasta dish and chop up and garnish just before serving.
GREEN GARLIC	A bunch of 3-4 white stalks (~1/2-3/4" thick) with green leaves.	In a plastic bag and use up in 1-2 weeks	You can use the white and whitish-green parts just as you would garlic (no need to peel, simply chop up and saute.
GERMAN BUTTERBALL POTATOES	A brown paper bag with some of the tasting potatoes around.	Store in your fridge! These guys want to sprout.	No need to peel! Chop up and roast with sunflower (or olive) oil, salt and pepper.
KALE MIX	A small-ish bag of different types of baby kale (lacinato, green, red russian). It will be the bag of greens w/o lettuce in it.	In it's plastic bag, in the fridge for up to 10 days.	Tender enough to add to salad, or lightly saute with some oil, salt, pepper and bacon (optional).
RADISH, RED	Look for the bunch of red balls with green tops.	Seperate tops from greens and store in seperate plastic bags. You can store greens with your kale mix!	Roots: diced in salads. Greens: mix with kale and turnip tops if you are going to saute.
RHUBARB	Stalks of greenish-red; looks kind of like celery.	In your fridge for up to 2 weeks.	Check out our website for some great recipes: www.driftlessorganics.com/rhubarb/
SALAD MIX	A nice multi-colored mix of spicy greens and baby lettuce in a plastic bag.	Put a paper towel in the bag and try to use up in a week.	In a salad... mixed with radishes, turnips and basil?
SPINACH	A big ol bag of very big-leafed spinach.	Like salad mix, only use up quicker as the leaves are very tender!	In a salad, or slightly wilted in scrambled eggs (add near the end).
SPRING ONIONS	They look like scallions/green onions, only they are yellow. Thinner/shorter than the green garlic.	Store in plastic; use up in 7-10 days	Use the yellow parts, as you would onions and the green parts as garnish (like chives).
SALAD TURNIPS	Look for the bunch of 3-5 white roots with green tops.	Seperate tops from greens and store in seperate plastic bags. You can store greens with kale mix!	Roots: diced in salads. Greens: mix with kale and radish tops if you are going to saute.

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.

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.