



ONE POTATO TWO

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WEEK #2: Hello Everyone! We're already on to week two of the 2016 CSA season and for some of you this will be your first box. Welcome aboard! We are in an exciting transition from spring to summer here on the farm. Transplants are still going in the ground, seeds are still getting planted in the greenhouse and in the fields, and

beds are continuing to be prepped for planting or for trellising crops, like peas and tomatoes. All of this in the midst of harvesting greens, radishes, turnips, herbs, strawberries and all of the bounty that the start of the season has to offer. We love the variety of work this time of year brings! Every day there's something new and exciting to work on - whether it be in the field, in the pack shed or in the greenhouse. We feel grateful to be able to do it all for another season, thanks to all of you.

Happy Eating! --Annie

THIS WEEK'S BOX

- BASIL PLANT
- BOK CHOI
- CILANTRO
- FRENCH BREAKFAST RADISHES
- GERMAN BUTTERBALL POTATOES
- GREEN & PURPLE KOHLRABI
- GREEN GARLIC
- MINI RED ROMAINE LETTUCE
- SALAD TURNIPS
- SPINACH
- SPRING ONIONS
- SALAD MIX
- STRAWBERRIES!

DID YOU KNOW?

Did you know that everything in your box, yes everything, in your box this week can be used to make a delicious salad of some sort?! It's salad MANIA here at Driftless Organics and all of us are loving it. We are at the height of the salad making season and it tastes so good! I don't know about all of you, but at the beginning of the harvest season we are all craving farm fresh veggies even more than usual and fresh salads are just what the doctor ordered. Top a mixed green salad with strawberries, walnuts and your favorite balsamic dressing. Create a filling potato salad with the German Butterball potatoes and add some radishes for pizzazz. Make a spinach salad with a green garlic and spring onion dressing. Get creative! Or try one of the salad recipes on the back of this newsletter (Not pining away for salads like we are? Don't worry, we've got a tasty cheesy potato recipe on the back too!). No matter what kind of salad you decide to make, know that we'll be enjoying a salad over here on the farm too!

Looking for more salad recipes? Check out our recipe collection at: www.driftlessorganics.com/recipes/

WHAT THE HECK DO I DO WITH MY BASIL PLANT?

It's a good week to be a CSA member (but, hey, which week isn't?!). This week we've included a basil plant as a part of your CSA! This doesn't mean that we won't be also giving you basil in your CSA boxes throughout the year, just that we wanted you to share in the joy of growing your own. This way, you can have basil whenever you like! Here are some handy tips to get the most out of your basil plant:

1. You can either keep your basil in its pot or transplant it into the ground or some sort of larger container (highly recommended). If you do transplant it, do so very carefully and try not to disturb the roots too much. Water a bunch once transplanted.
2. Water often!
3. If you plan on keeping your basil indoors, make sure it gets plenty of sunlight.
4. To harvest: pinch off leaves near where the stems branch out. This will encourage your plant to become bushier. If you keep doing this, you should be able to pick from your basil plant from a number of months.
5. If your basil plant begins to flower, remove the flowers immediately!
6. Harvest basil right before you need it - the fresher, the better.
7. Add basil to pasta and pizza right before serving. Basil is also great in salad dressing and other sauces. YUM!

SPINACH SALAD WITH SEARED BOK CHOI AND GINGER

1 T Driftless Organics sunflower oil
 1 bok choy, chopped
 1/3 c spring onions, chopped
 2 green garlies, minced (white parts and the green part, until it starts to get tough)
 1 t fresh ginger, minced
 1 T Tamari or soy sauce
 1/2 t freshly ground black pepper
 4 c spinach leaves, ripped/chopped into large pieces

Heat oil over medium-high heat in a large skillet. Add bok choy, spring onions, green garlic, ginger and cook 2-3 minutes or until bok choy is tender yet crisp. Add tamari or soy sauce and pepper, stir to coat and cook 1 minute. Remove from heat and let cool for a few minutes. Serve over spinach.

CHIPOTLE CHEDDAR MASHED POTATOES

2 pounds German Butterball potatoes (peeled or unpeeled, your choice!), chopped
 1/2 cup vegetable stock or milk
 2 T Driftless Organics sunflower oil or butter
 1 cup grated cheddar cheese
 2 t pureed chipotle chilies in adobo sauce

Place potatoes in large saucepan; cover with cold water. Bring to boil, reduce heat to medium, and simmer until tender, about 20 minutes. Drain and mash potatoes; place in large saucepan. Over medium heat, dry out potatoes for 2 minutes, stirring occasionally. Meanwhile, heat stock or milk in small saucepan until warm. Stir in oil or butter into potatoes. Add warm stock or milk and the pureed chipotle chilies. Stir until completely absorbed. Salt to taste. Add cheddar and stir gently until just combined. Let the cheese melt, serve and enjoy!

4 c kohlrabi, green and/or purple, cut into matchsticks
 ¼ c chopped cilantro
 ¼ c chopped spring onions
 orange zest from one orange
 lime zest from one lime

Vinaigrette:
 ¼ c olive oil
 juice from 1 orange
 juice from 1 lime
 ¼ c honey
 ½ t salt
 ¼ t black pepper
 1 T apple cider vinegar

THE VEGGIES	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BOK CHOI	A head of crunchy white stalks with green leaves	Keep in your fridge for up to a week	In salads, in or as wraps!
CILANTRO	A bunch of green frilly leaves on their stalks.	Store in the fridge for up to a week.	Use in sauces and marinades for an extra kick of flavor!
BASIL PLANT	The only potted plant this week!	See the other side of this newsletter for more details	Take a couple of leaves off and use on pizzas, in soups or salad dressings.
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
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.
GREEN & PURPLE KOHLRABI	The green and purple globes with leaves shooting out of their tops!	Keep in your fridge for 1 - 2 weeks in a plastic bag.	Enjoy raw sprinkled with salt or check out the recipe below!
FRENCH BREAKFAST RADISHES	Elegant red and white radishes are in a bunch.	Separate tops from greens and store in separate plastic bags.	Sautee the radish greens and enjoy the radishes as a topping to your favorite meal!
MINI RED R'MAINE LETTUCE	A small head of reddish lettuce.	Keep in your fridge in a plastic bag for up to 5 days.	On burgers, sandwiches, wraps or in salads.
STRAWBERRIES	The beautiful red berries in the green containers	If you don't gobble them all up immediately, store them in your fridge for a couple of days.	Eat all by themselves or serve on top of desserts or salads.
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... with a sunflower oil vinaigrette (recipe on website)
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.
SPRING ONIONS	They look like green onions, only they are yellow. Smaller/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.	Separate tops from greens and store in separate plastic bags.	Roots: diced in salads. Greens: mix with kale and radish tops if you are going to saute.

KOHLRABI SALAD WITH CILANTRO AND LIME

Trim and peel kohlrabi. Kohlrabi has a thick skin, so you may have to peel twice to get through it. Cut off two ends. Cut in half from top to bottom. Thinly slice, rotate and slice again, making ¼ inch matchsticks. You can also use the grater attachment in your food processor to get the job done a little faster. Place the sliced kohlrabi in a large bowl with chopped cilantro, chopped spring onions, lime zest and orange zest. To make the vinaigrette: Squeeze the juice from one orange and one lime into a bowl, add the rest of the vinaigrette ingredients and whisk together. Toss with salad and refrigerate until serving. The salad is best in fact, if you let it sit in the fridge for at least an hour before serving, as it helps the flavors to come together. Garnish with additional zest and cilantro if you like. This is a great dish to make the night before and serve the next day!

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.