



# ONE POTATO TWO

**WEEK #7: Hello CSA Members.** We're rolling right along through another hot and humid week here at the farm. No worries though - we're dealing with the heat just fine by starting early, taking breaks when needed, drinking lots of water and trying to finish the day at a reasonable time.

The crops like peppers, tomatoes, melons and sweet corn are going bonkers

*over this hot, wet weather. And this week's sweet corn marks the beginning of the best time of the year. It's now officially summer, folks! We're riding on top of the world with our sunglasses, bermuda shorts, raising our barbeque tool and can of beer laden hands high into the air. Hurray for summer!*

*The best news of the summer? We're still getting rain the rain we need to keep those crops growing. I can't remember a summer where we haven't had to irrigate and it is such a welcome relief not to have to. Thanks Mother Nature!! Happy Eating to you all,*

--Mike

## THIS WEEKS BOX

- BROCCOLI
- CAULIFLOWER
- CURLY PARSLEY
- CUCUMBERS
- EGGPLANT
- FRESH GARLIC
- GREEN BEANS
- GREEN ZUCCHINI
- SALAD TURNIPS
- SNAP PEAS
- SWEETHEART CABBAGE
- SWEET CORN
- YELLOW ONION
- YELLOW SQUASH

## DID YOU KNOW?

Did you know that every year we throw a harvest party for our CSA members?

Yep - we've been doing it for a number of years now, and each year it gets a little bigger and a whole lot better. Last year was the biggest and best yet, with over 100 CSA members attending. We just love inviting you all to the farm for a whole variety of reasons. First and foremost, we like to take the opportunity to say THANK YOU for all the support you have given us over the season. Secondly, we want to show off the farm! After all, one of the main components of the CSA idea is connecting you all to the place that grows your food. And what better way to do that than with a day filled with farm tours, chatting with the farmers and best of all, eating pizza and drinking beer!

It is a great event - and we hope to see you. There will be grilled pizza, a potluck, local made soda, beer, and pumpkin picking. Save the date!

### DRIFTLESS ORGANICS

### HARVEST PARTY

### SEPTEMBER 24TH

### 1-5PM

## WHAT THE HECK DO I DO WITH FRESH GARLIC?

Fresh garlic is basically garlic that has been harvested but not cured or stored for very long. The garlic that is going in your box today was harvested last last week and since then we have been storing it in the cooler to keep it "fresh". Keeping garlic in cold conditions prevents it from curing and drying out. The majority of the garlic we grow and harvest we cure, but we like to set a wee bit aside because fresh garlic is really it's own unique thing, apart from and oftentimes tastier than the cured garlic that we all know so well.

Fresh garlic is a little harder to work with, but it is definitely worth it for its vibrant taste and crisp texture. The cloves don't separate as well, and instead of dried skins, they have this membrane that you can peel away, simmer in water for 30 seconds, drain and chuck in a food processor with slightly less than equal parts olive oil for a delicious garlic cream spread (you'll have to use up a whole bulb's worth of membranes to make it worth your while).

As for the cloves - use as you would regular garlic, more or less. There's tons more moisture in each clove, they are less potent, and are great coarsely chopped (instead of minced). Whatever you do, don't run the cloves through a press, there's just too much water and it'll make a sloppy mess. My favorite thing to do: coarsely chopped and spread on french bread with butter. Broil for a couple seconds. YUM!

# SPICY NO MAYO COLESLAW

Your sweetheart cabbage, shredded  
 2-3 carrots, shredded  
 Your bell pepper, diced (or shredded)  
 1 jalapeño pepper, minced (seeds removed for less heat - and optional, *I guess*)  
 1/2 your parsley bunch, chopped  
 1 cucumber, minced  
 2 cloves of fresh garlic  
 2 tablespoons Dijon mustard, or to taste  
 2 tablespoons sherry or red wine vinegar  
 1 tablespoon freshly squeezed lemon juice  
 1/4 cup Driftless Organics Sunflower Oil or extra virgin olive oil  
 1/3 cup chopped yellow onion  
 Salt and freshly ground black pepper

**Start with the dressing:** whisk together the mustard and vinegar in a small bowl, along with the garlic and jalapeño. Add the oil a little at a time, whisking all the while. In a big bowl: combine all of the veggies and toss with the dressing. Sprinkle with salt and pepper and refrigerate until ready to serve. (It's best to let the slaw rest for an hour or so to allow the flavors to marry; the cabbage will also soften a bit and exude some juice. You can let it sit longer, up to 24 hours, if you like. Drain the slaw before continuing.) Just before serving, toss with the parsley.

# BROWN BUTTER CAULIFLOWER WITH PUMPKIN SEEDS AND LIME

Your head of cauliflower, roughly chopped  
 1/2 bulb fresh garlic, roughly chopped  
 2 or so tablespoons Driftless Organics Sunflower Oil or olive oil  
 Kosher salt, freshly ground pepper  
 4 tablespoons butter  
 1/4 cup raw shelled pumpkin seeds  
 1/2 teaspoon crushed red pepper flakes  
 1/4 cup fresh curly parsley, chopped  
 1 tablespoon fresh lime juice

Preheat oven to 450°. Toss cauliflower with oil and season with salt and pepper. Pour on roasting pan/dish. Roast until underside is deeply browned, 20–25 minutes. Turn cauliflower over, season with salt and pepper, and continue to roast until other side is dark brown and crisp, 15–20 minutes longer.

Meanwhile, melt butter in a small skillet over medium. Add pumpkin seeds, bring to a simmer, and cook, swirling pan occasionally, until pumpkin seeds are toasted and butter is browned and smells nutty, 6–8 minutes. Remove from heat and add red pepper flakes; let cool 10 minutes. Add chopped parsley and lime juice; season with salt and pepper.

Arrange cauliflower on a serving platter and drizzle with the butter mixture. Serve topped with the chopped up parsley.

THE VEGGIES	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BROCCOLI</b>	The green stalks with small darker green flower buds on top.	Store in a plastic bag for 5-7 days.	We love to grill it! Drizzle in oil, salt and pepper and eat as is!
<b>CARROTS</b>	A bunch of carrots with their tops.	Store in a plastic bag in the fridge for 5-7 days.	Check out last week's newsletter for some ideas on using tops!
<b>CAULIFLOWER</b>	A big ol head of beautiful white cauliflower.	Store in a plastic bag in your fridge for up to 14 days.	So many ways!! Check out our website or try the recipe to the left.
<b>CURLY PARSLEY</b>	There will be a small bunch of frilly green leaves.	Stick your bunch in a plastic bag and store in your fridge for up to a week.	Chop up and add to pretty much any savory dish at the end. We like it best on egg & potato dishes.
<b>EGGPLANT</b>	A dark purple globular type thing with a green end.	Store on your counter or crisper drawer of your fridge.	Slice into 3/4" discs, coat with oil and grill. You won't be dissappointed.
<b>GREEN BELL PEPPER</b>	There will be 1 of these blocky light green peppers. Don't worry - there's lots more to come.	Store in your fridge.	Dice up in salads or fry up with scrambled eggs.
<b>GREEN BEANS</b>	Look for the big ol bag of light green beans in your box.	Store in their bag in the crisper drawer of your refrigerator.	Try the garlicky green bean recipe on our website - it's amazing!
<b>JALAPEÑO PEPPERS</b>	You'll find 2 small dark green peppers floating around in your box.	Store in your fridge for a week or so.	If you are sensitive to spicy food, wear gloves when cutting up. Remove seeds and discard if you want less heat.
<b>SALAD MIX</b>	The only bag of greens in your box this week.	Store with a piece of paper towel in your fridge and try to use up within a week.	Try a salad with chopped up peas, cucumbers, broccoli, cauliflower and carrots!
<b>SALAD TURNIPS</b>	Look for the loose, round radish-looking balls.	Store in a plastic bag in the fridge for up to 7 days.	Cut up into salads, eat raw with cheese (in place of crackers).
<b>SWEET CORN</b>	Sorry about the small ears... it's the variety's fault, honest!	Stick 'em in the fridge (store in plastic), but eat up quick!!	There'll be some worm damage that you'll might just have to cut away. Don't panic, it's organic!
<b>SWEETHEART CABBAGE</b>	Look for the funny pointy conehead shaped cabbage in your box.	Store as is in your fridge. If still uneaten and starting to look poorly, peel off a layer or two for freshness once again.	This cabbage is so sweet and shouldn't be cooked, but rather eaten raw in a salad.
<b>YELLOW ONION</b>	Look for the yellow onion.	You should probably store this guy in your fridge.	Mild enough to eat raw on sandwiches, but potent enough to use in cooking.
<b>ZUCCHINI &amp; SUMMER SQUASH</b>	Skinny, shiney green & yellow zucchini & summer squash.	Store on your counter or crisper drawer of your fridge.	GRILL! GRILL! GRILL! Need we say more?