



# ONE POTATO TWO

**WEEK #17:** Hi Everyone! With the brisk wind blowing and temperatures hovering in the 60s, it really does feel like Autumn out there. We've been focusing a lot of attention on getting the crops out of the ground and into our storage coolers. This is the time of year of the "big" harvests of potatoes, sweet potatoes, winter squash and more, where Noah leads a huge crew with tractors and wagons and giant bins full of piles of produce. We watch the

bins come in and hope that the harvest is a plentiful one and that the consistently wet soil hasn't damaged the vegetables too much. So far - we've had some mixed results, but all in all, it has been a mighty fine haul. Keep it coming, I say! We've got a long way to go before it's all in, but we have a lot of time, a great crew and a ton of ambition.

Hey - thanks to all of you who made it out to the harvest party! We hope you agree - it was a lot of fun, with some great pizza (thanks, Don!) and tasty beverages. It's hard to believe another one is behind us. What's happening to 2016?!?! Ahhh!! Well, Happy Eating, anyway...

--Mike

## THIS WEEKS BOX

- ACORN SQUASH
- BROCCOLI
- CARROTS
- CELERIAC WITH TOPS
- DAIKON RADISHES WITH TOPS
- GARLIC
- LEEKs
- MINI ROMAINE LETTUCE
- RED KALE TOPS
- SPINACH
- SUNGOLD TOMATOES
- SWEET MINI PEPPERS
- SWEET POTATOES
- SWISS CHARD
- TOMATOES

## DID YOU KNOW ?

Did you know that we used to farm vegetables in a very flood-prone valley near to us? From 2005 to 2013, we farmed about 30 acres or so of bottom land in beautiful Star Valley. Our packing shed and offices were also located in that same area. For a couple of years, it was a pretty sweet setup: the land was fertile, the cheese factory worked great for washing and storing our produce and the office was also Josh's home (talk about an easy commute). AND THEN CAME THE FLOOD! In August of 2007, a giant tidal wave (or so it seemed) of water ripped through the valley, our fields and our pack shed; causing an untold amount of damage to our vegetables, equipment and our well being. We lost a lot during that first flood and for a while we didn't think we'd be able to keep farming.

This happened twice more (in 2008 and 2012) before we finally acquired enough resources and gumption to move up the hill (out of the flood plain) and onto the land where we are today. And we are so thankful we did, especially after yet another flood event that happened last week (sweeping, once again, through our old home). One of the main reasons I bring this up to you all is because I wanted to thank you. I wanted you to realize that it was because of the CSA program and all of our CSA members past and present that supported us through the tough times and provided us with a huge chunk of the resources we needed to buy land, build a packing shed, fix or replace equipment and dig ourselves out of the mud (literally). Sometimes it takes another devastating flood to be reminded of how lucky and grateful we truly are.

## WHAT THE HECK DO I DO WITH CELERIAC ?

You are probably wondering what the heck that ugly, knobby root ball with celery-like stems and leaves is all about in your box. Welcome to the wonderful world of celeriac. Celeriac, or celery root, is the great grandfather of our modern day celery. It's what celery was before plant breeders got to work. Both the root, the stems and the leaves all are edible and all have a very rich, celery-like flavor. Here's what you can do with the different parts:

**Root ball:** Chunk up into soups, mash with potatoes for intense celery-mashed potatoes. Roast with other root vegetables like sweet potatoes, radishes, beets, etc.

**Stems:** Use where you would celery in soups, potato salads, stuffings, etc.

**Leaves:** chop up thinly and use like you would Italian Parsley: garnish over a potato dish or eggs, or try this:

### CELERIAC LEAF PESTO

Your celeriac leaves and some stems  
2 cloves garlic

1/4 cup Driftless Sunflower Oil (or olive oil)  
Salt & Pepper to tast

Combine all ingredients in a blender/food processor.  
Blend until desired consistency.

**DON'T BE AFRAID:  
CELERIAC IS DELICIOUS!!!**

# ROASTED SWEET POTATO CARROT AND CELERIAC SOUP

1 sweet potato, cut in chunks  
 1 celeriac root, peeled and cut in chunks  
 2 cups chopped carrots, chopped  
 1 leek, chopped  
 1 medium onion, chopped  
 2 cloves garlic, finely chopped  
 5-6 cups vegetable broth (*you can make your own with onion skins, celeriac stems/leaves & peelings, leek tops, etc. simmer it all for 1 hour; strain and it is ready!*)  
 Some of your celeriac leaves, minced (for garnish)  
 salt and pepper to taste  
 olive oil

Preheat oven to 450F. Place the sweet potato, carrots, and celery root in a roasting pan and drizzle with olive oil. Roast for about 45 minutes stirring a few times. The veggies should have a nice golden color to them. In a stock pot, combine onions, leeks and garlic with a little bit of Driftless Sunflower Oil (or olive oil) and sauté over medium heat for 5 minutes until the onions/leeks become soft and translucent. Season with some salt and pepper. Add the roasted veggies to the pot and mix everything around and cook for a few minutes. Add 5 cups of vegetable broth to the pot, cover, and bring to a boil. Reduce heat and simmer for 25-30 minutes. Remove from heat and allow to cool for 15 minutes before you puree with a hand blender or an upright blender. Add a little bit more vegetable broth if the soup is too thick for your liking. Taste and season with salt and pepper if necessary. Garnish with minced celeriac leaves or celeriac leaf pesto (see recipe other side) just before serving.

## MEGA GREENS LASAGNE

8 cups mixed greens (red kale, spinach, swiss chard, radish tops, celeriac tops)  
 1 yellow onion  
 3 tablespoons Driftless Sunflower Oil (or olive oil)  
 4 garlic cloves, minced  
 1 cup grated each of these cheeses: Mozzarella, Fontina, Monterey Jack  
 ½ cup milk  
 1 tablespoon chopped celeriac leaves  
 1 tablespoon chopped thyme  
 1 tablespoon chopped rosemary  
 1½ teaspoons red-pepper flakes  
 Salt and freshly ground black pepper  
 1 package no-boil lasagna noodles  
 ½ cup grated part-skim mozzarella cheese

Preheat the oven to 350°F. Lightly grease a large casserole dish with nonstick spray. **PREPARE THE FILLING:** Heat 1 tablespoon of the olive oil in a large sauté pan. Add the onion and cook until translucent, 4 to 5 minutes. Add the garlic and cook until fragrant, 1 minute more. Add the greens in batches, allowing it to cook down before adding more. Cook until all the greens have wilted, 6 to 7 minutes. In a medium bowl, mix the ricotta with the milk, parsley, thyme, rosemary and red-pepper flakes to combine. Season with salt and pepper. **BUILD THE LASAGNA:** Begin laying noodles in the base of the prepared casserole dish. Top with a quarter of the ricotta mixture and gently spread it evenly. Drizzle the surface with 1 teaspoon of the olive oil, then sprinkle with salt and pepper. Top with a quarter of the spinach mixture.

Repeat with another two sets of layers. Finish with a layer of noodles, ricotta and a final drizzle of oil. Top with the mozzarella cheese. Bake in the preheated oven until the filling is bubbly and the mozzarella is golden brown, 35 to 40 minutes. Let cool and set 15 to 20 minutes before serving.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>ACORN SQUASH</b>	A Roundish, ribbed squash that is mostly green with an orange spot on one side.	Store on your counter or pantry and try to use up in the next 2 weeks.	Cut in half, scoop out insides and bake for 30 minutes or until soft. Serve with butter, salt and pepper.
<b>BROCCOLI</b>	Dark green florets with a thick, pale green stalk.	In a plastic bag in the fridge for up to a week.	Roasted with some oil and garlic. Or use in a stir fry.
<b>CARROTS</b>	A 2# bag of the last of this summer's carrots. Fall carrots to follow in the next few boxes!	Store in their plastic bag and use up in the next 2 weeks.	Try roasting with honey, or perhaps the soup recipe to the left.
<b>CELERIAC WITH TOPS</b>	Look for the knobliest, ugliest vegetable in your box (with leaves attached).	Store the root for a few months (but don't forget about it, eh?) and the tops for a week or so. Both in plastic.	Check out page 1 of this newsletter or the Internet. I believe they have the Internet on computers now!
<b>DAIKON RADISH WITH TOPS</b>	A bunch of 3 or 4 light purple radishes with their greens attached.	Remove the radishes from their tops and store in separate bags. Use the greens up within the week and the radishes will keep for 2-3 months!	You can use the radishes in salads or soups. Grate or slice thinly and add to your spinach.
<b>LEEKS</b>	1 or 2 white stalks with some green leaves at one end.	Store in a plastic bag in your fridge and use up in a couple weeks.	Mince and use like you would onions.
<b>MINI ROMAINE LETTUCE</b>	A small head of romaine lettuce.	Chuck it in a plastic bag in your fridge.	Tear it up, rinse and add to your bag of spinach for delightful salad.
<b>RED KALE TOP</b>	A floret of red kale leaves at the top of your CSA box.	Strip leaves from the stem and store in a plastic bag for 5-7 days.	Steam, braise, or add to a scramble near the end.
<b>SPINACH</b>	A bag of dark green leaves.	Store in the bag they came in. Perhaps you can add a piece of paper towel to keep the moisture down.	Use in a salad or in the recipe to the left.
<b>SUNGOLD TOMATOES</b>	A green pint of little orange tomatoes.	Store on your counter and use when they turn a deep orange.	Try roasting them! Drizzle with olive oil, salt & pepper and pop in oven for about 10 minutes. Serve with fresh mozzarella and basil.
<b>SWISS CHARD</b>	A small bunch of dark green leaves with white or multi-colored stems	Store in a plastic bag and try to use up in the next week.	A great green to add to soups, or steam for a side dish, or try the recipe!
<b>SWEET MINI PEPPERS</b>	A pint of brightly colored little peppers.	In your fridge, in a plastic bag for up to a week.	Try stuffing them! They also make a great addition to a relish tray.
<b>SWEET POTATOES</b>	The orangey-brown potato-like tubers in your box.	Don't store in your fridge!	We have a TON of recipes on our website at: <a href="http://driftlessorganics.com/sweet-potatoes/">http://driftlessorganics.com/sweet-potatoes/</a>
<b>TOMATOES</b>	A smaller brown paper bag of romas and slicers.	Store your toms where you can see them so you can keep an eye on their ripeness.	Sadly, the tomatoes are winding down. Let's enjoy them while they are here.