



ONE POTATO TWO

WEEK #20: Hi Everyone! Can you even believe that it's the last box?! The season seems to have flown by and maybe you're finding yourself thinking, are you kiddin' me?! The last box? Wait... what? already? Don't panic! We've got some mighty fine season extension shares lined up for this fall and winter. They are a great way to keep the yummy, organic and local goodies coming all the way into winter. They start the first week of November,

so sign up soon! Boxes are packed with all sorts of winter favorites like, cabbage, carrots, collard greens, kale, potatoes, winter squash, sweet potatoes, onions, leeks, garlic, and root crops like parsnips, beets, etc. Check out our website for all of the details and sign up today:

www.driftlessorganics.csasignup.com
While you're there, check out the two storage box options we offer. We also sell delicious, local and organic beef packs.

Thank you all so much for your support this season. It means the world to us and keeps us going everyday. We couldn't do it without ya!

Happy Eating,
--Annie

THIS WEEKS BOX

- ACORN WINTER SQUASH
- BEAUTY HEART RADISHES
- CARNIVAL WINTER SQUASH
- CARROTS
- ENDIVE
- GARLIC
- LACINATO KALE TOPS
- LEEKs
- MUSTARD GREENS
- RED JALAPENO
- RED ONIONS
- RED POBLANO PEPPERS
- SAGE
- SCARLET TURNIP
- SWEET MINI PEPPERS
- SWEET POTATOES
- TOMATOES
- YELLOW POTATOES

DID YOU KNOW ?

Did you know that people used to carve turnips instead of pumpkins for halloween? It all started in Ireland back in the 17th century with the legend of Stingy Jack, who was said to have tricked the devil. As a punishment, the devil banished Jack from both heaven and hell and forced him to roam endless nights with his only light being a piece of burning coal sitting inside of a carved turnip. In turn, Irish and Scottish children would carve their own scary turnips and light them up on All Hallows Eve to scare away Jack and other evil spirits. Hence the term, "Jack-o'-Lantern". A little different from the tradition that we know and love today. However, this is where it all started - with turnips! Immigrants from Ireland and Scotland brought the jack o'lantern tradition with them when they came to the United States, where they found that native pumpkins made wonderful jack-o'-lanterns. If you find yourself without a pumpkin to carve up this year, or maybe don't want to take on such a large carving project, try carving one or more of the scarlet turnips in your box this week! If you plan to light them up for Halloween, leave the tops off, as they will actually cook. Happy carving and happy (but early) Halloween!

WHAT THE HECK DO I DO WITH KALE TOPS ?

In your box, you'll find the tops of some of our lacinato kale plants. You'll see that they have some bigger leaves and leaves that are pretty small, even tiny. These tiny leaves are a delicacy! They're super tender and sweet. Enjoy the smaller leaves as they are, and strip the bigger leaves from their tough stems and cook them up in stir fries, hashes, or casseroles. Still need some inspiration on what to do with your kale tops this week?? Check out this recipe:

KALE PESTO

- 1/3 cup walnuts
- 3 cups chopped lacinato kale leaves
- 1/2 cup grated parmesan cheese
- 1/2 cup Driftless Organics Sunflower Oil (or extra- virgin olive oil)
- Squeeze of lemon juice Salt and pepper

Toast the walnuts in a dry skillet until lightly browned; let cool. Pulse them in a food processor until finely ground. Add the kale and 1/4 teaspoon salt and pulse until finely chopped. Add the parmesan and pulse again to combine. Squeeze in a bit of lemon juice. Slowly pour in the oil in while pulsing to incorporate.

Enjoy on roasted veggies, sandwiches or pasta!

ROOT VEGGIE PASTIES

For the dough:

- 1 cup butter
- 1 cups boiling water
- 3 cups flour
- 1 teaspoons salt

For the filling:

- 3 pounds potatoes (your bag), chopped
- 1.5 pounds turnips (all of your turnips), chopped
- 4 medium carrots, chopped
- 1 medium onion, chopped
- 2 pounds of your favorite ground meat
- 2 teaspoons salt
- 2 teaspoons pepper
- 4 cloves garlic, chopped
- 1 Tablespoon of red pepper flakes
- 2 Tablespoons butter

In a large bowl, stir the 1 cup of butter and water until shortening is melted. Gradually stir in flour and salt until a very soft dough is formed; cover and refrigerate for 1-1/2 hours. Mix the chopped veggies, meat and seasonings together in a bowl. Divide dough into 6 equal portions. On a floured surface, roll out one portion at a time into a 10-in. circle. Mound about 2 cups filling on half of each circle; dot with 1 teaspoon butter. Moisten edges with water; fold dough over filling and press edges with a fork to seal. Place on ungreased baking sheets. Cut several slits in top of pasties. Bake at 350° for 1 hour or until golden brown. Cool on wire racks. Any leftovers make a great meal the next day - delicious hot or cold!

WINTER SQUASH ENDIVE AND WILD RICE SALAD

- 1 cup wild rice
- 3 ½ cups water or stock (chicken or vegetable)
- Salt to taste
- Your carnival squash, peeled and diced
- Your beauty heart radishes, diced
- 1 Leek, chopped
- Salt to taste
- 1 tablespoon balsamic vinegar
- ½ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice (more to taste)
- 1 garlic clove, minced or puréed
- 1 teaspoon Dijon mustard
- ½ cup chopped fresh herbs, like parsley, chives, tarragon
- 1 head of endive, ripped into small pieces

Rinse the wild rice. Bring the water or stock to a boil in a medium saucepan, add salt to taste and the rice. Bring back to a boil, reduce the heat, cover and simmer 45 minutes, until the rice is tender. Drain and return to the pot and cover the pot with a clean dishtowel. Return the lid to the pot and let sit for 10 minutes. Meanwhile, preheat the oven to 425 degrees. Place the squash and beauty heart radishes on a baking sheet and toss with salt to taste, the balsamic vinegar and 1 tablespoon of the olive oil. Spread on the baking sheet in an even layer. Roast for 20 minutes, stirring halfway through so that the squash browns evenly. The squash should be tender all the way through. Remove from the heat. In a small bowl or measuring cup, whisk together the lemon juice, garlic, salt to taste and mustard. Whisk in the remaining olive oil. Combine the wild rice, squash, radishes, endive, leeks and herbs in a large bowl. Toss with the dressing and serve.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
ACORN SQUASH	The mostly dark green, smaller winter squash in your box.	Store at room temperature in a dry place.	Slice it up, toss with a little oil and salt and roast in the oven.
BEAUTY HEART RADISHES	Green and white globes on the outside, and a stunning pink on the inside!	Keep in a bag in fridge for up to two weeks.	Try grating over salads, tacos or sandwiches. Or grate and fry up with garlic until tender.
CARNIVAL SQUASH	A colorful winter squash covered in shades of orange, green and ivory.	Store at room temperature in a dry place and within the next few days.	In the wild rice salad recipe to the left!
CARROTS	A 3# bag of freshly dug fall carrots.	Store in their plastic bag and use up in the next 2 weeks.	These freshly dug carrots are so sweet - eat 'em raw!
ENDIVE	1 head of frilly green endive.	Keep in a bag in the fridge for up to a week. Keep in a bag in the fridge for up to a week.	Check out the salad recipe to the left, or create your own! Check out the salad recipe to the left, or create your own!
GARLIC	Two heads of cured garlic.	Keep on your counter top at room temperature.	In pretty much everything!
LACINATO KALE TOPS	Two dark green tops of lacinato kale plants!	Keep in a bag in the fridge for up to a week.	Check out the other side of this newsletter for some ideas.
LEEKS	The long white and green veggies in your box.	Store in the fridge for up to a week.	Slice and use in potato and egg dishes. Or make a pot of soup or a stock.
MUSTARD GREENS	A beautiful bunch of green and red leaved mustard greens.	Keep in a bag in the fridge for up to a week.	These make a great salad or are wonderful braised.
RED JALAPENO	The red jalapeno will be more cracked, longer and a darker red than the mini peppers.	Store in your fridge for a week or so.	In anything that needs a kick!
RED ONIONS	-Reddish-purple onions.	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
RED POBLANO PEPPERS	Red, slightly indented peppers.	Store in your fridge for a week or so.	These peppers are a little spicy.. some might say the perfect spicy!
SAGE	The light green, very fragrant herb in your box this week.	Keep in a bag in the fridge for up to a week.	Sage is great in hearty root vegetable dishes or used to flavor meats.
SCARLET TURNIPS	Pink and white, hard globes.	Keep in a bag in the fridge for up to two weeks.	In the pasty recipe to the left!
SWEET MINI PEPPERS	A mixture of different colored sweet mini peppers.	Store in your fridge for a week or so.	Great in eggs, skillet potatoes, etc
SWEET POTATOES	The orangey-brown potato-like tubers in your box.	Don't store in your fridge!	Check out last week's newsletter for some helpful tips on how to use your sweet potatoes.
TOMATOES	Just a couple of romas and/or slicers at the top of your box.	Check daily and use up before they go bad!	Use as a topping or in sauces, soups or stews.
YELLOW POTATOES	A nice batch of freshly dug yellow potatoes in a paper bag.	Store at room temperature in a dark, dry place for up to two to three weeks.	A great potato for hashbrowns or cubed and roasted with root vegetables like parsnips and carrots.