



ONE POTATO TWO!

News from the Fields of Driftless Organics
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SPRING SHARE WEEK #1. Hello and welcome to the first CSA box of the season! All is well and slightly crazy on the farm. We are into our second full week of being in the fields and after 2 days of planting madness, we are now getting some rain. It's perfect! We LOVE this time of year when everything starts to green up outside and we start seeing all those little seedlings emerge from the ground.

We are working hard and trying our best to stay on top of things. We're so excited for the season and hopeful for a spring, summer and fall of good weather, lots of sun, beautiful looking veggies and tons of FUN! Let's lighten up, welcome in the spring and rejoice. Spring is here and it's time to start eating fresh local Driftless Organics' veggies once again. Thanks for joining us this year - we're happy to have you aboard! --Mike

WHAT'S IN THE BOX?

Bok Choi
Cippolini Onions
Chives
Green Garlic
Pea Tendrils
Red Chili Beans
Red Potatoes
Red Radishes
Rhubarb
Romaine Lettuce
Spinach

YOU KNOW?

DID

Did you know that our farm is one of the stops on this year's Bike the Barns Driftless? We're so excited!! Bike the Barns Driftless is an annual fundraising event put on by the FairShare CSA Coalition of Madison. It involves a bike ride through the Driftless region, tours of the farms we stop at, gourmet local food (prepared by Dani Lind of Rooted Spoon Culinary) and a chance to meet a bunch of cool people. And it's all for a great cause! This year, there's even a "Bus the Barns" option for those of us who don't want to ride, but want to be in on the fun. We hope to see you there!



REGISTER TODAY: WWW.CSACOALITION.ORG

WHAT THE HECK DO I DO WITH THESE LITTLE RED BEANS?

We're so excited to be offering you all a food staple that you wouldn't typically think of as being grown on a Midwestern vegetable farm like ours. Enter: Red Chili Beans! Farmer Josh, who is responsible for growing the sunflowers for our signature sunflower oil has been experimenting with some other non-vegetable crops like dry beans. These little beans are from last years harvest and have been sorted and cleaned by us this winter.

Like any dry bean, you will need to do some sort of pre-soak. First, be sure to rinse your beans in a colander. Look for any stones or dirt we might have missed. Then soak overnight (at least 8 hours), then drain and add fresh water and boil for a couple minutes. Then simmer for 2 + hours (or until tender). Don't add salt until the very end.

There is a pound and a half of beans in your box - which should make about 5-6 cups of cooked beans. Try the recipe on the next page or how about some red beans and rice? Nachos? Huevos Rancheros? The possibilities are endless! Have a favorite recipe using red beans? Be sure to share it with us on our Facebook page!

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BOK CHOI	Kind of like lettuce, with green leaves and greenish/white stems. There will be a red rubberband around it.	Store in a plastic bag in your fridge.	Chop up leaves and stems separately. Great in Asian stir fries (add leaves at the very end)
CHIVES	Like a little bunch of fragrant grass.	Store in a plastic bag in your fridge.	Chop up and sprinkle on cooked eggs, potatoes, nachos, etc.
CIPPOLINI ONIONS	4-5 little flying saucer-like yellow onions	Store in your pantry or on your counter.	Use like you would any other onion - peel and chop!
GREEN GARLIC	A LOT like a bunch of scallions, but the leaves are flatter/wider and the tips have a bit of purple on them. It smells like garlic too.	Store in the same plastic bag as your chives and spring onions.	Use the white part and some of the greenish/white as you would garlic: chop up and add to any dish that calls for garlic.
PEA TENDRILS	Look for the slightly crazy bunch of light green stems and leaves that are curly and wispy.	Store in a plastic bag in your fridge. Use these up quick as they won't last!	Chop up and add to a salad or into a stir fry (at the last minute).
RADISHES	A small bunch of round red roots.	Store in a plastic bag in your fridge.	Salads!
RED CHILI BEANS	Little red dry beans in a brown paper bag.	Store in a dry place.	Use as you would any dry beans. Check out page 1 for more information about how to prep your beans.
RED POTATOES	Look for the bigger brown paper bag.	Contrary to the norm, you'll want to store these in your fridge - they are going to want to sprout.	These potatoes are so sweet! Great boiled and served with chives or cubed and roasted with salt and oil.
RHUBARB	Look kind of like wide stalks of celery, only red	Store in your fridge.	Check out the recipe below!
ROMAINE LETTUCE	A vibrant green head of lettuce.	Store in plastic bag in your fridge along with a piece of paper towel to soak up excess moisture.	Salads! (or in the recipe to the right)
SPINACH	A plastic bag with dark green leaves in it.	Store in plastic bag in your fridge along with a piece of paper towel to soak up excess moisture.	Salads!

RED BEAN & VEGGIE TACOS

½ lb red beans, cooked (about a third of your bag)
 1lb red potatoes, chopped
 1 bunch radishes, quartered
 1-2 sprigs of green garlic, minced
 1 bn spring onions, chopped
 1 head romaine lettuce, chopped
 2 Tbsp. Driftless Organics sunflower oil or olive oil
 2 tsp. cumin
 1 tsp. each of oregano, chipotle, and black pepper
 Salt
 Corn or Tortilla + Toppings of choice: salsa, sour cream, hot sauce, etc.

Preheat the oven to 425. While the oven is preheating, coat the potatoes and radishes in 1 Tbsp. oil, spices and a sprinkle of salt. Mix thoroughly and place on a greased baking sheet or dish. Roast in the oven for about 15-20 minutes until the veggies are tender and crisp, mixing about half way through. In the meantime, place the remaining oil in a pan and saute the garlic and half of the spring onions on medium-low for around 5 minutes. When the potatoes & radishes are done cooking, add them to the pan and continue cooking for 1-2 minutes. Assemble the tacos by adding a scoop of veggies and a scoop of beans to your tortilla. Top with lettuce, some of the remaining chopped spring onions, and whatever other topping you enjoy!

RHUBARB COFFEE CAKE

½ cup butter
 1 ½ cups sugar
 2 eggs
 1 cup sour cream
 1 teaspoon vanilla
 2 cups flour
 1 teaspoon baking soda
 2 cups finely chopped rhubarb

Topping Ingredients:

½ cup packed brown sugar
 1 tablespoon flour
 1 teaspoon cinnamon
 1 tablespoon butter, softened
 Preheat oven to 350°F.

Cream butter and sugar together in mixing bowl. Beat in eggs one at a time. Stir in sour cream and vanilla. Mix flour and baking soda together and fold into batter. Stir in rhubarb. Turn into greased 9x13-inch pan.

Topping: Mix all ingredients together until crumbly. Sprinkle over top. Bake 30-40 minutes until done.

WELCOME TO THE DRIFTLESS ORGANICS CSA PROGRAM

As we begin this 2017 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 cannot 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.