



ONE POTATO TWO!

News from the Fields of Driftless Organics
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SPRING SHARE WEEK #3. This is the final box of this short but sweet Spring Share. We hope you enjoyed this quick taste of spring before the beginning of the regular season (which starts in about a month!). As per usual, it has been a roller coaster of a spring time with wildly varying temperatures, some late season snow and a lot more cold dreary days that

we are used to. Interspersed have been some of the most beautifully sunny and wild-flower filled days, so I guess it all evens out in the end. Farm life is grand as can be and we are staying on top of the immense amount of seeding and transplanting that we do this time of year. Thanks to you all for your support this early spring. We hope to see you all this summer! Happy Eating,

-- Mike

WHAT'S IN THE BOX?

Asian Greens
Asparagus
Black Turtle Beans
Bok Choi
Green Garlic
Garlic Chives
Green Romaine Lettuce
French Breakfast Radishes
Red & Purple Radishes
Rhubarb
Red Romaine Lettuce
Salad Turnips
Spinach
Yellow Shallots

YOU KNOW?

DID

Did you know that we are celebrating our 10th season as a CSA farm? That's right! We started growing for members in 2007, and in that first year we packed about 50 boxes a week. Our CSA family has steadily grown over the years and last year we had over 800 members and packed about 450 boxes a week! We are filled with so much gratitude when we think about all the support we have received over the years from so many wonderful people. In the past 10 years we've grown tons of veggies, created hundreds of recipes, met thousands of amazing people who have been dedicated to the organic movement and have created countless lasting relationships. In short, we have, year after year, achieved exactly what a CSA is all about: creating a diverse community of eaters and farmers, all working together to build and grow a healthy and sustainable food system. Thanks to you all.. Here's to another 10 years!!!

**MAIN SEASON CSA SHARES START SOON
& WE STILL HAVE SPACE AVAILABLE FOR
YOU! SIGN UP TODAY!**
WWW.DRIFTLESSORGANICS.CSASIGNUP.COM

WHAT THE HECK DO I DO WITH ALL OF THIS RHUBARB?

1. Make a pie! Or muffins! Or a crisp!
2. Freeze: Cut in to 1" pieces, lay on a cookie sheet and freeze. Transfer to freezer bags. When strawberry season rolls around, pull out and make your favorite strawberry-rhubarb dessert.
3. Pickle it! (great recipes on the web!)
4. Try a savory dish like chicken or pork and rhubarb (recipes all around the internet).
5. Or trying making this super easy sauce, which we love to serve warm over ice cream, pound cake or even pancakes:

SWEET RHUBARB SAUCE

1/3 cup sugar
1/4 cup water
2-1/4 cups rhubarb, sliced
1 tsp grated lemon peel
1/8 teaspoon ground nutmeg

In a small saucepan, bring sugar and water to a boil. Add rhubarb; cook and stir for 5-10 minutes or until rhubarb is tender and mixture is slightly thickened. Remove from the heat; stir in lemon peel and nutmeg. Serve warm over ice cream or mix with your morning oatmeal.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
ASIAN GREENS	A small bag of different types of mustards and kales.	Store in its plastic bag for no more than a week. Try to use up quickly!	In a salad or top an egg and bagel sandwich.
ASPARAGUS	Greenish & purple stalks rubber banded together.	Ideally stored upright in a pint glass with a 1/2" of water in the bottom.	Steam for just a few minutes, add olive oil, salt & pepper and a squeeze of fresh lemon.
BLACK TURTLE BEANS	A brown paper bag with black beans in it.	Store in your cupboard or fridge.	Read up about our beans in week 1's newsletter. Don't forget: these don't take very long to cook!
BOK CHOI	1-2 heads of some beautiful baby bok choy. Look for the red rubber bands.	Store in a plastic bag with your greens or radishes.	Coarsely chop and add to a stir fry, egg scramble or even a salad. Or try adding to an Asian-inspired soup near the end.
FRENCH BREAKFAST RADISHES	Look for the bunch of teeny tiny oval red radishes with white tips.	See above.	These are so sweet and bite size - just eat 'em raw!
GARLIC CHIVES	Looks like a bunch of grass, only so much tastier.	Store in a tightly wrapped plastic bag in your fridge.	
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.
GREEN & RED ROMAINE LETTUCE	Vibrant heads of green and red lettuce.	Store in plastic bag in your fridge along with a piece of paper towel to soak up excess moisture.	Use to top tacos, on sandwiches or of course use for salads.
RED/PURPLE RADISHES	A pretty bunch of round red and purple roots.	Remove tops from roots and store in separate plastic bags in your fridge.	Try roasting your radishes and salad turnips. Toss with oil, salt & pepper and bake at 450 for 10-15 mins.
RHUBARB	Rhubarb looks kind of like red stalks of celery.	Store in a plastic bag in your fridge.	Check out page 1 for some fun ideas.
SALAD TURNIPS	A bunch of white roots with pretty light green leaves.	Remove tops from roots and store in separate plastic bags in your fridge.	The roots, sliced thin, are a great substitute for a cracker for cheese and dips. You can eat the greens! Stir fries or wilted with eggs are good ideas...
YELLOW SHALLOTS	A small red mesh bag with little yellow onion-looking things.	Store in your fridge in their mesh bag.	Use like you would an onion.

THE PERFECT BLACK BEAN RECIPE

This makes about 4-5 servings worth of beans for tacos, on rice or as a side dish. Feel free to double if you want a big ol batch.

3/4 pound of your black beans (about 1/2 of the bag)
 3-4 yellow shallots, peeled and roughly chopped
 1/2 bunch of green garlic, minced
 1/2 teaspoon dried oregano leaves
 1/2 teaspoon ground cumin
 Pinch red pepper flakes
 2 teaspoons sugar
 2 tablespoons white wine vinegar
 Salt and freshly ground black pepper
 Chopped garlic chives, for garnish

The night before, soak the black beans in a large pot of water. The next day, rinse the beans, cover with 3 cups of fresh water and bring to a boil over high heat. Reduce the heat and simmer covered for 20 minutes, skimming off any foam. Stir in the onion and simmer 20 minutes more. Add the garlic, oregano, cumin, and red pepper flakes, and simmer uncovered for 10 minutes, stirring occasionally. Stir in sugar and vinegar, and taste before seasoning with salt and pepper. Turn out into a large serving bowl and garnish with chopped garlic chives.

SUNFLOWER OIL & GARLIC CHIVE VINAIGRETTE

This is an all around wonderful salad dressing that complements the spiciness of this week's Asian Greens mix and the sweetness of the spinach as well.

1 tsp dijon mustard
 2 tsp pure maple syrup or honey
 1/4 cup apple cider vinegar or white wine vinegar
 2 yellow shallots, finely minced
 1/2 bunch of garlic chives, minced
 1/2 cup Driftless Organics Sunflower Oil
 salt & pepper to taste

Combine mustard, vinegar, shallots, chives and maple syrup/honey in a small bowl or half pint jar. Mix with a fork. Slowly add sunflower oil while whisking with your fork until emulsified. Add salt & pepper to taste. Serve immediately or store in refrigerator for a couple of weeks.