

ONE POTATO TWO!

News from the Fields of Driftless Organics
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SUMMER SHARE WEEK #1. Hello and welcome to the first CSA box of the season! Are you as excited as we are for this first box? And so it begins: a season of fresh, seasonal eating. A season of great food grown by wonderful people who care about you and your family and about the vegetables you eat. There's a whole lot of love here - and we are so grateful for your support.

All is well and slightly crazy on the farm. This is a busy time of year for us, where we are still in the midst of planting crops like tomatoes, peppers and sweet corn; but also trying to focus on harvesting those earlier plantings of greens and radishes. Everything is growing like crazy and loving these beautiful sunny days. What a great time to be a CSA member... what a great time to be alive!! -- Mike

WHAT'S IN THE BOX?

Asparagus
Brocco-lettes
French Breakfast Radishes
Green Garlic
Kale Mix
Red Chili Beans
Red Potatoes
Red or Green Romaine
Lettuce
Salad Mix
Spinach
Spring Onions

YOU KNOW?

DID

Did you know that the green garlic in your box this week is actually harvested from the field that had 2016's garlic crop in it? Yep! You see, what happens is, during the harvest we inevitably miss some of the garlic that is in the ground. That garlic then sits there in the dirt (somewhat sad that it got missed when all its friends were taken away). We then plow the field in the fall, further burying the poor little garlic bulb, and most likely chopping it up into smaller segments. Well, some of those segments have enough life in them to be able to make it through the winter and sprout anew in the spring. These forgotten garlic plants will never produce the kind of finished bulb that we could use later in the season (we have a whole new field for those guys), but if harvested early enough, they make great green garlic! These garlic plants get a new lease on life and a chance to be eaten after all. What is green garlic? It is basically immature garlic that we harvest before the "real" garlic is ready. Try to think of green garlic as a seasonal substitute for the dry bulbs that we all know so well (but aren't available on the farm quite yet). You can use all of the white and even some of the green parts too (about halfway up the leaves before they get tough). Finely chop/mince and use in potato dishes, eggs, pasta sauces, stir fries and so on!

WHAT THE HECK DO I DO WITH BROCCO-LETTES?

This past February, I had the honor to dine with world-renowned seed breeder and all around awesome guy, John Navazio. We've been working with John for a number of years on a few vegetable "trials" (where he has a variety of seed that he has been breeding and wants to see how it does in specific locations around the country). During our lunch, he started going on about this "bunching broccoli" plant that will give you a broccoli-like crop much earlier in the season than you could ever get with regular broccoli. Enter: bunching broccoli or as we have affectionately dubbed it: Brocco-lettes. This is our first year growing the stuff and we have already learned a few things on what not to do and what to do better.

So, what do you do with it? Simple answer: treat it like broccoli. The bunches are pretty small (sorry about that - need to plant more next year), but you can chop them up (STEMS, FLOWERS, ALL OF IT!) and add to a stir fry or even a salad. Trust me - the flavor is great - kind of like broccoli only sweeter. Let us know what you think and if we should keep growing these "Brocco-lettes".

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
ASPARAGUS	Greenish & purple stalks rubberbanded 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 & peper and a squeeze of fresh lemon.
BROCCO-LETTES	A very small bunch of broccoli-like stalks.	Store in a small ziploc bag.	Chop up into salads or add to a stir fry.
FRENCH BREAKFAST RADISHES	Look for the bunch of oval red radishes with white tips.	For best results: remove roots from tops and store separately.	Eat raw with salt on a relish tray or chop them up into a salad or try in the recipe below.
GREEN GARLIC	Look for the bunch of 3-4 white stalks with green leaves.	Store in the same plastic bag as your chives and spring onions.	Check out page 1 for more info.
KALE MIX	A slightly smaller bag of greens that are different shades of green with some purple stems and leaves that are lobed/jagged.	Store in their bag, in the fridge.	This kale is tender enough to be mixed in with salads, or try braising it at the last minute of a stir fry - or add to a Asian noodle dish (at the last minute) or try with scrambled eggs.
RED CHILI BEANS	A brown paper bag with cute little red dry beans in it.	Store in your cupboard or fridge.	Being fresh beans - these guys don't take very long to cook, but you should still soak them over night, then boil in fresh water for a few minutes, then simmer for 1/2 hour.
RED POTATOES	A small brown paper bag with red potatoes in it.	Store these spuds in your fridge because they are going to want to sprout.	Great roasted in the oven, or on the grill.
SALAD MIX	A big beautiful bag of mixed lettuce and spicy asian greens.	Store in the plastic bag in your fridge.	Check out our website's recipe page and search "sunflower oil" for a wonderful vinaigrette recipe.
SPINACH	A 1/2 lb bag of spinach!	Store in the plastic bag in your fridge.	Wilt lightly into some scrambled eggs.
SPRING ONIONS	A bunch of white-ish/yellow scallions with green tops. You can tell these apart from the green garlic because the greens are more rounded and hollow (like chives)	Store in a plastic bag in the fridge.	Use anywhere you would onions - the green parts are great if minced and added as a garnish to potatoes, eggs or pastas.

ROASTED POTATO SALAD WITH ASPARAGUS AND BROCCO-LETTES

2 pounds red potatoes, chopped into 1-inch cubes
 Driftless Organics Sunflower Oil (or Kosher salt)
 All of your Asparagus, chopped into 1" lengths
 2 spring onions, thinly sliced (yellow and green parts)
 3-4 French Breakfast radishes, thinkly sliced
 1 green garlic, finely chopped (white and some of green parts)
 Your bunch of brocco-lettes, chopped like the asparagus
 Lemon wedges, for serving
 For the dressing:
 1/2 large ripe avocado
 2 tablespoons minced dill or cilantro
 Juice of 1/2 lemon (1-2 tablespoons)
 1 green onion, trimmed and chopped
 1/4 cup water
 1/4 teaspoon kosher salt
 Freshly ground black pepper

Preheat oven to 425 degrees.
 Place chopped potatoes on a rimmed baking sheet, then drizzle lightly with oil and sprinkle with kosher salt. Toss to coat. Roast for 15 minutes, then toss and roast for another 10 minutes. Meanwhile, make the dressing by combining the avocado, dill, lemon juice, spring onions, water, salt and pepper in the bowl or a mini food processor. Process until smooth and creamy. Set aside.
 Remove the baking sheet from the oven and push the potatoes to one side of the pan. Add the asparagus, brocco-lettes and radishes to the pan, then drizzle with oil, sprinkle with salt and toss just as you did for the potatoes. Return the pan to the oven and roast for another 10 to 12 minutes, until the potatoes are golden and asparagus is tender. Remove the pan from the oven and allow to cool slightly.
 To compile the salad, place the sliced green onions and roasted vegetables in a bowl. Add the dressing and toss gently to coat. Season with additional salt and pepper, if desired. Serve with lemon wedges.

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.