



ONE POTATO TWO!

News from the Fields of Driftless Organics
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Week 2: For all of you who are joining us for the first week this season: Welcome to the 2017 Driftless Organics CSA! We are all eager for the season that lies ahead. What a week! Between planting, picking, weeding, watering and washing veggies we've been keeping super busy and couldn't be more excited about it. You see right now we are caught in between spring and summer, scrambling to get everything

planted, yet are ready to harvest all sorts of yummy produce. It's a fun time of year and the days fly by because the work is so varied and there is so much to do. We've got a fantastic crew this season which makes the work even better. Everything that we've planted so far is looking great and the greenhouse is getting emptier and emptier as our transplants get a new life outside! Summer is just around the corner and we're ready! Happy Eating, -- Annie

WHAT'S IN THE BOX?

Green Garlic
Kale Mix
Lettuce
Pea Tendrils
Red Potatoes
Red Radishes
Salad Mix
Salad Turnips
Spring Onions
Strawberries

YOU KNOW?

DID

Did you know that everything in your box, yes everything, in your box this week can be used to make a delicious salad of some sort?! It's that time of the year here at Driftless Organics and all of us are loving it. We are at the height of the salad making season and it all tastes so good! I don't know about all of you, but at the beginning of the harvest season we are all craving farm fresh, raw and crunchy veggies even more than usual and fresh salads are just what the doctor ordered. This is the perfect time of year for fresh greens and you're in luck, we've packed your box full of them. Top a mixed green salad with strawberries, walnuts and your favorite balsamic dressing. Create a filling potato salad with the potatoes in your share or make a marinated kale salad to go with your favorite meal. Get creative! Or try one of the salad recipes on the back of this newsletter. No matter what kind of salad you decide to make, know that we'll be enjoying a salad over here on the farm too!

Looking for more salad recipes? Check out our recipe collection at: www.driftlessorganics.com/recipes/ From warm salads to cold salads, we have lots of amazing salad recipe on our website. Simply search for salads and you'll be amazed with all of the options you come up with!

WHAT THE HECK DO I DO WITH PEA TENDRILS?

What are those little shoots with curly, whirly pieces sticking out anyway?! Those are pea tendrils. They are basically pea plants that are harvested really young, which makes them extremely tender and delicious! But, what the heck do you do with them anyway?! Check out these ideas for some inspiration:

- Sandwich topping: Pea tendrils make a wonderfully crunchy sandwich topping. We recommend using them on cold sandwiches though, as they tend to lose their crunch once they're warm.
- In salads: Check out the salad recipe on the other side of this newsletter or use them to top your own favorite salad recipe.
- Add to a stir fry: Make sure to wait until the last minute so they stay crunchy!
- Add to eggs: Eggs and pea tendrils make a surprisingly good pair. Add to scrambled eggs towards the end of cooking, top a fried egg or sneak into an omelet.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
GREEN GARLIC	Look for the bunch of 3-4 white stalks with green leaves.	Store in the same plastic bag as your spring onions.	You can eat the whole thing! Use in place of garlic in recipes.
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 young and tender enough to be mixed in with salads. It can also be cooked and will be equally delicious!
LETTUCE	A head of lettuce.	Store in the plastic bag in your fridge.	Make a taco salad!
PEA TENDRILS	A bunch of pea shoots with curly tendrils.	Keep in the fridge for up to 5 days in a plastic bag.	These pea tendrils are a super sweet and crunchy addition to a salad, sandwich or relish tray.
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.
RED RADISHES	A bundle of pretty red radishes.	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.
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.
SALAD TURNIPS	These look like white radishes!	For best results: store roots remove roots from tops and store separately.	Toss with olive oil and salt and roast in the oven for delish salad topping.
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.
STRAWBERRIES	You know what these babies look like!	Store in your fridge for up to four days.	If these manage to make it home before you gobble them all up, try putting them in a salad!

GARLIC LOVERS SALAD

Your salad turnips, quartered
 1 green garlic, chopped
 1/2 cup walnuts
 Two spring onions, chopped
 Half of your pea tendrils
 Your kale mix
 A handful or two of salad mix

Dressing:

The juice of one lemon
 2 tablespoons of olive oil or sunflower oil
 1 green garlic, minced
 Pinch of salt and pepper
 Pinch of cayenne pepper

Preheat the oven to 400 degrees. Toss the salad turnips and a chopped green garlic with a little olive oil and salt. Place on a baking sheet and bake for 5 minutes. Take out and add the nuts to the baking sheet. Mix and place back in the oven for another 5 minutes or until the nuts are lightly browned and turnips are tender. Remove from the baking sheet and place in a large salad bowl to cool slightly. Combine the rest of the salad ingredients in the bowl. Using a food processor or a stick blender, blend the salad dressing ingredients together and toss well with the salad. Enjoy!

SUPER SIMPLE STRAWBERRY RADISH SALAD

Half your pint of strawberries, cut into halves or quarters
 Your bunch of radishes, sliced
 1 tablespoon Balsamic vinegar
 1 tablespoon of your best extra-virgin olive oil
 A few handfuls of salad mix

Mix the balsamic vinegar and olive oil at the bottom of a large bowl. Add the salad mix and toss. Add the radishes and strawberries and toss once more. Serve immediately.

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.