



# ONE POTATO TWO!

News from the Fields of Driftless Organics  
 Summer Share • Issue 11 • August 16-19, 2017

*Week #11: We've reached the halfway point of the CSA season! It's crazy how fast time flies, huh? We hope you agree it has been a stellar season so far - and we have nothing but high hopes for the*

*remainder of the season. We still have a lot of amazing produce out in the fields including tons of tomatoes, winter squash, sweet potatoes, fall carrots and much much more!*

*Happy Eating, -- Mike*

**SAVE THE DATE: SATURDAY SEPTEMBER 23RD!**

**DRIFTLESS ORGANICS HARVEST PARTY**  
**Farm tours • Locally brewed beer and soda • PIZZA!!**  
**YOU ARE ALL INVITED!! (details to come later...)**

## WHAT'S IN THE BOX?

Chioggia Beets  
 Dragon Tongue Beans  
 Eggplant  
 Garlic  
 Green Italian Frying Peppers  
 Green Savoy Cabbage  
 Green Zucchini  
 Italian Parsley  
 Jalapeño Peppers  
 Mini Cantaloupe  
 Poblano Peppers  
 Red or Yellow Watermelon  
 Salad Mix  
 Sungold Tomatoes  
 Walla Walla Onions  
 Yellow Beans  
 Yellow Summer Squash

## DID YOU KNOW?

Did you know that our tomatoes aren't ripening? That's right - we have nearly an acre and half - about 3,000 plants, all looking super healthy and all chock full of tomatoes... but they are all green! It's pretty frustrating, to say the least. You may be asking: what the heck's going on?! We're asking ourselves the same thing. Well - we're still learning the science behind it, but the gist of it is this: if average daily temperatures aren't warm enough (between 65-80 degrees), then the tomatoes will take 7-21 days longer to ripen. So, even though most days have reached that 75 degree mark, it has been the cool nights that have been stalling things. We've been seeing nighttime temperatures in the mid 50s range most nights for the last 2-3 weeks and I think that's what is really killing us.

We're seeing the same thing in our peppers. Normally, we are picking all sorts of red, yellow and orange peppers by now. This year... not so much (although we do hope to see some colorful minis in next week's boxes!).

So... where do we go from here? And more importantly, when are we going to start seeing tomatoes in the boxes? We are planning on picking a bunch of green tomatoes today, in hopes this will sort of "jump start" the plants and give them some energy to ripen the fruit that remains on the plant (I read about it somewhere... and at this point in can't hurt, right?). We feel we need to do SOMETHING, as the harvest window is getting shorter and shorter with each passing day and we are becoming mighty anxious. After all, what's summer without tomatoes?

## WHAT THE HECK DO I DO WITH CHIOGGIA BEETS?

Nope - those aren't red radishes in your box this week - they are chioggia beets! These beets are an heirloom variety that we just love to grow because they are so pretty - and really tasty as well. Cut one open and find the crazy-cool candy striped centers. These aren't your typical red beets, they are much more mellow, less earthy and won't bleed and stain things when you cut into them. They are mild enough to be eaten raw and are wonderful in salads. Here are some other ideas:

- 1) Roast them! Cut into chunks, toss with oil salt and pepper and spread out on a cookie sheet. Bake for 20-30 minutes at 400F, stirring with a spatula once or twice.
- 2) Shred some raw beets with carrots and apples for a variation of coleslaw.
- 3) Slice into rounds and add to the zucchini bake recipe (on the back).
- 4) Slice thinly, soak in lemon juice for 10 minutes, place in steamer basket and steam for 5 minutes. Plunge in cool water and add to salads or a simple side dish (drizzle with oil or a creamy salad dressing).
- 5) Pickle them! (online recipes abound)

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>CHIOGGIA BEETS</b>	Look for the bright red roots in your box that look like radishes.	Store in a plastic bag, in your fridge for no more than a month.	Grate onto salads, steam for a side dish, or roast in the oven.
<b>DRAGON TONGUE BEANS</b>	A bag of flat yellow and purple striped romano type beans	Store in their plastic bag in the fridge for no more than 10 days.	These will lose their color when cooked - but that's ok because their amazingly silky texture and deliciousness makes up for it.
<b>EGGPLANT</b>	You'll find one large deep purple eggplant in your box this week.	Store on your counter or in your fridge.	Check out last week's newsletter or our website for some fine recipes using eggplant. Otherwise, slice into rounds, coat with oil and grill!
<b>GREEN ITALIAN FRYING PEPPERS</b>	Look for the lighter green "bull horn" shaped peppers. These are bigger and lighter than the pasillas.	Store all of your peppers together, in a plastic bag, in your fridge.	These taste very similar and can be used just like a green bell pepper. Cut up in salads, for stir fries or on sandwiches.
<b>ITALIAN PARSLEY</b>	A giant bunch of green leaves with a blue twist tie.	Store in plastic bag in your fridge and try to use up within a week.	Try in the recipe(s) below, or just chop up and add as a garnish to just about anything.
<b>MINI CANTALOUPE</b>	A cantaloupe is waiting for you this week.	Eat up quick - these are super ripe and won't last very long in your fridge.	We love these super-sweet orange gems. They taste much better cold - so keep it chill.
<b>POBLANO PEPPERS</b>	These peppers are like a stretched out green bell, but <b>much darker green</b> . There should be 2 of them in your box this week.	Store all of your peppers together, in a plastic bag, in your fridge.	Pasilla peppers are typically used in Mole sauces. They have a nice smoky/ slightly spicy flavor to them that goes great with scrambled eggs or in fajitas.
<b>WALLA WALLA ONIONS</b>	A red mesh bag of small to medium yellow onions.	Store on your countertop for up to a couple weeks.	Last week for the small onions - and then we're onto some nice big yellows.
<b>YELLOW BEANS</b>	A bag of yellow beans.	Store in their bag for up to a week.	Steam for a few minutes and then sauté with garlic and butter. Transfer to a plate, squeeze some lemon juice, sprinkle with coarse salt and pepper.
<b>ZUCCHINI/SUMMER SQUASH</b>	Green zucchini and yellow summer squash.	Store in your fridge for a week.	Grill up with your eggplant, chop and add to stir fries.

## MEXICAN COLESLAW

6 cups green savoy and/or red cabbage  
 2 chioggia beets  
 1 pasilla pepper, diced  
 1 green Italian Frying pepper, diced  
 1 cup black beans, rinsed and drained  
 2 ears sweet corn, grilled (optional), cooled and kernels cut off of cob  
 1/2 of your bunch of parsley, minced  
 1 jalapeno, seeds removed and finely diced  
 2 cloves garlic, minced  
 1/2 cup walla wall onions, minced  
 1/2 - 2/3 cup mayo  
 1/2 - 2/3 cup cream  
 1/2 tablespoon each of: chili powder, cumin, paprika, chipotle powder (optional)  
 4 Tbsp. lime juice

Shred your savoy cabbage and beets with a cheese grater or food processor with a shredder plate. In a large bowl, combine all the veggies, beans and parsley. In a separate small bowl, combine mayo, sour cream, spices, and lime juice. Add mayo mixture to coleslaw mixture and stir to combine.

## EGGPLANT ZUCCHINI SUNGOLD TOMATO BAKE

3 medium zucchini/yellow summer squash  
 Your eggplant  
 1/2 pint sungold tomatoes  
 2-3 medium walla walla onions, finely chopped  
 1/2 bunch of parsley, chopped  
 4 cloves Italian Red garlic, minced  
 1 tablespoon extra-virgin olive oil  
 1/4 teaspoon salt  
 1/4 teaspoon ground black pepper  
 2/3 cup freshly grated Parmesan cheese

Preheat the oven to 350 degrees F. Lightly grease a deep 9×9-inch baking dish or similar 3 1/2-quart casserole dish with nonstick spray. Quarter the zucchini then cut into 1/2-inch slices and place in a large mixing bowl (each piece of zucchini should be roughly 1/2 to 3/4 inches in size). Next, slice the eggplant into 1/4-inch rounds, then stack the rounds and cut into roughly 3/4-inch pieces. Add to the bowl with the zucchini. Halve the sungold tomatoes and add them to the bowl. Add chopped onions to the mix. Drizzle the cut vegetables with the olive oil, then add the garlic, salt, pepper, 1/3 cup of the Parmesan cheese, and half of the parsley. Toss gently to combine. Transfer the vegetables to the prepared baking dish. Bake for 25 minutes, cover the pan with aluminum foil, then continue baking for 10 to 20 additional minutes, until the vegetables are tender. Sprinkle with the remaining Parmesan cheese and parsley (and chopped basil if you have some on hand). Serve warm.