



# ONE POTATO TWO!

News from the Fields of Driftless Organics  
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*Week 13: The first week that we put Delicata Squash in the box (historically, right around this time) always marks a shift in the seasons for me. I am not going to say that fall is here (after all, we have so many more tomatoes, peppers and such things to harvest and eat), but make no mistake, fall will be here before we know it. We are really starting to think about this transition to the next season and are*

*finishing up the last of our plantings of spinach, salad mix, cilantro, radishes and turnips. We are also sowing all sorts of cover crops on fields that grew our spring and early summer crops of things like broccoli, cauliflower and spring carrots. We haven't quite started thinking about planting garlic (the last crop that we plant, usually at the end of October), but soon enough it will be time. There's never a dull moment here at Driftless Organics!*

*Happy Eating, --Mike*

## WHAT'S IN THE BOX?

- Banana Peppers
- Broccoli
- Carrots
- Cilantro
- Cucumber
- Delicata Squash
- Garlic
- Green Beans
- Jalapeño Peppers
- Lacinato Kale
- Mixed Bag of Tomatoes
- Red & Yellow Sweet Italian Peppers
- Red Curly Kale
- Red Onions
- Sungold Tomatoes
- Yellow Potatoes

## DID YOU KNOW?

Did you know that the majority of the land that Driftless Organics grows its veggies on used to be part of an organic dairy farm? Yep - Josh and Noah's parents, Dave & Marta Engel, started milking Jersey cattle on this land way back in June of 1981. They were one of the first 7 farms to sell milk to the newly formed dairy cooperative (then named CROPP), which has grown to become the largest dairy cooperative in the world! In 2011, Dave & Marta stopped milking and sold their herd. Right around that same time, Driftless Organics moved in and started building our operation on the land that they used to farm.

Marta and Dave employed various herding dogs over the years to help with moving the cows to and from the pastures and barn. One of the greatest of these dogs was a border collie named Skye. Skye had a few litters of incredibly cute border collie puppies (arguably the cutest of puppies) and one of the last remaining, Mattie, is pictured above (pictured wearing a tin-foil unicorn Halloween costume). Mattie has spent her years with Dani and I and Lucy (our other dog). I just can't really explain the depths in which I love Mattie. She's the sweetest and most charismatic dog I've ever known. She's half crazy and super smart and can make me smile even on the most stressful of days. And it is kind of cool to know that she carries a little bit of the history of the Engel organic dairy farm legacy.

## WHAT THE HECK DO I DO ON SEPTEMBER 23RD?

Come on down to the  
**DRIFTLESS ORGANICS HARVEST PARTY!**

- Pizza
- Potluck
- Farm Tours
- Craft Soda & Beer
- Meet Your Farmers
- Meet Fellow CSA Members

## YOU'RE INVITED!

**1-5pm**

**(Open House - come when you can!)**

52450 McManus Rd.  
Soldiers Grove, WI 54655

Bring a dish to pass and some sturdy shoes/boots for walking around the farm.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BANANA PEPPERS</b>	Look for the 2 greenish-yellow long skinny peppers in your box.	Store all of your peppers together, in a plastic bag, in your fridge.	These peppers are mild/sweet and can be used in eggs, Thai dishes and other stir fries.
<b>DELICATA SQUASH</b>	Look for the 2 long whitish-yellow squashes with green stripes.	Store in your fridge or on your counter and try to use up within a week.	Try the recipe below - and remember the skins can be eaten!
<b>CARROTS</b>	Two pounds of farm fresh carrots.	Keep in their bag in the fridge for up to two weeks.	Use for dipping, snacking, or add to your favorite dishes.
<b>CILANTRO</b>	A bunch of bright green frilly-like leaves with a blue twist tie.	Keep in a bag in the fridge for up weekend.	Use as a garnish in Thai or Mexican food.
<b>GREEN BEANS</b>	A big ol bag of green beans.	Store in their bag for up to a week.	Probably the last of the green beans of the season - and you can easily freeze them by blanching and then stuffing into freezer bags.
<b>MIXED BAG OF TOMATOES</b>	A small brown bag of tomatoes. Don't worry there will be much more in the boxes to come!	Store on your counter top.	Check out our website for information on when to know if a tomato is ripe, etc.
<b>RED CURLY KALE</b>	Look for the big bunch of purplish red leaves with a blue twist tie around their stems.	Store in a plastic bag in your fridge for up to a week.	Make sure to strip the leaves off of the stems before using.
<b>RED AND/OR YELLOW ITALIAN SWEET PEPPERS</b>	Look for the big dark yellow and red peppers that are pointy on one end.	Store all of your peppers together, in a plastic bag, in your fridge.	Use like you would a sweet red bell pepper. We love these peppers for their sweetness and versatility.
<b>SUNGOLDS</b>	A pint of cute, sweet orange cherry tomatoes.	Some may be more ripe than others and you can tell by how deep orange they are. Eat these first and save the greener/less orange ones for later.	Try roasting them! cut in half, drizzle with oil, salt and pepper and roast for 10 minutes. Use to top pasta or corn chips for a snack.
<b>YELLOW POTATOES</b>	The other brown bag in your box - this one has 4 pounds of spuds!	Store in their bag for up to 2 weeks.	Boil a couple pounds of spuds until almost done and store them in your fridge. You can then pull out as needed, slice them and fry for breakfast.

## CHICKPEA KALE SALAD

- 1 3/4 cups apple cider vinegar
- 1/3 cup sugar
- 1 cucumber, thinly sliced into rounds
- 1 medium red onion, thinly sliced
- Your bunch of red curly kale (see below for prepping instructions)
- 1 1/4 cups chickpeas, rinsed and drained
- 1 tablespoon Driftless Sunflower (or Canola) oil
- 1/2 teaspoon salt
- 1 Freshly ground black pepper
- 2 hard-boiled eggs, quartered

Combine vinegar, 1/2 cup water and sugar in a bowl. Stir in cucumber and onion; set aside to let pickle. Prepare kale by stripping the leaves from the stems (discard stems). Then, "massage" the kale by grabbing it with both hands and squeezing a bunch (kind of like you were massaging it). This breaks down the leaves and makes them more tender. Chop kale finely and in a large bowl, toss with chickpeas, 1/3 cup pickling liquid, oil, salt and pepper. Strain cucumber and onion and then toss into the salad. Add 2 hard-boiled egg quarters to each bowl before serving. Serves 4.

## SPICY MAPLE ROASTED DELICATA SQUASH

- 2 Delicata Squash
- 4 Tbsp Driftless Sunflower oil
- 3 Tbsp Maple Syrup
- Chipotle, cayenne or chili powder to taste
- Half as much cinnamon
- Salt & pepper (to taste)
- Wash squash and preheat oven to 375 degrees.
- Halve and seed squash. Cut into half moons of equal size.
- Mix oil, syrup, chili powder, and cinnamon Pour mixture over squash Put on cookie sheet in single layer. Roast until brown and soft, checking midway to move around and flip over (about 35-40 min).

## THAI FOOD CAN BE EASY!

*This isn't so much a recipe as it is a public service announcement. I love Thai food but am intimidated by the difficulty in preparing it. Try this easy method:*

- 1) Invest in a tub of Thai curry paste (found at your local co-op or in the "ethnic foods" section of most big stores) and a couple cans of coconut milk.
- 2) Make a batch of white rice
- 3) Start simmering the coconut milk and paste (read carton for amounts)
- 4) Chop veggies like carrots, peppers, onions, eggplant, and tomatoes. Chop the chunks big (like 1" chunks). Add to the liquid in the order I just listed above, allowing for a few minutes of simmering in between.
- 5). Simmer until veggies are soft, serve on top of rice, and garnish with chopped cilantro, chopped cashews and bean sprouts if you have them.