



ONE POTATO TWO!

News from the Fields of Driftless Organics
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WINTER VEGGIE LOVER & EXTEND YOUR SEASON SHARES NEWSLETTER

Week 2: We're almost done... with harvest, that is. Today we dig the last of the potatoes and parsnips and (hopefully) finish planting the garlic. We've never had to work this late into fall, and we've definitely been walking on thin ice (literally) when it comes to losing some of our unharvested veggies to the cold. BUT - we're almost there!

If I had to choose a favorite box

of the CSA season.. this would be it! I love Thanksgiving, and all of the veggies that go along with it. Hearty winter squash, sweet carrots, crisp cabbage and even Kalettes. Wait, what? Keep reading you will find out. I hope you all are able to take some time and enjoy the contents of this week's box with your families this Thanksgiving holiday. Happy Eating!

--Mike

WHAT'S IN THE BOX?

- Butternut Squash
- Carrots
- Garlic
- Green Kale
- Heart of Gold
- Winter Squash
- Kalettes™
- Leeks
- Parsnips
- Red Onions
- Rutabaga
- Sweet Potatoes
- Sweetheart Cabbage
- Yellow Potatoes

DID YOU KNOW?

Did you know that Adrian Fuentes has been coordinating the packing of your CSA boxes this season? Wait, you don't know who Adrian Fuentes is? Well, let me tell you about Adrian Fuentes. He was practically born on a vegetable farm. To tell you the truth, I think he might actually be part vegetable. He grew up at Harmony Valley Farm and his mom is produce guru Linda Halley. We've had the pleasure of working with Adrian off and on for the last 10 years or so. For the last 5 years, it has been all on, where he has gone from packing shed coordinator to harvest coordinator and now back to once again leading the pack shed crew. I can't think of another human being that knows more about growing, harvesting, washing and packing vegetables than Adrian Tinoco Fuentes.

The pack shed coordinator has got to be one of the most difficult jobs here on the farm. At the height of the farm's craziness, Adrian is responsible for coordinating the washing, sorting and packing of nearly 400 CSA boxes a week! And then there are our myriad of wholesale and retail accounts to fill as well. That's tens of thousands of pounds of produce a week all needing to be received from the field and cooled and recorded and put away and washed and sorted and and packed and recorded again and... whew! With a team of anywhere from 1-14 people, Adrian leads the charge each week in presenting our produce to the world. I take this opportunity to say THANKS to Adrian and all of the hard work he contributes each and every day.

WHAT THE HECK DO I DO WITH KALETTES™?

First off, WTF is a kalette™? Good question. A kalette™ (yes, they are trademarked) is a non-GMO hybrid of kale and brussels sprouts. They are a product of 15 years of seed breeding at a seed house in the UK. Johnnys Seed Company picked them up a few years back and we started growing them in 2015. Look for the bag of little frilly cabbage/kale looking things with green leaves and streaks of purple. These are your Kalettes.

These unique little dudes deliver a sweet and nutty flavor and are so easy to prepare. First off you are going to want to clean them a bit and this involves trimming a small amount of the stem out of the bottom and removing any leaves that may look old or dead. The rest is ready to prepare, just as is. These tiny bundles of leafy goodness can literally take what you throw at them: they can be grilled, roasted, sautéed, steamed or eaten raw in a salad (I'd cut them up some before doing this). For virtually every method, you are going to want to toss them in olive oil, salt & pepper (and chili flakes, if you dare) before cooking them. Then, just go for it. You won't be disappointed. Check out the recipe on back!

	WHAT'S IT LOOK LIKE?	STORAGE	HOW DO I USE IT?
BUTTERNUT SQUASH	Look for 1-2 of these tan squashes at the bottom of your box.	Store on your counter or in your pantry (somewhere cool and dry). Keep an eye on it and use up within 2 weeks.	Best squash for soup because it's the easiest to peel.
CARROTS	A big ol bag of the sweetest carrots around.	These carrots are freshly dug, and will keep for a month or more.	We like to just eat them raw as a snack during work to keep our minds off of that damn vending machine with its damn oreo cookies staring at us...
GREEN KALE	Look for a kale top and/or a bunch of green kale with a blue twist tie.	This kale was harvested last week in an attempt to "save it" before the really cold temps. Store in a plastic bag in your fridge.	This kale is very sweet and best sautéed or steamed sparingly (just enough to soften it up a bit).
HEART OF GOLD WINTER SQUASH	Look for the squash with white and yellow streaks. There will be 1-2 in your box.	Store with your butternut.	A great squash for cutting in half and baking. Place upside down in a pan of shallow water and roast until soft. Serve with butter, salt and pepper.
KALETTES	Look for the bag of frilly mini kales that are green and purple.	Store in their bag and use up in 7-10 days.	Check out page 1 for some helpful tips on using your kalettes.
LEEKs	There will be 2 white stalks with greenish tops near the top of your box.	Store in a plastic bag in your fridge for up to 2 weeks.	Potato Leek Soup, sautéed in an egg & potato scramble, quiche... the list goes on and on!
PARSNIPS	Look for the white carrot-looking roots.	Store in a plastic bag in the coldest part of your fridge.	Parsnips are best sautéed with lots of butter, or combine with other veggies in a roast.
RUTABAGA	There will be 2-3 of these roundish, beige roots with some purple color near the stem.	Store in a plastic bag with your parsnips and carrots.	Check out our website for some awesome rutabaga cooking tips: www.driftlessorganics.com/rutabaga
SWEETHEART CABBAGE	Look for the light green, slightly pointed cabbage. There may be 2 in your box.	Store in a plastic bag in your fridge for up to 3 or more weeks.	Best eaten raw, this cabbage works really well in slaws and salads.
SWEET POTATOES	Look for the mishapen, reddish/pink tubers in your box.	Store in a cool, dark place (not in your fridge!)	NO NEED TO PEEL! We have a ton of great recipes using sweet potatoes on our website at www.driftlessorganics.com/sweetpotatoes

MAPLE & PORTER ROASTED VEGGIES

8 c. mixed root vegetables, cut in 1" pieces
 3 Tbsp. olive or Driftless Sunflower Oil
 Salt & pepper to taste
 ¼ c. Porter or Stout beer
 3 Tbsp. maple syrup
 1 tsp. grainy mustard
 3 cloves garlic, minced
 Preheat oven to 400 degrees. Mix all of the ingredients together in a large bowl. Pour onto a large rimmed baking sheet & roast for about 25 minutes (uncovered), stirring a couple of times until vegetables are softened but not browned. Add garlic & continue to roast for another 10 min, until vegetables are caramelized on outside & tender on inside, being careful not to burn. Enjoy!

ROASTED KALETTES

2 tablespoons extra virgin olive oil
 2 cloves garlic, minced
 3 cups cleaned Kalettes™
 salt and pepper to taste
 red chili flakes (optional)
 Preheat the oven to 400 degrees F. In a large mixing bowl, toss well to combine the olive oil, garlic, Kalettes™. Season with salt, pepper, and chili flakes. Spread on an ungreased baking sheet. Roast for 13-15 minutes, until the Kalettes™ leaves are crisp, and the bottom part is tender. Serve hot. Serves 4.

GARLICKY BUTTERNUT BISQUE

2 heads garlic, halved so each clove is cut
 1 teaspoon olive oil
 ¼ cup butter
 3 cups onions, chopped
 ¾ cup carrot, chopped
 1 butternut squash, peeled, seeded, 1-inch pieces
 5 cups veggie or chicken broth
 3 tablespoons fresh sage, chopped
 ½ cup cream
 Salt & pepper to taste

Preheat oven to 350 degrees. Rub cut surfaces of garlic with olive oil. Put halves back together to reassemble heads. Wrap each tightly in foil; bake until tender, about 40 minutes. Cool garlic in foil. Melt the butter in heavy large pot over medium heat. Add the onions and carrots; sauté until onions are beginning to soften, about 5 minutes. Add squash, broth and 2 tablespoons sage. Bring to a boil. Reduce heat; simmer uncovered until squash is tender, about 25 minutes. Meanwhile, unwrap garlic. Squeeze from skin into small bowl. Discard skin. Mash garlic with fork until very smooth. Stir garlic into soup. Working in batches, purée soup in blender until smooth. Return to pot. Stir in ½ cup cream. Season to taste with salt and pepper. This is a great soup to make ahead and reheat later!