



DRIFTLESS ORGANICS CSA NEWSLETTER

News from the Fields of Driftless Organics • Issue 9 • August 1-4, 2018

Week 9: August is upon us and so is the time of abundance. This is that time of year where things explode. The waiting, the weeding, the watering all has paid off and the harvest is pouring in. Sweet corn came trickling in last week and this week its harvest is in full force. This week we add new potatoes! Happy Eating! ~Rachael

WHAT'S IN THE BOX

Baby Onions
Broccoli
Cantaloupe
Cauliflower
Cucumber
Dill
Garlic
Green Beans
Green Bell Pepper
Jalapeño Pepper
New Potatoes
Sweet Corn
Watermelon
Yellow Summer Squash
Zucchini

Did You Know?

Did you know that Driftless Organics' Farmer Mike Lind will be leaving the farm in a few weeks?

That's right. For the past 12 years, I have had the honor of working alongside Josh and Noah, and now it is time for me to say goodbye so that I can pursue some of my other passions. I wore many hats on the farm, but it was my work with the CSA program that I cherished the most; and found the most fulfilling. So, how on earth do I explain, in a few short paragraphs, how I feel about saying goodbye to all of you wonderful people? Honestly, I don't think I can. I can say this though: I will be forever grateful to all Driftless CSA members, both past and present, for supporting our farm. By doing so, you gave my life's work meaning. Farming was a passion for me, and I feel like I poured my heart and soul into it. I did this because I knew that on the receiving end was a large group of amazing people like you, who appreciated the good food we grow. I always took this very seriously and tried my best to live up to the challenge. So, THANK YOU for making my time here so meaningful. It has been a heck of a ride since that first CSA year, when we packed 50 boxes a week with a crew of about 4 or 5 friends. Now, 12 years later we are packing 380 boxes a week for over 500 families from the Twin Cities to Madison. During my time at Driftless I've met countless employees, many of whom have become close friends. I've learned amazing things about growing vegetables, but also about my self. And, as of last count, I believe I've planted over 36 million carrot seeds. Whew! No wonder I'm so tired! Logistically, I am leaving the management of the CSA program in good hands with Rachael at the helm, writing newsletters, communicating with

members and helping out wherever and whenever she can. Thanks again to all of you for supporting Driftless Organics. Please - continue to do so year after year!! -- Mike

What the Heck Do I Do With New Potatoes?

First off, do you know what a new potato is? Most people think that new potatoes are just any "little" sized potato, but that's not completely accurate. New potatoes typically are a smaller size, but what makes them a new potato is that they are freshly dug from the ground and NOT cured. Because they are not cured, their skins are very very delicate. You can scratch the skin off by rubbing it a bit too hard. That's what you will see this week...as we harvest and wash them up, no matter how hard we try, they get skinned up a bit. But don't be deceived by their looks - these tender little potatoes are delicious cooked anyway you like. To highlight their tenderness, keep it simple. Boil or Roast. Add some butter, maybe some herbs, maybe some cheese, and a little bit of salt and pop these beauties in your mouth and enjoy their tenderness. This easy recipe is a good use of new potatoes and a hearty way to start the day (breakfast!): *Preheat oven to 450. Cut new potatoes into wedges. Melt 4 Tbsp of butter over medium heat, toss in some rosemary, salt and pepper. Toss potatoes until evenly coated. Arrange on jelly roll pan (pan with shallow sides) in a single layer. Bake 20-25 min, checking and tossing periodically until golden brown.*

Crop	What's it look like?	Storage?	How do I use it?
Baby Onions	A bunch of white/ yellow onions with some green top	These are uncured, so store in the fridge.	A good base for most recipes
Broccoli	Looks like a miniature dark green tree.	Store in a bag in the crisper, try to use it up within 2 weeks.	Roasted then topped with some butter at parmesan cheese while still warm.
Cantaloupe	Tan colored sphere.	Store in your fridge.	Eat it with a fruit salad with grapes, strawberries, kiwi, etc...
Cauliflower and Romanesco	Cauliflower: A nice sized white head with green wrapper leaves. Romanesco: lime green florets resembling an alien christmas tree.	Store in the crisper drawer of your fridge. You can remove some of the green leaves if it will make it fit better.	Roasted, steamed, boiled, put into stir fry, made into "rice", made into pizza crust, etc...
Cucumbers	Skinny, shiny, long and green cylindrical veggie	Keep in the fridge for up to two weeks.	Check out this week's recipe: <i>Cucumber Moons Sauteed with Fresh Dill</i>
Dill	A long bunch of frilly fern-like leaves.	Store in plastic bag in the fridge.	Check out this week's recipe: <i>Cucumber Moons Sauteed with Fresh Dill</i>
Garlic	A head of garlic.	Store on your countertop and use within a couple weeks.	Check out this week's recipe: <i>Mexican Street Corn</i>
Green Beans	It's green.. Looks like a bean.	Keep in the fridge for up to a week.	Steamed until tender and served with butter, salt and pepper. Getting sick of beans? They freeze very well!
Green Bell Pepper	2 shiny green bell peppers! Yay!	Store in the fridge for up to a week.	Saute up with zucchini, onion and serve with feta (304 special)
Jalapeño Pepper	Small, dark green peppers. There will be 2 of them in your box. <i>Spicy.</i>	Store in your fridge.	It's not a sweet pepper, so remember it's a little spicy. Best in fresh salsa!
New Potatoes	Red and a little "scuffed" looking in a paper bag...but so delicious!	Refrigerate after 2-3 days. Use within 2-3 weeks.	Check out recipe in this week's newsletter under "What the heck do I do with?"
Sweet Corn	Duh.	Store in your fridge.	Check out this week's recipe: <i>Mexican Street Corn</i>
Watermelon	Small watermelon (red or yellow inside)	Store in your fridge.	Eat Fresh!
Yellow Summer Squash	Skinny, shiny yellow summer squashes	Store on your counter or crisper drawer of your fridge. Ideally, they like 50 degrees.	Saute up with zucchini, green pepper, onion and serve with feta (304 special).
Zucchini	Green, shiny and oblong	Store the same as Yellow Summer Squash	Saute up with green pepper, onion and serve with feta (304 special)

Mexican Street Corn (Elote)

4 ears of corn
 1/3 c. mayo
 2-3 cloves of garlic, microplaned (into paste)
 1/2 - 1 tsp. chipotle pepper
 1/4-1/2 c. cojita cheese (parmesan works as a substitute)
 2 limes, halved

Grill the corn, in husk, for about 9-12 min, until nice and tender. While the corn is grilling, peel your garlic cloves and grate them with a microplane to make a nice garlic paste. Combine garlic paste with mayo. When the corn is done, you can either eat it on cob or cut it off - choice is yours. Either way with each ear of corn, slather on garlic mayo, sprinkle with chipotle pepper (as much of as little as you want based on your spice preference) and cheese. Squeeze 1/2 lime over all of it and eat.

This was a big hit with my husband Monday night, and I have to say, it might become a favorite of mine.

Cucumber Moons Sauteed with Fresh Dill

2-3 cucumbers
 3 Tbsp. butter
 3 Tbsp onion, minced
 2 Tbsp chopped fresh dill
 Salt and pepper, to taste

Slice cucumbers in half lengthwise. Scoop out the seeds. Slice about 1/3"-1/3" slices. Heat butter in a large heavy skillet over medium heat. Take care not to let the butter brown, but get it good and hot. Add the cucumbers and onions and cook, tossing often, until cucumbers are tender (about 4 min). Stir in dill plus salt and pepper to taste. Continue to toss and cook until crisp-tender (about 1-2 more min). Serve immediately.

Recipe taken out of "From Asparagus to Zucchini" cookbook from Fairshare - available for sale.