



DRIFTLESS ORGANICS CSA NEWSLETTER

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Week 9: Another wonderful week with great temps and good timing of rain! The crops are doing well. Looking healthy. It is so hard to wait at this time of year. We are so close to so many things: you can see it, you can smell it, but sometimes, it's just not ready yet. AH! I feel that way with tomatoes. Ultimately, I always eat a couple of them that are just too "green", especially when I'm trying to grow a new variety. It amazes me HOW MANY varieties of vegetables there are. It is incredible. But the cherry tomatoes are here...just a little sample in the box of some yummy sungolds. Soon, we will have tomatoes coming out of our ears, but for now, we are going to savor each amazing burst of tomato flavor those cherries pack. Dreams of fresh salsa, bruschetta, and yummy BLTs will come true soon. Happy Eating! ~Rachael

Did you know: Employment

Did you know that we employ over TWENTY FIVE people here at Driftless Organics? Yep - we are nearing the height of the season at the farm and there is a TON of work to do around here. From weeding the carrots, to harvesting the kale, to watering the cucumbers, to writing the newsletters, there is just never enough time for all of the myriad tasks on a farm like ours. It's a good thing we have such an amazing crew that works so hard each and every day. They approach every task we throw their way with enthusiasm and a determination to see the job through. Farm work is tough and we ask a lot of our crew. Not only must they work long hours

doing difficult and sometimes very monotonous work, but we are always demanding that they never lose sight of our high standards of quality in the vegetables they bring in. Yet they consistently come through, working hard in the heat and the rain and the bugs and the eventual cold to harvest your produce and get it washed and packed in your CSA boxes. For this, I hold our crew in the highest regard. The Driftless Organics crew comes in early, stay late and even work weekends and holidays! I have always maintained that a farm like ours is only as good as the crew that works the fields. This year is no different, and it is a good thing we have such an amazing group of men and women who show up every day and give it their all. Let's all take a moment to remember this when we eat our awesome Driftless Organics' produce!

What the heck do I do with Tomatillos?

CSA Box Challenge of the week: Tomatillos

More than just for salsa verde, tomatillos are a wonderfully versatile vegetable that have a ton of different uses. Don't forget to remove the papery husks first and then give them a quick rinse before using. You can then:

1. Combine chopped up tomatillos with chopped up poblanos, tomatoes and fish in a foil packet on the grill.
2. Cut in half and grill (or broil) until charred. Squeeze lime juice; add salt & pepper and serve as a side dish.
3. Cut in half and add to skewers with onions, peppers, shrimp, sungold tomatoes

4. Or try this:

TOMATILLO GUACAMOLE

- 3/4 cup coarsely chopped fresh cilantro
 - 6 to 8 tomatillos, husked and coarsely chopped
 - 2 cloves garlic, smashed, peeled and quartered
 - 1 avocado, halved, pitted, peeled and diced
 - 1/2 jalapeno, coarsely chopped with seeds
 - 1/2 yellow onion, coarsely chopped
 - Juice of 1 lime
 - 1 teaspoon ground cumin
 - 1 teaspoon salt
- Put it all in a blender and blend until you get the desired consistency.

WHAT'S IN THE BOX
Basil - bonus item (not in box)
Carrots
Cucumbers
Eggplant
Fresh Garlic
Green Beans
Kale: Red
Onions: Sweet & White
Peppers: Jalapeno
Sungolds
Sweet Corn
Tomatillos
Zucchini: Green and Yellow

Crop	What's it look like?	Storage?	How do I use it?
Basil (Bonus)	dark green aromatic leaf	Store in a plastic bag in the fridge for up to a week	Delicious for appetizers or as a garnish for most pasta dishes.
Carrots	3 #s bagged up	Remove the tops and store in a plastic bag in your fridge..	Raw as a snack! Steamed, roasted, saute - carrots are good so many ways!
Cucumbers	Skinny, shiny, long and green cylindrical veggie	Keep in the fridge for up to two weeks.	Raw, pickled, salads, etc.
Eggplant	Oval shaped veggie with a cute green "hat" (about 1#)	Store on your counter for 2-3 days or in your fridge for 5-7 days.	Try out our online recipe: " <i>Chicken Tomatillo Chili with Roasted Sweet Peppers & Eggplant</i> "
Fresh Garlic	One fresh garlic head with long stalk	This garlic isn't cured yet - so should be stored in the fridge.	Milder than cured garlic - so use more!
Green Beans	It's green.. Looks like a bean. There will be about .5# in a plastic bag.	Keep in the fridge for up to a week.	Try " <i>Summer Vegetable Saute</i> "
Kale	A bunch of reddish/purplish ruffly leaves	Keep in a bag in your fridge for up to a week.	Try " <i>Summer Vegetable Saute</i> "
Onions	1 white bulb & 1 yellow (sweet)	Uncured. You can keep on counter (they will start to cure) or keep in fridge (they will stay moist)	A great base for many dishes - and recipes included in the newsletter
Peppers	Jalapeno: Small, dark green peppers. <i>Spicy.</i>	Store in your fridge.	Peppers are great raw, roasted, stuffed, or fried. Just remember jalapenos are spicy.
Sungold Tomatoes	Little orange cherry tomatoes	Store on the counter.	Pop them in your mouth or cut in half for salads. Try it with cucumber.
Sweet Corn	Green husks shucked away show some plump gorgeous bi-colored kernels.	Store in your fridge.	Try " <i>Summer Vegetable Saute</i> "
Tomatillos	2# green cherry tomato with husk around the fruit.	Store in husk on the counter for a few days, then refrigerate for up to a week.	Check out " <i>Tomatillo Guacamole</i> " or " <i>Salsa Verde</i> "
Zucchini	Green or Yellow, shiny and oblong	Store on your counter or crisper drawer of your fridge. Ideally, they like 50 F	Delicious when made into zucchini fries or try grilling for a smokey flavor.

Summer Vegetable Saute

1 Large or 2 small zucchini/summer squash - cut in quarters lengthwise, then ½" pieces
 4 ribs celery, cut into ¼" pieces
 ½ onion, sliced
 2 tsp. Coriander seeds, slightly crushed with a mortar & pestle
 2 c. Green beans, cut in half or thirds
 2 ears corn, kernels cut off
 2 garlic cloves, minced
 ½ bunch of greens *Collards, kale, chard*, stemmed and coarsely chopped
 Salt & pepper, to taste
 Juice & Zest from 1 Lime
 In a large skillet, heat oil over med-high heat. Add zucchini, celery & onion. Saute for a couple of minutes. Add coriander seeds, beans, corn & garlic. Continue to saute for another couple of minutes. Add greens, salt & pepper. Stir a few times, cover and cook until greens are wilted, about 1 min. Stir in lime juice/zest, adjust seasoning as necessary and serve.

Salsa Verde

1 ½ lbs Tomatillos: husked & rinsed
 1-2 medium jalapenos: deseeded and deveined
 ½ c. white onion: chopped
 1-2 cloves of garlic (if roasting, only roast for about 5 min!)
 ¼ c. packed cilantro
 2 Tbsp. Lime juice
 Approx 1 tsp. Salt (always add less 1st, and salt to taste)
 Set rack approx 4" below broiler. Preheat the broiler.
 Take tomatillos and jalapenos and place on jellyroll pan. Broil for 5 min. Turn (add garlic if you want that a little roasted). Broil for another 5 min on the other side. Keep under broiler until everything blisters. Take all the ingredients and toss in a food processor/blender. Blend until smooth. Salsa will be thinner, but as it cools in the refrigerator, it should thicken up a little. Keeps, covered in the refrigerator for up to 1 week.