

## **PCSA for July 21, 2004**

Pickup is today between 4 and 7 pm. If you are picking up in Urbana, go to 714 W Iowa; in Champaign go to 701 W Washington St.

Produce is in the garages of both locations. Please use the smaller service doors to access the garages.

### **On the Farm:**

Diann says the shares may be lacking on variety in the coming weeks due to the fact that some plantings were delayed by early season wet weather. Keep your fingers crossed for peppers and eggplants later this month. Variety will be greater as fall approaches.

#### **Moore's v. Japanese Beetles**

Japanese beetles have now found the blueberries. It's become a race as to who will get them first, says Diann. However, Jim's plan to hide the bushes with tall grass has bought us several more weeks of blueberries than last year.

This week we will be getting purple garlic. Unlike last week's white garlic, this variety wouldn't stand up to aggressive field washing without cloves breaking loose, so you will have to do the final cleaning at home close to the time you will be using the garlic. Note: do not get water down the neck of the garlic if you intend it to store it for several weeks, as it will sour.

### **In Your Share Today:**

Red potatoes, green beans, blueberries, summer squash, zucchini, garlic, cucumber, and cherry tomatoes

### **Produce Exchange:**

If there is something in your share that you do not want or cannot use, you may place it in the exchange box. If someone else has placed something in the exchange box that you want instead, please feel free to take it with you. Note: you can only exchange produce from your share for items in the exchange box, not for produce in the regular crates lest someone get shorted.

### **Recipe Suggestions:**

#### **Blueberries**

Eat these as part of salads with walnuts, peaches, and a berry vinaigrette. Or, use them to top ice cream, sorbet, yogurt, pudding, or shortcake.

#### **Cherry Tomatoes**

Use these to garnish salads or steamed green beans, tossed with sauteed squash, garlic, and pasta.

#### **Cucumber**

Slice lengthwise into spears. Marinate 30 minutes in dressing made from

1/2 c rice vinegar

1/2 c sugar

1/2 t. salt

2 t. minced fresh ginger (use less for less spice)

#### **Green beans**

Steam and use as a vegetable dipper, with pasta as above, or with red potatoes in recipe below.

#### **Red Potatoes**

French Market-Style Potato Salad

Boil 1lb new potatoes for 15 minutes.

Add one half lb trimmed green beans, boil 5 minutes more.

Drain. Cube potatoes as soon as you can handle them, leaving skins on.

While vegetables are cooking make dressing.

Combine:

2 T red wine vinegar

1 T minced shallot (can substitute mild green onion bottom)

1 t Dijon mustard

1 small garlic clove, minced, and mashed to a paste with 1/4 t salt, and optional rounded 1/4 t anchovy paste

Whisk together.

Add 1/2 c extra virgin olive oil in a slow stream to maintain emulsion.

Then add:

3/4 t fresh thyme, minced, or 1/4 t dried

3/4 t finely chopped fresh basil

Pour over vegetables as desired.

### **Zucchini and other Squash**

Slice 1/4" slices, sprinkle with salt and pepper. Saute in a little bit of oil with chopped or dried basil. Toss with cooked spaghetti, juice of half a lemon, and a little lemon zest, and/or grated cheese for a quick dinner.