

April 27, 2005

Shares Taking Shape

Please pickup your share from Urbana at 714 W Iowa or Champaign at 701 W Washington between 4 and 7 pm today. Your share will be in the garage, access through the smaller service doors. Please check the box by your name when you pick up your share. If you cannot pick up your share, you are welcome to designate someone else to do so. Remember eggs are not part of the regular share, if you need to order eggs, please call 815.432.6238. If you need past copies of the newsletter, they are online at <http://www.prairielandcsa.org/newsletters.html> Additional produce recipes are at <http://www.prairienet.org/pcsa/recipes.htm>

From the Farm

I paid a visit to the farm yesterday and got the deluxe tour, complete with Wes and Aaron's baby pictures. Speaking of babies, I got to see day old chicks and several adventurous baby pigs who seem to find their way under the fence and across the lane to visit the "bottle baby" goats and lambs who are still in the polybarn for a few more weeks. These animals' mothers abandoned them or gave birth too many animals to care for them all (e.g. quadruplet lambs). These lambs and kids won't be able to run with the rest of the herds since they were raised without their mothers, so they will become the "lawn mowers" for the grass areas around the house and greenhouses where the Moores can keep an eye on them. In the new greenhouses, the lettuce and Asian greens are going great guns, while tomatoes and eggplants bide their time until transplanting in the older greenhouse. Out in the fields, the green onions are about a week away, and the oldest planting of peas is approaching 8 inches tall. The 4,000 broccoli and cabbage plants are adjusting to life outdoors in the east field, albeit with a few burned leaf tips from last week's 28 degree low. Thankfully, rains delayed potato planting, and the seed potatoes are still in their flats in the greenhouses. If they had been planted before the most recent rains and sub freezing temperatures, they would have rotted in the ground, says Diann. They will get planted once evening temperatures range out of the 30s.

In Your Share

Look for more spring greens in your share this week, along with spinach and a few French breakfast radishes for garnish. (See Recipes and Storage Suggestions for important storage information.) Your mix may contain a variety of lettuces (including red lettuce), baby beet greens, and/or baby Asian greens.

Attention Champaign Shareholders

PCSA has an opportunity to work with the Greater Community Aids Project to help get fresh produce to individuals and families coping with HIV/Aids on the second and fourth Wednesdays of the month. If you will be gone 4/27, 5/11, 5/25, 6/8, 6/22, 7/13, 7/27, 8/10, 8/24, 9/11, 9/28, 10/12, 10/26, or 11/9 and would like to donate your share to go to GCAP, please email info@prairielandcsa.org or call 355-6279. Thanks.

Totebag Order

We now have enough bags to receive the \$13.50 price from Weiskamp. See the list at the bottom of the newsletter to confirm your order. If your quantity is incorrect, please

email info@prairielandcsa.org or call 355-6279. Payment instructions are below, as well.

Cookbooks Are Here

Cookbooks have arrived. They are labeled and in boxes at pickup. For dual name households, be sure to check under both names. If you believe yours is missing, email info@prairielandcsa.org or call 355-6279

Recipe and Storage Suggestions

To extend the storage length of your greens, rinse them under cold water and spin out in a salad spinner. If you do not have one, place the rinsed lettuce in the middle of a flour sack towel. Gather the corners together. Take outside and spin your arm in a windmill/backstroke fashion to remove the excess water. Return your greens to their bags and store in your refrigerator. Remember, do not store wet greens in plastic or they will turn to icky, green ooze.

Don't throw out your radish greens. Wash them to remove prickles and add to salad or chop and add to scrambled eggs.

Check out the great dressing recipes on pages 54 and 55 of *Recipes from America's Small Farms*.

Add crumbled pork or vegetarian bacon to your spinach and thinly sliced radishes. If you are looking to cut calories, microwave bacon between layers of paper towels. However, if the sky is the limit, sliced hard boiled eggs and crumbled blue cheese also can be nice additions.

For a classic spinach salad dressing without cholesterol, warm 2 T olive oil, 1 T white wine vinegar, 2 t lemon juice, 1/4 t salt, 1/2 t sugar, and two to three drops of liquid smoke in a small saucepan or skillet until hot enough to wilt greens. Remove from heat, pour over salad. Toss and serve.

Totebag Orders

Please call 355-6279 if your quantity is incorrect. Please send a payment (\$13.50 for each bag). Please make checks payable to PCSA. Mail your check to Anna Barnes, 701 W Washington St., Champaign, IL 61820. If you pickup in Champaign, you can drop yours off in person. Please get your payments in promptly as the order cannot be placed until all funds are received. Thanks to those of you who've already sent checks.

2 Barnes/Riecks
1 Birkett
1 Brown
1 Burkhalter/Kundrat
1 Carlisle
1 Crowder/Crowder
1 Demarco
1 Dice
1 Evans/Parker
1 Farrar-White/ White
1 Lee

2 Farrell
1 Heggemeier
1 Herman/Crause
1 Jannusch
1 Koenker
1 Lynch
1 Manaster
1 McIntyre/McIntyre
1 McKillip/Murphy
1 Means
1 C. Miller
2 J. Miller/Merritt
1 Moore
1 Morgan
2 Newmark
1 Nguyen-Jahiel/Jahiel
1 Pintar-Hopping/Hopping
1 Rahm
1 Silvis
1 Smith
1 Sproat
1 Taylor
1 Thompson
1 Wallace
1 Walter/Roach
1 Wilcox/Sussman