

Aug 3, 2005

A Few Repeats

Please pickup and checkoff your share at 714 W Iowa in Urbana or 701 W Washington in Champaign between 4 and 7 pm today (use the garage service doors). Remember, eggs must be pre-ordered and paid. To order, call 815.432.6238.

From the Farm

The drought delayed many of the early and late fall crops and has reduced the variety of the summer crops, so look for a few repeats in your share for the coming weeks. That said, many of you have sent in very creative ways for preparing summer staples like zucchini. Keep 'em coming.

On the pasture front, the Moores are hoping for another weekly shower from the system moving into the area toward week's end. If the can get rain this week and some more timely rains over the course of the month, they may only have to purchase winter hay (approx. 2,800 bales). Thanks to your help, we are nearly half way there at 1,146 bales.

The date for the bacaro wine tasting fundraiser has been set for August 29. This will be a tasting of rare barolos from chef/owner Thad Morrow's private collection. Space is limited to 12 people and tickets will be \$100 each. If you know of folks who may be interested, give them a heads up as ads will be running in The Hub shortly.

We are still brainstorming for locations for the bbq/hog roast. If you want to assist with the planning of any of the upcoming fundraising events, please email info@prairielandcsa.org or call 355-6279.

In Your Share Today

Today you'll find yellow squash, zucchini, eggplant, green beans, red potatoes, cucumber, basil, and sweet peppers at pickup.

T-Shirt Order Go

Look for T-shirts at pickup on the 24th.

Storage and Recipe Suggestions

Storage Tips

Do not store squash in plastic or it will spot and mold.

Unwashed potatoes store longer than washed ones.

Treat your basil like a flower. Cut the stems and place it in water. Recut stems and change water periodically to make it last longer.

Eggplant

Use one of the eggplant dip/spread recipes on page 156 of Recipes from America's Small Farms. These dips are good with crusty bread, pita, or pita chips, or use them for the rest of your veggies like squash, zucchini, and sliced sweet pepper. In a pinch, try them with tortilla chips.

For baba ganoush, roasted garlic gives a mellower flavor. I omit the cumin and add a dash of sharp paprika or mild ground red chili instead. If you have parsley or cilantro, great. If not, it still will be good.

You can also cook eggplant for these dips by poking with a toothpick or fork several times and wrapping whole in a double thickness of aluminum foil. Place on top of a burner on your stove or on your grill outside until the eggplant collapses.

Squash and Greenbean Saute

Saute yellow squash sliced into rounds with trimmed green beans whole or snapped in olive oil with a clove of garlic. Sprinkle with salt and pepper and add thinly sliced basil leaves. Use to top pasta or as a side.

Pesto Dip

If you didn't get around to using your basil last week, combine it with this weeks to make the full recipe on page 212 of Recipes for America's Small Farms, subbing basil for arugula and omitting Swiss chard. Use 1 clove of garlic or more for a bigger garlic flavor. Use walnuts as suggested or pine nuts if you have them. Thin the resulting sauce with a little water from cooked pasta and toss with pasta. Or, combine equal parts of pesto, low fat mayonaise, and goat cheese or cream cheese for an easy dip. Thin with milk for a great salad dressing.

Not Your Grandma's Marinated Cucumbers

It seems nearly all Midwesterners suffer through sliced cucumbers in strong vinegar with even stronger sliced onions at a potluck or family get together at some point. To turn this dish from something that makes you wistful instead of wince, use white wine vinegar or brown rice vinegar to dress the cucumbers. Sprinkle with salt and pepper, and add a pinch of sugar. Add a drizzle of olive oil if you like, and save the onions for another dish. After a few days in the fridge, they overwhelm the cucumbers.

Potato Onion Galette

This dish only uses for new potatoes, so it can really stretch your share. A galette is a cross between pastry dough and thin crackery Italian pizza dough. Be careful not to overwork the dough.

Dough:

3 T yogurt (lowfat is fine)
1/3 c ice water
1 c all purpose flour
1/4 c cornmeal (Moore Family Farm is good)
1 t sugar
1/2 t salt
7 T cold unsalted butter

Combine yogurt with water in a cup. Combine dry ingredients in a bowl. With your hands or a pastry blender, cut in butter until it resembles a crumbly mixture of pea-sized and bread crumb-sized bits. Sprinkle the yogurt mixture over the dough 1 to 2 T at a time, stirring the dough once between each addition. If you are using Moore corn meal, you will not need all the liquid. The dough should be just moist enough to stick together when pressed. Gather the curds of dough together. Wrap in plastic wrap and chill. If you've added too much water and the dough is sticky, dust the ball heavily with white flour before wrapping and be sure to use extra flour when you roll it.

Filling:

4 new potatoes thinly sliced
1/2 c milk
4 t butter
1 medium onion sliced
3 T balsamic vinegar

salt
pepper
dash of thyme
6 T grated aged white cheddar cheese

Salt and pepper sliced potatoes. Saute briefly with 2 t of the butter. Add just enough milk to cover. Cook until fork tender. In a separate pan, heat 2 t of butter and add onions, sprinkling with salt and pepper. Cook until softened. Add vinegar and cook 5 min more.

When fillings are ready, preheat oven to 400 degrees F. Divide dough in half and roll out on a well floured surface into an 11 inch circle. Layer half potatoes in a circle on dough, leaving outer 3 inches bare. Then top with half of onions. Pull edges of dough over filling, allowing it to pleat naturally. Sprinkle with half of cheese and thyme. Repeat for remaining dough and filling. Bake for 30 to 40 minutes until pastry is golden and crisp.

If you have recipe suggestions, call 355-6279 or email info@prairielandcsa.org