

July 6, 2005

Wanted: Hay

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). Please remember, eggs must be pre-ordered and paid. To order, call 815.432.6238. Please keep the cooler lids tightly closed during hot weather.

Unclaimed Produce

If you will be gone July 13 or 27, please let us know so that your produce can be donated to GCAP. Call 355-6279 or email info@prairielandcsa.org Produce for alternate weeks is donated to El Centro and Catholic Worker House, as well as other charities. If you will be gone these weeks, please also let us know so that we can arrange for volunteers from these organizations to pick it up. Thanks.

From the Farm

It has now been seven weeks since adequate rain fell at the Moore farm, bringing their total to less than three quarters of one inch. The pond is slowly drying up and the Moores are having to make some painful production decisions. Additional plantings of greenbeans have been scrapped as previous seedlings have been unable to withstand the heat. Because the Moores' soils are more sand than clay, they do not retain moisture well. While these are considered ideal produce growing soils during normal Midwestern weather conditions, they are problematic during extremely dry weather.

Crops like peppers require up to 500 gallons of water to keep going during extremely dry weather. Providing water to the blueberries that are in this week's share has required 20 gallons of increasingly costly fuel to keep the irrigation pumps running. To add insult to injury, the mulberry trees in the timber ground did not set fruit, which means that Diann is competing with the wild birds for the berries. "The birds have become very aggressive, dive bombing me, and literally hitting my gardening hat twice this week while I was picking," said Diann, who is feeling like an extra in an Alfred Hitchcock movie. To ensure that CSA members get the berries instead of the birds Diann is having to pick about 20 percent of the berries at slightly less than peak sweetness. They are a very precious commodity indeed. Please savor them.

Grass also is becoming precious as the Moores' pastures are starting to go dormant. Without grass, they will have to buy hay, which is already a dollar more per bale than last year. If the Moores cannot afford enough hay they will have to reduce their cattle and sheep herds, as well as their poultry and egg flocks. Because of this I am beginning to organize a drought relief fundraising program. Each bale of hay costs \$3.50. One bale feeds one cow for 4 days or 250 chickens for one week. Obviously, we need to be able to buy several hundred bales. I am hoping that between events at local restaurants, concerts with area musicians, and an online donation form for the Moores' Chicago customers that we can buy enough hay to keep all the animals on the farm. If you are interested in helping with any of the events or contributing financially, musically, or otherwise, please let me know at anna@annabarnesmedia.com or at 355-6279. Please also spread the word to fellow Moore supporters. Contributions can be made payable to PCSA.

In Your Share Today

Blueberries, red potatoes, carrots, kohlrabi, small arrowhead cabbage, zucchini, and yellow squash. The kohlrabi and cabbage are especially mild and tender this year.

T-Shirt Order Pending

We now have 22 of the 25 T-shirts, we need to make the order. If you haven't reserved one yet, please do so ASAP so we can make the order. Ts are \$14.80 each--an incredible deal for a 6-

color design. Design is the same as the totebag only smaller to fit on shirts (see <http://www.prairienet.org/pcsa/totebag.html> for reference). Sizes are XS to 3XL in white 50/50 cotton/poly. If you are interested, email info@prairielandcsa.org or call 355-6279. I will send confirmations of your individual orders and payment details immediately prior to making the order with Weiskamp.

Storage and Recipe Suggestions

Blueberries – Eat as is, enjoy this precious commodity.

Kholrabi – Peel and slice into rounds. Serve with your favorite salad dressing or vegetable dip. Or, use with potatoes, cabbage, and/or zucchini in the basic gratin on page 25 of Recipes from America's Small Farms.

Baby Carrots – Scrub or peel. Steam or blanch briefly to set color and enhance sweetness. For an appetizer, dress steamed carrots lightly with olive oil and a splash of white wine vinegar, sprinkle with fresh or dried chopped tarragon or parsley.

Red Potatoes – Use in the basic gratin referenced above. Or, cut into wedges, steam or boil until just tender, sprinkle with salt, pepper, and rosemary, and briefly saute in olive oil until browned. Dress with balsamic vinegar.

Arrowhead Cabbage – Cut into ribbons and throw into cooking tagliatelle or egg noodles during the last two minutes of cooking. Toss with butter/olive oil, salt, pepper, and a pinch of dried or fresh dill.

Yellow and Zucchini Squash – Saute with chopped or fresh basil, or split lengthwise, brush lightly with oil, sprinkle with salt and pepper and grill until tender crisp. Serve over your favorite pasta.

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