

**May 18, 2005**

**15 Minutes of Fame**

Please pickup and checkoff your share 714 W Iowa in Urbana or 701 W Washington in Champaign between 4 and 7 pm today (use the garage service doors). Past copies of the newsletter are at <http://www.prairielandcsa.org/newsletters.html>, additional recipes at <http://www.prairienet.org/pcsa/recipes.htm> If you need eggs, please call the Moores at 815.432.6238.

**From the Farm**

Temperatures are now returning to normal, however, the fields could use some rain, says Jim. In a pinch, the Moores can irrigate, but running the pumps takes fuel. This week, Jim will be trying to get the rest of the crops out of the greenhouse and seeding winter squash in the fields.

For those of you who missed it, the Moores were on the front page of last Thursday's *USA Today* in an article about CSAs. Shareholders Donna Camp and Rev. Mike Mulberry also were quoted in the article. Copies will be on display at pickup. You can also read the article online at [http://www.usatoday.com/news/nation/2005-05-11-farm-share\\_x.htm](http://www.usatoday.com/news/nation/2005-05-11-farm-share_x.htm) As you can note, it is because of your support of the Moores' quality work, that they have been able to hold on to their farm and reduce their debtload from past conventional farming, as well as expand to bring in Wes for 2006! That we have accomplished collectively what the federal farm program and the state's major ag lenders could or would not do is nothing short of amazing.

**In Your Share**

Look for Asian greens, green onions, head lettuce, and a double amount of spinach.

**Totebags Arrive Today**

Totebags will be available at pickup today, though not until after 5 pm. In lieu of a checksheet, totebags will have names attached. Please take the bag with your name on it. Pick yours up next week, if you have to pick up your produce early.

**Cookbooks**

Several cookbooks have not yet found their homes. Please remember to take yours this week if you haven't already. Also remember to check your name off the cookbook list. If you believe yours is missing, please call 355.6279 or email [info@prairielandcsa.org](mailto:info@prairielandcsa.org)

**Thanks from GCAP**

The staff and clients of the Greater Community Aids Project were gushing over last week's donated produce. If you will be away on the 2nd or 4th Wednesday of a month and want to donate your share, please email [info@prairielandcsa.org](mailto:info@prairielandcsa.org) or call 355-6279.

**Storage and Recipe Suggestions**

**Asian greens** - To extend the storage life 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. Place your greens back in their bag and store in your refrigerator crisper. Remember, do not store wet greens in plastic or they will turn into slime. Try your Asian greens with the Hot Peanut dressing on page 55 of *Recipes from America's Small Farms*, or combine them with some of your spinach to make Mixed Greens, MidEast Style on page 60. If you ever get behind on any of your spring greens, make lettuce sandwich spread on page 61.

**Green Onions** – These have been washed but not cleaned. Pull the softer, end parts off. Trim off root tip, brush remainder lightly with oil and use as a bed for grilling fish, or for kabobs of tofu, tempeh, chicken, or other protein. If you aren't up for grilling, brush your green onions with oil and place on a broiler rack for a few minutes. Watch carefully so that the tops don't get too done. Alternatively, use the yakitori recipe from last week's newsletter online at <http://www.prairielandcsa.org/newsletters.html>

**Head Lettuce** – Leave the leaves on your lettuce head to extend their storage life. Wrap in a damp, not wet paper towel in the bag and place in your refrigerator crisper bin. Use any of the recipes on pages 54 – 55 of *Recipes from America's Small Farms*.

**Spinach** – Rinse greens before using to remove any trapped sand. Remove stems before using. Use with green onions to make Basic Vegetable Quiche on page 20 of *Recipes from America's Small Farms*, or the Basic Omelete and Frittata on page 23, or the Basic Pilaf on page 35.

If you have recipe suggestions, call 355-6279 or email [info@prairielandcsa.org](mailto:info@prairielandcsa.org)