

September 14, 2005

Catching A Break

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

Irrigation continued at the farm this week, however last nights rains brought a 1/ 2 inch of much needed precipitation to the farm. The Moores are working hard to maintain the seedling crops in the greenhouse and the mature crops in the field. The Moores are proving the exception to the rule in the Midwest. This week, I heard from another CSA in Kentucky with 70 shareholders that has suspended deliveries until the fall crops come on line.

2006 Season

Thank you so much for standing by the Moores this season. While there are still several weeks to go in the season, we are now planning for 2006. As you know, this is the final push to ensure that Wes can join the farm next year. Shares for the 2006 season are now available to current shareholders. Please reserve yours early as shares go on sale to the public October 1. As always, you can pay in installments. To reserve your share, see: www.prairienet.org/pcsa/contracts.html Special thanks to those of you who have already re-signed for next year.

Pasture Update

As you may have read early this week, fuel and processing costs for the hog roast are making it a less profitable venture. (We have to be able to clear more than the Moores would be able to get for selling the hog at the Farmers Market.) Thanks to Mel Farrell for the legwork on attempting to make this happen. Perhaps we can do a member event of this nature next spring.

On to plan B. This Saturday the weather will be beautiful, so we will be having a PCSA bake sale at the Urbana Farmers Market to raise money for the hay fund. If you would like to bake something to donate, please email Anna at anna@annabarnesmedia.com, or call 355-6279. If you would like to help with sales at the booth, that will be appreciated, too. Baked goods can be dropped off after 5 pm on Friday at 701 W Washington St., or at the Moore's market stand Saturday before 7 am. All baked goods must have ingredient listings in order of greatest to least. If you have questions or need to make other arrangements, don't hesitate to email or call. Molly Bentsen has offered to donate \$30 in baking supplies if anyone needs it, she will even pick the items up from the store! Email her at bentsen@uiuc.edu

Tim Williams has offered to dj a fundraiser at the High Dive or Soma. If you would like to assist in organizing this, please let us know at 355-6279 or info@prairielandcsa.org We need help with designing and posting fliers, getting PSAs on radio stations, etc. Please don't let this offer go to waste, folks.

T-Shirt Update

We ended up with 2 extra T-shirts, a women's large all pima long-sleeve T (very soft) and a child's large (14-16) short sleeve Hanes Beefy T. If you are interested in either, email info@prairielandcsa.org or call 355-6279. There also will be an order of T-shirts for the Moore's Chicago customers with only the Moore Family Farm logo. If you want a T-shirt from this run, please use the contact info. above. Prices for PCSA/Moore and Moore only shirts is \$14.80 each.

Site Surveillance Update

It appears extra vigilance has paid off for the moment. Thanks to Sonia for keeping watch over the Urbana site. For those of you who volunteered to watch the sites in the future, we hope that we won't need this assistance, but thank you so much for offering to help keep your fellow shareholder's produce secure.

Farm Aid Events and Concert Tickets

As many of you know, FarmAid is having its 20th anniversary concert in Chicago this weekend. Leading up to the event, tonight at 7:30 at the National Soybean Research Center on West Peabody Dr. in Urbana (next to the tennis courts) Ken Meter will be giving a presentation, "Following the Money: Keeping the Food Dollar Closer to Home." 2 tickets to Farm Aid will be given away at this event.

In Your Share Today

Today you'll find onions, red potatoes, eggplant, summer squash and zucchini, red and yellow tomatoes, jalapenos, and sweet bell peppers. The colors are amazing. Think salsa!!

Storage and Recipe Suggestions

For different ways of preparing tomatoes and eggplants, see page 148 of Recipes from America's Small Farms. Also, try Picante Zucchini with substituting eggplant for some of the zucchini on page 165. If you don't have the fresh herbs, substitute dry.

Salsa

Salsa is a matter of preference, use more or less of any ingredient as you prefer...

2 tomatoes, chopped

1 small onion, chopped

1 sweet bell pepper, chopped

1 hot pepper, minced (use less or more if desired)

juice of 1 lime

1 clove garlic, minced (optional)

1-2 T chopped cilantro (optional)

Combine ingredients, let sit for 20 minutes for flavors to develop. Alternatively, use a peach or 2 plums for one tomato, or an equivalent amount of pineapple as former PCSA shareholder Corinne Carlson suggests. You can also substitute green onions or yellow for red. For a richer flavor, cut tomatoes and onions in half and grill before adding. Store hot peppers in your refrigerator. You also can dry them on your counter.