

September 7, 2005

Pulling Together

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.

Thieves Among Us

It is with sadness, anger, and disgust that I am passing the following information along:

A male shareholder at the Urbana site has been taking extra shares over the course of the season, rather stealing shares. Last week our host volunteers did not even get their own vegetables, along with a few other shareholders. This cannot continue. PCSA depends heavily upon its volunteers who offer us their homes and their time (cleanup, taking any extra produce to charity). Further, when shareholders do not get their vegetables, they don't tend to return which costs the Moores customers, destabilizing their farm and our organization. And finally, any extra produce from PCSA goes to several food pantries and kitchens, feeding people in our community who otherwise would go hungry. Please, be on the lookout for this person as we will be banning him from the organization.

Additionally several dozen eggs were missing at the Champaign site. Please do not take extra eggs if you haven't ordered them, as you are stealing from your fellow egg sharers and the Moores. Please make sure that you are on the list to receive eggs and only take the quantity listed. If there is a discrepancy, please call the farm, do not take someone else's eggs. Also, if you do not see a half dozen in a cooler, please do not take a full dozen. Please check the remaining coolers for your half dozen.

From the Farm

The pumps are running again at the farm, albeit with \$3.19/gallon gas. "We couldn't stand to let the plants die after putting so much money and effort into irrigation in previous weeks," says Diann. As the temperatures have started to cool off at night, Diann has started seeding beets and baby Asian greens in the greenhouse. Though it is still too hot for baby lettuce, Diann sowed head lettuce in trays under the hanging baskets, to try to capture some shade. As a protective measure against early frost (last year's came the first week of October), the Moores are growing cucumbers in the hanging baskets and watering them with drip irrigation.

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

Pasture Update

We now have collected 1,892 bales of hay. Shareholder Mel Farrell has tentatively reserved Alto Pass for the hog roast. We are waiting on date confirmation from the Jacksons, as well as a local musician. We need volunteers to help make this event happen, as making a dent in the hay bill depends upon getting many of the food and beverage items donated. If you have ANY time or connections that you can lend, please call Anna Barnes at 355-6279 or email info@prairielandcsa.org Though it is preferable for navigating the local health inspection system to have the hog (which will dress at 125-150 lbs.) prepared by a licensed caterer, we may be able to have some items like corn bread, baked beans, desserts, etc. donated. If you are up for any cooking, please let us know.

As for other events, 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

There also has been talk of bake sales at the Urbana Farmers' Market. If you are interested in this, please let us know as well, at 355-6279 or info@prairielandcsa.org

In Your Share Today

Today you'll find onions, red potatoes, eggplant (1 large, 1 Asian), summer squash and zucchini, 4 young tomatoes, as well as peppers. Be sure to check your pepper before using it as the seed company apparently had a lapse of quality control and some rogue hot Hungarian seed appears to have gotten mixed with the sweet pepper seed. Reserve these for spicy Asian and Latin dishes.

Storage and Recipe Suggestions

Diann has combed through Recipes from America's Small Farms and has these suggestions for this week's produce:

Squash Pizza on page 168 uses both tomatoes and squash

Layered Eggplant on page 174 will make good use of your eggplant

If you have a surplus of mashed potatoes, try Mashed Potato Pancakes on page 188.

And, if you haven't tried stuffed Squash yet, check the suggestions on page 164.

Additionally, shareholder, Hilary Valentine highly recommends Pasta Fresca on page 171, which uses eggplant, pepper, onion, and tomato. You can also add sliced squash to it.

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