

PrairieLand Community Supported Agriculture  
Week 13 – July 26, 2006

Please Stop Stealing Blueberries!!!!

In Urbana last week at least seven shareholders did not receive their blueberries. As no other produce was missing, the shortage was unfortunately due to one or more shareholders taking extra blueberries.

Please do not take more produce than is listed on the board. Shareholders who take extra produce are stealing from each other, and ultimately from the Moores, as unhappy shareholders typically don't return to PCSA.

Since 1995, PCSA has operated on the honor system with its farmers and with its shareholders. To combat the blueberry problem, we considered videotaping the Urbana site but core group members voted against this saying that it was invasive and went against the spirit of PCSA. We also do not have the personnel resources to have the sites staffed each week. In light of this, the Moores have decided that if the stealing is not resolved immediately, blueberries will be dropped from the shares for both Urbana and Champaign.

If you are unhappy with your share please do not steal produce from others, please contact me and I will gladly sell it to one of the 33 people currently on our waiting list. Call me at 355-6279 or email me [info@prairielandcsa.org](mailto:info@prairielandcsa.org)

From the Farm:

Some East Central Illinois farms had record losses from Japanese beetles this year, most notably the Pontius farm near White Heath which was stripped of blueberries by the first week of July. While things are considerably better on the Moore farm, Japanese beetles are continuing to make their presence known. Last week, they were primarily attacking the tops of the bushes, however, they have now moved to the interiors of the bushes. Diann is picking blueberries with rubber gloves to avoid getting bitten while picking, as the beetles react quite unhappily to losing their food source. It takes about six hours to pick the nearly 8 gallons that are delivered for our 125 shares each week. Enjoy them while they last, but again, please take only your half pint.

In This Week's Share:

Blueberries, basil, green peppers, beets, tomatoes, onions, eggplant, yellow summer squash, and zucchini are in this week's share. Have recipes? Please send them to [info@prairielandcsa.org](mailto:info@prairielandcsa.org) or call 355-6279.

Blueberries

Toss them over ice cream, soy ice cream, or cereal. Or pair with some of the peaches coming into the Urbana Farmers' Market from Southern Illinois. Greg Runyon of Claybank farm in Olney has organic peaches. There also are conventionally produced peaches from other vendors.

Eggplant, Green Pepper, Tomato, Zucchini, Yellow Squash, Onions, and Basil

Between these you have everything you need to improvise great kabobs, roasted veggie sandwiches, or quick sauces for pasta or couscous. Add a couple of tablespoons of finely minced basil to the vinaigrette recipe on page 55 of Recipes from America's Small Farms to use as a marinade for your veggies.

Pesto Mayonnaise is a great topping for roasted veggie sandwiches, or use as a dip or sauce for French Fries or roasted potatoes...

#### Pesto Mayonnaise

1/ 4 cup lightly packed fresh basil leaves

1 T lemon juice

1 T olive oil

1 T grated Parmesan cheese

1 T pine nuts, toasted (can use walnuts, if pine nuts aren't available)

1/ 2 t finely chopped garlic

1/ 8 teaspoon salt

1/ 8 teaspoon pepper

3/ 4 c mayonnaise

In a food processor bowl, process all ingredients except mayonnaise until smooth. Transfer basil mixture to bowl; stir in mayonnaise. Cover and refrigerate until ready to serve.

#### Additional Suggestions and Tips:

For easier cleaning, cut your pepper in half lengthwise and set on its side to make stuffed peppers using the directions on page 164 of Recipes from America's Small Farms. Or use one large pepper to make a half batch of Peperonata on page 178.

If you are sauteing your eggplant, remember to use moderate to high heat and hot oil to quickly seal the outer surface. This will minimize the amount of oil absorbed.

Do not refrigerate tomatoes unless they are overly ripe and you need to halt the ripening process.

#### Beets

Bake like potatoes until fork tender. Peel and cut into cubes or strips for green salads. Or, slice and top with a little balsamic vinaigrette and crumbled blue cheese or feta to make a pretty beet salad. For an entree, toss with hot pasta, olive oil, salt, pepper, and crushed rosemary. Or combine roasted beets and onions with cooked lentils and dress with balsamic vinaigrette. Serve room temperature or slightly chilled.

Need a recipe or additional storage information? Email [info@prairielandcsa.org](mailto:info@prairielandcsa.org) or call 355-6279