

PrairieLand Community Supported Agriculture
Week 4 - May 23, 2007

Pickup Parking Reminder:

You may park in the lower portion of the driveway in Urbana. Please do not park past the sign or use neighboring driveways as turn arounds if children are present.

In Champaign, you may use the driveway, however, please do not park in the 3-way intersection between the stop signs.

Friday Freeze at the Farm:

This week's high temperatures and dry conditions have the irrigation pumps on again at the farm. However, last Friday, the Moores were running the pumps for a different reason. Much of the northern half of Illinois experienced a serious freeze in the early hours of last Friday morning. The cold temperatures were enough to kill 1,500 cucumber plants in the fields and the first round of melons which were awaiting transplanting in the open barn. All have been reseeded this week. It was so cold that the grass crunched under foot and ice had to be broken in the turkey waterers. Irrigation managed to keep the rest of the plants from freezing. Most have a little burn, but are healing nicely. So, keep your fingers crossed for warm nights and timely rains during the coming week.

In Your Share Today:

The first of the field crops arrive today with green onions and French breakfast radishes, and Asian salad mix from the greenhouse to round out the share..

Bags and Totebags

Please remember to bring a bag for your produce. If you are interested in ordering a totebag, please call 355-6279 or email info@prairielandcsa.org. We need 28 more to complete the order with Weiskamp. For more details, see <http://www.prairienet.org/pcsa/totebag.html>

Going On Vacation?

If you know you will be traveling and won't have anyone picking up your share, please let us know so that we can pull it for PCSA's charitable distribution.

Recipes and Storage Tips:

Going to a cookout? This recipe from Diann is a great way to use radishes and green onion. No parsley? substitute a few chopped Asian greens.

Radish Cream

Blend 3 oz of cream cheese, neufchatel is good too, with 2 T of finely minced radishes, 1 T of minced green onion, 1 T of minced fresh parsley, 1 t of lemon juice, and a dash of garlic salt and paprika.

Use some thinly sliced radishes and green onions with your Asian greens for a tasty spring salad.

Other Radish Ideas:

Try them the English way, cut in half with a bit of butter and sprinkling of sea salt. Or, make tea sandwiches on buttered white bread with thinly sliced radishes. For the Iron Chef crowd, you can try Minted Radish Tea Sandwiches with Lemon Mayonnaise from Gourmet Magainze online at

http://www.epicurious.com/recipes/recipe_views/views/11856

Green Onions:

Heading away for the weekend and don't have time to deal with your green onions? Dry thinly sliced green onions on toweling for later use in soups and dips. Store in a bag in your freezer to preserve color. You can also mist green onions with oil and grill them alongside fish, chicken, burgers, or veggie burgers. Try placing grilled items on top of onions during cooking to impart added flavor. Or, use 2" - 2 1/2" lengths of onion as part of kabobs.

Chicken/Seitan and Scallion Yakitori

3 T soy sauce

3 T sake or dry sherry

1 /4 c mirin (Japanese sweet rice wine) or other sweet wine

2 t sugar

1 lg bunch scallions

1 lb skinless, boneless chicken thighs or mild seitan cut into 1 inch pieces (about 3 thighs)

vegetable oil for brushing

Soak 12 8" bamboo skewers in water for at least an hour.

Line bottom of a broiler pan with foil and cover with a rack. Brush rack lightly with oil. Bring first 4 ingredients to a boil in a 1 quart saucepan over high heat. Stir until sugar is dissolved. Boil until reduced to 1/3 c, about 5 minutes. Remove from heat and reserve 1 1/2 T of sauce in a small bowl for later. Preheat broiler. Cut white and pale green parts of scallion into 1 1/2 inch pieces (reserve green parts for another use). Blanch scallions in boiling water, followed by ice water, and pat dry. (See page 12 of Recipes from America's Small Farms for blanching instructions). Thread meat and scallions onto skewers, placing scallions crosswise. Place on rack. Brush generously with sauce on both sides. Cook 4 to 6 inches from heat until chicken or seitan is slightly charred. Coat with reserved sauce immediately before serving. Serve warm or at room temperature.