

Prairieland Community Supported Agriculture  
Week 5 - June 11, 2008

From the Farm:

“Compared to everyone around us, we are counting ourselves lucky,” says Diann. “We can get into the fields so we are going.” The Moores’ neighbors and other Midwest farmers are watching their crops wash away or their opportunities to plant literally turn to mud. Where the drought of two years ago set up fateful weather patterns that had the Moores missing rains while farmers across the Iroquois River received them, these last weeks the Moores have had their fields spared, receiving only a fraction of the precipitation that has fallen on their neighbors’ fields.

Diann’s dad Bill, who this week is very thankful that he is retired from corn and soybean farming, is at the farm today driving the tractor, helping Jim and Diann plant as they try to beat the next round of rains. Meanwhile, Wes made today’s deliveries using the one open lane of I-57 south in their area.

This is a unique year, cautions Diann, it is going to be a feast/famine situation. Some crops that did well last year, are not doing as well this year, green beans among them. However, rest assured that the Moores’ experience will bring us variety and quantity throughout the season, albeit not on the usual schedule. So enjoy the hauls when they occur and know that the lags in volume won’t last forever.

In Your Share Today:

Last week’s newsletter was written before I left for a week, so the cucumbers were tentative. Hope you were pleasantly surprised. This week, I can say definitively that the share will contain broccoli, kohlrabi, napa, head lettuce, leaf lettuce, mature Asian greens, green onions, and radishes.

Totebag DEADLINE TODAY

We need to hear from you about totebags no later than the end of the day. See <http://www.prairienet.org/pcsa/totebag.html> for picture and details.) email [info@prairielandcsa.org](mailto:info@prairielandcsa.org). If we get 50 they will be \$12, otherwise they will be \$17.93.

Recipes, Serving and Storage Suggestions

If you missed last week’s newsletter and recipes, you can access it online at <http://www.prairielandcsa.org/newsletters.html>

Asian Greens

Braise or stir fry these. See page 34 of Recipes from America’s Small Farms for a basic stir fry recipe.

Head Lettuce, Salad Mix, Radish, Green Onion

Use about 6 cups of lettuce, 4 of your radishes thinly sliced, and a few sliced green onions to make this salad adapted from Epicurious...

Dressing:

1 T coarse-grain mustard  
2 T minced shallot  
1 t sugar  
1/4 t salt  
1/8 t black pepper  
1/4 c white-wine vinegar  
1/3 c extra-virgin olive oil

Whisk together mustard, shallot, sugar, salt, pepper, and vinegar in a small bowl, then add oil in a slow stream, whisking until emulsified. Just before serving, toss salad ingredients with just enough vinaigrette to coat and season with salt and pepper.

Kohlrabi

Young kohlrabi can be sliced in salads or on vegetable trays. Peel through the outer fibrous layer. You can also cook the leaves as in the gratin recipe on the PCSA website at <http://www.prairienet.org/pcsa/recipes/kohlrabi.htm>

Broccoli

Steam your broccoli and serve with lemon and butter, or olive oil and a little balsamic vinegar. You can also try out one of the salads on page 77 of Recipes from America's Small Farms.

Napa

Napa is THE stirfry ingredient, see page 34 of Recipes from America's Small Farms. You also can use napa in any slaw recipe. Or, cut it into ribbons and toss into pasta at the last two minutes and serve with some browned butter. (See pictures and directions here: <http://allrecipes.com/HowTo/Browning-Butter/Detail.aspx>) Or, use with your kohlrabi root and greens, in the basic gratin recipe on page 25 of RfASF.

Got a recipe to share? Please send it to [info@prairielandcsa.org](mailto:info@prairielandcsa.org)