

Prairieland Community Supported Agriculture
Week 2 - May 21, 2008

From the Farm:

This time last year, the Moores were behind and scrambling to plant over 13,000 seedlings. However, this year's cold weather has them backed up even further. They will soon be planting around 30,000. Just how cold has it been? There was frost on the ground on Monday at the farm, a full 7 days past the historical frost-free date for our region. So, look for crops from the greenhouses for the coming weeks. Because of the expected warm up over the weekend, the Moores harvested double last week's lettuce as they didn't want to risk it becoming bitter in the heat.

In Your Share Today:

Salad mix and baby Asian greens

Pickup Times/Locations:

Pickup runs from 4 to 7 pm today and each Wednesday through the end of October at 714 W Iowa in Urbana and 701 W Washington in Champaign

Bags and Totebags

Be sure to bring a bag for your produce. If you are interested in ordering a 6-color PCSA totebag from local printer Weiskamp (see <http://www.prairienet.org/pcsa/totebag.html> for picture and details.) email info@prairielandcsa.org. If we get 50 they will be \$12, otherwise they will be \$17.93.

Pickup Notes:

Please remember to check off your share on the list. We have had trouble with emails getting through to shareholders on AOL and Yahoo, so this is our only way of finding out whether there are people we aren't getting information to.

Cookbooks:

If you didn't receive your cookbook and ordered one, or if you need to order an extra please call 355-6279 or email info@prairielandcsa.org if you haven't done so already.

Eggs

Free-range, pastured eggs also will be at the sites, however, they ARE NOT part of the produce shares. Eggs must be pre-ordered and pre-paid with the Moores. If you would like to order eggs, please call (815) 432-6238 for a form or fill one out at the Moores' stand at the farmers' market in Urbana on Saturday.

Going On Vacation?

If you will be going on vacation and don't have anyone to pick up your share, please let us know and we'll make arrangements to donate your share to an area charity.

Recipes and Storage Suggestions

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

Early season greens and lettuces are best used within quickly. To extend their storage life or to refresh them prior to eating, rinse greens under cold water and spin out in a salad spinner. If you do not have one, place the rinsed greens in the middle of a flour sack or other thin towel. Gather the corners together. Take outside and spin your arm in a windmill/backstroke fashion to remove the excess water. Return your greens to their bags and store in your refrigerator crisper and eat within the next two days.

Baby Asian Greens

Use your baby Asian Greens as a filling in omelets or a frittata on pages 23 and 24 of Recipes from America's Small Farms. Alternatively, you can toss them with the hoisin or orange ginger dressings on pages 54 and 55 and use them on top of steamed fish or tofu.

Salad Mix

Ration your greens with proteins like cooked eggs, bacon, or tuna, or cups of lentils or beans, as well as pantry items like pickles, olives, and roasted peppers like last week. Or take advantage of the mass quantities dress them with one of the recipes from pages 54 and 55 of Recipes From America's Small Farms or the PCSA website at <http://www.prairienet.org/pcsa/recipes.htm>

If you are looking for some great local ingredients to put on your salad, you can find Prairie Fruits goat cheese at Common Ground Food Coop and World Harvest in Champaign. Common Ground also carries fresh central Illinois mushrooms that are great sautéed to top salads or pasta.

If you have a favorite salad dressing recipe, please send it to info@prairielandcsa.org