

Prairieland CSA Week 17

News From the Farm

The farm has not received measurable rain in 7 weeks. As of yesterday the pumps shut off because the water level is too low for them to draw water. The Moore's best shot at rain will be before 7pm tonight, so keep your fingers crossed, say some prayers, get your car washed—anything, really. It is a miracle that we are getting anything in our shares.

As the soil continues to dry, insects and their larvae are now using the crops for moisture. So, watch out for any that may want to share your dinner with you.

2011 Signup Starts Today

Short of rain, the one thing that will lift the Moores spirits is knowing that many of you will be returning next year. You can renew your share for 2011 here:

<http://www.prairielandcsa.org/contracts.html>

Please include all shareholder names on the signup form so that we don't end up counting shares twice due to different names on checks, Paypal, etc. and so your payment gets credited to the right account. Having all names and email addresses also streamlines compiling mailing lists and checkoff sheets. Thanks.

Today's Haul

sweet corn

green beans

summer squash / zucchini

cucumbers

pickling cukes

onions

cantaloupe

Recipes and Storage Suggestions

Sweet Corn

Okay, now the field is empty. If you want to stock up for winter, the last picking will be at the farmers market Saturday. It will not hold until next Wednesday.

Now that it is cooler, you can try corn cakes:

<http://www.epicurious.com/recipes/food/views/Fried-Corn-Cakes-with-Green-Onions-5182> and

<http://www.epicurious.com/recipes/food/views/Corn-Cakes-11556>

Green Beans

This corn and green bean salad works even without the red pepper.

http://www.eatingwell.com/recipes/green_bean_salad_with_corn_basil_black_olives.html

Summer Squash / Zucchini

Try these in a basic gratin on page 25 of Recipes from America's Small Farms.

Or, use shredded zucchini and gruyere to top flat bread or pizza crust. Drizzle with a little olive oil, sprinkle with salt and pepper, and a little chopped fresh or dried basil.

<http://www.flickr.com/photos/roboppy/1565856971/>

Slicing Cukes

Try cucumber feta salad

<http://twopeasandtheirpod.com/cucumber-feta-salad/>

Or this one from Joanne Weir

<http://www.davidlebovitz.com/2008/08/joanne-weirs-cucumber-and-feta-s/>

You can also add a little dried or fresh chopped tarragon to cucumbers and yogurt or sour cream.

If we don't get any rain today, drown your sorrows with a cucumber mojito
<http://www.food.com/recipe/cucumber-mojito-camelback-inns-recipe-322197>

Take a tip from the Chinese and throw a few cucumbers in your stir fry:
<http://appetiteforchina.com/recipes/pork-and-cucumber-stir-fry>

If you can't bring yourself to heating them try this Chinese cucumber salad:
<http://mrsergulcooksmrsergulbakes.blogspot.com/2009/04/spicy-chinese-cucumber-salad.html>

Pickling Cukes

This Danish cucumber pickle/salad will work with slicing or pickling cucumbers
<http://www.reluctantgourmet.com/blog/salad-recipes/sliced-cucumber-salad-agurke-salat/>

Cantaloupe

They are small because of the drought, but their flavor is concentrated. They don't get any better than this.

Questions? Concerns? Please do not hesitate to let us know at 355-6279 or at info@prairielandcsa.org