

PrairieLand CSA 2011 - Week 14

Pickup is today between 4 and 7 pm @ 714 W. Iowa in Urbana and 701 W. Washington St in Champaign.

FREE Canning Class

Just to clear up any confusion, the canning class is free to PCSA members. So far two shareholders have expressed interest. Any more takers?

Sign Up Starts Tomorrow - What's New in 2012?

There will be NO charge for Paypal payments this year. We are hoping to eliminate as much paper as possible, so feel free to pay by e-check or via credit card.

There also will no longer be any split share fee and you will choose your pickup location at signup.

Upon purchasing your share, you will be assigned a share number in your confirmation email. As the primary shareholder, you will need to pass this email to your co-shareholders so that they can sign up with this share number. They must sign up as co-shareholders on your account in order to receive PCSA emails as we will no longer be entering email addresses manually.

Your login and password at signup will allow you to manage your account throughout the year to check payments, as well as update your postal or email addresses.

Big thanks to former shareholder and current site programmer Tamra Stallings for making this happen.

From the Farm

Cherry tomatoes will not last until next Wednesday so they are coming today! They are not separated into bags, so please take only the amount specified.

This Week's Share

As always, please be kind to your fellow shareholders whose schedules do not permit them to arrive before 6:30.

Onions, potatoes, summer squash / zucchini, cabbage, eggplant, sweet peppers, hot pepper, sweet corn, cucumbers, and Roma and cherry tomatoes -- everything you need for Labor Day cookouts and potlucks

Sweet Corn

To store for a few days, husk, wrap in moist paper towel, and place in a zipper bag in the fridge.

To store for up to six months, husk, boil for 5 minutes, plunge into ice water, dry on a towel, place in a zipper bag with air removed. Note this will not yield crisp corn on the cob, but will yield more flavorful corn that you can cut off the cob for recipes like corn chowder.

Most recipes for corn chowder call for up to 2 c of heavy cream. For a lighter version, use 1 c half and half to 5 c water for liquid. Thicken with 1/4 c of flour and 2 T butter and 2 T bacon fat. You also can puree 2 c of corn in addition to adding whole kernels to add body to the soup. Try these substitutions in this recipe:

<http://thepioneerwoman.com/cooking/2010/10/corn-chowder-with-chilies/> (the flour takes the place of the masa / cornmeal)

Squash, Onions, Eggplant

If you haven't tried making ratatouille, or maybe you can't get your head around the lavender in the Herbs de Provence, then take a tip from PCSA treasurer Julie Rundell and try it with lemon pepper and a bit of mint.

There's also caponata which can be used on bread for an appetizer, or over chicken or pasta. It freezes well, so you can make some now for the holidays. www.prairielandcsa.org/pdf/newsletters/2009/july29.pdf

Cucumbers

Thinly sliced cucumbers and onions with a bit of rice wine vinegar can tame the hottest of days. If you didn't get around to making quick pickles last week, take some time to do it this weekend.

Here is my neighbor's actual recipe:

Ice Box Sweet Pickles

8 c sliced cucumbers at least 1/4-inch thick, can also seed and use quarter slices

4 onions, sliced

Put in a large bowl. Cover with ice. Sprinkle with 1/2 c Kosher salt. Let it melt.

Meanwhile combine

3 c sugar or Splenda

1 1/2 c white vinegar

1 t celery seed

1 t mustard seed

Stir several times until sugar is dissolved.

When ice melts, drain and rinse cucumbers and onions several times. Pour brine over. Let stand for at least an hour until cucumbers give up more liquid. Can leave in bowl in fridge overnight. Put in half pint or quart jars and store in fridge.

Cabbage

If you don't get around to making slaw for a cookout over the weekend, try one of these when it's chilly next week:

<http://idinealone.blogspot.com/2009/06/soup-bowl-cabbage-rolls.html>

<http://is-that-my-bureka.blogspot.com/2006/10/stuffed-cabbage-unstuffed.html>

Potatoes

Potato salads with a bit of protein are a great one dish meals, Think Italian sausage with potatoes, olive oil, peppers, a bit of onion, a splash of balsamic vinegar, and basil.

Questions, Comments, Concerns, Recipe Suggestions?

email or call 355-6279