

## **Welcome to the First Pickup of Prairieland CSA for 2011**

As you know from the delayed start date, things have been slow at the farm. However, now that the rains and flooding have relented, the Moores are putting in additional drainage tile and getting back on track with plantings. Many plants are awaiting transplanting and they are requiring a lot of watering as they harden off on hay rack wagons on these hot, windy days. This year's sweet corn is among them. Look for Diann's farm update on the bulletin board at pickup.

Due to the slow economy, PCSA like other area CSAs had significant turnover and is down on share sales. Normally PCSA replaces 20 to 30 percent of its shareholders annually due to moves, children leaving home, sabbaticals, etc. However, this year PCSA has had to replace 54 percent. We still have 11 shares left. If you know of anyone who wants a share, please encourage them to sign up. Or if you would like an additional share for freezing, please let us know. We can pro-rate the cost. We need to meet this amount annually to keep Wes employed on the farm.

### **Parking**

For Urbana, 714 W. Iowa, please park in the street. The driveway has a retaining wall that can cause damage to some car doors. Also the rear portion of the driveway has a blind corner. There is an additional parking place this year on Iowa.

For Champaign, 701 W Washington, please walk or bike if you are able due to the construction. Washington St. is closed to through traffic, but you will be able to pick up your share. If you are driving, you can park in the 600 block of Washington if spots are available, as well as around the corner on Lynn. Harris is open but does not have available parking spots as the concrete work is not yet completed. West of the house there is parking around the corner to the north on New St. Please use the driveway at 701 only if you have mobility issues or are traveling with small children. Pulling into and backing out of the driveway is tricky as there is a 12 inch drop off where the north side of the street has been removed. If you want to switch to Urbana for next week, this is still an option. Please email or call 355-6279 if you want to switch.

### **Pickup Procedure**

Produce will be in the garages. Check your name off the check sheet. Please take a totebag if you ordered one. Cookbooks are on back order. Produce quantities will be listed on the bulletin board and arranged in order. Please take only the amount specified for your share.

### **Today's Share**

lettuce, Asian greens, radishes

#### **Storage and Handling Tips**

The lettuce and Asian greens were harvested and immediately chilled to protect them from the heat at pickup. However you will want to wash them before using. The lettuce and Asian greens were grown in the greenhouses, but sand from the fields does blow in on hot days when the doors are open for ventilation. Wash your greens in a sink of cool water. Dry them in a salad spinner, or by throwing them in a colander and letting drip dry in the sink. Or gather them in a flour sack or other thin towel and take it outside and spin it like Michael Phelps doing the back stroke. Once dry, place your greens in bags or storage containers. Be sure that they are dry, as wet greens will turn to green slime in the fridge.

Radishes do not need washed until you are using them.

## **Recipes**

### Radishes

You can find several ideas for using your radishes here:

[http://www.smilepolitely.com/food/what\\_to\\_do\\_with\\_local\\_radishes/](http://www.smilepolitely.com/food/what_to_do_with_local_radishes/)

You also can use the tops as greens. Rinse them prior to using. Then chop and saute for omelets, or chop and add to soups. As with mustard greens, the prickliness of the radish greens goes away with cooking.

### Lettuce

You'll find salad dressing recipes on the PCSA website:

<http://www.prairielandcsa.org/recipes/lettuce.html> If you are lucky enough to have access to strawberries, throw a few on your lettuce with some balsamic vinegar.

### Asian Greens

You can use these for salads or throw them in stirfries. They also add a bit of spice to sandwiches, especially egg and tofu salad.

## **Questions, Comments, Concerns, Recipe Suggestions?**

email or call 355-6279