

## **PrairieLand CSA 2011 – Week 2**

Pickup is today between 4 and 7 pm.

Thank you so much. We have made great progress on finding homes for the remaining shares. We are now down to only 4 open spots. If you know of anyone who is interested, please have them email [info@prairielandcsa.org](mailto:info@prairielandcsa.org) or call 355-6279.

Like farmers throughout Central Illinois, the Moores are playing catch up this week, doing things that they normally would have done in May. This includes transplanting by hand overly large eggplants, peppers, and tomato plants so that they will be in the shares in the coming weeks. Between 1 and 4 pm Monday, they planted 450 eggplants, 450 pepper plants, and 250 tomato plants. They planted more yesterday and are planting again today. “We’re trying to put the entire month of planting for May into a few days in June,” says Diann. “We need a few more good days to catch up.”

Thankfully the Moores were spared in the storms that hit Watseka over the weekend. “We are very lucky,” says Diann. “We only lost some basil and brussel sprouts in the greenhouse due to a power outage. We lost power for two hours which meant that the greenhouse vents couldn’t open and the temperature inside reached 130 degrees.”

However in town, “the straight line winds demolished the green house at the Big R store. They collapsed the chimney on the house across from our church, and uprooted a tree in the church yard that would have taken three grown men to encircle,” she says.

### **Parking Update**

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, the construction crews also are catching up. You can now use the driveway as the concrete is poured on the north side of the street. However, the street is still down to one lane. It may be easier to take Hill or Columbia and park on Lynn or Harris, respectively. New Street which is the north-south street west of the pickup location is now closed due to the construction. Parking also may be available in the 600 block of Washington this week.

### **Pickup Procedure**

Produce will be in the garages. Check your name off the check sheet. Cookbooks are on back order for at least another week. 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 and Asian green mix

### **Storage and Handling Tips**

The lettuce and Asian greens were harvested and immediately chilled to protect them from the heat at pickup. Their stems are purposefully left long so that they can survive the trip from the farm and pickup without wilting. Though they are in the same bag, you should be able to separate them if you want.

To make sure they hold up toss them 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.

#### Lettuce and Asian Greens

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

<http://www.prairielandcsa.org/recipes/lettuce.html>

#### Swiss-Inspired Salad Dressing

This is a great dressing for spring greens, as well as steamed green beans and potato salads.

For two salads, combine:

2 T lowfat mayonnaise

1 t mustard

1 T white wine vinegar

1 T milk

1/ 4 t garlic powder

1/ 8 t salt or to taste

dash of pepper

2 t dried herbs such as chive, parsley, chervil, tarragon, basil, and/or lovage or 2 T fresh

Optional: pinch of sugar.

You'll find a similar recipe here:

[http://www.smilepolitely.com/food/dont\\_wait\\_for\\_spring\\_to\\_have\\_salad/](http://www.smilepolitely.com/food/dont_wait_for_spring_to_have_salad/)

#### Asian Greens

Use these in salads or with egg salad or tofu salad <http://basicvegetarian.com/?p=550> I often add a bit of curry powder to this.

When the weather breaks this weekend, try them in the spring greens pilaf recipe here:

<http://www.prairielandcsa.org/recipes/greens.html>

Don't worry if you don't have the full 4 cups.

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

email or call 355-6279