

PrairieLand CSA 2011 - Week 15

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

2012 Sign Up Continues

If you have not signed up for 2012 yet, please note that the signup procedure is slightly different this year. The signup page will ask you to create a login and password that will allow you to access your account. There is no charge for paying electronically with check or credit card via Paypal. Also, there will no longer be a split fee for households splitting shares. Upon signing up you will be issued a share number. You will need to forward this number to anyone you are sharing your share with so that they can also create a login and receive the newsletter during the season. These changes will allow us to keep better track of payments, payment reminders, as well as ensure that we have everyone's correct email addresses prior to the start of the season. To signup, please go to <http://www.prairielandcsa.org/contracts.html>

From the Farm

The peak that would have been in August is running late, enjoy!

This Week's Share

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

Pickling cucumbers, slicing cucumber, sweet corn, green beans, summer squash, zucchini, green pepper, eggplant, cantaloupe

Sweet Corn and Green Pepper

To store corn 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.

Try these cornmeal griddle cakes for quick week night meal or a leisurely weekend brunch. Feel free to add some chopped green pepper for color and a bit of acidity:

<http://www.midwestliving.com/recipe/grains/cornmeal-griddle-cakes-with-sauteed-corn/>

Cantaloupe

Of course it is perfect on it's own. But, you can always change it up with a little lime zest or a sprinkling of chipotle chili powder.

Cucumbers

Thai Cucumber Salad

1 cucumber
1/2 to 2 chiles
2 garlic cloves
2 T lemon juice
3 T soy sauce
1 t sugar
1 T ground roast peanuts

Peel and seed cucumber with a spoon. Chop into very fine matchsticks or grate with long strokes on the largest holes of a cheese grater. Remove seeds and membranes of chili if a milder dish is desired. Using a mortar and pestle, grind chili with garlic (can also use the flat side of a knife to mash and chop into paste). Add paste to cucumbers. Mix in lemon juice, soy sauce, sugar. Add peanuts, toss, and serve.

Green beans

To freeze, boil for 2 minutes, drain and place in zipper freezer bags.

In the low country of the Carolinas, these are stewed with smoked turkey legs.

Here is another classic with almonds:

<http://www.saveur.com/article/Recipes/Green-Beans-Almondine> and a more zippy version

<http://www.localharvest.org/newsletter/20080724/recipes.html>

Summer Squash

Flavorful and uses 5 zucchini, what more can you ask for in a recipe?

<http://www.saveur.com/article/Recipes/Persian-Zucchini-Frittata-Kuku-Kadoo>

Here are some more great suggestions:

<http://www.saveur.com/article/Kitchen/One-Ingredient-Many-Ways-Zucchini>

Eggplant

If you have not tried the baba ganoush (eggplant dip) recipe in Recipes from America's Small Farms, this is the time. There is nothing better than roasted eggplant combined with tahini in a silky, smooth dip on warm pita toasts.

Questions, Comments, Concerns, Recipe Suggestions?

email or call 355-6279