



**STONEY ACRES FARM**  
COMMUNITY SUPPORTED AGRICULTURE

*"Nature alone is antique, and the oldest art a mushroom."*

- Thomas Carlyle

## News from the Farm

**Welcome to Stoney Acres CSA Week 15, 2019!** The tomatoes have exploded! There is a lot of red laying. Bonnie said she had a bushel of san marzanos in ten minutes yesterday. We are gouging into the peek for sauce and orders, but there are many more. You get a bushel just for being in the CSA but you have to come and get it. After this week there may be some scrounging, then I'm roping it off for the pigs. They will have a magnificent feast, but the good tomatoes are for you so come and get them! My neighbor Joe Tomandl called me up this week and said he walked into his woods and stumbled upon a miraculous explosion of Maitake Mushrooms aka Hen of the woods. He wanted my suggestion for selling them so I made him an offer, and put them in your box. They are an incredible treat and will flavor up any soup, side or main dish. It got me so excited that I pulled Stin from the Potato harvest and we walked into the woods like we were leaving our old life behind. After 15 long minutes of no instant gratification I began to miss my potato life and emerged empty handed. People always ask me if I know of any good mushroom flushes because I raise mushrooms, but I view foraging as a sort of leisurely pleasure that I haven't built time for. Some day, though, I hope to have an unscheduled romp through the woods looking for mushrooms with Katie. I tell folks, "You will know I'm retired when I'm stumbling around in the woods looking for morels." It's my 40<sup>th</sup> birthday party this weekend! Sunday 9-3. You can come for any part. Lunch will feature: Smoked Pork loin, Seasonal sides and beers, and chocolate cake. It's a work party but when we settle into discussion I would like one of the topics to be: Transitioning from the idea of being a young farmer to my next identity. In reality though, all my alter egos constantly inform my work. Including the Wise Old Yeoman, the 12 Year Old Curious Spaz, and the Gen X Workhorse. You're sure to meet one of them this Sunday. **Have a delicious week- Tony, Riley, Ted and Maple**

**All Clover Now Baby Blue** – Kale, bacon, Blue Cheese, Basil Pesto, Marathon Red Clover in Post Cheese) – mozz, chèvre, blue, parm

## In Your Box

**Onions**  
**Carrots**  
**Saladette Tomatoes**  
**Arugula**  
**Delicata Winter Squash**  
**Cabbage**  
**Celery**  
**Heirloom Tomatoes**  
**Maitake Mushrooms (aka Hen of the Woods)**  
**Next Week's Best Guess:**  
celery, broccoli onions, tomatoes, Melons, peppers

Pizza specials of the week –  
**Veginald VelJohnson-** Roasted fennel zucchini, caramelized onions, kale.. **Romona the Pesto** – Basil pesto base, maple cured flecked ham, roasted cherry tomatoes, Micro Greens and parm in post. **Betty Draper** – Roasted Eggplant, Sausage, Roasted Fennel, Parm in post. **Margarita** - Fresh Mozz, Fresh heirloom tomato, fresh basil in Post. **Which Came First?** – Bacon, Spinach, Maitake Mushrooms (Aka Hen of the Woods), Overeasay Egg, Parm in post **It's Quatro Fromagio (aka Adult**

## Tony's Big Friendly Kitchen (Now with Katie!)

### **Fried Cabbage with Bacon** – The Stay at Home Chef

5-6 thick bacon strips Cut into small pieces, 1/3 cup onion Finely chopped, 1/2 head green cabbage shredded or roughly chopped, 1 tablespoon brown sugar Optional, Salt To taste, Pepper To taste, 1/4 tsp paprika

**MAITAKE WILD RICE SALAD: THE MUSHROOM COUNCIL. (I'M SERIOUS! THAT IS THE SOURCE!)**

**INGREDIENTS:** ½ cup raw walnut pieces, 2 tablespoons extra virgin olive oil, 2 tablespoons finely chopped yellow onion, 6 ounces maitake mushrooms, roughly chopped, 1 teaspoon fresh lemon juice, ¾ teaspoon fine sea salt, ¼ teaspoon ground black pepper, 1 cup dry wild rice, cooked and cooled, 1 tablespoon chopped chives

**INSTRUCTIONS:** Toast the walnut pieces over medium-high heat in a large, dry skillet. Stir often and cook for 3 minutes, or until you begin to smell their nutty aroma. Remove from the heat and transfer the nuts to a bowl to cool. 2. Add the olive oil to the skillet and return it to medium heat. Add the onions. Cook, stirring often for 1 minute. The onion will begin to turn golden brown in spots as it cooks in the oil. Stir in the mushrooms and cook for about 2 minutes. They will soften and shrink, but still have a somewhat firm bite. Stir in the walnuts and cook for another 30 seconds. 3. Remove the skillet from the heat and add the lemon juice, salt, and pepper. Stir well and let cool to room temperature. 4. Transfer the rice to a large bowl. Add the mushrooms. Toss to mix the ingredients. Sprinkle with chives before serving at room temperature or chilled.

This is a little something I deal with on a weekly basis that might come in handy for you. (you will of course have to scale it to your pizza party.) I'm a little obsessed with dough. From how the barometric pressure affects the quality and workability of dough, to different types of flours and the resulting batch, to protein levels and air pockets and chewiness, it is a work in progress for me; a challenge I've come to embrace. The following is my current state.

# **Dough Recipe**

**(1 batch apx 25 pizzas)**

**4 quarts of warm water**

**1/4 cup active dry yeast**

**1/2 cup maple syrup (use cooking syrup first)**

**1 cup oil**

**Fill flour to the 10 quart line**

**Mix with hand– Sit**

**Throw in Mixer and add flour until you can touch the dough and it wants to stick to your hand but doesn't**

**Add a cup of salt in the late stage of mixing the dough**