**The Broadcaster** ▪ September 26th, 2019 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net

 *"Life starts all over again when it gets crisp in the fall.”*

* **F. Scott Fitzgerald**

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| News from the Farm  **Welcome to Stoney Acres CSA Week 15, 2019!**  Threw a nice fundraiser for Katie Rosenberg last night at the farm. She is running for Mayor of Wausau and has been a friend for years. We talk all the time about the future of Wausau and Marathon County and she knows local food will help make it more economically robust, socially interesting, and tasty! The tomatoes are still with us this is the last weekend for you to come get some. I’m picking one last time on Monday and roping off the patch for the pigs. I had a great birthday party. It was pleasantly productive. We weeded the greenhouse, another hoophouse, harvested all the melons and cantaloupe, then had a feast of smoked babyback ribs, pork tenderloin amazing slaw, salad, and two kinds of chocolate cake. We spent the afternoon clipping garlic, drinking wine, and watching the Packer game. Thanks to Joe for smoking the hog, (and for his present of two gallons of bbq sauce) Thanks to everyone who came and helped me on my birthday, the jump made me feel like we had a productive week before it began and relaxed me a little. Big thanks to my Special K Katie for organizing it, prepping sides, working all day (all weekend) with me and keeping my wine glass half full. We have a couple of big harvest pushes, summer carrots, potatoes, sweet potatoes, squash, more carrots beets, it just needs to dry out! I am going on record as saying I wouldn’t mind if it didn’t rain in October. Even if I could muck things out of the field, many things would not hold up well in storage if they were harvested muddy. All of the onions after today have been cured. You will likely see them in every box down the stretch but they will store well so if you don’t use them right away they will store into the winter. **Have a delicious week- Tony, Riley, Ted and Maple** |

**In Your Box**

**Onions**

**Carrots**

**Saladette Tomatoes**

**Greens (Micros, spinach, kale arugula or hong vit)**

**Melon or cantaloupe**

**Apples**

**Celery**

**Heirloom Tomatoes**

**Broccoli**

**Turnip (Full Shares)**

**Next Week’s Best Guess**: celery, broccoli onions, tomatoes, Melons, peppers

Pizza specials of the week –  **Veginald VelJohnson-**  Roasted broccoli, caramelized onions, kale. **First taste of Fall** – Butternut squash Sauce base, Kale bacon, blue cheese, roasted dellicatta squash **Betty Draper** – Roasted Eggplant, Sausage, Roasted Fennel, Parm in post. **Margarita** - Fresh Mozz, Fresh heirloom tomato, basil pesto. **Which Came First? –** Bacon, Spinach, Maitake Mushrooms (Aka Hen of the Woods), Overeasy Egg, Parm in **post** - **Quatro Fromagio (aka Adult Cheese)** – mozz, chèvre, blue, parm

**Tony’s Big Friendly Kitchen (Now with Katie!)**

**Baking Apples: Simply Recipes**

4-5 baking apples, ¼ cup brown sugar, teaspoon cinnamon, ¼ cup chopped pecans, ¼ chopped currents or raisins, 2 tablespoons butter, ¾ cup boiling water.

Preheat to 375, core apples, add the extras and dot with butter, pour the boiling water on the bottom of the baking dish and bake for 30-45 minutes.

Celery Soup – Feastingathome.com