**The Broadcaster** ▪ October 10th, 2019 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net

“Said Aristotle unto Plato, “Have another Sweet Potato?’ Said Plato unto Aristotle, ‘Thank you, I prefer the bottle.”

**-Owen Wister**

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| News from the Farm **Welcome to Stoney Acres CSA Week 18, 2019!** Big push on some crops that have gone late in the fall evading a frost. We grubbed the sweet potatoes out over the past two days. A lot of my farmer friends got them out a month ago, but I like to push them up against a frost for maximum growth time. I also just didn’t get many windows with the almost constant rain. We slopped them out and our primary variety had decent size and yield, but it has just been too wet of a year. They are uncured and the skin will break down quickly so I suggest using them in the next ten days. We pushed into the last of the summer carrots which had great yield overall but, because of the wet season, had more rot than I like. All of that will be sorted out as I invested in a pressure washer this spring and have been very happy with how clean they have helped get everything, especially carrots. Our last big project before fall carrots is potatoes. Again with all the wet weather we haven’t been able to pull the digger through the patch. We will finish out the season with cabbage brussel sprouts, rutabaga, turnips, and hopefully my August planting of broccoli come to fruition. Had a fun bonus this summer of Carolyn Drake coming out to help on many Wednesdays. She drives down from Herbster and pitches in on every task, drives Allis Chalmers tractors, and gives sage advice (because of her profound wisdom, and about the herb. You could call her a sage sage.) Lately Laurie Fredrickson has been coming up from Marshfield, to lend a hand. After coming up this week she offered to be a worker share for next year. I love the intergenerational nature of the crew and people attracted to the farm. I’m Lucky, and I barley had to wash a sweet potato. **Have a delicious week- Tony, Riley, Ted and Maple**  |

**In Your Box**

**Onions**

**Carrots**

**Cabbage**

**Sweet Potatoes**

**Pie Pumpkin**

**Mizuna Greens**

**Heirloom Tomatoes (Fulls)**

**Broccoli,**

**Kale**

**Next Week’s Best Guess**: Rutabega, Sweet Potatoes onions, Parsley, Beets, Squash, Arugula, Carrots

Pizza specials of the week –  **Veginald VelJohnson-**  Roasted fennel zucchini, caramelized onions, kale.. **Samurai Delicatessen –** Fried shishito peppers, shitake mushroom, teriyaki marinated steak, fresh mozz, baby mizuna greens 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), Overeasy Egg, Parm in **post** **First taste of fall –** Butternut Squash sauce base, kale, flecked maple ham, roasted delicatta squash

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

**Instant Pot Risotto with Sweet Potato, Lemon and Sage - From Womansday.com**

1 tb unsalted butter, 3 tb olive oil, 1 ½ cups of arborio rice, kosher salt, ½ cup dry white wine, 3 ½ cups chicken broth, 1 ½ grated sweet potato, ¼ cup fresh sage, 2 cloves of garlic, 1 tb lemon zest, freshly grated parm for serving. Press sauté on the pressure cooker, adjust to medium and heat butter and 1 tb oil. Stir in rice and ¾ tsp of salt, and cook, stirring occasionally until golden brown and toasted. Add wine and cook until absorbed. Stir in broth and sweet potato, press cancel. Lock the lid and cook on high pressure for five minutes. Use the quick release method to release pressure. Stir risotto until liquid has been absorbed. Meanwhile, heat remaining 2 tb of oil in medium skillet, on medium low. Stir in sage and cook two minutes, then add garlic and fry. Transfer sage and garlic, stir in lemon zest, divide risotto and top with lemon oil, sage, garlic, and parm.

 **Maple Meringue Sweet Potato Casserole – From countryliving.com**

4 pounds of sweet potatoes. 1 ½ tsp vanilla extract, ½ cup dark brown sugar, 4oz cream cheese, 6 tb butter, ¾ tsp kosher salt, ½ tsp ground cinnamon, ¼ tsp ground nutmeg, 2 large eggs, 3 egg whites, ¼ cup maple syrup, 1 jar of marshmallow cream. Directions: Heat oven to 400 degrees, bake sweet potatoes on a foil lined baking sheet one hour or until tender. Let cool to touch and peel. Reduce oven temp to 350. Beat sweet potatoes, 1 tsp of vanilla and the next six ingredients at medium speed. Beat in whole eggs. Spoon potato mixture into greased 13x9 baking dish, bake at 350 for 30 min. Meanwhile, beat egg whites, remaining ½ tsp vanilla, and pinch of salt until foamy. Gradually add maple syrup until stiff peaks form. Beat 1/3 of marshmallow cream into egg white mixture and repeat with remaining marshmallow cream, beating until smooth. Spread the meringue in an erotic pattern on the warm potatoes. Bake 13-15 more minutes, until meringue is lightly browned. The end.

**Events Down the Stretch at**

**Stoney Acres Pizza on the Farm**

*Friday October 11th*: **Scot Kirby** Classics and Originals

*Saturday October 19th*: Slopgrass with **Sloppy Joe!**

*Saturday October 26th*: **Dig Deep** Stringerlickin Americana

*Saturday November 2nd*: **Black Creek Revival** Athens Hometown Rock Band

*Friday November 8th*: Three Piece Stringmusic: **The Foragers**

*Friday November 8th*: **Stoney Steinholding Contest**; $20 entry fee gets you a Stoney Acres Stein or Mug filled with beer and a chance to win Free Beer from Stoney Acres for a Year

*Saturday November 9th*: **Free Beer Night** ; On our last night of the season, if you buy a pizza you get free beer.