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

“Your so0oo Rutabega!”

**-Hadley Kalish (When asked for a vegetable quote at the last minute)**

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| News from the Farm **Welcome to Stoney Acres CSA Week 18, 2019!** It’s the time of year when every act feels like a windfall. Big Harvests, Filling up the cellers, and curing rooms, and coolers. Busheling up as we say around the farm. We started with garlic, then onions, then sweet potatoes, then took a bite out of potatoes. Yesterday we did rutabegas, and turnips, and started on beets. Regarding sweet potatoes, I’ve tried to give you a representative sample in your box. I don’t believe you need to peel sweet potatoes. ( I once wanted to make a t-shirt that said: Life is too short to peel carrots., But I didn’t out of respect to all you peelers. But I will write it here. The extra effort and loss of the main source of nutrition just isn’t *appealing*. 😊) I say this because some of them are small, but they roast up nice and if you were to try to peel them you might get annoyed with me. 😊 The other thing about the sweet potatoes is that they are fresh and uncured. If you want to attempt to cure them, keep them in an 85-degree room with 85% humidity for 4 days. The skin will thicken and sugar up. I decided not to this year, because, although I had a decent yield in terms of tonnage, it was so wet and I feared that attempting to cure the sweets would simply hasten their spoilage. My suggestion is to eat them in the next 10 days or so. Simply bake them and eat them as a side, throw them in with a roast, boil and mash them as a side, or google for hundreds of good ideas. This weekend at Pizza on the farm the Foragers are playing on Saturday night. Great string music from a Sloppy Joe side project! I will have a band every weekend Until our last night on November 9th. I hope you can make it out!**Have a delicious week- Tony, Riley, Ted and Maple**  |

**In Your Box**

**Onions**

**Carrots**

**Dedon Cabbage**

**Sweet Potatoes**

**Delicatta Squash**

**Arugula Greens**

**Parsley**

**Rutabega**

**Swiss Chard**

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

Pizza specials of the week –  **Veginald VelJohnson-**  Roasted fennel zucchini, caramelized onions, kale. **Stoney Balboa (aka Cheese Steak)** – Peppers Onions, Marinated Steak, Fress Mozz **Betty Draper** – Roasted Eggplant, Sausage, Roasted Fennel, Parm in post. **Horse On Pig** – Flecked Ham, Bacon, Arugula, Carmelized Onions, Horse Radish Aoli. **Fall Forager –** Butternut Squash sauce base, kale, flecked maple ham, roasted delicatta squash

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

**Roast sweet potatoes with honey and cinnamon from foodnetwork.com**

Sweet potatoes, cubed. ¼ cup extra virgin olive oil, plus more for drizzling post cooking. ¼ cup honey. 2 tsp of ground cinnamon. Salt & freshly ground black pepper. Cook at 375, lay sweet potatoes on a single layer on roasting tray. Drizzle oil, honey, cinnamon, salt, pepper over potatoes. Roast for 25-30 minutes until tender (and roasty-toasty).

**Mashed Rutabaga with Sour Cream and Dill from simplyrecipes.com**

Rutabagas, peeled and chopped into chunks. Salt & black pepper. 2 tsp butter (or half a stick, or full stick, or more to taste). ½ cup sour cream, 2 TB dill. Boil rutabaga until tender, drain and return to pot, steam and then mash, add butter, sour cream, salt & pepper to taste.

Wausau Winter Market



**Caroline S. Mark Boys and Girls Club**

1710 N. Second Street

Wausau, WI 54402

**Opening Day:**

**November 2, 2019**

**Saturday Mornings – 8 am – 12 Noon**

November 2nd 2017 – April 28th 2018

**Facebook.com/WausauWinterMarket**