**The Broadcaster** ▪ October 24th, 2019 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net

“The end of a melody is not its goal: but nonetheless, had the melody not reached its end it would not have reached its goal either: A parable.”

* Friedrich Nietzsche

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| News from the Farm **Welcome to Stoney Acres CSA Week 20, 2019!** It’s the final CSA box of the 2019 season, but it features a couple of first time items this season. The knobby root celeriac adds a mild celery flavor to soups, stews, roasted root vegetable mixes or hashes. One of the most common and delicious things I’ve done with it is to mash it in with sweet potatoes or potatoes (and butter). Celeriac also stores well. I’ve got a celeriac in my fridge from ’85. (Don’t ask me what else is in there.)(Cheese, it’s cheese!) We also threw in Brussel Sprouts, on the stalk. Some people say bacon makes brussels sprouts. I say brussels sprouts remind us bacon’s potential to serve and elevate good vegetable dishes. I hope you can all sign-up for next year. If you’re a returning member who gets their share in before January 1st 2020 take $25 off the cost. I will also have promotions at the winter market. This week’s promotion will be Free pizza if you sign-up on Friday at Pizza on the Farm. We’ve got about a week of harvest to go, hopefully, big carrot push, cabbage, brussels sprouts, leeks. We planted garlic on Monday trying to hustle before the rain. We were about 65% finished when it started raining. My crew of Alex, Bonnie and Molly soldiered through it. We got it in before the ground started to freeze. Soaking wet and 40 degrees, I made no apologies about running in the house to take a hot shower. Stin wasn’t with us that day. My stand mixer broke and he offered to drive to DeMoines to buy another one I found online. He’s great. I’ve had a good crew this year. Ultimately what you do is about who you’re with and I’m lucky to have people help me make Stoney Acres what it is. The bounty came again for a Community Supported Agriculture. If not at the winter market: then I hope to see you next spring. **Have a delicious week- Tony, Riley, Ted and Maple**  |

**In Your Box**

**Onions**

**Carrots**

**Sweet Potatoes**

**Delicatta Squash**

**Arugula Greens**

**Brussel Sprouts**

**Turnips**

**Celeriac**

**Next Week’s Best Guess**: Winter

Pizza specials of the week –  **Veginald VelJohnson-**  Roasted fennel, broccoli, caramelized onions, kale. **Stoney Balboa (aka Cheese Steak)** – Peppers Onions, Marinated Steak, Fresh Mozz **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!)**

**Sweet Potato Pie – From Taste of Home Magizine**

Ingredients - 2 medium sweet potatoes (about 1-1/2 pounds), peeled and cubed, 1/3 cup butter, softened, 1/2 cup sugar, 2 large eggs at room temperature, lightly beaten, 3/4 cup evaporated milk, 1 teaspoon vanilla extract, 1/2 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg, 1/4 teaspoon salt, 1 unbaked pastry shell (9 inches)

Directions - **1.** Place sweet potatoes in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 13-15 minutes. Drain potatoes; return to pan. Mash until very smooth; cool to room temperature. **2.** In a bowl, cream butter and sugar. Add eggs; mix well. Add milk, two cups mashed sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into pie shell. Bake at 425° for 15 minutes. Reduce heat to 350°; bake until set or a knife inserted in the center comes out clean, about 35-40 minutes longer. Cool. Store in refrigerator.

## Bacon Brussel Sprouts – Taste of Home ( My Favorite Magazine)

## Ingredients - 1 pound fresh or frozen brussels sprouts, thawed and halved, 1/4 cup butter, cubed, 6 bacon strips, cooked and crumbled, 2/3 cup chopped walnuts, 3 garlic cloves, minced.

## Directions - **1.** In a large skillet, saute brussels sprouts in butter until tender. Add the bacon, walnuts and garlic; cook 1-2 minutes longer or until heated through.

What I Learned and What I Plan

I always look forward to doing this. I’ve done it for 13 years now. I’ve done it in the beginning when the learning curve was much, much steeper. I’ve done it in the best of times and I’ve done it in the worst of times. More than New Years it feels like a moment of reckoning for me. It feels like I’m reveling some good, less curated truth about my development, about the farm’s development. Like a good farmer, I always like to start by reflecting on the nature of the season as it relates to weather and climate.

This was hands down the wettest season ever. We’ve had bigger singular rain events but this was consistently the wettest season. I think there were two days the entire summer when I could say it felt dry. I never turned on the irrigation this season. That is the first time that’s happened in my 14 years of raising vegetables here. I laid $1100 of drip tape for nothing. I would of course do it again because if the rain didn’t fall and I didn’t have it down, crops would be lost. But it was just wet! I’m glad I have a mudroom because there was mud! On my knees, on my butt, on my hands, on my boots, everywhere! I’d say this season set the record for the most times I changed pants at lunch. Raised beds are an after thought but I wouldn’t have had ¼ of the crop I had this year with out them. The water was good for celery, broccoli and other brassicas. It was bad for peppers, corn, and a lot of root crops. I saw more rot in my carrots than I’ve ever seen. It was also good for the weeds, especially my arch nemesis galansoga: a quick emerging broad leaf that puts down 10,000 seeds before you can raise your fist. My sweet love Katie is working on a plan to popularize it as an edible herb, or green, or tea, or whatever takes. Hey, it’s got vitamin C! I guess I could take pleasure in gnashing it in my teeth. Until that trend hits, I need to be more vigilant about cultivation. Galansoga has been a real challenge, though, it forced me to change my greens calendar and strategy to loose greens out of the hoop house, right into lettuce heads, into fall greens. It was simply not worth it this year to plant loose spring greens. They lost, or would have lost, or would have taken an undue amount of hand weeding time. I will of course try planting spring greens again next year, but it may be heads in July and August. The sloppy season has also helped me realize how much I want a 4 wheel drive tractor. Normally I try to hit windows of decent weather for harvests but they were few and far between. I just had to muck things in and this year none of my two wheel drive tractors would have pulled the bed lifter or potato digger. I was fortunate enough to be able to borrow my neighbor Tenzin’s down the stretch: a sweet little 70 horse Agrolux Deutz with 4 wheel drive and a bucket. It’s one of the tractors in a fantasy of mine. I know a farmer writing about wanting to get another tractor is not revealing, but I like doing it anyway.

Something I need to work on personally is communication. I’m not the best educational communicator. I’m good at monologues, speeches, soliloquies, and pretty good at impersonations, but I need to understand when I need to take the time to write things on the board and lay things out. I have two modes of communication and personality: production and education. I understand the necessity and disposition of education, but I guess I’m just often not patient enough to take time when confronted with the financial needs of the farm. I need carrots!!! Get them! This is why I have valued Alex and Justin’s ability to hang with me for multiple seasons. They usually know where the shovels are, I can hand Stin a seed packet and say, “Plant 10,000 onions.” And he knows what flat to use, how to pack it, seed it, cover it water it, care for it. Although my crew has stabilized, which is necessary, I still see new people all the time, and getting them up to speed with the farm is a matter of my own pace. I need to take the time to lay things out. I need to know when to teach, when to push, and when to relax and trust. I will do this all urgently 😊.

Lastly, I want to share a vision with you. Like many people I love old barns. I have one. I love them for the nostalgia, but in a more real sense, I love them for the human labor and effort they represent, and critical shelter of the farm that they have provided and continue to provide. They are an icon to these attributes. For me, my family, and many farm families, one of the iconic spaces of the farm and barn is the haymow basketball court. I’ve spent thousands of hours in the haymow basketball court, with my dad, in my own practice, and now with my sons. Riley and I play almost everyday. We love hoops and love having our own little indoor court. The floor is imperfect. It definitely gives an advantage to those who pass and shoot rather than dribble, and there are many things in need of care, but I want to fix it up. I’ve put a roof on it, now it needs a new foundation. Then the haymow floor, followed by a ramp which is tricky with a round roof, but I’m doing it. I’ll have three half courts and when it’s ready, hopefully in three to four years I want to host a three-on-three high school basketball tournament for boys and girls. I will have it in early to mid June right after school gets out, after the haymow is empty from the previous winter and right before first crop. I’m going to call it “The Barn Burner.” This is my latest cultural project and between that and shooting beer commercials it’s something that excites me most.

Thanks you for being a part of the CSA! I hope you all sign-up again. CSA has been very important to my identity as a farmer. Thanks for keeping me going. Long live community supported agriculture! Long live the family farm! Have a delicious life!

Tony @Stoney