**The Broadcaster** ▪ June 18, 2020 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net



**“Corporations, and white folks in particular, control the food system.”**

**--Leah Penniman**

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| News from the Farm  **CSA Week 3, 2020!**  Whoever has been paying the weather bill, keep at it. My Dad came by to make hay (while the sun was shining) and we put up four loads of hay! While Stratford and Marathon got some rain, it avoided Baldwin Creek Road, so the cows should be happy this winter when they have beautiful first crop to munch on. I’m so grateful to my Dad for all the help he offers me. He and my Mom came out and painted the pack shed earlier in the summer, too. Riley helped with three loads of hay, and is somewhat doubtful when I tell him that it will make him a better basketball player. We are a multi-generational operation! While the day-to-day work of farming (weeding! weeding! weeding!) might not always be exciting, watching new crops come in, and seeing successful waves of vegetables providing continuity is rewarding. I always want to have some sort of onion or allium in your CSA share. Side note, if you have any sort of nostalgia for weeding, you’re always welcome to come out and weed for a few hours. That will either fulfill your desire to get back to the earth and connect you with your memories of the family garden, or it will end your nostalgia. There’s a lot that goes on day-to-day, but I always need to think about the future. Starting in March, I’m putting seeds and starters in the ground, knowing that in a couple of months, we will have beautiful, nutritious vegetables! This week, in the summer heat, I’m thinking about hearty, warm fall meals as the Sweet Potatoes go in the ground.  **Have a delicious week- Tony, Riley, Ted and Maple** |

**In Your Box**

Carrots

Beets

Scallions

Spinach

Bok Choi - my favorite stir fry green

Strawberries (fulls only)

Kohlrabi

**Next Week’s Best Guess**: carrots, broccoli, strawberries, scallions, napa cabbage, garlic scapes, lettuce head

**Pizza specials of the week** – **Vegginald Vel-Johnson-**  Roasted cherry tomatoes, kale, garlic sauce, caramelized onions. **Ben Franklin Soaking Food –** Stoney sausage, peppers, caramelized onions, ajued oyster mushrooms. **It’s all Clover Now Baby Blue** – Kale, ham, Blue Cheese, scallions, and Marathon red clover in post **Blue Oyster Cult –** Carr valley blue cheese, stoney sausage, ajued oyster mushrooms, garlic sauce **The Kassandra Sepeda** – Bacon, green garlic sauce, micro-arugula, and shaved parm in post; **Athens Greek—**spinach, feta from Nasonville dairy sausage, Kalamata olives, & red onion

**Farm to Table Recipes Gleaned by Tony and Katie**

**Vegan Carrot Bacon (From Tik Tok Sensation, Tabatha Brown)**: I’ll save you having to download Tik Tok by sharing this here. Also, Katie found this recipe, not Tony, so don’t assign any Tik Tok shame to him.. Brown was featured in the NYT, though, so there:

1-2 Carrots (full size) Sliced long-wise, using a vegetable peeler; 2 TBSP Liquid Smoke; 2 TBSP Maple Syrup; 1/2 Tsp Garlic Powder; 1/2 TSP Onion Powder; 1/4 TSP Paprika; 1/4 TSP Black Pepper

*Instructions*

1. Peel carrots (lengthwise), trying to get a fairly thin slice.
2. Mix all ingredients for the marinade.
3. Soak the carrot slices in the marinade for a few minutes.
4. Preheat your air fryer to 380 degrees (You can also bake in a conventional oven at 400 for 20 min, flip halfway).
5. Place carrot strips on your air fryer tray; You can place on the top shelf in your air fryer.
6. Air fry for 5 minutes, you can cook for an additional minute if needed to make sure you get a nice crispy finish.
7. Enjoy your vegan bacon delicious alternative

**Stoney Acres Celebrates Juneteenth**

## First, not everyone may be familiar with this important date. The June 14, 2020 New York Times article, “So you Want to Learn about Juneteenth” describes it succinctly:

## **What is Juneteenth?**

## On June 19, 1865, about two months after the Confederate Gen. Robert E. Lee surrendered at Appomattox, Va., Union Gen. Gordon Granger arrived in Galveston, Texas, to inform enslaved African-Americans of their freedom and that the Civil War had ended. General Granger’s announcement put into effect the Emancipation Proclamation, which had been issued more than two and a half years earlier on Jan. 1, 1863, by President Abraham Lincoln. The holiday received its name by combining June and 19. The day is also sometimes called “Juneteenth Independence Day,” “Freedom Day” or “Emancipation Day.”

In the midst of the Black Lives Matter movement, I’ve been thinking a lot about how to respond in this important cultural moment. Personally, I spend a lot of time reading and thinking about issues of equity AND equality, and because of that, I think that it’s critical that as an ally, my job isn’t to speak out myself, but try to help amplify Black voices, and shine a spotlight on the good work that is already underway via Black initiatives and social justice initiatives for people of color. My first thought was what Black farmers do I know? I immediately thought of Will Allen who started “Growing Power” in Milwaukee, and who was awarded the McArthur Genius Award for the work that he did amplifying innovating urban agriculture. Will has moved on from Growing Power, and I’m not sure of its status. The same types of systemic racism that create inequities for Black people in all sorts of different ways impact agriculture here in Wisconsin as well. The problem with this is that I couldn’t think of any other Black farmers that I knew of. While there are certainly Black Farmers and networks of Black Farmers, mainly in the South. These farmers are more susceptible to the death of the family farm because of the racist lending agencies, racist commodity brokers, and racist federal, state, and county agricultural agents. Part of emerging out of the shadow of slavery, Jim Crow, defacto racism, racial profiling, police repression is establishing equity at the same time as you command equality. When the Great Migration happened and Black people moved north (out of the Jim Crow South and leading up to World War I), they moved to big cities, like Chicago and Milwaukee. It’s not that they didn’t try to move to cities like Appleton and Eau Claire and Wausau, but they were effectively driven out by repressive Klan-style tactics, segregated housing policies, financial redlining, intimidation, etc. To have a farm is to have a special kind of wealth: you have a means of making income, and you have land that provides equity that will rise in value, you can feed yourself and your family. That there are no black people who have dairy farms—an icon of our state--that I know of, is a denial of this special and important form of equity and wealth.

I had a conversation with my friend Sarah Lloyd of the Wisconsin Farmers Union, and she alerted me to the good work that Alice’s Garden is doing in support of regenerative farming and urban gardening in Milwaukee. They are working towards creating a more equitable and just society via food. Stoney Acres Farm is celebrating Juneteenth this month by raising funds for Alice’s Garden. We will be donating 25% of our gross pizza night sales to effort in support of their culinary education program and Seed, Soil, and Soul Farmers training project. I was talking with Venice Williams, Executive Director of Alice’s Garden, and she told me about how she saw this community resource as a way to promote **food justice**. As I say on the front page of my website, the family farm has been a central form of economic democracy in our country, and we hope to reinforce this tradition to support a healthy and socially just world for everyone.

You can contribute to the effort to support equality, equity and food justice by joining us this Friday and Saturday for Pizza, or you can donate directly to Alice’s Garden: [http://bit.ly/alicesgarden2020](https://bit.ly/alicesgarden2020?fbclid=IwAR34c0UBXXd2xaFCq611IwkJ3MzFLa38qlYvvglci9pFKYSVsCSNfRST6r0)