



Delicious autumn! My very soul is wedded to it, and if I were a bird I would fly about the earth seeking the successive autumns.

-George Eliot

News from the Farm

It is Week 15! We are 3/4 s of the way through the season. Tomato u-pick is ending as the tomatoes have considerable frost damage.

We had a real frost on Sunday night featuring a low of about 29! We lost a good portion of tomatoes, have damage in the peppers, and this is the final week for both cucumbers and zucchini and likely field tomatoes as well. This is also the transition week from summer to fall and the mainly fruiting to mainly root and storage crops. Look forward to seeing squash, potatoes, sweet potatoes, onions, carrots, turnips and much more in the weeks to come!

In the next two weeks, we are working on large harvest projects like finishing the HUGE onion harvest, bringing in winter squash, digging potatoes and sweet potatoes, and also starting the fall clean up. We have sketched out the fall boxes and are very excited about the bounty.

The pumpkin pick and pie is a week from Saturday. See the backside of the newsletter for details! In other news the wood gasification installation continues, we are readying house and life for the new baby, and doing lots of freezing and canning! We have almost 100 gallons of tomato sauce canned and frozen for pizzas. Pizza nights continue until Nov 1st with both outdoor and indoor seating and after next week heat in the big barn!

Have a delicious week - Kat, Tony, Riley, and Ted

In Your Box

- **Cucumbers** – the last week for 2013!
- **Tomatoes** – Romas
- **Purple, green, and red peppers** – a mix of very large long roasters and standard shaped peppers.
- **Watermelons or muskmelons** – full shares only
- **Tomatillos**
- **Big green onions** – use like scallions.
- **Celery**
- **Carrots** – back for the rest of the season!
- **Swiss Chard**
- **Radishes** – sweet fall planting with nice greens!
- **Zucchini**- halves only
- **Hot peppers**- poblano, jalapeno, yellow and red hot wax, cayenne.

Next Week's Best Guess: winter squash, celery, carrots, radishes, greens, tomatoes, peppers, onions, garlic, potatoes

Pizzas of the week – Jack and Dill fall addition: Jack, dill, garlic, grated carrot, onion, sausage; All Green: tomatillo sauce, poblanos, cilantro, green (ripe) tomatoes and sausage; 5 veggie: tomatoes, peppers, chard, onion, grated carrot

Kat's Kitchen

Tomatillo Caramel Pie This pie is best served warm with vanilla ice cream! 1 (9 inch) frozen pie shell or homemade equivalent. 4-5 cups thinly sliced, 2 tablespoons all-purpose flour 2/3 cup white sugar 1/2 teaspoon ground cinnamon 1/4 teaspoon ground nutmeg 1/4 teaspoon ground allspice or pumpkin pie spice 15 caramel candies quartered 2 tablespoons butter 3/4 cup all-purpose flour 1/2 teaspoon ground cinnamon 1/2 cup packed brown sugar 3/4 cup rolled oats 1 teaspoon lemon zest or lemon juice 1/2 cup butter **DIRECTIONS:** Preheat oven to 425 degrees F (220 degrees C). To Make Filling: In a bowl combine 2 tablespoons flour, 2/3 cup white sugar, 1/2 teaspoon cinnamon, nutmeg, and allspice or pumpkin pie spice. Mix well then add to tomatillos along with caramels. Toss until tomatillos and caramels are evenly coated. Remove pie shell from freezer. Place filling mixture in pie shell and dot with 2 tablespoons butter. Lay a sheet of aluminum foil lightly on top of filling, but do not seal. Bake in preheated oven for 10 minutes. While filling is baking, make Streusel Topping: In a medium bowl combine 3/4 cup flour, 1/2 teaspoon cinnamon, brown sugar, oats, and lemon peel/juice. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top. Reduce heat to 375 degrees F. Bake an additional 30 to 35 minutes, until streusel is browned. Cover loosely with foil to prevent excess browning.

Roasting peppers 101- roasting types, ripe red, green or purple and hot peppers can all be roasted. For great results remove seeds and stem, rub with olive or other oil and cook on a sheet at 400 until skin starts to blacken. You can turn if desired. Then remove, put in a bowl and cover to create steam. After they have cooled remove skins. Now peppers can be used to make pepper sauce, covered in more oil and diced as a topping for eggs, meat or pasta or can be served over fresh yogurt with salt! A wonderful sauce is including roasted garlic and roma tomatoes and nuts (hazel or almonds) and pulsing in a food processor with peppers until smooth!

Come celebrate the fall at Stoney Acres

Join us from 1pm-4pm Saturday September 28th

For the

Pumpkin Pick and Pie



Food - We will have tasting portions of squash sauce pizzas and pies made from every type of winter squash (and pumpkin) we grow on the farm and will be pressing apple cider from our own apples serving it hot and cold!

Weather/Dress- This event will be held rain or shine. Dress for the weather but there will be inside spaces if it is rainy.

Cooking Class - Kim Casey will be holding the final farm cooking class from 2-3pm. She will focus on fall crops like rutabaga and squash and will offer a bunch of cooking, planning and preservation tips to get you into the fall and winter.

Pumpkins - All CSA members can pick a pumpkin of any type (carving or pie) to take home. More available for purchase.

Tours- We will offer farm tours (on the half hour) featuring the farm but also looking at our solar PV and wood gasification heating system which is almost done being installed!

Open house- This is also our unofficial open house. If you know someone interested in the CSA they are welcome to come out and see what Stoney Acres is all about.

Join the CSA for 2014 – we have had a lot of questions about membership for next year. We will have Sign up forms posted on the website on October 1st but will also have forms available for sign up at this event.