



"Then summer fades and passes and October comes. We'll smell smoke then, and feel an unexpected sharpness, a thrill of nervousness, swift elation, a sense of sadness and departure."
- Thomas Wolfe

News from the Farm

It is the final CSA week for 2013. Thank you so much for making this a wonderful season, maybe even our best season yet. We are thrilled with how everything has gone overall and while we always look back on the season and plan lots of changes for the future, we feel like after 8 years we are finally getting the knack of this and are excited for what next year has in store! That said, this has been a long very cold and damp week and we are looking forward to wrapping up farm tasks in the next three weeks and doing our much smaller and more relaxed storage share packs and deliveries and yes, at some point welcoming our newborn baby!

Storage shares will take place starting next week. Please call or email if you have questions. Storage shares are made to Wausau and the farm only. If you need to set up something else please call us.

Thank you so much to our wonderful site hosts: The Wilson's, The Busig's, The Kaup's, and the Stukenberg and Brown family for 2013. Everything would be much more difficult without you and you manage the invasion of your personal space with grace! Thanks also to our crew of workershares who braved all sorts of weather and helped us get the job done. And last but not least a big thank you to Michelle and Brook for all your endless farm work this season. We cannot be Stoney Acres Farm with our our CSA members and those who labor with and for us! *Have a delicious week - Kat, Tony, Riley, and Ted*

In Your Box

- **Onions**- red or yellow
- **Red Tomatoes**- fulls only
- **Green Tomatoes** – see recipes for ideas!
- **Kale or Swiss Chard**
- **Turnips** –
- **Carrots** – it's a rainbow! Enjoy the many colored carrots.
- **Garlic**
- **Celeriac or sunchokes**– **Halves only.** Celeriac is the root veggie form of celery. Great roasted, in stews and much more! Sunchokes look like a potato
- **Winter Squash** - carnival, sweet dumpling or acorn.
- **Pie pumpkins**- Fulls

Pizzas– Autumn special- our squash sauce topped with blue cheese, apples sage and bacon; 5 Veggie: Kale, Grated Carrots, Onion, Garlic, and red cabbage; Winter's stew: sausage, garlic, roasting peppers, onion and red cabbage.

Kat's Kitchen

Baked Green Tomatoes and some ideas for how to use them! 4 large firm green tomatoes; 1 1/2 cup all purpose flour; 1 teaspoon Kosher salt, more for sprinkling; 1/2 teaspoon pepper; 1 cup plain Greek yogurt; 1 1/2 cup Panko Bread Crumbs, Oil for greasing pans. Slice tomatoes 1/8 inch thick., On a large plate mix flour, salt, and pepper. Place yogurt on a second plate and Panko Bread Crumbs on a third plate. Coat tomatoes with the flour mixture, then the yogurt (you may want to put the yogurt in a small bowl so that dipping them is easier), then the Panko Bread Brumbs., Place coated tomatoes on a cookie sheet which is well oiled, drizzle a bit of olive oil on top. Bake in a 350 degree oven for about 7 minutes on one side then flip them over and bake for another 5 to 7 minutes. These can be served as is or used in green tomato BLTs, layered with mozzarella for a green tomato caprese salad. **Green tomatoes can be used in place of red tomatoes in salsa recipes, roasts, gratins and more. They are firmer and lack the sweetness of their red counterparts.**

Kat's anything and barley (or oats) soup – 1 large onion chopped, 1-5 cloves of garlic, 1 Tbs olive oil, 4 cups mixed diced root veggies like carrots, rutabaga, celeriac, turnips, 1 bunch cooking greens with stems removed or chopped finely for cooking, 1 cup barley or oat groats, 3 cups water or broth of your choice. Combine onion garlic and oil and cook in stock pot until fragrant 2-3 minutes, add root veggies and greens stems, cook 2-3 minutes then add liquid and barley/oats. Cook 30-45 minutes until barley is cooked and add cooking greens. Spice with paprika, salt and pepper OR herbs d' province salt and pepper. You can add lentils from the start and more liquid as well or add chunks of stew meat with garlic and onion.

A few storage tips – there is still a great storage guide on our website under member resources if you are looking for such a thing, but here are some simple storage tips to make anything from the last weeks later longer. Carrots should be stored in plastic, in a crisper as should rutabaga, turnips, daikon/winter radishes, cabbage and other roots. Squash, onions, garlic and sweet potatoes like to be warm and dry. Darker counter tops, pantry shelves or loose baskets in a regular home are great places for them. You can also store them on a porch or garage as long as it is 40+ degrees and not damp.

What We Learned and What We Plan

Every year we reflect on the best and worst aspects of the growing season, things to learn from and change. This year we as a farm tackled some new projects: large pizza nights; expanded root crop production; sweet potato production; and experimentation with new cabbage varieties and lettuces for heads. In all these areas we had a lot of success. We are sure you noticed the almost silly amount of carrots we produced... and we are expected 2 tons at least for winter storage and have bountiful amounts of many other roots!

Some things did not work well. We had a terrible potato year. Even worse than last year because of the timing of the drought, issues with our mulch and our lack of overhead irrigation systems caused a severe lack of moisture and not enough weed control. We are once again at the drawing board trying to find a production system for potatoes on a CSA scale that is mechanized at some level and works in our heavy soils. Next year we are working on a new hilling system and considering the use of drop irrigation since overhead irrigation is still likely another year off. We struggled with mechanized weed control which is nothing new, but we expected to be able to use our cultivating tractors and again spent most of our early and mid summer days weeding largely by hand.

As we look forward we always ask, what investment is next? We are always considering and thinking ahead to our larger goals for the farm and what investments can help us reach them. We have a long list like a kid on Christmas but are looking at a tractor which can serve more of our needs and enable more mechanical cultivation, has 4 wheel drive and will allow us to work above raised beds. We will be investing in private health insurance which is more like a money sink than an investment but a big change for us as well. We are looking at simple but better washing systems, root vegetable washers, and a second pizza oven for 2014 as well.

We are still trying to figure out new and interesting ways to do u-pick and farm events that work best for CSA members. We would love ideas for new events, innovative ways to get members involved, and ways to expand participation and benefits from things like cooking classes. We were very happy with how the cooking classes went – thanks Kim Casey! We are going to likely make strawberries a regular offering and eliminate peas (replacing them with another later crop) which are inconsistent at best. We may offer more Friday centered u-pick times to help people combine their time out here with pizza night better. If you have advice call us!

New crops- well we are running out of new crops to grow and that isn't even a joke. Sweet potatoes will remain at the farm for sure but we are recommitting to growing certain crops at a larger scale so they can be consistent and working on improving others which have always given us trouble like beets and parsnips which have a harder time in our soil or our production system. We are working on ways to bring you more lettuce, likely in the form of more heads mid-summer, and to make salad mix dependable even in droughts. We are planting some new perennial fruits like Aronia berry, winter hardy kiwi, hazelnuts, more currants, and adding a few pears as we develop the orchard for years of CSA production to come. We will be working on our small grains rotation that will include a hullless oats for oatmeal, sunflowers for oil and a mix of other grains for animal feed. We will have a few more steers for sale next year but not many, and should have a bit of pork for sale but pizza nights keep gobbling them up. In the longer term we want to offer more beef and pork, but this involves being confident with making all our own feed. We are just much more focused on growing vegetables.

We plan to stay the same size. We are not expanding our CSA size at all for 2013 and would like to keep it around 200 members or slightly less for the foreseeable future. A young couple, Stacy and Tenzin Botsford, originally from Wausau, will be purchasing land from Tony's parents and moving through the woods from us! We are extremely excited about helping them hit the ground running (they have experience managing other farms in Oregon) and about the possibilities this will create to expand local food in our area, to grow their and our capacity, and to try new forms of cooperation. We are excited at the promise of another CSA being so close and being able to build capacity in Marshfield for them and offer a great family centered CSA for more Wausau folk as well. In other exciting news, as our family grows and we are trying to settle into our farm scale and current projects (rather than take on more) Kat has finally "given her notice" at UWMC and will be farming full time starting this year. It is a bittersweet transition since she loves teaching, but we will have three children here to teach lots of thing to (a little below college level) and it will allow our family to have more time together in the winter, for us to write and read more, for more participation in the larger community and lots of other things that are now limited by work time.

We can't thank you enough for giving the opportunity to grow for such a great community!