



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

“Autumn is a second spring when every leaf is a flower.”

— Albert Camus

News from the Farm

Welcome to Week 16. What a beautiful week it has been. We are expecting peak fall colors this weekend and next here on the farm. The warmer drier weather has been perfect for making our final hay for the winter as well as well as growing all the fall roots. The beets in this week's box are literally the best we have ever grown and the carrots look wonderful for weeks to come.

You can expect squash, sweet or regular potatoes, and carrots regularly for the rest of the season as well as greens and lots of other root crops. Radicchio is finally coming next week. It has been slow to form a head but looks perfect.

We have 1 month of boxes left – which is both exciting and sad. We are already making grand plans for next season and dreaming up new farm events. We will be holding a little meeting and potluck this winter to gather ideas for new and improved CSA events, activities crops and more. If you would like to be part of this planning call or email. We need CSA member voices, not just our crazy ideas ☺

We have beef available for the next week or so. Most of it is sold but there is a half left at this point. Feel free to call or email with questions. We are also going to be taking orders for whole or half pigs. Our pigs are raised on a combination of grain and vegetables and fruit on pasture.

The pumpkin pick, pizza and pie event is coming up on the 4th of October. See the reverse side of the newsletter for the full announcement!

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

In Your Box

Tomatoes – Fulls

Onions –storage types and can be left in a 50+ degree dark space for best storage.

Beets and greens- enjoy these super sweet storage beets.

Carrots

Sweet Potatoes

Spaghetti or butternut squash

Peppers- Green, Brown and Red.

Kale

Lemongrass- Fulls

Next Week's Best Guess:, radicchio, green tomatoes, celeriac, garlic, chard, sweet potatoes, potatoes, parsley or basil, leeks

Pizza specials of the week – 5 veggie-kale, apples, purple basil, caramelized onions, and red cabbage; Squash Celebration- lemon grass infused Squash Sauce, leeks, blue cheese and bacon; Fall colors- roasted eggplant, tomatoes, caramelized onions, cabbage

Kat's Kitchen

Spaghetti squash tips- these can range in color from white to yellow and green. Cut in half lengthwise, scoop out seeds and bake at 350-400 on a baking pan covered in ¼ inch of water for about 30 minutes until you can easily push down on the top. Cool open-side up and scoop out. Use as squash in curry dishes or in place of pasta in pasta dishes.

Lemon grass is best used but placing in a food processor with oil to make a paste. You can also use water or broth. It imparts a wonderful lemon/curry flavor to sauces, curries, and other dishes.

Easy fall curry. This can be made in about 35 minutes on the stovetop or in a slow cooker while you are out at work (set on medium). In a pot combine 1 onion diced, 1-2 garlic cloves finely chopped, 5 cups mixed root vegetables cut into rounds or chunks including sweet potatoes, potatoes, carrots, or squash. 1 can coconut milk, 2 cups vegetable or other broth. 2 Tbs soy sauce or fish sauce, 2 tbs mild curry powder, lemon grass, basil or other fresh herbs. Cook until veggies are tender. You can add meat but cooking with onions and garlic first.

Best Beets with their own greens- take beet roots off of leaves and scrub well, boil for 15 minutes until skins are easy to remove. Cool and remove skins. Meanwhile take beet greens and chop coarsely (discard stems if you like). Once beets are peeled cut into bit sizes pieces and in a skillet with 1 tbs sesame oil cook with green until wilted slightly. Add the juice from 1 orange and ½ tsp orange zest. Add walnuts or pinenuts if desired and salt and pepper to taste. Serve hot or cool as a salad.

Pumpkin Pick, Pie, and Pizza

Saturday October 4th 1-5pm

Join us for an afternoon filled with pumpkins, cider pressing, fall leaf viewing, pig feeding (all those pressed apples), pie tasting and pizza eating.



Note: This is a CSA Event and everything is included in your share cost

Schedule and details

Come pick out a pumpkin of your choice (we had to harvest after the frost but will have them out in the field for selecting) . We have a selection of pie and jack o lantern pumpkins

Pizza – ongoing. We will have a selection of fall themed pizza. Gluten free CSA members can bring their own crust. We can make vegan, vegetarian and will take other requests throughout the afternoon

Pies- We will have pies made with our whole wheat crust, squash and pumpkins, our eggs, and organic milk.

Cooking demo at 2pm featuring root veggies galore. We will begin with a farm tour to select our veggies and then prepare them together.

Farm tours, Animal feeding, leaf collecting... You can just grab us at any point in the afternoon for a farm tour, to help feed pigs or press cider, or for directions to the woods to grab fall leaves.

Other stuff: We will have a small market stand, meat, and CSA early signup forms available as well.

What to Bring- weather appropriate clothing like boots, warm jackets, and gloves if it is cold. We will have the packshed ready for any bad weather and for pressing cider. A camera: This is a great time to get pictures of fall and family. Visitors- As CSA members you are always welcome to bring visiting friends or family if you like.

What to leave at home – pets (this does not refer to seeing eye or other working dogs or dogs in training for work), dress up clothing or things you do not want muddy or farm-y.