



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

“ You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients.”

- Julia Child

News from the Farm

Welcome to Stoney Acres CSA Week 12, 2018! U-pick tomatoes are ready! Here's my deal: you all get a bushel and if you're ambitious and want more than that you can keep picking for half. Most times are good find me or someone in the yard to show you where to pick. If it is a Sunday and I'm off playing with the babies just walk the trail to the west. The tomatoes are in the field behind the hoophouses. The peak summer bounty continues to roll in. We've entered a shift in the season from weeding work (though there is still weeding, believe me) to bulk harvest of fall and winter crops. We've brought in garlic, are now working on onions, will move right into potatoes and winter squash. Followed by carrots, rutabaga, beets turnips and salad greens down the stretch. It is a lot of physical lifting work, but it is all laid out in front of me. My curious if not naughty cows inspired me to ask you if you need any grassfed beef. They are 100% grassfed and finished although some of them have recently ate a lot of sweet corn. 😊 Details on the back of the newsletter. Melons will be in the box next week. Mine come a little later because I dedicate a second crop in the hoop house to them to ensure their success and superior quality, though this year seems to be a good melon year in general. I'm looking forward to labor day weekend. It's always a good pizza weekend, and last year I started a tradition with my crew of taking the day off, watching the Labor Day parade in Wausau and taking everyone out to eat because I couldn't do it without them and all labor has dignity! Happy Labor Day!

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

In Your

Box

Cilantro
Beans
Cherry Tomatoes
Tomatoes
Onions
Leeks
Tomatoes
Broccoli
Kohlrabi
Red Cabbage
Spinach
Peppers -all sweet
Tomatillos- the smaller cousin of tomatoes used for salsa verde see below
Next Week's best Guess:
Salad mix, onions, tomatillos , cabbage, Peppers, tomatoes
broccoli, leeks, melons

Pizza specials of

the week – Vegginald VelJohnson- tomatoes, Basil Pesto, onions, Zucs, Peppers. **Margherita** – Fresh Mozz from Crave Brother's Cheese, Heirloom tomatoes, Basil Pesto, fresh basil in post. **The Blue Oyster Cult** – Sausage, onions, Roasted Eggplant, In post Parm and Microgreens

Tony's Big Friendly Kitchen

Salsa Verde from simply recipies.com

Ingredients: 1 1/2 lb tomatillos, 1/2 cup chopped white onion, 2 cloves (or more) garlic (optional), 1/2 cup cilantro leaves, 1 Tbsp fresh lime juice, 2 Jalapeño peppers OR 2 serrano peppers, stemmed, seeded and chopped (you can use whole for more heat if you want), Salt to taste

Directions: 1 Remove papery husks from tomatillos and rinse well. 2 Oven Roasting Method Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Add a few garlic cloves in their skin (if using) Place under a broiler for about 5-7 minutes to lightly blacken the skins of the tomatillos. 3 Pulse in blender: Place the cooked tomatillos, lime juice, onions, garlic (if using), cilantro, chili peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed. 4

Season to taste with salt.

French Onion Soup from the foodnetwork.com

Ingredients: 1/2 cup unsalted butter, 4 onions, sliced , 2 garlic cloves, chopped , 2 bay leaves, 2 fresh thyme sprigs, Kosher salt and freshly ground black pepper, 1 cup red wine, about 1/2 bottle, 3 heaping tablespoons all-purpose flour, 2 quarts beef broth, 1 baguette, sliced, 1/2 pound grated Gruyere

Directions: Melt the stick of butter in a large pot over medium heat. Add the onions, garlic, bay leaves, thyme, and salt and pepper and cook until the onions are very soft and caramelized, about 25 minutes. Add the wine, bring to a boil, reduce the heat and simmer until the wine has evaporated and the onions are dry, about 5 minutes. Discard the bay leaves and thyme sprigs. Dust the onions with the flour and give them a stir. Turn the heat down to medium low so the flour doesn't burn, and cook for 10 minutes to cook out the raw flour taste. Now add the beef broth, bring the soup back to a simmer, and cook for 10 minutes. Season, to taste, with salt and pepper. When you're ready to eat, preheat the broiler. Arrange the baguette slices on a baking sheet in a single layer. Sprinkle the slices with the Gruyere and broil until bubbly and golden brown, 3 to 5 minutes.

Order Grassfed Beef from Stoney Acres!

Processed by Geiss Meats in Merrill

To be picked up at the farm, at the butcher, at your CSA dropsite, or at the Wausau Farmer's Market Saturday Morning

50 and 100 pound packages \$6 per pound

Comprised of apx 65% ground beef in 1 pound packages and 35% mixed cuts featuring rump roast, chuck roast, NY strip steak, round steak, rib eye steak, sirloin steak, brisket (liver if you want it) Or...

Call me and I'll connect you with the butcher and you can choose the cuts you want including porterhouse, skirt steak, ribs, flank steak, soup meat, stew meat, tenderloin etc.

1/2 cows or Wholes (between 200 lbs and 575 pounds depending on the size of the animal and whether you get a half or a whole) similar ratios of cuts to ground beef \$5.50 per pound (if you pay for processing the price falls to \$5 per pound)

100 pounds of hamburger \$4 per pound

Call or text me at 715-432-6285

Email me : stoneyacrescsa@gmail.com

Call Geiss Meats to discuss hanging time and cuts 715-536-5283