



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

- **“Brew the Beer you wish to see
in the World.”** -Apologies to Gandhi

News from the Farm

Welcome to Stoney Acres CSA Week 18, 2018! Are you soaked yet?!?

We're slogging it out here at Stoney Acres. We're finishing some inside work here while we wait hopefully for it to dry out to get the rest of the fall harvest in. It has been paused since last Thursday. We are finishing the onion clipping. I know I've been giving you a lot but I'm also offering a 50 pound bag of storage onions for \$40. We shook our apple trees last week and got a great yield. It has been a good apple year and we took our bounty to be pressed at a neighbor with a larger press. It was fascinating. We pressed in an hour what it would have taken us 6 or 7 hours to do. I want one! We're pressing again tonight. My fascination will likely grow. We are renovating the last of the hoophouses as we clear out tomatoes this afternoon. It's been a good run, but the last fresh tomatoes will be at the market this weekend and I may have green tomatoes next week. I'm getting more meat back from the butcher and my grassfed beef offer still stands for CSA members. If you visit me at the farmer's market I have 25 lbs for \$100. We renovated the pepper house last week and I have lots of hot peppers for you. If your not into chili rellenos, you can dehydrate or freeze them. After this week there are two more CSA weeks left and pizza goes until November 3rd. I hope you can make it out before the snow flies and if it does the beer hall will keep us safe and warm. We have live music this weekend with Soulfource and free beer with purchase of you pizza on the last night November 3rd.

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

In Your

Box

Carrots

Pie Pumpkin

Beets

Kale

Onions

Poblano Peppers (See Chili
rellenos below)

Garlic

Broccoli – (Fulls)

Sweet potatoes

Jalapeno Peppers

Next Week's best Guess:

Potatoes, onions, ,
cabbage, Peppers, tomato

**Pizza specials of
the week – Sharazza**

Veggie- tomatoes, Basil
Pesto, onions, Peppers,
Kale **Margherita** – Fresh
Mozz, Heirloom tomatoes,
Basil Pesto, fresh basil in
post. **Stoney Supreme** –
Sausage, Onions, Peppers
Tomatoes, basil pesto–

Fall Feast – Squash sauce base, Sausage Onions Apples Blue Cheese

Tony's Big Friendly Kitchen

Chile Rellenos by Michael Symon

Ingredients - Poblano Peppers (about 1 pound), 8 ounces Monterey Jack Cheese (shredded), Salt, Freshly Ground Black Pepper, 4 large Eggs (room temperature and separated), 1/2 teaspoon salt, 1/3 cup Flour plus 1/4 cup for dredging, 1/2 teaspoon Smoked Paprika, 1 cup Oil

Process - Turn 2 gas burners to medium-high heat. Place 1 Chile directly on each burner and roast, turning occasionally with tongs, until blackened and blistered on all sides, about 5 to 7 minutes. Remove to a large heatproof bowl; repeat with the remaining 2 chilies. Cover the bowl tightly with plastic wrap and let the Chilies steam until cool enough to handle, about 15 minutes. Using a butter knife or your hands, scrape away and discard the Chile skins, being careful not to tear the chilies; set them aside. Cut a slit lengthwise into the side of each pepper, and remove the seeds and veins. Season the inside and outside of the chilies with Salt and Pepper. Stuff each Chile, being careful not to tear them, with a quarter of the Cheese (about a heaping 2/3 cup) then set the Chilies aside.

Whisk the Egg Yolks in a medium bowl until lightened in color and frothy, about 2 minutes; set aside.

Place the Egg Whites and measured Salt in the clean, dry bowl of a stand mixer fitted with a whisk attachment. Beat on high speed until stiff peaks form, about 1 1/2 minutes.

Remove the bowl from the mixer, add the Egg Yolks and 1/3 cup Flour, and fold with a rubber spatula until just combined (do not deflate the Egg Whites); set aside. Heat 2 inches of Oil in a heavy bottomed Dutch Oven to 360°F. Season the 1/4 cup of Flour with Salt, Pepper and Paprika. Dredge the stuffed Chilies through, shaking off any excess. Dip each Chile in to the batter, letting excess drip off then place in the Oil to fry until golden, about 5 minutes per side.

How Beer Started the Local Food Movement

By Tony @ Stoney

If you haven't heard, I've started a brewery out at the farm this year. It was hatched while drinking with my good friend Josh Wright, a longtime home brewer that everyone knew had the potential to brew for the people. Making beer and cider was in some ways an easy decision. I already had the capacity and license to make food for and serve the public. Pizza on the farm provided a venue to sell it and I've heard that beer goes well with pizza. In other ways starting a brewery is directly inspired by the productive and ethical values of Stoney Acres. It adds to the local organic diversity of this farm. It continues to put the culture back in agriculture as it brings people together, breaks down barriers and nourishes them with a flavor distinct to this place.

When I moved back to Stoney Acres and bought it from my parents in 2006 part of the original mission was a defiant reaction to the economic destruction of the family farm, the consolidation of agribusiness companies and the limitation of local food culture. Part of the mission was to embrace what I loved about where I am from and what our agriculture can produce: maple syrup and mushrooms, clover and cabbage, pickles and preserves.

I not only lament but am ethically and economically wary of a once vibrant small farming landscape filled with little red barns now dwindling. (In 2016 the number of dairy farms in Wisconsin fell below 10,000 down from 60,000 in the 1950s) All these little farms are hubs of innovation and means for neighbors to make a living off the land and participate in an egalitarian way in their local communities. Their erosion hurts democracy and it hurts food. The same thing happened to a once vibrant and diverse brewing culture not only in the U.S. but in all of Western Civilization. In the year I was born (1979) the number of breweries in the United States had fallen to an all time low of 44 down from thousands of regionally diverse breweries and brewing styles in the late 1800s. Post World War Two improved transportation efficiency, automation, national advertising via television, and above all market consolidation homogenized brewing in the west. The interstate hwy system, improved transportation technology, and increasingly large markets allowed certain brands to become national and international.

Stoney Acres Brewery is in part inspired by those who saw people's thirst for quality, diversity and the special nature of local flavor. The rebirth of beer has two epicenters: The Anchor Steam Brewery in San Francisco and Kreguer's Bar In Ireland's Dingle Peninsula. In the late 60s Fritz Maytag (of Maytag washers) was living in bohemian San Francisco and was charmed by a local holdout against conformity. The Anchor Steam Brewery had started in the gold rush but was on the verge of bankruptcy. The day Fritz Maytag discovered it and had its distinct anchor steam beer he bought a majority share. He was determined to rescue the tiny Anchor Brewery from the brink of failure. He and a small team of brewers honed their recipes and thanks to both praiseworthy products and dynamic marketing Anchor Steam's small place based uniqueness helped inspire and explosion of microbreweries all over the country. Quality and character rather than quantity and slick advertising fueled Anchor's success. In 1972 Anchor produced a porter which had become virtually extinct even in its native Britain.

Across the pond four friends were on a "boozing holiday" in Ireland. Michael Hardman, Bill Mellor, Jim Makin, and Graham Lees didn't know much about brewing at the time. They only knew it was becoming ever more difficult to find any beer they liked. One large brewer after another had bought out and taken over its competition and the new beer destroyed diversity and eroded quality to mass produce for the tasteless common denominator. The foursome went on to found "The Campaign For Real Ale" or CAMRA. CAMRA has become a staunch protector of British brewing traditions and the pubs in which those products are served. In 1974 CAMRA launched its annual publication of its influential *Good Beer Guide* and in 1977 inaugurated its yearly Great British Beer Festival. It was brewers and drinkers reaction to blandness and hegemony that gave rise to the microbrew explosion.

I have heard that the power of food is not simply nourishment but dining together and sharing a meal breaks down barriers and builds trust between people as the shared food provides security that alters an otherwise natural state of fear and competition. If sharing a meal allows us to connect then sharing a beer surely allows us to take to edge off our anonymity, spill past our inhibitions and bond in the magic of its intoxicating effects.

The special nature of Stoney Acres Brewery will be a small batch, on-farm, intimate relationship with the crops and ingredients we produce. It will be brews that are derived from our tastes and our culture. It is special because it is of us and where we are from. It is a reaction to the dominant homogenization of the giant brewers not only because that is boring and oppressive, but it is our own expression of creativity, freedom, identity, and place. I'm doing it to expand on the farm-to-table value added possibilities of the farm, I doing it to work with an inspired and creative brewer and friend in Josh Wright. Although CSAs started at a similar time in different parts of the world in a similar need for quality and authenticity, it was beer and the rise of microbrews across the land that have in many ways led the modern American locavore movement. Come out to Stoney Acres any Friday and Saturday until November 3rd to try a pint from our place. (Source- *The Comicbook Story of Beer* by Johnathon Hennessey and Mike Smith)