



**STONEY ACRES FARM**  
COMMUNITY SUPPORTED AGRICULTURE

For all the struck the earth No matter if not bruised or  
spiked with stubble Went surely to the cider heap

-Robert Frost

## News from the Farm

**Welcome to Week 17.** It is hard to believe the end of the season is coming so soon, although the weather forecast for the next week makes it clear that the cold is coming to stay.

Please Note that the Storage Share Delivery Schedule will change slightly – the first delivery will be OCTOBER 30<sup>th</sup> but the other dates will stay the same. We will call all storage share folks.

The **Pumpkin Pick, Pie and Pizza Event** is this Saturday afternoon. It looks a bit chilly and wet but we will have hot cider, lots of great food and the pumpkins will only be a short walk from the packshed.

On the backside of the newsletter is the 2015 **early CSA sign up**. We will be raising prices some but will also offer a \$25 discount to sign ups before January 1<sup>st</sup> for current members. We will have forms available at the pumpkin pick again as well. We wrestled with pricing but feel like we are still a good deal less expensive than our peer farms in Madison and Minneapolis. We feel it is important to keep our family income above 200 percent of poverty line, and to pay our employees a living wage. We also want to be able to include more fruit, mushrooms and hardy early season crops which require investments and infrastructure.

We are planting garlic next week, harvesting the onions and the rest of the sweet potatoes for curing and then will spend the next few weeks “digging in” quite literally to the task of root veggie harvest.

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

## In Your Box

- **Red or Green Tomatoes**
- **Leeks**
- **Celeriac**- see recipes for tips. This is also called celery root. All parts can be used.
- **Potatoes – fulls**
- **Salad mix** and/or **arugula**
- **Carrots**
- **Radicchio** – a green and red striped leaves. This is a bitter green so see recipes for tips!
- **Shitake Mushrooms**- Half Shares only (it is your turn for mushrooms)
- **Garlic**

**Next Week's Best Guess:** Sweet potatoes, onions, turnips, swiss chard, carrots, squash, apples, Brussels sprouts.

**Pizza specials of the week** – Squash Sauce, thinly sliced ham, blue cheese and apples; Rootin pig- roasted celeriac, rutabaga, sweet potatoes with Pepperoni, 5 Veggie- Arugula, Radicchio, Red Onion, Garlic and Mushrooms

## Kat's Kitchen

Radicchio- listed as a superfood (just google it) this is a bitter green which is best harvested and eaten in the fall after a frost. You might know it as the red leaves that sometimes are combined with iceberg lettuce is buffet salad bars ☺ Sauté or roast to bring out sweetness, add in ribbons to salads, or if you like bitter greens just make it into a salad with cheese and a sweeter dressing. You can cook with black beans to disguise it as well.

Celeriac- aka celery root. Scrub and peel the root and use in slaws, dice and cook with potatoes and mash together. It can be mashed itself or with carrots as well. So wonderful roasted! We also add it to potato or sweet potato pancakes.

Super easy fall veggie stock – set aside celeriac peelings, the strong celery tops from celeriac, carrot tops, the leaves of leeks, garlic skins, add a few carrots and the stems of shitake mushrooms. Combine with water and simmer on medium low for 45 minutes-2 hours (you can do it in a slow cooker too). Strain and flavor with salt and pepper. This is wonderful stock and can be frozen, or just used as a base for a veggie stew.

Roasted raddicio salad with fresh greens- in a hot 400 degree oven place radicchio, 2-3 chopped leeks (both rubbed in olive oil) cook for 20 minutes making sure not to burn. Remove and cool and chop, combine with 2 grated carrots, 3 hand fulls of fresh greens. Add toasted nuts, ¼ cup goat or blue cheese and drizzle with olive oil, balsamic vinegar and honey.



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Questions? Call or email us:  
715-432-4683  
info@stoneyacresfarm.net

**2015- Early Sign-Up CSA Form**

Note- prices will go up \$25 from those listed on January 1st

**Member Information:** If you are splitting a share, please provide contact information for both shares.

Household 1:

Name(s) \_\_\_\_\_

Phone (circle phone using weekly text reminders)

Home \_\_\_\_\_ Cell \_\_\_\_\_

Email(write clearly and differentiate between capital/lowercase) \_\_\_\_\_

Address \_\_\_\_\_

Household 2:

Name(s) \_\_\_\_\_

Phone (circle phone using weekly text reminders)

Home \_\_\_\_\_ Cell \_\_\_\_\_

Email \_\_\_\_\_

Address \_\_\_\_\_

**Share options:** Choose your share (s) and pick-up location

Full Share 3/4 bushel <b>\$525</b>	Includes a box of vegetables larger than a paper grocery bag. Farm-events, u-pick, & delivery included. A good amount for a family or couple who eats a lot of veggies.
Small Share 1/2 Bushel <b>\$350</b>	Includes about 2/3rds the amount of a full share. Good for 1-2 people or a family that does not use many vegetables or wants to supplement other sources.
Storage Share <b>\$200</b>	Includes 3 deliveries. Each delivery is 1.5 bushels including storage vegetables & greenhouse greens. Whole wheat flour and maple syrup will be featured. Wausau and Farm pick ups only.
Share a Share \$ _____	\$25, \$50, \$100 or choose an amount. This money is used to subsidize shares for low income families.
Community, Worker, & low income shares Contact Us	We offer a limited number of worker shares (4 hours weekly work in exchange for a full share); Community Shares (same as a full share but with a full day work commitment \$450); and for subsidized shares for low income families and/or payment plans.

**Makes Checks Payable to:**  
**Stoney Acres Farm**  
7002 Rangeline Rd Athens WI 54411

\$ \_\_\_\_\_ **Total Amount Due**

**Pick Up Locations**

- Wausau-East  Wausau-West  Athens  
 **Farm** (\$25 off)  Marshfield  Merrill  
 Medford

**Member Agreement (initial/sign)**

I am responsible for pick of my box between 1-6pm Thursdays June-October and understand after that time the box may not be available. Initial \_\_\_\_\_  
 Check for weekly reminder email  text

I will read the newsletter each week, as important updates are provided there, in print form or online. Initial \_\_\_\_\_  
 Check for a weekly email newsletter

I understand that CSAs are based on the idea of shared risk and reward. In the event of a severe weather or uncontrollable circumstances that a CSA box is not guaranteed while in times of bounty more food may be provided. Initial here \_\_\_\_\_

Sign here \_\_\_\_\_  
 Date \_\_\_\_\_