

Welcome to Stoney Acres Farm CSA Season 2012!

Welcome to our 6th CSA season. This year promises to be better than ever with our new CSA packshed, Weekly Friday Night Pizza on the farm, and some new CSA cooking classes!

The following letter provides the dates and details of the season. These pages contain all the information you will need on how and where to pick up your vegetables, when and where farm events will take place, and how to care for your CSA box.

BASIC INFO - Getting Your Weekly CSA Box

There will be a member handbook available in Late May on our website. This will include all of this information but much more – recipes, cook books, storage ideas....

1) CSA boxes will be available for pick up in Athens, Wausau, Medford, Merrill, Marshfield, and Colby on **Thursdays between 1-6pm; on-farm pick-ups can take place Wednesday after 4pm and Thursday all day**. The season runs for 20 weeks, from **June 7th until October 18th**.

2) You have been assigned your CSA pick up site based on the box you checked off on the application. If you would like to pick up at a different address please call or email us to let us know as soon as possible.

3) When you arrive at your **pick up site** (see address below) you will be expected to **select your box (Half shares and Full-shares will be separated) and to check off your name from the member list**. The member list will also have any other items you have ordered for that week (eggs, maple syrup, coffee).

4) **Weekly newsletters** are available each week at the drop sites and online. PLEASE READ THESE! The newsletter is one of the main ways we keep in touch with our members. They tell you what is in your box, what to expect next week, contain recipes, have information on upcoming events, news from the farm, and writing on some agricultural topic. If you would like to access your flyer online every week to save paper please email us at info@stoneyacresfarm.net to let us know that you do not need a paper copy. If you are splitting a share and plan to pick up two newsletters each week please let us know about this as well.

5) When you return the next week to pick up your box, **BRING YOUR OLD BOX WITH YOU!** Drop it off next to the full boxes. *Take apart your box with car (do not rip it) and leave it flat!* We have a limited number of boxes and are able to keep CSA costs down by reusing boxes every other week. We will also recycle egg cartons, maple syrup bottles, bags and even rubber bands if you are so inclined. Enjoy your weekly vegetables!!!

Drop locations

- **At the farm:** [7002 Rangeline Road, 5 minutes due north of Athens](#) (on farm pick-up 5-8 Wednesday and all day Thursdays)
- **Athens:** TBA
- **Colby:** Back to Bliss Hwy 13 Colby WI
- **Marshfield:** 112 N Purdy Ave and possible second location
- **Medford:** Pine line Café on Main St. Medford WI
- **Merrill:** Apprill Family Chiropractic 3207 E. Main St. Just off Hwy. 64
- **Wausau East Side:** [The garage of Heather and Kent Busig, 2201 Elmwood Blvd](#)
- **Wausau West Side:** Behind St. Anne's Church just off Bridge St. in the rectory at 720 N 6th Ave (First house of the left going north from bridge). The house number is not marked.

See detailed maps of each location on our website

If you're out of town or will not be able to pick up your box... You have options

- 1) Have a friend, neighbor, or relative pick up your box for you. If you plan to do this make sure that this individual knows where to pick up their box and which size box they will retrieve (either a half or full share). If there is an emergency or you cannot make it to your drop please let us know as soon as possible.
- 2) Notify us at least 1 day in advance and we will not pack you a box for that week.
- 3) *If you are in Wausau*, you can leave your box and the Neighbors' Place will take it to their food pantry.

If you forget to pick up your box call us. In some cases we can help you get your box late (Thursday night) or have it set aside until Friday morning. If you need to make a special arrangement let us know.

This Year's Events (mark your calendar)

All farm events (unless noted) are included in the cost of your share.

1st CSA Delivery Thursday, June 7th

Pick-up sites will be open from 1-6 pm every Thursday from June 9th through October 20th.

Pizza Nights at Stoney Acres Farm June 1st - November 3rd

Starting this season we will have weekly pizza nights at the farm serving food from Friday from 4:30pm-8pm. The pizza is made with ingredients from our farm including the wheat, vegetables, meats and with local and Wisconsin organic cheeses. These events are not included in the cost of the CSA but are a nice excuse to come visit us. We will have 3-5 choices each week including a cheese/margarita and seasonal rotations (look forward to the "scape goat" garlic scape, and goat cheese and hundreds of others). Bring a blanket to sit on and your own drinks and enjoy and evening on the farm.

Cooking Outside the CSA Box! New for 2012.

We will be offering monthly cooking classes throughout the summer taught by Kim Casey of Wausau who has work extensively in the culinary arts with local foods in Michigan before moving to Wausau last year. Each Month's class will center on cooking from the CSA box and will seasonally shift but will always focus on approaches to cooking, what to use first, and simple tasty meals. Classes are for all levels of cooks. These are not to be missed and are 100% free to CSA members. Please watch the newsletter for announcement and RSVP information. **Dates include June 16th, July 21st, August 25th, September 15th, and October 20th and classes will start at 11am.**

Pancake Breakfast and Pea Pick Saturday, Saturday June 30th

9:00am - 1:00pm - Our first farm event of the season. Tony has been flipping pancakes and perfecting his recipe with as many local ingredients as possible. Kat is taking care of the snap and snow peas that you will be able to pick and take home. Pancakes will be served with our maple syrup, homemade applesauce, there will also be homegrown pork sausage, scrambled eggs, local cheese curds, yogurt, milk and other drinks. As always depending on berry season strawberries or raspberries might be around at this time as well!

Harvest Festival Potluck and Barn Dance, Saturday August 4th

Featuring Hometown Harmony Club – 4:30pm - 11:00pm - Potluck at Stoney Acres (5-7) and Barn Dance up the Road at the Weiler (Tony's mom's family) Farm (7-11) We will provide some breads and pizzas from our wonderful oven, you bring a favorite dish to pass, visit the farm at the peak of summer, and get down at a good old fashioned barn dance featuring Hometown Harmony Club. The barn dance will feature local organic hourderves, homemade wine and beer, and several non-alcoholic selections. This event will feature our annual fundraisers for the share-a-share fund/partner shares program to provide shares for low income members. **Again see website for directions: <http://www.stoneyacresfarm.net/node/227> or call/email us.**

Athens Fair Float, Sunday August 19th

Thursday August 18th – Sunday, August 21st (Parade will start on Sunday at 1:15 pm)

Known as "The World's Biggest Small Town Fair" the Athens fair features among other things: a horse show, cattle and vegetable judging, midway games and rides, and the beer tent. Our float in the Sunday Parade has taken first prize in the past. We always love for more people to join our homemade float in costume!

Pumpkin Pick and Pie, Sunday October 7th

1pm - 5pm - The nicest way we can think of to celebrate the closing of the CSA season and begin to put our garden beds to rest. View the fall colors, pick your own pumpkin, taste our homemade apple cider and eat pie and pizza.

Other farm products and opportunities for members

Coffee and Tea Shares: For the past two years we worked with local roaster Joe Zimmerman of New Roots Coffee in Ringle to offer coffee shares. Coffee- He will hand roast a different batch of organic, fair trade, whole bean coffee each week on Wednesdays and we will deliver it to your drop site. We have **two different share sizes** available over the 20 week season: **Full Share**, 12oz. of coffee per week, \$190; **Half Share**, 12oz. of coffee every other week, \$100; Full Loose Leaf Tea Share Four ounces a week for 20 weeks \$240.00 (20 total bags); Half Loose Leaf Tea Share Four ounces bi-weekly \$130.00 (10 total bags). See our website under CSA coffee shares for more details on these shares and what you can expect. Check out New Roots and the Farmers Co-ops they source from at <http://www.newrootscoffee.com>. We would prefer for you to send your checks directly to **New Roots Coffee Company LLC**, E13791 E Tower Road Ringle, WI 54471. Please indicate Stoney Acres CSA on the check.

Grass-fed Beef: This year we will offer grass-fed beef in 25 & 50 lbs packages (\$6/lb), Quarter steers and Half steers (\$5.50/lb). Frozen ground beef will be available as well for \$4.50 per pound. This is the actual weight (not the hanging weight). Our Beef is from Galloway, and Scottish Highland cows and steers raised and finished on pasture. They are rotationally grazed, which is not only natural for the health of ruminant animals but also improves the quality and health benefits of the meat. Our animals are not certified organic but none of our animals receive antibiotics or hormones and they are fed 100% organic hay and pasture. Our beef is dry aged, processed, and packaged by a local butcher, a state inspected processor. Meat that is "dry-aged" is hung in a temperature and humidity-controlled room for 14 days to develop flavor and tenderness, yielding a flavorful piece of meat that is more tender. Most meat is "wet aged". It is wrapped in plastic and refrigerated for a much shorter period of time. For information on the cuts in the packages, our herd, why we rotationally graze, and the health benefits of grass-fed beef vs. feedlot beef see our website.

The 50 lb. package has approximately the following cuts (depending on the specific size of the animal when butchered. The 25 lb package is the same mix but half the amount, the ¼ steer is two times, and the ½ steer is four times the amount. 4 T-Bone/Porter House Steaks, 3-4 Boneless Ribeye Steaks, 2 Sirloin Steaks, 4 lb Cube Steaks, 1 Boneless Rump Roast Approx 2 lbs, 1 Sirloin Tip Roast Approx 2 lbs, 2 Chuck Roast Approx 2 lbs, 4 lb Soup Bones, 10lb box Beef Patties, 15 lb Ground Beef. For Quarters, Halves and Whole Steers you can choose your cuts with the butcher as well and have additional options for organic meats or specialty products like summer sausage.

Organic Pastured Poultry: We are raising organic pastured poultry once this season and will have chicken available for our members. Chickens are sold whole and frozen and will be available July, August and September. We are using an off-farm processor this year so we may have other options (cut up packages). They can be picked up at the farmers market or at the farm. Chickens may weigh between 4 and 6 lbs. They are Certified Organic and will be \$4/lb. Please call us if you would like more information or visit <http://www.stoneyacresfarm.net/chicken>.

Eggs- We will have eggs available on farm and at the market for sale. We are not doing eggshares this year.

Pastured Pork: We are raising more pastured pigs this season. Our piglettes are born mid-summer so we will have and whole hogs available in the fall and through the winter as well. They are raised on pasture, receive no hormones/antibiotics etc, are fed grain that we have grown or organic grains and vegetables. They can be butchered to your specification at our local butcher. Half and Whole pigs are \$5/lb and includes processing (this is comparable to a \$3/lb hanging weight price).

Maple Syrup: You receive a pint of maple syrup in your first box. We have additional maple syrup available throughout the season and we can deliver it to your drop off site. If you would like to order additional maple syrup you can call or email us. \$8/pint, \$15/quart, \$50/gallon.

Raspberry U-Pick July: We will keep you posted in the weekly newsletter and website as to when we will have the u-pick. There will be a 2 week period of time where members can pick raspberries to take home. Depending on the participation the first two quarts-gallon are free and after that it will cost 5 dollars per quart.

Tomato U-pick Late August-Early September: Each family will be entitled to 20 lbs of tomatoes for canning, freezing. We will have a 3 week period of time where families can come out to pick tomatoes. We will have additional tomatoes for sale at \$25 dollars per bushel.

Flowers- Nick and Laura will be growing a large number of flowers this year to be sold at the market, on-farm and for larger orders. If you are interested in a special order of flowers for events or a bouquet for your sweetie please contact us at via email or call Nick 715-820-0018.

Additional u-pick or canning vegetables: Depending on how the season goes we will have pickling cucumbers, cabbage, and other vegetables available for u-pick and/or for sale to be picked up at your drop site. We will let you know about these opportunities through the newsletter.

Storage Shares (2½ bushels per delivery) \$75, \$150

We are offering two storage-share deliveries this season as we expand our later season. The first delivery will take place the last week in late October and the second delivery will take place in late November.

A storage share includes many root crops and late season greens from the field and greenhouses including potatoes, squash, pie pumpkins, parsnips, potatoes, rutabaga, turnips, celeriac, carrots, onion, garlic, sunchokes, beets, kale, cabbage, spinach, lettuce mix, and possibly shitake mushrooms.

Coming for a day of farm work: We always welcome volunteers - you do not have to be an expert, and we will work with you the whole time. We welcome and love to share our farm in many ways with our members and everyone's work helps. Contact us first.

Coming to visit: If you would like to tour the farm, see where and see how your food is produced you are always welcome. Please call in advance to set up a farm visit.

Organizing a trip for your community group: If you work with a youth group, book club, or community organization, and would like to tour or work on the farm, please let us know. We can also set up educational events upon request and have worked with a variety of community organizations.

T-Shirt Order: The theme is "CSA CSA CSA" with a flag that mimics the US flag but includes agricultural stripes and in place of stars vegetables and animals. These will be available at farm events and are Union made and/or organic shirts printed at "In Stiches and Ink" in Medford.

Thank you everyone! We look forward to a wonderful CSA season with all of you.
Tony, Kat, Riley, and Ted

If you have any other questions please do not hesitate to contact us at any time.

Website: www.stoneyacresfarm.net **Email:** info@stoneyacresfarm.net
Phone: 715-432-4683 **Address:** 7002 Rangeline Road Athens, WI 54411