



Q: What water yields award winning Turnips?

A: Perspiration!

News from the Farm

Welcome to Week 18. Thanks to everyone who made it out to the pumpkin pick despite the less than ideal temperatures and rainy day. It was great to see you all. You will have pie pumpkins in your box this week so if you missed it you can still carve, eat, and bake seeds from a wonderful pumpkin.

We will be doing our annual CSA survey this year online but will have paper copies available next week for people who do not regularly use the internet. Stayed tune for the link and information. We will also be formalizing a post season brainstorming session date, time etc. so that you can get involved in the future of Stoney Acres development.

In family news it was Tony's 35th birthday yesterday (the 8th) and Maple started walking. Ted has been a wonderful helper in root veggie harvest keeping us engaged with stories of Ted the turnip gnome (and his siblings who are rutabaga and carrot gnomes). We peeled fresh turnips in the field and turned them into "flowers" by cutting several layers of leaves from the flesh for Ted. We have to say this may be a new party theme!

The harvest continues. We harvested 67 bushels of onions which will be in your boxes, storage shares and at the Wausau Winter Farmers Market. It was a very late onion harvest this year as we waited for them to finish bulbing. We are planting garlic next week and plan to have potatoes and sweet potatoes harvested for the season as well. Then onto the rest of the roots!

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

In Your Box

- **Salad mix** with lettuce, rugula and baby mustards and/or spinach and/or broccoli raab cooking greens.
- **Carrots**
- **Onions** – all storage types
- **Sweet potatoes**- note that storing these in a warm area will sweeten them up over time.
- **Brussels Sprouts**
- **Apples**- a mix of huge Wolf rivers from us and Cortlands from our friend's no sparya orchard
- **Turnips**- purple topped sweet with white flesh.
- **Swiss Chard**
- **Pie Pumpkins** – two types both are sweet!

Next Week's Best Guess: Rutabaga, kale, daikon radish, sweet potatoes, leeks, garlic, winter squash, potatoes, carrots

Pizza specials of the week – 5 veggie- kale, onions, garlic, roasted eggplant and peppers. Squashed again- our squash sauce topped with fresh herbs (basil and parsley), arugula, and apples with bacon ends; Root'n pig: A mix of roasted root veggies topped with pepperoni and garlic.

Kat's Kitchen

Pumpkin sauce- We are asked again and again about squash sauce on pizzas. We bake squash until mushy (pumpkins or all non spaghetti squash work well), scoop out the flesh and blend with whole milk, stock, cream, yogurt or a combination to thin. We add salt and pepper to taste. You can infuse the sauce with lemongrass, basil etc by adding the fresh herbs. This base is perfect on pizzas but also shines as a sweet pasta sauce in pumpkin mac and cheese (use cheddar, parm, and or blue for a tangy version) or on ravioli. It is also nice on egg sandwiches and more.

Fresh fall salad with apples and greens – nothing too crazy here but use a bed of greens and top with 2 cups roasted root veggies or 1 cup grated root veggies (carrots, turnips, sweet potatoes all work) and 1-2 apples cut into small slices. We use a sweet vinaigrette but creamy dressings also shine here.

Whole Chicken and swiss chard soup – with either a stew hen or a whole chicken as a base this is a traditional chicken soup. A vegetarian version can be made using vegetable broth (use carrot tops, veggie peelings, and herbs simmer for several hours). For chicken soup take one cleaned chicken (or residual bones and meat from a roasted chicken) and simmer for 2-8 hours with 3-4 cups of discarded vegetables like onion skin, garlic skins, carrot ends and tops, celeriac top etc. Cool, remove layer of fat from top if a clear soup is desired, remove bones and vegetable parts and return meat to the pot. Add 2 cups roasted or raw root vegetables (rutabaga, turnip, potatoes, celeriac, carrots) and 1-2 bunches chard. Adjust to taste with salt and simmer until veggies are tender.

Stoney Acres Presents... End of Season Halloween Pizza Party



Three Special Halloween pizzas + regular offerings

Wisconsin Heart Stopper - Bletsoes cheese curds, bacon, and sauerkraut

The Local Zombie - All Flesh

Jack-o-lantern- pumpkin sauce topped with apples, blue cheese and bacon

\$1 off your pizza purchase for wearing a costume

Prizes (7:30pm) for farmiest, best overall, & most bewitching costumes

[Facebook/stoneyacresfarmandpizza](https://www.facebook.com/stoneyacresfarmandpizza)

2002 Rangeline Rd Athens WI- 715-432-4683

Friday October 31st 4:30-9pm

Halloween Night

Pizza to Un-Die For!!!