



Give me sweet potatoes or give me death.

- Uncle Dennis to the Queen 1776

News from the Farm

Welcome to Week 19. The End of the season is upon us. **Next Week 10/15 is the final delivery.** Reminders- Please bring bags to your last CSA drop if possible so you can leave your box and take your veggies. We will still accept boxes after the season is complete but out of respect for our great sight hosts we would like have boxes back as soon as possible. We are also very short of brown full share boxes so if you have several at home please bring them back or to the farmers market this week ☺

We have a super-duper Friday planned as the fall leaves peak and the weather is still warm. Kim Casey will be offering a cooking class using seasonal root and fall veggies at 5:45pm, we have a cool scarecrow made by our kids perfect for fall photos and we will have great fall themed pizza to boot. Join us for any or all parts of the fun.

We are working on cleaning out the fields – harvesting, picking up irrigation and plastic mulch, and planting our last cover crops. We have about 4 more weeks of serious farm work as we expect to harvest tons (literally) of rutabaga, turnips, winter radishes, carrots and beets. We start on long term storage root crop harvest next week as we wrap up the CSA.

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

In Your Box

Beets-

Carrots –

Pie Pumpkins – either a netted winter luxury or a smoothed skin New England Pie.

Leeks-

Red Radishes or Purple Daikon Radishes-

Brasing mix or Bok Choy –

Sweet Peppers

Turnips no tops- full shares only

Garlic

Rutabaga – Great in stews, roasted or mashed.

Sweet potatoes! A range of sizes. All are fully cured (sweet). Some are a purple with white (light green when cooked) center and others are the classic orange skin. To store move these into a brown paper bag and store in a dry dark place around 50 degrees.

Next week's best guess- Garlic, Carrots, Sweet Potatoes, Squash, Rutabaga, Brussels Sprouts, fall turnips, celeriac, kale/greens, leeks.

Pizza specials of the week – First Taste of Fall: Squash Sauce, blue cheese, apples and caramelized onions with ham, 5 veggie- Kale, Onions, Peppers, Garlic, and roasted Beets; Summers End: Heirloom Tomatoes, Roasted Peppers, and Sausage.

Kat's Kitchen

Note: We have a great storage resource <http://stoneyacresfarm.net/member-resources/>. If you find that you have extras of anything most veggies (other than greens) that we are delivering will store for weeks or months if stored properly.

Pumpkin or Squash Pie Filling – Use pumpkin and squash interchangeably because pumpkins are just a type of squash. Either make or buy a pie crust to use with this filling – makes 2 pies. 1 cup milk, 3-4 cups roasted pumpkin or squash, 1.5 tsp pumpkin pie spice, ¾ cup maple syrup, 3 eggs, 1 pinch of salt. Puree in a food processor, bake in crust until set in center about 45 minutes at 375 degrees.

Squash/Pumpkin Soup – Use pumpkin and squash interchangeably because pumpkins are just a type of squash. This is a basic recipe but can be adapted by changing the spices used, using coconut milk in place of dairy, adding curry and making more or less sweet. *3 to 3 1/2 pounds squash, approximately seeded and quartered, 1 tablespoon kosher salt, plus 1 teaspoon, 1 teaspoon freshly ground white pepper, plus 1/2 teaspoon, 3 cups chicken or vegetable broth, 1/4 cup honey, 1 teaspoon minced fresh ginger, 1/2 cup heavy cream, 1/4 teaspoon freshly grated nutmeg.* Heat the oven to 400 degrees F. Roast Squash for 30 to 35 minutes or until the flesh is soft and tender cut side down. Scoop the flesh from the skin into a pot. Add the broth, honey and ginger. Place over medium heat and bring to a simmer, approximately 7 to 8 minutes. Using a stick blender puree the mixture until smooth if putting into blender or food processor allow it to cool. Stir in the cream and return to a low simmer. Season with the salt, pepper, nutmeg. Adapted from Alton Brown.

Sweet Potato and Leek Hash

3 tablespoons olive or coconut oil, divided, 2 medium sweet potatoes diced, 1 sweet pepper diced, Sea salt, ½ teaspoon ground cumin, ½ teaspoon smoked paprika, 2 medium or 4 small leeks, diced, 2 garlic cloves, minced, 4 eggs (optional), Black pepper to taste. **Instructions** Add 2 tablespoons of oil to a skillet over medium-high heat. Add the sweet potatoes along with a generous pinch of salt, cumin, and paprika. Cover the skillet with a tight-fitting lid and cook for about 5 minutes, tossing and flipping occasionally to ensure that all sides of the potatoes are browning and getting crisp. Add the leeks, peppers and garlic and cook for an additional 5 minutes, covered, tossing and flipping occasionally. The hash is done when the potatoes are cooked and crisp and leeks are soft. Top with sunny-side or over-easy eggs if desired or serve as a side dish for lunch or dinner.

Upcoming Local Food Events

October 9th: 5:45pm cooking class with Kim Casey. Seasonal veggies, roots and more. Learn to use the bounty of the season. Bring a picnic dinner or join us for pizza on the farm.

October 15th: Slow Food Harvest Dinner. A 5 course meal paired with wine to benefit the Boy's and Girl's Club. Prepared by Urban Street Bistro with a course prepared with kid from the club with carrots they harvested at Stoney Acres Farm. <https://www.facebook.com/events/613160752159778/>

October 30th: The Last Pizza Night of 2015. We will have a fall and halloween themed pizzas. Costumes optional. Best Costume awards (best adult, best child, and best group) at 6:30pm.

November 7th - May: Wausau Winter Farmers Market Starts! We will be at the market the whole season (Until May!) at 212 River Drive 8am-12pm Saturdays. Storage Shares can pick up here (or on farm) and we will have storage vegetables, greens, maple syrup, oatmeal, eggs and in Decemeber-Februrary pork. There are about 20 local vendors and all of the food is local (no reselling), all bakery is from scratch, and all animal products are from pastured and/or organic animals. Canned goods, Honey, milk and yogurt and locally roasted Coffee. Weekly updates and information at <https://www.facebook.com/wausauwintermarket>

November 14th: Central Rivers Farmshed Farmer Tribute Dinner – A great way to celebrate fall. Family friendly with music and great all local food and drinks. It supports the farm fresh atlas, a great local food organization in the region and celebrates local farmers. Catered with all local ingredients by Urban Street Bistro. Details can be found here <https://www.facebook.com/events/1627052510900930/>

December 3rd-4th Midwest CSA Conference by and for CSA Farmers. This is focused on supporting, growing and deepdning the CSA movement and is perfect for beginning CSA folks as well. If you are or know any aspiring CSA farmers or have an interest in one yourself this is the best place to go <http://www.midwestcsa.com/>