



**STONEY ACRES FARM**  
COMMUNITY SUPPORTED AGRICULTURE

**“That man who is more than his elements knows the land that is more than its analysis.”**

John Steinbeck, *The Grapes of Wrath*

## In Your

### Box

Salad mix  
Basil (Fulls)  
Dill (Halves)  
Raspberries/Strawberries/  
Blueberries (fulls)  
Garlic Scapes – The flowering shoot of the garlic plant I break off in the early summer use in anything you would use garlic in, slightly milder  
Celery  
Cucumbers  
Kohlrabi  
Beans  
Zucchini (fulls)  
Swiss Chard  
Fennel (Fulls)  
Summer Squash (Fulls)  
Next Week's best Guess: greens, beets, beans, carrots, dill, swiss chard, cabbage, cucs

Pizza specials of the week – Beetza Blue Veggie – Roasted beets, blue cheese, swiss chard, garlic scape pesto, The

## News from the Farm

**Welcome to Week 6!** In a cold spring coaxing things out of the ground for the box in June and July is always a little nerve racking but something different always seems to shine every year. This year it is celery. It is absolutely the best to ever come from Stoney Acres. I've been enjoying ants on a log and made my sister a wonderful summer celery salad in Milwaukee this past Sunday. I can't wait for the next shining surprise from the field. I have a feeling it may be blueberries, another crop that has been a long time in coming. This week was the first time they have ever been in a box. They take a long time to establish (5 years) and ill timed spring frosts can burn flowers and greatly diminish their yield. They're here and spring has been good. They take a long time to pick but I hope to put them in at least fulls next week. On the back of the newsletter this week I included an excerpt from my favorite book of all time; *The Grapes of Wrath* by John Steinbeck. This transcendent historic novel is very agricultural in nature, as farms are the settings for class, work, ownership, hunger, cooperation and a host of other powerful themes. I included the quote because of its testament to cooperation and collective power, but also because of my recent struggle with language in talking about Stoney Acres. I have used the word "I" a lot this year in talking about the farm when it has always only ever been "we." I use "I" because I am getting used to the idea of making all the decisions and being entirely responsible for the workings and representation of Stoney Acres. But to say I do all this is horribly inaccurate. I have so much help from Hannah, Jenna, My parents, awesome worker shares, and even Kat has been around managing the greenhouse, trellising weeding and doing some of the CSA harvest. I couldn't do it alone. I'm sure I will settle back into we as the future of the farm becomes comfortable to me. We need each other. "We" is our strength. **Have a delicious week- Tony, Riley, Ted and Maple**

**Shroom o Sausage Scaped** – Stoney Sausage, ajuused oyster mushrooms, Garlic Scape Pesto, **The Scapegoat** – Maple cured bacon, garlic scape pesto, laclare farms chevre goat cheese

## Farm to Table Recipes Gleaned By Ingrid ClarkZavadoski

### Italian Celery & Mushroom Salad - from food52

Recipes for celery aren't that common, but here is one that was the runner up for best celery recipe for Food 52.  
7 T olive oil, divided, 1# mushrooms, such as cremini, oyster, or shiitake, wiped clean & sliced very thin, 2 T lemon juice  
8 ribs celery, shaved paper thin (use a mandolin if possible), 1 c shaved Parmesan cheese, salt and black pepper, to taste  
1/4 c chopped Italian flat-leaf parsley SAUTE: In a skillet, heat 3 Tbsp olive oil over MEDIUM HIGH heat. When the oil is hot, add the sliced mushrooms and saute until golden brown, 5-6 minutes. Season with a little salt and pepper and then set aside to cool. TOSS: In a large serving bowl, whisk the remaining 4 Tbsp olive oil with the lemon juice. Add a little salt and pepper and then taste. Add more oil or lemon juice as you like. Add the celery, cooled mushrooms, cheese, and parsley to the bowl and toss until combined. Season with salt and pepper

### Roasted Green Beans with Garlic Scape Mayo

Overachievers can make their own aioli, but store-bought mayo works well, too. 1 # green beans, washed & trimmed, 2 t olive oil, 1 c mayo, 1/4 c chopped garlic scapes, 1 minced garlic clove, pinch salt. Toss beans with oil and cook on a sheet under the broiler until tender & starting to color. Mix the garlic, garlic scapes, salt & mayo in a bowl. Serve alongside the beans to dip, or dollop some on top & mix in to your liking.

## Food for Thought

Key excerpts that have shaped my thinking on food and agriculture.

### **From *The Grapes of Wrath* By John Steinbeck**

The Western States nervous under the beginning change. Texas and Oklahoma, Kansas and Arkansas, New Mexico, Arizona, California. A single family moved from the land. Pa borrowed money from the bank, and now the bank wants the land. The land company – that's the bank when it has land – wants tractors, not families on the land. Is the tractor bad? Is the power that turns the long furrows wrong? If this tractor were ours it would be good – not mine, but ours. If our tractor turned the long furrows of our land, it would be good. Not my land, but ours. We could love that tractor then as we have loved this land when it was ours. But this tractor does two things – it turns the land and it turns us off the land. There is little difference between this tractor and a tank. The people are driven, intimidated, hurt by both. We must think about this.

One man, one family driven from the land; this rusty car creaking along the highway to the west. I lost my land, a single tractor took my land. I am alone and I am bewildered. And in the night one family camps in a ditch and another family pulls in and the tents come out. The two men squat on their hams and the women and children listen. Here is the node, you who hate change and fear revolution. Keep these two squatting men apart; make them hate, fear and suspect each other. Here is the anlage of the thing you fear. This is the zygote. For here "I lost my land" is changed; a cell is split and from its splitting grows the thing you hate – "We lost our land." The danger is here. For two men are not as lonely and perplexed as one. And from this first "we" there grows a still more dangerous thing: "I have a little food" plus "I have none." If from this problem the sum is "We have a little food," the thing is one its way, the movement has direction. Only a little multiplication now, and this land, this tractor are ours. The two men squatting in a ditch, the little fire, the side meat stewing in a single pot, the silent stone-eyed women; behind, the children listening with their souls to words their minds do not understand. The night draws down. The baby has a cold. Here, take this blanket. It's wool. It was my mother's blanket- take it for the baby. This is the thing to bomb. This is the beginning – from "I" to "We."

If you who own the things that people must have could understand this, you might preserve yourself. If you could separate causes from results, if you could know that Paine, Marx, Jefferson, Lenin, were results, not causes, you might survive. But that you cannot know. For the quality of owning freezes you forever into "I," and cuts you off forever from the "we."

The Western States are nervous under the beginning change. Need is the stimulus to concept, concept to action. A half-million people moving over the country; a million more, restive to move, ten million more felling the first nervousness.

And tractors turning the multiple furrows in the vacant land.