



**“If you’re afraid of butter, use cream.”**

**- Julia Child**

## News from the Farm

**Welcome to Stoney Acres CSA Week 5, 2018!** I included a barn dance flyer on the back the Newsletter this week to give you all fair warning. It is only a little more than two weeks away and it is my Favorite Night of the Year and I really like Christmas Eve! It is a celebratory summer romp with Great food and beer from the farm, roving packs of children, an awesome band all set in my Grandparents old 1930’s beautiful post-n-beam barn just a couple miles from my place. As usual I’ll be cooking seasonal treats all day from Stoney Acres, this year’s beer will be right from Stoney Acres Brewery, there will be a silent raffle to benefit the Share-a-share fund with all kinds of great foodie swag, I have a surprise third set treat, and one of my favorite barn dance qualities is how everyone puts effort into their outfits! “What am I going to wear to the barn dance?” is a thing people say! This year I hired my friend Beth Michaels to put together my ensemble. I asked for Mic Jager 1979, I got Bon Jovi 1987, but it is cool as can be. Leather, scarves, slightly eccentric swagger! I can’t wait to see what you’re going to where and I can’t wait to see you at the barn dance! Bring you’re friends and anyone at all interested in having a good time! ... This week’s box is a beauty. I was taking with Red Door and we call it our first summer box. Cucs and zucs are in full gear. Fulls get raspberries, tomatoes and peppers show up for the first time this year and the earliest ever! **Have a delicious week- Tony, Riley, Ted and Maple**

## In Your Box

**Peppers**

**Carrots**

**Zucchini** – traditional green yellow, heirloom and patty pan varieties

**Cucumbers**

**Fennel**

**Tomatoes – Fulls**

**Raspberries – fulls**

**Scallions** - eat it all

**Salad Mix**

**Garlic Scapes** – the flowering shoot of the garlic plant. Eat it all. Like mild garlic.

**Swiss Chard**

**Basil**

**Oyster mushrooms – halves**

**Next Week’s best Guess:**

Salad mix, onions, kohlrabi, fennel, zucchini, peas, cabbage, scapes, tomatoes

**Pizza specials of the**

**week – Vegginald VelJohnson-** Fennel, Green Garlic Pesto, Kale, Zucs, Peppers. **Margarita** – Fresh Mozz from Crave Brother’s Cheese, Heirloom tomatoes, Basil Pesto, fresh basil in post. **The Super Scapegoat** – Bacon, Garlic Scape Pesto, Chevre Goat Cheese From LaClare Farms in Chilton Micro greens in post.

## Tony’s Big Friendly Kitchen

### Sautéed Swiss Chard with Garlic and Lemon from Bon appetite

Ingredients : 2 tablespoons olive oil, 4 garlic cloves, thinly sliced, 1 teaspoon crushed red pepper flakes  
2 large bunches Swiss chard, ribs and stems removed and reserved, leaves torn into 2” pieces (about 12 cups)  
Kosher salt and freshly ground black pepper, 2 tablespoons fresh lemon juice

Preparation : Heat oil in a large skillet over medium heat. Cook garlic, stirring occasionally, until golden brown, about 2 minutes. Add red pepper flakes and half of Swiss chard, season with salt and pepper, and cook, tossing often, until wilted, about 4 minutes. Add lemon juice and remaining chard and cook, tossing, just until all chard is wilted, about 1 minute; season with salt and pepper.

### Creamed Chard from Martha Stewart

Ingredients 2 tablespoons water , 4 bunches Swiss chard, stems removed, leaves cut into 1-inch strips , 1/4 cup (1/2 stick) unsalted butter , 1/4 cup all-purpose flour , 1 1/2 cups whole milk , 1/4 teaspoon ground nutmeg , Coarse salt and ground pepper

Directions In a large pot, bring water to a boil over medium-high. Gradually add chard and cook until it is just wilted, 2 to 3 minutes. Transfer to a colander to drain, pressing out as much liquid as possible. In pot, melt butter. Whisking constantly, add flour and cook 1 minute. Whisking constantly, slowly add milk. Cook, whisking along bottom of pot, until mixture comes to a boil and thickens, 2 to 3 minutes. Add chard and stir until coated. Stir in nutmeg and season with salt and pepper.

# STONEY ACRES FARM

presents...

*the Harvest Hootenanny of the season*

THE

# BARN DANCE

SATURDAY, JULY 28

7:00 - 11:59 PM

*Featuring the Hometown Harmony Club*

*Organic food . Local spirits*

*Country chic attire*

**1701 WINDFALL HILL ROAD . ATHENS, WI**

*Visit [stoneyacresfarm.net](http://stoneyacresfarm.net) or call 715.432.6285*

*for more information*