



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

"An chicken is an egg's way of making another egg."

David Page – Biologist at MIT

In Your Box

Onions
Carrots
Beets
Broccoli
Cherry Tomatoes
Cilantro
Green Pepper
Zucchini
Tomatillos
Tomatoes
Hot Wax Peppers
Next Week's Best Guess:
Kale, celery, broccoli onions, tomatoes, Zucs, basil carrots

Pizza specials of the week
– **Veginald VelJohnson-**garlic sauce, caramelized onions, kale.. **Romona the Pesto** – Basil pesto base, maple cured flecked ham, roasted cherry tomatoes, Micro Greens and parm in post. **It's All Clover Now, Baby Blue** – Kale, Blue Cheese, Bacon, and Marathon Red Clover Sprinkled in Post. **Margarita** - Fresh Mozz, Fresh heirloom tomato, fresh basil in Post. **Billy's Dill Weed** – Bacon, LeClare Farm Goat Cheese, and Dill. **Ben**

News from the Farm

Welcome to Stoney Acres CSA Week 11, 2019! A friendly reminder, please transfer your produce to bags at the drop site and return your plastic bins. We are running very low on full share boxes. If you didn't see the Facebook post, this is the last box Nicole Yunk will pack with Stoney Acres. Nicole has been a full time summer employee for the last two years, and a worker share for years before that (I think four). I was once told by a key figure in my life that a work ethic, or a commitment to work, was the most important trait a person could possess. Well, if that's true Nicole Yunk has got it made. She is one of the hardest working people I have ever met (and I say this as a person who thinks of himself as a hard worker). She is good about all aspects of work on the farm. The organization of work, the physicality of work, the creativity of work, the efficiency of work, the endurance of work, the aesthetic of work, the thoroughness of work. Nicole has been a rock at a time of instability on the farm that has served to steady it. It has given me confidence to think that if I have someone like Nicole on the farm everything would be ok because the mission would be accomplished. Beyond that I love working with Nicole, she's checkmark focused and (to me at least) is a person of few words, which is good as a person organizing a farm because I already have so many voices in my head. (It's not what you think, they are the voices of broccoli and cucumbers and turnips and Will Farrell and tomatoes, and octoberfest, and... so thank you Nicole for getting the job done!) Beyond that she is an adventurous person who loves education (is working on her teacher's license) and is fun to eat seasonally with. Inspired by the field and dishes form all over the world we have good lunches because of Nicole. Thank you Nicole!!! Now please refer another Nicole to me!

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

Franklin's Soaking Food – Sausage, Pepper, ajued Oyster Mushrooms and Caramelized Onions

Tony's Big Friendly Kitchen (Now with Katie!)

Salsa Verde - Ingredients. 1 1/2 lb tomatillos. 1/2 cup chopped white onion. 2 cloves (or more) garlic (optional) 1/2 cup cilantro leaves. 1 Tbsp fresh lime juice. 2 Jalapeño peppers OR 2 serrano peppers, stemmed, seeded and chopped (you can use whole for more heat if you want) Salt to taste.

1 Remove papery husks from tomatillos and rinse well.

2a Oven Roasting Method Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Add a few garlic cloves in their skin (if using) Place under a broiler for about 5-7 minutes to lightly blacken the skins of the tomatillos.

2b Pan Roasting Method Coat the bottom of a skillet with a little vegetable oil. Heat on high heat. Place the tomatillos in the pan and sear on one side, then flip over and brown on the other side. Remove from heat.

3 Pulse in blender: Place the cooked tomatillos, lime juice, onions, garlic (if using), cilantro, chili peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator.

Serve with chips or as a salsa accompaniment to Mexican dishes.

Order Grassfed Beef from Stoney Acres!

Processed by Geiss Meats in Merrill, To be picked up at the farm, at the butcher, at your CSA dropsite, or at the Wausau Farmer's Market Saturday Morning

50 and 100 pound packages \$6 per pound

Comprised of apx 65% ground beef in 1 pound packages and 35% mixed cuts featuring rump roast, chuck roast, NY strip steak, round steak, rib eye steak, sirloin steak, brisket (liver if you want it) Or...

Call me and I'll connect you with the butcher and you can choose the cuts you want including porterhouse, t-bone, skirt steak, ribs, flank steak, soup meat, stew meat, tenderloin etc.

1/2 cows or Wholes (between 200 lbs and 575 pounds depending on the size of the animal and whether you get a half or a whole) similar ratios of cuts to ground beef \$5.50 per pound (if you pay for processing the price falls to \$5 per pound)

100 pounds of hamburger \$4 per pound

Call or text me at 715-432-6285

Email me : stoneyacrescsa@gmail.com

Call Geiss Meats to discuss hanging time and cuts 715-536-5283