



**STONEY ACRES FARM**  
COMMUNITY SUPPORTED AGRICULTURE

*"I wish I were closer friends with Snoop Dogg."*

Martha Stewart

## News from the Farm

**Welcome to Stoney Acres CSA Week 12, 2019!** We have entered the bulk harvest phase of the season. We got the garlic, We're starting onions. Then Potatoes, sweet potatoes, winter squash, then carrots beets, fall roots like turnips rutabegas, winter radishes, celeriac. Then fall brassicas like cabbage and Brussel Sprouts. Lots of lifting and lugs and cold weather washing. I've brought on some good helpers for the fall push in the absence of Nicole and Amber. Molly Phillips joins us from marathon via Medford. I hired her Brother for a week this spring and when he couldn't make it back she came to the market and offered to lift heavy things. Nice sibling connection. Bonnie Wozniak is also in from Poniatowski (Damn that's hard to spell) She's a good farm girl and we're gonna hustle this harvest in fore the snow flies! And if it does fly we will just dust the snow off the kale and pack it in the box! Tomatoes! It's been a late year but they are starting to turn. I'm picking for sauce right now when I get overwhelmed I'll let you know in the newsletter. Right now I'd say there is a half bushel wait for all of you but that could easily become a bushel if the weather warms up. Peace!!! **Have a delicious week-Tony, Riley, Ted and Maple**

## In Your Box

Leeks or Scallions

Carrots

Beets

Broccoli

Cherry Tomatoes

Cilantro

celery

Potatoes

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. **Betty Draper** – Roasted

Eggplant, Sausage, Roasted Fennel, Parm in post. **Margarita** - Fresh Mozz, Fresh heirloom tomato, fresh basil in Post. **Billy's Dill Weed** – Bacon, LeClare Farm Goat Cheese, and Dill. **The Prize Pig** – Sausage, bacon Pepperoni 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](mailto:stoneyacrescsa@gmail.com)

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