



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

"You need an entire life just to know about tomatoes."

- Ferran Adria

News from the Farm

Welcome to Stoney Acres CSA Week 14, 2019! Come out and get your canning and saucing tomatoes! Yes I know that you have to stand in a puddle to do it and it is raining all the time, but I won't let you do it alone. I'll be there with you so it will be Ok. Maybe you think that you're over that phase of your life where you don't need to can your own tomatoes, but have you had tomato sauce out of a can lately?!? Your sauce is so much better! Not just in terms of taste but in terms of overall satisfaction. The San Manzanos are peaking! Enough said. It is sooooo wet! We have a lot to do inside so we've been focusing on inside work, but there is a mounting fall harvest outside. We still have to hit a window to get onions. It's too wet to dig potatoes. The winter squash could come out now. The Sweet potatoes the next day, and before any of that I can't stop picking tomatoes! (See above.) I've turned my 40th Birthday party into a work party. My Lovely Lover Katie Kalish is throwing it, and I'm inviting you. (I was actually hoping for three solid hours of work in the morning, followed by a feast of a lunch where we drink interesting beers and coffees, followed by a leisurely afternoon of garlic clipping and wine drinking. (This is what I would hope a typical farm day would be like.)) When we first started farming we weren't as rushed and clipping garlic was more leisurely. The first year or two there was a lot more wine involved. Stin says he wants his purple lips back. Anyway, if you would like to come over Sunday September 22nd, we will be featuring three hours of good honest work, smoked pork, Joe's famous sauce, yummy sides, and leisurely wine clipping. The Packer game will be on the radio where the announcers are appropriately biased.

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

Dill. **It's All Clover Now Baby Blue** – Kale, bacon, Blue Cheese, Basil Pesto, Marathon Red Clover in Post

In Your Box

Onions

Carrots

Cherry Tomatoes

Hong Vit Radish Greens

Delicata Winter Squash

Watermelons

Parsley

Heirloom Tomatoes

Next Week's Best Guess:

celery, broccoli onions, tomatoes, Melons, peppers

Pizza specials of the week –

Veginald VelJohnson- Roasted fennel zucchini, 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

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

Cherry tomatoes – just eat them. They are served best on the way to your car or in your car leaving your dropsite. Don't tell your family, just pop them in your mouth.

Pan Roasted Carrots with Mint and Parsley Gremolata (foodnetwork + Butter by Tony)

Bag of carrots cut into the size you want to eat, ¾ cup vegetable or chicken broth, 4 tablespoons of oliveoil, 4 table spoons of melted butter, kosher salt and fresh ground black pepper, 1/3 cup chopped mint, 1/3 cup chopped parsley, 2 tablespoons of lemon juice, teaspoon of fresh lemon zest.

Place carrots, broth and one tablespoon of oil in large skillet and bring to a boil over medium high heat. Cover, reduce the heat to medium and continue to cook until the carrots are tender. Uncover, add butter cook, stirring until carrots are lightly browned, Season with salt and pepper.

Meanwhile... combine the mint, parsley, juice, zest, oil, sprinkle with salt and pepper. Toss the warm carrots with the herb mix.

Tomato Bisque – Tony's recipe

Prepare a quart of cooked rice. Suatee your onions in a stick of butter, add two table spoons of basil, oregano, and salt as they glaze. Start heating a quart of water with a quart of tomato sauce in separate kettle for 5 min. Chop up the tomatoes from the box, add onion mix, add rice, and pepper, a pound of mozz cheese and two cups of whole milk. Bisque is best the second day, Second best the third day, third best fresh, fourth best the fourth day, fifth best the fifth day, sixth best the sixth day, seventh best the seventh day.....

Stoney Acres Farm

**Open 4-8:30 Every Friday and Saturday until Nov 9th
Pizza Menu September 13th and 14th 2019**

16 inch pizzas All prices include a 5.5% sales tax

Cheese – Stoney Acres fresh ground whole wheat dough, sauce from our tomatoes and herbs, with Nasonville Pizza Cheese. \$15

Stoney Sausage – Our Pasture-Raised Pigs flavored with our recipe of salt, pepper, organic fennel seed and maple syrup. \$19

Hot Sausage - A spicy version of Stoney Sausage that features a mix of hot peppers. \$19

Stoney Pepperoni – Our pastured pork, beef, and maple syrup. Dry aged by Geiss Meats in Merrill (no MSG). \$20

Veginald VelJohnson – Kale, Caramelized Onions, Roasted Zucchini, Roasted Fennel.– \$17

Ramona the Pesto - Basil Pesto Base, Maple Cured Flecked Ham, Heirloom Tomato, Microgreens and Parm in Post - \$22

It's All Clover Now Baby Blue – Carr Valley Blue Cheese, Bacon, Kale, Basil Pesto, Red Clover in Post - \$22

The Betty Draper – Sausage, Roasted Eggplant, Roasted Fennel, Parm in Post - \$22

Margherita – Fresh Mozz, Fresh Tomato, Fresh Basil - \$22

Billy's Dillweed – Bacon, Fresh Dill, Chevre Goat Cheese from LaClare Farm. \$22

Add meat \$3. Special veggies/mushrooms for \$2 and regular ones for \$1, Add hot peppers for free.

Our pizzas are made with our own certified organic wheat, vegetables and mushrooms and grassfed/pastured meats. We use local and Wisconsin artisan cheeses. We provide gluten free crusts