**The Broadcaster** ▪ October 15th, 2020 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net

“If I don’t see you in the future, I’ll see you in the pasture.”

-My childhood and life long friend (I’ll give you his full name) (Clayton) C-man, the sailor, the destroyer, the redeemer, the pleasure enhancer

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| News from the Farm **Welcome to Stoney Acres CSA Week 20, 2020!** It’s the end of the season. It’s been a good season. I always feel relief to be writing the week 20 newsletter, but I have no riddance in this relief. There is satisfaction, there is comfort and despite everything that has been going on in our pandemic life, this has been a year of reaffirmation for me. I write about it more on the back in my annual: “What I learned and what I plan” reflection. The farm is in wrap up mode. I’ve got some carrots to get out, fall brassicas, clean up some plastic and clean up the farm before the snow flies and it sticks to the ground but I see the haze of a long winter’s nap starting in 3 weeks or so. The Wausau Winter Market has been in limbo since the pandemic hit but it looks like we are on in the Timekeeper’s distillery warehouse on the Wisconsin River on the near northeast side. I’ll let everyone know as soon as it’s official, but all signs point to an early November start in the new spot. My friends Clayton, Sarah (With an H), Sydney, Josh, and Amber came over this Sunday to celebrate my 41st birthday with the best birthday you can give: to come over and do my work with me. My lovely girlfriend Katie Kalish was also there helping to sort and bust up garlic, and after a lovely lunch she brought out three birthday cakes!: A chocolate tuxedo cake, a chocolate mousse birthday cake, and tiramisu. (she has an appropriate cake budget for me.) Yesterday we completed another annual task of sticking that garlic in the ground. My dad got back from Idaho and jumped right on the tractor so we could plug cloves every 6 inches for 2700 bed feet. My babies have been home the past two weeks and once I get them going we’ve had some good work days capped off by them helping pack the last box of the year. **Have a delicious week- Tony, Riley, Ted and Maple**  |

**In Your Box**

**Onions**

**Carrots**

**Cabbage**

**Sweet Potatoes**

**pumpkin**

**Arugula Greens**

**garlic**

**fennel**

**potatoes**

**Next Week’s Best Guess**: Winter Market?!

Pizza specials of the week –  **Veginald VelJohnson-**  Roasted fennel , peppersonions, kale. **Horse On Pig** – Flecked Ham, Bacon, Arugula, Carmelized Onions, Horse Radish Aoli. **Fall Forager –** Butternut Squash sauce base, kale, flecked maple ham, roasted delicatta squash

**Tony’s Big Friendly Kitchen (Now with Katie!)**

**Roast sweet potatoes with honey and cinnamon from foodnetwork.com**

Sweet potatoes, cubed. ¼ cup extra virgin olive oil, plus more for drizzling post cooking. ¼ cup honey. 2 tsp of ground cinnamon. Salt & freshly ground black pepper. Cook at 375, lay sweet potatoes on a single layer on roasting tray. Drizzle oil, honey, cinnamon, salt, pepper over potatoes. Roast for 25-30 minutes until tender (and roasty-toasty).

**Sauteed Fennel with garlic** – tastingtable.com

INGREDIENTS: 5 tablespoons olive oil, 1 pound 1 bulb cored and cut so the layers fall apart, 6 garlic cloves, peeled, ½ cup [tomato juice](https://www.tastingtable.com/cook/national/tomato-juice-salad-heirloom-dressing-easy-simple-quick-marc-forgione), Kosher salt and freshly ground black pepper, to taste, 2 tablespoons lemon juice DIRECTIONS1. In a large skillet, heat the olive oil over medium-high heat. Add the [fennel and garlic](https://www.tastingtable.com/cook/recipes/sheet-tray-meal-snapper-fish-potatoes-olives-capers-recipe), and cook, turning as needed, until golden brown, 8 to 10 minutes. 2. Add the tomato juice, salt and pepper, and cook, covered, over medium low until tender, 10 to 15 minutes. Stir in lemon juice, then check the seasoning and serve.

What I learned and what I plan: An annual reflection

First of all, thank you! I love Community Supported Agriculture! I love you. More than anything else I do at Stoney Acres the work and routine of Community Supported Agriculture make this Stoney Acres Farm. I came back to the farm after college on a mission to make it work, the support you have given to a community based agriculture has made it thrive. Thanks to all the characters who help make all these check marks. Thanks to Alex, Will, Brian, Elizabeth, Camille, Bonnie for working the fields at different times of year. Thanks to Nancy and Amber for the worker share boost. Thank you to Lori Fredrick who may be the best worker share ever. (No disrespect to the great Nicole Yunk) Thanks to my parents who do whatever they think the farm needs (unless I run down to the sawmill desperate) but are always extremely helpful. The family farm works because of intergenerational support. Thanks to my friend and right hand Justin Thomas who has been with me since the farm was this farm, through wet and dry, cold and hot, crisis (daily) and bounty. Justin makes everyone on the farm feel comfortable, he knows food from farm to table and I trust his pallet and look for his input more than anyone. When the farm never stops he is the most dependable source of consistent support I have to keep it going. Thanks to my love Katie Kalish. Even though she is hunkered down in the Boo she gives me a daily sounding board, lifts me up, comforts me, gives me great ideas, and refines or rejects my bad ones. She wrote almost all my newsletters capturing my voice better than anyone. She is my person.

My plans for next year include apples. I love apples, you love apples, pigs love apples! The farm’s landscape is constantly changing, but I am envisioning a mowed orchard behind the beerhall and machine shed that will feature between 30 and 50 trees and another line of parking for pizza night. They will be a consistent offering for CSA, market, cider for pizza night and sweeten the pigs in post.

I’m excited to use my rebuilt hoophouse this fall for winter kale and next spring for july melons. I’m pretty firmly planning the erection of another one to create more options and a bigger better bounty at more times throughout the year.

Bigger plans include building a new brewery for space and remodeling the old one for a kitchen expansion. It only took the pizza crew three bottles of wine to envision the perfect space for the new brewery which was just a 30 foot extension of the beer hall. It will be my last expansion, until my next one.

This past summer I embarked on the dairy barn remodel. After getting quotes and being scared of the price tag the busted concrete became too much and I pulled a DIY. After a new roof 5 years ago, we busted out 75% of the concrete and poured a new flat pallet ourselves. The pigs are cozy with a nice be nest of hay, we’re builds a coop and brooder now and come spring I’ll be able to clean it in one quick push of the skidsteer. But these are all stages leading up to my grand plan which is the Haymow remodel. I need to ties it up for stability and give it some beams for structure in the mow, redo large sections of the floor and build a ramp on the north side to be able to drive a load of hay right up or give people some themed shelter at pizza night. My main reason for doing all this is basketball. Our court is up there right now but there is a crack in the floor and many of the boards under the hoop are iffy. I want to add two courts to the haymow, pour an outdoor court, and in 2022 host a 3 on 3 high school boys and girls basketball tournament called: The Barn Burner! When you see farms around the rural landscape I think about the basketball courts inside their haymows, it’s part of the precious cultural agrarian landscape like dairy breakfasts or barn dances or harvest festivals and this is my next cultural project. Stay tuned. I’ll need volunteers.

Regarding these “strange” times, like all of us I’m haunted and distressed about the changes, sacrifices, distance, and threat of this virus, but the this special period has provided the farm and myself a good prompt in many ways. I had been thinking about offering frozen pizzas for years, there was no better excuse than shutting down my restaurant to make it a reality. I’ve added home delivery which provided another safer option for local food in the pandemic. This year a few folks did a home delivery every week and had me bring their shares right to their house. Next year I will offer 20 home delivery options to CSA members who also put in a weekly order of $40 or bi weekly order of $100. If you would like your share to be brought right to your house specify it on your sign-up sheet and put in a weekly or bi-weekly home delivery order. This is also an option I can lean into in the offseason for more income.

In the bigger picture though Covid-19 has reaffirmed the importance of local food and reaffirmed the example of Stoney Acres Farm. This has not just been some political hypothetical. This is hog plants that produce 30% of the country’s pork shutting down and severely disrupting supply chains. It farmers plowing down crops, and price spikes. It’s an obvious example of why fewer and fewer factory farms are a dangerous concept, of why we need lot of families on the land. This pandemic has reaffirmed the need for an economy of broad-based, independent decision making that is of a place’s geography and community. It has reaffirmed broad based ability to produce food and to access local food. Our community is more resilient when its food is home grown. Thank you for a wonderful season! See you next year if not before! Long Live Community Supported Agriculture! Long Live the Family Farm!