**The Broadcaster** ▪ June 3, 2021 ▪ 715-432-6285 ▪ stoneyacrescsa@gmail.com ▪ www.stoneyacresfarm.net

 **“The Farmer has to be an optimist, or he wouldn’t still be a farmer.”**

* Will Rogers

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| News from the Farm  **Welcome to Stoney Acres CSA Week 1, 2020!** Hi!!! It’s the 15th season of Stoney Acres Community Supported Agriculture and I’m so happy you’re along for the ride. Recently Google suggested an edit to the description of Stoney Acres which took me aback. It told me to change the categorial description of Stoney Acres from “farm” to “pizza place.” This very well maybe more accurate to how many people perceive Stoney Acres to me it is an unfortunate suggestion and/or algorithmic error. While a lot of people come for pizza; this is Stoney Acres Farm, and it’s pizza wouldn’t be nearly as celebrated or delicious, if it didn’t come directly from the farm; if it’s seasonality, freshness, and beauty weren’t provided by the proximity to is source on the farm. That the farm provides is the main idea and Community Supported Agriculture roots Stoney Acres’ farm first identity. CSA gives the farm it’s seasonal flow, its security, its diversity. CSA is how the farmer can be connected to people eating the food in a way that transcends a strictly economic relationship. I see people who’ve been with me from the beginning like Heather and Kent Busig, and Debbie Lemke. I see friends from high school like Dr. Bergo (I still call her Betsy Sanders even when I get an eye exam) and Max Brainard. I see fellow Brewers like Zach Kubichek at Sawmill in Merrill and my butchers Michelle and Andy Geiss that remind me of the network of support I have. I keep up with Andy Schaer’s basketball progress when I talk to his dad Tom. I get to experience someone who believes in kim chi as much as me when I talk to the Van Leishouts. I get to keep up with friends I’ve had in adulthood like the Maiers and friends I’ve had my whole life like Sarah and Clayton Venzke. These connections, commitments, and support make CSA invaluable, make it special. **Have a delicious week- Tony, Riley, Ted and Maple** |

**In Your Box**

**Onions**

**Microgreens –** a mix of baby brassicas ( broccoli, mustard, kale) garnish, salad, sandwich greens

**Maple Syrup**

**Cabbage**

**Carrots**

**Green Garlic –** like a mild garlicly version of a scallion. eat it all

**Rhubarb –** beep bop reap bop beep bop a reap bop beep bop a reap bop baby rhubarb pie

**Next Week’s Best Guess**: Kale, carrots, microgreens, scallion, kohlrabi, beets Pizza specials of the week – **Vegginald Vel-Johnson-**  Peppers, roasted Fennel, garlic sauce, caramelized onions. **Ben Franklin Soaking Food –** Stoney sausage, peppers, caramelized onions, ajued oyster mushrooms. **Ramona the Pesto** – Basil pesto base, maple cured flecked ham, roasted cherry tomatoes, arugula and parm in post. **Blue Oyster Cult –** Carr valley blue cheese, stoney sausage, ajued oyster mushrooms, garlic sauce **Ann Perkins** – Bacon, green garlic sauce, micro-arugula, and shaved parm in post.

**Farm to Table Recipies Gleaned By Tony and Katie**

**Easy Slaw** - Ingredients 2 cups (500 mL) thinly sliced cabbage 1 cup (250 mL) small carrot strips 2 tbsp (25 mL) cider vinegar 1 tbsp (15 mL) extra virgin olive oil Salt Freshly ground black pepper

**Rhubarb Sauce** - 1/3 cup sugar 1/4 cup water 2-1/4 cups sliced fresh or frozen rhubarb 1 teaspoon grated lemon zest 1/8 teaspoon ground nutmeg Pound cake or vanilla ice cream

**Green Garlic Toast** - NYTimes Recipe - Ingredients Slices of crusty bread ½ cup unsalted butter (1 stick), softened ½ cup grated Parmesan 2 ½ tablespoons chopped young green garlic stalks, white and green parts 1 tablespoon minced chives ¼ teaspoon black pepper ¼ teaspoon fine sea salt, more to taste Large pinch red chile flakes 1 regular (not green) garlic clove, halved Ingredient Preparation Heat the broiler. Place the bread slices on a baking sheet and broil them, flipping them halfway through cooking time, until golden on both sides. Keep warm. In a bowl, stir together the butter, cheese, green garlic, chives, pepper, salt and chile. Rub the toast with the cut side of the regular garlic clove, then spread with the green garlic butter. Broil toast again for 30 seconds to 2 minutes, until the tops lightly brown and the butter melts. Serve hot or warm.