



STONEY ACRES FARM
COMMUNITY SUPPORTED AGRICULTURE

"How can people say they don't eat eggplant when God loves the color and the French love the name? I don't understand."

Jeff Smith (The Frugal Gourmet)

News from the Farm

Welcome to Week 16. We cannot believe how fast the weeks are speeding by. Our large harvest projects are lining up – all the onions are harvested and curing. Next week we are digging potatoes, harvesting and curing squash followed soon by sweet potatoes. Due to the warm weather, you can expect tomatoes and peppers in the box for at least two weeks more and we are trying to stock the box with greens too. Fall root crops, squash, and special fall crops like Brussels sprouts will be appearing as the weeks continue. We are enjoying frost-free farming time but many of our favorite roots and brassica crops taste best when a frost has taken place so we will celebrate summer but wish for an early October frost too.

The newsletter's backside features the pumpkin pick, pie and pizza event which is next week. Keep an eye out for several important newsletters over the next few weeks including our annual survey and our early sign-up form for 2016.

If you have a chance to make it to pizza night or the Wausau farmers market this weekend UW-Madison horticulture department will be here doing tasting of new trial varieties and we of course would love your feedback for the coming seasons. U-pick tomatoes will likely end next week, please call to sign up.

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

In Your Box

Hakuri "spring" turnips with greens- they are back and they are sweet and tender!

Beefsteak and/or Heirloom Tomatoes

Cherry tomatoes/saladettes

Red Swan and/or Dragons Tongue Snap Beans- use like other snap beans.

Broccoli or Cauliflower (fulls only)- The newest planting is wonderful

Potatoes- red, yellow and/or whites. All great for roasting and boiling.

Carrots – back for the rest of the season.

Eggplant

Edamame- the last week for these.

Garlic-

Salad mix – baby greens are back

Next week's best guess- kale, leeks, winter squash, carrots, celery, tomatoes, sweet peppers, hot peppers, daikon radish,

Pizza specials of the week – Chili Relleno- a tomatillo based sauce, mozzarella, sausage and cilantro with roasting peppers; Roasted Fall- a mixture of roasted beets, caramelized onions, and ham with blue cheese, 5 veggie: tomatoes, roasted peppers, kale, onions, and spring turnips.

Kat's Kitchen

Eggplant with beans and cherry tomatoes – epicurious.com 1.5 tablespoons Asian fish sauce (or soy sauce), 4 teaspoons sugar or honey, 2 teaspoons fresh lime juice, 1/2 eggplants (about 2 small or 1 large), 1/2 teaspoon vegetable oil, 1/2 green beans, 10 cherry tomatoes, 2 tablespoons fresh cilantro leaves (optional), 1 tablespoon roasted peanuts or sunflower seeds.

In a large bowl stir together fish/soy sauce, sugar, and lime juice and let stand, stirring occasionally, until sugar is dissolved, about 10 minutes. Preheat broiler/oven. Cut eggplants crosswise into 1/2-inch-thick slices. Lightly brush a small baking pan with some oil and arrange eggplant slices in pan. Brush eggplant with remaining oil and broil 3 to 4 inches from heat, turning it once, until tender and browned, about 8 minutes total. Add eggplant to fish-sauce mixture and toss. Have ready a bowl of ice and cold water. Cut beans into 1 1/2-inch lengths and in a saucepan cook in boiling salted water 2 minutes. Drain beans and transfer to ice water to stop cooking. Drain beans well and add to eggplant mixture. Halve tomatoes and coarsely chop cilantro. Finely chop peanuts. Add tomatoes, cilantro, and nuts to eggplant mixture, tossing to combine. Vegetables may be prepared 2 hours ahead. Serve vegetables at room temperature sprinkled with remaining nuts.

Edamame and carrot salad (we made this with tomatoes added too) - 1 1/2 cups shelled cooked edamame beans, 4 medium carrots (about 12 ounces), peeled, coarsely grated, 1/3 cup thinly sliced green onions/onion, 2 tablespoons rice vinegar, 2 tablespoons fresh lemon juice, 1 tablespoon vegetable oil, 1 garlic clove, minced. Mix together the garlic with oil, vinegar and lemon juice. Toss other ingredients together and dress. Serve cold

Pumpkin Pick, Pizza and Pie



Join us Saturday Afternoon, September 26th from 1-5pm

Celebrating the 2015 Harvest

Food – we will have **seasonally themed pizzas** to snack on, an assortment of **pumpkin and squash pies**, **fresh pressed apple cider** and a water cooler. Please bring your own mugs, cutlery and plates if possible

Pumpkins – we have tons of huge jack-o-lanterns, baby pumpkins, pie pumpkins and a few assorted colored pumpkins. **Every CSA family can take one home as part of your share.** We will have a hayride out to the pumpkin patch too.

What to Bring– Wear clothing appropriate for the weather and that can get muddy or wet. The pumpkin patch has weeds and uneven ground so plan accordingly. Visiting family or out of town visitors welcome. Have a friend interested in joining the CSA? Feel free to bring them too.

What to Leave at Home– Please leave pets at home.

Other Details– This is a CSA Event with no charge. We will have Maple Syrup, Additional Pumpkins, Cookbooks and Sign Up Forms for the 2016 Season available at the event as well.