



“The primary motive for good care and good use of the land-community is always going to be affection, which is too often lacking.” Wendell Berry

News from the Farm

Welcome to Week 8! Blueberries! This is a CSA treat that has been a long time in coming. If you've been out to the farm, as many of you have many times, as you come in the driveway you can see my front yard loaded with blueberries. I put them there because blueberries like a low PH and the front yard has never been limed, but also because the closer things are to my daily and hourly view, the better care I take of them and I love fruit!! Blueberries! Raspberries! Strawberries! Oh my! So I put the blueberries in the front window where I can see them all the time. They were planted in 2009 and take five or six years to mature. This is the first year I've had a CSA scale crop. They are also labor intense. It takes twice as long to pick a pint of blueberries as it does to get a pint of raspberries and four times longer than strawberries. It took myself, Jenna, and my friend Karen Peters almost 21 combined hours to get the CSA harvest for the box this week. I hope you enjoy them. On the back side of the newsletter I've included a flyer for the Barn Dance! This is my favorite night of the year! I make the best seasonal food, have the best local beer, it is set in my grandparents beautiful post and beam barn kept and improved by my Aunt Ruth and Uncle John. The heartbeat of the barn dance is the awesome perennial barn band that so graciously reunites every year for this hootenanny; The Hometown Harmony Club. Lastly I've got quite a bit of weeding to get done and could use a few extra hands. I'm paying \$10 an hour and providing lunch to anyone who wants to spend a day helping to clean up my fall crops. Call me. **Have a delicious week- Tony, Riley, Ted and Maple**

In Your

Box

Salad mix

Basil

Cabbage

Blueberries

Garlic Scapes –(Fulls) The flowering shoot of the garlic plant I break off in the early summer use in anything you would use garlic in, slightly milder

Cucumbers

Beans

Zucchini

Beets (halves)

Carrots

Summer Squash

Next Week's best Guess: greens, beets, beans, carrots, basil, swiss chard, cabbage, cucs, zucs

Pizza specials of the week – **Bluegreen**

Veggie – broccoli, blue cheese, swiss chard, garlic scape pesto, **The Blue Oyster Cult** – Stoney Sausage, aujused oyster mushrooms, Garlic Scape Pesto, Blue cheese **Margie The Pig** – Maple cured bacon, basil pesto, fresh mozz, heirloom tomatoes

Farm to Table Recipes Gleaned By Ingrid ClarkZavadoski

Zuni Cafe's super famous Zucchini Pickles

1 # zucchini/ 1 small yellow onion/ 2 T salt, a little more if using kosher/ 2 c cider vinegar/ 1 cup sugar/ 1 1/2 t dry mustard/ 1 1/2 t crushed mustard seeds/ 1 t ground turmeric

Wash and trim the zucchini, then slice lengthwise into 1/16-inch-thick slices (you may need a mandoline.) Slice the onion very thinly. Combine the zucchini and onions in a large but shallow non-reactive bowl, add the salt, and toss. Add a few ice cubes and cold water to cover, then stir to dissolve the salt. After 1 hour, taste and feel a piece of zucchini—it should be slightly softened. Drain and pat dry. Meanwhile, combine the vinegar, sugar, dry mustard, mustard seeds, and turmeric in a small saucepan and simmer for 3 minutes. Set aside until just warm to the touch. Transfer the zucchini and onion pieces to three 2 cup canning vessels (or the equivalent) and pour over the cooled brine. Seal tightly and refrigerate for at least a day before serving to allow the flavors to mellow and permeate the zucchini. They'll last for a week in the fridge.

Blueberry Basil Margarita (from Saver magazine)

If have willpower of steel, you might not just eat all the blueberries immediately. And you can make this drink.

Makes one drink

1 1/2 oz. fresh lemon juice/ 3 T. sugar/ 3 oz. fresh blueberries/ 4 basil leaves, plus 1 sprig/ 3 oz. reposado tequila/ 1 1/2 oz. Grand Marnier/ 1 oz. agave syrup or simple syrup

InstructionsBoil juices and sugar in a small saucepan until sugar dissolves; cool. Pour syrup into a shaker with all but 4 blueberries and the basil leaves; crush with a spoon. Add tequila, Grand Marnier, and agave/simple syrup. Fill with ice, and shake. Strain into a highball glass filled with ice; garnish with remaining blueberries and basil.

Stoney Acres Farm

Presents

A Harvest Hootenanny of a ...



Saturday August 5th

7 pm to 11:59

Featuring the Hometown Harmony Club

Organic Food - Local Spirits

1701 Windfall Hill Road Athens, WI

Visit www.stoneyacresfarm.net or call 715-432-6285 for more information.