



“Play turns out to be so stunningly essential to childhood, it’s like love, sunshine, and broccoli all juiced together.” -
UNCLE Dennis

News from the Farm

Welcome to Week 13! Tomatoes! This may have been a peek week for tomatoes as the hoop house is just past prime but the field tomatoes are coming on. We had great cherries and saladettes varieties represented. Sungold is still my favorite, but I’m loving pink tiger which is a vericated saladette and of all tomatoes I think the Juliet saladette is the best for making sauce. I will offer a limited U-pick of romas given the coming cold weather starting Sunday. Call ahead and be aware the patch may be picked over so you may not get to pick on the day you call. The sweet corn will be in the box next week and I’m excited. It is my best looking sweet corn stand ever. I laid a good fertility base and perfectly timed my initial planting date and subsequent mechanical tilling dates. I didn’t have to hand weed it and it looks like a lush sweet jungle. A proud feat of timing and attractive efficiency for a diversified organic farmer or any farmer. I think you will enjoy one of my best new variety selections of any crop variety this season: Extra tender BiSweet. In Boasting News I’m honored Stoney Acres has been selected Marathon County Business of the year by the Marathon County Labor Council. We will be featured in the Labor Day Parade this coming Monday in Wausau. Labor Compensation is something I’ve always cared deeply about. We’ve moved to establish a \$15 minimum not just because of the need to adhere to a just moral principal of paying a living wage but also because it’s good economics. Stoney Acres has seen a seen a stronger response of applicants and workers. The return on investment has been realized with the long view on the high road. Solidarity! **Have a delicious week- Tony, Riley, Ted and Maple**

In Your

Box

Broccoli
potatoes
carrots
basil
Turnip Greens (it’s soft and lush enough to cut into salad but typically seemed or sautéed as a side green. Ga ahead n kick it roun now. Ya hear?)
Zucchini
Heirloom Tomatoes
Swiss Chard
Garlic
Mellon (fulls)

Next Week’s best Guess: greens, onions, , carrots , basil, swiss salad mix, cabbage, celery, zucs peppers

Pizza specials of the week – Bluegreen

Veggie – onions, blue cheese, swiss chard, peppers, basil pesto, **Workers’ Pizza** – Stoney Sausage, Peppers, onions, garlic scape Pesto; **Pizza Midwest** – ham, garlic scape pesto, chevre goat cheese

Farm to Table Recipes Gleaned By Ingrid ClarkZavadoski

Tomato Sandwich (Saveur)

Perhaps there is something a little different in this recipe to raise your tomato sandwich to the next level.

1 really ripe tomato (big, red-blue beefsteaks are best), Butter, 2 thin slices of good toast, Mayonnaise, salt and fresh black pepper, pinch of sugar.

Instructions: Thickly slice tomato. Butter toast, slather a thick layer of mayonnaise on both pieces, then lay on two or three tomato slices and season with a generous sprinkle of salt, the tiniest pinch of sugar, and a few good grinds of black pepper. Roll up your sleeves (or just take off your shirt), lean over the sink, and bite through the crisp buttered bread and creamy mayonnaise, and into the sweet taste of summer. Abandon yourself. And let the juice run down your arms.

Spicy Braised Turnip Greens (adapted from Add a Pinch)

1 T olive oil, 1 med onion, sliced into rings, 1 # turnip greens, cleaned and chopped, 2T water, pinch brown sugar, large pinch red pepper flakes (adjust to preference)

Instructions: Drizzle olive oil into skillet over medium heat. Add onion and cook until just tender, about 3 minutes. Add ½ of turnip greens. Allow to cook down and add the remainder of the greens. Add water if dry, brown sugar and red pepper flakes. Adjust the amount of red pepper to your personal taste. You can also start off with a couple slices of bacon and use the drippings instead of the olive oil. Chop cooked bacon and mix in at the end.

A couple of Swiss Chard Ideas. Swiss Chard is a crop that has made the Stoney Acres all star team in terms of productive bounty and beauty this year. It was consistently large and lush in the field. Now, I know this may not be everyone's favorite vegetable. As the comedian Amy Poehler of tvs Park's and Recreation said "Chard tastes like kale took a dump on spinach!" but it's a goddamn super food and if you cook it right you should be lovin this thing! Swiss Chard is typically served steamed or sautéed as a side green, but you can cook swiss chard in any way you'd cook spinach, subsequently my two favorite recipes are swiss chard lasagna and creamed chard. Martha Covers me again this week. I swear in a perversely logical way she is the Julia Childs of our generation.

Sautéed Swiss Chard with Garlic and Lemon from Bon appetite

Ingredients

2 tablespoons olive oil, 4 garlic cloves, thinly sliced, 1 teaspoon crushed red pepper flakes
2 large bunches Swiss chard, ribs and stems removed and reserved, leaves torn into 2" pieces (about 12 cups)
Kosher salt and freshly ground black pepper, 2 tablespoons fresh lemon juice

Preparation

Heat oil in a large skillet over medium heat. Cook garlic, stirring occasionally, until golden brown, about 2 minutes. Add red pepper flakes and half of Swiss chard, season with salt and pepper, and cook, tossing often, until wilted, about 4 minutes. Add lemon juice and remaining chard and cook, tossing, just until all chard is wilted, about 1 minute; season with salt and pepper.

Creamed Chard From Martha Stewart

INGREDIENTS

- 2 tablespoons water , 4 bunches Swiss chard, stems removed, leaves cut into 1-inch strips , 1/4 cup (1/2 stick) unsalted butter , 1/4 cup all-purpose flour , 1 1/2 cups whole milk , 1/4 teaspoon ground nutmeg , Coarse salt and ground pepper

DIRECTIONS

- In a large pot, bring water to a boil over medium-high. Gradually add chard and cook until it is just wilted, 2 to 3 minutes. Transfer to a colander to drain, pressing out as much liquid as possible.
- In pot, melt butter. Whisking constantly, add flour and cook 1 minute. Whisking constantly, slowly add milk. Cook, whisking along bottom of pot, until mixture comes to a boil and thickens, 2 to 3 minutes. Add chard and stir until coated. Stir in nutmeg and season with salt and pepper.

Sausage, Chard and Lemon Lasagna Martha Again

INGREDIENTS

- 3 tablespoons unsalted butter , 1/4 cup all-purpose flour, 3 cups whole milk , 1 cup finely grated Parmesan cheese (about 4 ounces) , Coarse salt and freshly ground pepper , 5 cups coarsely chopped Swiss chard (about 1 bunch) , 1 pound sweet Italian sausage, casings removed , 1 lemon, very thinly sliced , 6 no-boil lasagna noodles, preferably Barilla

DIRECTIONS

- Melt butter in a saucepan over high heat. Stir in flour; cook for 2 minutes. Whisk in milk. Bring to a boil, stirring. Reduce heat. Simmer for 1 minute. Remove from heat. Whisk in 3/4 cup cheese, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Stir in chard.
- Preheat oven to 350 degrees. Cook sausage in a skillet over high heat, breaking up pieces, until no longer pink, about 4 minutes.
- Cover lemon slices with cold water by 3 inches in a saucepan. Bring to a boil. Reduce heat; simmer for 7 minutes. Transfer to a paper-towel-lined plate using a slotted spoon.
- Spread 1/4 cup sauce in an 8-inch square nonreactive baking dish. Top with 2 noodles, half the sausage, and 1 cup sauce. Repeat. Top with a layer of lemons, 2 noodles, then remaining sauce and lemons. Bake, covered with parchment-lined foil, for 27 minutes.
- Remove from oven. Heat broiler. Uncover lasagna; top with remaining 1/4 cup cheese. Broil until bubbling, 2 to 3 minutes.