



“Sex is good, but not as good as fresh Sweet Corn.”

- Garrison Keillor

## News from the Farm

**Welcome to Week 14!** On the back this week I've included a sign-up form for 2018. Any current member that signs up before January 1<sup>st</sup> receives a \$25 dollar discount. I've been so fortunate to have so many long term members, and the early sign-up allows a discount for some literal seed money for next year. After a good pizza weekend this was the first year Stoney Acres has given the crew off Labor Day. Despite the seasonal harvest pressure, it is always something I felt like I should do and something I wanted to do. There was the caveat that I did ask everyone to dress as dancing vegetables in Stoney Acres Labor Day Parade float for the Wausau Labor Day Parade. I recycled the theme from the Athens Fair (We Grow Super Foods) and gave the vegetables capes and other iconic superhero accessories but we added a touch of labor day as we played labor songs like a version of Woody Guthrie's Union Maid, Ted and I held a sign the read "All Labor Has Dignity" which is a Martin Luther King quote that he gave on the eve of a general strike in Memphis supporting the Sanitation Workers in 1968 right before he was assassinated, and Ted's Thor hammer doubled as John Henry's hammer. The fall crops are looking good and I was happy with the Sweet Corn harvest. Riley and Ted were vigilant about the harvest as they've been sampling everyday for the past two weeks, and it came in just in time, with the warm weather this past weekend. It should be in the box for the next two weeks. Tomato U-pick is open. Call ahead. **Have a delicious week- Tony, Riley, Ted and Maple**

## In Your

### Box

**Celery**  
**Cherry and Saladette**  
**Tomatoes**  
**carrots**  
**basil**  
**Peppers**  
**Zucchini (Fulls)**  
**Heirloom Tomatoes**  
**Onions**  
**Salad Mix (Give it a rinse)**

### **Next Week's best**

**Guess:** greens, onions, , carrots , tomatoes, Spinach, radishes, cabbage, celery, zucs peppers

### **Pizza specials of the week –**

**Bluegreen Veggie –**

onions, blue cheese, swiss chard, peppers, basil pesto, **Midwest Mexicali** – Stoney Sausage, Sweet corn, roasted pepper, cilantro roasted tomatillos ; **Pizza Midwest** – ham, garlic scape pesto, chevre goat cheese

## Farm to Table Recipes Gleaned By Tony Schultz

**Celery Soup** from Huffington Post 75 g / 3 oz butter, 1 tbsp olive oil, 250g / 10 oz chopped celery, 100 g / 4 oz diced onion, 100 g / 4 oz diced potato, 1 litre /2 pints of light chicken/ turkey or ham stock, Salt, black pepper, heavy or double cream Stew the celery and onion gently in the butter and oil in a covered pan for 10 minutes. Add the potato and stir to coat well with butter and oil. Don't let the vegetables brown. Add the stock. Bring the soup to the boil and then reduce to a gentle simmer for 30 minutes or until the celery is very tender. Blend or pass the soup through a *mouli*. If the celery is particularly stringy you might like to pass it through a seive. Taste and add salt and freshly ground black pepper as you see fit. Ladle the soup into warm bowls, spoon over a little double cream, swirl and eat.

**Tomato Celery Mince Stew** from the Indolent Cook . A couple of tomatoes and a handful of mince meat (pork, chicken, lamb, beef - it's up to you) are simmered together in some water, and as everything disintegrates and thickens, a few stalks of chopped celery is added, followed by a sprinkle of mixed dried herbs, salt and black pepper, and cooked just a little bit longer, until the celery mellows a little, while still retaining a crunch. And if you love your pepper, as I do, serve it with an extra grinding on top.