



On The Farm

The weather here has been absolutely beautiful the last few weeks! The fields are looking good and we are looking forward to a bountiful season.

Here is a recent photo of our family! Our daughter Melissa has 3 boys and 1 girl and our younger daughter, Emily has 2 boys. We are enjoying their help on the farm this summer!

IN YOUR BOX:

Blueberries
 Zucchini
 Fresh-Pressed Apple Cider
 Lettuce
 Rhubarb
 Black Raspberries
 Blueberry Zucchini Bread

Welcome to Stone Church Acre's 2024 CSA season! We are the Varner family and we are honored that you have chosen us to provide your family with fresh fruit and veggies this summer.

At the beginning of the season, our harvest is light because things are just starting to ripen. As the weeks go on, you can expect to see lots more in your baskets. This week, we are giving you some Fresh-Pressed Apple Cider from last season that we pressed and then froze. Make sure to shake before you drink as the apple pieces tend to settle on the bottom. It will last for 5-7 days in your fridge.

Sustainable Agriculture

We practice sustainable agriculture, so we only spray our produce when absolutely necessary to keep it from getting completely eaten by bugs. Our hope is that all our produce will be bug free, however, we also want to avoid harsh chemicals, so sometimes, you may encounter a bug or two. We are doing our best to get you the highest quality produce using the least amount of sprays.

Recipe Corner: Rhubarb Streusel Bread

Each week we will provide you with a recipe to try using produce from your basket.

Bread:

- 1 cup sugar
- 1/2 cup butter, softened
- 1/3 cup orange juice
- 2 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups fresh rhubarb (cut into 1/4-inch pieces)

Streusel: 2 Tbs sugar, 2Tbs brown sugar, 1 Tbs flour, 1 Tbs butter, 1 1/2 tsp cinnamon

Directions:

- Preheat oven to 350. Grease and flour 8x4 loaf pan.
- Combine sugar and softened butter in bowl. Beat until creamy. Add orange juice and eggs and beat until just mixed (it will look slightly curdled). Stir in flour, baking powder, baking soda, and salt. Gently stir in rhubarb.
- Reserve 1 1/2 cup batter. Pour rest in pan.
- Combine streusel ingredients in a bowl and mix until crumbly. Sprinkle half mixture over batter. Carefully spread reserved batter into pan and top with remaining streusel.
- Bake 65-70 min