Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 08 | July 31-August 1, 2026

We have been enjoying the beautiful weather the last few days! Last weekend, we offered breakfast sandwiches in the market and it was a hit! If you missed out, try to grab one this weekend!

Come see us next Saturday at the **Pleasant Hills Community Day Festival** at Mowry Park on August 8th from 12-5pm. We will have apple cider slushies and donuts for sale!

Next weekend, there will not be a dairy delivery. Sorry for the inconvenience.

In Your Box

Onions
Tomatoes
Squash
Lettuce
Bok Choy
Free Pick

This Week's Highlight: Bok Choy

This crisp, leafy green is a member of the cabbage family, but it has a much milder flavor and a wonderful crunch. The white stalks stay tender-crisp when cooked, while the dark green leaves become silky and flavorful.

Bok choy is packed with vitamins A, C, and K, making it as nutritious as it is delicious. To help you get started, we've included a simple recipe on the back of this post for sautéed bok choy. It's a quick, flavorful side dish that's ready in just minutes and pairs well with grilled chicken, rice, noodles, or your favorite Asian-inspired meal.

Recipe Corner

Easy Bok Choy Stir-fry

INGREDIENTS:

- 1 tablespoon avocado oil
- 2 cloves garlic, minced
- 1 large shallot, minced
- 1 pound bok choy, chopped in 1 inch pieces
- 21tablespoon soy sauce
- 1/2 teaspoon sesame oil
- 1/4 teaspoon crushed red pepper, optional

DIRECTIONS:

1. Heat the avocado oil in a large wok or skillet set over medium-high heat. Swirl to coat the entire surface of the pan.
2. Add the minced garlic and shallot. Sauté, stirring constantly, for 1-2 minutes or until fragrant.
3. Add the bok choy, soy sauce, and sesame oil. Toss to coat, then cover the pan.
4. Steam for 1-2 minutes, uncover and toss again. Re-cover and cook for an additional 3-5 minutes, or until the bok choy is tender and cooked to desired doneness.
5. Sprinkle with crushed red pepper flakes if using, and serve immediately. Enjoy!

Note: This recipe is a great side for fried rice or other Asian-inspired dishes!

Our Partners

We are partnering again with Harmony Acres Dairy each week this season.
Unfortunately, there will not be a dairy delivery next week (August 7/8).

Fresh frozen meat from Footprints Farm, is also available for purchase! You can order on our website, or shop in our market when you pick up your CSA.

Our in-house bakery will continue to make fresh items weekly.
Orders are due via the QR code by 7pm on Wednesday night.