stone church acres

Potatoes

The potatoes in your basket this week are from Stahls Potato Farm in Somerset. Store them in a cool, dark location for longest shelf-life. There is nothing like fresh potatoes!

IN YOUR BOX:

Potatoes

Apples

Jack-O-Lantern Pumpkin

Sweet Peppers

Greens

Apple Cider

Flower CSA

Today is the last day of the Flower CSA. Thank you to all our Flower CSA members! We appreciate your patience and encouragement as we tried this out for the first time. We understand that changing dates multiple times during the season made it difficult for some of you and we apologize for any inconvenience and are thankful for your grace. Similar to produce, the flowers have a mind of their own and the weather doesn't always cooperate. We are also a small family operation and really did our best to provide you with beautiful bouquets each week. All that said, we would love to hear your feedback. We aren't sure where our flower farming will lead in the coming years, but your feedback is helpful as we figure that out. Please use this QR code to fill out a quick survey!

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available weekly. Place orders by 10am Thursday morning.

Come see us next weekend <u>October 11-13</u> at the **Pumpkin Festival** in Houston, PA. We will be there Friday and Saturday 10am-7pm and Sunday 10am-5pm selling cider, slushies, and donuts!

Recipe Corner: Creamy Potato Soup

<u>Ingredients:</u>

6 strips bacon, (uncooked, cut into small pieces)
3 Tbs. butter
1 medium onion, chopped
2 cloves garlic, minced
1/3 c. flour
2.5 lbs. potatoes, peeled and diced into 1 inch pieces
4 c. chicken broth
2 c. milk
2/3 c. heavy cream
1 tsp. salt
1 tsp. pepper
2/3 c. sour cream
Toppings of choice

<u>Directions:</u>

Cook bacon in large dutch oven or soup pot. Remove once crispy and set aside, leaving the fat in the pot. Add butter and chopped onion and cook until tender. Add garlic and cook for 30 seconds. Sprinkle flour into the pot and stir until smooth. Add diced potatoes along with broth, milk, heavy cream, salt, & pepper. Bring to a boil and cook until potatoes are tender. Reduce heat to simmer and remove approximately half of the soup into a blender and puree. Alternatively, you can use an immersion blender until desired consistency. Return to pot and add sour cream and cooked bacon. Simmer for 15 minutes. Add toppings and enjoy!

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