stone church acres

On The Farm

Wow, what a rainy month we have had here on the farm! We are hoping for more dry sunny days to balance out all the wet weather.

IN YOUR BOX:

Spinach
Lettuce
Rhubarb
Bok Choy
Carrots
Radishes
Turnips
Strawberries (Fulls only)

Welcome to Stone Church Acre's 2025 CSA Season!

We are the Varner family and are honored that you have chosen us to provide your family with fresh fruit and veggies this summer. John and Diane are the owners, dreamers, and leaders of this operation. Our two daughters, Melissa & Emily are helping us with many tasks behind the scenes. Matt, our Farm Manager plays and integral role as John is less able to be in the fields working . We are excited to share that our younger daughter, Emily just had her third baby, Franklin John (named after Farmer John). He joins the crew of farmhand grandkids (pictured above) and we couldn't be more excited.

High Tunnel

This spring, we added a high tunnel to our property! This allowed us to start some veggies when it was still cold outside so that we could have produce for you right away! Matt did an amazing job planning and planting in the high tunnel. It has sides that roll up and down so we can have air flow when the temperature gets high enough. It has been a fun project and a great addition to the farm!

Recipe Corner: Rhubarb Crisp

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

Ingredients:

2lbs. rhubarb, trimmed, cut into half inch pieces
1/4 cup sugar
2 Tbs. cornstarch
1 Tbs. fresh orange juice
1 tsp. orange zest

Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 cup rolled oats
1/2 cup crushed walnuts or pecans
1/2 tsp. cinnamon
1/4 tsp. salt.
1/4 cup butter

Directions:

-Preheat oven to 375. Grease an 8x8 inch baking dish.
-In a large bowl, toss the rhubarb with the sugar, cornstarch, orange juice and zest. Spread evenly in the prepared baking dish.
-Make the topping: In a bowl, mix together flour, brown sugar, oats, nuts, cinnamon and salt. Use your hands to work in the butter until the mixture crumbles. If it is too dry, add water, 1/4 tsp. at a time, until the mixture starts to hold together when pinched.
-Sprinkle the topping evenly over the rhubarb and bake for 25 to 30 minutes, or until the topic is golden brown.

John & Diane Varner // 318 Stone Church Road - Finleyville, PA 15332 // (724) 255-9129