stone church acres

On The Farm

This has been another wet week here on the farm! We are looking forward to sunny and very hot weather coming up next week!

IN YOUR BOX:

Yellow Onions

Lettuce

Spinach/Kale

Beets/Turnips/Leeks

Black Raspberries

Apple Cider Donut

This Week's Highlight: Leeks

Leeks have a mild, onion-like taste. They are crunchy and firm. Cleaning leeks is sometimes challenging because dirt gets lodged in each layer of the vegetable. It is important that you pull apart the layers and clean thoroughly. You can also chop them and soak in a water bath to ensure that all dirt has been removed. We love to sauté and add them to potato soup!

Some of you opted for beets or turnips instead of the leeks this week. Both beets and turnips are wonderful roasted in the oven at 400 degrees for 30-60 minutes. Wash and peel first, then toss with olive oil and salt and roast until tender.

Flower CSA

We still have some spots in our Flower CSA starting in late July! It is a 3 week subscription (every other week) where you get a beautiful bouquet in addition to your produce. There are 2 different date options available. Please check out our website for all the details.

Recipe Corner: Grama's Lettuce Juice

Diane's mom, Ruth, made this salad dressing all the time and she called it "Lettuce Juice". Since her passing, we have affectionately started calling it "Grama's Lettuce Juice". It's simple, yet perfect for a fresh salad. We are reminded of her every time we make it!

Ingredients:

Dressing—1 Tbs vinegar (white or apple cider)
1 Tbs sugar (or honey)
Salt and pepper

Salad—Greens of any kind (but we usually use green leaf lettuce)
Veggies of your choice (cucumbers and peppers from your basket)
Any additional toppings (Grama would always add fresh bacon bits!)

Directions: Mix dressing (double or triple as needed), pour on salad and toss! Enjoy!

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