stone church acres

On The Farm

We hope that you have a wonderful Fourth of July with your friends and family! We are back to regular Friday and Saturday pick up times next week.

IN YOUR BOX:

Lettuce
Blueberries
Carrots
Onions
Cucumbers/Tomatoes/Peppers
Greens
Zucchini/Kohlrabi

A Note on Storage

As we continue to provide you with produce over the summer, we wanted to take a minute to let you know about some of the best ways to store everything. Generally speaking, when you store in the fridge, keep everything as dry as you can. As far as **greens** are concerned, it is best to keep them in a sealed container with a few paper towels. We have also found that it is best to add some extra air into the bag. Greens will get slimy and rotten pretty quickly if they are left in a sealed, wet bag. Also, they will wilt if let out of a bag completely. **Berries** can be placed directly in the fridge. If you wash them before storing, let them sit out on a towel to dry completely before putting them in the fridge.

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday. Submit your order via this link. Orders are due by 5pm on Wednesday night. We sometimes have a few things available for purchase in the market if you forget to order!

Recipe Corner: Carrot Top Pesto

Ingredients:

2 c. carrot top leafy greens

1/3 c. salted toasted cashews

1/3 c. mild flavored olive oil

2 Tbs. lemon juice

1 clove garlic

1/4 tsp. (each) salt and pepper

Directions:

1. Place all ingredients in a food processor or blender. Blend until mostly smooth.

2. Use on pasta, in eggs, on a sandwich or on roasted veggies!

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