Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 01 | June 12/13, 2026

Welcome to another season at Stone Church Acres! We are the Varner family, and we are grateful for the opportunity to grow fresh fruits and vegetables for your family this summer. John and Diane lead the farm, while their daughters, Melissa and Emily, help with many behind-the-scenes responsibilities. Matt, our Farm Manager, is an essential part of the team and helps oversee the daily work of the farm. We look forward to sharing the harvest with you this season and hope our produce brings fresh flavors, nourishment, and joy to your table.

In Your Box

Bok Choy
Carrots
Beets
Green Onions
Eggs
Rhubarb
Fresh Pressed Apple Cider

Our Partners

We are partnering again with *Harmony Acres Dairy* each week this season. Follow the QR code to order products. We will have them available for pickup during CSA hours on Friday and Saturday. Orders are due by 7pm on **Monday night** each week. We sometimes have a few things available for purchase in the market if you forget to order, but it is best to submit your order to ensure that we have what you need!

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 Monday night.

Bok Choy and Carrot Stir Fry

INGREDIENTS:

1-2 chicken breasts, cut in pieces
1 cup bok choy, cut in 1 inch pieces
2 carrots, peeled and sliced
2 garlic cloves, peeled and sliced
2 tablespoons sesame oil
Water
Kosher salt
¼ cup orange juice
2 tablespoons soy sauce
2 tablespoons rice vinegar
1 tablespoon cornstarch

DIRECTIONS:

1. Wash and dry the bok choy. Chop the leaves off of the tough stem and roughly chop them into 1 inch pieces. Peel and slice the garlic, and set it aside.
2. Prepare a small bowl with the orange juice, soy sauce and rice vinegar. In another small bowl, mix the cornstarch with 1 ½ tablespoons water until dissolved.
3. Heat the sesame oil in a large skillet over medium high heat. Add the chicken and cook for 5 minutes, stirring occasionally until browned. Remove the chicken from the pan. Add a little more oil and saute sliced carrots for 5 minutes. Move the carrots to the side to make space for the bok choy.
4. Add bok choy, 2 tablespoons water, and a few pinches of kosher salt and cook for 2 to 3 minutes until bright green and just tender, stirring occasionally and turning the bok choy once.
5. Add sliced garlic and cook for 30 seconds. Add chicken back to the skillet.
6. Reduce the heat to medium. Add the orange juice, soy sauce, and rice vinegar and stir to combine. Immediately drizzle in the cornstarch slurry, stirring constantly. Keep cooking about 1 minute until sauce thickens. Sprinkle with 1 pinch salt and serve immediately. Serve with rice. Garnish with sesame seeds.

This Week's Highlight: Rhubarb

Rhubarb is one of the first harvests of the season and a true sign that summer is on its way! Although it's commonly used like a fruit, rhubarb is actually a vegetable. Its bright pink stalks have a tart flavor that pairs wonderfully with strawberries and other sweet fruits.

How to Prepare Rhubarb:

- Wash the stalks and trim off the ends.
- Do not eat the leaves—they are not safe to consume.
- Chop the stalks into ½- to 1-inch pieces.
- Rhubarb can be baked into pies, crisps, muffins, and cakes, or cooked into sauces, jams, and compotes.

Easy Idea: Simmer chopped rhubarb with a little sugar and water until soft. Spoon it over yogurt, ice cream, pancakes, or oatmeal for a sweet-tart treat!

Rhubarb freezes beautifully, so if you can't use it right away, simply chop it and freeze it for later.