Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 02 | June 19/20, 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

Kale
Bok Choy
Lettuce
Onions
Squash
Fresh Pressed Apple Cider
Apple Cider Donuts

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.

Recipe Corner

Parmesean Tahini Kale Salad

INGREDIENTS:

For the salad--
1 bunch of kale, cut into bite sized pieces
1 can of chickpeas, drained
¼ cup extra virgin olive oil
1 teaspoon chipotle chili powder
1 teaspoon smoked paprika
kosher salt and black pepper
1 ½ cups Panko breadcrumbs
¼ cup + ½ cup grated parmesan

For the dressing--
½ cup extra virgin olive oil
½ cup tahini
¼ cup lemon juice
1 tablespoon dijon mustard
2 teaspoons Worcestershire sauce
1-2 cloves garlic, grated
½ cup grated parmesan cheese

DIRECTIONS:

1. Preheat oven to 425° F.
2. On a baking sheet, toss the chickpeas, 2 tablespoons olive oil, chili powder, paprika, and a pinch each of salt and pepper. Toss well to evenly coat. Bake for 15 minutes. Add ¼ cup parmesan, toss and bake 5-10 minutes, until extra crisp.
3. During the same time, on a baking sheet, toss the breadcrumbs with 2 tablespoons of olive oil and a pinch of salt. Bake 10 minutes, until toasted.
4. Meanwhile, add the kale to a large salad bowl. Massage a drizzle of olive oil into the kale. Let it sit to soften.
5. To make the dressing, combine all ingredients in a blender and blend until smooth. Add ¼ to ½ cup water to thin the dressing. Taste and adjust the salt.
6. Pour dressing over the kale, add ¼ to ½ cup parmesan and toss well. Top with breadcrumbs and chickpeas. Serve and enjoy!

Note: This salad is great with the addition of grilled chicken!

Adapted from Half Baked Harvest

This Week's Highlight: Fresh-Pressed Apple Cider

This week, we have some fresh-pressed apple cider for you! Our cider was frozen right after it was pressed last fall. We took it out of the freezer a few days ago so that we can share it with you these first few weeks of the CSA season! The only ingredient in our cider is our own apples. Please shake it up before you pour a glass as some of the apple pieces fall to the bottom. It will last in your fridge about a week before it will start to ferment (It is still okay to drink--Just will start to get fizzy). We hope that you enjoy it!

Our season is off to a great start! This week, we were able to plant 700 winter squash plants, 500 watermelon plants, and 250 pumpkins! We hope that these will grow into a wonderful fall harvest.