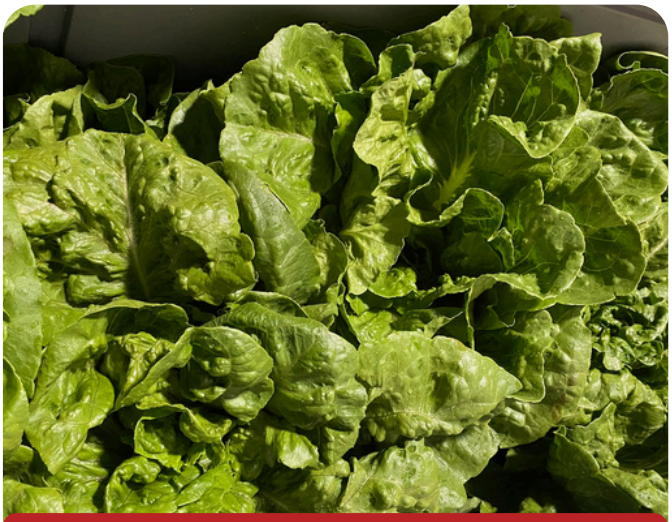
Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 03 | June 26/27, 2026

We have been enjoying the beautiful weather on the farm! This week, we have different types of squash for you to try. Yellow squash and green zucchini are the familiar looking common varieties. Patty pan is the circular one. All can be used similarly.

Next week, pickup will be on Friday, July 3 ONLY. We will not be open on Saturday, July 4. If you cannot come on Friday, please email or call and we will work something out. Hope you enjoy the holiday!



In Your Box

Yellow Squash
Patty Pan Squash
Zucchini
Onion
Lettuce
Swiss Chard
Blueberry Zucchini Bread

Field Notes

We are excited to start a new column in our newsletter where we share fun notes from our fields!

Did you know? ... We always keep a close eye on the weather. This week, Farmer Matt covered the zucchini plants with tarps in hopes of preventing hail damage. Thankfully, the forecast changed and the plants were good! On the farm, we have a lot to think through and manage. Hail can damage plants and their fruit, so it is imperative that we protect our harvest as best we can.

Recipe Corner

Blueberry Zucchini Bread

INGREDIENTS:

- 3 eggs, lightly beaten
- 1 cup oil (vegetable or avocado are good neutral options)
- 3 tsp vanilla
- 2 ¼ cup white sugar
- 2 cups shredded zucchini (or summer squash)
- 3 cups flour
- 1 tsp salt
- 1 tsp baking powder
- ¼ teas baking soda
- 1 Tbs cinnamon
- 1 pint blueberries

DIRECTIONS:

1. Preheat oven to 350. Lightly grease 4 mini-loaf pans (or 2 regular loaf pans).
2. Shread zucchini and sit aside on paper towels to release excess liquid.
3. Beat eggs, oil, vanilla, & sugar. Fold in the zucchini.
4. Add the flour, salt, baking powder, baking soda, & cinnamon. Gently fold in blueberries. Move to pans.
5. Bake 50 minutes, or until knife inserted in the center comes out clean.

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.