Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 04 | July 3, 2026

Phew! Hope you are staying cool this week. It was been a hot one here on the farm. Unfortunately, our AC in the shed broke this week, so we had to do all our Thursday prep in the heat. But...we still managed to get everything ready for you for the holiday weekend. We are just starting to pick our flowers. We have a few bouquets available this week in the market, but will have more in the coming weeks!

Happy 4th of July and Happy 250th Birthday to the USA! We hope you have a great weekend with your friends and family!

In Your Box

Lettuce
Kale
Carrots
Radishes
Kohlrabi
Zucchini
Squash (Yellow/Patty Pan)

This Week's Highlight: Kohlrabi

Don't let its unusual appearance fool you—kohlrabi is one of summer's hidden gems! This crisp, juicy vegetable has a mild, slightly sweet flavor that's often compared to broccoli stems or cabbage. Although it looks like a root vegetable, the round bulb actually grows above the ground, and both the bulb and leafy greens are edible. Simply peel the tough outer skin, then enjoy it raw with dip, grated into slaw, roasted with olive oil and seasonings, or added to soups and stir-fries. It's also an excellent source of vitamin C and fiber, making it a delicious and nutritious addition to your table.

Recipe Corner

Summer Kohlrabi Slaw

INGREDIENTS:

- 2 medium kohlrabi, peeled and julienned or grated
- 2 cups shredded cabbage (green or purple)
- 1 large carrot, grated
- 1 small apple, julienned (Honeycrisp or Gala)
- 2 green onions, thinly sliced

DRESSING:

- ¼ cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- Salt and freshly ground black pepper, to taste

DIRECTIONS:

1. Combine the kohlrabi, cabbage, carrot, apple, and green onions in a large bowl.
2. Whisk together the dressing ingredients until smooth.
3. Toss with the vegetables and refrigerate for at least 30 minutes before serving.
4. Garnish with fresh parsley or dill, if desired.

Serving Suggestion: This slaw is the perfect side dish for your Fourth of July picnic and tastes even better after chilling for a few hours. It also holds up better than traditional coleslaw, making it great for potlucks and cookouts.

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.