Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 06 | July 17/18, 2026

What an interesting week on the farm! The temps are blazing again and starting Thursday, the smoke has made it difficult for us to safely be outside picking and working in the fields.

Unfortunately, our first corn field is not as strong as we anticipated. We are giving you a share of it to try, but are bummed that it was distressed. We are hoping for a better outcome in the next field which should be ready in a few weeks. Pray the critters stay away!

In Your Box

Kale
Green Onions
Squash
Cucumber
Blueberries
Corn
Lettuce
Pancake Mix & Maple Syrup

Maple Syrup & Pancake Mix

Just like you, we also like to support other local farmers by purchasing things that we don't grow ourselves. Today we are sharing with you maple syrup from ***Lemmon Bros. Farms*** in Markleton. Since we have berries and maple syrup, we couldn't help but think about our favorite Buttermilk Pancake Recipe! We wanted to make it as easy as possible, so you just need to mix the wet and the dry ingredients and add an egg. Enjoy!

Recipe Corner

Bread and Butter Refigerator Pickle
No Canning Required

Pickling Spice Ingredients:

- ¼ tsp celery seed
- ¼ tsp mustard seed
- ⅛ tsp ground cinnamon
- ⅛ tsp ground allspice
- ⅛ tsp crushed red pepper flakes
- ⅛ tsp ground ginger
- ⅛ tsp ground tumeric
- 3 bay leaves
- 3 whole cloves

Pickles Ingredients:

- ¾ cup distilled white vinegar
- ¾ cup apple cider vinegar
- ¾ cup water
- 1 cup granulated sugar
- ½ cup brown sugar
- 1 tsp kosher salt
- 2 pickling cucumbers, sliced into ¼ in rounds
- ¼ white onion, thinly sliced

DIRECTIONS:

1. Combine the celery seed, mustard seed, cinnamon, allspice, ginger, turmeric, bay leaves, and cloves in a small bowl. * Note: You can also just use a general pickling spice instead of making your own!
2. Bring the white vinegar, apple cider vinegar, water, granulated sugar, brown sugar, and salt to a simmer. Gently stir to make sure all of the sugar is dissolved.
3. Add the sliced cucumbers and onion to a 16 ounce jar.
4. Add in 2 teaspoons of the pickling spice and carefully pour in the hot brine.
5. Cover and let sit in the fridge for 24 hours.

Recipe from Magnolia

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.