Stone Church Acres

Farmstand Post

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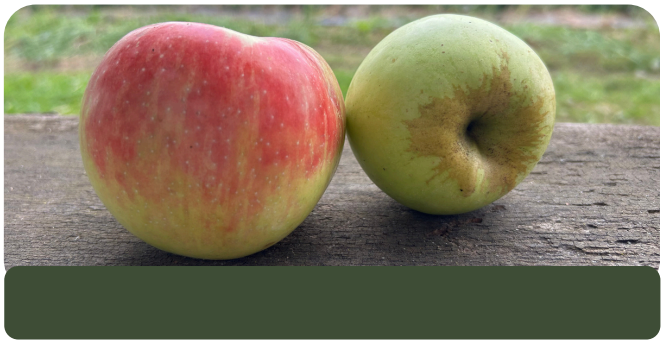
Well, we got rain! I guess this is one of those "be careful what you wish for" moments. We definitely needed the rain, but now we have too much. Some of our fields have flooded, and we are keeping a close eye on everything. We are still hopeful that we will have minimal damage from the rains this week.
On a much more exciting note, we picked our first variety of apples for the season! These early-season apples are called Summerset. They are a pretty flavorful apple for being such an early variety, and we hope you enjoy them!

In Your Box

Corn
Summerset Apples
Tomatoes
Kale
Summer Squash
Bok Choi



Frost Damage

With apple season just getting started here at the orchard, we thought it would be a good time to explain what frost damage can look like. The apple on the right in the photo below has frost damage. You'll notice a rough, corky, russeted area on the skin of the apple. While it may not look perfect, frost damage does not change the flavor of the apple, and the apple is completely safe to eat!
With the warm weather early in the season followed by a late frost this year, we did lose some apples. Thankfully, many of our apples survived, although some are showing signs of frost damage. It's just one of the challenges that comes with growing apples, and we're grateful for the crop we have!

Roast Pork with Summerset Apples & Onions

Ingredients:

- 1 boneless pork loin roast (2 lbs.)
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon olive oil
- 3 large Summerset apples, cut into 1-inch wedges
- 2 large onions, cut into ¾-inch wedges
- 5 garlic cloves, peeled
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed

Directions:

1. Preheat oven to 350°F. Sprinkle the pork roast with salt and pepper.
2. In a large nonstick skillet, heat the olive oil over medium heat. Brown the pork roast on all sides.
3. Transfer the roast to a roasting pan coated with cooking spray. Arrange the apples, onions, and garlic around the roast and sprinkle everything with rosemary.
4. Roast until a thermometer inserted into the pork reads 145°F, about 45–55 minutes. Turn the apples, onions, and garlic once during cooking.
5. Remove from the oven and tent the pork with foil. Let it rest for 10 minutes before slicing.
6. Serve the sliced pork with the roasted apples, onions, and garlic.

Recipe from Taste of Home