Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 12 | August 28/29, 2026

Apple season is here! Not sure if you know, but our little farm started because Farmer John had a passion for growing apples. We now have over 1,000 trees on this property. Apples are our favorite around here. A late frost did damage some of our trees, but we still have lots out in the field that will ripen in the coming weeks.

We have another field of corn ripening. We are hoping it will be ready in the next week or so.

In Your Box

Tomatoes
Bok Choy
Apples
Kale
Peppers
Free Pick

This Week's Apple Varieties

🍎 **Summerset** – A crisp, juicy apple with a delicious balance of sweet and tart. Great for snacking and versatile enough for baking and applesauce.

🍎 **Summer Rambo** – A beautiful old-fashioned heirloom apple with rich, sweet-tart flavor and a tender, juicy texture. Wonderful fresh, but especially good for baking and applesauce.

🍎 **Gala** – Sweet, crisp, and juicy with a mild, classic apple flavor. A family favorite that's perfect for snacking!

🍎 **Honeycrisp** – Sweet, juicy, and refreshing with just enough tartness to keep you coming back for another bite. A favorite for fresh eating.

Stuffed Pepper Soup

Ingredients:

- 2 pounds ground beef
- 6 cups water
- 1 can (28 ounces) tomato sauce
- 1 can (28 ounces) diced tomatoes, undrained **You can use fresh tomatoes too! See note below.
- 2 cups chopped green peppers
- 1/4 cup packed brown sugar
- 2 teaspoons salt
- 2 teaspoons beef bouillon granules
- 1 teaspoon pepper
- 2 cups cooked long grain rice

Directions:

1. In a Dutch oven over medium heat, cook and stir beef until no longer pink, breaking it into crumbles; drain. Stir in next 8 ingredients; bring to a boil. Reduce heat; simmer, uncovered, until peppers are tender, about 30 minutes.
2. Add cooked rice; simmer, uncovered, 10 minutes longer.

Recipe from *Taste of Home*

Note You can easily use fresh tomatoes instead of the can of diced tomatoes. One 28oz can of diced tomatoes is equilivant to about 3 ½ cups. Make this swap so you can use more fresh ingredients right from our farm!