Stone Church Acres

Farmstand Post

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We are excited to be able to offer little cucumbers this week! These small, crisp cukes are perfect for snacking, adding to salads, or dipping in your favorite dressing. Their bite-sized shape also makes them great for sandwiches, wraps, or even making quick pickles!

In Your Box

Apples
Corn
Tomatoes
Sweet Peppers
Swiss Chard/ Bok Choi
Cucumbers

Tomatoes

Second Tomatoes are here! These tomatoes may have a few small spots or imperfections, but they are still perfectly good to enjoy! Since they aren't quite as pretty as our firsts, we're offering them to our CSA members at a discounted price. Perfect for sauces, soups, salsa, or any recipe where looks don't matter but flavor does! And if you're looking for a larger quantity for canning, our discounted second-tomato price makes them a great option for filling those jars!

Corn Chowder

Ingredients:

- 4 ears sweet corn (cut off cob)
- 1 large onion
- 1 celery rib
- 1 Tbs butter
- 3 medium size potatoes (peeled/diced)
- 1 cup water
- 3 tsp chicken bouillon granules
- 1/4 tsp dried thyme
- 1/4 tsp pepper
- 6 Tbsp flour
- 3 cups milk
- 1 (very mild) hot pepper

Directions:

1. Combine onion, celery, potatoes, water, bouillon, thyme, pepper & corn.
2. Bring to boil.
3. Reduce heat; cover and simmer 15 min or until potatoes are tender.
4. Combine flour and milk and stir until lumps are gone; gradually stir slurry into soup.
5. Bring to a boil; cook & stir for 2 minutes until soup thickens

Recipe from Farmer John