Stone Church Acres

Farmstand Post

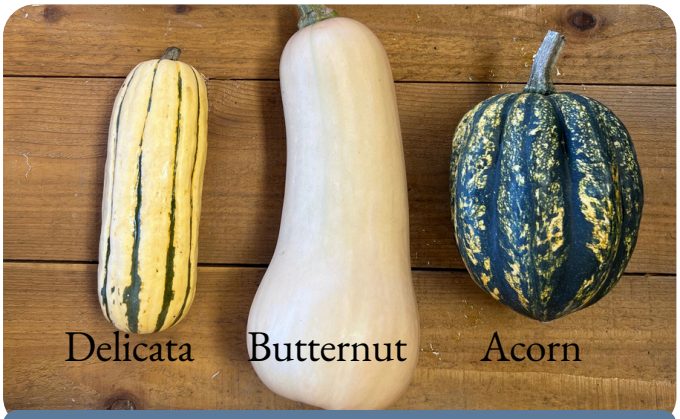
CSA Season 14 | Issue 17 | October 2/3, 2026

Next weekend we will be selling cider and donuts at two different festivals. We will be at ***Fort Ligonier Days*** on Friday (9am-7pm), Saturday (9am-7pm), and Sunday (10am-5pm) as well as the ***Washington Fall Market*** on Sunday from 11am-4pm. We hope that you will come find us if you go to either of these festivals!

We still have our speciality batch of Apple Burbon Jam from the Pickled Chef for sale in our market this week!

In Your Box

- Lettuce
- Corn
- Apples
- Green Onions
- Delicata Squash
- Butternut Squash
- Potatoes
- Peppers
- Pumpkin



Delicata Squash

If you've never tried delicata squash before, you're in for a treat! Delicata squash has beautiful cream-and-green striped skin and a sweet, nutty flavor that makes it a favorite fall vegetable. One of the best things about delicata is that the skin is completely edible, so there's no need to peel it before cooking. Simply cut it in half, scoop out the seeds, and slice it into half-moons. Toss with a little olive oil, salt, and pepper, then roast until tender and golden brown around the edges. It's delicious as a simple side dish, tossed into salads, or served alongside your favorite fall meal. Delicata is also a great choice if you're looking for something easy to prepare. We hope you try our recipe on the back →

Recipe Corner

Parmesan Delicata Squash

Ingredients:

- 1 medium delicata squash (about 1 ¼ pounds)
- 2 garlic cloves, minced (about 2 teaspoons)
- 3 tablespoons melted butter or extra-virgin olive oil
- 1 ounce finely grated Parmesan (about ½ cup)
- ¼ teaspoon fine sea salt
- ¼ teaspoon fresh ground black pepper

Directions:

1. Heat the oven to 425°F (220°C).
2. Cut the squash in half, lengthwise. Scoop out and discard the seeds. Cut each squash half into ¾-inch-thick slices resembling half-moons.
3. In a small bowl, stir together the melted butter and garlic.
4. Spread half of the garlic butter over the bottom of a 9 x 13 baking dish. Then, sprinkle all but 2 tablespoons of the Parmesan cheese on top.
5. Arrange squash slices on top of the cheese. Drizzle the remaining butter mixture over the squash and use your fingers to spread it over each piece. Season with salt and pepper. Sprinkle the remaining cheese on top.
6. Roast the squash for 20 to 30 minutes or until golden brown and tender.

Recipe from Inspired Taste

The potatoes in your basket this week are from Stahl's Potato Farm in Somerset, PA. This week we are giving you the variety Red Chieftain.