Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 19 | October 16/17, 2026

This is the last pickup day for our Group A - 10 week CSA's. Thank you so much for choosing Stone Church Acres this season for your fresh produce. We truly appreciate your business and are blessed to have the best customers! We hope that you will be back next year!

If you have any CSA crates in your possession, please return them to us by next weekend.

In Your Box

Lettuce
Popcorn
Apples
Potatoes
Peppers
Tomatoes
Squash
Onions

Popcorn

We are excited to share a cob of popcorn with you this week! We have been drying it, but it needs an additional 1-2 weeks out on the counter. When you are ready to pop it, put it in a paper bag, fold over the top, and microwave for 1-2 minutes. Listen closely and stop as soon as the popping stops. Alternatively, you can remove the dried kernels from the cob and cook them in a hot skillet with a little oil. Put a lid on the pot and listen until they stop popping!

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Butternut Squash Soup

Ingredients:

- 1 large butternut squash (about 3 pounds), halved vertically and seeds removed
- 1 tablespoon olive oil, plus more for drizzling
- ½ cup chopped shallot (about 1 large shallot bulb)
- 1 teaspoon salt
- 4 garlic cloves, pressed or minced
- 1 teaspoon maple syrup
- ⅛ teaspoon ground nutmeg
- Freshly ground black pepper, to taste
- 3 to 4 cups (24 to 32 ounces) vegetable broth, as needed
- 1 to 2 tablespoons butter, to taste

Directions:

1. Preheat the oven to 425 degrees and line a rimmed baking sheet with parchment paper. Place the butternut squash on the pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about ½ teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.
2. Turn the squash face down and roast until it is tender and completely cooked through, about 40 to 50 minutes (don't worry if the skin or flesh browns—that's good for flavor). Set the squash aside until it's cool enough to handle, about 10 minutes.
3. Meanwhile, in a large soup pot, warm 1 tablespoon olive oil over medium heat until shimmering. Add the chopped shallot and 1 teaspoon salt. Cook, stirring often, until the shallot has softened and is starting to turn golden on the edges, about 3 to 4 minutes. Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Transfer the contents to your stand blender.
4. Use a large spoon to scoop the butternut squash flesh into your blender. Discard the tough skin. Add the maple syrup, nutmeg and a few twists of freshly ground black pepper to the blender. Pour in 3 cups vegetable broth, being careful not to fill the container past the maximum fill line (you can work in batches if necessary, and stir in any remaining broth later).
5. Securely fasten the lid. Blend on high (or select the soup preset, if available), being careful to avoid hot steam escaping from the lid. Stop once your soup is ultra creamy and warmed through.
6. If you would like to thin out your soup a bit more, stir in the remaining cup of broth. Add 1 to 2 tablespoons butter or olive oil, to taste, and blend well. Taste and stir in more salt and pepper, if necessary. Enjoy!