

Stoney Meadow Farm 2009 CSA Weekly Beet



Locally grown with care~
your farmer

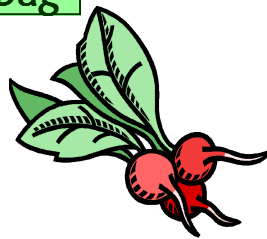
Week of June 22nd, 2009

Our family would again like to thank you and welcome you to the 2009 season. We are very excited to get to know all of you and richly blessed to have been given the opportunity to help and serve our community in this manner. We decided to start our CSA season, despite not having many things to place in the bags. We didn't want to continue postponing things, however we feel bad about how rather empty the shares are. Something I need to remind everyone of, including myself, is that CSA shares work that way; the shares get more full and even more full as the season moves on. So I apologize but at the same time want to convey to you that the weather has improved and we have had some great growing weather lately and things are really starting to take off. Once again, thank you for your excitement, cooperation and your patience.

Your farmer~
Andrea

What's In The Bag

Baby Spinach
Baby Arugula
Garlic
Popcorn
Radishes



What's Happening On The Farm

We've been busy. Late nights and early mornings trying to finalize all the paperwork things, continue planting and weeding. The weather has not been the most cooperative. It has been really cold. Temperatures finally began to warm up last week, so things really started to grow.

The potatoes and the peas are blossoming. We have also been hunting "spud bugs", as we fondly call them or Colorado Potato Beetles. They are unwelcomed guests in the potato patch. We also have a new unwelcomed guest eating our

Recipe of the Week

Popcorn Salad

2 cups finely chopped celery
1/2 cup chopped green onion
2 cups chopped water chestnuts
1 1/2 cups shredded cheddar cheese
1/2 cup crisp cooked bacon
12 cups pre-popped popcorn

Dressing

2 cups mayo (not miracle whip)
2/3 cup sugar
1 tsp vinegar

Mix all...Pour dressing over...toss...chill.
Refrigerate until ready to serve.

Please note: Mix in a large bowl, popcorn will reduce in size after dressing is poured on top.



Organic Popcorn on the Cob

To microwave: place cobs into a paper bag. Then place the bag in your microwave for 2 minutes and enjoy. (Times may vary.)

Another great way to pop is to cut kernels of the cob and place them into a popcorn popper.

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