



Maple Syrup

Just like you, we also like to support other local farmers by purchasing things that we don't grow ourselves. Today we are sharing with you maple syrup from Lemmon Bros. Farms in Markleton.

IN YOUR BOX:

- Rhubarb
- Strawberries
- Lettuce
- Kale
- Maple Syrup

Welcome!

Welcome to Stone Church Acre's 2021 CSA season! We are so excited that you are part of our farm-family this summer. We are pleased to share that, as of now, it looks like we are in for a full season of produce. Unlike last year when the late frost took out many of our favorite fruits, we should have plenty of apples to go around later this summer and we are thankful!

For the next few weeks, we plan to continue with our pick-up procedure from last summer (text from your car and someone will bring out your basket). We are hoping to open up our farm market for in-person shopping in July whenever we have extra produce for sale! We will let you know when that is an option.

Sustainable Agriculture

We practice sustainable agriculture, so we only spray our produce when absolutely necessary to keep it from getting completely eaten by bugs. Our hope is that all our produce will be bug free, however, we also want to avoid harsh chemicals, so sometimes, you may encounter a bug or two. We are doing our best to get you the highest quality produce using the least amount of sprays.

Recipe Corner: Strawberry Rhubarb Crunch

Each week we will provide you with a recipe to try using produce from your basket.

Ingredients:

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| 1 cup all-purpose flour | 2 cups sliced fresh or frozen rhubarb |
| 1 cup packed brown sugar | 1 pint fresh strawberries, halved |
| 3/4 cup quick-cooking oats | 2 Tbs. cornstarch |
| 1 tsp cinnamon | 3/4 cup sugar |
| 1/2 cup butter | 1 cup water |
| | 1 tsp. vanilla |

Directions: Preheat oven to 350. In a bowl, combine the first four ingredients; cut in butter until crumbly. Press half into an ungreased 9-in square baking pan. Combine rhubarb and strawberries; spoon over crust.

In a saucepan, combine sugar and cornstarch. Stir in the water and vanilla; bring to a boil over medium heat. Cook and stir for 2 minutes. Pour over fruit. Sprinkle with remaining crumb mixture. Bake for 1 hour.