

SMASHED POTATOES AND RADISHES WITH BACON VINAIGRETTE

Adapted from rubarbandlavender.com

3 lb potatoes, in 1" chunks	2 garlic cloves, minced
2 bunches radishes, tops on	2 Tbsp grainy mustard
olive oil as needed	2 tsp honey
salt and pepper as needed	4 Tbsp apple cider vinegar
<u>Warm Bacon Vinaigrette</u>	¼ tsp kosher salt
6 slices bacon, finely diced	⅛ tsp pepper

1. Boil potatoes until fork-tender but not falling apart. Drain and let cool.
2. Remove tops from radishes and reserve. Cut radishes in half and set aside.
3. Preheat oven to 425°F. Spread potatoes on greased sheet pan(s). Smash potatoes. Drizzle with olive oil and season with salt and pepper. Roast 20 minutes, flip potatoes, drizzle with more olive oil, and season with more salt and pepper. Continue roasting 30-40 minutes until the potatoes are crispy.
4. After flipping the potatoes, add radishes to a sheet pan, drizzle with olive oil, season with salt and pepper, and toss to coat. Roast 25-30 minutes until fork-tender. Toss radish leaves with olive oil and kosher salt and scatter over the radishes. Roast another 5-7 minutes until leaves begin to crisp.
5. While veggies are roasting, add bacon to skillet over medium heat. Cook bacon until browned and crispy. Add garlic and briefly sauté until fragrant.
6. Stir grainy mustard and honey into skillet and carefully add apple cider vinegar (it may splatter). Let simmer 1 minute, and remove from heat.
7. To serve, transfer potatoes onto a serving platter. Top with radishes and drizzle with vinaigrette.

SAVORY ROASTED PEARS & ONIONS WITH HALLOUMI

Adapted from heartbeetkitchen.com

3 medium pears, still slightly firm, quartered vertically, seeds removed	3 Tbsp olive oil
1 medium red onion, in wedges	1 ½ Tbsp maple syrup
4 sprigs thyme	6 oz halloumi cheese, in 1/2" slices
¼ tsp sea salt	¼ c toasted pepita seeds

1. Preheat oven to 350 F. Place pear quarters in a 9x13 baking pan with red onion and thyme. Season with salt, pour olive oil and maple syrup over everything, and toss to coat.
2. Bake 25 minutes. Turn contents of pan and bake 20 more minutes until browned and caramelized. Remove from oven and discard thyme.
3. Heat a non-stick skillet to medium high. Add slices of halloumi and cook for 1-2 minutes on each side until browned and soft.
4. Add halloumi to baking pan and toss. Empty onto serving plate and toss with toasted pepita seeds. Serve.



Summer CSA News



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Pears: There is no “right” time to eat a pear but you can tell ripeness by lightly squeezing. If you don’t know what ripeness you like, experiment and eat them at all stages of green to yellow! To speed up ripening, put pears in a closed paper bag with an already-ripe apple or banana. Check daily. To slow down ripening, refrigerate.

Fall Squash (honeynut and spaghetti): Store in a cool, dry, dark place, but ensure they do not freeze. They can keep up to 3-4 months, but once cut, you can wrap them in plastic and refrigerate 5-7 days.

Peppers: Wrap unwashed in a paper towel to absorb any moisture, and keep in the veggie drawer of your refrigerator. In order from mild to spicy, we expect to see red or yellow bell peppers, green bell peppers, jalapenos, serrano peppers, and cayenne peppers.

Leafy greens: Store unwashed in its plastic bag. Or chop, wash, and dry with a salad spinner, and return to plastic bag with a dry paper towel to absorb moisture. Always refrigerate.

Potatoes: These potatoes are freshly dug and not yet cured. These should be stored in the refrigerator in a paper or perforated plastic bag in the dark. When ready to use, scrub well, peeling is optional.

Ready or Not, Here it Comes

Already this season we've seen a couple numbers beginning with 4 in our daily low temperature forecasts. It should be pretty warm for a little while longer, but before we know it, the summer season of 2025 will be coming to an end. The sequence of a late spring, extremely wet early-to-mid-summer, a blazing July, and a parched August has made for a challenging growing season, to say the least. Maybe this fall things will calm down to balance the swings so far, but we've been in this long enough to expect the unexpected.

Despite all of these curveballs to a normal season, we managed to harvest some good crops. The tomatoes were and continue to be prolific this summer, so we hope you set yourself up for cold weather with freezing and canning while you have the opportunity. If that's not your thing, don't worry, because we've got our own fresh batches of marinara and salsa that can keep your pantry shelves stocked through the winter. We had some germination failure in our greens this summer because of the high temps, but the fall crop looks pretty good. Many of you may have also had your first taste of delicata, spaghetti squash, or honeynut this year. Lots of goodness still to come in the form of fall squash.

I hope you are not just now realizing the sweet corn season in Kentucky is only about 6-8 weeks long, in a good year. You have to enjoy it while it lasts. We got our fill of some great certified organic, pesticide-free, non-GMO sweet corn. We gladly overlooked the imperfections near the tip of some of the ears. "Perfection" every time with sweet corn usually comes with lots of baggage like pesticides and who knows what else. While sweet corn winds down, some popcorn has come in from the field and is beginning to dry. You'll be the first to know when it's ready for popping.

Our last scouting report from the sweet potatoes is that they are about the size of carrots, so may still be awhile longer for them, but signs are promising so far. The regular potatoes are all in the cooler, with a mix of white, red, and gold for you. Fall lettuces, greens, root crops, and the like are out of the greenhouse, planted in the fields and poised to grow in the cool days of fall.

The hens gradually lay less and less eggs as the days get shorter, so be sure not to miss out on them. Egg CSA shareholders will of course still get first dibs. We are stocking the freezer with pork and chicken, so you can add some bacon, sausage, chicken wings, and chicken legs to your CSA order. The focus on pork and chicken right now prepares us for October and November, when our meat processing schedule is all turkeys, all the time. The heritage and broad-breasted turkeys are sizing up nicely, and they, like the other farm animals, really like the cool weather.

It's a good time to sign up for a fall share, to secure your supply of all these wholesome vegetables. As the days get shorter and the nights get cooler, you will have a sense of security knowing good food will be there for you and your family. With a diversified farming operation like this, there are bound to be a few crops that under-perform. We do our best, but perfection is a goal, not a reality. Optimism is our policy at Elmwood Stock Farm, and all-in-all, we weathered a tough growing season pretty well. Cross your fingers, there is not an abnormally early killing frost. The sun is shining, plants are in the fields, and there is water in the creek. Ready or not, fall and winter are coming. Life is good. —Mac Stone

Remember to use your CSA credit!

If you sign up for Fall CSA, you can carry your credit forward. If you end with summer, be sure to your credit by the end of the season. To see your credit:

- 1. Log in**
- 2. Click Account Activity**
- 3. View your Credit On Account**

Email hello@elmwoodstockfarm.com or call 859-621-0755 with any account questions. Thank you!

Last farm tour of the season!

Saturday, September 13, 9:00 AM

To learn how to attend for free, visit:

<https://elmwoodstockfarm.com/farmtoursandevents/>