

ORZO WITH BUTTERNUT AND SAUSAGE

Adapted from dishesrecipe.com

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| 1 butternut squash, peeled, seeded, diced | |
| 2 Tbsp olive oil, divided | 1 tsp ground cumin |
| salt and pepper to taste | 15 oz black beans, drained, rinsed |
| 1 c orzo pasta | 1 c fresh spinach |
| 1 lb bulk pork or turkey sausage | 1 c grated parmesan |
| 1 onion, finely chopped | juice of 1 lemon |
| 1 clove garlic, minced | 1 Tbsp chopped fresh parsley |

1. Preheat oven to 400°F. Toss diced butternut squash with 1 tablespoon olive oil, and season with salt and pepper. Spread squash on baking sheet and roast 25-30 minutes, or until fork-tender.
2. While squash roasts, cook orzo to package instructions. Drain and set aside.
3. In a large skillet, heat remaining tablespoon of olive oil over medium heat. Add sausage and cook, breaking it up with a spoon, until browned.
4. Add onion and garlic to skillet with sausage. Cook 3-4 minutes, until onion becomes translucent and fragrant. Stir in cumin and cook 1 more minute. Add black beans and spinach, stirring until spinach wilts.
5. Add roasted butternut squash to skillet and mix well. Gently fold in the orzo and Parmesan. Squeeze lemon juice over skillet mixture.
6. Serve warm, garnished with fresh parsley if desired.

4 INGREDIENT HEARTY CABBAGE GRATIN

Adapted from kirbiecravings.com

- 10 slices jowl bacon, sliced in 1" pieces
- 1 medium cabbage, in 8 equal wedges
- 1 ½ c heavy cream
- 1 ½ c Gruyere cheese, grated

1. Preheat the oven to 400°F.
2. Heat a 10-12" cast iron skillet over medium high heat. Add bacon and cook until the fat is rendered and the bacon is crispy, 5 to 7 minutes.
3. Remove the bacon from the skillet, leaving the bacon grease still in the pan.
4. If desired, season cabbage with salt on both sides. Working in batches, add cabbage to skillet over medium high heat. Cook until charred on each side, about 2 minutes per side. If needed, add oil when searing the second batch.
5. Add all seared wedges back into the skillet in a pinwheel shape. Pour heavy cream over cabbage. The heavy cream should come up about 2/3 of the way up the cabbage wedges.
6. Sprinkle the cooked bacon over the top followed by the gruyere cheese.
7. Bake for 20-30 minutes until cabbage is tender and cream is bubbling.



Fall CSA News



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FINAL WEEK



Make sure you have used up all of the Farm Credit in your account. If you don't add items when you are logged in, then call or email the farm and we'll help you use your credit.

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

Carrots, Radishes, Beets, Turnips: Remove the root from the greens if they are attached and store separately in the fridge.

Jarred Items: It's the best time of year to include favorites like Honey, Diced Tomatoes, Marinara, BBQ, Kvass, Ferments, or Salsa in your seasonal recipes—think chili, lasagna, soups, or what about as a pizza topping?

hello@elmwoodstockfarm.com | 859.621.0755

Weathering 2025

Rode hard and hung up wet is how I'd characterize this year's growing season. Our production systems were tested over and over this year. Talking with our farmer friends, nobody can remember receiving so much rain, and the numbers confirm recollections. The time span January through April was the wettest on record for the past 130 years. Our reactions progressed from "geez" to "gimme a break" to "relentless" to "incessant." Rainwater is the lifeblood of our business to be sure, but this spring, the soil rarely dried out enough to breath well. That meant we couldn't till and plant and sow in a timely manner. We were well prepared to weather such a season having systematically built rich soils. Soils with sound drainage systems and diverse soil food web are quite resilient. It takes more than a little rain to throw us out of kilter. But geez!

This year there were so many times we would have our transplants ready and the setter already hooked up to the tractor, just to get more rain before soil conditions were right. We would look at each other, knowing there was absolutely nothing we could do about it. And then it would dump three or four or five inches on top of that, adding insult to injury. Your first reaction might be to wonder why farmers would be so put off by a little rain, after all, haven't we heard of rainjackets? It's not the people who protest working in the rain, it's the soil: the ultimate taboo of farming is to work wet ground since it destroys the very structure we have been developing. So we would look at each other again, then recalibrate our work around, knowing planting was at least four or five days out. This usually meant harvesting crops in the mud. The harvest team would bring in bins of root crops that looked like a bin of mud balls.

Not to worry though. One of the Laws of Nature is the more diverse an ecosystem is, the more stable it is. I love to tell you in these newsletters about our Maury Silt Loam soil here on the farm, and how that soil has great physical characteristics to allow good drainage. That gives us a leg up in a spring like the one we had in 2025. The wildly complex array of bacteria, fungi, yeasts, nematodes, arthropods, earthworms, ants, roots, and exudates means the ones that like wet conditions thrive for a while, while the aerobic lovers chill. We are all about aerobics out here, so we know they will jump back when it dries out a bit. Soils with good structure provide little hibernation zones while unhealthy soils tend to suffocate many species in wet conditions.

Our relationship with you also buffers our business model to withstand such a torrent of rain. By growing so many different crops, any one vegetable that performs poorly is only a portion of all that we grow and sell. Home gardeners can attest to the extreme heat this summer causing problems for tomatoes. When temperatures weren't right, the tomatoes took their sweet time to ripen.

Our investment in the high tunnels for tomatoes paid off, as they persisted this year while their brethren out in the field quickly withered out in the elements. We learned quickly to sow and plant as much as possible when we did get good working conditions. Weeding became hand work for the guys when it dried out enough to run a shallow hoeing down the rows when tractor/implement cultivation was out of the question.

Then the late summer drought made us miss all that early season rain. Our irrigation systems did their best to keep the produce hydrated. The pump only has so much capacity, so each field or zone got its ration of water for a while until it was another zone's turn, when we would turn the valves and reconfigure the hoses to send the water there instead. Our Maury Silt Loam and all its inhabitants work together to help us in times of drought too. As they move through the soil, the microbes and insects align the soil structures into aggregates, and within the aggregates are chambers that hold water. We were thankful for every last one to get us through this year's long dry spell.

Given the meteorological hand we were dealt, we end the 2025 CSA fall season feeling rode hard and hung up wet. But, this is not a poor-poor pitiful me story. Our systems and our people are pretty resilient, and we came through relatively unscathed. We have lots of sweet potatoes, carrots, and winter squash squirreled away. We have lots of greens under frost blankets and in high tunnels awaiting harvest. Plans for 2026 are well underway. It's your support and kind words that keep us going. There's no way we are going to let a little rain keep us from our mission to provide nourishment to so many people. Thanks for weathering 2025 with us. We look forward to seeing you in the new year. —Mac Stone

Thank you for joining us for the Fall 2025 CSA season!

You can find us this winter:

- **Georgetown:** Elmwood Stock Farm, 3520 Paris Pike, Monday-Friday 9:00-5:00
- **Lexington:** Lexington Farmers Market, Greyline Station, 101 W Loudon Ave, Saturdays, 9:00-1:00
- **Cincinnati:** Hyde Park Farmers Market, MadTree Brewing, 3301 Madison Rd, Sundays, 10:00-1:00

Keep an eye on your inbox for 2026 Earlybird Signup!