

HERBED SWEET POTATO SALAD

Adapted from Delish.com

Salad

- 2 lb Sweet Potatoes, peeled and cubed
- 1 small red onion, thinly sliced
- 2 tbsp extra virgin olive oil
- salt and pepper to taste
- ½ cup dried cranberries
- ½ crumbled feta
- ¼ cup chopped parsley

Dressing

- 2 tbsp apple cider vinegar
- 1 tbsp dijon mustard
- 1 tbsp honey
- ½ tsp ground cumin
- ¼ ground paprika
- ¼ cup extra virgin olive oil

1. Preheat oven to 400° and arrange a rack in the center. On a large baking sheet, toss potatoes and onion in 2 tbsp olive oil. Season with salt and pepper to taste. Arrange in a single layer.
2. Bake potatoes and onion until tender for about 20 minutes. Let cool 10 minutes, then transfer to a large bowl.
3. To make dressing: in a small bowl, whisk together vinegar, mustard, honey, cumin and paprika. Gradually pour in remaining ¼ cup oil, whisking constantly until emulsified. Season with salt and pepper to taste.
4. Add dressing, cranberries, feta and parsley and toss to combine. Serve.

COCONUT & CHILE BRAISED WINTER SQUASH

Adapted from Food52

- 1 Large Butternut Squash
- 3 tbsp olive oil, divided
- salt to taste
- black pepper to taste
- 1 med. onion, finely chopped
- 3 garlic cloves, chopped

- 1 tbsp ground coriander
- 1 tbsp fresh rosemary, minced
- 1 13.5 oz can full fat unsweetened coconut milk
- 3 tbsp chile sauce, like harissa

1. Peel squash and halve lengthwise. Remove seeds and stringy flesh. Cut into ¾ inch chunks.
2. On a sheet pan, toss squash with 1 tbsp olive oil. Salt and pepper it generously.
3. Heat broiler. Place rack 4-5 inches from heating element. Broil squash for 3-4 minutes. Flip and broil for 1-2 minutes, or until both sides are nicely charred.
4. In a deep skillet, heat 2 tbsp olive oil over medium heat. Sauté onion until tender, then add garlic, coriander, and rosemary, and sauté a minute longer. Add charred squash and stir to coat evenly.
5. Add coconut milk, harissa, a pinch or two of salt, and simmer. Cover pan halfway and braise for 20 minutes or until the squash is fork-tender. Add water as needed if the sauce starts to dry.
6. Add more salt or chili sauce as desired. Serve warm with rice and/or any protein.



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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.



CABBAGE, CARROTS, WINTER RADISHES, HAKUREI, AND BEETS

Store in the cold area of the fridge; these will keep a long time.



WINTER SQUASH

Store in a cool, dry location, but don't let freeze; once cut, refrigerate and use within 5-7 days.



JARRED ITEMS

Favorites like Honey, Marinara, BBQ Sauce, Kvass, Ferments, or Salsa can round out your pantry and complement your meats and veggies.



SWEET POTATOES

Store sweet potatoes at room temperature and they will keep for weeks or months.



FRESH HERBS

Place in water in the refrigerator.



ETERNAL OPTIMISM

It does seem easier to get more rest when it gets dark a little after five. But as nice as winter rest is, this year's dance with Mother Nature is also well underway. This cold is bitter, and soon this ice will yield to the mud, a different challenge altogether.

As farmers, we are eternally optimistic that this year will be the best yet. That is part of the calling.

The slower pace gives us time to really hone in on what went well last year, and what did not, and why. Were our acreage estimates about right? Did we have the right people in the right places at the right time? We break down each and every crop as well.

I'll use sweet corn for example. Did the early varieties actually perform as expected in colder soils, and how big did the ears get? Did the successive planting dates schedule work out to stagger harvest, given the varieties selected? How tasty were those varieties? Did the husks cover the ears well enough to protect the kernels from insects? Did CSA shareholders get all they wanted or expected? Should we invest in taller electro-net to keep coyotes out of the patch, since the short ones that have worked for raccoons for years are no

barrier for them? The list goes on. Our spreadsheets inform us in a structured sort of way. The numbers don't lie, as long as they are good numbers. Our system of allocating time to each marketing outlet generates a lot of data. It takes due diligence and patience to massage the data into functional information to guide decision-making. How much overhead should CSA pay for? By tracking each crop from seed to you, we now know how much it cost us to put each item into your hands. In some places, we can identify where the labor was too high or the variety performed poorly, and we need to make adjustments to improve our efficiency. In others, we did a pretty good job and are optimistic we can do it that well again this year.

Regardless of the numbers, we will continue to grow and raise certified organic foods. Certainly, we have to generate enough revenue to feed our addiction to tending the soil and caring for animals, so we invest in the data to keep us on track. But much of what we decide is based on our principles.

It costs more to raise poultry the way we do, but having evaluated the options, it seems to be the best for the birds. Providing a wholesome noon meal to our staff has value far beyond the bottom line.

The seed catalogs already have dog-eared pages, and with our eternal optimism, some seeds, plugs, starts, and rhizomes have already been ordered. Our longstanding

relationship with other organic farmers that provide us with some mushrooms or fruits is a valuable part of any stable food system. Valentine's Day is our "heat the greenhouse" day to get spring started, although we usually move it up or back a week, depending on the long-range forecast at the time.

Coordinating greenhouse space for each crop and scheduling when the plants will be ready to go to the field, which makes room for other plants for summer, is tedious. With each variety having different seedling vigor, growth rates, and root ball development potential, timing is tricky, but we have acquired various tools and skills to adapt to most situations as they arise. Learning from past experiences feeds our eternal optimism.

For now, we will take what the numbers tell us, combine that information with what we remember about each crop or market, and map out a strategy for the coming growing season. We have every reason to be optimistic. We have established a solar-powered farm production system that gets better every year, we have good people to work the land, and we have customers who thrive on the fruits of our labor. Thank you for allowing us to be your food farmers.

With your support, the numbers look better every year, and that is cause for even more optimism.

Mac Stone

SUMMER CSA

SIGN UPS ARE OPEN

Subscribers who buy their Summer Share early set the farm up for success directly by funding our summer preparations, and later receive a Summer harvest that's better and more nutritious than other options in the marketplace.

If you haven't already, we invite you to claim your Summer Share.

And if you have, thank you, sincerely. We can't wait to share the bounty of our organic farm with you.



Scan to choose your
Summer Share

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