

WHO'S YOUR FARMER?

TONY SCHULTZ & KAT BECKER

stoney acres farm



DESCRIBE YOUR FARM

I live on the farm with my wife, Kat, and our two sons and one daughter. We are a third-generation family farm in our own 10th season of production. We are located in North Central Wisconsin near Athens. We have a Certified Organic farm with vegetables, herbs, fruit, flowers, maple syrup, grass fed beef, pastured pork and eggs, and organic grains. We hold pizza nights every Friday May through the end of October. All of the ingredients on the pizza come right from our farm, with the exception of the cheese.

WHAT BROUGHT YOU INTO FARMING?

We are third-generation farmers who believe in creating a family farm to serve our local community, move toward environmental sustainability, and provide a beautiful and constructive setting to raise a family.

WHAT DO YOU LOVE MOST ABOUT FARMING?

We love spending time outside! Also, getting to witness things we would never see if we weren't sighing in the dirt on our hands and knees, like endangered salamanders and sleeping bumble bees.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about farming is the unpredictability and complexity of the weather.

WHAT IS YOUR HOPE FOR FARMING?

The family farm has been a central form of economic democracy in our country, and we hope to reinforce this tradition to support a healthy and socially just world.

WHERE CAN YOU BE FOUND?

You can contact us at 715-432-4683. You can also reach us via email at: info@stoneyacresfarm.net. We are located 5 miles straight north of Athens at: 7002 Rangeline Road, Athens, WI 54411. Our Facebook page: Stoney Acres Farm We will be at the Wausau Winter market on Saturdays through the end of April.

RECIPE: WINTER ROOT VEGETABLE BEEF STEW

INGREDIENTS:

- 1.5-2 lbs grassfed beef, cut into 1 inch pieces
- 2 rutabagas, chopped
- 3 turnips, chopped
- 3-4 carrots, chopped
- Celeriac, chopped
- 5-6 small potatoes
- 3 stalks celery, diced
- 1 large onion, diced
- 3 tomatoes, skinned and diced
- Extra Virgin Olive Oil
- 1 cup good quality red wine
- 2 cups beef stock
- Celtic sea salt
- Pepper to taste

DIRECTIONS:

Heat 2-3 tbsp olive oil. Add the onion, celery, and carrots. Saute until onions are tender and celery has cooked through. Set aside. In Dutch Oven, heat 2 tbsp olive oil. Brown the beef stew meat. Add the onion, celery, & carrot mixture, and tomatoes to the beef stew meat and saute for 3-5 minutes. Add the beef stock, red wine, turnips, rutabagas, and celeriac. Season with sea salt and crushed pepper. Bring to a boil, reduce heat, cover, and simmer for 2-3 hours. Add the potatoes and simmer about 20 minutes before serving. Goes great with sweet potato fries.