



On The Farm

Thank you for all the support last week when we had the peach ice cream! We decided to ask our friends at Crave Frozen Desserts to make us another batch! And thankfully, we still have plenty of peaches so we could make that happen! We are excited that we will have it again this weekend!

IN YOUR BOX:

- Celery
- Beans
- Tomatoes
- Squash
- Apples
- Sweet Peppers
- Lettuce
- Plums (Full), Corn (Full)
- Cucumber (Full)

New This Week

Honeycrisp apples are ready! These are always one of the most popular varieties. They are great snacking apples! This week, we also have celery for you. Fresh celery is a little stronger and more bitter tasting than the celery that you get at the grocery store.

Rather than eating our celery raw, we recommend using it chopped and sautéed with onions and carrots in soup, casseroles, and baked dishes! You can also freeze chopped celery for your Thanksgiving stuffing. We love using the tops when making homemade veggie or chicken broth!

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday.

Submit your pre-order via this link. Place orders by 10am Thursday morning.



Recipe Corner: Farmer John's Baked Apples

Ingredients:

- Apples
- Raisins
- Brown sugar
- Butter
- Cinnamon

Directions:

1. Core the apple with a knife by cutting all the way around the middle so the skin doesn't split.
2. Place the cored apples in a casserole dish (your choice on how many you want to do at once).
3. Fill core with raisins, brown sugar and place a small pat of butter on the top.
4. Sprinkle with cinnamon.
5. Bake at 350 degrees for 25 minutes.