



On The Farm

We have enjoyed a beautiful week on the farm. We took a ton of apples to the press on Thursday to help prep for the Covered Bridge Festival next weekend! See below for details about the festival.

IN YOUR BOX:

Apples

Fresh-Pressed Apple Cider

Lettuce

Tomatoes

Sweet Peppers

Broccoli (Full)

Sally's Cider Press

It is that time of year when we start to take our apples to our favorite cider press! The cider that we gave you earlier in the season was frozen from last fall. Yesterday, we made our first trip of the year to Sally's Cider Press in Zelienople. All the apples used in this cider are from our orchard and are washed before they are pressed. We carefully choose different varieties to mix together in the cider to create a balance of sweet and tart. The cider goes through a UV light to kill bacteria without changing the flavor and does not contain any preservatives. The only ingredient in our cider is apples! Be sure to shake up the container before you drink it because the apple bits settle on the bottom.

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available weekly. Place orders by 10am Thursday morning.



We hope that you will come see us at the **Covered Bridge Festival** NEXT WEEKEND on September 21-22. It will be open from 10am-5pm both days. We will be selling cider and donuts!

Recipe Corner: Apple Cake

Cream Together: 2 cups sugar
4 eggs
1 1/2 cups neutral oil

Sift together: 3 cups flour
1 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon

1. Add dry ingredients to the wet ones.
2. Add 3 cups cubed apples, 1/2 cup maraschino cherries (optional)
3. Grease & flour standard loaf pan. This recipe makes 2 loaves.