On The Farm

We are entering apple season and are very excited about it! Our grandchildren and faithful volunteers helped us sort apples this week by size and quality.

Our corn is from Yarnick's this week.

IN YOUR BOX:

Sweet Peppers

Tomatoes

Corn

Beets

Apples

Swiss Chard (Fulls)

Apple Harvest

We are currently picking Jonathan, Cortland, Summer Rambo and Honeycrisp apples. Honeycrisp are commonly enjoyed raw. The others are good for eating raw as well as cooking and baking.

One delicious way to use your apples this week is to make a simple apple sauté to put on top of yogurt or oatmeal. Peel and slice (or chop depending on preference) one or two apples. Sauté in 1 Tbs. butter and a few shakes of cinnamon. Add 1 Tbs. of maple syrup and sauté over medium heat until the apples are tender. You can also add chopped nuts (walnuts or pecans work best) for added crunch. Finish with a pinch of salt. Enjoy!

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday. Submit your order via this link. Orders are due by 5pm on Wednesday night. We sometimes have a few things available for purchase in the market if you forget to order!

Recipe Corner: John's Favorite Corn Chowder

Ingredients:

4 ears sweet corn (cut off cob)
1 large onion
1 celery rib
1 Tbs butter
3 medium size potatoes (peeled/diced)
1 cup water
3 tsp chicken bouillon granules
1/4 tsp dried thyme
1/4 tsp pepper
6 Tbsp flour
3 cups milk
1 (very mild) hot pepper

Directions:

Combine onion, celery, potatoes, water, bouillon, thyme, pepper & corn. Bring to boil. Reduce heat; cover and simmer 15 min or until potatoes are tender. Combine flour and milk; gradually stir into soup. Bring to a boil; cook & stir for 2 minutes.

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