On The Farm

The apple harvest is plentiful. We were able to pick many bushels of Honeycrisp this week! We are excited to share more with you this week. Next week, the cider press opens, so we will start our weekly trip to press apples!

IN YOUR BOX:

Tomatoes

Peppers

Beets (Halfs)

Greens/Herbs (Fulls)

Apples

Fall Festivals

This fall, we will be selling our cider at 2 festivals!

September 20-21 // Covered Bridge Festival at the Ebenezer Bridge in Mingo Creek County Park. Hours: Saturday and Sunday, 10am-5pm. We have been at this market for a number of years and enjoy seeing many of you there too!

October 10-12 // Fort Ligonier Days in Ligonier, PA. Hours: Friday & Saturday 9am-7pm // Sunday 10am-5pm. We are excited to participate in this festival for the first time!

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: Apple Bread

Ingredients:

3/4 c. granulated sugar
1/2 c. 2% milk
1/2 c. vegetable oil
1 large egg
1 tsp. vanilla extract
2 c. all-purpose flour
2 tsp. baking powder
2 tsp. cinnamon
1/4 tsp. salt
2 c. diced fresh apples (peeled and cored)

Glaze:
1/2 c. powdered sugar
1/2 tsp. cinnamon
2-3 Tbs. heavy cream

Directions:

1. In a medium bowl, stir together the sugar, milk, oil, egg and vanilla. In a separate bowl, combine the flour, baking powder, cinnamon and salt. Add the dry ingredients to the wet ingredients and stir until just combined.
2. Fold the diced apples gently into the batter and pour into a greased 8 ½ x 4 1/2" loaf pan. Bake for 50-60 minutes at 375. A toothpick inserted in the center of the bread should come out clean. Move to rack for cooling.
3. To make the glaze, combine the powdered sugar and cinnamon in a small bowl. Add 2 Tbs. of heavy cream. Mix until it is smooth. Add more heavy cream, one tablespoon at a time, until the glaze is thin enough to spread or drizzle.
4. Spread glaze after bread is cooled. Enjoy!

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