

Covered Bridge

Come see us at the Covered Bridge Festival at the Ebenezer Bridge in Mingo Creek County Park on Saturday and Sunday this weekend! We are selling cider, slushies and donuts from 10am-5pm both days. Hope to see you there!

IN YOUR BOX:

Fresh Pressed Apple Cider

Apples

Peppers

Tomatoes

Green Onions

Beets

Bok Choi

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!

Fresh-Pressed Apple Cider

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 second 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!

Recipe Corner: Warm Bok Choi, Beet & Apple Cider Skillet

Ingredients

2 small bok choi, chopped (greens and stems separated)
2–3 beets, peeled & diced (roasted or steamed ahead if you like)
1 bell pepper, sliced
2 tomatoes, chopped
2 green onions, sliced (white & green parts separated)
1 apple, cored & sliced thin
½ cup apple cider and 1 Tbs. apple cider vinegar (for brightness)
2 Tbsp olive oil or butter
Salt & pepper to taste & Fresh herbs (parsley, thyme, or dill work well)

Instructions

1. Heat oil in a large skillet over medium heat. Add the white parts of green onion and diced beets. Sauté 5–7 minutes until soft.
2. Add the peppers and bok choi stems. Cook another 3–4 minutes.
3. Stir in tomatoes, apple slices, and cider. Let simmer 5 minutes until liquid reduces slightly and veggies are tender.
4. Add bok choi greens and apple cider vinegar. Toss until just wilted. Season with salt, pepper, and fresh herbs. Garnish with the green onion tops.

*Serving ideas: over rice or quinoa, as a side with roasted chicken, or tossed with lentils or chickpeas. Enjoy!