On The Farm

It looks like fall has arrived here in Western Pennsylvania! The cooler temperatures bring thoughts of enjoying warm apple cider around a toasty fire. Don't forget, you can easily warm your cider to enjoy it hot too!

IN YOUR BOX:

Fresh Pressed Apple Cider
Apples
Potatoes
Squash
Peppers
Herbs

End of the Season

This is the last day for our 10-week Group A CSA members. Thank you so much for supporting our family farm this year! We would love to hear from you. Feel free to email with any suggestions or ways that we can better serve our customers. We will send an email at the beginning of 2026 with details regarding next season. Keep connected with us via Instagram and Facebook for the latest updates. We may keep our Market open for a few extra weeks into November depending on the produce we have available. Please stop in!

*Reminder: This weekend we are having our annual *Campfire Friday*. Come enjoy some delicious food and Fall fun on Friday, October 17 from 4-7pm!

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 TUESDAY night.** Please note this change in order deadline. The dairy is now delivering on Wednesday to us, so we need your orders by Tuesday night.

Recipe Corner: Apple Cider Pulled Pork

Ingredients
3-4 pound pork shoulder
1 cup apple cider
1/4 cup apple cider vinegar
2 Tbs brown sugar
1 tsp. salt
1 tsp. smoked paprika
1 tsp. garlic powder

Instructions
-Cook on low in a slow cooker for 8 -10 hours.
-Pull out meat and let sit for 10 minutes.
-Shred meat and add back into crockpot with the liquid.
-Serve on buns or over baked potatoes.

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