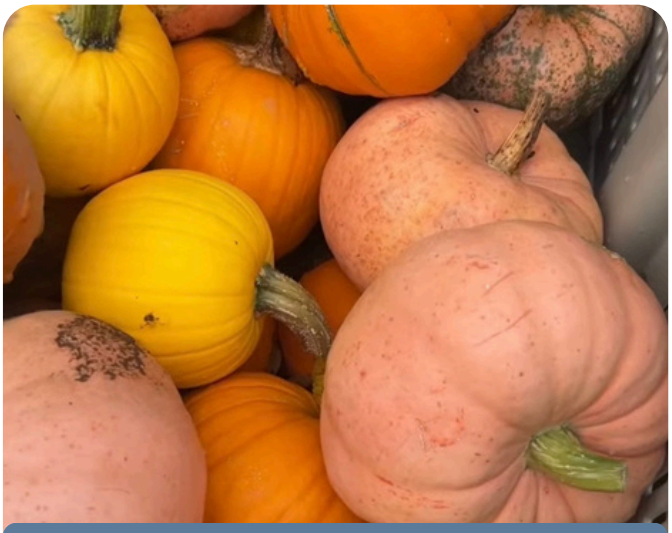
Stone Church Acres

Farmstand Post

CSA Season 14 | Issue 15 | September 18/19, 2026

We are bummed to report that the Covered Bridge Festival at Ebenezer Bridge has been cancelled due to flooding. We are considering trying to get a booth at another one of their locations, but it is still up in the air. We went to the cider press this week to bottle with the intention of selling at the festival. All that to say, we have LOTS of cider. Please enjoy the cider in your box and consider buying one for a friend or neighbor.



In Your Box

Fresh-Pressed Apple Cider
Tomatoes
Sweet Peppers
Pumpkins
Lettuce
Swiss Chard
Corn

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!

Pumpkin Chocolate Chip Muffins

Ingredients:

- 2 c. pumpkin puree
- 1 tsp. baking powder
- 2 c. sugar
- 1 tsp. cinnamon
- 4 eggs
- 3/4 c. oil
- 2 tsp. baking soda
- 2 c. flour
- 1 tsp. salt
- 1 c. chocolate chips

Filling Ingredients: 8 oz. cream cheese, 1 egg, 1/3 c. sugar

Directions:

1. Beat all muffin ingredients together. Fill liners 3/4 full of batter.
2. Beat filling ingredients (sugar, egg, and cream cheese) together until smooth.
3. Add one heaping teaspoon of the mixture into the center of each muffin.
4. Bake at 350 for 15-20 minutes. (Makes 24 muffins)