

Hello Members,

I was happy to hear that some of you were able to celebrate the end of October with a Harvest Moon hay wagon ride. I am happy that we had cooperating weather! We are looking at the 3rd week of November and we are out here greeting school children in short sleeves. The weather is different every day, but it is consistently warmer than expected. I for one have been worried about the lack of rain and I believe I am not alone. I am hoping that the predictions for next week are right, and we will see a little break in all the dry weather as we pick up our shares. I continue to look at Smokey the Bear telling us that there is an extreme danger warning for fires!

The long-awaited Granny Smith apple will be in the shares this week. The name of this apple does not come from the parentage that is truly unknown. It is the affectionate name given to the orchard owner, Maria/Mary Anne Smith, the women who discovered the chance seedling growing in the remains of a rubbish pile in Australia. This apple has been around since the 1860's. Granny Smith is one of the most easily identified apples by the beloved, beautiful green color, with a little bit of red blush at times. It is tart and can even be described as sour. Granny Smith apples are a favored baking apple and can be used for cooking as well. They are great for eating out of hand. When making pies, I like to mix them with other apples. However, one of my favorite fall desserts uses a couple of Granny Smith apples so I do wait for this week to prepare that recipe every year. Granny Smith apples are good keepers so if you are planning on preparing a pie for Thanksgiving and you want to save a couple of these apples, go right ahead.

For every apple that is picked and placed in a container to take away, an apple drops. Those apples are then picked up by the production team and they are brought to the Cider Mill. The apples are sorted and washed and then the process starts. The apples first go through a sort of grinder that creates what looks like mashed apples. The mash is placed on canvas lined racks and stacked on top of one another and then placed under pressure to release the juice. Cider then travels to a tank and then finally it is bottled and capped. It is finally marked with the batch number. Have a little cider with the first of this year's popcorn. Popcorn was picked in late September, and it has been drying for 6 weeks. Directions for popping will be in the tips this week.

Karen Lambert is growing fennel just like the production team. Look at her on Facebook. Fennel will be in some of the shares this week.

Until next week, enjoy the freshness!

Jenn Boreale



Member Weekly Digest

Week 29: Nov. 10, 2024 - Nov. 16, 2024

- Lettuces
- Beans
- Cider Gallon
- Carrots
- Potatoes
- Radishes
- Acorn Squash
- Popcorn
- Broccoli
- Apples
- Peppers
- Turnips
- Kale
- Dill
- Fennel
- Onion

YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

***Your actual CSA share contents will be listed on the label inside of your box and may differ from this list. Your share contents are based on your individual preferences and customizations that you make on your Harvie profile, as well as changes in availability.**



if you need any assistance, please contact us:

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Savory Stuffed Acorn Squash

1 medium to large Acorn Squash

- Wash the winter squash. Using a sharp knife, cut in half
- Scoop the seeds and pulp from the squash and set aside to clean and roast later.
- Preheat the oven to 350. Line a baking pan with parchment paper and place the squash upside down in the pan. Bake for 40-45 minutes until the squash is fork tender.
- While the squash is baking prepare the stuffing.

Sausage Zucchini Stuffing:

3 Soft Italian Style Rolls or a mixture of day- old breads cut into cubes.	1/2 c Asiago Cheese grated
2 shallots chopped	2 T parmesan cheese grated
2 - 3 T olive oil and butter	6 - 8 sage leaves minced or a few sprinkles of poultry seasoning
4 - 6 T water	1 egg beaten with 2 T water
1 medium-large zucchini, shredded	Salt and pepper to taste

- Break the bread into pieces/cubes. Sprinkle with water until moist and not soggy.
- Warm 1 T olive oil and 1 T butter in a frying pan, sauté the shallots until soft and golden.
- Remove the shallots and add them to the bowl with the bread.
- Grate the zucchini. Add a little more oil and butter to the frying pan and sauté the zucchini until soft and dry, not brown. Add the zucchini to the bread and shallots.
- Mix in the cheese and the sage. Combine all the ingredients.
- Beat the egg with 2 T of water. Mix the egg into the stuffing until moist, you may not need all of the egg mix. (I used a little more than half) Season with salt and pepper.
- Turn the acorn squash over and add the stuffing to the center of each half and bake an additional 15 minutes, tented with a piece of foil. Remove the foil and allow the stuffing to brown a bit 10-15 minutes.

Optional: Remove 1-2 sausage links from the casing. Break into small pieces and cook through in a frying pan. Remove to drain. Add to the stuffing with the zucchini. Replace zucchini with a bunch of fresh torn spinach leaves that are steamed and well drained or sauteed and wilted in a little olive oil for just for a few minutes. Fruit instead of vegetable - Add chopped apple and sauté with the shallot, sausage could be added with this option as well.

To serve: Scoop some squash with stuffing onto plates with roast or grilled turkey tenderloin or a favorite chicken dish.

Recipe created by Jenn Borealo

Apple Pecan Cake

This recipe works best with a tart apple such as Granny Smith

1 1/2 medium tart apples peeled, cored and cut into 3/4" dice
1 c sugar

1/2 c of melted butter, cooled to room temperature

1 beaten egg

1 1/4 c flour *

1 t baking soda

1 t cinnamon

1 t allspice

1/2 t salt

1 c roughly chopped pecans or walnuts

- Mix apples and sugar together in a medium bowl.
- In another bowl, mix together melted butter and beaten egg.
- Blend well and add to the bowl with the apples and sugar.
- Measure/sift into a separate bowl flour, baking soda, cinnamon, allspice, and salt.
- Preheat the oven to 350.
- Sift dry ingredients together. Gently blend into the apple mixture.
- Stir in the nuts. This batter should be very thick.
- Spoon the batter into a greased parchment lined 8" square or round pan. Spread evenly.
- Bake 40 minutes then lower the temperature to 325. Continue to bake an additional 10 minutes. Check with a cake tester.
- Set on a wire rack to cool. Turn out. Peel off parchment paper. Cut into squares or wedges.
- Serve warm with some fresh whipped cream.

*This recipe will work with gluten free flour



Recipe adapted by Jenn Borealo from Vogue Entertaining