

CSA WEEKLY SHARE GUIDE

How to Use Your Share This Week

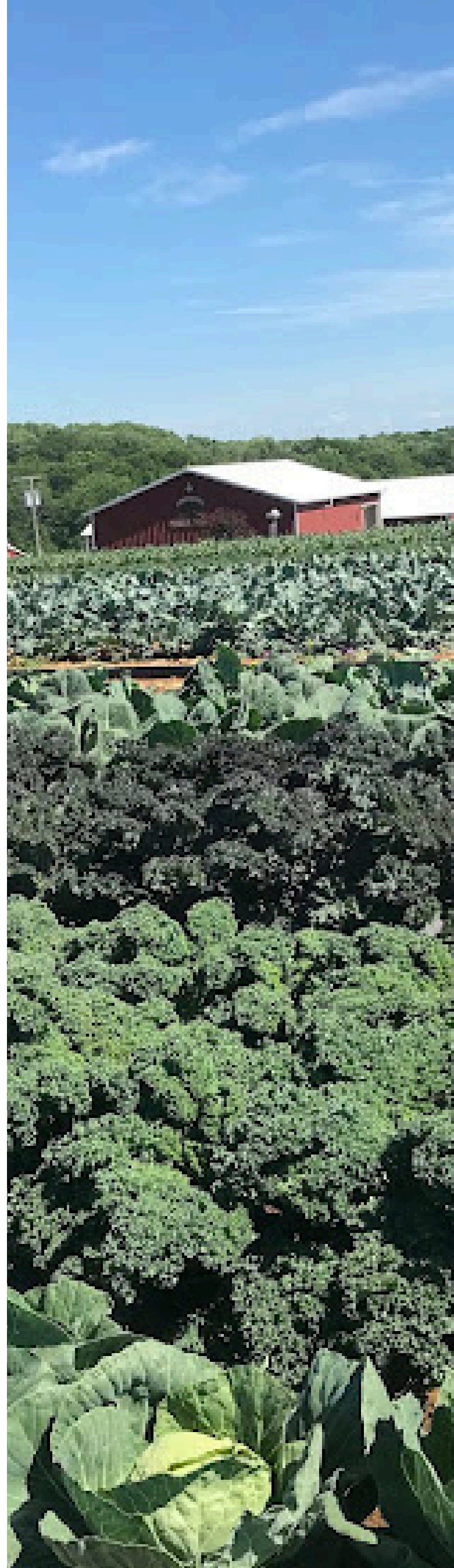
Farm Fresh Highlights for Week 21

Cooler fall air has arrived at the farm, bringing a beautiful mix of summer holdovers and autumn favorites to Week 21. This week's customizable share features Gala and Honeycrisp apples, broccoli, acorn squash, beans, arugula, kale, peppers, corn, cherry tomatoes, carrots, shallots, potatoes, onions, garlic, and scallions, along with fresh herbs and greens.

Meal Inspirations

Let your share do the meal planning! Roast acorn squash with shallots, garlic, and fresh herbs, or pair roasted carrots and potatoes with sautéed kale or broccoli for a hearty fall side. Sweet peppers, cherry tomatoes, corn, and scallions make an easy combination for a fresh salsa, grain bowl, or skillet meal, while arugula and lettuce can be paired with crisp Gala or Honeycrisp apples, carrots, and toasted nuts for a simple seasonal salad.

For something warm and satisfying, try sautéing beans, peppers, garlic, and onions together and serving them alongside roasted potatoes or crusty bread. And for this week's featured recipe, bring together peppers, eggplant, tomatoes, onion, and garlic for Alstede Fresh Escalivada—a rustic Spanish-inspired dish that turns the late-summer harvest into a flavorful side, appetizer, or meal.



Hometown Farm & Global Roots Recipe

FIFA World Cup™ - Alstede Fresh Escalivada

Inspired by the traditional Catalan dish Escalivada, this recipe celebrates the smoky, naturally sweet flavors of roasted vegetables. Our version brings the dish home to the farm kitchen with Alstede Fresh peppers, eggplant, tomatoes, sweet onion, garlic, and fresh herbs. Serve it with toasted Italian bread, alongside grilled meats, or add white beans for a simple, satisfying farm-to-table meal.

Countries Represented: Spain

Get the recipe on our website: [Escalivada](#)



Hometown Farm, Global Roots

Preserving the Harvest

Apples are one of the season's best crops for extending the harvest. Gala and Honeycrisp apples can be enjoyed fresh, but they're also wonderful for applesauce, apple butter, baked apples, apple chutney, or homemade apple jam. For longer storage, keep whole apples refrigerated or in a cool, dark place, checking regularly and removing any that begin to soften.

You can also slice and freeze apples for future pies, crisps, muffins, or sauces. Toss sliced apples with a little lemon juice before freezing to help prevent browning. For a simple pantry treat, dehydrated apple slices make an easy snack and can be seasoned with cinnamon before drying.

Apple Chips Recipe

Ingredients:

- Fresh Gala or Honeycrisp apples
- Cinnamon (optional)

Preparation:

Preheat oven to 200°F. Thinly slice apples, removing seeds. Arrange slices in a single layer on a parchment-lined baking sheet. Sprinkle lightly with cinnamon, if desired. Bake for 1½–2½ hours, flipping halfway through, until the apples are dry and crisp. Let cool completely—they'll crisp up more as they cool.

Tip: Store cooled apple chips in an airtight container for up to a week.

Got ideas for preserving the harvest? Share them with your farm family members on your private, freshly inspired Facebook page [here](#).

