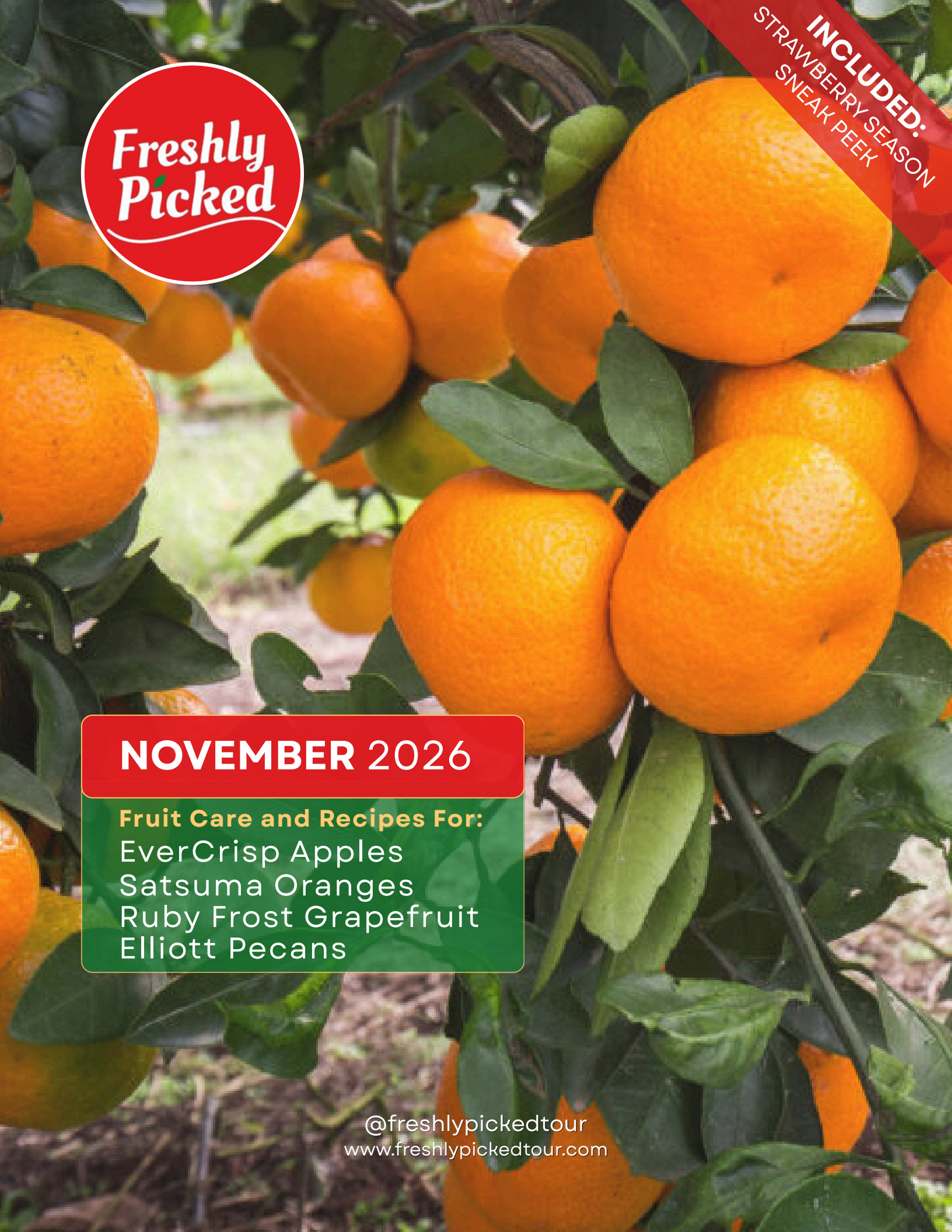

Freshly Picked
INCLUDED:
STRAWBERRY SEASON
SNEAK PEEK
NOVEMBER 2026
Fruit Care and Recipes For:
EverCrisp Apples
Satsuma Oranges
Ruby Frost Grapefruit
Elliott Pecans
@freshlypickedtour
www.freshlypickedtour.com

A Note From Freshly Picked

Hey There!

My name is Alex,

and I am *so grateful* you've found our family business.

Whether you joined us this spring for sweet strawberries and early citrus, met us in the summer heat for Georgia peaches and blueberries, or have been picking up our family farm's crisp Honeycrisp apples for years - **thank you for being here.**



This year was a huge milestone for us: I finally took the leap and left my manufacturing job to run **Freshly Picked full-time**. As a husband and father of four, there is truly nothing I would rather do to support my family than hand-deliver real, *tree-ripened fruit* straight into the hands of folks like you.

2026 became a record-setting year for our little truck tour, and that only happened because of your trust. Every box you pre-ordered, every neighbor you brought along to the truck, and every kind word you shared made this leap possible.

For me, this work has always been about family and heritage. Our own farm is stepping into its seventh generation of growing, and seeing how much you love the fruit keeps our passion alive for the next generation. **Every single grower we partner with across the country shares those exact same roots** - generations of dirt-under-the-fingernails hard work, pride in the harvest, and a *stubborn refusal to cut corners.*

This Harvest Guide is something brand-new we put together, created by an idea from a wonderful new customer who found us earlier this season. Inside, you'll find storage tips, grower stories, and simple kitchen recipes to help you get the absolute most out of **every single piece of fruit** in your box.

Thank you for welcoming us into your kitchen and letting us be a part of your family tradition.

See you at the truck

Warmly,

Alex

NOVEMBER HARVEST

Freshly Picked



EVERCRISP APPLES

About the Farm
Care Guide
Recipes

Apple Sauce
Apple Butter
EverCrisp Apple Crisp
Sheet Pan Porkchops with Apples

Hackert Family Farms
Ludington, Michigan



SATSUMA ORANGES

About the Farm
Care Guide
Recipes

Satsuma Orange - Coconut Pound Cake
Satsuma Orange Spinach Salad

Florida-Georgia Citrus
Monticello, Florida



RUBY FROST GRAPEFRUIT

About the Farm
Care Guide
Recipes

Grapefruit Simple Syrup
Grapefruit Refresher

Patrick Family Farms
Omega, Georgia

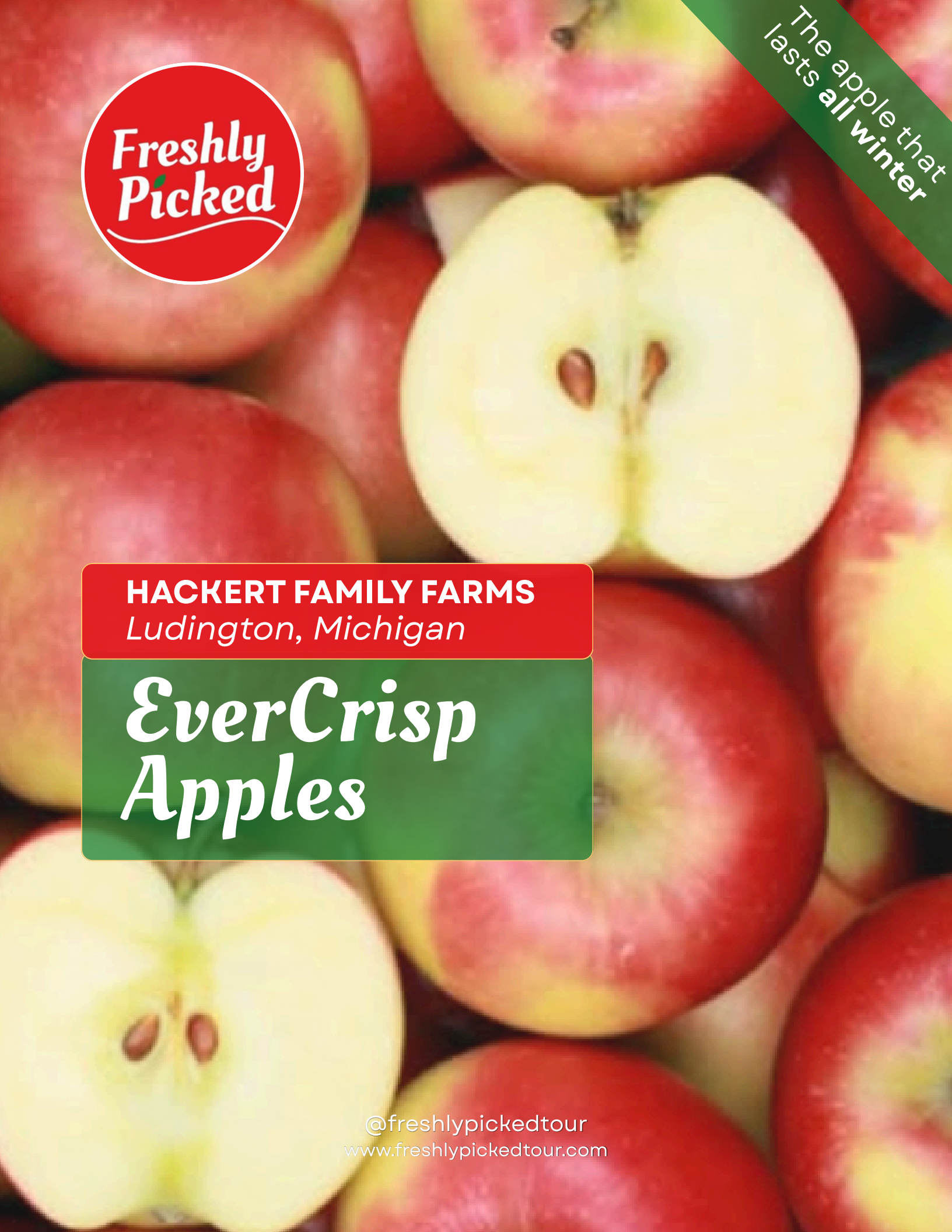


ELLIOTT PECANS

About the Farm
Care Guide
Recipes

Pecan Pie
Pearson Farm Roasted Pecans

Pearson Farm
Fort Valley, Georgia


Freshly Picked
The apple that lasts all winter
HACKERT FAMILY FARMS
Ludington, Michigan
EverCrisp Apples
@freshlypickedtour
www.freshlypickedtour.com



Freshly Picked

Hackert Family Farms

LUDINGTON MICHIGAN

Where Your
EverCrisp Apples
Are Grown

About the Farm

The late Roy Hackert (1943–2023) was an iconic agricultural leader in Mason County, Michigan, for over 55 years. My good friend, Michael Hackert, is his grandson and the 3rd-generation grower of apples, pears, cherries, peaches, blueberries, and asparagus right here in Ludington, Michigan, just a few miles from my family farm.

The Hackert family perfectly exemplifies what can be accomplished when everyone in the family works together in harmony. In addition to a large family farm operation, they also own and operate *Indian Summer*, an apple juice and sauce company, are participants in the a large apple packing co-op, and helped establish the *Cherry Central Cooperative*.

What makes the fruit special:

EverCrisp is a cross between Honeycrisp and Fuji, with the sweetness of one and the snap of the other. It earned its name for how long it stays crisp.

Alex:
This might cause some controversy but EverCrisp are my new favorite apple, yes I like them better than Honeycrisp for the reason that I can keep them fresh longer and I love a crunchy apple.



Care Guide

EVERCRISP APPLES

Freshly Picked

Tips

- **Sort First** - Use apples with cracks or bruises first, the rest will last longer!
- **Cold is Your Friend** - fridge crisper drawer, garage, basements, cellar
- Don't wash *until you eat*
- EverCrisp start out very firm and soften over time if you like a little less crunch

Timeline

Will Last up to 2-3 weeks on counter top, 3+ months in refrigerator or cool dry space like garage or basement.

Alex:
The name says it all: they hold their crunch far longer than most apples, so a big box is less risky than you might think.



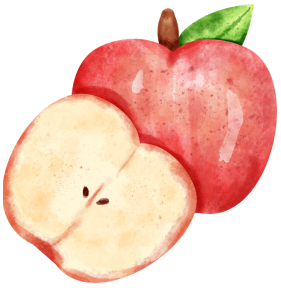


RECIPES

Freshly Picked

Apple Sauce:

Yields one half gallon (8 cups)



Ingredients

- 10 EverCrisp Apples
- Juice from 1 lemon
- 1 tsp cinnamon
- *Optional: Add 2-3 Tbsp of our Dad's Maple Syrup (if you've got it) for sweetness*

Directions

- Peel, core, and chop apples into similar sized pieces.
- Combine all ingredients in a pot cook over medium to low heat for about 30-45 minutes covered until soft.
- Mash or blend and enjoy!

Apple Butter:

Yields 5 cups



Ingredients

- 12-15 EverCrisp Apples
- ½ cup maple syrup
- ½ cup light brown sugar
- 2 tsp cinnamon
- 2 tsp pumpkin pie spice
- 1 ½ cups water

Directions

- Wash, core, and chop apples into similar-sized pieces.
- Combine all ingredients in a covered pot; cook on medium to a simmer, then reduce to low and cook for about 2 hours. Stir occasionally.
- Blend and return to the pot and cook uncovered for about 30 minutes to allow to thicken.

RECIPES

EverCrisp Apple Crisp:

Serves 6-8



Ingredients

Filling:

- 5 to 6 medium EverCrisp apples (peeled, cored, and sliced to 1/4" thick)
- 1 Tbsp lemon juice
- 2 Tbsp sugar (or our *Dad's Maple Syrup* if you've got it!)
- 1 tsp ground cinnamon
- ½ tsp vanilla extract

Topping:

- 1 cup old-fashioned rolled oats
- ½ cup flour
- ½ cup brown sugar (packed)
- ½ tsp ground cinnamon
- ¼ tsp salt
- ½ cup (1 stick) butter, cold and cubed

EverCrisp Apple Crisp: *(Continued)*

Directions

- Preheat oven to 350 and butter an 8x8 pan
- **Make the Filling:** Toss the sliced EverCrisp apples with the lemon juice, granulated sugar, cinnamon, and vanilla in a mixing bowl until coated. Spread evenly into the baking dish.
- **Make the Topping:** In a separate bowl, mix the oats, flour, brown sugar, cinnamon, and salt. Add the cold cubed butter and work it in with your fingers or a fork until the mixture forms coarse, pea-sized crumbs.
- **Bake:** Scatter the topping evenly over the apples. Bake for 40 to 45 minutes until the oats are deep golden brown and the fruit juices are bubbling at the edges.
- **Serve:** Cool for 10 minutes before serving warm, as-is or with a scoop of vanilla ice cream!

RECIPES

Sheet Pan Pork Chops with Apples:

Serves 4

Ingredients

- 3 large sweet potatoes, peeled
- 2 Tbsp olive oil (divided)
- ½ tsp salt
- 1 tsp dried rosemary
- 4 boneless pork chops (1 in thick)
- 2 EverCrisp Apples cored and diced into ½ inch pieces

Spice Rub:

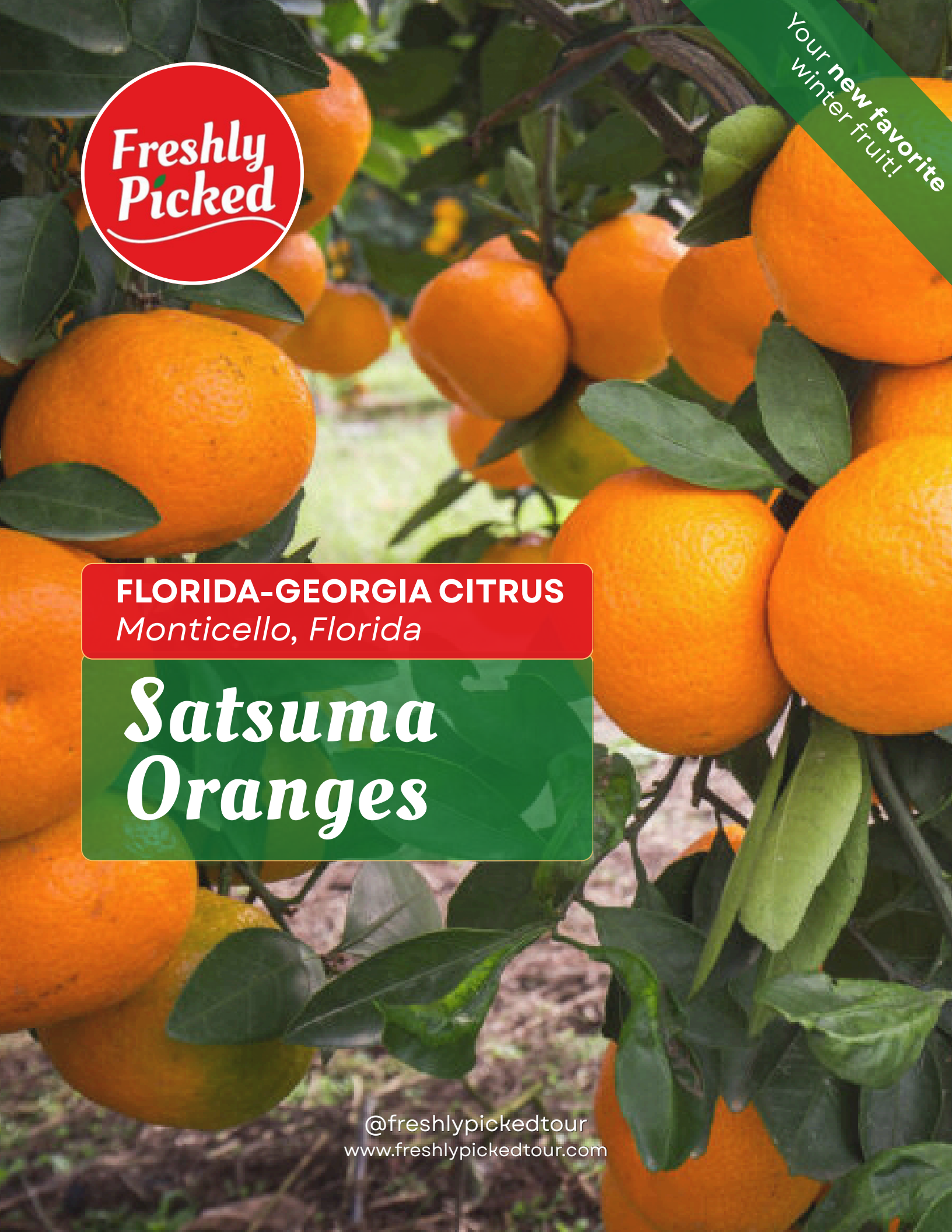
- 1 Tbsp brown sugar
- 2 tsp paprika
- 1 ½ tsp chili powder
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1 ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp pepper

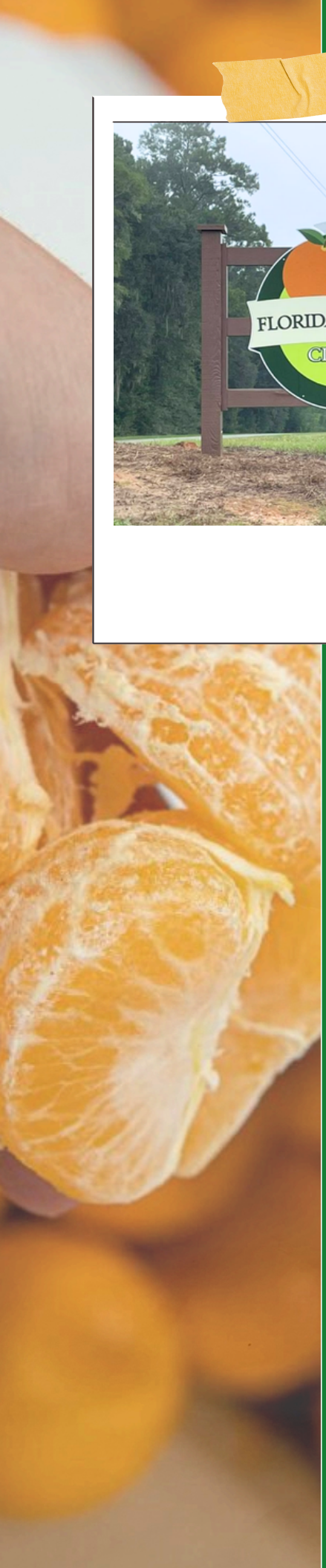


Sheet Pan Pork Chops with Apples:

Directions

- Preheat the oven to 425. Line a large rimmed baking sheet with foil and lightly grease the foil.
- Toss sweet potatoes with 1 Tbsp olive oil, salt, and rosemary and spread into a single layer. Roast 15 min until bottoms brown.
- Combine spice rub, coat pork with remaining olive oil and rub spice rub on both sides of the pork.
- When the potatoes are done, push to one side and place pork chops on the other. Add apples to sweet potatoes and toss together. Roast again 12-15 minutes or until sweet potatoes and apples are cooked and the thickest part of the pork reads 145 degrees.
- Rest pork for five minutes and then enjoy!


Freshly Picked
Your new favorite winter fruit!
FLORIDA-GEORGIA CITRUS
Monticello, Florida
Satsuma Oranges
@freshlypickedtour
www.freshlypickedtour.com





Freshly Picked

Florida-Georgia Citrus

MONTICELLO FLORIDA

Where Your
Satsuma Oranges
Are Grown

About the Farm

Farmer Kim Jones is the first generation grower pioneering a new industry growing cold-hardy citrus varieties. You won't find a more pristine farm anywhere else in the country, I thought his orchard was a golf course when I first arrived for a visit - Farmer Kim runs a tight ship!

Their groves are spread over several sites in southern Georgia and Monticello Florida. Their packing shed and main farm is in Monticello.
We look forward to bringing more of farmer Kim's fruit to you in the near future beyond the satsumas!

What makes the fruit special:
Sweet, tender, and nearly seedless, these satsumas are known for their exceptional flavor.

Alex:
Great for the kids' lunchboxes, make sure to send a napkin too cause they are that juicy!



Care Guide

SATSUMA ORANGES

Freshly Picked

Tips

- **Keep Cool and Dry** - can be stored in the box in a cool area like the garage or basement.
- When fully ripe, they can feel "*puffy*," which is the natural process of air pockets forming between the peel and the fruit inside. This makes them easy to peel!
- Can have a little green blush to the peel and also be fully ripe! Re-greening is a normal process that citrus fruits undergo in the fall. The fruit is not gassed like grocery store fruit. This is why there can be some green on the peel and it can be fully ripe.

Timeline

Lasts 1-2 weeks on counter top, lasts up to 2-3 months if kept cool and dry (34-45F), don't let them freeze!

Alex:
Simmer the peel in a pot with some water and cinnamon sticks to make the whole house smell yummy!





RECIPES

Satsuma Orange – Coconut Pound Cake

Serves 6-8



Ingredients

- 3 cups All Purpose Flour
- 1 tsp Baking Powder
- 1 tsp Salt
- 2 ½ cups Sugar
- 1 cup Butter, softened
- 2 Tbs Satsuma Orange Zest
- 5 Eggs
- ½ cup Buttermilk
- ½ cup Satsuma Orange Juice
- 1 pkg (3oz) Fresh Frozen Coconut, thawed

Glaze:

- 1 cup Confectioners Sugar
- 1 tsp Satsuma Orange Zest
- 3 Tbsp Satsuma Orange Juice

Satsuma Orange – Coconut Pound Cake

(Continued)

Directions

- Preheat the oven to 350 and generously grease a 9x5-inch loaf pan or a standard bundt pan.
- Whisk dry ingredients together and set aside.
- Combine the sugar and zest with your fingers in a bowl.
- Cream the butter and zest sugar together until light and fluffy
- Add the eggs, one at a time.
- Alternating, slowly add in the dried ingredients and the buttermilk and orange juice to the sugar mixture.
- Fold in the thawed coconut and place batter in the pan.
- Bake 65-70 minutes (until toothpick comes out clean) .
- Cover cake with glaze, let cake cool for 10 minutes, and enjoy!

RECIPES

Satsuma Orange Spinach Salad

Serves 4



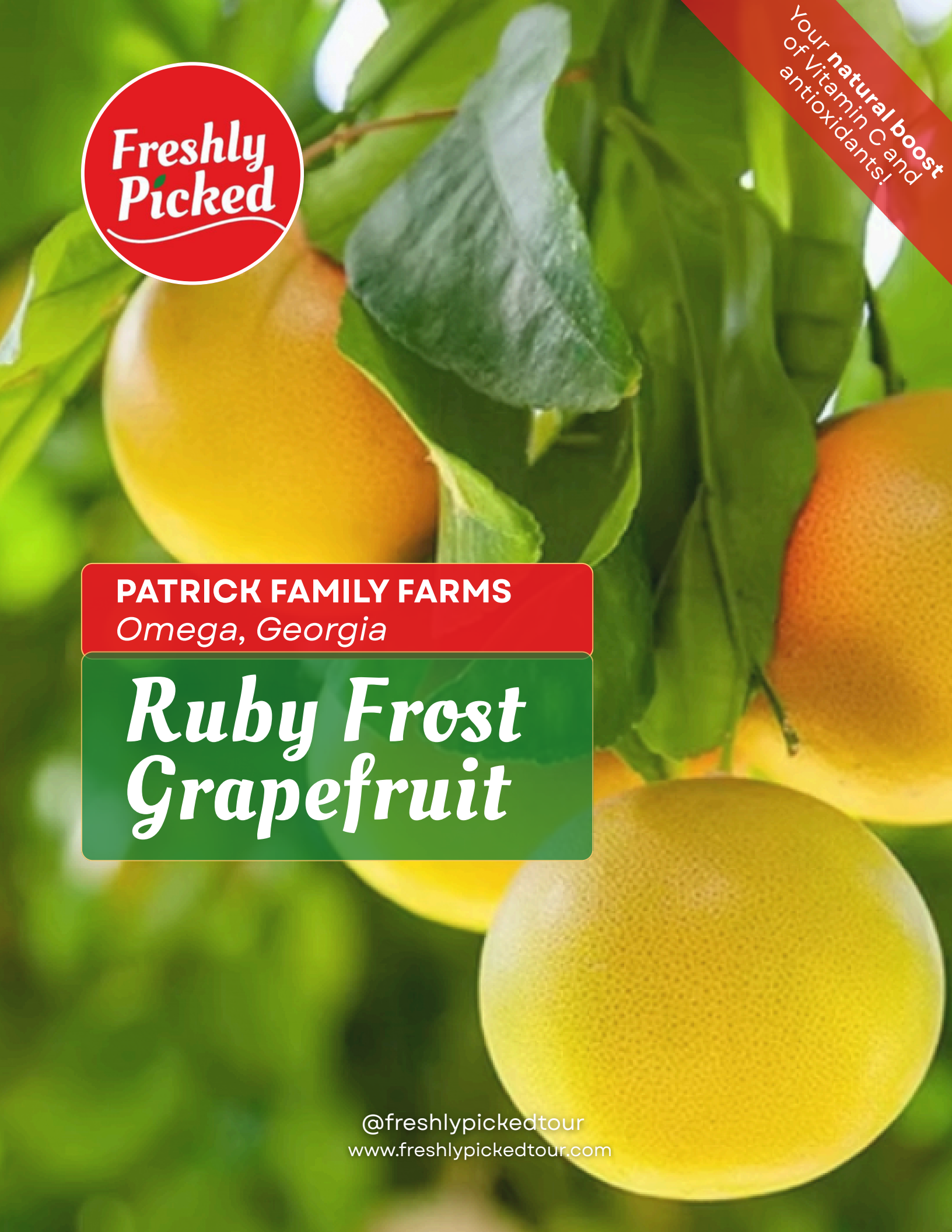
Ingredients

- 4 satsumas
- 5 oz fresh spinach
- ¼ cup sliced almonds
- 2 Tbsp olive oil
- 1 Tbsp white wine vinegar
- 1 tsp honey
- Pinch of salt

Directions

- Peel satsumas and separate into segments.
- Whisk oil, vinegar, honey, and salt.
- Toss spinach with dressing, then top with satsuma segments and almonds.

Have a recipe idea?
Send it over to us at FreshlyPickedTour.com or on Instagram @FreshlyPickedTour


Freshly Picked
Your **natural boost** of Vitamin C and antioxidants!
PATRICK FAMILY FARMS
Omega, Georgia
Ruby Frost Grapefruit
@freshlypickedtour
www.freshlypickedtour.com



Freshly Picked

Patrick Family Farms

OMEGA GEORGIA

Where Your
Ruby Frost Grapefruit
Are Grown

About the Farm

Farmer Jaime Patrick is a truly humble South Georgia grower, and is honestly the kind of person you can become instant friends with. He operates his family farm right out of Omega, Georgia, dedicating about 250 acres to citrus.

Grapefruit is the absolute star of his orchard, making up about 60% of his citrus crop. In fact, he's done such an incredible job mastering how to grow it that seasoned citrus farmers down in Florida are now seeking him out for his growing expertise!
We are thrilled to partner with Patrick Family Farms and bring these sweet, Ruby Frost grapefruits fresh from Farmer Jaime's trees straight to your family.

What makes the fruit special:
Expecting bitter? You won't need any sugar here. These Ruby Frost grapefruit are super super sweet and juicy.

Alex:
My favorite way to eat grapefruit is to juice them, pour into a mason jar over ice, and cut it with a little water as a refreshment before bedtime.



Care Guide

RUBY FROST GRAPEFRUIT

Freshly Picked

Tips

- **Store in a cool, dry place** - then let them reach room temperature on the counter top before enjoying for maximum flavor and juice.
- **Too Many to Eat? Freeze the Slices** - You should never let whole grapefruit freeze, but if you can't eat the whole box in time, you can peel the fruit, separate it into segments, and store them in an airtight freezer bag. Properly stored frozen segments can last for 6 to 12 months.

Timeline

The Ruby Frost Grapefruit will stay sweet and juicy for 2-3 months if kept cold!

Alex:
Once cut, store in an airtight container in the fridge and enjoy within 3 to 4 days.





RECIPES

Grapefruit Simple Syrup

Ingredients

- 1 cup sugar
- 1 cup freshly squeezed grapefruit juice
- 1 tsp grapefruit zest

Directions

- Add all ingredients to a pot, stir, and bring nearly to boil over medium heat.
- Reduce heat and simmer for 10 minutes.
- Remove from heat and allow to cool slightly.
- Strain over a bowl to remove zest.
- Store in fridge for up to three weeks.

Grapefruit Refresher

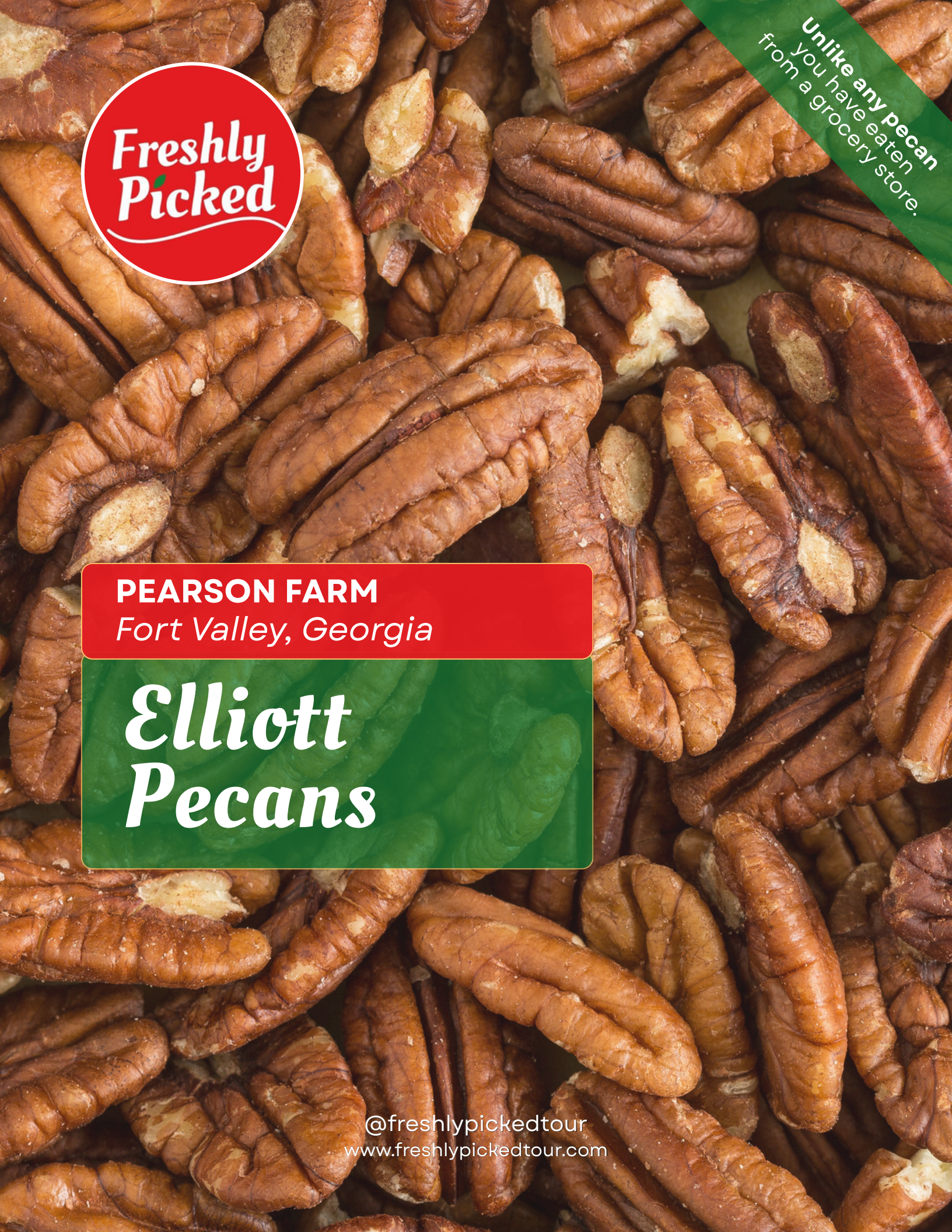
Serves 1

Ingredients

- ¼ cup grapefruit juice
- 1 Tbsp lime juice
- 1 Tbsp maple syrup (*Dad's maple syrup* if you've got it)
- Up to ¾ cup of sparkling water
- Ice cubes to serve

Directions

- Pour grapefruit juice, lime juice, and maple syrup in a glass and mix together.
- Top the mixture with sparkling water and add ice.
- Enjoy right away!


Freshly Picked
Unlike any pecan you have eaten from a grocery store.
PEARSON FARM
Fort Valley, Georgia
Elliott Pecans
@freshlypickedtour
www.freshlypickedtour.com



Freshly Picked

Pearson Farm

FORT VALLEY GEORGIA

Where Your
Elliott Pecans
Are Grown



About the Farm

Since 1885, five generations of the Pearson family have grown peaches and pecans on the same Georgia land. Good soil, hard work, honest dealings, family, and faith have carried the farm through the years.

Remember Pearson Farm's peaches this summer? Well they also grow some amazing pecans that we've been sharing on our fruit tours this past year. Lawton Pearson recently took the reigns from his father Al to become the 5th generation grower.

What makes the nut special:
Buttery, crunchy pecans, plain or coated in warm cinnamon, from a family that has been growing them for generations.

Alex:
ALL pecan varieties this year will be Elliott Halves!



Care Guide

ELLIOTT PECANS

Freshly Picked

Tips

- Keep them sealed in an airtight container
- Store them away from strong smells (pecans soak up odors)
- Cool and dark is best
- Fridge or freezer for the long haul

Timeline

1-2 months in pantry, 4+ months in refrigerator, up to 1-2 years in freezer.

Alex:
Stock up and freeze!
They do not need to be thawed before baking!





RECIPES

Pecan Pie

Serves 6-8



Ingredients

- One box of pie crust
- ¾ cup light corn syrup
- ¾ cup light brown sugar
- 1 Tbsp all purpose flour
- 2 eggs, room temperature
- 2 tsp butter, melted
- ¾ tsp salt
- 1 Tbsp vanilla extract
- 3 Tbsp bourbon (optional)
- 2 ½ cups chopped pecans (roasted & salted preferred) and some left whole (for decorating the top)

Pecan Pie

(Continued)

Directions

- Preheat the oven to 350.
- Place pie crust in a greased pie pan.
- In a large bowl mix together corn syrup, brown sugar, flour, eggs, butter, salt, vanilla, and bourbon (if using).
- Add the chopped pecans.
- Pour mixture onto the prepared pie crust and evenly spread it.
- Add additional pecans if using.
- Bake for 30 minutes, cover with aluminum foil, and bake an additional 20 minutes covered.
- Remove from oven and let cool for 2-3 hours in the fridge.

RECIPES

Pearson Farm Roasted Pecans

Ingredients

- One bag of Pearson Elliott Pecans
- 2 Tbsp olive oil
- 2 Tbsp fresh rosemary, finely chopped
- 1 Tbsp fresh rosemary, leaves left whole
- 1 tsp sea salt
- 12 grinds fresh black pepper
- 1 tsp smoked paprika
- ½ tsp cayenne pepper (adjust to taste depending on how spicy you want the pecans)

Pearson Farm Roasted Pecans

Directions

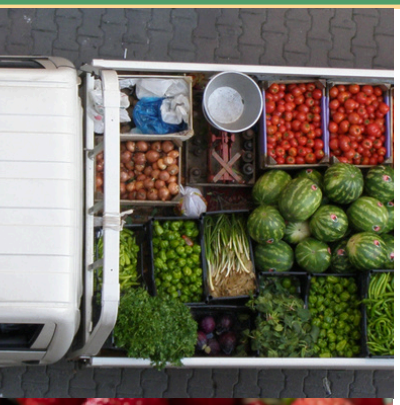
(Continued)

- Preheat oven to 325. Place pecan halves in bowl. Drizzle olive oil over pecans and toss to coat evenly. Add salt, pepper and spices. Stir to distribute the seasoning evenly.
- Sprinkle the chopped rosemary over the pecans, reserving the remaining rosemary to add after the pecans are roasted.
- Line a rimmed baking sheet with parchment paper. Arrange pecans in a single layer on the baking sheet. Place baking sheet in preheated oven and roast for 5 minutes. Check pecans often to make sure that the pecans do not burn.
- Remove pecans and parchment paper from the cooking sheet and transfer to a cooling rack. Once the pecans are cool, add the whole rosemary leaves just before serving. After cooling, the roasted pecans may be stored in an airtight container or freezer bag.

Upcoming

TOUR DATES

Freshly Picked



HOME DELIVERY

Your Home
USA

Coming Soon!

We've got some very special new fruits to share with you that will be ready early in January 2027. We plan to have both 10LB, 20LB and mixed box options for you to choose from. Any guesses?



STRAWBERRIES

Wish Farms
Plant City, Florida

Mid-February - March 2027

We learned last year that timing is everything with fresh strawberries so we're moving up our tour by a few weeks to make our first deliveries right after Valentines day through mid march.



ORANGES

San Joaquin Valley Farms
California

Naval & Cara Cara Oranges

Last year the heirloom varieties of navel and cara cara here a huge hit! We plan to bring these very same options back again in 2027.

Alex:
Preorders Open Soon!



Freshly Picked

@freshlypickedtour
www.freshlypickedtour.com