

Big Maple Family Farm



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Group A:

May 6, 19

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May 13, 27

Welcome To the 2021 Farm Bag Program!!!

Here at Big Maple Family Farm, LLC we are excited to welcome you all to the 2021 season here at the farm. The farm is excited to see all the new things that will take place over the coming months.

The Farm has some big plans for the upcoming months and what you will find in your bags. If you are returning to the program this year then it will be looking a little different. We are working to increase consumers of farm fresh food so in order to do this we have developed Group A and Group B and have increased from 12 to 20. Each week 10 bags will go out and you will receive your items every other week. We ask that if you did not receive our initial email please let us know so that we can ensure that you can get any email updates from us. We will work to continue to update you all this season as we progress and the easiest way to do this is via email.

Now let's talk about what else will happen with your bag this year.

We will once again be supporting other local farmers by including some of their goods in your bags. You may find apples, honey, and other veggies that we do not grow here at the farm. We are also once again partnering with Katering By Kate to provide you with some quality baked goods to add to your meal! If there is something you like from Kate we encourage you to reach out to her and order more! She is a local based business right here in Ridgway and she enjoys using farm fresh items from local farmers to make her goodies. Finally, you will be able to find some coupons for farm goodies as time goes on.

Remember we are always available for questions as time goes on or if you are going away and need a different delivery date please let us know a week ahead of time. We appreciate you being a supporter of local farmers here in Elk County.

Upcoming Activities

Did you know we are also home to Big Maple Farm's Natural Therapies, Inc.? This non profit organization is here to enhance individuals quality of life through animal assisted activities, particularly Equine assisted activities. They are able to run based on donations, fundraisers, and program income. They currently have some upcoming events that can benefit families.

- May 22, 2021
Kickin' Up Our Hooves For Summer

This event is a blessing sale as part of the Ridgway Town Wide Yard Sale Day. There will be a chicken BBQ, pony rides, Games and more for families to enjoy!

Cost of Dinner will be \$10. For a Presale ticket please reach out to Amanda Balon at 814-335-0804.



*Every year starts a new chapter in the farming world. We beginning planning for the new year at the end of the previous season. This year we started making more plans in November. Due to Covid we actually started to see some trends change in the agriculture world. If you have been thinking of getting a garden together we bet you are noticing that many seeds are sold out. If you are looking for certain things please let us know. We have increased our produce by 45% this year with the planting of 6,920 seeds.

*The farm has also gone through a few big changes this year. We welcomed our newest little farmer in November of 2020 and his big brothers are making sure he falls in love with the life of farming right away. Connor will be the newest face here at the farm to welcome people and help them with their orders.

Farm Updates

We have had tons of changes here at the farm and we are excited to share with you.

*The farm also found itself looking at machinery this year as we were faced with decisions in order to continue to operate using a 40 year old tractor or to invest in something. After lots of prayer, and patience we found the right tractor just for us. We are excited to see what the future holds for the future generations here at the farm. We encourage you to check out the blog written by Amanda to see how the impact of this investment affected all of us here at the farm. You can find her blog at:

<https://lifeofasmalltownfarmer.blogspot.com/>



Logan seeing the tractor for the first time.

*One of the things that we enjoy here at the farm is learning to be more efficient and economical while providing quality items for the community. This year one of the things that we decided to look into this year was Lasagna Gardening. This method includes layering different compostable items so that you are not burying your seeds into the soil. We started this in the greenhouse while Logan took it to the outdoors. We are excited to see what happens in the coming weeks as logans garden is already planted, growing, and flourishing because his soil temperature is around 80 degrees.

*Finally we also wanted to try planting some of the garden early this year to see how things grow. So if your driving by you will see plastic in the garden. This is our newest adventure. We are hoping to have quality products to you sooner based on this attempt.



What's For Dinner?

Who doesn't love a good bowl of soup? One of our favorite places to get a good bowl of soup is Olive Garden, but the closest one is a couple hours away. This is not always ideal so imagine our surprise when we came across a recipe to make our favorite Chicken Gnocchi Soup! We just had to make it our own with some farm fresh goodies!

At the bottom you will find the recipe we used but let us share how we made it our own with some of the goodies you will find in your bag.

First, we roasted one of our whole chickens. We used the entire chicken except for the legs as our oldest son enjoys eating those.

Next, we substituted swiss Chard Stems for the celery and used the greens in the soup along with the spinach. We also used a couple of our fresh onions but not a lot. You can also use some of the greens as well to continue adding that yummy onion flavor.

To top off the soup, you need to enjoy fresh salad. We have included some fresh lettuce just for that!

Finally, you have some fresh homemade Gnocchi noodles and breadsticks made for you from Kate!

Of course all these yummy items made the soup extra special and enjoyable as our family was eating something good.

We hope that you enjoy the recipe and the meal.

Chicken Gnocchi Soup

Ingredients

1 ½ tbsp olive oil
 1 medium onion (3 small green onions include some of the greens)
 2 Celery diced (3 swiss Chard Stems)
 ½ cup shredded Carrots
 Kosher salt and fresh cracked pepper to taste
 2 garlic cloves
 1tsp tyme (We skipped this)
 2-3 boneless skinless chicken breasts (Roasted whole chicken shredded)

3 cups chicken broth
 16 ounces of potato gnocchi
 1 ½ cups half and half
 1 cup fresh spinach

Instructions

Heat oil in pan over medium high heat. Add diced onions, celery, and shredded carrots. Season with salt and pepper Saute until onions are translucent.
 Add garlic and tyme and saute an additional minute. Add the cooked chicken and chicken broth. Bring to boil.
 Reduce to simmer. Stir in gnocchi and cook 10 minutes.
 Add half and half and spinach and let cook for 2-4 minutes before serving.

Keep an Eye on our Website!

Our Website is:

www.bigmaplefamilyfarm.net

We will work to keep it updated with what is available in our market! Don't forget we deliver in between bags should you need more items!

We also have contactless payment via paypal and venmo!

Current Available Products

- *Pure Maple Syrup
- *Fresh Greens
 - Lettuce, Spinach, Swiss Chard
- *Eggs
- *Whole or Half Chicken
- *Fresh Chives

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