

Wednesday-Friday
9AM-4PM
Saturday
9AM-2PM

OLD McDONALD
HAD A











60 E. High St.
New Freedom, PA

FARM STAND

PRODUCE~FLOWERS~BAKERY~GIFTS
FEMALE-VETERAN OWNED~FAMILY OPERATED


This Week's Box:

1. Corn 
2. Tomatoes 
3. GlenGlo Peaches 
4. Cucumbers 
5. Green Beans 
6. Golden Beets 
7. Green Peppers 
8. Transparent Apples 
9. Candy Onions 
10. Green Zucchini 

Farm Favorite Recipes:

Transparent Applesauce

Ingredients:

- any amount of Transparent apples 
- good quality honey, brown sugar, or a combo of the two

Instructions:

1. Remove the core of the apples. Remove the skin only if you do not have a food mill—quarter the apples. Place into a slow cooker set to high. Allow the apples to cook until they can be mashed with a spoon.
2. If the sauce is too thin, cook it longer with the lid off until it reaches your desired consistency.
3. If you use a food mill, run the sauce through the food mill.
4. Add honey or brown sugar, stirring well until the sauce is as sweet as you want.


Scan the QR code for more
farm-favorite recipes!



Farm Favorite Recipes:

Breakfast Stuffed Tomatoes

Ingredients:

- 2 tomatoes large and firm 
- Olive oil spray
- ½ tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp dried thyme
- 4 eggs
- ¼ c grated Parmesan

Instructions:

1. Preheat your oven to 400 degrees F.
2. Cut the tomatoes in half. Cut a tiny sliver from the bottom of each half so that the tomatoes can stand upright without wobbling. Carefully scoop out the seeds and pulp with a spoon. You can run a sharp knife around the pulp to loosen it.
3. Spray the hollowed tomatoes all over with olive oil. Place them on a baking dish, cut side up. Sprinkle the tomatoes with salt, pepper, garlic powder, and thyme.
4. Break each egg into a small ramekin, then slide it into a half tomato. If your eggs are large, you'll need to discard some of the egg whites to enable the eggs to fit inside the tomatoes.
5. Top the tomato halves with the Parmesan, one tbsp for each tomato half.
6. Bake the tomatoes until the egg whites are set, about 20 minutes. Carefully pour out any extra liquids that might have accumulated around the eggs. Serve hot.

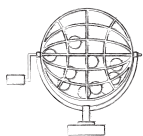
Grilled Candy Onions

For large onions, trim the stem and root end, then slice the onion horizontally into 1/2-inch thick slices. Carefully (without separating the rings) transfer the pieces to a plate; drizzle with good olive oil and season well with salt and pepper. Preheat your grill to medium, and grill the onion slices until the outer rings are beautifully charred, and the inner rings are translucent, about 15 to 25 minutes, depending on the heat of your grill. For smaller onions, trim the root end and leave about 2 inches of the green stalks. Slice each onion vertically in half, then proceed with the olive oil, seasoning, and grilling instructions above.

Grilled candy onions make fantastic burger toppers or as a side for a perfectly grilled ribeye.



Every Wednesday in JULY at 11 AM, we will be hosting FREE bingo games. Prizes include produce, jarred items, baked goods & much more. We can't wait to see you!



What do you call beans that been in the sun too long?

BAKED BEANS.

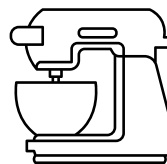


What is a Transparent Apple?



Transparent apples are the apple that kicks off apple season! They also make some of the BEST applesauce of the year.

Whoopie Pies of Central PA



The Whoopie Pie is a fan favorite. A baked good comprises two mound-shaped cookie cakes with creamy filling sandwiched between them—the perfect sweet treat.

We offer over 20 flavors: you'll find a flavor you LOVE. We will be at the York State Fair, July 21st-30th!

Stop by, say hello & pick up some WHOOPIE PIES!



What is a GlenGlo Peach?



A GlenGlo peach is a popular early-season yellow peach. The GlenGlo peach tree is very popular in the Mid-Atlantic region and is known for having one of the best flavors among the early-ripening varieties.

Want sweet corn all-year-round?



Freezing whole, unblanched cobs is the quickest way to save your corn. The pros of this method are its ease: Shuck, label, and freeze. As with any freezing method, squeeze out (or suck out with a straw) as much air as possible from the bag, which will minimize freezer burn. When ready to use, blanch frozen corn for 3-5 minutes and enjoy right off the cob or in your favorite soup!