

Did you know we have a commercial bakery? We offer desserts in-store and online or by pre-order based on your event.

Our custom cakes, cookies, and cupcakes are all made from scratch with quality ingredients.

We pride ourselves on items that not only look good but also taste good. Keep us in mind for your next birthday party, baby shower, graduation, or other event.

FLOWERS:

April Showers, Bring May Flowers, which means warmer will soon be here to stay, right? We are stocked with your favorite flowers, herbs, vegetables, and other plants. Browse online at some of our featured planters or stop by the store!

PRODUCE:

Our Farm Fresh Produce Box consists of a <u>surprise mix of items which could include:</u> <u>vegetables, fruit, herbs (plant or bunch),</u> <u>flowers, or bakery items</u>. All things within your box are from LOCAL farms or our inhouse bakery.

UPCOMING EVENTS:

May 13th, 2023 11AM Spoil your mom this Mother's Day! Our tea includes a selection of

Tea Sandwiches Finger Sandwiches Scones Delicious Sweets Variety of Teas Momosas & More!

FOR TICKETS PLEASE VISIT www.OldMcDonaldFarmStand.com







PRODUCE BOX CONTENTS:

- 1. Apple Crisp
- 2.Cupcakes
- 3.Potted Herb
- 4. Pretty Flower
- 5.Radishes
- 6.Rhubarb
- 7. Tomatoes
- 8.Lettuce
- 9. Strawberries
- 10.0MFS Jar Good





This week we're celebrating our FIRST Store Anniversary. Join us May 3rd-May 6th for specials and birthday cake! Thank you for inspiring and supporting us during our first storefront year! Without your help, our adventure would never be so successful.

FEATURED RECIPE:

Rhubarb Crumble

Crumble Ingredients:

- 1 cup flour
- 1/3 cup oats
- 3/4 cup sugar
- Pinch of salt
- Six tablespoons butter (melted)
- 1/2 cup chopped walnuts (or your favorite nut)

Filling Ingredients:

- 2 pounds chopped rhubarb
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon orange or lemon zest
- 1/4 teaspoon salt

Directions:

- 1. Combine flour, oats, sugar, and a pinch of salt in a bowl.
- 2. Stir in melted butter and chopped nuts; squeeze into large crumbles and place in the freezer.
- 3. Toss chopped rhubarb, sugar, flour, vanilla extract, orange zest, and salt in an 8-by-8-inch glass or ceramic baking dish.
- 4. Scatter the crumble on top and bake in a preheated 375 degrees F oven until golden and bubbly, 45 minutes.
- 5.Let cool for 15 minutes; serve with whipped cream.

You can add your favorite berries to the filling for a sweet rhubarb crumble