

**NEW HOURS FOR 2023**

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

OLD McDONALD  
HAD A

**FARM STAND**

Produce~Flowers~Bakery~Gifts  
Female-Veteran Owned~Family Operated

60 E. High St.  
New Freedom, PA

**BAKERY:**

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.

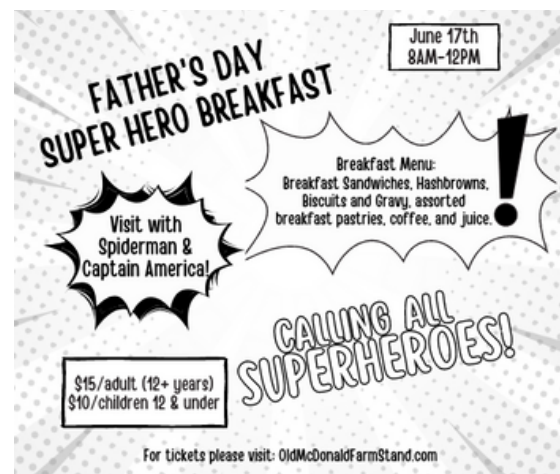
**GRADUATION IS RIGHT AROUND THE CORNER: GRADS LOVE COOKIE CAKES & CUPCAKES! E-MAIL OR CALL TODAY.**

**PRODUCE:**

Our Farm Fresh Produce Box consists of a surprise mix of items: vegetables, fruit, herbs (plant or bunch), flowers, or bakery items. All things within your box are from LOCAL farms or our in-house bakery.

With the weather warming up, we wanted to remind you if you won't be home during our delivery timeframe, please leave a cooler out for your produce, baked goods, and any other items ordered.

Stock up next week for all of your Memorial Day festivities.

**UPCOMING EVENTS:**

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60 E. High St.  
New Freedom, PAPRODUCE BOX  
CONTENTS:

1. Cucumbers
2. Spring Mix Lettuce
3. Zucchini
4. Blueberries
5. Strawberries
6. Tomatoes
7. Thyme
8. Pretty Flower
9. Salted Caramel Cookies
10. Biscuits



## FEATURED RECIPES:

## Blueberry Syrup

## Ingredients:

- 1 1/2c. fresh blueberries
- 1 cup maple syrup



## Instructions:

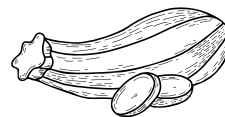
1. Pour the blueberries and maple syrup into a saucepot and turn the heat on medium.
2. Once the mixture boils, smash some of the berries with a spatula and turn off the heat.

Spoon the blueberry sauce over your favorite ice cream flavor or pancakes. This blueberry syrup is a sweet addition to almost any treat! You can also mix with lemonade and club soda for blueberry spritzers and cocktails.

You can freeze blueberry syrup in small resealable bags to thaw and use for weekend breakfasts.



## Zucchini Fritters



## Ingredients:

- 1 1/2 pounds zucchini, grated
- 3/4 tsp salt
- 1/4 c all-purpose flour
- 1/4 c grated Parmesan cheese
- One large egg, beaten
- Two cloves garlic, minced
- kosher salt and ground black pepper to taste
- Two tbsp olive oil

## Instructions:

1. Toss zucchini and salt together in a large colander and place in the sink to drain for 10 minutes.
2. Transfer the zucchini to the center of a piece of cheesecloth; wrap the cheesecloth around the zucchini and squeeze to drain as much moisture as possible.
3. Mix flour, Parmesan cheese, egg, and garlic in a large bowl. Stir in zucchini, then season with kosher salt and pepper.
4. Heat olive oil in a large skillet over medium-high heat.
5. In batches, scoop tablespoonfuls of zucchini mixture into the hot skillet and fry until golden brown, about 2 minutes per side.
6. Serve hot, and enjoy!

## Thyme



Thyme can be used fresh or dried and works well in soups, roasted vegetables, pasta, sauces, pizzas, and more! We love garnishing a recipe with a few thyme sprigs: it looks lovely and adds a fresh herbaceous flavor.

Scan the QR code for more farm-favorite recipes!

