

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.

PRODUCE:

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

BIRTHDAY PARTIES:

Have your child's next party at OMFS! Book our venue for your child's upcoming birthday party. Each party is personal and individual, with multiple themes available. Birthday packages include ten children for \$200- each additional child is \$10.

To ALL the Moms out there! Dog & Cat moms too!

Happy
Mother's
Day

UPCOMING EVENTS:

Dog's Day!

MAY 20TH
9 AM - 2 PM

OLD McDONALD
HAD A
FARM STAND

60 E HIGH ST
NEW FREEDOM, PA

Vendors

THE HERO RESCUE

PET SUPPLIES PLUS

CAT ADOPTION!

DOG FRIENDLY EVENT! heavenly paws

**FATHER'S DAY
SUPER HERO BREAKFAST**

June 17th
8AM-12PM

Breakfast Menu:
Breakfast Sandwiches, Hashbrowns,
Biscuits and Gravy, assorted
breakfast pastries, coffee, and juice.

Visit with
Spiderman &
Captain America!

CALLING ALL
SUPERHEROES!

\$15/adult (12+ years)
\$10/children 12 & under

For tickets please visit: OldMcDonaldFarmStand.com

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

1. Homemade Apple Sauce
2. Chocolate Chip Cookies
3. Potted Herb
4. Pretty Flower
5. White Potatoes
6. Red Spring Onions
7. Asparagus
8. Spinach
9. Strawberries
10. Tomatoes



FEATURED RECIPES:

Strawberry & Goat Cheese Crostini

Ingredients:

- 1c. strawberries, diced
- 1 1/2 tsp. sugar
- One small loaf of French bread, cut into slices
- 2 tbsp. olive oil
- Four oz. goat cheese at room temperature
- Fresh mint or basil leaves, chopped
- Balsamic glaze for drizzling



Instructions:

1. Preheat the oven to 425°. Combine the strawberries and sugar in a medium bowl and set aside.
2. Lay the bread slices on a baking sheet and brush with the olive oil. Bake until toasted, 5 to 7 minutes. Allow the bread to cool slightly on the pan for about 5 minutes.
3. Spread the goat cheese on the crostini and top with the strawberries, sprinkle with the mint or basil, and drizzle with the balsamic glaze.

Spinach & Asparagus Frittata

Ingredients:

- 3 tbsp Olive Oil
- 1 Small Onion, diced
- Fresh Spinach
- Fresh Asparagus
- 3 Garlic Cloves
- 5 Medium Eggs
- 1/2 tsp Salt
- A Pinch of Black Pepper
- 1/2 cup Milk
- 3 oz Cheddar Cheese, optional



Instructions:

1. Heat the oil in an oven-proof skillet/frying pan and add diced onion. Sauté for about a minute before adding the spinach, and Sauté until the spinach has reduced its volume.
2. Preheat the oven to 400°F. Wash the asparagus and trim off the hard ends. Cut the stalks into 1-1 1/2 inch long pieces. Peel and mince the garlic. Add garlic and asparagus to the spinach and sauté for 1-2 minutes.
3. In a medium bowl, beat the eggs. Add salt, pepper, and milk. Pour this mixture over the veggies and cook for a few minutes. Transfer the skillet to the oven when the eggs around the edges start to set.
4. Bake for 15 minutes or until the eggs are set.
5. Top with grated cheese and serve warm or cold for breakfast, lunch, brunch, dinner, or appetizer.

Scan the QR code for more farm-favorite recipes!

