

Big Maple Family Farm



this issue

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Group Schedule For June

Group A:

June 3, 17

Group B:

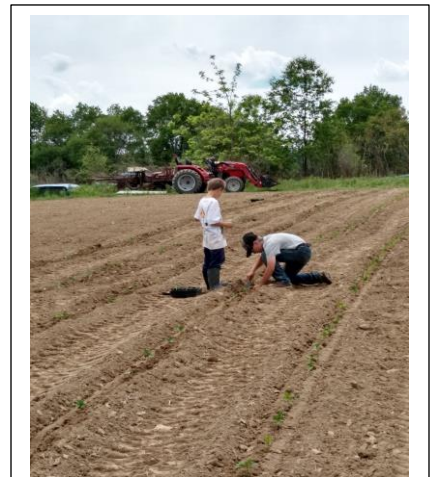
June 10, 24

PLEASE DO NOT
FORGET TO
PLACE YOUR
BAG OUT ON
YOUR OFF
WEEK!

THANK YOU!

What Is Happening At The Farm

The farm is a busy place this time of year. We call this planting season! We may have planted the green house earlier in the year, but now we have to take all those plants and put them in the ground. In the last two weeks we have planted over 6,000 plants, sweet corn, field corn, potatoes, pastures, and more. We have also planted seeds for beans, peas, popcorn, and more. Once the plants go into the ground we start monitoring weed, bugs, and critters that like to eat them. We are working on some different tactics to keep the ground hog and deer out of our plants, to stop the crows from eating the corn seeds, and to keep the potato bugs from eating all our egg plant. Planting season might be coming to an end, but now comes the period of time where we work to keep the plants alive, free of pests, and critters, and work to get the best crop we can. Our goal here at the farm is to ensure that our consumers are able to get a nutritious product right from the farm so that they can have a healthy foods on their plates.

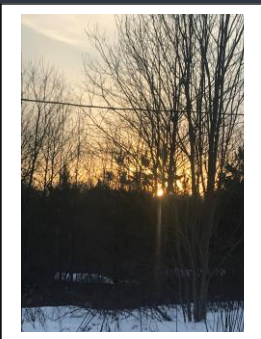


Not all our plants were able to go into the ground via the transplanter, so the boys are pictured above planting by hand as well.

The whole family must work together to accomplish planting season. We still have things left to plant like our pumpkins and sunflowers. However before you know it, Hay season will be here and we will be telling you all about that!

Upcoming Activities

Do you know any teachers? Well Big Maple Family Farm, LLC is participating in the PA Farm Bureau Friends Of Agriculture Foundation Teacher's Virtual Ag Institute. This year the Program is offering Local farm tours and we will be a place for North Western/Central PA Teachers to join us on July 1!! But we want to be sure to include other local teachers as well and extend the invite! So if you know any local teachers here in Elk County who might be interested in learning about local agriculture and the opportunities in the Agriculture world, please let them know about our upcoming farm tour!



The farm has been through many changes over the past few years and one of those changes is our on the farm market. The market is place which is opened daily and you can find our farm fresh products that we have in stock. We wanted to make sure that our market was a place in which costumers were able to easily access our products such as our chickens and eggs.

Over the winter the market went through a remodel where we added walls, and diferent coolers to allow for easy access to our products. When you come in, you will also find a shelf for our available canned good products such as our maple syrup. You can easily access our chicken, eggs, and available produce.

One thing that we find about our market is people always have some questions on how it operates so we wanted to take the time to talk about those

Our On The Farm Market

Our market is open daily and has products available. Be sure to head to the farm and grab our PA Preferred items.

Frequently asked questions.

1) How to pay for products when you come to the market? We work to keep the market open from 10-6 Monday through Saturday and 12-6 on Sundays. Sometimes though we realize we are not always here in those hours but don't worry the market is open and we have the honor system set up. Please be sure that if you stop and no one is around to help you, there is a money box there and pricing is there. We also offer venmo pay or paypal.



We removed an old building for additional parking at the market.

2) Do you offer delivery services since I can't make it to the farm? Yes! We offer delivery through out Elk County with a \$10 order. We are also working on other options! Stay Tuned!!!

3) How do we know what products are available before traveling out to the farm? You can always check our website for updates on products. We also work to keep a product list available on our facebook page. Also you can call ahead and we can have your order ready and waiting for you!

4) Are you PA Preferred? Yes we are PA Preferred and our products and farm recognized through that program.

5) When will you have lamb available? We are currently sold out of our lamb, but don't worry we have lambs scehduled to be processed end of June. So Lamb will be back in stock starting in July!



Chicken is such a versatile food and honestly who doesn't love a good pulled pork sandwich? Well, summer is almost here and it means we need to look for easy, yet nutritious meals for our family. One thing about our chicken, is that it is yummy anyway you cook it. So we went and tried our own shredded chicken sandwich during our Memorial Day weekend and had family try it! Well people were going back for seconds and thirds of the chicken. They thought it was great and so we wanted to share with all of you. We know it's a busy, fun time so put the

What's For Dinner?

Chicken on in the morning and have dinner in the evening. To make this awesome sandwich we put our chicken halves in a slow cooker on low for six hours. Chickens were roasted in our favorite BBQ sauce with a little water. Once chickens were done, we allowed them to cool and then shredded the chicken. Once shredded, we put the chicken back into a slow cooker to warm back up and then added more sauce. Once Chicken was rewarmed, we served with buns! Katering by Kate has made you awesome

Homemade buns for your sandwiches. Add a fresh garden salad with a mix of greens (swiss chard, lettuce, Beet greens, onions, and beets) to enjoy a wonderful easy summer meal that you can put on in the morning and enjoy when you arrive home from the ball fields.

We hope you enjoy making these awesome sandwiches for your family! If you need more chicken to cook for a family event, you always know where to find us.

Shredded Chicken Sandwich

Ingredients

2 chicken halves

About a 1 cup of water

BBQ sauce added to slow cooker for chicken to simmer in

Instructions

Slow roast chicken halves on low for 4-5 hours. If cooking more then you may need to extend the time. We cooked 6 halves for a period of 7 hours.

Include water and a BBQ sauce for roasting. Allow chicken to cool before shredding. Place chicken back into slow cooker to rewarm before serving.

Serve with Katering by Kate Hamburger Buns and BBQ sauce or any other desired sauces.

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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