



Hello Friends!

Since spring is here and there is so much going on, we will be sending out newsletters monthly again. We want to welcome all our first time readers who met us at this year's Farm to Table conference! We hope you enjoyed the canned products we had available there and hope you'll make your way to Tionesta and visit our farm sometime this summer!

The rhubarb has sprouted, the perennial herb plants are turning green once again, and babies are arriving, all sure signs of spring! We've had lambs and piglets born, and we also welcomed our first Dexter calf to be born at the farm in late March. The incubator is full of eggs. We anticipate hatching lots of chickens between now and the end of May. We've also been collecting eggs from the ducks and turkeys and setting them in the incubator. The geese are laying eggs and will soon be sitting on them as well.

This year we will be making use of some of our greenhouse space. To prepare for this, we started seedlings indoors over a month ago. We now have small seedlings— hot and sweet peppers, a variety of tomatoes, cucumbers, eggplants, herbs and more— and we hope to be able to offer these popular favorites earlier and for a longer period of time this growing season. While we will be utilizing the enclosed space to get the plants outside despite colder temperatures, we plant our vegetables in our soil, not in pots or hydroponically. You'll still be getting all the flavor of farm-grown varieties nourished by our high quality organic soil and without pesticides or chemicals.

We reopen for the season **May 28**, the Saturday of Memorial Day weekend. We will be open every Saturday thereafter until the end of November. We will again be posting the products available each week, along with the prices, on our website once the season begins. Until then, keep up with us by reading our blog, liking our Facebook page, or contacting us directly if you have any questions.

See you at the stand!

-Emily

Purchasing Live Animals

Here at the farm, we have a variety of birds and animals born every spring. While many of our babies, like our lambs, calves and piglets, will live their entire lives on the farm, we do also offer some animals for sale.

If you are looking to get an Easter bunny for the family or are considering raising your own rabbits, we do have some for sale at this

time and will continue to have rabbits through the summer months.

For those interested in chicks, we offer several breeds of day old chickens— Barred Rocks, Delawares, Golden Phoenix & Giant Blue Cochin. We may also offer some bantams this year. Please note that we do not sex our birds, so you get a 50/50 mix of males and females. We

offer day old chicks only, not started pullets, so you should anticipate getting your first eggs in about 5-6 months.

Ducks, geese, and later in the season, peafowl will also be available. Contact us for prices and availability of any of our live animals. You'll also need to set up a time to stop by the farm and pick up your new friends!

APRIL HAPPENINGS:

- ◆ Stand will reopen
Saturday, May 28
from 10:00-2:00
- ◆ Chicks hatching— contact us if you are interested in purchasing live birds
- ◆ Live rabbits available



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DID YOU KNOW
 THAT, LIKE
 VEGETABLES,
 ANIMAL PRODUCTS
 HAVE A SEASON AS
 WELL?

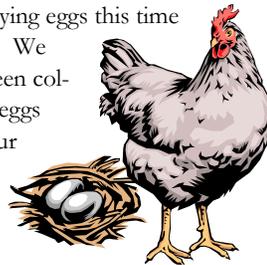
Did you know that, like vegetables, animal products have a season as well? Although chickens have been bred for hundreds of years to produce lots of tasty eggs, most species of birds only lay eggs in the spring when the chicks will have a better chance at survival. Chickens still respond to the shortened day length of winter by laying fewer eggs. With the longer temperatures and increased hours of daylight, we are seeing a real increase in the number of eggs we collect each day. The replacement hens that were hatched last fall have started laying, so we've been seeing lots of big, brown Delaware & Barred Rock eggs. We've also gotten a few Ameracauna hens, so be sure to look for their bluish-green eggs in your carton

Egg Season

when you purchase farm-fresh eggs from our stand!

When the stand is closed, what do we do with all those eggs? This time of year we are busy hatching chicks in our state of the art incubator. We will be offering chicks for sale from mid-April until the end of May. This year, we have Barred Rock, Delaware, Golden Phoenix and Blue Cochin. We'll also have a few bantam (miniature) chicks as well.

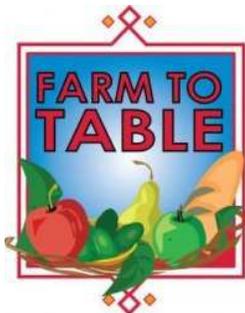
But chickens aren't the only birds laying eggs this time of year! We have been collecting eggs from our Pekin ducks for the



incubator and have noticed our Toulouse geese building nests and filling them with eggs as well. The geese do a great job sitting on their eggs and hatching naturally, so we generally do not collect them, but rather let nature take its course. Once the goslings hatch, both parents (and sometimes the whole flock!) will protect the babies.

We are also extremely excited to be collecting our first turkey eggs. Bourbon Red turkeys can breed naturally, unlike the commercial Broad Breasted birds. We've been playing a turkey version of hide-and-seek, as they find secluded spots to lay their eggs. We are eagerly awaiting hatching our first turkey poults here!

Farm to Table a Huge Success!



Emily ventured to Pittsburgh the final week of March, taking the farm on the road with her for the 5th annual Farm to Table conference. During this 2-day event, conference attendees could take in the exhibit hall and find lots of neat things for sale from a variety of vendors. Demonstrations and speakers were also scheduled both days.

Emily was glad to introduce Carrot Cake Jam to the Pittsburgh area, and it was even featured in a Post Gazette newspaper article in the about the conference! Also available for conference goes to purchase were other gourmet

jams, mustards, and a few of our pickled products.

Friday night was the food tasting, a chance to sample tastes of lots of local products—everything from beer & wine to fresh goat cheese to duck ravioli! Pleasant Valley Farm's table not only featured samples of jams & mustards, but also thin slices of our naturally raised ham and also a pasture-raised leg of lamb, cut hot from the roaster for tasting. All were very well received.

On Saturday, Emily gave her presentation entitled *Heritage Livestock Breeds: What They Are, Why They Matter, and How to Find Them*. It was well attended, and those who came

were given an idea of what makes a breed, what industrial farming looks like (and why heritage breeds don't do well there), and some of the fine qualities that Heritage livestock possess. They were given a taste of Pleasant Valley Farm through pictures and stories of the various birds & animals we raise here.

We'd like to thank everyone who stopped by and made our weekend great. It was fun to be able to talk to people about everything from raising chickens to making vinegar to working horses. We hope you enjoyed any of our products you took home with you and hope you will stop by and see us this year!

Farm Babies!



Lil and her bull calf (a boy)...the first Dexter to be born on the farm!



Assorted day-old chicks



Coturnix Quail, just hatching



Twin ewe (girl) lambs



A healthy litter of eight piglets

A FEW PHOTOS OF THE
SPRING'S CROP (SO FAR) OF
FARM BABIES... ALWAYS ONE
OF THE BEST PARTS OF BEING
A FARMER!