

Updates from

# PLEASANT VALLEY FARM



MAY, 2013

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## *Hello Friends!*

We are so excited to reopen for the season in just a few days! We can't wait to see all of our farm friends after a long winter! We are very happy to announce that we've tripled our farm stand hours for 2013! On Saturdays, you'll now have a chance to visit us from 10 AM until 4 PM. We've also added another day to our market calendar— you can now stop by on Tuesdays from noon to 6 PM!

While it's been a challenging spring growing season so far, we'll have early produce like rhubarb and spring onions when we reopen, and our offerings will expand weekly thereafter as the garden really gets going! Emily has already been busy canning rhubarb into delicious creations, and there will be lots of your favorite jams, mustards and more when we reopen.

For the carnivores, we'll have a full selection of grass-fed beef, so you can expect roasts, steaks, ground beef and more. We'll also have our famous sausages on hand and other pork cuts, like our bone-in chops. (Ham & bacon will not be available until June). Our first batch of broiler chickens are nearly ready for processing and will be available beginning June 1. PLEASE NOTE— fresh meats will only be available on Saturdays. Tuesdays will be frozen meats only since we'll still be butchering once per week.

We will once again be working with other local food producers to bring you more delicious goodies. We will have six varieties of raw milk cheese from Whispering Brook Cheese Haus. We will also have freshly roasted coffee from Happy Mug. Emily will be helping roast it Wednesday for maximum freshness. We'll once again have a variety of roasts in whole bean and ground, plus an assortment of flavored coffees. We have a grinder on site for those who would like to grind their beans here! We are also looking forward to offering locally made maple syrup here very soon!

**See you at the stand!**

*-Emily*

## *Raw Milk Cheese*

We are looking forward to traveling to Chambersburg, PA and picking up raw milk cheese from Whispering Brook Cheese Haus once again. Here are the varieties that we'll be stocking this year!

**Cheddar**—a white cheddar cheese that is great for shredding or slicing.

**Smoked Cheddar**— a sharp cheddar flavored

with real hickory smoke

**Dill & Bacon**— Real bacon, not imitation bacon bit make this great for snacking

**Jalapeño**— a cheddar variety with the spicy kick of hot peppers

**Italian**— this one has sun-dried tomatoes, garlic & basil...it tastes like pizza flavored cheese!

**Longhorn**— a mild Colby-style cheese, great for cooking or topping your burger!

**Garlic & Chive**— another great snacking cheese. Also great added to egg dishes and more!

**Havarti**— a softer cheese, great for melting or using in sauces.

## **MAY HAPPENINGS:**

### ◆ **NEW HOURS!**

**Saturdays 10 – 4**

**Tuesdays 12—6**

### ◆ **Beef & pork available**

**May 25, chicken to**

**follow on June 1**

### ◆ **We will be carrying raw**

**milk cheese & Happy**

**Mug coffees again this**

**year!**

### ◆ **Lots of fun new items!**



## **PLEASANT VALLEY FARM**

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We are always looking for more things to make and offer at the stand, and we have some fun things for our customers this year!

We know lots of our customers love their reusable

shopping bags. We now offer recycled totes! They are made from plastic feed bags and come in a variety of styles, from cute chicks

HERE ARE SOME  
GREAT WAYS TO  
KEEP YOUR  
GRILLING FULL OF  
LOCAL FLAVOR!



Memorial Day is the unofficial start of summer, and that means backyard barbecue season is upon us! Here are some great ideas to keep your cookout local!

When you think of the grill, do meats come to mind? We've got **sirloin, porterhouse, rib eye and T-bone steaks**, as well as **ground beef** for delicious burgers. Our **bone-in pork chops** are delicious grilled, as are our **hot & mild Italian sausages**. Our **chicken** is crazy good done up beer-can-chicken style, or cut it up yourself for barbecued breasts, thighs & drumsticks.

Make your burger gourmet with some raw milk cheese! We especially like **Smoked**

## Recycling is Fun!

to dogs to rabbits! They come in an assortment of colors and sizes and are handmade by Emily. (and yes, if you feel bad throwing out your pet food bags, we will take them!)

Emily has also been busy over the winter making more jewelry. She's especially proud of the "Wear You Veggies" collection. Each necklace features a handmade glass pendant which showcases a vegetable, herb, or flower. Each is handmade in the stained

glass studio (using lead-free solder, of course!) using scraps of glass from other projects, and the images are recycled from old seed catalogs. Emily is also happy to do custom work, so if you have a favorite plant or vegetable, let her know what you're looking for!



## Grilling Out & Eating Locally!

**Cheddar, Garlic & Chive, or Longhorn (Colby)** on ours.

You can dress up your meats (or veggies!) with some of our sauces as well.

**Sweet & Tangy RhuBBQ** combines tangy rhubarb and sweet brown sugar. Our **Hot Peach BBQ** is very spicy—cayenne & red pepper flakes give it quite a bite! Both are superb on poultry, pork and veggies. Our **Pineapple-Jalapeno Jam** makes a great glaze as well!

Every barbecue needs condiments, and we've got plenty to offer! Besides our barbecue sauces we have whole grain **Ginger-Garlic** or **Honey Mustards**. Top your sandwich with **Dill** or

**Bread & Butter Pickles**, or use **Hot Pepper Rings** for a spicy kick. Our **Sweet Garden Relish** is a sweet pickle relish made with zucchini and is great on burgers, hot dogs, or sausage sandwiches.

**Pickled Beets** are always a favorite, and are great by themselves or as part of a relish tray. Fresh vegetables turn an ordinary salad into something special, so pick up some **lettuce or salad mix, radishes**, and **spring onions!**

Ice cream is always a simple & delicious summer dessert. This year, give simple vanilla ice cream a gourmet upgrade by topping it with something special— we especially like using **Black Forest Preserves**, which is an unbeatable combo of chocolate & cherry flavor!

## RHUBARB RECIPES!

### Oatmeal Rhubarb Cookies

1/2 cup butter, softened  
 3/4 cup brown sugar, firmly packed  
 1/2 cup granulated sugar  
 2 eggs  
 1 tsp vanilla  
 1 3/4 cups flour  
 1 tsp baking soda  
 1 tsp ground cinnamon  
 1/2 tsp salt (optional)  
 3 cups quick or old fashioned oats (uncooked)  
 3 cups rhubarb, finely chopped

In a large bowl, beat butter & sugars until creamy. Add eggs & vanilla & beat well. In a separate bowl, combine flour, baking soda, cinnamon & salt. Mix well, then combine with butter/sugars. Add oats & rhubarb. Drop onto a cookie sheet and bake at 375 degrees for 10 minutes.

**Variation:** Spread mixture in a greased 10" pie plate (or 9" x 13" pan) Bake at 375 for 30 minutes.

### Simple Rhubarb Sauce

2 cups rhubarb, cut into 1/2" pieces  
 1/2 cup sugar  
 1/4 cup water

Place ingredients in a medium saucepan. Simmer until soft.



*One of our Delaware hens, in charge of organic pest control of the rhubarb patch!*

### Rhubarb Slush Punch

6 cups chopped rhubarb  
 7 cups water  
 2 cups sugar  
 3/4 cup thawed orange juice concentrate  
 3/4 cup thawed lemonade concentrate  
 10 cups club soda, chilled

In a large saucepan, bring rhubarb & 4 cups water to a boil. Reduce heat & simmer, uncovered, 5-8 min or until rhubarb is tender. Mash rhubarb & strain. Reserve juice, discard pulp. Add sugar, concentrates and remaining water to rhubarb juice. Transfer to a freezer container and freeze. Remove from freezer 30-45 min before serving, scraping the surface as it thaws. Place equal amounts of slush and club soda in glasses and serve.