

Updates from

PLEASANT VALLEY FARM



MAY, 2012

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Hello Friends!

May is here, and this is a busy, busy month. Spring is quickly heading towards summer. The garden is growing, we're still hatching chicks of one kind or another each week, and the hayfield will need mowing before long. We're also busy cleaning out the stand and making sure everything is ready for the opening of our farm stand season on May 26!

The incubator is a busy place, and we've got baby birds for sale. Contact us if you're interested in starting (or expanding!) your backyard flock. We have Delaware, Barred Rock & Ameracauna chicks, Bourbon Red turkey poults, and Coturnix quail chicks available now, and we will be hatching out peachicks (baby peacocks) around the end of the month.

This month we'll head to Chambersburg to pick up raw milk cheese (see page two for more details!) . We're also really excited to partner with Happy Mug Coffee of Tidioute to bring fresh roasted coffee for sale by the pound. We'll be able to choose from a variety of roasts, as well as whole-bean or ground coffee, so we'd love to know what you would be most interested in. Shoot us an email or leave a message on our Facebook wall and let us know! Everyone who does will be entered in a drawing for a FREE one-pound bag of Happy Mug Coffee!

See you at the stand!

-Emily

Now on Sale...Bedding Plants!

The renovation of our seed-starting greenhouse, the Sprout House, have succeeded beyond expectations. In fact, we have so many great looking plants, we actually have more than we need for our fields! We're proud to announce that beginning May 1, we have bedding plants on sale!

We have lots of herbs available now, including chives, thyme, catnip, lemon balm, parsley and basil. Herbs are easy to grow, and fresh herbs will

give a fresh flavor to any dish!

If you're looking to add some perennials to your yard, we've also got hop vines. Hops are a great decorative vine, growing up to 30' in a year! They produce small cones in the fall, which can be used in pot-pourri or for flavoring your homemade beer.

We've also got more plants started in the greenhouse, and as we move closer to gardening season, we look

forward to offering things like peppers, tomatoes, eggplant and cucumbers. We also aim to have some flowers for sale as well, so be sure to stop in and see what's growing on!

Bedding plants will be available during regular farm stand hours. If you'd like to purchase herbs or hops now, just give a call or email and we'll work out a time for you to stop by!

MAY HAPPENINGS:

- ◆ **Opening for the season May 26!**
- ◆ Live chicks are here and turkey poults available now— contact us to order
- ◆ New this year...coffee from Happy Mug Coffee of Tidioute, PA!
- ◆ New this spring... bedding plants!



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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!

Returning Favorites:

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

Smoked Cheddar- a sharp cheddar flavored with real hickory smoke

Raw Milk Cheese

Dill & Bacon- the name says it all. Real bacon, not imitation bacon bit make this a great snacking cheese.

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!

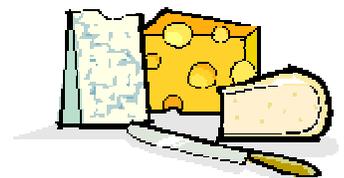
Longhorn- a mild Colby-style cheese, great for cooking or topping your burger!

New flavors:

Bacon Horseradish- the tangy taste of horseradish combined with savory bits of real bacon

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.



THERE WILL BE
 LOTS OF
 SEASONAL TREATS
 ON SALE OUR FIRST
 DAY OF THE YEAR.

May 26th...What's in Season?

While Memorial Day weekend is too early for sweet corn or tomatoes in North-western Pennsylvania, there will be lots of seasonal treats on sale our first day of the year. Here is a look at what you can expect!

Vegetables- we will have fresh rhubarb, spring onions, peas, green beans, beets, radishes, and we'll be introducing the PVF Salad Bar! We will have a great selection of leafy greens, including heirloom lettuces, Swiss chard, spinach, arugula, bok choi and mustard greens.



Herbs- we will have the fresh flavors of oregano, mint, chives, thyme and more. We also have potted herbs to take home for fresh flavor all summer!

Meats- Our whole chickens are back! They sell out quickly, so don't be shy about ordering in advance for pickup at the stand! We will also have pork chops, roasts and our famous homemade sausage. Once again this year, we'll be offering all four varieties of sausage: brown sugar breakfast and sage bulk sausages, along with hot or mild Italian rope sausage.

Bacon, ham & ham steaks will return the following week. The first week of

June will also bring beef, so come visit us then for a nice selection of steaks, roasts, lean ground beef and more.

We'll also have a great selection of canned goods as well...look for your favorite jams & jellies, including Carrot Cake Jam, Black Forest Preserves. We'll have a selection of whole grain mustards and flavored vinegars to make your own healthy salad dressings. We'll also have some tasty pickled items like dill pickles and pickled beets, and sauces including our Thai Dipping Sauce, Hot Peach BBQ, and our Sweet & Tangy Rhubarb-B-Q Sauces.

Plus, be on the lookout for raw milk cheese from Whispering Brook Cheese Haus and coffee from Happy Mug!

LIKE COFFEE?? LET US KNOW & WIN!



How would you like a fresh cup of coffee?

How about some certified organic, fair trade or farm direct coffee?

And wouldn't it be better if it was roasted & ground locally for maximum freshness?

We are so happy to announce a new farm partnership...we'll now be offering coffee from Happy Mug Coffee, located right in Tidioute! Here's what Matt has to say about his business on the www.happymugcoffee.com website:

Happy Mug Coffee is now roasting coffee in Tidioute, PA overlooking the Allegheny River.

We buy and sell only organically grown coffee, bought at fair prices to the farmers who grow it. We do not support farms that mistreat their workers or mistreat the earth. We support our local community, use American made equipment, and strive to operate as "green" as possible. Helping others is the key to happiness, and that's the bottom line in every aspect of our company.

Now...here's the problem. Matt offers a wonderful array of sources from around the globe, (think Rwanda, Colombia, Honduras, Nicaragua, Ethiopia, and many more) dark roasts, light roasts, blends, decaf, even coffee in flavors (like almond, caramel espresso, Jamaica paradise, raspberry to name just a few) using all-natural flavorings. They also offer all the varieties in whole bean and ground coffees. With that much selection, we're not sure which varieties to stock, so we're asking YOU, our customers, for a little help.

If you like coffee, let us know! Tell us what it is you like in your cup. Let us know if you'd want whole bean, or if you like your coffee already ground for you. Send us a quick email or post on our Facebook page. Everyone who gives us some feedback will be registered for our coffee drawing. **We'll draw a name May 21, and the winner will be able to pick out a FREE 1-pound bag of Happy Mug Coffee from the farm stand when we reopen May 26!**

