










July 2012

2573 Brandt School Road
Wexford, PA 15090
www.soergels.com
724-935-1743

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
1	2 Senior Citizen Day 10% Off	3 Naturally Soergel's Customer Appreciation Day 10% Off	4  Happy 4th! Close at 2pm	5 Gluten Free 101 7pm @ Naturally Soergel's	6 	7 Amish Donuts 9am Firefly Festival 7:30-9:30pm	
8	9 Senior Citizen Day 10% Off	10	11	12	13	14	
15 Corn Roast Kick Off 11am-4pm 	16 Senior Citizen Day 10% Off	17-19 Fresh homegrown produce is coming in daily! Come see what we have picked fresh for you today. If we don't grow it, we will try to get it direct from one of our farm partners before going through a distributor.				20	21 
22 Farm Show 11am-4pm 	23 Senior Citizen Day 10% Off	24	25	26	27	28	
29 Corn Roast 11am-4pm 	30 Senior Citizen Day 10% Off	31	THIS MONTH... Pie of the Month: Peach Blueberry \$1 off Wine of the Month: Cherry \$1 off				

Colorful Watermelon

Salad

Ingredients:

- 1/4 chilled red seedless watermelon- 1 in. cubes
- 1/4 chilled yellow seedless watermelon-1in. cubes
- 1 Small Soergel's Candy onion
- 1 cup thinly sliced basil leaves
- 1 cup chopped cilantro leaves
- 1/2 cup minced mint leaves
- 2 limes- juiced
- 4 oz. crumbled feta
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Salt & ground black pepper to taste

Directions:

1. Combine first 8 ingredients in a large bowl and gently toss to mix.
2. Combine olive oil, balsamic vinegar, salt & pepper in a small bowl and whisk.
3. Pour olive oil mixture over salad and toss gently to cover.

Amish Donuts

Saturday July 7th Starting at 9am

The Amish will be here the first Saturday of the month to make their amazingly delicious donuts!

Firefly Festival

Saturday July 7th 7:30-9:30pm

Come and experience a laid back Summer night on our farm. Radio Disney will be here with music, games and prizes!! We will have BBQ, s'mores, bonfires, and lots of other fun activities. The kids can ride a pony, jump around in the bounce house, get their face painted or ride the train! We will be giving tractor hayrides for people of all ages to enjoy watching the beautiful fireflies light up our orchard. Tractor rides are \$3 (includes a bag of S'mores supplies to use at the bonfire), pony rides and all other kids activities are \$2 each. BBQ prices vary per menu item.

Corn Roast Kickoff

Sunday July 15th 11am-4pm

We are celebrating the start of our corn roasting season. Experience the delicious, mouth watering flavor of roasted corn dripping with melted butter, and salt. We will also have our farm raised angus beef burgers, and 1/4 lb. grilled all beef hot dogs. We will have pony rides for the kids from 1-3pm, and other games and activities from 11am-4pm.

Corn Roasts

Every Sunday from 11am-4pm

Enjoy our corn fresh roasted and dripping with butter and salt while relaxing at one of our picnic tables, or take it "To Go" and enjoy it at home!

Farm Show

Sunday July 22nd 11am-4pm

Our family invites you to come experience the fun we have every day! Did you know we have farms in Butler County where we grow most of our crops and raise our livestock? Get a closer look at our tractors, livestock, and other equipment we use to grow our crops. There will be tractor hay rides, horse drawn wagon rides, activities for the kids, and lots of great food! We will have our Corn Roast going on at the same time with hot dogs, our farm raised burgers, and our famous roasted corn, so be sure to bring your appetite.

SAVE THE DATE- Next Month

Amish Donuts- Sat. August 4th at 9am

Delicious handmade, fresh donuts glazed in sugar. It doesn't get much better than that!

Peach Festival- Sun. August 5th

Fresh peach desserts, great food, and fun activities.

3rd Annual Farm To Fork Dinner-

Sat. August 18th

Get back to the land and enjoy an exquisite dinner on one of our farms made from all home-grown or local food. It is an enjoyable evening of mingling, live light music, and delicious food. More details to come.

FROM THE FIELDS:

We are bringing in some homegrown produce, but until our growing season is in full swing we rely on partnerships we have built with farmers in the South. We go directly to the farms to get as much produce as we can in order to have high quality fruits and vegetables that meet our high expectations for our family and yours. We have family members who have a farm in Maryland, where we have planted muskmelon. We will also be getting sweet corn from their farms before our corn is ready.

We will have a very limited supply of our own peaches due to the early frost this year. However we will be going direct to some farms in Virginia and Chambersburg to get them through out the season to supplement our supply.

Homegrown produce to look for in July is, sweet corn, tomatoes, broccoli, zucchini, peppers, eggplant, cucumbers and more!

This is the perfect time of year to enjoy our farm raised, all natural, angus beef. The burgers are juicy and full of flavor- perfect for any summer dinner.