



McLEOD FARMS NEWSLETTER

SPRING 2006
www.macspride.com

TOLL FREE
1-877-789-9252

Welcome to McLeod Farms!

Home of the famous & delicious Mac's Pride Brand Peaches, Strawberries & Blackberries!

At McLeod Farms Roadside Market, we offer fresh seasonal fruits and vegetables. In the spring, our strawberries are known for their exceptional taste, deep red color and intense sweetness. We pick our berries fresh everyday OR you may pick your own. Our first berries are beginning to ripen this week, and we expect a bountiful crop for April and May. Join us for our Strawberry Festival on May 20th, or schedule your classroom or small group for a strawberry field trip!

As summer approaches, our delicious blackberries and peaches begin to ripen. Enjoy a quart of our juicy blackberries from our roadside market, OR pick your own. Our roadside market offers only the freshest seasonal produce and our delicious Mac's Pride Brand peaches. If you cannot make it to our market, you may order peaches to be delivered directly to your home or business. Call or visit our website for more details!



McLeod Farm's Festivals

STRAWBERRY FESTIVAL: SATURDAY, MAY 20 10AM-4PM

PEACH FESTIVAL: SATURDAY, JULY 15 10AM-4PM



FIELD TOURS
MUSEUM TOURS
FACE PAINTING

FAMILY FUN
ICE CREAM
GAMES

RECIPE & ART CONTESTS
LOCAL ENTERTAINMENT
HORSE & WAGON RIDES

Mac's Pride Peaches

McLeod Farms is proud to offer you the best peach available. Our peach season begins in early June as we start filling our shelves with mouth-watering, Southern peaches. If you can't stop by, we can ship directly to you via UPS! We start shipping our peaches around the end of June and continue through August. For your convenience, you may order online at www.macspride.com, fax in orders to 843-335-8873, or phone in orders Toll Free-1-877-789-9252! **Mac's Pride Brand** -There is a difference, ask for it by name.





Recipe Contest



McLeod Farms is sponsoring a Strawberry Recipe Contest during our Strawberry Festival!

- ◆ Strawberries will be supplied by McLeod Farms at no charge (Limit 2 qts).
- ◆ Recipes must be included with each entry. (Recipe must include a minimum of 1 cup of strawberries) McLeod Farms reserves the right to use recipes in promotional efforts.
- ◆ Entries must be ON SITE no later than 10:15a.m., Saturday, May 20. Judging will begin at 10:30a.m. with prizes awarded at 11:30a.m.

Entries will be judged according to:

TASTE 50%, APPEARANCE 25%, PRESENTATION 25%



FIRST PLACE \$100

SECOND PLACE \$50



Delicious Strawberry Recipes

Recipes featured on "Bob Redfern's Outdoor"

STRAWBERRY NUT CAKE

1 box yellow cake mix 1/2 cup milk
 1 pkg. (3 oz.) Strawberry Jello 1 cup coconut
 1 cup Crisco Oil 4 eggs
 1 cup chopped pecans
 1 cup McLeod Farms' Strawberries, (mashed)

Mix together and bake in 3 layer pans for approx. 25 minutes at 350°. Cool in pan on wire rack. Frost with strawberry icing (below).

Strawberry Icing

1 (8 oz.) cream cheese 1/2 cup coconut
 1/2 cup chopped pecans 1 lb. powdered sugar
 1 stick butter, softened
 1/2 cup McLeod Farm's strawberries, mashed

Mix cream cheese & butter. Mix in powdered sugar & other ingredients. Wait until cake is thoroughly cool before icing.

STRAWBERRY CHEESECAKE

1 (8 oz.) pkg. cream cheese 1 tsp. vanilla
 1 (8 oz.) container Cool Whip 1/3 cup sugar
 1 Ready-to-use Graham Cracker Crust

Mix cream cheese and sugar until well blended. Add vanilla & mix again. Gently stir in cool whip until well blended. Spoon mixture into pie crust and refrigerate 3 hours. Top with glaze (below).

Strawberry Glaze

1 pint McLeod Farms strawberries Water
 1 1/2 tsp. cornstarch 1/2 cup sugar

Slice enough strawberries to make 1 1/2 cups. Reserve some strawberries for the top. Place sliced strawberries in saucepan with sugar and 1/4 cup cold water. Bring to a boil and cook for 3 minutes. Remove from heat. Mix cornstarch with 1/4 cup of cold water. Stir into berry mixture. Return to heat and cook, stirring until thick (about 2 minutes). Cool to room temperature. Arrange reserved strawberries on top of cheesecake then spoon glaze over the top. Chill and serve.

Mac's Pride's Bakery & Jarred Products



Mac's Pride Jarred Products

McLeod Farms offers you our freshest fruit available in our own line of jarred products.

We offer preserves, butters, ciders, pickles, dessert peach halves, peach BBQ sauce, and peach salsa. These jarred products are perfect gifts!

You can send a custom made basket anywhere in the United States. You choose the product, add a basket or crate, give us the shipping address, and we'll take care of the rest!

Mac's Pride Bakery

McLeod Farms is proud to offer our own best baked goods made from fresh farm produce!

Our most popular item is our freshly baked breads. We offer Peach bread with almond slivers, Sweet Potato Bread with pecan topping, Apple, Strawberry, Banana Nut, and Zucchini bread.

For your traveling convenience our freshly baked cakes are flash frozen to seal freshness and are available in German Chocolate, Red Velvet, Carrot Cake and Fruit Cake.

May we tempt you with our delicious pies? We offer Sweet Potato, Coconut, Pecan, Apple Crumb, Peaches 'N Cream, and Strawberry 'N Cream pies.

Our fudge is extremely popular! It's rich, smooth, creamy and made from scratch. Our fudge comes in several flavors; rocky road, chocolate, chocolate with pecans, peanut butter and maple.

If you just need a quick snack, we offer several mouth watering cookies, turnovers, cream cheese danishes, brownies with nuts and warm peach cobbler.



McLeod Farms is proud of our antique museum! The museum includes automobiles from each decade since the horse and buggy; antique farming equipment, such as old tractors and plows. Antique sewing machines and other replicas are displayed as well.

Museum Hours 10a.m.—4p.m.

Call ahead for tour groups!





McLeod Farms Roadside Market

29247 Hwy. 151 South
P.O. Box 449
McBee, SC 29101

Roadside Market: 843-335-8611
Office: 843-335-8335

Mac's Pride



Visit us on the Web!
www.macspride.com

2003 1st Place Recipe by Jahala Williams

Strawberry Cobbler

1 stick Margarine

4 cups McLeod Farms' Strawberries

1 1/4 cup Sugar

1 cup Milk

2 cup Self Rising Flour

Melt margarine in 9" X 13" pan in oven. Sift flour and sugar together in mixing bowl. Add Milk, making batter. Pour batter over melted butter; do not stir. Pour Strawberries on top of batter. DO NOT STIR. Bake 350° for 25-45 minutes. Serve warm with whipped cream or ice cream.