

# About Maple Shade Farm



Maple Shade Farm was built in the 1870s by the Chase Family from timber harvested on the property and milled in their own saw mill on Brown's Brook. It stayed in the family until the 1970s.

Susan & Don Cookson bought the farm as their retirement "project" in 2010. Because it reminded Don of his grandparents' farm in Brooks, Maine, where he spent summers, Don renamed it Maple Shade Farm after their farm. And started planting maples everywhere!

A key feature of the farm was several large heritage yellow apple trees on the property. The trees were "unkept" and the Cooksons accepted the challenge to try to rehab the trees and get them to produce again. Then they discovered more of the original orchard trees "gone wild" over the last 100 years. They are in the process of clearing around the old orchard trees to rehab this area as well. They have planted varieties of modern apple trees as well to fill out the orchard.

These original Atkinson cooking apples are the basis of Susan's recipes for the farm's fresh apple products. She couldn't wait to try out her family's apple recipes, knowing the heritage apples should produce the taste she remembered from her grandmother's kitchen.



*Susan grew up in a bakery: her grandparents' shop in Plymouth, MA. Her grandfather, Tom, was famous for his pies and donuts. The family lived on a small farm where they raised animals and grew vegetables and fruits to can. Susan learned about making relishes and preserves from her grandmother, Esther. A Holiday gift of "Aunt Esther's preserves and relishes" was always happily anticipated among family and friends.*

*Susan also makes a delicious apple crisp, that's been described by customers as "the best they've ever had". It's those old-fashioned Atkinson apples that give it the special taste and texture!*



*Susan began making pumpkin pies on request. Her grandfather actually made and sold squash pies in the bakery rather than pumpkin. Susan actually prefers the taste of her grandfather's squash pie recipe and will make it on request.*

## The Apple Trio:

- Crabapple Chutney
- \* Apple Butter
- \* Crabapple Jelly
- Half pints only



*Susan's fondest childhood memory was her grandmother's kitchen... and all the wonderful smells and tastes. What did you do with these little apples too small to peel? Feed them to your horses as a treat, or make crabapple jelly and chutney! Their tart, tangy taste makes them a great complement to turkey, chicken, or pork. Spruce up a leftover turkey sandwich! The old-fashioned Apple Butter can really bring a morning toaster waffle or cinnamon bagel to life. Drop a dab on crackers with a bite-sized chunk of sharp cheddar cheese for instant hors d'oeuvres. That's just the start of what grows on the farm and can be made into delicious, tongue-pleasing relishes. (Susan's job as a child was cutting out the little cloth circles from quilting scraps with pinking shears to make the little decorative jar hats.)*



## BBQ Favorites Duo:

- Sweet Zucchini Hot Dog Relish
- Sweet Pepper Hamburg Relish
- Half pints only

## Old-Fashioned Duo

- Apple Butter
- Green Tomato Pickles
- Pints only



## Spicy Salsa Duo

- Salsa Verde
- Farmhouse Salsa
- Pints only

# Order Form and Price List

## PIES

- \_\_\_ Deep Dish Apple Pies \$15 each
- \_\_\_ Pumpkin Pies \$15 each
- \_\_\_ Apple Crisp \$8 each
- \_\_\_ Individual Mini Pies \$5 each

## APPLE PRESERVES

- \_\_\_ Apple Butter (half pint) \$7
- \_\_\_ Apple Butter (pint) \$10
- \_\_\_ Crabapple Jelly (half pint) \$7
- \_\_\_ Crabapple Chutney (half pint) \$7

### Mix & Match

- \_\_\_ Half pint Duo \$12
- \_\_\_ Pint Duo \$18
- \_\_\_ Half pint Trio \$18

## RELISHES & PICKLES

- \_\_\_ Green Tomato Pickles (pint) \$10
- \_\_\_ Sweet Zucchini Hot Dog Relish (half pint) \$7
- \_\_\_ Sweet Pepper Hamburger Relish (half pint) \$7
- \_\_\_ BBQ Duo (half pints) \$12
- \_\_\_ Old-Fashioned Duo (pints of Apple Butter and Pickles) \$18

## SALSA

- \_\_\_ Spicy Salsa Verde (pint) \$10
- \_\_\_ Roasted Farmhouse Salsa (pint) \$10
- \_\_\_ Salsa Duo \$18

**Total \$** \_\_\_\_\_

*Take a photo of this form to order and email it to: semullaney49@gmail.com. For online orders, please pay via Paypal or Venmo. An invoice confirming your order will be emailed to you for payment. Shipping is available for an extra charge.*

## Your Information

Name: \_\_\_\_\_

Shipping Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Town \_\_\_\_\_ State \_\_\_\_\_

ZIP \_\_\_\_\_ Phone \_\_\_\_\_

email: \_\_\_\_\_

- Billing address same as shipping
- Add me to list for e-newsletter and special promotions.
- Send text or email when shipping

Date requested for pie pick-up: \_\_\_\_\_  
\_\_\_\_\_

### Gift packaging available. Add:

- \_\_\_ \$6 for any Single
- \_\_\_ \$8 for any Duo
- \_\_\_ \$10 for any Triple

*Gift packaging includes hand decorated mini wooden crate or natural fiber basket, jelly spoon or spreader or pickle fork, tulle, bow with floral accent, and paper gift bag with handles. If items are shipped to you, DIY assembly will be required on your end. Materials mentioned above will be included in your package.*



Old-fashioned, homemade, small batch goodness from family recipes at Maple Shade Farm

**Farmhouse Products**  
**Fall 2022**



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