



About Our Farm

3,000 blueberry bushes

100 peach trees

raspberry bushes...too many to count!

Pick your own or visit our store for fresh-picked or frozen fruit.

Berry Best Farm has been a working family farm since 1948 and we have been growing blueberries and peaches since the 1950s. Through the years we've also raised chickens, hay and Standardbred race horses, but fruit is our specialty! Our 75-acre farm is in Lebanon, Maine. We are about 8 miles from East Rochester, New Hampshire, and about 10 miles from Sanford, Maine.

All of our fruit is "gently raised" using minimal amounts of herbicides and pesticides.

Visit us this summer and enjoy the experience of picking your own fresh fruit!



Visit the farm store for:

- picked and frozen fruit
- our own homemade jams
- Berry Best blueberry syrup
- locally made maple syrup
- honey
- handmade items
- fresh cut flowers



The Bozak Family

www.BerryBestFarm.com



Chris and John Bozak's
Berry Best Farm
Lebanon, Maine

Over 50 years of family farming in Maine!

Pick your own blueberries, peaches and raspberries

www.BerryBestFarm.com

We are open: Mid-July into September

Hours:

Tuesdays: 8am - 7pm

Wednesday - Sunday: 8am - 5pm

Mondays: Closed

New! We now accept credit cards.

Want to know how the picking is today?

Phone the Berry Best Hotline!

207-457-1435

33 Colburn Way, Lebanon, Maine 04027
3.5 miles down Center Road off Rt. 202 (Carl Broggi Hwy.)
Directions at: www.berrybestfarm.com

Look inside for our featured recipes!



Blueberry Orange Muffins

3 cups flour
4 tsp baking powder
1/4 tsp baking soda
1 tsp salt
1/2 cup sugar
1 cup fresh or frozen blueberries
1 egg slightly beaten
1 cup milk
1/2 cup butter or margarine, melted
1 Tbs. grated orange peel
1/2 cup orange juice

Measure sifted flour with baking powder, baking soda, salt, and sugar. Beat together egg, milk, melted butter, orange peel, and orange juice. Combine the two mixes and stir only to mix. Spoon into greased muffin tins.

Bake at 400° for 20 minutes or until light brown.

Fresh Blueberry Pie

from "Farm Journal's Complete Pie Cookbook"

3/4 cup sugar
3 Tbs. cornstarch
5 or 6 cups fresh blueberries
1/4 cup water
1 Tbs. butter
1 Tbs. lemon juice

Combine in saucepan: 3/4 cup sugar and 3 Tbs. cornstarch.

Add the 3 cups of fresh blueberries, 1/4 cup water, and 1 Tbs. lemon juice.

Cook over low heat, stirring constantly until mixture thickens and boils. Remove from heat, stir in 1 Tbs. butter. Cool. Add 2-3 cups fresh blueberries. Pour into a prebaked 9" pie shell. Chill several hours. Garnish with whipped cream. YUMMY!

Berry Best Farm



Recipes

Blueberry Lattice Bars

*recipe from Debbie Ayers, Baileyville, Maine
at www.TasteofHome.com*

1 cup butter, softened
1/2 cup sugar
1 egg
1/2 tsp. vanilla extract
2 and 3/4 cups all-purpose flour
1/4 tsp. salt

Filling:
3 cups fresh or frozen blueberries
1 cup sugar
3 Tbs. cornstarch

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour and salt gradually adding to creamed mixture until well blended. Cover and refrigerate for two hours.

In a small saucepan, bring the blueberries, sugar and cornstarch to a boil. Cook and stir for two minutes or until thickened.

Roll two-thirds of the dough into a 14" x 10" rectangle. Place in a greased 13" x 9" baking dish. Top with filling. Roll out remaining dough to 1/4" thickness. Cut into 1/2" wide strips and make a lattice crust over filling.

Bake at 375° for 30-35 minutes or until top is golden brown. Cool on a wire rack. Cut into bars.

Gramma Colburn's Blueberry Muffins

1 cup milk
1/2 cup oil or shortening
2 eggs
3 cup flour
1 cup sugar
4 tsp. baking powder
1 tsp. salt
2 cups blueberries (fresh or frozen)

Sift dry ingredients and quickly mix with milk, oil and eggs. Stir in blueberries. DO NOT OVERMIX. Fill greased muffin cups with batter. Bake at 400° for 20 minutes or until done.

Blueberry, Arugula, Prosciutto Salad with Honey-Citrus Vinaigrette

from "Very Blueberry" cookbook by Jennifer Trainer Thompson

Dressing:
1 Tbsp. minced shallots
1 tsp. honey
1 Tbsp. freshly squeezed orange juice
1/4 cup extra virgin olive oil
1/4 tsp. finely chopped fresh mint
1 tsp. finely chopped fresh thyme
1/2 tsp. salt

Place all of the ingredients in a bowl and combine well with a wisk.

2 1/2 oz arugula
1/2 cup fresh blueberries
8 thin slices prosciutto, cut into 1/4 inch strips

Place in a separate bowl. Add 3 Tbs. of the dressing and toss well saving the remainder of the dressing for another time. Divide among four plates and serve immediately.

Find more recipes at:

www.BerryBestFarm.com