






January & February 2012



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
2573 Brandt School Road Wexford, PA 15090 724-935-1743 www.soergels.com			19 Welcome Back Special	20	21	22
		 				
23	24	25	26 Essential Oils Class NS 6:30pm	27	28	29
30	31	FEBRUARY 1ST Customer Appreciation Day @ NS	2	3	4 Penn State Extension Beginning Beekeeping Seminar	5  The Big Game
6	7	8	9	10  Valentine's Day Warm Up 5:30-7:30pm	11 Chocolate-covered strawberries	12 Chocolate-covered strawberries
		Pre-Order Valentine's Roses				
13	14  Happy Valentine's Day	15	16 Gluten Free 101 NS 6:30pm	17	18	19 Seed Starting Seminar 1:00-3:00pm
20	21	22 Ash Wednesday	23	24 Fish Sandwich Special	25	26 Seed Starting for Kids 1:00-2:00pm
27	28	29 Leap Day		Fish Sandwich Special		
		WINTER HOURS:	Market 8a-6:30p M-F 8a-5p Weekends	Garden Center 9a-6:30p M-F 9a-5p weekends	Gift Barn 9a-6:30p M-F 9a-5p weekends	Naturally Soergel's 9a-6:30p M-F 9a-5p weekends

Cheese Fondue

½ lb Jarlsburg cheese, shredded
 ½ lb Gruyere cheese, shredded
 ¼ cup cinnamon-sugar mixture
 2 tablespoons cornstarch
 1 clove garlic, peeled
 1 cup Arrowhead Pinot Grigio
 1 tablespoon kirsch cherry brandy
 ½ teaspoon dry mustard
 Pinch nutmeg
 Assorted dippers

In a small bowl, coat the cheeses with cornstarch and set aside. Rub the inside of the fondue pot with garlic, then discard. Over medium heat, add the wine and lemon juice and bring to a gentle simmer. Gradually stir the cheese in to the simmering liquid. Melting the cheese gradually encourages a smooth fondue. Once smooth, stir in cherry brandy, mustard and nutmeg. Arrange an assortment of bite-sized dipping foods around the fondue pot. Serve with chunks of french and pumpernickel breads as well as apples, broccoli, cauliflower, carrots, etc.

Essential Oils Class

Thursday, January 26th @ 6:30pm

Join us as we learn to care for our family's everyday health needs using simple and safe certified pure therapeutic grade essential oils by doTerra.

NS Customer Appreciation Day

Wednesday, February 1st

The first Wednesday of each month is Customer Appreciation Day! Enjoy 10% off all day at Naturally Soergel's as our way of saying "thanks for your support!" It's a great time to stock up and save on you and your family's favorite Naturally Soergel's products.

Gluten Free 101

Thursday, February 9th @ 6:30pm

Join us the first Thursday of every month at 6:30pm as Amy Soergel goes over what it means to be gluten free. She will also share tips and tricks she has learned over the years.

Valentine's Day Warm Up

Friday, February 10th, 5:30 to 7:30pm

Wine, cheese and chocolate- need we say more? Horse-drawn carriage rides, samples, discounts and great ideas for Valentine's Day. \$5 per person. Space is limited. Call 724-935-1743 to reserve your space.

Beginning Beekeeping Workshop

Penn State Extension will be holding a session of their workshop at Soergel's. The workshop will provide new beekeepers with the knowledge and information to help them achieve a successful start. Details can be found at www.pastatebeekeepers.org

Valentine's Orders

Pre-order roses (Garden Center) and chocolate-dipped strawberries (Market) February 1st and don't forget to stop by the wine shop and try our Cherry wine!

The Season of Lent

Wednesday, February 22nd

Starting Ash Wednesday, we will have lent-friendly lunch specials each Friday through the lenten season. We also have pierogies from Pierogies Plus available in our frozen foods section.

Seed Starting Seminar

Sunday, February 19th, 1:00-3:00pm

Get a jump start on the growing season by starting seeds indoors. Learn how to start vegetables and flowers. Each participant will receive the basic materials needed to get started. \$6 per person. Space is limited. Please call 724.935.2090 to register.

Seed Starting for Kids

Sunday, February 26th @ 1:00-2:00pm

Starting seeds indoors is a fun winter activity that gets kids excited about gardening. Session will include a story and seed planting. \$6 per child, adults are free. Space is limited. Please call 724.935.1743 to register.

Save the Date

Pruning Demonstration-Sunday, March 4th

Senior Discount Day

Did you know we offer a 10% discount for customers age 55 and older every Monday?

Soergel's Supports

Soergel Orchards is proud to be an active member of the community. In 2011, Soergel's supported more than 48 different organizations, including churches, schools, charities and civic groups.

In addition, every bag of Soergel's private label, locally roasted coffee purchased supports other charitable organizations and also contributes to 1% for the planet.

www.onepercentfortheplanet.org

We thank you for your support of our family business and allowing us to be part of the community.