



Florida Agricultural
Marketing Association
A SUBSIDIARY OF FLORIDA FARM BUREAU FEDERATION

JUNE

TRUCKLOAD SALE

Orders Due: May 17th

Delivery Dates: June 4th—June 21st

Monthly Specials



To order Michigan Fresh
Frozen Fruits & Vegetables
until our
Awesome Autumn Sale!!

Apple Slices--Peeled, cored & sliced!!

10 lbs (4/2 1/2 lb pkgs)

Was \$16.95

NOW \$14.95



Medium Cheddar Cheese

4 lbs. (4/1 lb. pkgs.)

Was \$ 24.95 / case

NOW \$22.45 per case



You SAVE \$2.50 per case

on our Wisconsin Farm Bureau Cheese
straight from Jims Cheese of Waterloo, WI

Stir Fry Vegetables

Broccoli cut, shoestring carrots, onion, celery,
red peppers & pea pods



12 lbs (6/2 lb pkgs)

Was \$26.95/case
NOW \$23.45/case

Apple Streusel Cheddar Muffins



INGREDIENTS

- ¾ cup butter, softened
- ⅔ cup sugar
- 1 teaspoon vanilla
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 teaspoon salt
- 2 teaspoons baking powder

- 3 eggs
- 2 large apples, peeled and finely chopped (about 1 1/2 cups)
- 1 cup sharp cheddar cheese or 1 cup extra-sharp cheddar cheese, grated (4 ounces)
- ½ cup walnuts, chopped
- 2 cups all-purpose flour

STREUSEL

- 3 tablespoons all-purpose flour
- 3 tablespoons brown sugar
- 3 tablespoons walnuts, chopped
- ½ cup sharp cheddar cheese, grated (or more)

DIRECTIONS

READY IN 45 MIN.

YIELD: 12 MUFFINS

1. Cream together the butter, sugar, vanilla, cinnamon, nutmeg, salt, and baking powder.
2. Beat in the eggs.
3. (The mixture will look curdled; that's OK.) Stir in the apple, cheese, and walnuts, then the flour until just combined.
4. Mix streusel ingredients together in a small bowl.
5. Preheat oven to 350F.
6. Grease the cups of a 12-cup muffin tin.
7. Fill each cup about half-full.
8. Sprinkle about one Tbs of streusel mixture on top of each muffin.
9. Fill the cups with the remaining batter.
10. (It's stiff, and will mound up above the rim of the cup a bit.) Sprinkle the remaining streusel atop the muffins.
11. The streusel will spill off the muffins onto the pan; don't be too finicky about trying to make it stick.
12. Bake for 30 minutes, or until they're golden brown.

Don't miss out on our next BIG SALE...THE SUMMER SPECTACULAR SALE

Mississippi Catfish Fillets & Strips, PictSweet Frozen Vegetables, “**Good Old Days**” Dessert Cobblers, **Wisconsin** Cheeses, and **Georgia Country Sausage**. **LAST CHANCE** to order PictSweet Frozen Vegetables and **Cobblers** until March 2019!! Don't forget the **Cobblers** for the **HOLIDAYS** and **Annual Meetings**.

Advertised in the July Issue of FloridAgriculture

Member Order Date: July 18th County Order Due to FAMA July 19th

Delivery Dates: Aug 6th—Aug 23rd

PLEASE NOTE: This and the Summer Sale are left to meet quota for the Award of Excellence.