



Experience Farm
Life in the 1920s



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Message from the Director

Change is in the air. For a 1920s farmstead the transition into fall was probably the busiest and most time sensitive of seasons. Harvest, canning, animal care, clothing, and the buildings all needed attention in a short amount of time. At The Farm at Prophetstown, we experience many of these seasonal changes as well. Another change you will see, or not see, is The Farm at Prophetstown will remain open to our guests year-round. You can now experience all four seasons at The Farm. Along with remaining open, we will continue to have Farm to Table Dinner events, Christmas on The Farm, Breakfast with Santa, and a New Year's Day celebration. I am excited to see our friends and I know our animal residents are equally thrilled to see you at The Farm at Prophetstown.

Thank you,
Lee Goudy, Executive Director

The Farm at Prophetstown would like to thank [Visit Lafayette-West Lafayette](#) for their sponsorship of The Farm and a big shout out to GLGraphix for their design work for our new entrance sign.





Scarecrows on the Farm!

The farm has two spooky scarecrows this year. Our “One More Cast” skeleton was entered into the Trail of Scarecrows and currently seeking votes! Help us win and give it a vote! To vote you must pay \$1 at the visitor center.

Fanciful Fall

Farm to Table
October 25th at 6pm

Autumn Harvest Salad

A crisp colorful salad featuring the best of the fall harvest.

Pumpkin Bisque

A velvety pumpkin soup to warm up on a chilly evening.

Chestnut and Wild Mushroom Risotto

A rich and hearty dish that brings out the earthy flavors of fall. Rosemary-Rubbed Ribeye with Butternut Squash Puree, Roasted Brussel Sprouts.

Rosemary-Rubbed Ribeye with Butternut Squash Puree, Roasted Brussel Sprouts

A perfectly seared ribeye rubbed with fresh rosemary, garlic and cracked pepper. Served with a creamy squash puree and oven roasted Brussels sprouts.

French Apple Cake

Tart apples baked into a buttery cake with just a hint of rum.



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NOW AVAILABLE
FARM DINNER
ONLINE PAYMENTS!

Farm Beef, Pork & Eggs

FARM BEEF	Ground Beef	\$ 8.50/lb	NY Strip	\$ 19.00/lb
	Beef Patties	\$ 9.00/lb	Rump Roast	\$ 9.00/lb
	Short Ribs	\$ 6.00/lb	Tenderloin Steaks	\$ 12.00/lb
	Cube Steak	\$ 9.00/lb	Ribeye	\$ 20.00/lb
	Chuck Roast	\$ 8.00/lb	Brisket	\$ 10.00/lb
	Stew Meat	\$ 7.00/lb	Sirloin Center Cut	\$ 25.00/lb
			Sirloin Tips	\$ 12.00/lb
FARM PORK	Ground Pork Patties	\$ 7.00/lb		
	Ham Steak	\$ 7.00/lb		
	Ham Roast	\$ 6.00/lb		
	Pork Shoulder	\$ 5.00/lb		
	Bacon Ends	\$ 9.00/lb		
FARM EGGS	Boneless Pork Chops	\$ 9.00/lb		
	Chicken Eggs	\$ 5.00/dozen		
	Duck Eggs	\$ 8.00/dozen		
	Turkey (1) Egg	\$ 1.00		

Call for camping
bundle before you
camp & pick up on
way in.

765-567-4700



prophetstown.org



2024 summer staff
outing to Malibu Jacks!



20 school fields trips in 2024!

The Farm Kitchen Serving Lunch

EVERY FRI/SAT 11am - 2pm
Box lunch \$12 and includes
sandwich, chips, drink & dessert

765.567.4700

Private Farm Catering

Farm to Table Meals
Tailored to Your Taste!

Catering Offerings

- Customized menus
- Farm to Table Plated or Buffet Options
- Ingredients sourced from The Farm
- Seating up to 32ppl

(765) 567-4700
prophetstown.org/farm-to-table-dinners

FALL EVENTS

prophetstown.org/events



View our October Farm Calendar

OCTOBER 2024

S M T W T F S

		1	2 Tour w/Salvation Army	3	4	5 Dried Flower Workshop 1-3pm
6	7	8	9	10	11 Tour w/South Newton	12 Craft Fair 10-2pm
13	14	15	16	17 Tour w/Frontier	18	19 Fall FunFest 11-3pm
20	21	22	23	24	25 Farm to Table Dinner 6PM	26 Boo at the Barn 1-3pm
27	28	29	30	31		