

### Changes / Interruption / Termination

We harvest and customize our Philadelphia-Biokiste on the previous day of your delivery.

At any time, you can interrupt, change or terminate the delivery.

Therefore, you only need to inform the Philadelphia-Gärtnerei **not later than three days previous** to the concerning delivery date. – Thanks for helping us!

### Celebrating on the Philadelphia Farm

**SAT June 25<sup>th</sup>, 2016, 12 a.m. – 6 p.m.:** Farm Celebration for customers and friends of the Philadelphia Farm:

We offer you guided tours over our farm, and you can buy good value organic burgers, bratwursts, and barbecued vegetables. In the afternoon, we will serve coffee and waffles.

It is helpful for our event planning, if you notify via e-mail or phone, with how many persons you will visit our farm celebration.

**SUN June 26<sup>th</sup>, 2016, 10 a.m.:** Harvest Please Service

in cooperation with the church parish Leonberg-Nord (Rev. Thomas KOSER-FISCHER and lay preacher Sebastian SOINÉ). Afterwards we serve good value lunch on the Philadelphia farm.

### Farm Shop Opening Hours during strawberry season:

MON – FRI: 10:00 – 12:00 a. m. + 02:00 – 06:00 p. m.

SAT: 09:00 a. m. – 06:00 h p. m.

and on appointment\*

\* Would you prefer to visit our farm shop at another time? – Just let us know your order not later than 06:00 p. m. on the previous day. In this case, please, mention "pickup on [date]".

We'll be happy to arrange everything to your satisfaction.

Philadelphia-Verein e. V.  
Gärtnerei und Hofladen  
Strohgäustraße 52  
D-71229 Leonberg  
Telefon / Telefax 07152 28189  
Mobiltelefon 0176 78622387  
E-Mail: gaertnerei@ph-v.de  
www.Philadelphia-Bioland.de  
DE-ÖKO-006 Deutsche Landwirtschaft

office hours: MON – FRI 08:00 – 12:00 a. m.

### Farm Newsletter Summer 2016

Dear customers,

the heavy in the end of May facilitates the growth of our crops, even though we gardeners would have preferred to receive it in smaller dosage...

Due to the chilly weeks in spring, this year we were only able to start picking strawberries belated. You find information about the current availability on our homepage (see above).

Now, we look forward to seeing many of you at our events and/or as voluntary strawberry sales persons. For more information, p. t. o. to p. 3 + 4.

**Best regards from the Soiné family and all staffers!**

### **Pick-your-own-Strawberries**

Again, this year you have the opportunity to pick your own strawberries from our organic fields. We expect the start of the strawberry season approx. in the middle of June. We'll inform you via e-mail or on our website in good time.

### **New Customers for us – Apple Juice for you**

For every new subscriber you can recruit for our Philadelphia-Biokiste, we give you a Bag-in-Box (5 l) of our delicious apple juice. The new subscriber needs to mention "recruited by N. N." on their order sheet, and we will bring your premium with your next delivery.

### **Voluntary Strawberry Salespersons**

On the one hand, we want to offer broad farm shop opening hours to our customers. On the other hand, our assignment is in demand on our fields and in the greenhouses. – If you'd like to support us voluntarily at our sales booth on the Philadelphia farm, we look forward to receiving your phone call or your e-mail!

### **Flyers for Circulation**

We like our new image flyer, and also our customers do. If you have the opportunity to spread it, we would be happy to supply you with some of them. Many new customers only find out about our farm and the Philadelphia Biokiste from their friends. Therefore it is a fine thing if you pass our flyers on to your friends.

### **Recipe Suggestion: Strawberry Streusel Cake**

fits for a springform tin (Ø 26 cm / 10 "), makes 12 servings

A crispy and juicy strawberry pie, which keeps a few days, can be made as easy as pie:

Melt 250 grs. margarine in a saucepan, add 1 pinch of salt, 1 pinch of vanilla powder, 240 grs. of sugar, 420 grs. of flour and knead all ingredients until you receive crumbs. Put approx. 2/3 of the crumbs into the cake pan, and press them on the bottom and the edge of the pan. Sprinkle 30 grs. of oatmeal onto the cake bottom. Wash and dry 400 grs. of strawberries, cut them in half or quarter, put them onto the pan, and press them slightly against the cake bottom. Spread the remaining crumbs slightly over the strawberries. Bake for about 30 – 40 min at 200 °C.