

Christmas Holidays

From December 21st, 2015 – January 10th, 2016 we don't deliver our Philadelphia Boxes. During Christmas Week, we are happy to welcome you in our farm shop°. From December 25th, 2015 on, our farm shop will be closed due to our Christmas until January 10th, 2016.

° Farm Shop Opening Hours (only Christmas Week):

TUE 22nd – WED 23rd December 2015:
10:00 – 12:00 a. m. + 02:00 – 06:00 p. m.
THU 24th, December 2015 (Christmas Eve): 09:00 – 12:00 a. m.

Afterwards, we'll be on holidays, and from January 11th, 2016 on, again obtain our

Wintertime Farm Shop Opening Hours:

FRI.: 10:00 – 12:00 a. m. + 14:00 – 06:00 p. m.
SAT.: 09:00 a. m. – 01:00 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.

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Farm Newsletter Winter 2015/2016

Dear customers,

in our last newsletter we'd already mentioned we were working on our internet platform. Now we have finished it, and the German version **www.Philadelphia-Bioland.de** is online. We are still working on the English version and invite you at this stage to visit us virtually. – The sheer layout and photos are worthwhile!

To ensure you can reach us comfortably, we have installed new office hours:
By phone you reach us MON. – FRI. 08:00 – 12:00 a. m.
During these hours, we also handle your faxes and e-mails.

Best regards from the Soiné family and all staffers!

Extended Summertime

The lack of rain was one of our main topics in 2015. Due to the aridity, we had to cope with losses in several crops. Momentarily, the missing rain during the growth period makes itself felt in smaller heads of cabbage than usual.

At least, something good comes out of the long-lasting heat-wave: Still early in December, we were able to harvest tomatoes and bell pepper.

New Customers for us – Surprise for you

For every new subscriber you can recruit for our Philadelphia-Biokiste, we give you a surprise. The new subscriber needs to mention “recruited by N. N.” on their order sheet, and we will bring your premium with your next delivery.

Celebrating on the Philadelphia Farm

We are already planning varying events for the year 2016 on our Philadelphia Farm:

On **SAT June 25th, 2016** we want to invite you and your friends to our **Farm Celebration**. Please, save the date! We will support you with the details in good time.

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 working efficiently!

Recipe Suggestion: Leek Soup

makes 4 servings

Wash 500 grs of leek, an cut it in slim strips.

Bring 500 ml vegetable stock to the boil, add the leek strips and boil for about 10 min.

Add 500 ml milk, and bring it to the boil again.

Whisk 50 g flour in 100 ml cream, add it to the boiling soup, and bring it to the boil again.

Season the soup with salt, pepper, nutmeg and a dash of lemon juice.

If wanted, you can purée the soup and will receive a creamy soup.

With a dollop of whipped crea, some minced parsley and some croutons, the soup will receive a festive impression.