

## More Products

The product range in our farm shop changes over the course of the seasons, and sometimes we add completely new products: For some time, you find three different types of organic wines from wine-growers in Clebronn-Güglingen (near Heilbronn). Under the label "Vivenda", a Riesling (white), a Lemberger (red) and a Rosé Wine are offered. All of them are vinified dry. We gladly bring along a flyer for you, or you read the information on our homepage.

° Do you already know the medium hot Bioland® mustard we offer in our farm shop? We gladly bring it along together with your Philadelphia Organic Box. The mustard is produced in South Germany, and one jar (200 ml) costs 2,40 €.

## Farm Shop Opening Hours

TUE: 10:00 – 12:00 a. m. + 02:00 – 04:00 p. m.  
FRI: 10:00 – 12:00 a. m. + 02:00 – 06:00 p. m.  
SAT: 10:00 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.

## Changes / Interruption / Termination

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. – TY!



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

## Farm Newsletter Spring 2017

Dear customers,

the last winter was long and harsh. Hopefully, the quality of our products was satisfying for you anyway. – If there's cause for complaint, we ask for your corresponding feedback.

This year's spring has been too dry so far, and we hope for more rain. Nevertheless, we can harvest already radishes, kohlrabi, rhubarb, lettuce, etc.

At this point, we'd like to mention that you can order the products we offer in our farm shop for home delivery. We deliver them together with the Philadelphia Organic Box. – On p. 4 we introduce two of our products.

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

## More Customers

In our last newsletter 2016, we already informed you about the delightful customer growth. In this manner it shall continue: Tell your acquaintances about your experiences with our products, and forward our flyer. We gladly bring along some flyers with your next box.

For every new subscriber you recruit for our Philadelphia Organic Box, you'll get a Bag-in-Box (5 l) with our delicious apple juice. The new subscribers needs to mention on their placed order "recruited by N. N.", and we will bring your premium together with your next delivery.

## More Inhabitants

Some of our farm shop customers have discovered them already: Our turtles awaked from hibernation, and as of late, our agronomist Robin SCHEFFEL keeps hares on the Philadelphia Farm. – Do come visit them once in a while!

## Voluntary Helpers on Philadelphia Farm

One hand washes the other: Some families spend time on the Philadelphia Farm with the goal of improving their German skills while doing typical gardening tasks: Pricking out tomato plants, sowing lettuce, planting kohlrabi and (very delicate job!) tying up cucumber plants is fun for the ladies, gentlemen and youngsters. – And it is interesting to meet your further food in the stage of a seed! If you are interested in spending some ours in this manner, pls. send us a note, and we will fix a date for your group.

## Recipe Suggestion: Yoghurt Salad Dressing

(makes 8 servings)

Keeping some pre-prepared salad dressing in the fridge, you have quickly made a refreshing salad: Put approx. 1 ts mustard°, 1 pinch ground pepper, ½ ts herbal salt, 4 TS water and 3 TS cider vinegar into a 200 ml jar°. Screw on the lid, and shake well. Then put approx. 100 grs yoghurt into the jar. (Approx. 1 cm up to rim should be empty.) Close lid again and shake well. – Your salad dressing is ready to use. In the fridge, it can be kept for days, and it fits to all sorts of spring vegetables.

° Learn more on p. 4.