

## Food Storage

We have preserved many, many jars (à 250 grs) of strawberry spread (s. p. 2). You can buy our strawberry spread for 3,20 € in our farm shop or order them together with your Philadelphia Organic box.

Do you wish to produce your own preserves? Talk to us!  
We gladly bring along greater amounts of our products, i. e. overripe tomatoes at a particular bargain price.

## 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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## Farm Newsletter Summer 2017

Dear customers,

here we share a nice story with you, taken from real life: During strawberry season, a customer told us, due to her allergies she couldn't eat our lovely strawberries. Someday, she took the bait and then happened – nothing. Of course, we cannot give any welfare promises, but we strongly suppose, that the putative strawberry allergy rather has to do with the cropping method. Our strawberries are cultivated without any chemical stuff (pesticides and so on).

Stories like that encourage us again and again and strengthen us for the elaborate and demanding cultivation of our crops which needs a lot of manual labor.

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

## Change in Berry Range

Seeing some frosty nights in April, the strawberry harvest turned out unexpectedly well. The strawberry season ended nearly exactly with the end of June. The strawberries were smoothly replaced by red currants and raspberries. – If you still prefer to enjoy strawberries on your breakfast toast or as a cake filling, there's no reason for being sad: s. p. 4.

→ **The raspberry season's height is starting. You can pick your own raspberries on our fields. Just step by during our farm shop opening hours or fix a date via phone / e-mail.**

## Change in Customer Base

Every year, the summer holidays entail lots of relocations. As well, some of our customers are moving away from our delivery area. Do you know persons in your circle of friends, who don't know the Philadelphia Organic Box yet? – Pls. do forward our folder to them!

We gladly bring along some folders with your next box.

For every new subscriber you recruit for our Philadelphia Organic Box, you'll receive a product from our farm shop as a thank-you gift. The new subscribers need to mention on their placed order "recruited by N. N.", and we will bring your premium together with your next delivery.

## Berry Vegetables

Did you know, that tomatoes, cucumbers, pumpkins, etc. (from a botanical point of view) are berries? This year, besides round and oval tomatoes, we cultivate tomatoes in different shapes, sizes and colours. Our plum tomatoes taste particularly gentle.

For cucumbers and tomatoes contain more than 90 % water, it needs a lot of watering to let them ripe. – And due to their high content of water, they are predestined for a refreshing and light summer dish.

Do taste a cool soup for hot days:

## Recipe Suggestion: Gazpacho [pronounce: gas'pat/o]

(makes 4 servings)

For a refreshing gazpacho, you put 600 grs tomatoes, 1 cucumber, 1 peeled onion, 2 TB apple vinegar, 125 ml water and 4 basil leaves into the blender and purée everything.

After puréeing, season with salt and pepper. According to taste, serve directly at room temperature or chill for some hours.