



### Save the Date

On **SUN July 1<sup>st</sup>, 2018**, our Harvest Please Service will take place on the Philadelphia Farm.

As soon as the time is fixed, we will inform you (i. e. via facebook, s. p. 1).

### Christmas Holidays

From December 24<sup>th</sup>, 2017 – January 07<sup>th</sup>, 2018 we won't deliver our Philadelphia Boxes, and our farm shop and office will be closed. We would be happy to bring additional products to you with your last delivery before Christmas.

### 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 Autumn/Winter 2017/2018

Dear customers,

an eventful year is drawing to a close:  
After the natural disaster in April, we had to fear the worst for all our fruit. In summer and autumn, we and our harvesters (s. p. 2) could be happy about quite good results in the vegetable range. Currently, we want to highlight our lamb's lettuce which we harvest freshly every day.

**The Soiné family and all staffers wish you  
blessed Christmas and a happy New Year!**

PS: BTW, you can also find us on facebook. – Just insert "Philadelphia-Hofladen Leonberg" as search term



### Customer Action I

Many diligent hands supported us during the past months when working on sowing, pricking, planting, caring, harvesting: Time and again, customer groups come to us on our farm and assist us with current tasks. So they meet their vegetable long before its preparation. Specially the children are fascinated of the development, a small crumb (= seed grain) makes within a few weeks, and finally it turns out as a head of lettuce or a kohlrabi. – And self picked vegetables taste twice as good! In 2018, we will offer such customer actions on our farm on four Saturdays. As soon as we have fixed the dates, we will invite you in time.

### Customer Action II

Content customers are the best advertising!  
Do you know people, who haven't heard about our Philadelphia Organic Box yet?

We gladly bring along some folders, so that you can inform your friends.

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.



### Hopes and Fears

Our fruit trees have been affected hard by the natural disaster in April. So, our apple harvest be relatively meagre. Other organic farms in our area are affected. So, this year, the prices for apples are very high, and there are only few apple products available on the market.

In this difficult times we are particularly glad about the loyalty with which you buy and order our products. – Warmest thanks therefore!

### Recipe Suggestion: Potato Gratin [pronounce: gra'ts]

(makes 4 servings)

Grease an oven dish and spread a fine-minced clove of garlic inside it.  
Clean and wash 500 grs potatoes, a leek and two carrots and cut them into thin slices. Lay the slices alternately into the oven dish.  
Mix 200 ml cream and 200 ml milk with salt, pepper and ground nutmeg. Pour it over the potatoes and vegetables in the oven dish.  
Bake approx. 45 min at 200 °C.

Raw vegetable salads like beetroot or lamb's lettuce go well with it.