



We're Certified Organic!

If you have checked our web site, or been to the Farmers' Market lately, you may have noticed that we're now certified organic. The basic requirements for initial certification are:

(1) Completion of a producer/processor application form available from the Department of Agriculture, Food and Forestry that includes an Organic production or handling system plan.

(2) Descriptions of practices and procedures to be performed and maintained.

(3) A list of each substance to be used as a production or handling input, indicating its composition, source, and location(s) where it will be used.

(4) A description of the monitoring practices and procedures to verify if the plan is effectively implemented.

(5) A description of recordkeeping system implemented to comply with requirements.

(6) A description of practices or procedures to prevent comingling of organic products and non-organic products.

(7) Organic production practices verified

Wheat/Dairy-free Peach Crisp

Peel and slice enough peaches to fill the bottom 2/3rds of a 9"X13" pan

Sprinkle 1/4 cup oat flour over peaches to thicken

In a bowl, mix

1/4 cup sugar

1/2 cup oil

1/4 to 1/2 cup brown sugar

1 cup to 1 1/2 cup rolled oats

crumble this mixture on top of peaches

Bake at 350 degrees for 45 minutes

by an on-site inspection, and exit interview of the Organic production or handling operation.

The long and short of it—we're pretty much doing business the same way we always have, but keeping better records. We were using organic practices long before certification because we believe it's a healthy and more sustainable alternative to commercial pesticides

Tips for peaches

To make peeling easier, drop your peaches into a pot of boiling water for 60 to 90 seconds. Lift from pan with slotted spoon and dunk peach in ice water. Peel should be easy to slip off the peach. They can then be sliced and bagged for freezing. Mom always used Fruit Fresh to prevent the peaches from browning. You can find it near the canning jars in most markets.

White Bean Tomato Salad

Drain and rinse 1 can of Great Northern or Cannelini beans, put in bowl

Thinly slice or julienne 3-4 candy onions, add to bowl

Cut a tomato into 1 inch cubes (or slice cherry tomatoes in half) until you have 1 cup of tomatoes, add to bowl

Drizzle 2-4 TBL olive oil over bowl, mix

Drizzle 1-2 TBL Balsamic vinegar (or red wine vinegar) over bowl, mix

Sprinkle salt and pepper to taste

Serve as a cold side/salad, or as a topping for bruschetta (if using as a topping, mash half the beans then add remaining whole beans and continue recipe).

Variations: add 2TBL chopped basil or parsley before adding salt and pepper