

The Scoop

#110

From
Saunders Brothers Farm Market



The Fuzz Buzz *Fourth of July Picnic Sale*

*25 % off all salsas, all meat sauces, and
ground beef for your holiday picnic.
We also have green beans, squash, eggplant,
zucchini and cucumbers, Corn will be ready this weekend..
Peaches that are ready for this weekend are Sentry which is a
yellow flesh peach and Sugar May (a white fleshed peach).
Watermelons will be ready by July 5th.*



Great Plant Specials

*Drift Roses and
Knockout Roses
\$15.99*

*Hanging Baskets
and Patio Plants
are on sale for
24.99*

Herbs are \$1.50



Did you know that the rose our national flower?

Fourth of July Blow Out Special



You will receive either a begonia or an impatien for every \$25.00 that you spend at the Farm Market!



Spiced Peach Carrot Bread

- 3/4 cup chopped pecans
- 2 1/2 cups all purpose flour
- 1 cup sugar
- 1 tsp. ground cinnamon
- 3/4 tsp. baking soda
- 3/4 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. ground nutmeg
- 1 1/2 cups peeled and chopped fresh, ripe peaches
- 3/4 cup freshly grated carrots
- 2/3 cup vegetable oil
- 1/2 cup milk
- 2 large eggs, lightly beaten

1. Preheat oven to 350 degrees. Bake pecans in a single layer in a shallow pan for 8 to 10 minutes. Stir them halfway through. Cool 15 minutes.
2. Stir together flour and the next six ingredients in a large bowl; add peaches, next four ingredients, and toasted pecans, stirring just until dry ingredients are moistened. Spoon batter into a lightly greased 9 x 5 loaf pan.
3. Bake at 350 degrees for 1 hour and 5 minutes to 1 hour and 10 minutes or until a long wooden pick comes out clean. Cool in pan on a wire rack. Remove from the pan to the wire rack and cool completely.

This recipe came from the July 2011 Southern Living. It is excellent!!!