

The Scoop

From
Saunders Brothers
Farm Market

Summer Corn Salad

- 6 ears of corn, husked and cleaned
- 3 large tomatoes, diced
- 1 large onion, diced
- 1/4 cup chopped fresh basil
- 1/4 cup olive oil
- 2 tablespoons white vinegar
- Salt and pepper to taste

1. Bring a large pot of lightly salted water to a boil. Cook corn in boiling water for 7 to 10 minutes or until desired tenderness is reached.
2. Drain, cool, and cut kernels off the cob with a sharp knife.
3. In a large bowl toss together corn, tomatoes, onion, basil, oil, vinegar, salt and pepper.
4. Chill until ready to serve.

4 to 6 servings



The Fuzz Buzz

Saunders Brothers Fruit and Vegetables Are Here!

We have yellow summer squash, zucchini squash, corn, cantaloupes, watermelon, and tomatoes straight from the farm.

Local blackberries are available.

Saunders Brothers 3rd Annual Baking Contest

Saturday, September
10th

Start pulling out your
best recipes!!!



Ten Reasons to Try A Donut Peach

- 1. Donut peaches are sweeter than most peaches and have a slight almond flavor.**
- 2. Donut peaches are lower in acid than most peaches.**
- 3. The pit doesn't cling to the flesh of the peach.**
- 4. They have a thin red skin with little to no fuzz, so they don't have to be peeled. Also, when they are really ripe you can peel the skin off with your fingers.**
- 5. The donut peach is very small and easy to carry several in your hands.**
- 6. The trees are frost hardy, highly pest and disease resistant and will grow in most areas.**
- 7. The donut peach tree has a very high yield—almost twice as many peaches as a regular peach tree.**
- 8. They are an early bloomer.**
- 9. They are a good for you snack.**
- 10. Best of all they are high in vitamin A and C and have no cholesterol, fat, or sodium.**