



**On The Farm**

The peaches in your basket this week are ready to eat when they are slightly soft. Some of them have spots on the skin, but that doesn't affect the flesh inside. We did not spray them, so there are some imperfections. We hope you love them as much as we do!

**IN YOUR BOX:**

- Peaches
- Radishes
- Lettuce
- Tomatoes
- Sweet Peppers (Half)
- Choice of Greens
- Cucumber (Full)

**This Week's Highlight: Radishes**

These cute, crunchy and peppery radishes are a pretty addition to any plate. They are best eaten raw, and can be easily sliced into salads and sandwiches, or enjoyed whole and dipped into hummus for a healthy snack.

The young leaves are delicious in salads or cooked in the same way as spinach.

**Harmony Acres Dairy**

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday.

Submit your pre-order via this link. Place orders by 10am Thursday morning.



**Magnolia Table Peach Cobbler**

**Ingredients:**

- 4 cups sliced peeled fresh or frozen peaches
- 1 3/4 cups sugar
- 1 cup all-purpose flour
- 1 Tbs. baking powder
- 1 tsp. kosher salt
- 3/4 cup whole milk
- 8 Tbs. unsalted butter
- 1/2 tsp ground cinnamon

**Directions:**

1. In a large saucepan, combine the peaches and 3/4 cup of the sugar. Cook over medium heat, stirring often, until the sugar dissolves, the juice is thickened, and the peaches are softened but still firm, 8 to 10 minutes.
2. In a large bowl, whisk together the flour, remaining 1 cup sugar, baking powder, and salt. Stir in the milk and mix until combined.
3. Place the butter in a 8x8 inch baking dish and set it in the oven. Preheat the oven to 350 degrees. Take out the dish when the butter has melted, 3 to 5 minutes.
4. Pour the batter into the dish on top of the melted butter. Spoon the peaches and juice over the batter and sprinkle with cinnamon.
5. Bake until a toothpick comes out clean, about 35 minutes.