



## **Apples, Peaches, and Grapes!!!**

### **Lamb at the market!**

We have individual cuts of our Mesa Winds lamb at the market this week. We bring a variety of cuts, grass fed and grass pastured. **If you want a specific cut, let us know and we'll bring it!**

What about that 24 hour record for rainfall while we were at the farmers market in Colorado Springs last week? Wow, we were *standing* in water! We know that kept vendors and customers tucked away in a dry place, away from the monsoon, but tomorrow's forecast is for beautiful fall harvest weather and we hope to see you there!

Our CSA members are getting a 11lb box of canning peaches, and our red grape variety, Canadice, with a surprise grape thrown in. We think it's a Concord grape, but the nursery made a mistake and we've never tracked down what it is. Maybe someone has a better guess?

### **Canners coming, plus smaller box of #1 peaches**

We're bringing #2 peaches in 20lb boxes. And we have 12lb boxes of #1 peaches also. Since we had a small peach harvest this year, we packed every peach ourselves, and now have plenty to pass directly to our Front Range eaters!

### **Ginger Peach Butter**

**Amounts can be adjusted for quantity, taste. Usually takes a 2-3 hours to cook down.**

8 cups peaches, sliced with or without skins, skins tend to disintegrate during baking

2 tsp lemon juice

1.5 cups sugar

1/4 cup fresh grated gingerroot **or** 2-4tsp powdered ginger (*leave out all ginger if you aren't a ginger fan or substitute other spices*)

Mix and mash all ingredients together and spread into a glass baking dish, any size will work but a larger dish with more area exposed to air will cook down faster. Don't use aluminum, steel or cast iron dishes because the acid in the peaches leaches the metal to form bad tastes and colors. I usually start baking at 350 and turn oven down to 250 or 200 when the mixture bubbles. Stir occasionally, make sure bottom doesn't burning. When the thickness is almost spreadable, take spoonful out and cool to room temperature. Has it thickened more? Cook to desired consistency, store in fridge and eat fresh, or proceed to water bath canning. YUM!

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