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A NOTE FROM US

Thank you for purchasing some Palisade Peaches during our 5th anniversary season! These amazing peaches come from our family's orchards in Palisade, Colorado. We hope you enjoy your peaches!

Stay up to date with our tent locations/dates/times by visiting: <https://www.copeaches4kc.com/2021-tent-locations>

For recipes and canning/freezing instructions please visit: <https://www.copeaches4kc.com/recipes>

Please come see us again this season! And if not this season, then we will see you again next year!

If you have any problems with your peaches or your overall experience with us, please let us know.

-Scott, Anna, and the COPEaches4KC Crew

PROPER PEACH CARE

(Courtesy of Black Bear Orchards)

The most important thing you can do is sort your peaches and remove the foam divider as soon as you get your peaches home.

1. When you first get your box of peaches, sort them as soon as possible to remove the ripest ones. This is a simple process. Remove the lid and survey the top layer for peaches that are bruising. Move those to a convenient place for expedient consumption. Gently feel the rest of the top layer for other soft peaches immediately ready to eat. Separate the ones that are immediately ready to eat from those that are firmer on the top layer.
2. Remove the foam separator between the top and bottom layer and repeat the above actions with the second layer.
3. Then, REFRIGERATE softer peaches if they will not be consumed right away and leave the firmer ones out on the counter top to soften up. Once the countertop peaches soften up, they should be refrigerated as well to reduce the chance of spoilage. As with any fruit, please wash before consuming. Enjoy!