

## A NOTE FROM US

Thank you for purchasing some amazing fruit from our family's orchards in beautiful Palisade, Colorado!

This season we are celebrating our 10<sup>th</sup> year of bringing Colorado's best fruit to Kansas City! And this year, in addition to the amazing Cherries, Peaches, Apples, and Pears we get from **Black Bear Orchards**, we will have Rocky Ford Melons from **Hirakata Farms** in Rocky Ford, CO! It is going to be a great 10th season!

We are also VERY excited to be bringing peaches to **Dalie's Smokehouse** in St Louis this year (August 23<sup>rd</sup>)! Please tell your friends around STL to come see us that weekend and get some peaches!

You can stay up to date with current information on preorders, tent locations/dates/times, and recipes/fruit care sheets by visiting us at: <https://www.copeaches4kc.com/>

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

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

**-Scott, Anna, and the CoPeaches4KC Crew**

## PROPER PEACH CARE

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 countertop to soften up for 24-48 hours. 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!
4. If the peaches are sorted properly and **REFRIGERATED**, they can last 10+ days.

**Try our peaches or other fruit at a local business near you!**

Many local businesses use our fruit each August/September in various products that they make. Please find them on social media and give them a try this year!

Di's Sweetie Pies (KCMO)  
Carmen's Cocina II (Olathe)

Martin City Ice Cream Company  
Genesis Health Clubs – Overland Park

Food For the Cure (KCMO)  
Selah Secret Supper (Gardner, KS)