



Veggies on Wheels



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NEWSLETTER OF PFENNING'S ORGANIC FOOD BOX August 16, 2016

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"Veggies on Wheels" (edited by Wolfgang W.) appears about once/month. Biweekly or irregular customers may receive the latest issue at a later date.

Dear Pfenning's Food Box Community,

Rain! No sooner had Almut and I returned from our European travels than rain – dearly coveted and long-awaited – did us the honour of falling in copious amounts. When we returned, the message as it appeared was that Wilmot (our township) had been forgotten by the rain. Not any longer! On Saturday we were the proud and thankful recipients of about 60 mm – 2 ¼ inches – of bountiful downpour. Somewhere we saw it termed a million dollar rain. Well, we all know that you can't eat money. But it sure helps the crops!

Custom Boxes

Before we move on, we do need to express our thanks to all our customers who received Custom Orders during the past two weeks. As you know, our pre-packed Baskets took a bit of a break while we were away and we were only delivering **Custom Boxes** ordered right from our online Catalogue. Our daughter Barnhild looked after all these deliveries – while at the same time tending to the Store and pursuing her current educational endeavours. Meaghan, Kacy and Sally held down the fort at the Store while Barnhild brought you your Custom Orders and picked up any loose ends. Yes, there were some, and we heartily apologize for any delivery shortcomings and thank you for graciously bearing them with us. Thank you too, Barnhild, Meaghan, Kacy and Sally, for looking after the Store and deliveries and keeping our customers happy!

Europe!

After 9 years, not quite as long for Almut, it was thrilling to make the jump over the big water, once again, and set foot on European soil – Germany, to be more precise. Our trip took us into the foothills and mountains of quaint upper Bavaria and its unique and spirited culture, west through the delightfully charming Allgäu with its wonderfully aromatic local cheese and enticing highlands inviting you to lengthy rustic treks, down to the Swiss heartland within the majestic peaks of the high Alps, back up into Germany and along the charming Black Forest to romantic, historic and picturesque Franconia, the homeland of Pfenning's, and finally further north to the land of Hesse, the centre of the country, with rolling hills and forests and castles galore. Friends and family greeted and entertained us along the way, proudly and cheerfully reintroducing us to their local treasures: Bavaria with its proverbial beer and locally distinct gastronomy, tied into breathtakingly beautiful farms, towns, hills and mountains; the Allgäu, with its beckoning foothills leading into one of the German heartlands of Alpine leisure activities and a historic culture centered around dairy production and





artisanship; Switzerland in the region of Lake Lucerne (Vierwaldstättersee), surrounded by stunning peaks, with fanciful alpine villages and an established local industry based on generations of craftsmanship, such as the renowned Felchlin chocolates or famous Victorinox knives; up into southwestern Germany and the city of Freiburg at the entrance to the Black Forest and its wooded hills and little family farms, then into Franconia, the old country, with an inspiring visit to the medieval fortified town of Rothenburg, and Hesse where cherished family encounters made us feel right at home.

Along the way, we made our quiet observations, witnessing a country very much involved in maintaining a healthy environment and giving its support to local production. Whether local farms or small regional businesses and enterprises, production and commerce on a small scale appeared to be flourishing, despite the omnipresent corporations which seemed to play only a marginal role, especially in rural areas. Organic products were readily available everywhere, and local organic producers and even home delivery services appeared to be fully justified. A special mention should be made about the flourishing micro and craft breweries throughout the whole country. Even organic beers were

offered by many of them. If the recent surge in our own local beer production throughout our province is any indication that things may develop similar to the German model, beer lovers here have much to look forward to. Alas, if only the same were true for cheese in our country...

New Chicken List

A new batch of fresh **organically-raised free-range Chickens**, this time from the Goderich area, is on the way. We have already offered chickens from this farm in the past two years with great success. This time, you will have the option of getting a whole bird, a 10-piece cut, quartered, or halved. The Roasters are set to arrive in the Store on September 2nd. You can pick them up or have them delivered, as always. Pricing should be around \$5.50/lb. Call the Store (519-725-4284) or let Wolfgang know if you would like us to add your name to the special order list! Or order from our Catalogue: <http://tinyurl.com/pgc2pbe>.

It's Corn Season!

Sweet Corn season has finally arrived. Grown on the Pfenning's Farm, the Corn has weathered the dry challenge and presents itself in all its corny glory. Boil it in water, barbecue it or grill it over an open fire, then some butter and salt... need we say more? You will see some Corn in your Baskets, but to get more we suggest you order it extra or as an Add-On. Although some of you might rejoice at a Basket with nothing but Corn, others may cherish a variety of everything that is in season at the moment.

Don't Forget the Fruit!

With the **Peach** season at its height, we recommend you visit the **Good Peach** site (<http://thegoodpeach.ca>) and order some Niagara Peaches. As always, you can pick up at the Store or have them delivered with your Baskets.

Delightfully yours,
Wolfgang