

Bolton Orchards



Volume 2, Issue 7

July 2010

What's New At Bolton Orchards This Month...



Summer is here! We will be celebrating our nation's birthday in the next few days— Happy 4th! We at Bolton Orchards can help you with all of your 4th of July celebration needs. However don't forget we will be closed on Sunday July 4th for the holiday.

Our produce department has all of your summer favorites; watermelons, strawberries, blueberries, apples, and soon to be our own peaches! Don't forget the veggies too, we have a wide selection.

Stop by the deli to pick up deli meats, meats to put on the grill, homemade

salads, and more. Don't forget about our deli platters and Sal's homemade chips for your 4th of July BBQ.

If your feeling hot and looking for a cool treat, stop by our ice cream department. We have cones, sundaes, and more. A new flavor we now carry is "Grasshopper" - mint ice cream of course. Ice cream is now open until 9pm!

We still have plants available in the backyard and greenhouse. That is all for now, see you next month! Have a Safe and Happy 4th!



Dates to Remember

- Independence Day—July 4th

Month of July

- National Blueberry Month
- National Hot Dog Month
- National Ice Cream Month

July Green Tip:

- **Go to a car wash -** Going to a car wash is a lot more water efficient then washing your car at home.



What About Peaches???



It's almost that time of the year again for home grown peaches. Here we grow both **yellow** and **white** peaches. So how should you choose? Also, don't forget there are **clingstone** and **freestone** to think about as well. Here is a description to answer both, "Cultivated peaches are divided into clingstones and freestones, depending on whether the flesh sticks to the stone or not; both can have either white or yellow flesh. Peaches with white flesh typically are very sweet with little acidity, while yellow-fleshed peaches typically have an acidic tang coupled with sweetness, though this also varies greatly. Both colors often have some red on their skin."-Wikipedia. Look for our own peaches starting in July. Check out the links below.

<http://en.wikipedia.org/wiki/Peach>

<http://www.recipestips.com/kitchen-tips/t--834/all-about-peaches.asp>



Product Spotlight:

Fentimans Botanically Brewed Beverages

Come check out our newest line of natural sodas straight from England! We carry four different flavors: Dandelion & Burdock, Victorian Lemonade, Ginger Beer, and Shandy. These sodas are naturally fermented, and contain less than 1/2% alcohol so that all ages can enjoy. Check them out here at Bolton Orchards, also feel free to visit their website listed below.

<http://www.drinkfentimans.com/>



\$1.00 Off

Purchase of Cider

(Valid July 2010 Only)

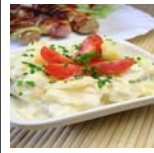


Apple of the Month - Mutsu

This month our "Apple of the Month" is the Mutsu. This apple was first introduced in 1948. It is a cross between Golden Delicious and an Indo varieties first grown in Japan. It was named after the Mutsu province of Japan, where it was supposed to be first grown. It is also known as a "Crispin". A fairly large apple, derived from crossing the Golden Delicious and the Indo, with crisp, pale, greenish yellow flesh that is excellent for pies, desserts, applesauce and ciders. Read more at the link below.

[http://en.wikipedia.org/wiki/Mutsu_\(apple\)](http://en.wikipedia.org/wiki/Mutsu_(apple))

What's Cooking in the Deli...



Come stop by and check out our lunch specials and freshly made salads on weekdays. Homemade soups are available daily. Are you having a party for the 4th? Our deli can assist you with our selection deli platters and salads, come by or call for more information. And last don't forget your those warm summer nights to take out the grill, come checkout our line of meats from Adams Farm, homemade salads, and more. Don't forget Arancini (Fried Rice Balls) on Sundays and Sal's potato chips!



Chili-Lime Chicken Kabobs

Courtesy of: allrecipes.com, Submitted By: [simmig](#), Photo By: [heather88](#)

Ingredients

- 3 tablespoons olive oil
- 1 1/2 tablespoons red wine vinegar
- 1 lime, juiced
- 1 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- cayenne pepper to taste
- salt and freshly ground black pepper to taste
- 1 pound skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces skewers



Directions

1. In a small bowl, whisk together the olive oil, vinegar, and lime juice. Season with chili powder, paprika, onion powder, garlic powder, cayenne pepper, salt, and black pepper. Place the chicken in a shallow baking dish with the sauce, and stir to coat. Cover, and marinate in the refrigerator at least 1 hour.
2. Preheat the grill for medium-high heat. Thread chicken onto skewers, and discard marinade.
3. Lightly oil the grill grate. Grill skewers for 10 to 15 minutes, or until the chicken juices run clear. Check out the actual website below to alter servings or to read more! Enjoy!

<http://allrecipes.com/Recipe/Chili-Lime-Chicken-Kabobs/Detail.aspx>



Stop by and check out all the cakes, cookies, pastries, breads, and more. Great idea to stop by on the way to those 4th of July parties!

Feel free to call with any questions, the number for Gerardo's Bakery located in Bolton Orchards is 978-799-5200.

Check out Gerardo's website at:

<http://www.gerardositalianbakery.com/index>.

Planting and Uses of the Herb Rosemary

Rosemary is a great herb that looks like it has pine needle like leaves. This plant does well through spring and summer in warm, humid environments. This plant likes well drained soil and lots of sun, which can grow up to 3 to 5 feet tall.

These plants can remain in the same location for up to 30 years in warm environments, for us cold weather location folks, if you want them to last through the winter planting in pots is recommended. Known by it's botanical name Rosmarinus is derived from the old Latin for 'dew of the sea', a reference to its pale blue dew-like flowers and the fact that it is often grown near the sea. Rosemary has many uses in breads, soups, chicken dishes, etc. Click on the links below to find out more.

<http://www.gardenguides.com/482-rosemary-rosmarinus-officinalis.html>

<http://en.wikipedia.org/wiki/Rosemary>

<http://www.tasteofhome.com/SiteSearch/FacetSearchResults.aspx?search=Rosemary&st=2&vw=1&page=2&rs=10&sort=0>

