

## Farm Update: Orchards & Showcase Gardens are in

As the **Orchard** takes root, the promise of a vibrant harvest season thrills our senses. The anticipation of juicy loquats to be plucked late winter/early spring, followed by the succulent sweetness of peaches ripening in the warmth of spring/summer, and the patient expectation of pecans maturing over the next three years, heralds the beginning of a fruitful journey.

At the **Showcase Garden**, a shell walkway surrounds spacious planting boxes that have been filled with soil. With the irrigation system complete, the first crops of tomatoes, peppers, eggplant, herbs, and flowers have been planted and should be ready to start harvesting in January.



## RECIPE

### Tomato & Basil Soup Get Cozy With This Homemade Classic



#### INGREDIENTS:

3 lbs vine-ripe tomatoes  
½ onion diced  
5 cloves garlic  
2 tbsp olive oil  
½ tsp sea salt  
¼ ground pepper  
Freshly chopped basil  
2 tbsp butter  
2 tbsp flour  
1 tbsp sugar  
1 quart vegetable broth

#### INSTRUCTIONS:

1. Roast tomatoes, onion and garlic in olive oil, salt and pepper at 450 F° for 30 minutes (stirring halfway)
2. In a high-powered blender, blend the roasted tomato mixture and fresh basil until smooth
3. Over medium-high heat, melt butter in a large pot. Slowly add the flour once the butter is melted. Whisk while cooking the mixture (until the mixture is golden brown)
4. Add broth and sugar to the butter/flour mixture and continue to whisk to combine
5. Add the tomato mixture to the pot and whisk to combine. Cook over medium-low heat for 15 minutes – salt and pepper to your liking
6. If you're feeling extra cozy, add ¼ cup heavy cream
7. Serve with an ooey-goopy grilled cheese and chopped fresh basil

Recipe Courtesy of [JoyFoodSunshine.com](http://JoyFoodSunshine.com)



# Did You Know: Loquats Are Just as Nutrient-Rich as They are Flavorful?



Originating from East Asia, loquats are unique in flavor, have a vibrant color, and boast elevated levels of vitamin A and beta-carotene - potent antioxidants that lower the risk of colorectal, lung, and various cancers. Studies indicate that the loquat leaf, seed, and fruit possess anti-inflammatory properties, mitigating the body's exaggerated response to irritants such as germs or allergens.

But let's not forget they are also tasty treats! Throw them in a salad, make fresh jams and pies - even a loquat cocktail!



## Events: Be on the Lookout!

### Looking to Get Your Hands Dirty at The Farm?

Keep your eyes peeled! Potential resident volunteer opportunities will soon be coming to the farm! Details will be sent to residents.



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