



## Honoring our veterans..

"True heroism is remarkably sober, very undramatic. It is not the urge to surpass all others at whatever cost, but the urge to serve others at whatever cost." — Arthur Ashe

## Transitioning to Summer

With a Memorial Day Holiday right around the corner, many of us turn to finalizing our plans for the warmer days ahead. The official kick off to summer is a nostalgic one for all Americans. We watch our children's graduations, attend early summer weddings, and enjoy the extended daylight in our gardens, grilling out with our family and friends, or settling into a good beach read. Whatever your plans, let us help make this time more enjoyable.

## Peaches, Peaches, Peaches!!

The Peach season has arrived at Baileys. You've probably heard of **Clingstone** and **Freestone** peaches, but did you know that within those categories (along with a couple more) there are dozens of varieties of peaches available in the short time that is peach season?



At the start of the season, many of the peaches at Baileys are **Clingstone peaches**, which is a set of varieties that is descriptively named for the fruit that is attached to the stone or pit of the peach. These peaches are perfect for eating fresh. They're typically smaller, juicy and sweet, and are ideal for getting peach season off to a fresh start. Clingstones are also excellent for canning and preserving!

Currently, we have the Rich May varietal from Chilton County, Alabama, and two local varieties from Walnut Hill, Florida. For early season peaches, this is an excellent size. It averages 2 to 2 1/2 inches in diameter. It has an attractive uniform, round shape and an excellent red overcolor (or blush). The flesh color is yellow, but there is some red pigmentation in the flesh.



Hey ya'all, the water content in peaches is almost 90% so it's a very hydrating food for the summer heat.

- FAVORITE STAFF SONGS ABOUT PEACHES:**  
"PEACH PICKIN TIME IN GEORGIA"—MERLE HAGGARD — 1969  
"PEACHES"—JACK BLACK 2023  
"SPANISH PIPE DREAM"—JOHN PRINE 1971



PEACH BASKETS ARRIVE IN FOUR TO SIX WEEKS!!



## What makes Alabama Peaches special?

According to the Auburn University Food Systems Institute, the trademark taste and texture of a Chilton County peach can be attributed not only to the location but also to the size of the orchards. Alabama peach orchards average around 30 to 50 acres. These smaller operations allow more attention to detail, usually meaning an overall better selection of peaches. You might also be surprised to learn just how many varieties of peaches exist. A typical grower in Chilton County, for example, grows about 35 different varieties of peaches to ensure a hearty supply of fruit the whole season. Peaches are harvested in Alabama from April to September, with mid-June through early August being the peak.

# Warmer Weather “To-Do List” for your garden

KAIJA, NURSERY MGR

- Get your plants in the ground: As summer heats up, plants need room to stretch their roots! When you bring home your new pretty friend, dig a hole a bit bigger than the root ball, amend with compost or plant specific soil, break up the root ball a bit , then drop in and back fill with soil and compost
- Keep up with fertilizers: Plants need food just like us, especially veggie, fruit and flowering plants. Keep stocked up on fertilizers for each kind you have and follow the recommendations on the label
- Start and maintain a watering schedule: Plants love routine. Keeping a watering schedule is a great way to keep everyone happy and healthy. If you don't have a fancy irrigation system, you can invest in soaker hoses and timers or just commit to a nice deep hand water before you start the day
- Watch out for common pests and disease: Pests, fungus and disease love summer as much as we do. Regular use of proper chemicals can help prevent these, but if you're just now starting out, its never too late to fix any problem. From hornworms to spider mites, anthracnose to powdery mildew, there is always a solution.



JAMIE

DRUE

The nursery team is growing! We welcome Drue Jones to a new position with our garden team. Drue has been cashiering at Baileys for six months and has always loved gardening. Now it is her full-time gig!



## BASKET BRIGADE CAN MAKE THE PERFECT GIFT BASKET!!

Baileys is known for its traditional fruit basket in half-peck, peck, half-bushel and bushel sizes, filled bottom to top with fresh fruit. Did you know we also create unique pantry baskets and living gifts (houseplants, trees, planters, etc). We now deliver within the city limits so don't hesitate to give us a call at the market (850)332.5959 and we will get the basket brigade on it.



**Booze-Free Options**  
from our extensive  
“Temperance Selection”

*“If you are in residential real estate, you know this is one of the most intimate transactions because you spend time listening to your customer’s hopes and dreams for the future. Give them a gift of connection and give them a gift of local. Hospitality isn’t necessarily about luxury, rather it is a commitment to service that is personal and authentic. At Baileys we can curate a deeply thoughtful gift that says thank you while supporting a small business in your community” - Alison Thero, co-Owner*



ALISON



Local Honey & Tea



specialty seasonings  
like Celtic Salts!



Cupboard Update: Get the kids involved!!

OLIVIA,  
CUPBOARD MGR

The Cupboard has a hard-working enthusiastic crew. They manage the ordering, receiving, and merchandizing of all dry goods, cheeses, meats, locally-made breads, candies and retail items. This time of the year there are so many arrivals, it is hard to see the team for all the boxes, but you can always hear the laughter!



cherry pit “chomper”



crabn’roll  
paper towel  
holder



butter your  
corn butter  
boy/girl



beardy dish brush  
for cleanup fun!

As schools let out for the summer, parents challenge is to plan low-stress family time that can be educational and fun for everyone. Bring the kids to Baileys and get them involved in food preparation. We have new kitchen tools that are creatively designed to get children involved (or just provide a big smile on faces of all ages). These are great gift ideas for the foodie too!

One of our more popular kitchen vendors is OTOTO Designs (Hebrew for “any minute now”) is a company inspired by fairy tales and myths, their unique products are often found in museums and design stores. OTOTO believes in infusing humor into every gadget while prioritizing functionality.



The Book Nook Summer Reading: A Book Review of “Piglet”

Lisa Barnes Wright

*Lisa Barnes Wright grew up in Pensacola – 10th generation. She has a BA in English from William and Mary, is a voracious reader and is a member of 3 local book clubs. During her work hours, she’s an attorney for Tanger Outlets.*

Piglet is a successful cookbook editor from London poised for promotion. 13 days from her wedding, Piglet’s fiancé Kit confesses a betrayal. Piglet must decide whether to go through with the wedding or call it off. The novel is delivered as a countdown of days until the wedding, during which Piglet unravels professionally and personally, stripped to her bones learning what and who is important and who remains when she’s at her rawest, truest piglet worst.

Pippa was branded Piglet by her parents from a traumatic childhood incident. Because of this, she carefully curates a façade of competence and happiness to serve family and friends. “She knew truths, once spoken, had the power to strip her of the life she had so carefully built, so smugly shared.” At the greatest stress points in the march to her wedding, Piglet’s picturesque ideal shakes a part and the author transforms her into a figurative pig. At some points snorting, smelling the air, sweating, “dispensing of cutlery, with grease on her fingertips, and goat meat beneath her nails.”

This multi-layered novel is rich for discussion on numerous points: The fake realities we create to impress others; The identities others give us and how it’s hard to shed those that no longer fit; The difficulty to live one’s truths; and The food. The cuisine is deliciously described. There’s a dinner party theme begging to be created. If you like cooking inspiration, strong women characters who maybe don’t realize how strong they are, and exploring motives, thoughts and feelings Piglet will nourish you on every level. I will warn that if you or others you know suffer from eating disorders and descriptions of that would be triggering, this may not be the book for you. Piglet, Lottie Hazell

# Making a New Space Feel Like Home This Summer

Moving into a new space is a big deal. Whether you are buying a new home or renting your first apartment, it is a momentous occasion to turn the key and walk through your door for the first time. Congratulations! Now the hard part. You are on a budget and you still want it to feel like home. Here are a few simple suggestions from our staff members who have recently embarked on this adventure!

## BAKE A FAMILY COMFORT RECIPE...

*"My mother gave me an old family one-bowl recipe from my grandmother for a chocolate cake. I baked it as soon as I unpacked my kitchen and the smell filled my entire apartment and made me feel like I was home"*

- ¼cup unsweetened cocoa powder (Dutch-processed)
- 1 to 2ounces chopped bittersweet chocolate (optional)
- ¾cup hot coffee, Earl Grey tea or mint tea
- ½cup mayonnaise
- ¼teaspoon kosher salt
- 1½teaspoons baking soda
- ¾cup granulated sugar
- 1teaspoon vanilla extract, or a dash of bourbon
- 1½cups all-purpose or cake flour
- olive oil or another grease, for the pan
- Confectioners' sugar, for finishing

Add cocoa powder and chopped chocolate. Pour in boiling liquid, let it sit for a few minutes, then whisk until smooth. Whisk in mayonnaise, salt, baking soda, sugar until smooth. Then vanilla. Finally, whisk in flour and mixing vigorously to eliminate any lumps. Grease/ pour batter into the pan, bake at 350 degrees for 22 to 40 minutes, until the top springs back when the center is lightly pressed.

## PLANT EVERGREENS AND PERENNIALS TO ENDURE

*"I deep cleaned the walls and bathrooms, changed window fixtures and swapped blinds for light curtains. I added a mix of evergreens and perennials to the landscaping and, since I was no longer afraid of damaging the walls, I hung a picture (with nails) of my dog!"*

Need a housewarming gift?  
Call the market and we can put  
together something unique to make  
someone feel at home. Local  
delivery available too!  
(850) 332.5959



## Crystal Cooks Tomato Gnocchi Kebabs

CRYSTAL,  
CHIEF OF STAFF

### Salsa Verde Ingredients

- ¼ cup fresh parsley
- ¼ cup fresh basil
- ¼ cup extra-virgin olive oil
- 2 tsp capers
- 1 tbsp fresh lemon juice
- 2 anchovy fillets
- 1 clove garlic
- Kosher salt

### Directions

In a food processor, combine parsley, basil, oil, capers, lemon juice, anchovies, and garlic. Blend until smooth, season to taste with salt, and chill until ready to serve.

### Kebab Ingredients

- 1 package fresh gnocchi (12 oz)
- 2 pints cherry tomatoes
- 2 small red onions, cut into 2" pieces
- 2 tbsp extra-virgin olive oil
- Kosher salt
- Ground black pepper

### Directions

Preheat grill to medium-high for 3 minutes, and soak skewers in a shallow pan filled with water for 10 minutes to prevent scorching. In a large bowl, toss gnocchi, tomatoes, and onions, and oil until coated. Season with salt and pepper then thread gnocchi, tomatoes, and onions onto the soaked skewers. Grill the kebabs, flipping halfway through, until the tomatoes are blistered and the gnocchi is browned, 7-8 minutes. Transfer the kebabs to a platter, drizzle with salsa verde and serve.

perfect  
for the  
**GRILL**