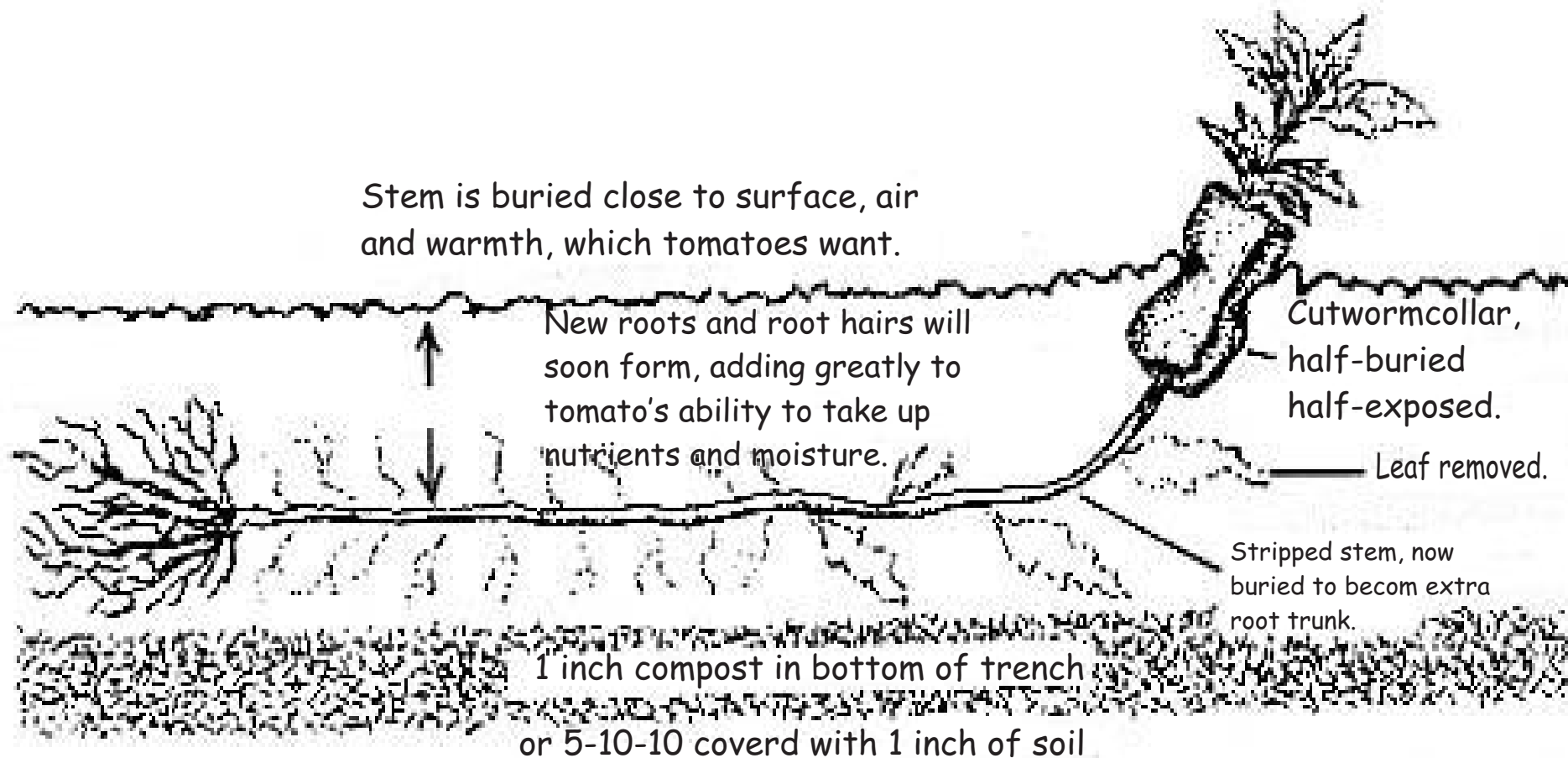


“Trench-planting” a tomato

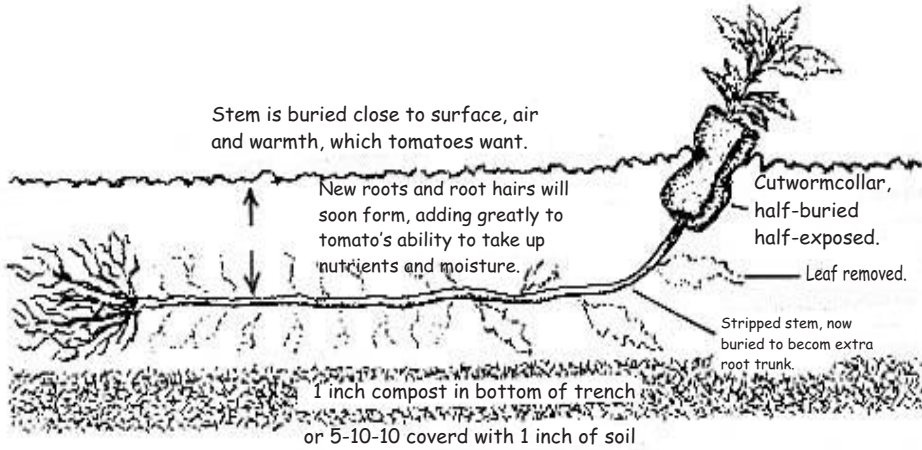
Only topmost leaf cluster is kept. Stem soon strenghtens out. Fruit Begins forming at Ground level, without “wasting stem growing room.



In dry summer periods, all these extra roots (opportunities to absorb available moisture) mean the difference between middling and spectacular results.

"Trench-planting" a tomato

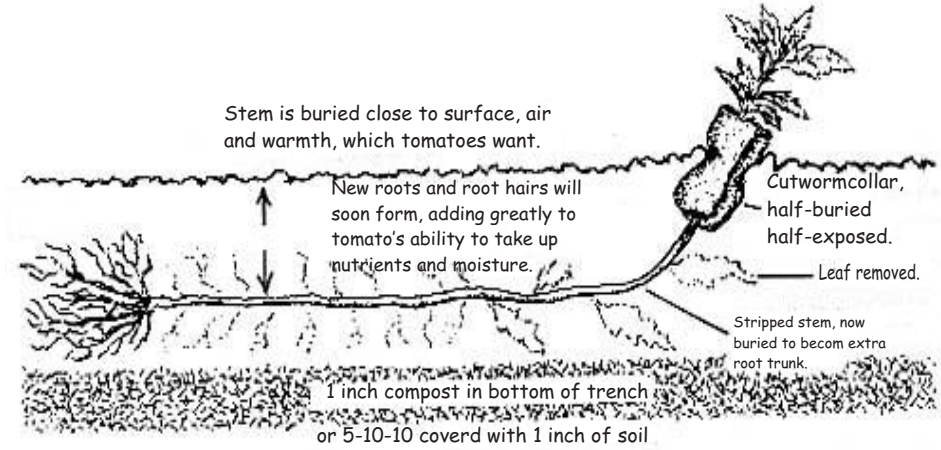
Only topmost leaf cluster is kept. Stem soon strenghtens out. Fruit Begins forming at Ground level, without "wasting stem growing room.



In dry summer periods, all these extra roots (opportunities to absorb available moisture) mean the difference between middling and spectacular results.

"Trench-planting" a tomato

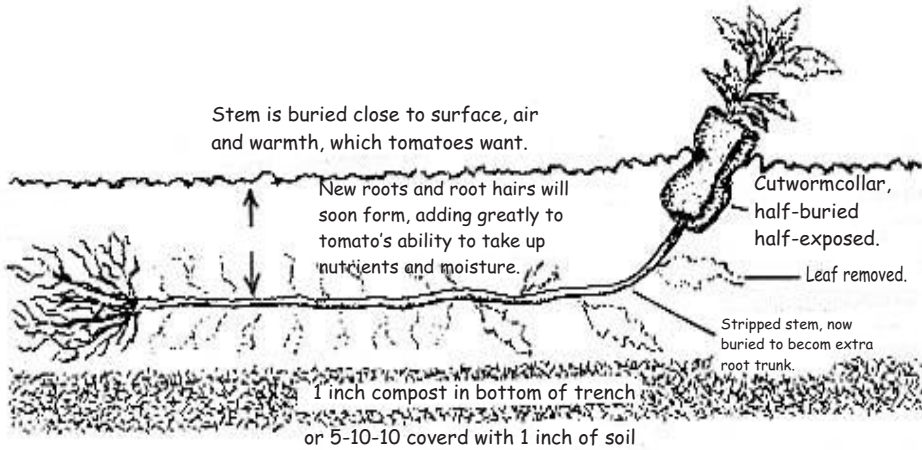
Only topmost leaf cluster is kept. Stem soon strenghtens out. Fruit Begins forming at Ground level, without "wasting stem growing room.



In dry summer periods, all these extra roots (opportunities to absorb available moisture) mean the difference between middling and spectacular results.

"Trench-planting" a tomato

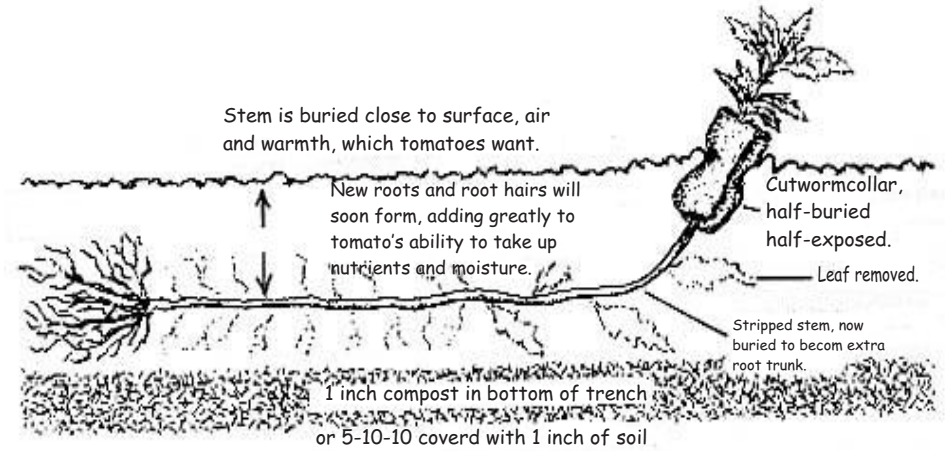
Only topmost leaf cluster is kept. Stem soon strenghtens out. Fruit Begins forming at Ground level, without "wasting stem growing room.



In dry summer periods, all these extra roots (opportunities to absorb available moisture) mean the difference between middling and spectacular results.

"Trench-planting" a tomato

Only topmost leaf cluster is kept. Stem soon strenghtens out. Fruit Begins forming at Ground level, without "wasting stem growing room.



In dry summer periods, all these extra roots (opportunities to absorb available moisture) mean the difference between middling and spectacular results.

Herbed Corn and Tomato Salad



3 cups fresh sweet corn

5 medium tomatoes, chopped

½ cup red onion, chopped... See More

½ cup (one medium ball) of fresh mozzarella cheese, cut into cubes

¼ cup extra-virgin olive oil

1 clove garlic, minced

Juice of 2 limes

2 tsp sugar

1 Tb chopped fresh mint

1 Tb chopped fresh cilantro

Salt and pepper to taste

Mix all ingredients together. Season to taste with salt and pepper.

Let rest 30 minutes before serving. This is also a lovely pasta sauce

For more recipes visit NeffFamilyFarm.com

Herbed Corn and Tomato Salad



3 cups fresh sweet corn

5 medium tomatoes, chopped

½ cup red onion, chopped... See More

½ cup (one medium ball) of fresh mozzarella cheese, cut into cubes

¼ cup extra-virgin olive oil

1 clove garlic, minced

Juice of 2 limes

2 tsp sugar

1 Tb chopped fresh mint

1 Tb chopped fresh cilantro

Salt and pepper to taste

Mix all ingredients together. Season to taste with salt and pepper.

Let rest 30 minutes before serving. This is also a lovely pasta sauce

For more recipes visit NeffFamilyFarm.com

Herbed Corn and Tomato Salad



3 cups fresh sweet corn

5 medium tomatoes, chopped

½ cup red onion, chopped... See More

½ cup (one medium ball) of fresh mozzarella cheese, cut into cubes

¼ cup extra-virgin olive oil

1 clove garlic, minced

Juice of 2 limes

2 tsp sugar

1 Tb chopped fresh mint

1 Tb chopped fresh cilantro

Salt and pepper to taste

Mix all ingredients together. Season to taste with salt and pepper.

Let rest 30 minutes before serving. This is also a lovely pasta sauce

For more recipes visit NeffFamilyFarm.com

Herbed Corn and Tomato Salad



3 cups fresh sweet corn

5 medium tomatoes, chopped

½ cup red onion, chopped... See More

½ cup (one medium ball) of fresh mozzarella cheese, cut into cubes

¼ cup extra-virgin olive oil

1 clove garlic, minced

Juice of 2 limes

2 tsp sugar

1 Tb chopped fresh mint

1 Tb chopped fresh cilantro

Salt and pepper to taste

Mix all ingredients together. Season to taste with salt and pepper.

Let rest 30 minutes before serving. This is also a lovely pasta sauce

For more recipes visit NeffFamilyFarm.com