

it's fruit pickin' time

Join Colter Commons Neighborhood Association
for fruit harvesting
Saturday January 20 & Sunday January 21

Collection bins will be located at
1019 E Georgia Ave
1025 E Vermont Ave

Top 10 Reasons to get pickin':

1. It's time--they are ripe.
2. There are many delicious recipes that use citrus.
3. Citrus is good for you-lots of good Vitamin C.
4. They're going to fall sometime. You can pick them now-or pick them off the ground all year long.
5. Little bugs get on fruit once they fall to the ground.
6. ROOF RATS LOVE THEM and we are infested with roof rats.
7. If your neighbor picks his citrus trees and you don't pick yours, guess where the rats are going to dine?
8. It's for a good cause - Desert Mission Food Bank will be placing bins in our neighborhood for your edible fruit (see locations above).
9. It demonstrates what a caring neighborhood we are.
10. ROOF RATS LOVE THEM. We said that already, but it's worth repeating.

FRUIT HARVESTING IS NOT EASY, UNFORTUNATELY

Ed Bazaldua has agreed to pick the trees for \$25 a tree and will put the fruit in the bins. (Of course, you may choose to keep your own fruit, too). He wants residents to call and book this with him before Saturday (so he will know how many pickers to bring).

Ed Bazaldua,
Ed's Gardening Service and
Landscaping
623-266-6004

PUCKER UP LEMON PIE

courtesy of
Cheryl Colan

got other great citrus
recipes to share? Send us
an email cheryl@coltercommons.net and
we'll post them on the
website.

questions about the
event?
call Tamara at 285-0309

Pie Ingredients:

1 1/4 C sugar
2 TBSP flour
1/8 TSP salt
1/4 C soft butter
Grated zest from one lemon
one lemon, peeled, seeded and thinly sliced
1/2 C water
cinnamon
3 eggs well beaten (save 1 TSP egg white for crust)

Crust ingredients:

1 C flour
1/2 C shortening
1/2 TSP salt
1/4 C water
Or use your own crust recipe, but you need enough dough for a pie shell and a top crust.

Instructions: Preheat oven to 400.

Make the crust by combining the dry crust ingredients and adding the water slowly while working the dough into a good rolling consistency. Add more flour or water in small increments to adjust consistency. Roll it out on a floured surface. Make the bottom crust and roll out a circle for the top crust. Set these aside (or in refrigerator) while making the filling.

Grate lemon rind and set aside. Combine sugar, flour, salt. Add butter and eggs; blend until smooth. Add lemon rind and water; blend well. Arrange lemon slices into crust, pour mixture over. Moisten the edge of the crust, attach top crust and pinch edges. Make a few slits in the top for escaping steam. Coat the top crust with a thin layer of egg white and sprinkle with sugar and cinnamon. Bake 30 - 35 minutes at 400.