

Richards Reader

August 2016



Celebrating August

Family Fun Month
National Eye Exam Month
Peach Month

National Mustard Day

August 6

Friendship Day

August 7

National S'mores Day

August 10

Relaxation Day

August 15

National Potato Day

August 19

Lemonade Day

August 20

National Waffle Day

August 24

Peach Pie Day

August 24

Banana Lover's Day

August 27

More Herbs, Less Salt Day

August 29

HAPPY BIRTHDAY TO ALL OF OUR
RICHARDS RESTAURANTS CUSTOMERS
AND TEAM MEMBERS

Sign up for our birthday club at
www.richardsrestaurants.com

Farm Fresh Veggies!

This is the time of year when we have the opportunity to purchase locally grown fresh produce. Each week we have farm fresh tomatoes delivered to our stores. They are available to enjoy on the salad bar as well as on your sandwich! We hope you enjoy the other produce such as cucumbers, squash, and melons as they become available.

Starting a vegetable garden of your own? Here are some tips and tricks to remember as you get started!

- **Starting Out Right:** For the healthiest plants, make sure you have good growing conditions. For most vegetables, that means full sun (at least 6 hours of direct sun a day). If you have poor soil, amend it with lots of organic matter, such as compost.
- **Feed Your Plants Naturally:** In most soils, fertilizing your vegetables isn't necessary, but it will help them grow faster and give better crops.
- **Practice Rotation:** If you plant the same vegetables in the same spot every year, disease can build up and be ready before your plants have much of a chance. So try to plant your crops in different parts of the garden each year.
- **Mulch Well:** A layer of mulch over the soil not only helps reduce weeds, but it creates a barrier that can prevent fungal disease spores from splashing up onto plant leaves. In most cases, a layer of mulch 1 to 2 inches thick is best.
- **Keep It Clean:** Many diseases spread rapidly in dead, fallen foliage. Regularly -- once a week or more if you have time -- walk through your garden and pick up shed foliage.
- **Water Wisely:** Wet leaves, especially in the afternoon or evening hours, can attract disease. Use a water-saving soaker hose to deliver water directly to the roots instead of using a sprinkler.
- **Plant Some Flowers:** A few flowers will not only help your garden look prettier, but they may also attract beneficial bugs. These good guys in the garden attack insect pests such as aphids and tomato hornworms. Don't worry about these good bugs: Most types are small enough that you'll hardly notice them in the garden.

Bearcreek Blackberries

3 years ago, the Strong family decided to grow their own blackberries in hopes of providing farm fresh berries to serve in the restaurants.

They planted 500 Chester Blackberry Plants and 500 Triple Crown Blackberry Plants. These blackberry varieties are considered one of the more hardy and productive thornless varieties available, and they have lived up to their name as none of the plants have died!

They are very excited for their second blackberry harvest season to start in the next few weeks. The family will soon be picking the berries and then processing them at the commissary. Don has been working on a special blackberry sauce that will be used in our homemade blackberry shortcake, which will be available at your local Richards sometime in the next few weeks!



Richards Belgian Waffle Day is August 5th

The first United States patent for a waffle iron was issued to Cornelius Swarthout of Troy, New York on August 24, 1869. In honor of this anniversary, National Waffle Day is observed each year.

Try this delicious chocolate chip waffle recipe to celebrate!

INGREDIENTS

- 1 and 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 Tablespoon sugar
- 1/2 teaspoon salt
- 3 egg yolks - beaten
- 1 and 3/4 cups milk
- 1/2 cup vegetable oil
- 3 egg whites - beaten stiffly
- 2 cups chocolate chips

DIRECTIONS:

1. Mix all dry ingredients (including chocolate chips).
2. Combine yolks and milk. Stir into dry ingredients. Stir in oil and mix. GENTLY fold in beaten egg whites, do not over mix.
3. Pour about 1/2 cup at a time into waffle iron and cook according to your waffle iron's instructions. You can usually tell they are ready when steam stops coming out of the side of the waffle iron.

Employee Milestones

Without dedicated team members, Richards would not have been in business for over thirty years. So hats off to the following employees who have shown dedication and hard work in serving our customers on a daily basis.

Decatur:

Linda Drummond 18 years

Columbia City:

Christine Brown 35 years

Tana Wood 15 years

Stefanie Smith 8 years

Columbia City:

Theresa Jordan 11 years

Muncie:

Jason Franklin 6 years

Jessica Spears 15 years

Marion:

Jeramie Simon 18 years

Martha Velasquez 9 years

Bluffton:

Michaela Eltzroth 7 years

New Haven:

Bonnie Patton 10 years

Warsaw:

Jennifer Young 22 years

Kokomo:

Ashley Cooper 5 years

Commissary:

Wayne Lake 30 years

Corporate:

Jodie Bales 25 years

Are you a Richards VIP?

You can be when you sign up to be included on our email list or like your favorite location on Facebook!

Watch for our VIP specials to celebrate Richards Belgian Waffle Day, Lemonade Day, and Peach Pie Day.