



## Weekly Produce Newsletter

August 9<sup>th</sup> 2010

# Villa Farotto

17417 Chesterfield Airport Rd, Chesterfield, MO 63005  
1(636) 519-0048

Café & Market 11:00 am to 9:00 pm

Dining 11:00 am to 10:00 pm Mon thru Thru

11:00 am to 11:00 pm Friday

4:00 pm to 11:00 pm Saturday

4:00 am to 9:00 pm Sunday



St. Louis family owned Italian restaurant in the heart of the Chesterfield Valley. Villa Farotto offers many dining options for your pleasure. The Cafe offers a quick service, in and out meal. Smell the rotisserie roasting our famous lemon herb chickens the moment you walk through the door. Our Vineyards dining room offers a finer dining option, great for a business lunch, an intimate family dinner or The Wine Room can hold up to 60 for a sit down dinner of any kind. The Cellar bar features a wonderful wine list, with over 25 wines by the glass. With more than 150 different varieties of wine available at the bar ranging in price from \$20 to \$300 a bottle, Villa Farotto's has one of the most extensive wine lists in West County and has won the prestigious Wine Spectator's Award for its impressive wine list. If

picking the perfect wine from 150 choices seems intimidating, ask the knowledgeable bartenders for a recommendation or sample tasting. Villa Farotto's wine can be paired with the restaurant's delicious Italian menu, perfect to enjoy on the couches next to the roaring fireplace, on outdoor terrace near the fire pit or at a romantic candlelit table for two.

Come enjoy the live music 5 days a week, Wednesday - Saturday evenings. Enjoy an amazing meal and then retire to The Cellar Bar and dance the night away.

Villa Farotto also offers an amazing catering program that is second to none. With many exclusive venues to choose from, let Villa Farotto cater your next party offsite too. Your place or one of ours, the choice is clear, Villa Farotto.



Our other location, [Farotto's Italian Restaurant & Pizzeria](#) has been located in Rock Hill since 1956. Farotto's is a more family casual spot with great gourmet pizzas, sandwiches and traditional Italian fare. Homemade recipes consist of pizza dough, red sauce, house dressing, Italian sausage, meatballs, toasted ravioli, and more



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## THEY'RE HERE!!!

The King O' the West Honeydews are here and they are definitely living up to their reputation as the sweetest and juiciest melons the west coast has to offer.

The Brix levels are off the charts!

**Our mission** is to exceed the US #1 standard for both visual and sugar requirements. We've set this target for one reason: to take the guesswork out of selecting a ripe melon for the consumer. We want your customers to be confident that a melon with a Turlock Fruit Company sticker will be ripe and ready to eat.

For four generations, and more than 85 years, the Smith family has worked to provide the highest quality melons on the market. Owner Don Smith has been involved in the growing and marketing of melons for over 60 years, and both his son Steve and his grandson Alec have grown up learning all aspects of the business.

Melons were first cultivated in Persia and northern Africa nearly 4,000 years ago, and later by ancient Greeks and Romans. Introduced to western and northern Europe during the Middle Ages, melons were harvested by the Spaniards and later the French and British. Christopher Columbus brought over the first melon seeds to North America on his second expedition. In 1683, the melon was introduced to California by Spanish missionaries.

### Food Safety

As an added insurance for our customers, Scientific Certification Systems (SCS), an independent food-safety laboratory, tests our melons for pesticide residue and insures a Nutri Clean certificate that covers all aspects of growing, packing, and shipping.

The safety of our products is our top priority. As part of our quality-assurance program, we use the latest Integrated Pest Management techniques. We employ an independent pest-control advisor, licensed by the State of California.

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### TOO HOT TO COOK!

Try These Chilling Recipes!

#### Fresh Mint and Cilantro Melon Salad

"All the fresh greens of the herbs and melon of this easy side dish are refreshing to both the eye and the palate! The melon can be chopped bite-sized to be a salad or side, or smaller to be used as a relish or condiment. This dish is also great for a change of pace on the brunch buffet!"

##### Ingredients

- 4 cups 1-inch chunks honeydew
- 1 tablespoon fresh lime juice
- 3 tablespoons chopped cilantro leaves and stems
- 1/3 cup chopped fresh mint leaves
- white sugar to taste

##### Directions

Combine the honeydew, lime juice, cilantro, mint, and sugar in a bowl; toss to combine; refrigerate at least two hours before serving.

#### Melon Smoothie

##### Ingredients

- 1/4 cantaloupe - peeled, seeded and cubed
- 1/4 honeydew melon - peeled, seeded and cubed
- 1 lime, juiced
- 2 tablespoons sugar



##### Directions

In a blender, combine cantaloupe, honeydew, lime juice and sugar. Blend until smooth. Pour into glasses and serve