

JUNE
2011

MONTHLY NEWSLETTER

BURNAP'S FARM MARKET & GARDEN CAFE



BURNAP'S FARM MARKET
STRAWBERRY HOTLINE 315-483-4050

Farm Market Open Daily 9-6

Welcome 2011 Season!

Follow us on Facebook & check out the coupons in this month's Newsletter!

WHAT'S COMING TO THE FARM MARKET SOON!

Fruits & Veggies

June

Flower Planters
All shapes and sizes



Strawberries
Pick Your Own-Tentative start 6/20/11

Burnap's Own Lettuce Mix
Hydroponically Grown on the Farm

July

Sweet Cherries
Pick Your Own



Raspberries
Pick Your Own

Sweet Corn
Grown on the Farm

Fresh Cut Wild Flowers
Arrangements made fresh daily

August

Tomatoes
Grown on the Farm



Apricots
Grown on the Farm

Peaches
Grown on the Farm

Plums & Prunes
Grown on the Farm

Chrysanthemums
Grown on the Farm

JUNE FAVORITES

June is now here and with the weather finally cooperating summer is soon to be around the corner. This also means that it is strawberry season. Strawberries will be available at the market around June 17th. Pick own strawberries with be available around June 20th. Call the Strawberry hotline for updated details. Burnap's have been planting strawberries since 1970. The berries are very perishable and need to be handled gently. To make sure you get the most out of your strawberries follow these simple care tips. Protect them from direct sunlight, especially in the car. Open car windows to keep air moving. Place berries in fridge as soon as you arrive home. Do not rinse berries until ready to use, then remove hulls. Sort berries and use the ripest berries first. Enjoy as many berries this season!

What's New at the Market:

The next time you come to Burnap's you will notice many new things. The first thing you will notice is our new sign on the front of the building when you pull into the parking lot. Inside you will see familiar friendly faces of our employees along with new faces, especially in our Garden Cafe. We have filled the Market with lots of garden accents and outdoor decorations. Along with new crafts corner. We have added new things in the Garden Cafe as well. Now you can enjoy and break from lunch with out missing important emails with our FREE WiFi. So the next time you stop by brew yourself a cup of your favorite flavored coffee and stroll around the market. We are sure that you will find something new along with all your favorites.

HOMEMADE@BURNAP'S

PRODUCTS PRODUCED IN NEW YORK STATE



Burnap's Jams

The Garden Cafe produces their own Jams with the fresh fruit that we harvest on

the farm. Straw-berry, raspberry, apricot, blackberry and blueberry are just a few of the traditional jam flavors. You must try some unique jam flavors such as tripleberry, blueberry-raspberry, raspberry-apricot and blueberry-apricot. The jams are great to enjoy on your morning toast or evening ice cream!

Sm. Jar \$2.99 Med. Jar \$4.49 Lg. Jar \$7.99



Heluva Good Cheese (Sodus)

Locally produced cheese dates back to 1925, when Perry Messinger, Heluva Good!'s founder, began making wedges of homemade washed curd cheese in a basement in Sodus.

Dips \$2.99 Cheese \$8.99 Curds \$2.99

Nunda Mustard

(Nunda)



Mustards for marinating, eating, grilling, baking, dipping or just salivating over. Try one of the many mustards in Raspberry, Cajun Onion, Garlic,

Honey Brew, Horseradish, Peppercorn flavors are you getting hungry yet?

10oz Jar \$4.99



Farm Market Coupons

Asparagus \$ale

Purchase 3 bundles of asparagus and get 1 bundle Free with this coupon.

Valid June 1-30, 2011!

Lunch Special

Purchase any Lunch sandwich and drink at the Garden Cafe and receive a free small ice cream cone.

Valid June 1-30, 2011

Gardner's Corner In the beginning of every year, when the snow is still falling, Kendra Burnap opens the greenhouses. She plants the seeds that we eventually bloom and decorate the Farm Market every spring. Kendra also makes flowers arrangements in all sorts of different pots of colors and shapes. You can purchase a flower pot for your steps or front porch and keep it blooming all summer with these three easy steps:
 1. Place the flower pot where it can get a variety of sun and shade throughout the day.
 2. Water every other day.
 3. Pick of the dead flowers to keep the plant growing new flowers.

Employee Spotlight

Francisco Employee Francisco is originally from Chilapa, Mexico and has been working on the farm for 20 years. Sysco's favorite job is trimming apple trees in the spring and enjoys harvesting sweet cherries. Winter is his favorite season because he loves the snow. Sysco enjoys working under Kendra, which is second generation Burnap. The main reason he continues to like his job is because "Burnap's are always experimenting with new ways to progress in the agricultural business and their ability to over come any challenges".



Pick Your Own Strawberries Begins: June 20th Weekdays Only Hours 9-12. Check in at the Farm Market for instructions. For more details call the Strawberry Hotline at 315-483-4050.



Sandy Market Employee Sandy is a local from Williamson and has been working at the Market for 4 seasons. She returns each spring, so she can visit with the wonderful Market customer's. Sandy's favorite product is hydroponic lettuce mix, but she loves Pesto Chicken Pizza! Sandy's favorite part of coming to work everyday is getting to work with Kendra. "Kendra is patient, has a big heart and she is passion about preserving the Burnap business and I love to see her succeed!"

Garden Cafe

Come sit on our porch and have a "lite" lunch at the Garden Cafe, while enjoying the spring scenery of upstate New York and Lake



Ontario region. Don't forget to order the wild rice with asparagus as your side with your lunch!

Remember that

if you are in a hurry call ahead 315-483-4050 and we will have lunch ready for you!

[Click here to view the "Lite" Menu](#)

Are you having guests over and you don't want to spend all day in the kitchen preparing food?

Let the Garden Cafe do all the work and cater your next event: Graduations, Fourth of July, Birthdays or get together with friends.

With so many choices, you can please everyone and be the hit of your party!

**For more details call Kendra
315-483-4050**

[Click here to view the Catering Menu](#)

Burnap's Garden Cafe enjoys creating receipts with fresh homegrown strawberries. First, we are well know for our Strawberry Shortcake. We take a homemade biscuit add our fresh strawberries and whip cream, add ice cream for an extra treat. We also have a strawberry tortellini pasta salad that is a meal its self or great along with of our delicious sandwiches. We also have strawberry rhubarb pie and fruits of the forest. For the simple strawberry flavor of summer try our strawberry ice cream in our homemade waffle cone.



Look for Burnap's Farm Market and Market Cafe at these other fine sponsors.



KENDRA'S KORNER



"I provide food that is healthy and grown on the farm. I take pride in the freshness and quality that I can offer our guests."

Kendra Burnap, Farm Market & Garden Cafe Owner

Strawberry Milkshake

- 1 Cup of Burnap's Strawberries
- 1 Cup of your favorite ice cream
- 1 Cup of Milk
- 3 Tbsp. Sugar or Splenda

Combine all ingredients in a blender and mix until smooth or thickness you desire.

Garnish with a strawberry, whip cream or add in a banana.

Serves 2

