

MAY
2011

Burnap's Farm Market & Garden Cafe



BURNAP'S FARM MARKET
41 YEARS OF BUSINESS 1970-2011

Opening Memorial Day Weekend
Farm Market Open Daily 9-6

Welcome 2011 Season!

Follow us on Facebook & watch for future Newsletters!

WHAT'S COMING TO THE FARM MARKET SOON!

Fruits & Veggies

May

Asparagus

First Homegrown Veggie of the Season!
Call for Self-Serve details.



June

Strawberries

Pick Your Own-Tentative end of June

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



MAY FAVORITES

Spring is finally here in upstate New York! Burnap's Farm Market and Market Cafe is very excited to be opening on Friday May 27, (Memorial Day weekend) We will be open everyday from 9-6 'till Halloween. New this year the Market Cafe will have Free WiFi. So while waiting for your "lite" lunch on the porch, you won't miss that important email. You can check out our menu anytime online or [Click here to view the "Lite" Menu](#) Don't forget Burnap's caters as well. As always Burnap's continues to have the finest New York grown and produced products available all season, so come back often and see what's new. To all our homegrown asparagus lovers, because the growing season is behind about 2 weeks, just call for more details on self-serve fresh asparagus.

Asparagus is the first fresh grown vegetable of the season. Asparagus has a short growing period. Did you know that we have to plant the asparagus three years earlier than it can be harvested? Also, asparagus can grow 6 to 7 inches in one day! Generally asparagus is green, but there are other colored varieties, like white. No need to pass over this variety, it just doesn't see the sun when it grows-like a potato. White asparagus has a milder taste. There is also purple asparagus, which originated in Italy. Purple asparagus is much sweeter and more tender, which makes it great in salads. So stop by Burnap's Farm Market today and get your fresh bunch of asparagus for dinner tonight before they are all gone. Don't forget to ask about recipes while you're at the Market.