

OCTOBER
2011

MONTHLY NEWSLETTER

BURNAP'S FARM MARKET & GARDEN CAFE



BURNAP'S FARM MARKET

PUMPKIN HOTLINE 315-483-4050

Farm Market Open Daily 9-6

The Great Pumpkin Harvest 2011!

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

WHAT'S COMING TO THE FARM MARKET SOON!

Fruits & Veggies



October

Apples

Pick Your Own (Weekends Only)

Approximate Apple Arrival

- Red Delicious: 1st week of October.
- Empire: 1st week of October.
- Jonagold: 2nd week of October.
- Golden Delicious: 2nd week of October.
- Crispin: 2nd week of October.
- Idared: 2nd week of October.
- Rome: 2nd week of October.
- Fuji: 2nd week of October.

Pumpkins

Pick Your Own

14th Annual Apple Tasting Tour

October 7-10. The self guided tour offers over 15 Farms and Farm Markets to explore around Wayne County. For more info go to: http://blogs.cce.cornell.edu/wayne/files/2009/04/2011_Apple_Tasting_Tour.pdf

OCTOBER FAVORITES

Advance planning is the key to your Halloween Jack-O'-Lantern carving success! Selecting the pumpkin you'll carve is very important. You'll need to pick a pumpkin according to what you want to carve on it. Carving without a stencil, decide if it should be tall and narrow, or more rounded, based on your ideas. Carving using a stencil, select a pumpkin that is large enough and as close to the same shape as the pattern you're going to carve. Always select pumpkins that are uniformly orange meaning that are ripe, have no bruises, cuts or nicks. It should be as smooth as possible, and free of scratches, dents or gouges. Never carry a pumpkin by its stem; it may break. Once at home, make sure you use proper tools to cut out your Jack-O'-Lantern design for our carving contest.

The leaves start turning beautiful shades of autumn colors. The Farm Market has popped with many colors from the huge colorful mums, pumpkins, Indian corn and many gourds. With an early harvest this



year, we have a variety of apples that are ready for Pick Your Own. Pick Your Own Apple hours are from 9-5 on weekends only! After picking apples



with the family, reenergize back at the Farm Market with a fresh donut and apple cider.

A Taste of Wayne County

13th Annual Apple Tasting TOUR



Burnap's Farm Market presents
**PUMPKIN CARVING
CONTEST**



SHOW OFF YOUR CARVING TALENTS

Pumpkin Carving Contest Rules & Registration

- Drop off your already carved pumpkins anytime from 9-6 on Friday October 28th, Saturday October 29th, and from 9-12 on Sunday October 30th.
- Judging will take place at 1:00 on Sunday October 30th. The pumpkins will remain on display at the Farm Market till close of business the same day. Winners will be posted on our Facebook page.
- Pumpkins will be judged according to these categories: Creepiest, Funniest, and the Most Uniquely Unique. For the young carvers (10 and under) most talented.
- Prizes will be awarded to the top carver in each category.
- There are no age restrictions, or limit to the number of pumpkins that can be entered, but please safety first to all carvers.
- Registration form will need to be completed at the Farm Market when you drop off your Pumpkin.

OCTOBER 28-30, 2011

LOCAL PRODUCTS

The Apple Shed (Newark)



They process pure sweet apple cider from local apples and do not add any additives or preservatives, so it must be kept refrigerated. Stop in and get your gallon today!

Gallon	\$4.99
1/2 Gallon	\$3.49
Pint	\$1.99

Market Coupon

Receive \$1.00 off one Pumpkin Pie in the Market.



Expires:
October 30, 2011

HOMEGROWN AT BURNAP'S

Homegrown Burnap Pumpkins



Supply is limited so get your's today! Price varies on size.

Gardener's Corner It's hard to believe that the end of the outdoor gardening season is upon us, making us think about all those green tomatoes and end of season chores in the vegetable garden. Watch your weather forecast! Harvest all tender crops like tomatoes, peppers, squash, cucumbers and corn before frost, preferably before temperatures drop below 40 to 50 degrees Fahrenheit. Many gardeners in our area hope to extend the season into one of our lovely, balmy autumns, but there's usually no getting around the need to hurry up your tomato crop before the snow flies. To hasten the ripening of tomatoes, remove flowers that will not develop this season and stress the plants by withholding fertilizer and cutting back on water.



Apple Shipping

Do you have relatives that live out of state and you want to share the taste of fresh local apples with them?

Apples they can buy in their local grocery stores don't compare to the taste of homegrown fresh off the tree local upstate New York Apples. Ship them fresh picked apples today.

To ship an order of apples please contact Kendra at 315-483-4050 for pricing and more details.

Employee Spotlight

This month we have done something special and combines the Farm and Market employee spotlight into one. Willi and Reyna are married and now live full time at the farm with their children. Their youngest daughter is bilingual and the two older ones are learning english everyday. Willi has



been working for Burnap's for 16 years. Currently he is the caretaker of all the colorful mums in front of the Market. Willi is also an apple inspector this year and is driving the tractor with loads of apple bins for the harvest. Reyna has been working for Burnap's for four years. If you have even noticed how organized and clean that the Market is, it is all thanks to the hard work Reyna does daily all season long. Reyna's favorite season is summer because there is lots of work to be done and she keeps very busy. Her favorite things from the Market are the muffins and sandwiches. Reyna is also working very hard to learn english. So when you see her at a Market, say "Hello".

Pick Your Own Pumpkins Begins: October 1-30th Hours 9-6

The rumors are true the pumpkin supply is very low this year, come early!

Check in at the Farm Market for instructions. For more details call the Pumpkin Hotline at 315-483-4050.



Garden Cafe

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



Ontario region. Don't forget to order the fresh Burnap apple as your side to enjoy 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: Columbus Day celebrations, 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](#)

October's is a perfect month for homemade pumpkin corn chowder from the Garden Cafe. This chowder is creamy and satisfying which everything we need to warm us up on a chilly autumn day. Chowders have been a favorite one-pot supper for hundreds of years and we have had great reviews for the last three years.



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



KENDRA'S KORNER

Roasted Butternut Squash

A quick and easy recipe for dinner side dish

2 medium Burnap's butternut squash, halved lengthwise and seeded

- 4 teaspoons butter
- 4 teaspoons brown sugar
- Salt and pepper

Directions

Preheat oven to 400 degrees F.

Place butternut squashes halves on a large baking sheet flesh side up.

Place 1 teaspoon butter in the middle of each squash. Sprinkle brown sugar over each squash. Season with salt and black pepper. Roast for 25 minutes, until flesh is fork-tender.

Reserve 2 halves for future meal.

Bake at 350 degrees for 35 minutes.

Serves 4



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

**Ed Burnaps, Founder
Kendra Burnap, Farm Market & Garden Cafe
Owner**