

SEPTEMBER
2011

MONTHLY NEWSLETTER

BURNAP'S FARM MARKET & GARDEN CAFE



BURNAP'S FARM MARKET

STRAWBERRY HOTLINE 315-483-4050

Farm Market Open Daily 9-6

Apple 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

September

Apples

Pick Your Own (Weekends)

Approximate Apple Arrival

- Early Gold: 1st week of August.
- Ginger Gold: 2nd week of August.
- Paula Rads: 3rd week in August.
- Zestar: 3rd week in August.
- Sansa: 3rd week in August.
- Gala: 1st week of September.
- McIntosh: 2nd week of September.
- Honey Crisp: 2nd week of September.
- Cortland: 2nd week of September.
- Macoun: 4th week of September.
- Red Delicious: 1st week of October.
- Empire: 1st week of October.
- Jonagold: 2nd week of October.
- Golden Delicious: 2nd week of Oct.
- Crispin: 2nd week of October.
- Idared: 2nd week of October.
- Rome: 2nd week of October.
- Fuji: 2nd week of October.



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:

www.waynecountytourism.com

Pumpkin Carving Contest

Bring your own already carved pumpkin into the Farm Market Oct 28-30.

Judging will be on the 30th at 3:00.

More details to come-keep watching on line and at the Farm Market.

SEPTEMBER FAVORITES

As the days get shorter, the weather turns cooler and leaves start turning beautiful shades of autumn colors. Fall becomes the most colorful time of year at the Farm Market. With an early harvest this year, there is already five varieties of apples that have come into the Farm Market. Starting

September 17th, Pick Your Own Apples begins on the weekend with hours from 9-5. After picking apples with the family, reenergize

back at the Farm Market with a fresh donut. Then, enjoy a cup of hot mulled apple cider.



Apples, Apples and more Apples. To kick off the 2011 apple harvest. We are offering this great coupon. Starting September 16-30, 2011. Receive 10% off any apple purchase at the Farm Market. Receive 20% all Pick Your Own apple purchase. This coupon is limited 1 person day per household. Must print off and bring in this coupon to receive discount.

HOMEMADE@BURNAP'S

LOCALLY PRODUCED IN NEW YORK STATE

Burnap's Farm (Sodus)

Homegrown apples that are picked and brought to the market to be sold.



Quarts, 1/2 Pecks, Pecks, Bushels are all sold per pound and per pound price varies on the type of apple.

Market Coupon
 Receive \$1.00 off any
 Apple
 Pie in the
 Market.



Expires:
 September 30,
 2011

New Hope Mills (New Hope)

Sunday mornings are just not the same with out a hot stack of pancakes. Try New Hope Mills Pancake and Waffle mix. You can also get them in a variety of flavors like apple cinnamon, blueberry, old fashion (buckwheat) and buttermilk.



Mix **\$3.99**

Everson's Pure Maple Products
 (Clifton Springs)

You can't have pancakes without on a cool fall morning without old fashioned maple syrup, family owned and operated maple sugaring business. 3-4,000 taps with buckets & tubing.



Syrup Jugs **\$12.99-38.99**

Gardner's Corner
 To plant Mums in your home garden you need to find a sunny location in fertile, well-drained soil. Soil can be improved by adding compost or peat moss. Young garden mums planted in the spring should be spaced 18-24" apart. Be sure to cut and loosen the outer root system of the plant to ensure root growth. This is especially important for fall planted mums. Rainfall in many areas is sufficient to keep your garden mums growing well. Always thoroughly water-in any freshly planted garden mums. If planting in the fall, no fertilizer is needed. To encourage branching and development of compact bushy plants, it is very important to pinch back your garden mums in the spring as soon as the new growth is 4-6" tall.

Employee Spotlight

Farm Employee
 David has been working for the Burnap's for 33 years and even though David threatens to retire ever year he still comes back. Not to early, he hates the cold weather. We are very thankful because of his wealth of experience. David's role on the farm is being in charge of all the berry harvesting. So all the strawberries, raspberries, and blackberry in the market is made possible by David.



Antonio has been working for Burnap's now for two years. This year Antonio is the head chef in the Garden Cafe. His speciality uniquely named after him is Antonio's Pizza. His other favorite creation is the spicy grilled chicken wrap that's on special now! Antonio is used to cooking with lots of heat and brings that to the Garden Cafe. He loves working this summer and stays very busy in the kitchen. He enjoys the customers and their wonderful comments.



Market Employee

Pick Your Own Apples Begins: September 17th Weekends Only Hours 9-5



Check in at the Farm Market for instructions. For more details call the Apple 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: Labor 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](#)

September's special dish is the Garden Cafe is the Apple Tortellini Salad. It is made fresh daily with fresh ingredients from the farm. We take our hydroponic grown lettuce mix add seasonal apples, sugared walnuts, celery, red onions and then mix it with our own homemade balsamic vinaigrette dressing. This salad will be your favorite this season!



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



KENDRA'S KORNER

Fresh Apple Cobbler

A quick and easy recipe.

5-6 Burnap's Apples
1/8 teaspoon salt
1 cup uncooked oatmeal
1/3 cup butter
3/4 cup brown sugar
cinnamon
1/2 cup flour
white sugar

1. Slice apples in baking dish (peeled or unpeeled).
2. Sprinkle cinnamon and white sugar over apples.
3. Mix remaining ingredients with a fork and sprinkle on apples.
4. Bake at 350 degrees F 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 Burnap, Founder
Kendra Burnap, Farm Market &
Garden Cafe Owner