

OCTOBER
2012

MONTHLY NEWSLETTER

BURNAP'S FARM MARKET



Fall at the Farm Market is so colorful!

BURNAP'S FARM MARKET

PUMPKIN HOTLINE 315-483-4050

Farm Market Open Daily 9-6

WHAT'S COMING TO THE FARM MARKET SOON!

Fruits & Veggies

October

Apples

(Approximate Apple Arrival)

Red Delicious: 1st week of

Empire: 1st week of October.

Jonagold: 1st week of October.

Golden Delicious: 1st week

Crispin: 2nd week of October.

Idared: 2nd week of October.

Rome: 2nd week of October.

Fuji: 2nd week of October.



Pumpkins

Pick Your Own-We have plenty

The Great Pumpkin Harvest of 2012!

Like us on Facebook to get great coupons and Event news.

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. If carving without a stencil, decide if it should be tall and narrow, or more rounded, based on your ideas. Using a stencil, select a pumpkin that is large enough and close to the same shape as the pattern you're going to carve. Always select pumpkins that are uniformly orange meaning they 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 a bountiful harvest this year, of pumpkins, gourds and more. We have

pick your own pumpkins this year. We are sorry to announce that we do not have any pick your own apples this year due to the frost in April. However, we do have a

variety of apples that are ready for and the family to enjoy. After a stroll in our corn maize, re-energize back at the Farm Market with a fresh donut and apple cider.



15th Annual Apple Tasting Tour

October 5-8. The self guided tour offers 15 Farms and Farm Markets to explore around Wayne County. For more info go to: [http://](http://www.waynecountytourism.com/documents/2012_Apple_Tasting_Tour.pdf)

www.waynecountytourism.com/documents/2012_Apple_Tasting_Tour.pdf

Pumpkin Carving Contest

Bring your already carved pumpkin into the Farm Market Oct 26-28. Judging will be on the 28th at 12 noon.

Burnap's Farm Market presents
THIRD ANNUAL 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 26th or Saturday October 27th at the Farm Market.
- Judging will take place at 12:00 on Sunday October 28th. 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. Most talented (for the young carvers 10 and under).
- Prizes will be awarded to the top carver in each category.
- There is no age restrictions, or limit to the number of pumpkins that can be entered.
- Remember safety first to all carvers.

OCTOBER 26-28, 2012

WHAT'S HOT AT BURNAP'S FARM MARKET THIS MONTH

Burnap's Homegrown Apples



Burnap's own homegrown apples are on the stand. Macoun, Honeycrisps, Cortlands are a few varieties now available.

Apples **Price Varies per lb**

Winter Squash (Homegrown)



We have fresh winter squash available. Stock up now for your holiday parties by storing in a root cellar or blanch and freeze. You won't beat the taste of fresh winter squash at your Thanksgiving table.

Winter Squash **\$.99 per lb**

Burnap's Homegrown Pumpkins



We had a great pumpkin growing season. We have many colors, shapes and sizes of pumpkins to chose from. You can go out to the field and pick a pumpkin or grab one around the Farm Market. Don't forget about our Pumpkin Carving Contest at the end of the month!

Pumpkins **Price Varies**

The Apple Shed (Newark)

They process pure sweet apple cider from local apples and do not add any additives or preservatives.



Stop in and get your cider today!

Gallon **\$7.99**
 1/2 Gallon **\$6.49**
 Pint **\$3.49**

Burnap's Homegrown Indian Corn



We have grown our own Indian Corn. The

kernels on each cob have the greatest colors. I challenge you to find two identical ears of Indian Corn!

Indian Corn **\$.75 each**
 3 Indian Corn **for \$2.00**

Burnap's Corn Stalks



We have cut and bundled corn stalks for you. They make your decorating for fall easy.

Bundle **\$5.00**



Apple Shipping

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

Apples bought in a local grocery store don't compare to the taste of homegrown apples from upstate New York. Ship fresh picked apples today!

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

The Motto for 2012:

“Everything will be fine in the end, if its not, its not the end!” So we will

Keep Calm and Farm On!



Kendra Burnap
 Owner/Manager
 Market & Cafe

