

**Greetings and the latest update from Bradley:**

*Spring is upon us at last, and now is the time to be out in your garden checking over all your plants. In a few weeks you may begin to notice an upswing in bugs. When the canopy on your fruits and vegetables starts to fill in you might want to look into releasing predatory mites and other bugs to help combat pest bugs in an ecologically friendly manner. Your local garden center or Coop will have any supplies you may need for a healthy garden.*



*~~~Kami's Spring Message~~~*

*Look for us at the Far West Show (August 25-27). We have moved from our traditional location at booth 1102 to a booth twice the size located at 2106 & 2108.*

*Check your mailbox for our new 2011/2012 catalogs. Order now for best availability!*



**Did You Know?**

**Quick and Easy Strawberry Shortcake Dessert**

**Ingredients:** 68 Nilla Wafers, divided. 3 Cups sliced fresh strawberries, divided. 2 pkg. (3.4 oz. each) Jell-O Cheesecake Flavor Instant Pudding (may substitute Vanilla Flavor). 3 Cups cold Milk. 1 tub-6 oz. Cool Whip Dips Strawberry crème, thawed.

**To make,** cover the bottom of a 2 ½ quart clear glass bowl with 24 wafers: top with 1 cup of strawberries.

**Beat** Pudding mixes and milk with whisk for 2 minutes. Spoon half over berry layer in bowl, cover with ½ cup Cool Whip Dips. Repeat layers. Refrigerate 2 hours.

**Arrange** 8 whole wafers and 8 berry slices alternately around edge of bowl. Top with remaining wafers, ½ cup of the remaining berries, and remaining Cool Whip Dips. Garnish with remaining berries.

**Sue's little corner**

*There are many pleasures in life but few that are tastier than a bowlful of sweet and juicy, fresh picked strawberries. The time for summer berry desserts is sweet but short so be sure to seize the season. Delectable fresh from the vine or in your favorite dessert recipe can make the fresh, sweet berries even more memorable. If you don't have your own personal strawberry patch you will find the sweetest and juiciest strawberries at Pick-Your-Own patches or at Farmer's Markets in your area. Consider picking more than you need for your dessert recipes to make jam that can be enjoyed all year long. Please visit our website ([www.weeksberry.com](http://www.weeksberry.com)), or follow us on Facebook and help us grow the page. (Weeks Berry Nursery, Inc.)*

