

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

We have officially finished planting. We are looking forward to an extraordinary grape crop. There is strong growth on all of our stock. The 2011/2012 catalogs have been mailed so make sure you send next seasons order in to ensure all of your needs are met.

A final note, as the weather finally starts to pick up the soil is going to dry out fast. In order to guarantee large fruit a strong watering schedule will be essential.



~~~Kami's Spring Message~~~

We have begun renovating our office. Follow us on Facebook and Twitter to be able to see photos of the construction process and photos from the planting season.



Pest Report

The damp spring is going to make an invasion of slugs very probable. Check with your local nursery for best recommendation on slug control. Be sure to use pet friendly slug control in appropriate areas.

Predatory insects are a great organic solution to pest problems. Pray mantises are a natural predator that will feast on any insect that comes within range, while lady bugs are perfect for the removal of aphides and spider mites. Predatory insects can be picked up at your local garden center, a cheap alternative to harmful pesticides.

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Sue's little corner

Strawberry Jam

Ingredients: 2 pounds fresh strawberries, hulled, 4 cups white sugar, 1/4 cup lemon juice

Directions: In a wide bowl, crush strawberries in batches until you have 4 cups of mashed berry. In a heavy bottomed saucepan, mix together the strawberries, sugar, and lemon juice. Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 220 degrees F (105 degrees C). Transfer to hot sterile jars, leaving 1/4 to 1/2 inch headspace, and seal. Process in a water bath. If the jam is going to be eaten right away, don't bother with processing, and just refrigerate.

To Test For Jelling: Place three plates in a freezer... after about 10 minutes of boiling place a tsp of the liquid jam onto the cold plate. Return to freezer for a minute. Run your finger through the jam on the plate... if it doesn't try to run back together (if you can make a line through it with your finger) it's ready to be canned!