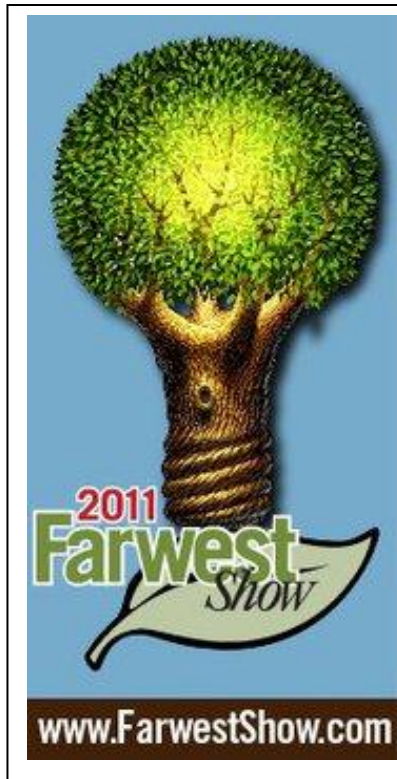


Greetings from Bradley: August is here and the weather is finally heating up. Your plants will be getting real thirsty. A proper irrigation system is easy and can be inexpensive to set up.

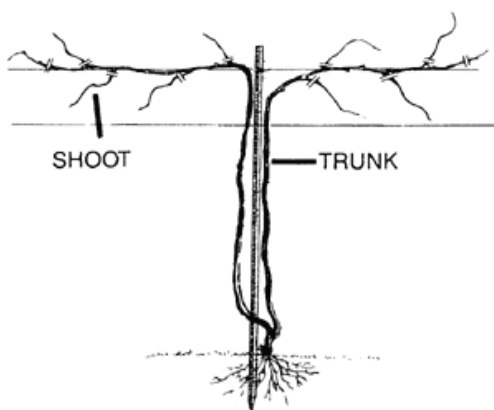
First choose a water delivery system. I recommend one that is low to the ground like a drip system or one that has a low pressure stream. You want to make sure your nozzles don't blast the berries of your plants.

A real easy and inexpensive moisture monitoring system is a simple pie tin placed in your garden. Water till the pie tin is full then rewater when the tin has just a skim of water left. Be sure to place the tin where your pets can't get to it and drink the water! It is best to let the ground dry to 1 to 2 inches before you rewater for healthy berries.



Kami's Summer Special Farwest Trade Show Special

*Book at the Farwest trade Show or fax in your order Aug. 22- 28 and Receive 5% off your entire order. (up to \$100 off)
Reference Kami's Special while ordering to receive discount!*



Planting: Planting rows east to west allows for optimal sun exposure maximizing fruit production. When choosing a planting site try for soil that has good drainage, avoiding heavy clay soils.

Training Grapes: First year, select strongest lateral and train it to the top wire to create your main stock. To achieve the main stock pinch back the weaker laterals. It takes three years to reach full production.

Summer Pruning: Be sure to open leaf canopy on the North side to allow for circulation of air to prevent fruit rot.

If you have any additional questions contact the knowledgeable employees at **Weeks Berry Nursery, Inc.**

Sue's Little Corner:

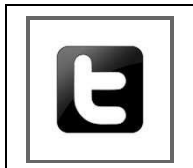
Concord Grape Jam

Ingredients: 1.) 3 pounds fresh Concord grapes, stemmed (about 8 cups), 2.) 3/4 cup sugar, divided, 3.) 2 teaspoons grated lemon rind, 4.) 4 teaspoons fresh lemon juice

Preparation:

1. Pinch grapes to separate pulp from skins. Place skins in a bowl; set aside. Place grape pulp and 1/4 cup sugar in a medium saucepan; bring to a boil. Reduce heat; simmer 10 minutes or until seeds begin to separate from pulp.
2. Press pulp mixture through a fine sieve into a bowl. Discard seeds. Place skins, remaining 1/2 cup sugar, rind, juice, and pulp in saucepan; bring to a boil. Reduce heat; simmer until reduced to 2 1/2 cups (about 2 hours and 45 minutes), stirring occasionally. Pour into a bowl; cool. Cover and store in refrigerator up to 2 weeks.

Note: Usually found only at farmers' markets, Concord grapes have a full, intense flavor. Concord grapes are a slip-skin variety, which means the skins can be pinched off easily.



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sue@weeksberry.com