



APPLE PRESS

News, Hints & History from your Friends at Soons Orchards
www.soonsorchards.com New Hampton, NY 845-374-5471

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Welcome Back for Season 94!



Tomato Heaven: Art Soons shows off our newly staked tomato plants.

94 years?! It may sound like we're really old and rickety, but really, we're just getting going here at Soons. This year's growing season was a mixed bag, but overall pretty positive, lacking the damaging frost and storms of recent years. After a very wet spring we had a long dry spell, but thankfully our drip irrigation system allowed us to keep the apple trees and most of the vegetable crops right on schedule. **Sweet corn** fared better this year, and promises a good supply for daily picking (by the way, if you haven't joined the ranks of daily corn customers, there's still time!).

The **tomatoes** are looking luscious – with firm skin and juicy, delicious flesh. You could easily eat them like an apple this season. Speaking of, the **apples** look and taste great too – try **Pristine**, a new early variety that will get your attention (pucker up!) or stick with old favorites like **Summer Maes**, or **Paula Red**, a lovely deep red fruit with great texture.

READY, SET, PICK!

Our U-Pick orchard ("Hampton Station") will re-open chock full of all your favorite varieties: U-Pick weekends start September 11/12, plus Columbus Day, until about the end of October.

Enjoy fresh-pressed cider (we have frozen cider now) starting around Sept. 18th, and the pumpkin patch opens Sept. 25.

Squash is ready, and if you haven't tried some of this superfood, full of **vitamins** and **anti-oxidants**, make this the year. We promise to have more recipes in-store – and if you have one to share, please do! **Submit an original recipe** – if it passes a rigorous taste test by Art we'll thank you with some cider and apples on us. E-mail to info@soonsorchards.com or fax to 845-374-5901.

Gone Batty

A new home was built on the farm this spring – for our flying friend, **the bat**. The house is designed to attract these very beneficial, but much-misunderstood creatures. The narrow 6 x 16 x 32" wooden structure, now located along a cornfield, has special grooves inside for the bats to hang from.

Bats are the only flying mammals and lucky for us, they eat insects by the truckload – up to 2,000 per night! Just one more way Soons is working to protect our crops and the environment at the same time. For more information about bats or bat houses, visit **Bat Conservation International** at batcon.org.



Market Team

Tiana and Ashley (l-r), familiar friendly faces at the store, handle everything from apple cider to zucchini with skill and aplomb. We're always on the lookout for great help to join the Soons team – check out our web site, www.soonsorchards.com, for more information.

SOONS ORCHARDS

Open 9 to 6 Every Day. Come See Us!

Coupon Clip & Save



Special Sauce!

Spend \$15 at Soons Orchard and receive a 16 oz applesauce free! Our applesauce is made fresh with Soons apples of course.

*One coupon per customer please.
Expires 9/30/04. No copies.*

New Jersey Zucchini Bake

2 cups drained shredded zucchini
1/2 cup mayonnaise
1/4 cup grated Parmesan cheese
2 cloves garlic, diced (optional)

1 onion, diced (optional)
Salt and pepper to taste
Italian bread

Mix all ingredients except Italian bread and refrigerate until chilled and you are ready to bake it. Slice Italian bread and place in an 8 X 8-in. baking dish. Put mixture on top. Bake uncovered in a 350° F. oven for 20 min.

Maria Porreca, Millville, New Jersey