



## IN THE NEWS THIS WEEK:

**Garden Tips:** 9 garden myths demystified

**Apple Lane Gift Shop:** GREAT GIFT IDEAS JUST IN!!

### TIME CHANGE THIS WEEKEND:

**New fall hours: 9-5 daily Mon. - Sat.**

**Closed Sundays through November**

**Oct. 31st E-NEWS**



Apple harvest is complete and it's been an interesting year. Rarely have I seen an apple crop of such consistently LARGE size apples! Our staff has been weighing some of the really big apples and the winner to date is a **Jonagold at 1.95 lb!** Everything must have worked perfectly this year from pollination, to early cell division, to rainfall and sunshine at the right times and in the right amounts! Of course, all of hard work put in by brother-in-law Stuart and his son Chris contributed significantly to the success of the crop, but because we're involved in an occupation that is so very dependent on the weather, it's gratifying to see a crop like this one. There are many years when, no matter how much work is put in, things definitely don't develop the way we had hoped.

Another gratifying aspect of our work is the number of customers who have been coming back year after year for our apples. (Especially

interesting is to get customers coming from the Okanagan because they know that our apples taste better!!) We value your support. Thank you!

When we first started selling locally (in addition to shipping to the packing house), we had McIntosh, Spartans, and Red Delicious. In the years since, we've planted many other varieties because we had requests for them and it's been so much fun to expose our customers to the different colours, shapes, and flavours available in the diverse fruit. Growing almost 50 different varieties sounds like a lot, but considering that there are thousands world-wide, it really isn't that much but it is much more than you'll find at the local supermarket and we have varieties that you'll never see there (they're not considered popular enough to be grown commercially) even though they are fabulous!



**Quince**

**Cydonia oblonga**

Because we had requests for Quince (not actually an apple but very closely related), we planted one tree. It has, unfortunately, been quite susceptible to Fire Blight and, after years of pruning out the affected branches, the decision was made to remove it entirely. And wouldn't you know it...this year we had requests for quince!?! So we ordered some in and have a good supply on hand. Unfortunately, few people know how to use

it. (Most of our customer requests for Quince have come from people who grew up in Europe and remember it from their childhoods.) Quince will never win any beauty contests! It ripens yellow with the shape of a pear, fuzz like a peach and flesh as hard as a rock!! *The flesh is very dry and very astringent so we definitely won't be putting out any samples for you to taste.* But it is aromatic, full of pectin and, once cooked, takes on beautiful ruby tones and a flavour unlike anything else I've ever tasted. My mom used to caramelize the halved fruit slowly in the oven: it looked beautiful and tasted delicious! Quinces also make a lovely red, flavorful jelly and add an aromatic twist to traditional apple jelly. A senior from Shuswap Lodge (here on an orchard tour this week) told me that her mother made a quince jelly candy as a special treat every Christmas when she was a child. If I've piqued your curiosity enough so you'd like to try quince for yourself, here are a couple of recipes to get you started:

[http://www.simplyrecipes.com/recipes/quince\\_jelly/](http://www.simplyrecipes.com/recipes/quince_jelly/)



**Quince jelly**



**Slowly baked quince**

[http://inpraiseofsardines.typepad.com/blogs/2005/10/the\\_fruit\\_that\\_.html](http://inpraiseofsardines.typepad.com/blogs/2005/10/the_fruit_that_.html)

At one time we opened our market to sell apples *only* during the harvest season but those days are long over. We now stay open until Christmas each year, continuing to sell our apples and garden supplies as we ramp up our focus on the **Apple Lane Gift Shop**.

### **GARDEN TIPS: 9 Garden Myths demystified**

**Fine Gardening Magazine** posted an interesting article on Facebook this week all about not believing every bit of garden advice you've ever heard. The author, John C Fech, then went on to explain the truth about some commonly held garden beliefs. Because I find myself often explaining the truth about these very questions to folks who have been give erroneous advice, I thought the article

was perfect to include in a newsletter. So here are the myths:

1. If a plant is under stress, it should be fed.
2. Cover newly pruned areas with varnish, tar, or paint.
3. Organic pesticides are less toxic than synthetic ones.
4. Newly planted trees need to be staked and guy-wired.
5. Sunshine focused through water droplets will burn leaves.
6. Add sand to loosen heavy, clay soil.
7. When it comes to fertilizers and pesticides, if a little is good, twice as much is better.
8. When planting a tree or shrub, dig the hole twice as wide and twice as deep as the root-ball.
9. Drought tolerant plants don't need to be watered.

Now click on the link below (or copy and paste into your web browser) to learn the truth about each of these bits of advice.

<http://www.finegardening.com/plants/articles/demystifying-garden-myths.aspx>

## **APPLE LANE GIFT SHOP:**

**THESE JUST IN...**

### **The Original Duck Shot**



**BEER & SHOT GLASS IN ONE**



We've also just gotten in a new kitchen line, **COLOR FACTORY**, which includes several kitchen aids that are eminently practical and make great gifts, too. The first is a **silicone air-tight lid** that fits virtually any round container up to 10" diameter. No need for cling wrap! The second is a **collapsible funnel** - finally a funnel that will fit in the drawer!! And the third is a **crescent-shaped strainer** that is easy to use and allows you to keep food hot longer by leaving it in the original cooking pot. I have a metal one that I use all the time. It works so much better than draining liquid with the pot lid!

**NEW FROM GOURMET VILLAGE:**



**Barley Vegetable**



**Lentil Curry**



**Split Pea**

Soup mixes perfect for the chilly days ahead in 3 different flavour combinations.

**FEATURED THIS WEEK: Oct. 31-Nov. 5**

**Introductory Offer: The Original Duck Shot**  
Reg. 27.99 **This week ONLY 22.99ea.**

**Black Oil Sunflower Seed.....25.99**  
**Fall Planted Bulbs.....20%off**

**Apples available this week**

- Ambrosia**
- Apricot apple** (yes, tastes like apricot)
- Belle de Boskoop**
- Calville Blanc d'Hiver** (few)
- Empire**
- Gala**
- Golden Delicious**
- Granny Smith**
- Honeycrisp** (Ours are all goneⓈ but we've brought in more from the packing house)
- Jonagold**
- Jubilee Fuji**
- McIntosh** (Ours are finished but we've brought some in from our packing house)
- Mutsu (aka Crispin)**
- Newtown Pippin**
- Orin (few)**
- Pink Lady** (our growing season is too short to grow them but we've brought them in from the packing house)
- Pinova (aka Sonata, Corail)**
- Senshu**
- Snow** (this is one of the parents of the McIntosh and tastes just like it)
- Spartan**
- Spigold (few)**
- Vanderpool Red (few)**

**Pears.....Bosc, & Anjou** (If you love the crisp texture of Honeycrisp apples, you'll love our Bosc pears!)

**We also have: local Garlic & Local Squash:**  
Acorn, Butternut, Delicata, and Spaghetti.

Remember the time change this weekend!

**Harriet**

**HANNA ORCHARDS MARKET**

**& GARDEN CENTER**

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**[www.hannaorchards.com](http://www.hannaorchards.com)**

<https://www.facebook.com/HannaOrchardsFarmMarketGardenCentre>

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