

## APPLE JUICING EVENT Oct. 14 and 15

Garden tip: Success with tulips

### Sept. 29th E-NEWS

# Announcing our first ever APPLE JUICING EVENT

## Oct. 14 and Oct. 15

On Friday, October 14<sup>th</sup>, the **Mobile Juice Factory**, will be juicing apples for us. Then on Saturday, October 15<sup>th</sup>, they will do custom juicing here **BY APPOINTMENT** for anyone who wants to bring their own apples (or windfalls This info is from the website: <http://www.mobilejuicefactory.com/> Our Mobile Juice Factory is capable of processing and packaging up to 800 kilograms (1,760 pounds) of apples per hour, producing 500 litres of freshly-pressed pasteurized juice. Our machinery will be approved to produce certified organic juices. Your apples may be of sub-standard size and colour, recent windfall, or hail-damaged. They should be somewhat clean without obvious dirt when you put them into our washing machine. If desired, the residual from the pressing process may be used as animal feed, fertilizer, or compost. Flash pasteurization, also called "High Temperature Short

Time" processing, subjects your juice to 75 °C (167 °F) to 78 °C (172 °F), for about 15 seconds. The resulting juice tastes freshly-squeezed.

Your pasteurized juice will be sealed in modern environment-friendly 5 and 10 litre "Bag in Box" packaging which is lightweight and guaranteed to keep your juice tasting great. The pasteurized product may be preserved without refrigeration for one year.

Read more about the process by clicking on this link <http://www.mobilejuicefactory.com/how-it-works>

We will be selling the juice (made from clean, picked apples from our orchards) in the market for 10.99 for a **5 liter Bag-in-the-Box**. If you would like to arrange to have the Mobile Juice Factory juice up your apples on Saturday, phone or email Frank Deiter at 1 250 503 4731 or [info@mobilejuicefactory.com](mailto:info@mobilejuicefactory.com) to set up an appointment.

#### Prices on Custom Juicing

	5 Liter	10 Liter
Up to 40 L	6.50	10.50
40-80L	6.20	10.00
80-120L	5.95	9.60
120-1000L	5.75	9.20
Over 1000L	upon request	
Unpasteurized	0.60 per liter	

The above prices are for crushing, pressing, pasteurizing & Bag in Box packaging.

**-STERILE PROCESSING**

**-HIGH TECH EQUIPMENT**

**-INNOVATIVE FLASH PASTEURIZATION**

**-CONVENIENT BAG-IN-THE-BOX PACKAGING**

**-KEEPS FOR ONE YEAR WITHOUT REFRIGERATION AND UP TO 3 MONTHS ONCE OPENED!**

The Juice Factory system has been used in Europe for many years and the pasteurizing system is proven.



**Wow, it's almost Thanksgiving!** Because the growing season was delayed this year, many of the apple varieties that we would normally be picking, or would have already picked, aren't quite ready. But we hope that by Thanksgiving weekend we'll have a good supply of all your favourites. But remember, if you have a specific apple variety you would like, please pre-order what you need, especially if it is one of the more unusual varieties that are in short supply. Check our website for information on the different varieties we grow.

<http://www.hannaorchards.com/products.php>

We supply many of the less common apple varieties (including Belle de Boskoop, Bramley, Calville Blanc d'Hiver) for the UBC Apple Festival each year which is being held this year on October 15 and 16.

<http://www.botanicalgarden.ubc.ca/apple-festival>

This is the **last week for BC peaches, nectarines and tomatoes.** They were late getting started but they've been amazing this year and now they're coming to an end. But because there hasn't been a serious, damaging frost yet, we still have fabulous King Arthur corn in stock.



We carry the always popular **Laura's Homemade Pies** which you can purchase frozen (unbaked @ 7.99) or baked (9.50). Of course, we'll have **pumpkin and apple pies** (as well as all the other yummy kinds she makes) for Thanksgiving!

We grow three varieties of **Asian pears** and if you've ever gotten them at the grocery store you know how expensive grocery store you know how expensive they can be. Ours are now picked and the price is reasonable so make sure you get some before they're all gone.



Rob Fensom of **Harmonious Homestead and Ewe** will continue to set up each Saturday morning, as long as weather permits, to sell his organic produce, eggs and baked items.

### **NURSERY STOCK SALE CONTINUES...**

The weather has been so warm that it doesn't feel like its time to get ready for winter. But we've begun the process of 'putting our garden centre to bed'. We're 'healing in' the trees, shrubs and perennials so they'll be ready for the cold weather when it arrives. While I hope it won't come for a long while yet, it's hard to forget the sub-zero temperatures at Thanksgiving two years ago. As we heal in the plants, anything that hasn't yet been winterized is still available at a 35% discount for a single item or two of the same item for the price of one. Winterized items are regular price.

## **GARDEN TIP: Success with tulips**

*I've put this information in a newsletter previously but I've been asked to repeat it.*



### **Impression Series**

There are many different types of tulips available but not all of them perform well year after year. The best are the Darwin Hybrid varieties, in particular the Impression series. I have some in my garden that have been blooming well for more than twenty years. Some of the dwarf species tulips also perennialize well.

Trendy 'fashion-forward' Triumph tulips, while popular because they have the biggest colour selection and are often sold in eye-popping combination mixes, **DO NOT** perennialize well, usually performing well only the first spring after planting. That said, all types of tulips benefit from **DEEP-PLANTING**. By planting tulips about 23cm (9") deep in clay soil and 30cm (12") deep in sandy soil, the bulbs stay cool during the summer dormant period, growing bigger rather than dividing as they do in warmer soils. Bigger bulbs result in good-sized blooms the following spring. Tulips planted less deeply tend to divide in warm soils and produce only leaves until they once again reach blooming size several years later.

While the above information isn't on the Dig, Drop, Done Foundation website, there is a lot of other good info about bulbs.

<http://www.digdropdone.com/bulb-ucation-bulb-tips.html>



## **FEATURED THIS WEEK:**

**Coloured Mulch** (*Red only*) Reg 9.99 **5.00**

**Fall bulbs 15% off** (We've checked and our regular prices are usually better than the competitions' sale prices!!)

**Bonsai Plants 35% off** (These make unusual and fascinating houseplants)

**'Green Thumb' plants 80% off** (These plants need TLC but with a bit of care should provide years of enjoyment in the landscape.)

## **Fresh B.C Fruit in stock this week:**

**Apples:** Honeycrisp, Earligold, Gala, McIntosh, Hanna Special, Jubilee Fuji, Jonamac, Jonagold, Sinta.

**Crabapples:** Whitney

**Nectarines** Flavortop (*last week*)

**Peaches** O-Henry free-stone (*last week*)

**Pears** Bartlett, Flemish Beauty, Asian

**Plums** Reeves, Italian Prune,

**Field crops:** corn (King Arthur), tomatoes (*last week*), eggplant, peppers, winter & summer squash, carrots, pumpkins and garlic

Happy gardening,  
*Harriet*

**HANNA ORCHARDS MARKET  
& GARDEN CENTRE**

3181-11<sup>TH</sup> Ave. NE., Salmon Arm, BC

**Open Mon.-Sat. 8-6:00**

**Open Sundays 1-5**

(250) 832 4574

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