

Honeyflow Tattler

4939 Mill Road - Dryden, Michigan 48428

810-796-2344 (Farm & Message) ~ 810-796-3253 (Residence & Winemaking Juice Orders)

email: mail@honeyflowfarm.com web: www.honeyflowfarm.com

Warm Weather = Early & Huge Crop!

Farm opens Friday, September 1.

The grapes are ripening earlier this year due to the warm summer. Dust out your baskets, pails and crushers!

We have over 20 varieties of grapes to choose from when you come to our farm to pick.

The clovers and thistles have been growing rapidly and the hot weather has caused the flowers to grow profusely -- the honeybees have been busy.

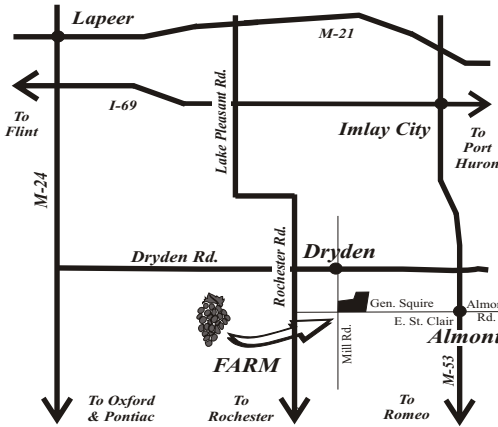
Bring your pails and jars & we will fill them with honey.

Observation Hive Tells Secrets ...

The magical world of the honeybee is now yours to see through our observation hive. Let your children find the queen, and see what's happening in the honeybees unique home.

Picking Tips ...

Small pruning shears are ideal for picking grapes. You may bring your own or we will provide *grape knives* along with bags. Our grape knives are for adult use only. Heavy dew on the grass will make rubber boots useful for morning picking.



Subscribe to our e-mail Newsletter and receive our free Candle Catalog.

Our e-mail newsletter will keep you up to date about all farm activities. Did you ever wonder what really happens each month at a "Vineyard," a "Honey Farm," or a "Candle Shop." Our newsletter describes all of these activities. Each issue is also on our farm website at www.honeyflowfarm.com where you can subscribe to the newsletter and instructions will be sent to you on how to download our free candle catalog.

In September we also send out an email with "Current Harvest Up-Dates", there are only four of them and our "Up-Dates" subscribers can also win a bushel of grapes from a weekly drawing. All newsletters are FREE!

Visit our on-line Candle Shop.

You may now purchase more than 100 types of candles, wax items or gift boxes and have them shipped directly to your house - ALL YEAR!

Visit us on-line & see what we have available. Our website has expanded dramatically and we have been shipping candles to people all over the US.

We will not be able to have everything at our sales stand - so if you are coming out for grapes & honey, you may want to e-mail us a candle order & I will have it ready for you to pick up at our sales stand.

★ Extra Value - When you pick up candles at our sales stand, we will pay the sales tax!

COMMODITY PRICES

U-Pick Grapes

1-19 lbs.	.80/lb.
½ bu (20 lbs.) or more	.65/lb.
5 bu (200 lbs.) or more	.60/lb.
10 bu. (400 lbs.) or more	.50/lb.
2000 lbs or more	.45/lb.

- See Wine Notes on other side for wine making juice.



Convenient Hours
Open September 1 to mid October
every Friday, Saturday & Sunday
9:00 a.m. to 6:00 p.m

VISA - MASTERCARD
WELCOME

Remember! Our season is very short -
only 6 weekends - mark your
calendars & visit us!

Hotline Information Updates:

Telephone: Honeyflow Farm will maintain a 24 hour Hotline (recorded telephone message) throughout the growing season.
1-810-796-2344

On-Line: Visit www.honeyflowfarm.com for weekly ripening conditions and activities.

PREMIUM SEEDLESS TABLE GRAPES

- Venus - A large black grape - Row 30
- Canadice - A red seedless grape - Rows 16 to 19
- Himrod Seedless - White table grape - Rows 20 & 21
- Reliance - A Highly flavoured red seedless - Rows 13 & 14
- Suffolk Red Seedless - Rows 22 to 26
- Lakemont Seedless - A white table grape - Rows 11 & 12
- Einset Seedless - A red table grape - Rows 27, 28 & 36

SEEDED TABLE AND JELLY GRAPES

- Seneca - Delicious white grape - Rows 8 & 9
- Price - Blue table grape - Rows 6 & 7
- Buffalo - Large blue grape - Rows 3, 4 & 47
- New York Muscat - Excellent blue grape - Rows 10 & 50
- Concord - Blue jelly grape - Rows 1, 2, 48, 49, 83 to 86
- Steuben - A late ripening blue grape - Row 5



WHITE WINE GRAPES

- St. Pepin - White - Germanic style wine - Rows 61 to 63
- Seyval Blanc - Popular white grape - Rows 31 & 32
- Vignoles - White - In high demand - Rows 38 & 39
- GW-5 - Aromatic German style wine - Row 15
- Cayuga White - Fruity white wine - Rows 33 & 34
- Horizon - A fruity, clean wine - Rows 35 & 41
- Niagara - Fruity white wine - Rows 58, 59, 71 & 72
- Delaware - A pink Champagne grape - Rows 68 to 70

RED WINE GRAPES

- Foch - Burgundy red wine - Rows 42 to 46
- Baco Noir - Excellent fruity red wine - Rows 55 & 56
- Rows 51 to 54 & 64 to 67 have Baco in the back half & Dechaunac (a solid, popular red wine) in the front half
- Frontenac - A new red wine variety - Rows 73 to 75



Mailed August 25, 2006

Standard
 Auto
 U.S. Postage
 Paid
 Lapeer, MI
 48446
 Permit # 109

Grapes! Honey! Candles!
 Winegrapes! Grape Juice! Table Grapes!
 Largest U-Pick Vineyard in Southeast Michigan!



Honeyflow Farm
 4939 Mill Rd. - Box 275
 Dryden, Michigan 48428
 ADDRESS SERVICE REQUESTED

Winemaking Notes

COMMODITY PRICES

U-Pick Grapes

1-19 lbs.	.80/lb.
½ bu (20 lbs.) or more	.65/lb.
5 bu (200 lbs.) or more	.60/lb.
10 bu. (400 lbs.) or more	.50/lb.
2000 lbs or more	.45/lb.
Crusher/stemmer rent:	.05/lb.

(An average person can pick from
1 to 3 bu/hr - bring lots of friends)

1 ½ - 2 bushel (60-80 lb) makes 5 gal wine

Red & White Wine Grape Juice

Foch & DeChaunac blush juice
Eastern white & Hybrid white juice
5 gallon pails @ \$60.00 ea.

Grape Pails (strainer bag included)

2 gallon grape pail @ \$24
(16lb of crushed/destemmed grapes)
5 gallon grape pail @ \$45
(40lb of crushed/destemmed grapes)

Please order your juice as soon as possible.

Although we try to complete every order,
we sometimes have a shortage of harvest help, bad
weather or U-Pick customers pick the grapes first.
Substitutions may sometimes be necessary.

Call (810) 796-3253 in the evenings to order juice
or order on-line at www.honeyflowfarm.com

Grape Pails (or grape bags)

Make Red Wine the Easy Way!

Grape pails are a plastic pail, with a nylon stainer bag in it, tied with a loose knot, filled with crushed and de-stemmed grapes and quickly frozen.

Different ways to use grape pails:

1 - These grape bags may be added to grape juice to add color and body resulting in a red wine.

2 - Ferment the juice right in the bag. They are very handy when you do not have a press - just squeeze them by hand or let them drain - And the strainer bags are re-useable!

3 - Make a second run wine. After fermenting the juice in the bag, let them drain slightly, put back in the fermenter and add a few gallons of sugar water. The wine will be much lighter than the original, but interesting.

Our new grape crushing facilities are extremely popular!

Many people took advantage of our grape crushing area last year. We acquired a crusher-stemmer that was originally used at "Bailey Vineyards" in Troy many years ago by our friend Karl Bailey. Karl & the vineyard (now a subdivision) are no longer with us but his crusher lives on!

You provide your own pails and buckets and crush the grapes yourselves, we provide the crusher-stemmer and a hose for clean up. **We are not responsible for spilled grapes or juice. Cost .05/lb to use the crusher-stemmer.**

Large amounts of grapes are quite easy to pick and you get the best price. Most pickers (depending on variety) can pick from 1 to 2 or more bushels per hour. Bring your friends and get quantity discounts.

We will still have grape juice available in 5 gallon plastic pails although we urge everyone to pick their own grapes and use our crusher-stemmer if possible.

Honey Farm Notes

Bulk Raw Honey Price - \$1.75/lb

Wildflower Honey ... Our wildflower honey has been warmed only to 135 degrees. Many large packers filter and heat at much higher temperatures to retain a longer shelf life. We prefer a more natural product that may only stay liquid for three to six months. If it solidifies, it is easily converted from it's granular state by placing the honey container in hot water for a few minutes.

Good News ... When you experience the fragrance of a field of wildflowers or an orchard in full bloom, envision this captured in a jar of our pure Michigan honey. The aroma emanates from the nectar in each flower. The bees collect this sweet nectar, return it to the hive and remove the excess moisture. This distilled nectar is honey! Because of the variety of clovers, trees, wildflowers and vegetables that grow in Michigan, our bees produce a honey of exceptional quality. We then extract, lightly strain, and package the honey into the many fine products marketed by Honeyflow Farm.

Bring your own containers and we will fill them from our 50 gallon barrel. \$1.75 lb. for any amount. **New two gallon pails** are now available for sale at the vineyard for bulk raw honey. (Holds 24 lbs)

Observation Hive ... Did you ever wonder where the honeybees put all that nectar in those wooden boxes (hives) that beekeepers use? Our observation hive has plastic sides, safely keeping the honeybees in, while you watch them storing pollen and nectar. Sometimes you may even see the queen bee laying eggs. Come see nature at work.

Beeswax Candles ... We make Hand-dipped 100% Pure beeswax candles every winter. Each candle has been dipped 20 to 30 times into melted beeswax. Beeswax candles emit a distinctive scent and are longer burning. We produce more than 100 types of candles. Visit our on-line Candle Shop at www.honeyflowfarm.com to view our candle selection.