



Honeyflow Tattler

4939 Mill Road - Dryden, Michigan 48428
810-796-2344 or 888-372-3730 (Farm & Message) ~ 810-796-3253 (Residence)
email: mail@honeyflowfarm.com web: www.honeyflowfarm.com

Warm Dry Weather = Sweet Grapes!

Farm opens Friday, August 31.

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.

There has been many problems with honey bees the last few years in the US and we only have about 1/3 of our normal colony count available. However thanks to a good crop and many other local beekeepers we will have plenty of honey available at our Sales Stand.

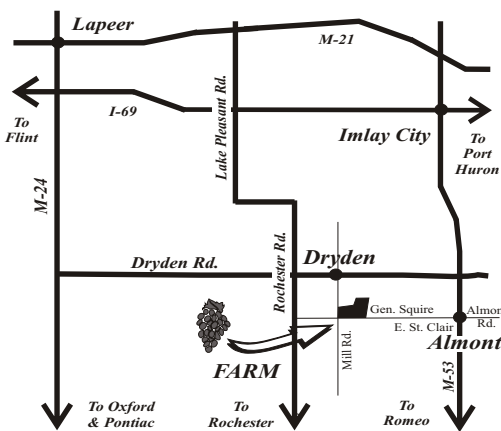
Bring your pails and jars & we will fill them - \$1.90/lb.

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.



COMMODITY PRICES

U-Pick Grapes

1-19 lbs.	.80/lb.
1/2 bu (20 lbs.) or more	.70/lb.
5 bu (200 lbs.) or more	.65/lb.
10 bu. (400 lbs.) or more	.55/lb.
2000 lbs or more	.50/lb.

Convenient Hours
Open August 31 to mid October
every Friday, Saturday & Sunday
9:00 a.m. to 6:00 p.m

VISA - MASTERCARD
 AMEX - DISCOVER
 WELCOME

Remember! Our season is very short - only 6 weekends - mark your

The Vineyard pages on our website have had a major revision!

Please visit our website and view the new "Grape Pages". Every variety has it's own page with info on winemaking, jelly making, crop conditions and lots more.

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 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! Go on line and subscribe!

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.

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

Hotline Information Updates:

Telephone: Honeyflow Farm will maintain a 24 hour Hotline (recorded telephone message) throughout the growing season.
1-888-372-3730

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

<p>PREMIUM SEEDLESS TABLE GRAPES</p> <p>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</p> <p>SEEDED TABLE AND JELLY GRAPES</p> <p>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</p>	<p style="text-align: center;"></p> <p>WHITE WINE GRAPES</p> <p>St. Pepin - White - Germanic style wine - Rows 61 to 63 Seyval Blanc - Popular white grape - Rows 31 & 32 Vignoles - White - In high demand - Rows 36, 38, 39, 40 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</p> <p>RED WINE GRAPES</p> <p>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 77</p>
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Mailed August 24, 2007

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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

Our new grape crushing facilities are extremely popular!

Many people took advantage of our grape crushing area last year. We acquired a crusher-destemmer 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. The cost is .05/lb to use the crusher-destemmer.**

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.

Since we no longer have grape juice available, many people now use the crusher and strainer bags that we have available at the vineyard, these are also part of our "Beginners Winemaking Kit".

Winemaking Notes

COMMODITY PRICES

U-Pick Grapes

1-19 lbs.	.80/lb.
½ bu (20 lbs.) or more	.70/lb.
5 bu (200 lbs.) or more	.65/lb.
10 bu. (400 lbs.) or more	.55/lb.
2000 lbs or more	.50/lb.
Crusher/stemmer rent:	.05/lb.

(An average person can pick from 1 to 2 bu/hr - bring lots of friends)

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

If there is still juice left in the bag, you can also try making a second run wine. Add more sugar and water and let it ferment. It will make another batch of wine - but much lighter in flavor and body.

White Wine Notes - I have had good luck the last few years with making a soft (or slightly sweetened) white wine with Cote Des Blancs yeast (available at the vineyard.)

This yeast doesn't like to ferment very much past 12%. Adjust your juice sugar level for 12% alcohol & ferment with Cote Des Blancs yeast. One month later add 8 oz. sugar per gallon of wine, then crush and add two cambden tablets per gallon, let stabilize 6 months. Many people also add one gram per gallon potassium sorbate at this time to keep it from re-fermenting.

We will have some 8 gallon pails available this year - great size to use with our strainer bags.

The strainer bags are very useful if you do not have a press. You can ferment right in them for red wines or for whites you can still squeeze the juice out using them. Sometimes people ferment a day on the white skins to soften them in the strainer bags.

Honey Farm Notes

Bulk Raw Honey Price - \$1.90/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.

Since most of the honey from our bulk tank is raw, remember that it is normal for it to granulate in a few months. Some honey may take longer depending on the flowers that the bees visited.

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. \$1.90/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.