



Honeyflow Tattler

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

Farm Opens Friday, September 5

The farm will open Friday, Sept 5th this year. Dust out your baskets, pails and crushers!

There is a good crop of most grapes this year - even though the vineyard did suffer some problems with the extremely cold winter.

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

There have been many problems with honey bees the last few years in the US and we lost all of ours over the winter. We were able to replace many of them by purchasing more in the spring, and thanks to many other local beekeepers we will have plenty of honey available at our Sales Stand.

We no longer fill containers from a tank at the stand. We now sell honey only in quarts and gallons that we fill from our honey house. **THE MORE HONEY YOU BUY, THE BETTER THE PRICE!**

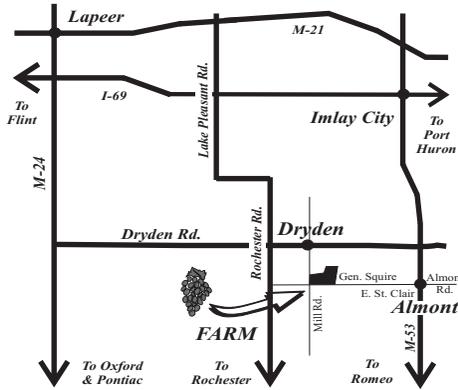
Picking Tips...

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.

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.



COMMODITY PRICES

U-Pick Grapes

1 - 199 lbs.	.90/lb.
5 bu (200 lbs.) or more	.80/lb.
10 bu. (400 lbs.) or more	.70/lb.
1000 lbs or more	.65/lb

Convenient Hours
Open Sept 5 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 calendars & visit us!

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.

In September we send out a few extra emails with "Current Harvest Up Dates". 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. to pick up at our sales stand.



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

PREMIUM SEEDLESS TABLE GRAPES

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
Marquis - New white seedless grape - Rows 8 & 9

SEEDED TABLE AND JELLY GRAPES

Price - Blue table grape - Rows 6 & 7
Buffalo - Large blue grape - Rows 3, 4 & 47
New York Muscat - Excellent blue grape - Rows 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, 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, 86 - 88
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
Dechaunac (a solid, popular red wine) Rows 51 - 54 & 64 - 67
Frontenac - A new red wine variety - Rows 73 to 77



ADDRESS SERVICE REQUESTED

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

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

Winemaking Notes

COMMODITY PRICES U-Pick Grapes

1 - 199 lbs.	.90/lb.
5 bu (200 lbs.) or more	.80/lb.
10 bu. (400 lbs.) or more	.70/lb.
1000 lb or more	.65/lb

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

2 bushel (80 lb) makes 5 gal wine

Our new grape CRUSHING facilities are extremely popular.

(NOTE - IT IS NOT A PRESS!)

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. After crushing you will have crushed grapes with skins in it, you will still need to press it. **We are not responsible for spilled grapes or juice. It is FREE 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.

Since we no longer have grape juice available, many people now use the crusher and strainer bags that we have available at the vineyard.

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.

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 (or other similar) yeast.

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.

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. Our honey is unfiltered leaving all the goodness in it.

Since the honey in our quarts and gallons is raw, remember that it is normal for it to granulate in a few months. Some honey may take longer depending on what type of flowers that the bees harvested the nectar from. If it solidifies, it is easily converted from its granular state by placing the honey container in very hot water for a few minutes.

Honey Farm Notes

We retired our old bulk tank and replaced it with a large stack of quarts and gallons of honey already bottled at our honey house.

Raw Honey Price

(This Special Price is only available when our Vineyard is open)
(subject to change)

1 Quart (3 lb) =	\$16.00
4 or more Quarts =	\$15.50 each
12 of more Quarts =	\$15.00 each
1 Gallon (12lb) =	\$57.50
4 or more Gallons =	\$55.50 each

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 honeyflowfarm.com to view our candle selection.