



Berry Gram

6658 Suwanee Rd
Beulah, Florida 32526

2011 Season is Looking Good!

The 2011 berry picking season is fast approaching. We completed our first hedge pruning of the berry plants immediately after last summers harvest. This allowed for plenty of fruit bud formation before winter dormancy. We were detail pruning thru fall, winter and early spring and still aren't finished yet. Plenty of work! The pruning should improve berry size, productivity of the plants and earliness of the crop. The berries look good for our 2011 picking season!! Weather has been ideal. The Highbush (HB) plants will ripen first, followed closely by the Rabbiteye (RE) plants. The Springhigh (HB) will ripen first. We had approximately 300 young bushes to pick from last season. They are more plentiful this year due to another years growth. Everyone that had the opportunity to pick from them last season raved about the size and taste of this variety. A winner, enjoy! Following close behind the Springhigh will be Abundance (HB), Palmetto (HB), Legacy (HB). The Legacy (HB) fills the gap nicely between Palmetto (HB) and the first Rabbiteyes. There will be a continuous supply with the order of ripening of luscious berries thru mid July.

We anticipate opening the field soon! Watch out for our Berry Alert newsletter/ e-mail.

We will have a limited supply of retail sales at the Palafox Market each Saturday morning from 7:00 AM till sold out. The market is scheduled to open the 7th of May.

We have the Tarter family that is raising garden vegetables for retail sale at the berry shed. They are using organic methods for their garden produce. Hopefully their efforts will be rewarded with a productive harvest. This family with the produce will have a retail market. Details available as produce arrives. Watch for details in "Berry Alert" e-mail / Newsletter.

Volume 2, Issue 1 Date: 04/03/11



Newsletter Spotlight

We will be participating down at the Palafox Market every Saturday. Please come and visit us if you are in the area.

For those of you who would like to keep track of us online; you can visit our website at WWW.BEULAHBERRIES.COM

Take a look and let us know what you think! We are open to suggestions.



Bee Pollinating Buds



Buds and Berries



Early Springhigh Berries



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Featured Recipe: Blueberry Limeade Cake

Martha Hoyt, 1st place winner 2010, Bacon County Blueberry Cooking Contest.

1 butter recipe cake mix
1 stick real butter
1/4 cup sugar
1/4 cup sour cream
1/3 cup buttermilk
1/3 cup limeade
4 eggs
Zest of half of a lime

Mix all ingredients together. Beat 4 minutes. Use 4 cake pans. Bake at 350 degrees for about 25 minutes. (According to how your oven bakes.)

1/3 cup limeade
4 tablespoons powdered sugar

Mix 1/3 cup limeade and 4 tablespoons powdered sugar together. Brush over tops of 4 cake layers.

Blueberry Pie Filling:

3 cups blueberries
3 tablespoons water
1 cup sugar
3 tablespoons limeade
2 tablespoons cornstarch

Bring to a boil. Turn heat to medium and let simmer about 5 minutes. Let cool.

Limeade Cream Cheese Frosting

2 8-ounce packages of cream cheese
1 stick of butter
3/4 cup granulated sugar
3/4 cup powdered sugar
1 7-ounce jar marshmallow crème
Zest of half of a lime
3 tablespoons limeade
1/2 cup toasted pecans
1/2 cup toasted coconut

Cream butter and cream cheese. Add sugar and then marshmallow crème, lime zest and limeade.

Frost cake layers with cream cheese frosting and then a layer of blueberry pie filling. Add pecans and coconut around edges. Add garnish if desired.

Enjoy!