

PEACHES IN NORTH COAST COUNTRY

July 1983

Dear Friends;

At long last we find the time to do the things most important to us. The Gammie family thanks you for stopping at Quarry Hill Orchards this past year. And we want to share with you what has been happening at our farm since we last saw you. Upper most at the moment is the fact that peach harvest is fast approaching.

For the first time since Bill left school teaching six years ago the peach crop looks good. Farmers, like most everyone, fluctuate between optimism and pessimism, but we are hopeful. Mother Nature has been known to throw a curve from time to time. This past winter was mild compared to others and damaging spring frosts were avoided. Two light showers of hail this summer have not hurt but have kept a certain anxiety alive.

Since we are a family farm, that anxiety is easily shared. Bill's mom and Uncle Len, as well as our children, are all important parts of our operation and thus, experience both the excitement and disappointment that can accompany each harvest. Adrienne, our youngest will celebrate her first birthday July 31. That first peach will be a joy for her as she discovers more and more. Our four year old Ben "works" almost every day with "Daddy Bill" and our working crew of whom he has grown so fond.

But back to business. We are in business to sell peaches, apples, nectarines, plums and pears. We want you to be pleased. We guarantee it. To attempt to do so we are going to have "pick your own" peaches this year. Since harvest this year appears to be around ten days later than normal, picking should begin August 1. Make your plans now to include peaches in the month of August.

Peaches are generally classified in two categories: freestone or clingstone. A freestone peach is just that. The fruit parts easily from the pit. The clingstone is a more solid fruit (but just as sweet) and is more difficult to separate from the pit.

The following table should give you an idea of whats coming up.

VARIETY	PICKING DATES (approx.)	VARIETY	PICKING DATES (approx.)
Garnet Beauty	July 29 - Aug. 5	Jayhaven	Aug. 15 - 25
Sweethaven	July 29 - Aug. 5	Redkist	Aug. 20 - Sept. 1
Harbelle	July 29 - Aug. 5	Madison	Sept. 1 - 10
Redhaven	Aug. 5 - 15	Biscoe	Sept. 5 - 12
Glohaven	Aug. 10 - 20		

Early varieties tend to be the cling type, and Redhaven and those ripening thereafter are freestone.

Our family is extremely partial to peaches and cream, but when the urge for variety arises Bill's mom creates a Fresh Peach Pie that you may like.

1 3 oz. gelatin, peach or lemon flavor, 1 c. hot water, 1 c. sugar
Mix in saucepan then add ¼ c. cornstarch dissolved in ¾ c. cold water. Boil about 10 minutes. Cool. Fold in 4 c. fresh peaches. Pour in baked pie shell. Serve with whipped cream or topping.

We hope to see you this summer!

Our very best,

The Gammies'
Bill Jackie
BENJAMIN & ADRIANNE

