

PAY-AS-YOU-GO (PAYG) U-PICK AT KESTREL PERCH BERRIES

*Season memberships (CSA) are the main focus at Kestrel Perch, so PAYG picking is available on a limited basis only. The first time you want to pick, please come with a CSA member or **make an appointment with Katie** (use the e-mail address listed on the home page). You can then join a listserv to receive semi-regular updates about good PAYG picking times.*

KESTREL PERCH PAYG IS IDEAL FOR:

- Picking a fast quart for dessert or breakfast if you live nearby;
- A quick, local U-pick experience for kids;
- Picking with friends who are CSA members (so they don't have to share their harvest!)

IMPORTANT POINTS FOR PAYG PICKERS:

- Kestrel Perch has only about a quarter acre of each type of fruit, so (with the possible exception of fall red raspberries) PAYG *is not designed for stocking your freezer*. Please visit the larger U-pick places for that!
- Please read and follow all instructions posted near the entrance. Observe PAYG picking limits if posted.
- Pick **ONLY** in rows with signs indicating they're for PAYG. If those rows are picked out, that's it! Please don't pick in the CSA rows.

VARIETIES AVAILABLE (in order of ripening):

- Sorry, **NO STRAWBERRIES** – or only minimal amounts – available for PAYG picking in 2011. More next year!
- SUMMER RED RASPBERRIES (early July; picking limits may apply)
- BLACK RASPBERRIES (mid July; picking limits may apply)
- RED CURRANTS (mid-late July; picking limits may apply)
- FALL RED RASPBERRIES (September: not part of the CSA, so no picking limits on these!)
- ELDERBERRIES (September: not part of the CSA, no picking limits!)
- Please E-mail to confirm availability dates – or to receive semi-regular updates about PAYG availability, send an e-mail to the address listed on the home page; put PAYG in the subject line.
- **BLACK CURRANTS and GOOSEBERRIES ARE GENERALLY RESERVED FOR THE CSA.** Please pick these **ONLY IF SPECIFICALLY POSTED** for PAYG picking.

PICKING TIPS:

- Perfectly ripe RED RASPBERRIES come off the plant easily – the ripest ones almost fall off into your hand. If they're hard to pick, they'll still be sour! Sample and eat a few until you can tell which are ripe.
- BLACK RASPBERRIES that are just right also pick easily, but it's OK to pick these slightly under-ripe. (If they're OVER-ripe, they'll glue themselves back onto the plant and squish when you try to pick them – what a mess!)
- RED CURRANTS keep best if picked by the bunch – leave the stems on until you're ready to use your berries.
- ELDERBERRIES also don't keep well once the skins are damaged. Use pruning clippers (available in the "TOOLS" can) to harvest entire clusters. Refrigerate elderberries and strip them off the stems just before using.

Enjoy your picking experience at Kestrel Perch!