

Pick Your Own To Craft At Home

Want to try your hand at making your own home-goods using local bounty? First head to some of these pick-your-own farm stands, then head to the kitchen and start canning (see box below).



Davis Peach Farm

Wading River, (631) 929-1115
davispeachfarm.com

Pick your own peaches up to mid-October; nectarines through late September and apples through October. Open 9 a.m. to 6 p.m. daily.

Fort Salonga Farm

Northport, (631) 269-0666
fortsalongafarm.com

Open daily, Aug. 15 to mid-October, 10 a.m. to 3 p.m. Many varieties of apples, including Jersey Mac, Gravenstein, Granny Smith, Fuji, are grown on dwarf trees. Pick your own raspberries and strawberries until first frost. Farm-produced honey also available.

Fritz Lewin Farms

1989 Sound Ave. (at Edwards Ave.), Calverton (631) 727-3346
Peaches, plums through mid-September. Open daily Aug. 1 until first frost. Pumpkins 10 a.m. to 5 p.m., weekends Sept. 15 to Oct. 28.

Harbes Family Farm

Martineck, (631) 298-0800
harbesfamilyfarm.com

Pick your own raspberries mid-July through September; blackberries in August. Open 9 a.m. to 6 p.m. June through October.

Lewin Farms

Wading River, (631) 929-4347
lewinfarms.com

Pick your own strawberries in June; peaches, peppers, tomatoes, life, July through October; apples August through October. Second location: Fresh Pond Ave., Baiting Hollow. Pick your own apples August through October. Open 9 a.m. to 5 p.m. daily, late May through late December.

Milk Pail Farm and Orchard

Between Water Mill & Bridgehampton (631) 537-2595
milk-pail.com

Fifteen varieties of apples growing on dwarf trees, and pumpkins ranging



from one-half to 150 pounds are available for picking throughout September and October. Minimum apple pick is half bushel. Also available: farm tours on a farm wagon and The Milk Pail country store. Open Friday through Sunday and holidays, 10 a.m. to 5:30 p.m.

Seven Ponds Orchard

Water Mill, (631) 726-8015
Open daily, July through November, 9 a.m. to 6 p.m. Picking starts in late August: raspberries, blackberries, tomatoes and apples.

Wickham Farms

Catsogue, (631) 734-6441
wickhamsfruitfarm.com

Pick peaches and blackberries in August; apples in September. Open 9 a.m. to 4 p.m. Monday through Saturday, closed Sundays. Holidays: 9 a.m. to 4 p.m. on Saturdays, and Columbus Day in September and October.

Woodside Farms

Jamesport, (631) 772-5770
Open July through November daily, 10 a.m. to 5 p.m. Pick your own apples.

Most of the week, Page and Shinn find themselves working the farm and the 1880s farmhouse themselves. "We farm our lands sustainably. We pay a lot of attention to each detail," adds Shinn. Production is small, topping out at roughly 3,200 cases per year. The B&B, with only four rooms, upholds their commitment to personal service and gives their guests access to their grape-growing bounty. Guests will also be treated to Page's homemade charcuterie. Smoked potbelly and pork loin are popular snacks. Those who can't spend the night can join Shinn and Page for weekend afternoon walking tours and wine tasting.

By Bread Alone

Baking bread for the past 26 years, Keith Kouris of The Blue Duck Bakery Café in Southampton is another producer who understands the importance of reaching out to the community. You'll find him selling his freshly baked artisanal bread at the East Hampton Farmers' Market while he sends his daughters to Sag Harbor and Westhampton's markets in his stead. "I love those markets because they're about community and when we opened that's what we wanted to be—a community bakery," he says.

When they opened in 1999, he started off with five or six different loaves of bread and now bakes roughly 25 classic French, Italian and German varieties. Kouris compares baking to making wine. Good bread also relies on fermentation, requiring a dependable swirl you can use before building up your inventory.

"My tastes evolved from the bread we had as a kid that was soft and mushy to the better bread you found in Brooklyn at the time that was hard and crusty. The European breads are the next level," he adds. "I don't know of anybody that is making bread exactly the way we make it. We do European bread, the bread specific to Italy, France and Germany made by the same method with the same appearance. We're not just giving bread a name."

All of Blue Duck's breads are made by hand on the premises. Although Kouris might look into expanding to the North Fork, he has no desire to stray too far from the neighborhood, because that he'd have to adjust his production methods and risk sacrificing the quality of his breads. He's perfectly content to reside in Southampton. As he says, "It just seemed the right place to open up this kind of bakery because people appreciate finer food."



For more on how to get started with bread baking, visit www.cannvasfl.com.



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includes preserving the highest-quality ingredients until needed. Home-canned goods are good for you, and they make great gifts. Visit www.amazon.com for home-preserving tips, including how to make jams, jellies, pickles, salsas, and more. Visit www.amazon.com for home-preserving tips, including how to make jams, jellies, pickles, salsas, and more. Visit www.amazon.com for home-preserving tips, including how to make jams, jellies, pickles, salsas, and more.