New Jersey News

New Jersey Peach Festival

The 32nd Annual New Jersey Peach Festival, held together with the Gloucester County 4-H Fair, featured the crowning of a new Peach Queen and presentation of the Governor's Cup for best peaches.

The 2014 Peach Queen is Katrina DeWitt and her court is Madelyn Pepe (13-15 year olds), Ciarra Haley (10-12 year olds), Zoey Copsetta (7-9 year olds), and Kaitlyn Falconi (5-6 year olds). The ladies received tiaras, sashes, flowers and a one year certificate for free dance lessons at Fit To Dance in Mullica Hill.

Several of the county's freeholders and other county officials were on hand to present awards for the Peach Pack Competition. Secretary of Agriculture Doug Fisher announced the winners.

Tom Holtzhauser of Holtzhauser Farms in Mullica Hill won the 2014 Governor's Cup Award. Shown here, left to right, are wife Stacey, son Tom Jr., Tom Sr., daughter Melissa (who is Miss Gloucester County 2014), and Peach Queen Katrina DeWitt.

Asssemblyman Angel Fuentes presented Tom Holtzhauser of Holtzhauser Farms in Mullica Hill the 2014 Governor's Cup Award for his box of Commercial 2 1/2- to 2 3/4-inch peaches which received the highest score among all the entries.

This year's winners are listed on the next page.

The 32nd Annual New Jersey Peach Festival Winners

Speciality Class -- this includes white peaches, nectarines, and the largest peach categories.

White fleshed peaches:
1st Place - Larchmont Farms, Elmer
2nd Place - Larchmont Farms, Elmer

Nectarines or fuzzless peaches, white or yellow fleshed:
1st Place - Summit City Farms, Glassboro. This box also won Best of the Speciality Class
2nd Place - Nichols Orchards, Monroeville
3rd Place - Summit City Farms, Glassboro

Largest Peach:
1st Place - Mood's Orchard, Mullica Hill
2nd Place - Mood's Orchard, Mullica Hill
3rd Place - Mood's Orchard, Mullica Hill

Select Peaches Class -- These peaches are hand-selected and packed by the grower/shipper for the competition.

Peaches between2 1/4 to 2 1/2 inches in diameter:
1st Place - Holtzhauser Farms, Mullica Hill

Peaches between 2 1/2 to 2 3/4 inches in diameter:
1st Place - Holtzhauser Farms, Mullica Hill
2nd Place - Circle M Farms, Mannington
3rd Place - Summit City Farms, Glassboro

Peaches between 2 3/4 inches and up:
1st Place - Holtzhauser Farms, Mullica Hill. This box also won Best of the Select Class.
2nd Place - Summit City Farms, Glassboro
3rd Place - Nichol's Orchards, Monroeville

Commercial Peach Class -- These peaches are pulled off the packing house line to symbolize peaches as they would be sold to the public. They are not hand-selected by the farmer.

Peaches between 2 1/4 to 2 1/2 inches in diameter:
1st Place - Holtzhauser Farms, Mullica Hill
2nd Place - Summit City Farms, Glassboro

Peaches between 2 1/2 to 2 3/4 inches in diameter:
1st Place - Holtzhauser Farms, Mullica Hill. This box won Best of the Commercial Class.
2nd Place - Nichols Orchards, Monroeville
3rd Place - Fralinger Farms, Bridgeton

Friend of the Rutgers Snyder Farm, Dr. Gary Shilling, enjoyed an afternoon at Rutgers Snyder Farm learning about our Rutgers Tree Fruit Research to benifit NJ growers.

A. Gary Shilling is an American financial analyst and commentator who appears on a regular basis in publications such as *Forbes Magazine*, *The New York Times*, and *The Wall Street Journal*. Read more about Dr. Shilling in wikipedia: en.wikipedia.org/wiki/Gary_Shilling.

State Wide Fruit IPM Agent Dean Polk Welcomes Tree Fruit Growers to the Rutgers Cooperative Extension South Jersey Fruit Twilight meeting at Summit City Farms, Glassboro, NJ, in May, 2014. Photo credit: Dave Schmitt.

Ed Stella Passes at Age 97

Edward Lawrence Stella, age 97 of Berlin, NJ, died on Thursday, August 28, 2014. Ed was the owner of Stella Farms, carrying on his family's farming legacy which began in 1921, and an icon in the farming community. He provided exceptional produce always with a generous attitude, and his love of people and nature endeared him to everyone. Ed was born March 12, 1917, in the farm house of Rose and Joseph Stella, with the help of a midwife. At an early age he left school and dedicated his life to help support the family. As an adult, at night, he worked at Standard Press Steel designing parts for the war effort and worked on the farm during the day. His love for farming became his calling, to provide the best agricultural products to his family and eventually the entire community. His commitment to nourishing and educating the public on quality produce was his legacy. Ed was dedicated to his love of farming until his very last day. In his memory, the farm will continue on through the talent and determination of his two loving and devoted children. Ed is predeceased by two sisters, Eleanor Issertell and Rita Zolotuchin; and a brother, Joseph Jr. He is survived by two loving and devoted children, Barbara Jean Stella Lang and her husband Ken, and Ed Jr.; also a cherished granddaughter, Danielle Angelina Stella; closest nieces, Janice Bach, Tami Bach-Slonis (Jamie), Linda Hartwig (Dutch); a nephew, Bill Hartwig and longtime loving companion, Linda Watson.

Stella Farms was known for their tree ripened peaches and their sweet corn picked fresh daily. https://www.facebook.com/stellafarms

In lieu of flowers, donations in Ed's memory may made to Farmers Against Hunger, 1200 Florence Columbus Road, Bordentown, NJ 08505.

On September 9, 2014, Rutgers Cooperative Extension held a Horticultural Twilight Meeting at the Rutgers Snyder Research and Extension Farm. A Fruit Variety Showcase of over 35 new strains and cultivars of Asian pears, peaches and apples, grown at Rutgers Snyder Farm were displayed and sampled. In the Photo Professor Win Cowgill, Area Fruit Agent, RCE of Hunterdon County and Rebecca Magron discuss Asian Pear maturity determination. For more information on Asian Pear Maturity see the Spring 2014 issue of HorticulturalNews.org. Photo credit: Jerry Frecon.

Exceptional quality and flavor at attractive prices

Brought to you from the 4th generation family farm of Santo John Maccherone

- PLU Stickers Available Upon Request
- Low in Calories
- Nutritious and Delicious
- Exceptional Flavor

SANTO SAYS...

"Peaches from Circle M Farms just plain taste better. Their size and color are what your customers want, and their flavor is the icing on the cake.

That's because our orchards are tended with care and attention, and their fruit is left on the tree to ripen naturally until they reach their optimum sweetess. Then they are picked by hand, taste-tested by me to ensure quality, and packed gently into 25 lb. volume boxes for shipping. Single layer cartons are available upon request.

Circle M's 30 varieties of peaches and nectarines are known for their sweetness and their luscious color. They look as good as they taste.

Discriminating customers appreciate our white flesh peaches because of their lower acid levels and supremely sweet taste.

Add it all up: Peaches from Circle M Farms are fresher and sweeter, picked by hand when their time has come, and packed with care for a longer shelf life.

Yellow, white and donut peaches and yellow and white nectarines are available early July to late September."

Call us at 856 856 207-4542 or 609 381-6465. Fax your order to 856 878-0404

JERSEY FRESH
FROM THE GARDEN STATE

Available in 16 oz. and 64 oz. sizes

Made from fresh New Jersey Peaches

"Peach Cider Drink, Peach Salsa, Peach Preserves"

Santo John Maccherone

circlemfarmsllc@gmail.com

Circle M Farms

88 Sandy Ridge Road

Salem, N.J. 08079