



Earth First Farms, a family-owned certified organic fruit and vegetable farm in South-west Michigan, is located 100 miles from Chicago. We sell at Chicago Farm Markets including Edgewater, Logan Square and Green City markets added as a new market for 2008.

In 2008, we begin our “You Pick” for organic apples. Organic varieties for 2008 include Red and Golden Delicious, Jonathon, Paula Red and Empire. Other varieties in transition to organic include McIntosh, Rome, Ida Red and Winesap.

We also offer fresh Apple Cider, other apple products and other organic fruits and in season vegetables. We offer a tree rental, which is like a CSA for apples - you can rent a tree of your choice, and we will either harvest and deliver all apples from your tree to you in Chicago or you can come and harvest on your own.

Directions to Earth First Farms

From Detroit:

Travel 94 West Exit 41/M-140 South; Follow M-140 for about 20+ minutes (Follow signs as it can twist a little); Past M-62 through “Berrien Center” (Flashing yellow light), about 1 mile Left on Smith Road (barely marked. If you get to Pokegon Road, you’ve gone too far); Go about 1.7 miles, past first stop sign, down a little dip and then up. White farm house/red pole barn on left, orchard directly across road. Orange mailbox with address 8335 Smith Road.

From Chicago – Route 94:

Travel 94 East Exit 16, Bridgman; At the end of the ramp, go right – this is Red Arrow Highway; Go right at first light, Lake Street; Lake Street will turn into Shawnee after you leave the town of Bridgman. Continue on Shawnee for about 12 miles; Shawnee ends at a T-intersection for Ferry Street in Berrien Springs. Go left; Go through the town of Berrien Springs across the St. Joseph River. After the river, the road bends to the right, prepare to get into the left lane; You will be turning left at Deans Hill Road and then immediately jog right on to Pokegon Road, immediately, like 50 feet into the intersection; Go just short of 3 miles to the flashing yellow light/M-140; Turn left and travel M-140 about ¾ mile to the first road, Smith Road and turn right; Take Smith Road 1.7 miles to the farm. White farm house/red pole barn on left, orchard directly across road. Orange mailbox with address 8335 Smith Road.

From Chicago – Route 90:

Travel 90 East, Exit 72 – Route 31 north; Take exit 13/Snow Road; Turn left entering Berrien Springs; Follow Snow Road into Berrien Springs (It will turn into Ferry Street); Go through the town of Berrien Springs crossing the St. Joseph River. Then follow the directions above from after the river.



Earth First Farms Hours of Picking

Friday through Sunday 10 - 6

Apple season is approximately from late August through the end of October. Call 269 461-3151 to find out what varieties are ready for picking!

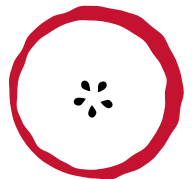
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We Grow You Pick!

Certified organic apples just a short drive from Chicago!



Earth First Farms
ORGANIC GROWERS

Apples Facts

Apples were introduced to New York by the European settlers who brought seeds with them in the 1600s.

Americans eat approximately 19.6 pounds of fresh apples annually.

Apples ripen six to ten times faster at room temperature than if they were refrigerated. For optimal storage, apples should be kept at 35-40 degrees with relative humidity of 80-90%.

A bushel of apples weighs approximately 42 pounds.

It takes energy from 50 leaves to produce one apple.

Fresh apples float because 25% of their volume is air.

An apple packs more cancer fighting antioxidant capability than a 1,500 milligram megadose of vitamin C.

Daily apple eaters breathe more easily due to stronger lung function.

Apples are loaded with pectin, a soluble fiber that aids digestion. One apple provides as much dietary fiber as a bowl of bran cereal.

Apples contain no fat, no sodium, no cholesterol and taste great!

Apples for Picking



Paula Red may be the best early fresh-eating red apple widely available. Like McIntosh, from which it is presumed to have descended, Paula is an attractive small to medium apple that fares well in the kitchen.



McIntosh Nothing quite compares with Mac for fresh-eating. The crispy, juicy and tangy, firm, yet tender white flesh is perfumed and spicy like no other. Mac is a good kitchen apple, though doesn't hold its shape when cooked.



Empire is firmer and sweeter than McIntosh and keeps longer. It has some of the sweetness of Red Delicious, with much more character. Empire is better for baking than either of its parents. A good all purpose apple.



Jonathon is spicy, tangy, a bit tart in flavor and has crisp, juicy flesh. It keeps well and is hard to find a bad one. It won't hold shape real well when baked, but is a very good variety for the kitchen. Jonathon is as American as Mom and, well, apple pie.



Golden Delicious is one of the most popular apple varieties and is easy to like with its agreeable taste, texture, aroma and appearance. An excellent baker, Golden Delicious is sweet and mellow with just the right tang and juice.



Red Delicious stores well and is surprisingly sweet. Look for locally grown apples in season, and don't insist on a uniformly dark red color. It is the most popular apple in America.



Rome is a good keeper, fair for fresh-eating and reliable in the kitchen. Rome is the best apple for making baked apples as it holds its shape well.



Ida Red Tangy and firm, hard and tart, Ida Red is a real workhorse variety. They last forever and keep their quality in storage. Reliable in the kitchen and a good fresh-eating apple. It absolutely excels as a baking apple.

Other varieties in small quantities



Jersey Mac is a beautiful looking apple, bright red and green, glossy and perfectly round. Don't pass them up, but be aware of the season and with luck you'll find some truly spectacular tasting ones.



Cortland is a large red apple with fine, smooth white flesh that is very slow to brown, which makes it a superb choice for salads. It can be a very good fresh-eating apple. The flavor is mild and slightly tart.



Jonagold is an excellent dessert variety. It is a cross between Jonathon and Golden Delicious and retains some of the best features of both. It has a sprightly, juicy flavor like Jonathon and a sweetness and aroma similar to that of Golden Delicious. The subtle and complex taste seems to be at its best for a couple of weeks after picking.



Winesap is a "must try" variety. A relatively small, round, deep red apple with a somewhat tough skin and firm, crisp, yellow flesh. It is a very juicy variety and the flavor is a very strong, yet perfectly balanced blend of sweet and tart. Winesap is an exceptional kitchen variety as well, and its distinctive aroma and flavor survive cooking and enhance any recipe.

