



**Ripening Blueberries at Blueberry Acres.**

## **Blueberry Acres**

1225 Middle Dyke Road  
Sheffield Mills, Nova Scotia

U-Pick Line: 582-1482  
Commercial Picking Line: 582-7095  
Fax: 582-3676

## **Blueberry Acres History & Facts**

The present farm, "Blueberry Acres" dates back to 1959 and began as a feasibility trial initiated by the Federal Government to test commercial growing of highbush blueberries in Atlantic Canada.

Blueberry Acres has increased in size, from the 65 acres first planted in Sheffield Mills for the trial, to four locations totaling 173 acres and we are still expanding. Our fields are located along Saxon Street and in Medford.

Government assisted trials continue, researching natural mulches and natural predators for pests, with the aim of developing an organic section to meet today's consumer demands.

Over 30 varieties of blueberries are grown on the farm with new varieties being added to meet the expanding market.

The bushes at Blueberry Acres range from 1 year to over 50 years old, producing over a million pounds of blueberries a year.

The blueberry bushes on the farm are hand pruned each spring. It takes approximately 45 people 10 weeks to complete the job, depending on the weather.

Blossom time starts around the end of May or beginning of June and lasts approximately one month.

Highbush blueberries will produce fruit without the aid of bees and wind to carry pollen, but the fruit would be smaller, this is why highbush blueberries are technically classified as self-pollinating. Blueberry Acres still rents over 250 beehives to help improve the process, this results in 2.5 million bees being used for cross-pollination. Large bumblebees are the best pollinators as the vibration caused by their wings will spread the pollen even further.

Blueberries need 2 inches of rainfall per week, but they don't like the ground wet. They need well drained soil. Ten to fifteen million gallons of water are required on our farm every year. We irrigate to supplement natural rainfall.

Fresh fruit is usually available around the end of July to about mid October, based on pollination and weather conditions.

Highbush blueberries grow in a range of sizes with the smallest being the size of a wild blueberry and the largest about the size of a loonie.



**Pickers enjoying a relaxing day in the field**

Each blueberry variety has a unique flavor and taste, varying from slightly tart to sweet. Jersey is the sweetest while Bluecrop is slightly tart. The sweetness of a berry comes from its natural fructose.

Our U-pick varieties include: Berkeley, Bluecrop, Bluegold, Blueray, Bonus, Darrow, Draper, Duke, Hardy Blue, Jersey, Northlander, Reka, Sierra, and Spartan.

Our U-Pick is open from early August to mid September, weather and crop permitting. More information is available at [www.betweenthebushes.ca](http://www.betweenthebushes.ca)

## Blueberry Acres is part of the Nova Agri Group of Companies

Nova Agri markets blueberries, strawberries, raspberries and other soft fruits, as well as; potatoes, onions, lettuce, squash, and carrots throughout the world. We follow Good Agricultural Practices (GAP) and participate in the Canadian On Farm Food Safety (OFFS) Program.

We are able to offer our customers fully traceable, safe food products.



Look for our brand

in your local markets.

We have several package sizes available and offer a “custom pack” service, with 24 hours notice. Call us for details at (902) 582-1445.

Visit us at [www.novaagri.com](http://www.novaagri.com)

## Between the Bushes Restaurant

In 2001 Between the Bushes Restaurant, situated amongst the blueberry bushes, opened its doors.

Our Chef uses fresh, local ingredients when they are available.

Our Gift Shop features condiment creations inspired by our Chef and our New Product Development Team. These include Blueberry and Fat-Free Bumbleberry Vinaigrette Dressings, Blueberry Apple Chutney, Cranberry Apple Chutney, Pumpkin Apple Chutney, and Red Pepper Spreads. The latest additions to our product line are “VitalBerry 100% Natural Blueberry Juice” and Home-style Bumbleberry or Blueberry Apple Fruit Spreads that are sugar reduced, and our Blueberry Marmalade.

Watch for the restaurant newsletter, “From Field to Fork,” for additional information on the growing, use, and storage of local crops.

Visit us at [www.betweenthebushes.ca](http://www.betweenthebushes.ca)