



Burnt Ridge Nursery and Orchards

432 Burnt Ridge Rd.

Onalaska, WA 98570

phone: 360-985-2873

fax: 360-985-0882

email: mail@burntridgenursery.com

website: burntridgenursery.com

Behind the Farm Gate

at Burnt Ridge Nursery

Our family at Burnt Ridge Nursery is dedicated to providing food for our region and encouraging others to grow their own. We have spent 41 years exploring the different options for providing fruits and nuts from perennial crops. In the beginning, many of our attempts failed but over time we have discovered successful plants that yield an abundance of delicious and nutritious foods for our bioregion and beyond.

We live in the foothills of the Cascade Mountains with long rainy winters and relatively mild, dry summers. Our lack of extreme heat puts us in one of the coolest growing seasons in the U.S. yet we are able to harvest ample crops for our sustenance and others. Our orchards, vineyards and berry fields supply organic produce to three farmers markets, two food co-ops and three wholesalers who in turn sell to restaurants and grocery stores. Nuts are shipped directly to consumers as well. Surplus crops are made into jams, jellies, sauces, cider and wines in our commercial kitchen.

Some of the crops we have grown at our farm include apples, Asian pears, blackberry, blueberry, cherries, chestnuts, currants, elderberries, European pears, figs, gooseberry, goumi berries, grapes, hazelnuts, heartnuts, fuzzy and hardy kiwis, mulberries, plums, and walnuts. Some are profitable; all contribute to our health and knowledge about how to grow them.

With most of our crops, we grow many different varieties to determine which are best for different purposes. Criteria will include ease of growing, such as disease and insect resistance and suitability for our climate. Flavor and multifunctional quality are essential considerations, as are appearance and yield.

Having extended ripening times can be very helpful in spreading out the harvest and marketing season over many months. By planting many different varieties, we can enjoy blueberries from early July through October. Everbearing raspberries and mulberries can yield for three or four months on a single plant. Three species of kiwi, all ripening at three different times give us fresh kiwi fruit to enjoy from late August until the early summer of the following year. Apple and pear season can begin in July, and some of our late-harvested fall varieties can keep until late spring thanks to our best keepers and modern refrigeration.

Many fruit varieties can be kept at room temperature for up to a year by drying, such as figs, Italian and Stanley plums, grapes, mulberries and Seckel pears, an essential quality in a time before cold storage was available. Most nuts will keep at room temperature for up to a year in the shell.

Fruits and nuts can contribute greatly to food independence. Growing a diversity of crops is a good insurance against the occasional failure of one, as each season is different. Diversity on our farm is an important key to our success. Having fruit and nut crops in summer and fall and our mail order nursery business in winter and spring complement each other. Growing the crops gives us experience and knowledge we can share with our customers. Harvesting the nursery begins with digging, inventorying,

grading and labeling in late fall and is completed by early February. Our shipping season can happen throughout the year for a limited selection of potted items, but really begins in earnest by winter and spring depending upon the final destination.

Five walk-in coolers provide storage for bareroot plants to extend our shipping season into late spring by keeping stock dormant. At the end of our shipping season in June, the coolers are cleaned and repurposed for food storage. Seed is harvested in summer and fall and stored in our seed vault in cold for stratification prior to planting in the nursery or shipping to customers who want to grow their own nut trees from seed. Scion wood and cuttings are collected in winter and stored in refrigeration for quality in spring for selling to customers who want to graft their own plants from cuttings.

Books that we have found useful and informative are offered on our website and in our catalog. We have also recently filmed several videos about our farm - these are offered for purchase, and we have posted free, short online segments about growing and harvesting many of our favorite crops.

Our diversity keeps us well fed, happy, stimulated, satisfied and solvent with a year-round income stream. We are able to supplement our family, and the many friends, individuals and families that work for and with us.

We would like to thank all of our customers for their support throughout the years.

Our farm would not have blossomed without you.

Happy planting,

~ Michael and Carolyn Dolan