



News of Hope

Our only hope is in Him who died that we might live. Romans 5: 1-10

Better Late Than Never

We are a little late getting this year's kick-off newsletter out, but here goes. This year's picking season is already in full swing. We had a few nights back in April that had the potential to do some damage, but through God's providence our crops came through unharmed. As a result, the bushes are LOADED with blueberries just waiting to be picked. We did have a few wet weeks in May and many of our peaches have fallen victim to brown rot. We are trying to salvage as many as we can, but it appears we may lose many. The interesting thing is that we tried thinning the peaches this year. I can't tell you how hard it is to pull off those budding peaches that

have the potential to yield fruit. As you are pulling the peach off and throwing it away, you keep thinking, "This might be the one that would have been a beautiful peach." But actually, we didn't thin them enough. The trees are not able to support all of the peaches, and limbs are just breaking off. I know there are many spiritual parallels in this example, but we don't have room in this column to explore them all—which reminds me, we have added a blog to the website with some of my thoughts on our great God and the things I have learned from His Word. Come visit it sometime if you get a chance.

We have changed our market plans a little bit this year. Due to the nature of our operation, we have decided to focus our efforts at the Farmer's Market in Jackson. We truly regret any inconvenience this might cause our customers in Clinton and Belhaven, but feel this is the best way to consistently best serve our customers. We will still be attending the various annual festivals around the state, but our main summer focus will be at the fairgrounds in Jackson. We would love for any of you to come by and visit us there. We look forward to another great year with all of you.

Soli Deo Gloria,

Dewey Wise

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DATES OF INTEREST

Tuesdays, Thursdays & Saturdays

New Farmer's Market
State Fairgrounds

June 13

Season Opening of the
New Farmer's Market
State Fairgrounds
www.mdac.state.ms.us

June 27

Tomato Festival
Crystal Springs
www2.msstate.edu/~ricks/cstomato/tomfest.html

Lathem Thomas Oakley

b. September 23, 2008; d. September 27, 2008



So many of you offered many kind words and encouragement last summer as my husband and I prepared for the arrival of our fourth child, that I simply wanted to share with you the story of our little Lathem. The morning before I was scheduled to be induced I went in for a routine last examination. It was at that appointment that something was discovered in the sonogram. We were immediately sent to a specialist, but because the pregnancy was so far along, they were unable to see much. Basically, we knew there was a problem in his brain that could vary from mild to terminal. I delivered the next morning and Lathem was transferred to the NICU at UMC. Lathem was born with a malformation in his brain. Basically, the arteries from his heart short-circuited to the veins, robbing his brain of any oxygen. He spent four days in

the NICU and was given the best care imaginable.

These last seven months have been a journey for our entire family. We established a small family cemetery here at the farm and had Lathem buried here. Nathan and I continue to be amazed at God's providence and sovereignty in all things. With every passing day, He reveals another piece of His great plan to us. We will never fully understand all the ways He will use Lathem's life and death to His glory, but we are so grateful to be a small part of it. Honestly, some days are more difficult than others, but He has provided for us and our children in ways that I would never have imagined possible. There isn't space enough here to share with you all of the amazing stories about Lathem, but I would love to tell you more if I get the chance.

In His love,

Deborah Wise Oakley

Blueberry Pound Cake

This cake was chosen to be included in last summer's Next Great Mississippi Homegrown Recipe Contest. While it wasn't a winner there, we're sure you'll find it a winner at home!

- 1/2 cup butter (at room temperature)
- 3 eggs (at room temperature)
- 3 1/2 cups self-rising flour
- 2 cups sugar
- 4 cups fresh or frozen blueberries
- 1 cup milk

Grease a 10-inch bundt pan.

Beat the butter and sugar in a bowl until the mixture is well combined. Beat in eggs.

Stir blueberries into flour. By hand, stir blueberry and flour mixture into butter mixture. Stir in milk just until combined. Spread batter into prepared pan.

Bake in a 325°F oven for 60 to 75 minutes or until a wooden skewer inserted near center section comes out clean. Cool on a wire rack for 15 minutes. Loosen cake from edge of pan with a narrow metal spatula. Remove cake from pan. Cool completely on wire rack.

Bundt pans come in so many different designs now.

Try something other than the traditional fluted pan for a spectacular presentation.

Hope Fruit & Berry Farm

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If you would prefer to receive this newsletter electronically, please email us at hopefruit@bayspringstel.net

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Romans 5: 1-10*

www.hopefruitandberryfarm.com

Our Story of Hope

When we purchased the property that comprises Hope Fruit & Berry Farm in 2000, it was covered with woods. After clearing the land, we went about building a farm. While our emphasis has been on blueberries, we have also planted blackberries and muscadines. We set out peach, apple, pear and oriental persimmon trees, and have seen some fruit production begin in this area recently. Our antique strawberries are small and tart. While not the type most people are used to picking, they make a wonderful jam.

Our desire is to grow the things that God will allow us to grow, and to share them with you. During the fruit season, we take our produce to several festivals and markets across the state. You can view a list of local markets on our homepage. Also, please feel free to visit us here at the farm to pick your own fruit. This can be a wonderful family outing, a field trip for the kids, or a great way to spend a solitary morning. If you are interested in canning your fruit or growing your own, we can supply you with information on that as well.

Our family has been so richly blessed in this work; we hope that you will come and share with us in God's glorious bounty. Hope to see you soon!