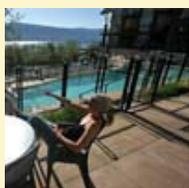


**WELCOME TO THE BC AMBROSIA APPLES NEWSLETTER** - June 2016



**What Being a Winner Looks Like**

Jeremy Hiebert was the winner of our "Ambrosia Love Photo Contest" and he wasted no time cashing in his amazing prize. He, his wife and three adorable daughters enjoyed a weekend at the [Summerland Waterfront Resort & Spa](#) and were kind enough to share some snapshots of the stunning view from their suite's patio and the good times (and food) they had at [Local Lounge and Grill](#). Thanks for sharing Jeremy - it's great to see what being a winner looks like! For the full report, visit our [Facebook page](#).



**Tiny Apples Face the Thinning Process**

Right now in the orchards, growers are in the midst of the laborious process of 'thinning'. This is when the farmer has to go over each tree and remove the smallest fruit. While the apples are still quite small right now, the best way to ensure they get big and beautiful is to give the bigger ones a better chance by thinning out the smaller ones. It's a time-consuming process that has to be done by hand and with a skilled eye. To see how it's done, check out this [video](#).



**Ambrosia and Summer Fruits**

If you're a fan of fresh produce then you've likely noticed summer fruits like strawberries, peaches, apricots and cherries at your local farmer's market. Ambrosia apples make a nice, addition to your summer fruit salad. Their fresh crunch adds a perfect balance to the sweetness of summer fruit. Plus, because they're naturally low in acid, they're slow to brown, and your fruit salad will continue to look fresh throughout that beachside picnic or backyard potluck party.



**Aw, Shucks, Thanks!**

We're continually humbled by the love we get on social media. A big thanks to everyone who's given us a shout out on [Facebook](#), [Twitter](#), [Pinterest](#) and [Instagram](#). Here are a few of our favourite tweets.

@elliotwrites: Ambrosia apples are my new favorite.

@sparklecrackHQ: When they're in season, Ambrosia apples sprinkled very lightly with cinnamon. #bdib

@SoObsequious: These apples have been sitting in the fridge for like 2+ weeks and they're still crisp and firm and sweet AMBROSIA, PEOPLE!!!

@mcleave: Ambrosia apples and old cheese are a-1 as well. Sweet and sharp make a good mix.

There were so many good Ambrosia pairing suggestions this month! We'd love to hear what you like to eat your Ambrosia apples with. Tell us about it on [Twitter](#),

[Facebook](#), [Pinterest](#) or [Instagram](#).

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