

Schreiber & Sons

2011 MELONFEST

Join us in tasting over 70
different kinds of melons!!!
Find The Perfect Melon



Schreiber & Sons Farm

Schreiber & Sons Farm is an extension of Agriculture Development Group, Inc., a private independent agricultural research company in Eltopia (16 miles north of Pasco). Alan Schreiber left Washington State University in 1998 to start up his own research company. The production end of the business was established in 2004 to address an unmet demand in the Pacific Northwest for locally grown, specialty produce.

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**Where: Schreiber & Sons Farm-
2621 Ringold Rd.**

(Just 16 miles North of Yokes in Pasco)

When: August 27 at 5:00 PM

**What: We will taste over 70
different kinds of melons in
search for the “Perfect Melon”**

In 2007 Alan got bit by the melon bug and has been in search of the perfect melon. Alan has one acre of melons where he tried to plant 50 plants of every kind of melon he could get his hands on, which ended up being about 103 different varieties.

Be sure to bring: a clipboard to hold your evaluation form, a sharp knife for cutting a melon, food if you want to eat anything other than melon, your own drinks and chairs. Alan will provide water, vegetables, and lots of melons.

Are you ready for some melon fellowship?

Alan thinks he may have found THE perfect melon.
See if you agree.

PICK THE PERFECT MELON!

Join Schreiber & Sons Winter CSA

Schreiber & Sons Community Supported Agriculture began giving Tri-Cities families a chance to share in local farming in 2006. For a fee, CSA members receive a box of seasonal produce every two weeks during the 24 week harvest season, which stretches from November through April. In the Winter CSA we offer only medium shares. With your produce, you will receive nutritional information, recipes and serving suggestions for most products and your family will become part of a local community that values fresh produce and agriculture.

If you have any questions contact us at (509) 266-4348 or by email at contact@schreiberandsons.com by Friday.

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