



Wendy Guyer and son at work in the cut flowers offered at the Hinish Farm Market.

Hinish Farm Market Is Family Affair

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MARTINSBURG (Blair Co.) — Elf-size houses and a bright array of zinnias, bachelor buttons, snapdragons, and other festive flowers decorate the front lawn of the family-owned, six-year-old, Hinish Farm Market.

It makes one want to stop and step inside where you are greeted by fruity scents and bright surroundings. Tables are laden with the latest Hinish Harvest.

Attractive antiques decorate the walls and a craft corner with consignment contributors adds gusto causing the shopper to dig a little deeper. Many of the antiques have come from the Hinish attics or from shoppers or friends who wish to contribute to the decor.

A bakery offering both family recipes and a few mixed goodies is another calling card for stopping by the Hinish Market as is the hand-dipped ice cream.

"We all work together for the

end result," says Bernard Hinish, who along with his wife, Lou Ann, daughter Kim Frederick, son Neil and daughter, Wendy Guyer, and loyal employees, operate the market.

Two hundred and twenty-five acres of the 600-acre Hinish farm are in trees including cherry, peach, and apple. All of the fruit is sold at the market and additional apples are marketed wholesale.

"Apples are our mainstay," says Bernard, "We raise 110,000 to 120,000 bushel per year.

The Hinish family also grows asparagus, cantaloupe, pumpkins, potatoes, sweet corn, cabbage, and squash.

Daughter Wendy raises the flowers which both decorate the lawn and are sold as cut flowers. "It's done even better than we had expected," says Wendy. "But, it's a lot of work to be able to constantly keep enough flowers blooming for sale." Their biggest order came this summer when a local bride purchased her cut flowers from the Hinish Market and created her own bouquets.

It's Wendy's husband, Jay Guyer, who creates the "kid/elf size" houses in front of the shop. There's a miniature house and a



Kim sorts peaches.

tot-sized firehouse. Jay has started his own side business known as "Fantasy Playhouses."

Daughter Kim is one of the mainstays inside the market sorting and cleaning baskets of bright red and yellow peaches; wrapping freshly picked sweet corn; piling up fresh grown cantaloupe in an attractive display; or working the cash register. "There's always something to do," Kim smiles.

Lou Ann, likewise, handles almost any inside job including the baking. "Having a bakery is hard work," she admits. "It means starting around 4 or 5 a.m. in order to be ready for the store to open. And, everyone only wants fresh items." Lou Ann has two local ladies who help with the baking.

It's Neil who enjoys the outside working, seeing that the fruit is harvested and delivered to the market.

He said, "When we can get away from here, we always take time to visit other farm markets to see what we might or might not want to add to own business."

One good seller added recently has been homemade jellies and pickles, purchased from another manufacturer, but bearing the Hinish label.

Because of the apples, the Hinishes are able to keep their market open year round. At Christmas they sell trees, wreaths, and fruit baskets.

With two retirement homes in nearby Martinsburg, there's a big demand for the fruit baskets. "We find that if we deliver, we can do well in other neighboring towns," Bernard adds.

"After the Christmas season, we close for about two weeks to take inventory and regroup for a new season," Lou Ann says.

The family agrees, it's hard but enjoyable work.



Neil picks peaches and then delivers them to the market.



Long time employees Gloria Miller and Cathy Dodson at work in the store.



Lou Ann and Bernard have worked hard to build their market.