

THE BERRY GUIDE



YOUR GUIDE TO
HUDSON MOHAWK REGION
BERRY FARMS

DISCOVER HUDSON MOHAWK REGION BERRY FARMS

Few experiences capture the flavors of summer quite like picking fresh berries straight from the farm. Across the Hudson Mohawk Region of New York, family-owned berry farms invite visitors to enjoy the freshest strawberries, blueberries, raspberries, and blackberries while connecting with the farmers who grow them.

From rolling fields and scenic countryside to bustling farm stands and U-pick operations, the region offers abundant opportunities to experience local agriculture firsthand. Berry farms provide more than delicious fruit—they create places where families can spend time together, learn about farming, and enjoy the beauty of New York’s agricultural landscape.

Whether you are searching for the first sweet strawberries of June, gathering blueberries during the height of summer, or filling baskets with raspberries and blackberries later in the season, local farms offer berries at their peak flavor and freshness. Many farms also feature baked goods, jams, honey, vegetables, and other locally produced products that showcase the rich agricultural heritage of the region.

By choosing locally grown berries, you support farm families, strengthen the local economy, preserve working farmland, and enjoy nutritious fruits harvested at the height of their season. Every visit helps sustain the farms that contribute to the character, beauty, and vitality of our communities.

This guide is designed to help you discover berry farms throughout the Hudson Mohawk Region, learn when different berries are in season, and plan memorable visits throughout the summer. We encourage you to explore, taste, and enjoy the many berry-growing destinations that make our region a special place to live and visit.

Happy berry picking 🍓 🍇 🍓 🍇

BEFORE YOU VISIT THE FARM

Helpful U-Pick Tips

- Check farm hours and crop availability before visiting
- Wear comfortable shoes for walking through fields
- Bring sunscreen, water, and a hat for sunny days
- Respect farm property and stay in designated areas
- Supervise children at all times
- Follow farm staff instructions for picking and parking

Best Time to Pick

- Pick in the morning when temperatures are cooler and berries are firmest.
- Visit early in the season for the largest selection and best-quality fruit.
- Check farm updates before leaving, as weather and crop conditions can change quickly.
- Bring containers if permitted, though many farms provide baskets or boxes.
- Refrigerate berries promptly after picking to maintain freshness.



Peak Season for Picking

- Strawberries: Mid-June to Early July. The first berry of summer, perfect for fresh eating, baking, and preserving.
- Blueberries: Early July to Mid-August. A long harvest season with sweet berries great for snacking and baking.
- Raspberries: July to September. Sweet-tart berries available through much of the summer and early fall.
- Blackberries: Late July to August. Juicy, flavorful berries ideal for fresh eating, desserts, and jams.

Note: Harvest dates vary by weather and farm location. Check with individual farms for current picking conditions and availability.

FEATURED FARMS

Altamont Orchards

6654 Dunnsville Rd.
Altamont, NY 12009
518-861-6515
altamontorchards.com
Strawberries



Bacon Hill Blueberries

113 Winney Drive
Schuylerville, NY 12871
Blueberries



Bellinger's Orchard

685 Argersinger Rd.
Fultonville, NY 12072
bellingersorchard.com
Blueberries



The Berry Patch

15589 NY 22
Stephentown, NY 12168
518-733-1234
theberrypatch.net
Strawberries, blueberries,
raspberries



Best Berry Farm

1078 Best Rd.
East Greenbush, NY 12061
518-286-0607
Strawberries, blueberries



Bowman Orchards

147 Sugarhill Rd.
Rexford, NY 12148
518-371-2042
bowmanorchards.com
Strawberries, blueberries,
raspberries, blackberries

Buhrmaster Family Farms

189 Saratoga Rd.
Scotia, NY 12302
518-399-5931
buhrmasterfarms.com
Strawberries, blueberries,
raspberries



The Chatham Berry Farm

2309 State Route 203
Chatham, NY 12037
518-392-4609
thechathamberryfarm.com
Blueberries, raspberries



Engelke Farm

463 Garfield Road
Troy, NY 12180
518-275-8433
engelkefarm.org
Strawberries

Hand Melon Farm

364 Rt. 29
Greenwich, NY
518-507-6562
Strawberries, blueberries,
raspberries



Hayberry Farm

1176 Babcock Lake Rd.
Hoosick Falls, NY 12090
hayberryfarm.com
Blueberries



Indian Ladder Farms

342 Altamont Rd.
Altamont, NY 12009
(518) 724 - 9455
indianladderfarms.com
Blueberries, raspberries

Kristy's Barn

2385 Brookview Rd.
Castleton, NY 12033
518-477-6250
kristysbarn.com
Strawberries, raspberries



Liberty Ridge Farm

29 Bevis Rd.
Schaghticoke, NY 12154
518-664-1515
libertyridgefarm.com
Blueberries



Samascott Orchards

5 Sunset Ave.
Kinderhooks, NY 12106
518-217-2868
samascottorchards.com
Strawberries, blueberries,
black raspberries, kiwi berries



Stanton's Feura Farm

210 Onesquethaw Creek Rd.
Feura Bush, NY 12067
518-966-5797
stantonsfeurafarm.com
Strawberries, blueberries,
raspberries



Strawberry Acres

3625 State Rt. 67
Buskirk, NY 12028
518-686-9390



Swartz Farm

1532 Eleanor Drive
Castleton, NY 12033
518-858-1174
Strawberries



FEATURED FARMERS' MARKETS

Ballston Spa Farmers' Market

Wiswall Park
Front St. & Low St.
Ballston Spa, NY
Saturday 9am-1pm
ballston.org



Cambridge Valley Farmers' Market

Owl Kill Commons
17 W. Main Street
Cambridge, NY
Sunday 10am-1pm
cambridgevalleyfarmersmarket.com



Canajoharie Farmers' Market

24 Church St.
Canajoharie, NY
Sunday 11am-2pm



Catskill Farmers' Market

145 Water St.
Catskill, NY
Sunday 10am-1pm
catskillfarmersmarket.org



Colonie Farmers' Market

The Crossings
580 Albany-Shaker Rd.
Loudonville, NY
Saturday 9am-1pm
townofcolonie.gov

Copake Hillsdale Farmers' Market

Roeliff Jansen Park
9140 Rt. 22
Hillsdale, NY
Saturday 9am-1pm
copakehillsdalefarmersmarket.com



Delmar Farmers' Market

Bethlehem Middle School
332 Kenwood Ave.
Delmar, NY
Saturday 9am-1pm
delmarmarket.org



Grow Amsterdam Farmers' Market

100 Church St.
Amsterdam, NY
Saturday 9am-1pm
growamsterdamny.org



Hudson Farmers' Market

6th St. & Columbia St.
Hudson, NY
Saturday 9am-1pm
hudsonfarmersmarketny.org



Kinderhook Farmers' Market

1 Hudson St.
Kinderhook, NY
Saturday 8:30am-12:30pm



Niskayuna Farmers' Market

Niskayuna High School
1626 Balltown Rd.
Niskayuna, NY
Saturday 8:30am-12:30pm



Saratoga Farmers' Market

112 High Rock Ave.
Saratoga Springs, NY
Saturday 9 am-1pm
Wednesday 3pm-6pm
saratogafarmersmarket.org



Schenectady Farmers' Market

105 Jay St. City Hall
Schenectady, NY
Thursday 9:30am-1:30pm



Schenectady Greenmarket

105 Jay St.
Schenectady, NY
Sunday 10am-2pm
schenectadygreenmarket.com



Spa City Farmers' Market

Saratoga Spa St. Park
65 South Broadway
Saratoga Springs, NY
Sunday 10am-2pm
Thursday 4pm-7pm
spacityfarmersmarket.com



Troy Waterfront Farmers' Market

Monument Square
Troy, NY
Saturday 9am--2pm
troymarket.org



Voorheesville Farmers' Market

68 Maple Ave.
Voorheesville, NY
Wednesday 3:30 pm-6:30 pm
voorheesvillefarmersmarket.com



Waterford Harbor Market

1 Tugboat Alley
Waterford, NY
Sunday 9am-1pm
waterfordharbormarket.com



Handling, Storing & Freezing Fresh-Picked Berries

After Picking

- Keep berries shaded and cool while at the farm and during transport home.
- Avoid stacking heavy containers on top of berries.
- Handle berries gently to prevent bruising.
- Refrigerate berries as soon as possible after returning home.
- Do not wash berries until you are ready to eat or use them.

Blueberry Care

- Refrigerate unwashed blueberries in their original container or a breathable container.
- Remove any soft or damaged berries.
- Best used within 7–10 days.
- Freeze easily—simply rinse, dry thoroughly, and freeze.

Strawberry Care

- Remove any damaged or moldy berries before storing.
- Store unwashed strawberries in the refrigerator in a shallow container lined with paper towels.
- Best used within 3–5 days.
- Freeze for later use by washing, hulling, and placing berries in a single layer on a baking sheet and freeze. Transfer to freezer bags.

Raspberry and Blackberry Care

- Refrigerate immediately in a shallow container.
- Remove any damaged berries promptly.
- Avoid overcrowding.
- Raspberries best used within 1–3 days and blackberries 3–5 days.
- Freeze on a tray before transferring to freezer containers.

Food Safety Reminder

- Always wash your hands before handling fresh produce.
- Rinse berries gently under cool running water just before eating or preparing recipes.
- Discard any berries showing signs of mold, leakage, or spoilage.

Fresh-picked berries from local Hudson Mohawk Region farms offer exceptional flavor, nutrition, and a direct connection to local agriculture. With proper care, you can enjoy your harvest for days—or preserve it for months to come.

FRESH IDEAS FOR BERRY SEASON



Strawberries

- Slice onto cereal, yogurt, or oatmeal.
- Add to green salads with spinach, nuts, and cheese.
- Blend into smoothies or milkshakes.
- Top pancakes, waffles, or French toast.
- Make homemade strawberry salsa to serve with grilled chicken or fish.



Blueberries

- Sprinkle on yogurt, cottage cheese, or ice cream.
- Add to muffins, pancakes, and quick breads.
- Toss into spinach or kale salads.
- Blend into smoothies with bananas and yogurt.
- Make blueberry compote for pancakes, cheesecake, or oatmeal.



Raspberries

- Layer with yogurt and granola for a parfait.
- Add to fruit salads for extra color and sweetness.
- Mix into lemonade or iced tea.
- Use as a topping for cheesecake or angel food cake.
- Stir into homemade vinaigrettes for salads.



Blackberries

- Enjoy fresh as a snack.
- Add to smoothies and breakfast bowls.
- Use in cobblers, crisps, biscuits and pies.
- Make blackberry jam or freezer preserves.
- Create a blackberry sauce for grilled meats or desserts.

Harvest Connection is your trusted guide to fresh, local food in New York's Hudson Mohawk Region. We connect consumers with local farms, farmers' markets, farm stands, and agricultural experiences that strengthen our communities and support family farms. By choosing local berries and other seasonal products, you help preserve farmland, support the regional economy, and enjoy the freshest flavors the region has to offer.

Discover local. Support farmers. Savor the harvest.



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