

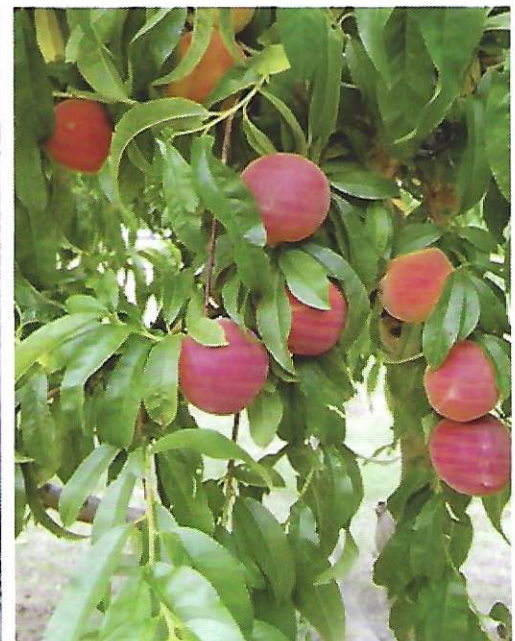
Summer 2020

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# Summer

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## Peachy Page Farm in Scurry

*By Mollie Kasper*

On a bitterly cold day in January 2007, Cindy and Robert Page held a “family planting party.” Robert and their oldest grandson pre-drilled 250 holes into the sandy loam on the property in Scurry that would become Peachy Page Farm. Family members became a moving assembly line, as some dropped peach tree saplings, which were “about the size of a #2 pencil with roots,” says Cindy, into the holes and others buried the roots. Then they watered, waited and hoped.

Their hopes have come to fruition with the inception of Peachy Page Farm and its country store. What originally began as a modest plan to supplement their income during retirement has blossomed into nearly full-time work for the Pages. Although the country store is only open during the spring and summer months, there is almost always something to be done in the orchard. Starting in December, they hand-top the trees to a height of about five and a half feet, a job which takes almost six weeks. Then they trim and shape the inside branches. The harvesting season begins in May and lasts through August as different varieties of fruit come into season.

### **About the Orchard**

Peachy Page Farm encompasses almost 60 acres, 15 of which are planted with a whopping 600 peach trees. They also boast 24 plum trees and 2,000 linear feet of thornless blackberry vines. Robert and Cindy harvest and pack the peaches and plums for sale themselves, but guests are welcome to pick their own blackberries. Blackberry season runs from around the third week of May until the first week of July, depending on weather conditions. Cindy says she particularly enjoys seeing children enjoying themselves “with blackberry juice all over their faces and hands.”

Eight varieties of peach trees form the heart of the orchard. ‘Fire Prince’ and ‘June Prince,’ both semi-cling, are available from approximately the third week of May until the second week of July. Their freestone cultivars, which begin ripening around the first of July and continue until about the second week of August, are ‘Ranger,’ ‘Majestic,’ ‘Dixie,’ ‘Bounty,’ ‘Red Globe,’ and ‘White River.’ The White River peach is extraordinary, with delicate white flesh and a deliciously sweet taste. “People drive in from Houston to get these peaches,” Cindy claims.

The orchard also contains 24 plum trees, a mix of 'Santa Rosa' and 'Methley.' Plums are generally in season from the first of June to the first of July.

### Country Store

All of the produce from the orchard is available for sale in the country store. In addition, the Pages offer homemade treats such as peach and blackberry jam, peach salsa, cobblers, cakes, and four flavors of ice cream. They serve peach, strawberry, and vanilla, plus their signature ice cream flavor, peach amaretto habanero, made only in small batches. They also stock in-season fruits and vegetables from local farmers.

### Events

The orchard provides a beautiful backdrop for events, and has been the setting for engagement parties, weddings, anniversary parties, family reunions, corporate events and private parties. The Pages string lights in the trees, and the orchard takes

on a fairytale-like glow.

A few times a year, the Pages host "Dinner in the Orchard." These al fresco meals begin with music and mouth-watering hors d'oeuvres and appetizers on the garden patio. Guests then meander to a table set with fine china in the orchard for a main course of salmon or pork loin accompanied by homemade yeast rolls, all cooked onsite. The repast is topped off with dessert, usually peach cobbler or Mama's chocolate pie. Often, the evening ends with guests seated around a flickering fire in the fire pit.

### About Cindy and Robert

The personalities of Cindy and Robert are what makes Peachy Page Farm more than just a fruit stand. Not only do they love their orchard, they love their customers, and want each one to have the best experience possible. Cindy retired three years ago after spending 45 years as a teacher and administrator. She spent most of her career at the Greenhill School in the Dallas area, beginning as a kindergarten teacher and ending as the director of the child development center and the after school program. Robert is a "semi-retired" lumber salesman, a career that after 50 years, he just can't seem to quit. Their favorite part of owning the orchard is the connection they feel to the local community. During her teaching career, Cindy usually left before dawn and arrived home after dark, so she didn't get much chance to interact with her neighbors. Now, she enjoys meeting everyone who comes into the store. "It's nice knowing that you're offering something that people want, appreciate, and enjoy," Cindy says.

### When You Go

Be sure to call ahead to check availability. Ripening dates vary from year to year.

Dinner in the Orchard is by reservation only.

Check the website, [Peachypagefarm.com](http://Peachypagefarm.com), for directions and operating hours.

Search for "Peachy Page Farm Scurry, TX" to follow them on Facebook.

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