

# OUR TOWNS

Gayville  
Mission Hill  
Volin

■ To get a news item published on this page, contact Travis Gulbrandson at 665-7811 (x121) or e-mail [travis.gulbrandson@yankton.net](mailto:travis.gulbrandson@yankton.net)

## It's No Time For Hibernation

### Even Winter Is A Busy Season At Mission Hill Nursery

BY TRAVIS GULBRANDSON  
[travis.gulbrandson@yankton.net](mailto:travis.gulbrandson@yankton.net)

MISSION HILL — Although not much growing is done this time of year, it doesn't mean Hebda Family Produce goes into a state of hibernation over the winter months.

"The winter is mostly our preparation time," said Rena Hebda, manager and co-owner. "(It) kind of sets the stage for the rest of our year."

Hebda said one of the main tasks is to determine which vegetables will be planted in the spring, as the crops vary from year to year.

Another primary focus is the maintenance of the farm's apple trees.

"We prune the apple trees back this time of year, usually in January and February," Hebda said. "They'll prune back what we call sucker branches — ones that are not going to produce apples, yet take (nutrients) from the trees. ..."

"Plus, we prune the height of the trees," she said. "We don't let them grow as high as they want to, because that makes it very challenging for harvesting. We also keep the branches not real extended, because we have to have a pathway for the tractor to go up and down the rows."

Hebda said the snow has presented some challenges in this endeavor.

"It's deep out in the orchard. If it doesn't melt, it will be very difficult to get out there and do a quality pruning of the trees, because we're not going to expend the manpower to move snow in the orchard to get there," she said. "So the ones on the edges we can easily get access to, but there will be some that we will probably just not get to because of the amount of snow that is here,

and the fact that it's probably going to stay here for a period of time."

The winter also provides an opportune time to get processing done, Hebda said.

"We have a couple of private labeling contracts that we do, and so we privately label some jelly for a couple of organizations," she said.

Although Hebda Family Produce doesn't keep store hours from January through

**"The winter is mostly our preparation time. (It) kind of sets the stage for the rest of our year."**

RENA HEBDA

release of new products.

This past year, an intern from South Dakota State University assisted the business in developing low-sugar jams and jellies, some more of which will be on the shelves this year.

"We did one of them at Christmastime, and so we'll get that in a format now with appropriate labeling so it would be able to be marketed more widely to our wholesale customers," Hebda said. "We're really excited about that because it's all-natural. Our apple cider is the sweeter, and there's no artificial sweetener in it, so that was kind of an exciting piece to add."

Apple cider is also being pressed, both for wineries and wholesale customers, she added.

Another new addition to the farm is the high tunnel, a structure that will allow for some earlier planting.

"It is structurally similar to what might look like a greenhouse, but we plant right into the ground, rather than being planted in beds," Hebda said. "The heat of the sun will be enough to be able to plant and have the greens ... be able to grow."

She said the frame for the high tunnel was constructed



TRAVIS GULBRANDSON/P&D  
ABOVE: Samuel Cruz, an employee of Hebda Family Produce, prunes one of the farm's many apple trees. Maintaining the trees is one of the focuses of the business during the winter months. LEFT: Hebda Family Produce will use this high tunnel for the first time this spring. When the winter draws to a close, a cover will be placed over the top, and plants will be grown in the ground underneath the tunnel.

last fall, "but we'll put the actual covering on the tunnel on a warm late-winter day, and anticipate we'll get that ready for early planting in the early springtime. ... That way, when we start our markets in May, we'll not only have asparagus to start the markets, but we'll also have some fresh vegetables ready, as well."

Hebda Family Produce is located at 30661 444th Ave., west of Mission Hill. For more information, call 665-2806.

**Do you need a gift idea?**

Subscriptions to the Plain Talk make great presents.

**Call 624-2695**



The kind of bank that says, "Please," "Thank you" and "Here's \$100."

OPEN A PERSONAL OR BUSINESS CHECKING ACCOUNT AND GET **\$100\***

At Bank of the West, we're devoted to making banking better for you—from a warm "Hello" to our award-winning customer service. Which is why when you open a new personal checking account and set up direct deposit of at least \$250 or pay 10 bills online, we'll give you \$100. Or get \$100 when you open a new business checking account and use a business debit card. Simply open an account by February 19 with new funds to Bank of the West. You'll find we offer a banking relationship that adds up right from the start.



Open an account at your local branch or [bankofthewest.com](http://bankofthewest.com).

\*Personal: Open any new personal checking account, and either establish one monthly recurring direct deposit of at least \$250 to your new account or make 10 bill payments at Bank of the West Online Banking and receive a \$100 bonus. The first recurring direct deposit must be posted to your account within 60 calendar days of your account opening date. The 10 bill payments must occur within 60 calendar days of your account opening date. Business: Open a new business checking account and use your new debit card(s) for 5 point-of-sale transactions of \$25 or more, and receive a \$100 bonus. Eligible business debit card transactions must be posted to your account within 60 days of your account opening date. Bonus will be credited to your account within 60 days after satisfaction of conditions. Offer valid for new personal or business checking accounts opened from 1/11-2/19/10 with \$100 or more from a financial institution other than Bank of the West. Offer subject to change without prior notice and may be terminated or extended based on response. Offer does not apply to second or multiple checking accounts of the same type (personal or business). Limit of one \$100 bonus per personal household or business entity per calendar year. To the extent required by law, Bank of the West will report the value of the offer to the IRS on Form 1099. Any applicable taxes are the responsibility of the account holder. All accounts are subject to the Bank's standard terms and conditions and fee schedule.

©2010 Bank of the West California. Member FDIC.

<b>WHO'S WHO IN BUSINESS</b>		
<p><b>Advertise Your Business Here!</b></p> <p>Call Jenni at 624-2695</p>	<p><b>LOWELL COOK CONSTRUCTION, INC.</b></p> <ul style="list-style-type: none"> <li>• Light Commercial Construction</li> <li>• Commercial Renovation</li> <li>• New Residential</li> <li>• Concrete Flat Work</li> </ul> <p>25+ Years in Commercial &amp; Residential Construction</p> <p>LOWELL COOK, OWNER <b>624-9998</b></p>	<p><b>HARTINGTON TREE LLC</b></p> <p><b>TREE SERVICE &amp; NURSERY</b></p> <p><b>Evergreen, Shade &amp; Ornamental Trees for Sale</b></p> <p>Insect &amp; Disease Control, Tree Fertilization &amp; Iron Injections, Tree Trimming &amp; Removal, Tree Moving, Stump Cutting &amp; Cleanup</p> <p>Licensed Arborist, Fully Insured - Free Estimates</p> <p>Kyle &amp; Kent Hochstein <b>402-254-6710</b> Kyle Mobile: 402-841-7141 56303 882 Rd. • Hartington, NE</p>
<p><b>PROEFROCK Electric</b></p> <ul style="list-style-type: none"> <li>• Commercial</li> <li>• Residential</li> <li>• Industrial</li> </ul> <p>Professional Grade Service</p> <p>915 Cornell St. Vermillion, SD <b>(605) 624-7000</b></p>	<p><b>Advertise Your Business Here!</b></p> <p>Call Jenni at 624-2695</p>	<p><b>JOHNSON ELECTRIC INC.</b></p> <p>1011 E. Cherry Vermillion, SD <b>624-2994</b></p> <p>Electric Contracting Commercial &amp; Residential</p>