

Fair Weather Acres Farm

One of Northeast's Largest Producers of Beans



Billy Collins with his family's beans



Rocky Hill, CT



Fair Weather Acres Farm



The Collins Family has been farming for over 3 generations along the Connecticut River in Rocky Hill. Today Fair Weather Acres has 650 acres dedicated solely to producing beans. Most of the fields are used to produce green beans but they also produce yellow wax beans and peas. *Next See How the Beans are Harvested.....*



Carasuzzi's
Fresh Locally Grown Produce



1: Bean plants reach are ready to harvest when they are about 4 to 6 in off the ground. While the bean stalk is able to grow much larger and produce beans throughout the season, it would require too much manual labor to pick beans.



2: To harvest the beans effectively in a way that is fast, efficient and prevents damage to the beans, a massive harvester is used to “mow” the field. In the front of the harvester, a large brush sucks the bean bush off the field, leaving the root. Since it is best to pick the beans in cool temperatures, harvesting begins at 11 pm and ends around 10 am.

3: The beans are then separated from the leaves are pushed up to a large bucket on the back of the harvester. The leaves are then sprayed back onto the field. The leaves and bean roots left on the field are used to fertilize the field when the next crop is planted.

CONNECTICUT
GROWN

CaraSuzzi's



4: Once the harvester bin is full of beans, it is transferred to a waiting tractor at the edge of the field. The harvester then goes to another field to begin harvesting again, while the tractor full of fresh picked beans is sent to be washed, cooled and boxed.

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Carafuzzi's



5: The beans are moved to the washing area where they are checked for quality. Any leaves or any other earthen objects are removed from the beans. Also any beans that do not meet quality standards are also removed. The beans are washed to remove any dirt before packing.

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Carasuzzi's



6: After being washed and checked for quality the beans are packed in boxes and immediately cooled. This cooling process is essential for keeping the beans crisp and fresh. The faster the beans are refrigerated after being picked, the fresher they will be when you buy them in store. Our beans are picked, washed, cooled and then immediately trucked direct to our stores- each day!

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Carafuzzi's

Our stores receive daily deliveries of the freshest beans from the Collins Family at Fair Weather Acres in Rocky Hill, CT. The green beans you'll find in our stores are the freshest you can buy!

Be sure to check out our other locally grown produce from the region's best farms in New York, New Jersey and Connecticut:

Blueberries

Red Peppers

Cucumbers

Green Peppers

Corn

Hot Peppers

Eggplant

Peaches

And more in store!

CaraSuzzi's

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