

# The *Cider Press* from **BEASLEY'S ORCHARD**

Vol. 21 No. 1

Autumn 2006

Danville, Indiana

## KING KORN

The MAiZE craze at Beasley's challenges you this year to a wild jungle adventure! Can you imagine getting lost in a jungle in the middle of Indiana? Well, you can, if the "jungle" is a vast field of corn! King Korn will get you lost in his jungle of corn as you move through the twists, turns, and dead ends carved into eight acres of corn. The

MAiZE will be open for the season from September 15 to October 29. Hours of operation are 10AM to 5PM on Fridays and Saturdays, and on Sundays from Noon- 5PM. Maze designer Brett Herbst, the world's leading professional designer of corn mazes, hopes to challenge the wits of those seeking to find the one exit from his mind-boggling puzzle. Even though the correct pathway can be walked in only 15-20 minutes, most wandering maze-goers will require about one hour to travel through more than four miles of trails. Cost for this unique source of good farmin' fun and thrills is \$6 for ages 12 and up, \$5 for ages 6-11, and free for kids 5 and under. MAiZE jungle adventures can be scheduled for groups of 15 or more at a discounted rate. The MAiZE can also be combined with one of our field trip adventures to the orchard or pumpkin patch for large groups. An array of conces-

sions will be available on the weekends in October. King Korn's field will become the "Nightmare Safari" starting October 7. Please see the article below for details.



## Nightmare Safari!

Beware of the frightful howlers, spooky apes, and scary jungle creatures that will haunt the King Korn corn MAiZE this October! The good boys and ghouls from Project Angel will host this hauntingly fun time every Friday and Saturday night in October. Cost is \$6 for ages 12 and up, \$5 for ages 6-11, and free for kids 5 and under. The proceeds from King Korn-Nightmare Safari, will benefit Project A.N.G.E.L.'s mission of providing clothes, toys, and food to underprivileged children in Hendricks County at Christmas time. For more information, please check our web site, [www.beasleys-orchard.com](http://www.beasleys-orchard.com) or call the orchard, 317-745-4876. Please join us in thanking our MAiZE Sponsors-Hendricks Regional Health, Hendricks County Convention & Visitors Bureau, and Money Mailer.

## Second Year Running as Indiana's Best

John's apple cider won first place at the Indiana State Cider Contest last winter. The contest was held in conjunction with the Indiana State Horticultural Society's 2006 Winter Congress. Apple cider producers from around the state enter the competition to vie for awards that are given only to the top three. This is the second year in a row that we have been bestowed with this honor! Our cider is still pressed in small batches using an old family recipe. We use only fresh, ripe, whole apples to create a crisp, sweet blend of flavors. Come in and ask for a sample of Indiana's BEST apple cider. You'll be glad you did!

## Apple Trivia

- Apples are grown in all 50 states
- The pilgrims planted the first United States apples in the Massachusetts Bay Colony
- The science of growing apples is called pomology
- Most apples are still picked by hand
- Apples are a member of the rose family
- 25% of an apples volume is air, this is why they float
- The largest apple picked weighed 3 pounds
- It takes the energy from 50 leaves to produce one apple
- The worlds top apple producing countries are China, United States, Turkey, Poland, and Italy
- Archeologists have found that humans have been enjoying apples since at least 6500 B.C.
- Americans eat 19.6 pounds or about 65 fresh apples every year
- Apples ripen six to ten times faster at room temperature than if they are

## FARM TOURS

Group tours of the Orchard, Pumpkin Patch and the “King Korn” corn maze will be available during the months of September and October. Our tour co-coordinator, Mrs. Tammy Carroll, will be happy to assist you with scheduling a time for your group to visit. We can accommodate groups ranging in size from 15-150, with ample parking for buses.

Please call Tammy at 317-745-1624 for complete information regarding the tour program. Tours fill up quickly and are very popular with schools, church groups and scout troops. Early scheduling is recommended to ensure the best time selection for your group. Adults and children alike enjoy this “behind the scenes” educational trip to our farm. Each teacher booking a MAiZE Adventure Tour will receive a “Teacher’s Guide” booklet for use in the classroom.

The booklet is full of activities that correlate to the field trip. A copy of this guide is available for your review in the salesroom. We welcome all ages and groups to join in the activities for this fun and educational experience.

## 26TH ANNUAL PIE CONTEST

This year marks the 26th anniversary for our annual apple pie contest. It is hard to believe that this contest has been held for so many years! The contest will kick-off the Heartland Apple Festival on Saturday, October 7. Entry forms and details are available in the market. We will furnish the apples of your choice with a \$2.00 entry fee. Judging begins promptly at 9:30 a.m., followed by an auction of all pies. The money raised will go to the White Lick Community Foundation, so come out and bid on a pie!

## 2006 Apple Crop Report

We are often asked “What makes your apples taste so good?” One contributing factor to growing a good apple is good soil. Here in central Indiana we are blessed with a rich nutrient filled soil. These nutrients help to develop the apple’s natural flavors and Mother Nature does the rest. While Mother Nature does a lot to help our crops grow, sometimes she can also slow it down. After a few close calls this spring and summer, we are pleased to report that our crop managed to dodge most of the hail that pelted our state this year. Across the board, the 2006 apple crop is abundant. The Gala and Jonathan trees are looking especially good. We will also have Red and Golden Delicious, Cortland, Mutsu, Fuji, Melrose, Winesap, Braeburn, and Ida Red apples, as well as other varieties. Whether you are looking for an apple to bake pie with, make applesauce, or just to snack on, we are sure to have the “apple of your eye”.

## Apples Whole Body Benefits

Yes, apples do all of the following: lower blood cholesterol, reduce the risk of stroke, and aid in protection from prostate cancer, type II diabetes and asthma. The disease-fighting profile of apples provides a multitude of health benefits, including a potential decreased risk of cancer and heart disease. Several recent studies suggest apples may provide a “whole-body” health benefit. A number of components in apples, most notably fiber and phytonutrients have been found in studies to lower blood cholesterol and improve bowel function, and may be associated with a reduced risk of ischemic heart disease, stroke, prostate cancer, type II diabetes and asthma. Preliminary research from Finland indicates diets with the highest intake of apple phytonutrients were associated with a 46 percent reduction in the incidence of lung cancer. Findings indicate that two apples a day or 12 ounces of 100% apple juice reduced the damaging effects of the “bad” LDL cholesterol.



We are always excited for Autumn to arrive here at the orchard. The temperatures start to cool and the first smells of fall drift into the market. We begin to anticipate the fall harvest of apples and pumpkins. It is the perfect time of year to toast marshmallows and share stories around the bonfire. As the temperatures drop, it is also great time to dig out the “cool weather” recipes. Here are a few that our family enjoys this time of year. Hope you enjoy them and come see us soon!

*Mrs. Beasley*

## Apple Beef Stew

2 Pounds boneless chuck roast, cut into 1 1/2 inch cubes  
2 Tablespoons butter  
2 Medium onions, cut into wedges  
2 Tablespoons all-purpose flour  
1/8 Teaspoon salt  
2 Cups water

2 Tablespoons apple juice  
2 Bay leaves  
2 Whole allspice  
2 Whole Cloves  
2 Medium Carrots, sliced  
2 Medium apples, peeled and cut into wedges

In large skillet or Dutch oven over medium heat, brown beef in butter. Add onions and cook until lightly browned. Sprinkle with flour and salt. Gradually add water and apple juice. Bring to a boil; cook and stir for 2 minutes. Place bay leaves, allspice, and cloves in a double thickness of cheesecloth; bring up corners of cloth and tie with string to form a bag; add to pan. Reduce heat; cover and simmer for 1-1/2 hours or until meat is almost tender. Add carrots and apples; cover and simmer 15 minutes longer or until meat, carrots and apples are tender. Discard spice bag. Thicken if desired. Yields 4 servings

## BROCCOLI ORANGE SALAD

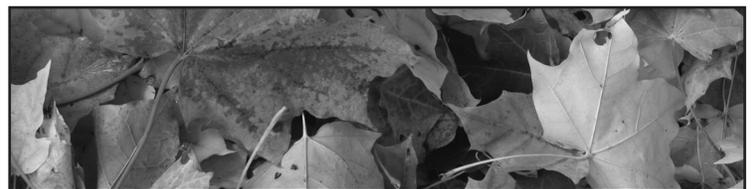
1 Egg  
1/4 Cup sugar  
1 1/2 Teaspoons honey  
1 Teaspoon ground Mustard  
1/2 Teaspoon cornstarch  
2 Tablespoons water  
2 Tablespoons white wine vinegar  
2 Tablespoons mayonnaise  
2 Tablespoons sour cream  
4 1/2 Teaspoons butter  
4 Cups broccoli florets (about 1 medium bunch)  
1 Cup salted cashews  
1 Cup cubed Swiss cheese  
1 Can (11 ounces) mandarin oranges, well drained  
1/2 Cup raisins  
6 Bacon strips, cooked and crumbled  
1/2 Cup chopped red onion, optional

In a heavy saucepan, combine egg, sugar, honey, mustard, and cornstarch with a whisk until smooth. Gradually whisk in water and vinegar. Cook and stir over medium heat until thermometer reads 160° and mixture is thickened. Remove from heat; stir in mayonnaise, sour cream, and butter until blended. Cool. Meanwhile, in a large bowl, combine broccoli, cashews, cheese, oranges, raisins, bacon, and onion. Just before serving add dressing and toss to coat. Yields 8-10 servings

## *Applescotch Crisp*

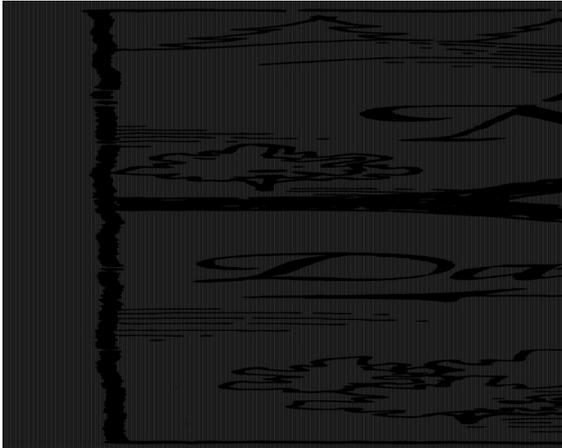
4 Cups sliced peeled tart apples  
1/2 Cup packed brown sugar  
2/3 Cup plus 1 tablespoon all purpose flour, divided  
1/2 Cup water  
1/4 Cup milk  
1/2 Cup quick cooking oats  
1 Package (3.5 ounces) cook and serve butterscotch pudding mix  
1/4 Cup sugar  
1 Teaspoon ground cinnamon  
1/2 Teaspoon salt  
1/2 Cup cold butter  
Ice cream, optional

Place apples in an ungreased 11-in x 7in. x 2-in. baking dish. In a bowl, whisk brown sugar, 1 tablespoon flour, water, and milk. Pour over apples. In another bowl, combine oats, pudding mix, sugar, cinnamon, salt and remaining flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle over apples. Bake at 350° for 40-45 minutes or until topping is golden brown and fruit is tender. Serve with ice cream if desired. Yields 8 servings.



**Beasley's Orchard**  
**2304 East Main Street**  
**Danville, Indiana 46122**  
**317-745-4876**

PRSRT STD  
AUTO  
U.S. POSTAGE PAID  
DANVILLE, IN  
PERMIT NO. 1



Beasley's Orchard is located approximately 15 minutes west of I-465 on Old US 36, 2 1/2 miles east of Danville.

### **Market Hours**

**Now until November**  
**Monday - Saturday**  
**9:00 am - 6:00 pm**

**Sunday Noon - 6:00 pm**

**Winter Hours Begin November 1st**

**Monday - Saturday**  
**9:00 am - 5:00 pm**  
**Closed on Sundays**

### *Hayrides*

Hayrides to the Pumpkin Patch begin October 7 and run each weekend in October. Enjoy a scenic ride through the farm and pick your own pumpkin perfect for carving.



**CHECK US OUT ON THE WEB AT**  
**WWW.BEASLEYS-ORCHARD.COM**