

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

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Autumn 2007

Danville, Indiana

CORN CASTLE

A kingdom of adventure awaits you this year at Beasley's Orchard. The MAiZE craze continues as you enter the realm of medieval knights, dragons and kings. Corn Castle is sure to get you lost in its kingdom of relentless twists, turns, and dead ends that are intricately carved into eight acres of corn. Open September 21st through October 28th,

the maze will entertain explorers of all ages. Hours of operation for this royal field will be 10-5 on Fridays and Saturdays, and 12-5 on Sundays. 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. The castle is navigated through a series of questions.

If a question is answered correctly, you will be led in the right direction, however if you answer a question incorrectly you will be led in the wrong (slightly longer) direction. The maze can be navigated in less than half an hour, but it's not uncommon for most parties to take about an hour to navigate the four miles of trails. The cost for this great source of fun for

all ages is \$6 for ages 12 and up, \$5 for ages 6-11, and free for kids 5 and under. If you would like to explore the castle of corn with a group of 15 or more,

you can do so at a discounted rate by scheduling your adventure ahead of time. During the past few years, maze adventures have been combined with field trip adventures to the orchard and/or pumpkin patch. Beginning on October 5th, Corn Castle will become the Field of Knight Terrors. Please see the article below for details.



THE FIELD OF KNIGHT TERRORS

Watch out for the evil knights, fire-breathing dragons, and the sword-yielding king's men. You'll need to bring a strong suit of mental armor when you journey through this realm of medieval horror. 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 Corn Castle--The Field of Knight Terrors 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 or call the orchard, 317-745-4876. Also, be sure to watch out for the Wicked Corn Queen who may cast a spell on you!

Please join us in thanking our MAiZE Sponsors: Hendricks Regional Health, Hendricks County Flyer, Hendricks County Convention & Visitors Bureau, and Money Mailer.

Food for thought...

Consumer studies indicate that apples are the second most popular fruit among those surveyed. How are consumers eating apples?

- As a snack..... 94%
- As an ingredient..... 37%
- As a dessert..... 34%
- As a salad..... 19%
- As a side dish..... 13%
- As an appetizer..... 11%
- As a main dish..... 4%
- Not sure..... 1%



FARM TOURS

Group tours of the Orchard, Pumpkin Patch and the “Corn Castle” corn maze will be available during the months of September and October. Our tour 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.

27TH ANNUAL PIE CONTEST

This year marks the 27th 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 6. 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 help the Hendricks County Humane Society. Bake a pie and enter to win the Grand Prize of \$50 and a lifetime of bragging rights! Best of all, you can help a good cause and go home with your favorite yummy apple pie!

2007 Apple Crop Report

The week before Easter, Mother Nature played a cruel trick. For five nights in a row the temperature dropped below freezing. Throughout the state of Indiana crops of apples, peaches and grapes were drastically reduced. Even though the yield of our crop was affected, we fared better than many orchards in the state, and still have adequate crops of most varieties. This freeze was widespread and even affected crops in Kentucky, Ohio and Illinois. On some varieties we have a full crop, others will be light. We are recommending that you purchase early to enjoy your favorite apple this fall.

Host Your Next Party at Beasley’s Orchard!

Are you looking for a unique location to host your next party? We welcome birthday parties, scout groups, employee appreciation and team building events. We are now offering an outdoor location for groups of fifteen or more. We offer bonfires for cooking hotdogs, or you can have your event catered. Take a hayride through the orchard, or venture through the corn maze. We are currently booking events for the weekends in September and October, and the dates are limited. For rates and to book your event, please contact Jill at the Orchard 317-745-4876.



Families have a way of growing and ours is no exception. We were delighted to welcome our first grandchild, Gloria Rose, last January. Gloria is the daughter of our son Seth and his wife Jill. Jill works in the market and little Gloria is often there too. In just a few short weeks our daughter Lyra, and her husband Adam, will also welcome their first baby. We are excited and can't wait to meet this little person also. I am beginning to see how this grand parenting thing works...I think it is contagious! Gather your gang together this fall to try these recipes. Enjoy each other's company for some good family times, there is nothing like it!

Mrs. Beasley

Spiced Apple Bread

- | | |
|----------------------------|--|
| 1 2/3 cups flour | 1 cup vegetable oil |
| 1 1/2 teaspoon baking soda | 4 eggs, beaten |
| 1 teaspoon salt | 2 teaspoons vanilla |
| 2 teaspoons cinnamon | 4 cups coarsely chopped apples |
| 1/2 teaspoon ground nutmeg | 1 cup raisins |
| 1/2 teaspoon ground cloves | 1 cup chopped pecans |
| 2 cups sugar | 2 teaspoons sugar mixed with 1/4 teaspoon cinnamon |

In a bowl, combine flour, baking soda, salt, and spices. In a mixing bowl, combine sugar and oil. Beat in eggs and vanilla, then stir in chopped apples, raisins, and pecans. Add the dry ingredients and mix until well blended. Grease 2 9x5-inch loaf pans and line bottoms with waxed paper. Grease waxed paper. Pour batter into pans, Bake for 20 minutes at 325°. Pull out rack and sprinkle loaves with the cinnamon sugar mixture. Continue baking for 30 to 40 minutes, or until a wooden pick inserted in center comes out clean. Cool for 10 minutes; turn out onto a rack. Slice and serve or freeze.

CARAMEL APPLE TOFFEE DIP

- 1 Tub Caramel Dip
- 1/4 Cup white sugar
- 3/4 Cup brown sugar
- 1 Pkg. cream cheese, softened (8 oz.)
- 1 tsp. vanilla & Heath Toffee pieces

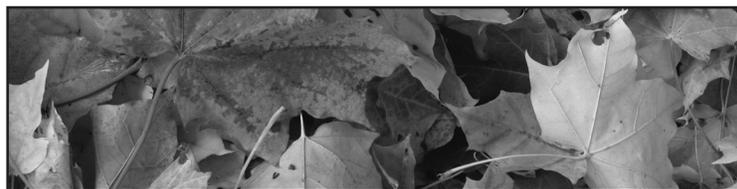
Spread half of the tub of caramel in serving dish. Mix together remaining ingredients and spread over caramel in serving dish. Spread remaining caramel on top and sprinkle with Heath Toffee pieces. Serve with fresh tart apples like a Jonathan, Braeburn, or Mutsu.



Sweet Potatoes with Apples

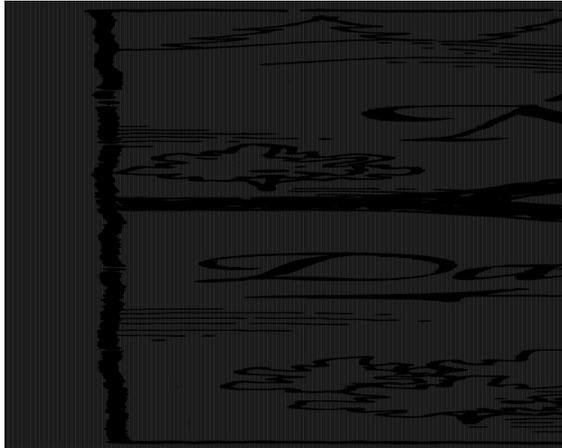
- 3 to 3-1/2 pounds sweet potatoes
- 2 tart apples, peeled, cored, and cut into 1/4 inch rings
- 1/2 cup orange juice
- 1/4 cup packed brown sugar
- 1/4 teaspoon ginger
- 1/4 teaspoon cinnamon
- 2 tablespoons butter

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until just tender. Drain and cool slightly. Peel and cut into 1/4 inch slices. Alternate layers of potatoes and apples in a greased 13 x 9-inch baking dish. Pour orange juice over apples and potatoes. Mix brown sugar, ginger, and cinnamon and sprinkle over potatoes and apples. Dot with butter. Bake, uncovered, at 350 degrees for 35-45 minutes or until apples have reached desired doneness. Serves 8.



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317-745-4876

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

What's the difference between apple cider and apple juice?

Have you ever wondered about the difference between apple cider and apple juice? Nutritionally, both apple cider and juice are alike -100% juices full of antioxidants, as well as boron and potassium. The difference is in the variety of apples used and how juice and cider are processed. Apple cider is made by crushing a blend of apples and pressing the juice from the fruit. Apple solids floating in the juice turn color when exposed to air, giving cider a caramel color and opaque look. Apple juice is made from a blend of apples that has been crushed and juiced. The juice is then filtered and heat-treated to be shelf stable, leaving a sparkling clear juice. Some apple juice is also fortified with calcium and vitamin C for an extra boost of nutrition. Though often associated with the fall, cider has expanded into a year-round business. Like apple juice, ice-cold cider is a refreshing way to cool off during the summer heat. Of course, nothing tastes as great as fresh Apple Cider on a crisp, chilly day in the fall!

Apples Top the List of Flavonoid Rich Foods

Flavonoid-rich apples were found to be among the few foods associated with a decreased risk of mortality for both coronary heart disease (CHD) and cardiovascular disease (CVD). The research specifically evaluated the dietary intake of 34,000 post-menopausal women. Using a government database to assess the flavonoid content in food, researchers concluded that intake of flavonoid-rich foods may be inversely related to mortality from CHD and CVD in this group.

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