

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

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Autumn 2009

Danville, Indiana

## **BEASLEY'S BIG TOP... A CORN-IVAL OF FUN!**

Come and clown around with us at this year's corn maze: Beasley's Big Top... a Corn-ival of Fun! Now the seventh season for the MAiZE craze, we hope this maze will be a circus of fun for everyone. Come and explore as paths take you through the big top tent and a Farris wheel. There are even elephants and lions...oh my! Maze

designer Brett Herbst, the world's leading professional designer of corn mazes, hopes to challenge those seeking to find the best way out of his mind-boggling puzzle. The maze is navigated through a series of questions on a passport. 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 find their way through the four miles of trails. Can you find the right way out?

Open September 18th through October 31st, the maze will entertain explorers of all ages. Hours of operation for this fun field will be 10-5 on Fridays and Saturdays, and 12-5 on Sundays. The cost for this great source

of family fun 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 corn puzzle 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 2nd, Beasley's Big Top will also become a Circus of Fear. Please see article below for details.



## **Corn-Evil, a Circus of Fear?**

Reports are coming in of sightings of strange lights and carnival music emanating from a cornfield located at Beasley's Orchard in Danville, Indiana. Mysterious black helium balloons can be seen floating in the air from unknown origins within the field. After dark, phantom clowns and other ghoulish creatures have been seen peering out of the corn. Neighbors in the subdivision located east of the field report a smell of rotting flesh and cotton candy coming from the area. One eyewitness who fled the area in terror reported he was walking towards the corn right at dusk, and heard terrifying laughter within the corn and someone calling him to come closer. Investigators have been unable to confirm or deny any of these reports. Officials are asking you to come to the field every Friday and Saturday to help determine what is going on in the field. Do you have what it takes to go in the corn? Project A.N.G.E.L will host this hauntingly fun time every Friday and Saturday night in October from 8:00 p.m. to 10:30 p.m. Cost is \$6 for ages 12 and up, \$5 for ages 6-11, and free for kids 5 and under when accompanied by an adult. The proceeds from "Beasley's Big Top" — A Circus of Fear, 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- Frazee Gardens & Brownsburg Landscape, Hendricks County Flyer, Hendricks County Convention & Visitors Bureau, Money Mailer, and Hendricks Power Cooperative.**

## Did you know?

- The average person eats 65 apples per year.
- Apples float because 25% of their volume is air.
- The largest apple ever picked weighed three pounds, two ounces.
- One medium apple contains about 80 calories.
- The word apple comes from the Old English aepel.
- Quercetin is found only in the apple skin. The skin also contains more antioxidants and fiber than the flesh.
- China produces more apples than any other country.
- Washington, New York, Michigan, Pennsylvania, and California are the top 5 apple-producing states in the U.S. In all, 36 states produce apples commercially.
- The apple is the official state fruit of Washington, New York, Rhode Island, and West Virginia.
- There are more than 7500 varieties of apples grown in the world. About 2500 varieties are grown in the United States.
- Red Delicious is the most popular and most-produced apple in the United States. Golden Delicious is the second most popular.
- The only apple native to North America is the crabapple.
- Apple trees don't bear their first fruit until they are four or five years old.
- Archaeologists have evidence of people eating apples as far back as 6500 B.C.
- Johnny Appleseed was the nickname for John Chapman, a kind and generous American pioneer born in 1774 who planted apple seeds in Ohio, Indiana, and Illinois.

## FARM TOURS

Group tours of the Apple Orchard, Pumpkin Patch and the “Beasley’s Big Top” cornfield maze will be available during the months of September and October. Our tour coordinator, Mrs. Susan Hall, 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 Susan at 317-718-1157 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.

## 29TH ANNUAL PIE CONTEST

This year marks the 29th anniversary for our annual apple pie contest. The contest will kick-off the Heartland Apple Festival on Saturday, October 3rd. Entry forms and details are available in the market. The \$2.00 entry fee includes three pounds of the apples of your choice. Judging begins promptly at 9:30 a.m., followed by an auction of all pies. The money raised will go to help a local charity. These are some of the best apple pies you will find in Indiana! Bake a pie and enter to win the Grand Prize of \$50 and a lifetime of bragging rights. Bidders get to help a good cause while having fun, and go home with a yummy apple pie! Our neighbor across the street came over last year to get a pork burger and went home with three pies. Tony will tell you that it is an event you don’t want to miss!

## 2009 Apple Crop Report

Mother Nature has blessed our apple crop. Simply put, this year’s crop is one of the best we have ever seen. The trees have thrived during the cool weather we had here in Central Indiana this summer. Every variety is bountiful and beautiful! We will have all of your favorites including Gala, McIntosh, Empire, Red and Golden Delicious, Mutsu, Ida Red, Winesap, Fuji, and many more throughout the season. There will also be some new varieties to try, including Ginger Gold, Cameo, Honeycrisp, and Goldrush. We will have samples of these for you to try, while they last. We predict a quick turn of the weather into Fall, so don’t wait too long to search out your favorite apple, or try to new one! Weather permitting we should have an ample supply of homegrown tomatoes for your fall canning needs too.

## New this year. . .HOT DIGGITY DOG!

Hot Diggity Dog! will be serving Gourmet Hot Dogs, including the D-ville Dog, and other tasty treats on Fridays, Saturdays, and Sundays beginning September 18th. They will also be featuring pulled pork smoked over apple wood. Be sure to stop by the little barn and see Marilyn & George for some delicious food! Fri. & Sat. 11-6 • Sun. 12-6



The fall season has a way of sweeping us back into our kitchens. Ever wonder why a simmering pot of Stew or Chili returns our thoughts to all things cozy? Of course nothing smells as enticing as apples baking in the oven, or disappears faster than lightning at my house! With some of the summer activities coming to an end, we should all have a little extra time to devote to cooking. If you are looking for some new and interesting ways to enjoy our fall harvest, be sure to see the great cookbooks we have available in the market. Don't forget to work in some of the later fall vegetables too... they are as delicious as they are nutritious!

From our home front, 2009 has proven busy and fun-filled. We are enjoying time with our two little granddaughters, Gloria (2 ½) and Maya (2). Family meals are always lively and entertaining, and we love it! Our son Calvin has entered his senior year at Danville Community High School and the final football season is now underway. We are eager to enjoy each game! GO Calvin and the rest of our WARRIORS!

Enjoy these recipes -- they are great for family gat herings, weenie roasts, and tailgating. Have a great fall and we will hope to see you soon!

## Harvest Baked Apples

### With currant-almond filling & almond crisp topping

Makes four servings, total time 1 1/2 hours

4 Braeburn, Gala, or Ida Red Apples

#### Filling:

Chopped apple bits	1/3 cup dried currants
1/4 cup almonds, chopped	2 Tbs. brown sugar
1 Tbs. dark rum, optional	2 tsp. flour
1/2 tsp cinnamon	Juice of half a lemon
Salt to taste	1/2 cup apple cider, divided
2 Tbs. unsalted butter cut into 8 cubes	

#### Topping:

1/4 cup rolled oats	2 Tbs. flour
2 Tbs. sugar	1 Tbs. unsalted butter, cold
1 Tbs. water	1/2 tsp. cinnamon
1/4 tsp. almond extract	

Preheat oven to 350°, lightly coat 9" glass pie plate or square baking dish with nonstick spray.

**PREPARE APPLES;** With a melon baler, scoop the core and enough flesh out to hold about 1/2 cup of filling. Be careful not to cut through the bottom. Chop the seedless flesh for the filling.

**COMBINE;** Chopped apples, currants, almonds, brown sugar, rum, flour, cinnamon, lemon juice, and salt in a bowl. Stuff filling into prepared apples and arrange in baking dish. Pour 1 Tbs. cider into each apple cavity then top with cube of butter; add remaining cider and butter to baking dish.

**BLEND;** Oats, flour, sugar, butter, water, cinnamon, almond extract, and salt to taste in a bowl until crumbly using your fingers. Top each apple with a generous tablespoon of mixture, packing so that it adheres.

**BAKE;** Apples 35-45 minutes or until easily pierced with a knife, but not mushy. Baking time may vary depending on size. Let apples cool 10 minutes.

**SERVE:** Warm on small plates with a dollop of plain yogurt or ice cream and drizzle with pan juices.

## CHILI CORN BREAD SALAD

Yields 12 servings GREAT for tailgating!

1 package cornbread/ muffin mix (8 1/2 ounces)  
 1 can chopped green chilies, undrained (4 ounces)  
 1/8 tsp. ground cumin  
 1/8 tsp. dried oregano  
 Pinch of rubbed sage  
 1 cup mayonnaise  
 1 cup sour cream (8 ounces)  
 1 packet ranch salad dressing mix  
 2 cans pinto beans, rinsed and drained (15 ounces each)  
 2 cans whole kernel corn, drained (15 ounces each)  
 3 medium tomatoes, chopped  
 1 cup chopped green pepper  
 1 cup chopped green onion  
 10 bacon strips, cooked and crumbled  
 2 cups shredded cheddar cheese (8 ounces)

Prepare cornbread batter according to package directions. Stir in the chilies, cumin, oregano, and sage. Spread in a greased 8" square baking pan. Bake at 400° for 20-25 minutes or until toothpick inserted in center comes out clean; cool.

In small bowl, combine mayonnaise, sour cream and dressing mix; set aside.

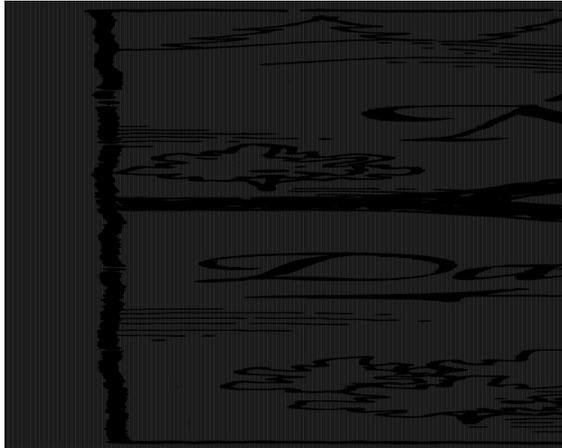
Crumble half of the corn bread into a 13"x 9" baking dish. Layer with half of beans, mayonnaise mixture, corn, tomatoes, green peppers, onions, bacon and cheese. Repeat layers (dish will be very full), Cover and refrigerate for 2 hours.

### *How to Cook Fresh Pumpkin*

Small pumpkins tend to have a more tender and edible flesh. First slice pumpkin crosswise and remove seeds. Put the halves cut side down on a jellyroll pan sprayed with cooking spray. Bake at 325° for 45 minutes or until the pumpkin is tender. When it is cool, simply remove the peel and mash. A 5-pound pumpkin will yield about 4 1/2 cups of cooked, mashed pulp.

**Beasley's Orchard**  
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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.

Visit us on the web [www.beasleys-orchard.com](http://www.beasleys-orchard.com)

## Apple Juice and Apple Cider: What's the Difference?

Apple juice and apple cider are both fruit beverages made from apples, but there is a difference between the two. Fresh cider is raw apple juice that has not undergone a filtration process to remove coarse particles of pulp or sediment. It takes about one third of a bushel to make a gallon of cider.

To make cider, apples are washed, cut and ground into a mash that is the consistency of applesauce. Layers of mash are wrapped in cloth, and put into racks. A hydraulic press squeezes the layers, and the juice flows into storage tanks.

Apple juice is cider that has been filtered to remove solids and pasteurized so that it will stay fresh longer. Vacuum sealing and additional filtering extend the shelf life of the juice.

The flavor of cider depends on the blending of juice from different apple varieties. The term "flavor" refers to the palatability of a distinct apple juice flavor and the aroma that is typical of properly processed apple juice. Cider makers are most particular about concocting a blend that will create the desired flavor and produce the perfect balance between sweetness and tartness.

Cider needs constant refrigeration because it is perishable. It will stay sweet and unfermented for up to two weeks. Cider can also be frozen, but be sure to pour off an inch or two from the container for expansion during freezing.

Although a glass of cider a day cannot guarantee good health, the sweet juice is a good source of potassium and iron. Apple cider is pure and natural with no sugar added. A 6 ounce glass has only 87 calories. Apple cider, like other juices, fruits and vegetables contains no cholesterol. Pectin, contained in apple cider, has been shown to keep serum cholesterol levels down.

**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

*"Millions saw the apple fall, but Newton was the one who asked why." -- Bernard M. Baruch*