



The *Cider Press*
from
BEASLEY'S ORCHARD

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Autumn 2012

Danville, Indiana



DISCOVER THE “KORN KINGDOM” AT BEASLEY’S!

This year we celebrate 10 years of Corn Maze fun! With our 2012 design, Beasley’s Orchard is challenging you to “Dare to be Brave” by venturing into our “Korn Kingdom”! “Korn Kingdom” is one of our most challenging mazes yet and will certainly entertain the whole family. The maze’s design portrays a mighty fire-breathing dragon in front of a large castle fortress. 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 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.

The maze will be open for the season from September 28 to October 28. Hours of operation are 10AM to 5PM on Fridays and Saturdays, and on Sundays from Noon-5PM. Tickets are priced \$8 for ages 12 and up, \$6 for ages 6-11, and free for kids 5 and under. Maze adventures can be scheduled for groups of 15 or more at a discounted rate. The maze can also be combined with one of our field trip adventures to the orchard or pumpkin patch for large groups.

Ready your gallant steed, or have your coachman fetch the carriage, for all of the little prince and princesses, and queens and kings alike will share smiles and fun-filled family memories this fall at Beasley’s “Korn Kingdom”!

Visit us on the web: <http://www.beasleys-orchard.com>

Become a fan on Facebook: <http://www.facebook.com/beasleysorchard>

2012 CROP REPORT

Many weather records were set and broken this year, which confirms the fact that 2012 will not soon be forgotten. Early in April, after seven days of record setting heat in March, we were hit with two very cold nights that took a toll on the Indiana apple crop. We actually fared better than many orchards across the state, as we lost not all, but close to two thirds of our crop. Then in May after a few normal rainfalls, the rain decided to take a long hiatus. We had no rain at all during the months of June and July. We have had about 3" of rain so far in August, but we still have a long way to go to recover from one of the most serious droughts on record. As of this writing, we are still not sure what the total impact of this extreme weather will be. We can tell you that we are making the best of what we do have, and hopefully will be able to still supply you with all of your fall favorites. One thing for sure after this long extremely hot and dry summer, we should all be looking forward to some nice cool fall weather!

Cheesy Zucchini Patties

Ingredients:

2 cups Grated Zucchini, drained
2 Eggs, beaten
1 Small Chopped Onion
1/2 Cup All-purpose Flour
1/2 Cup Italian style Bread Crumbs
1/2 Cup Grated Parmesan Cheese
1/2 Cup Shredded Mozzarella Cheese
1 Clove Chopped Garlic
Salt to taste
Olive Oil for frying

Directions:

Be sure to drain the grated zucchini and pat it dry before mixing it together with all the ingredients except the oil.

Heat the oil in a skillet and drop the zucchini mixture in heaping spoonfuls and cook over medium-high heat until golden.

Delicious served with a marinara sauce!

Muffin Tin Apple Pie

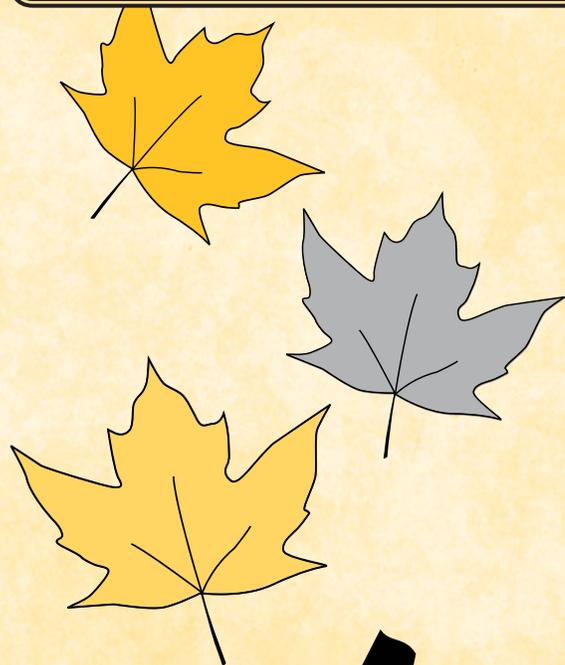
Muffin tin apple pie is a quick way to make a homemade treat that can be popped into lunch bags or used as an elegant dessert, topped with whipped cream and a sprinkle of cinnamon.

Ingredients:

2 Apples of your choice, we recommend abc.
1/4 cup brown sugar
2 tsp flour
1/2 tsp cinnamon
1 or 2 pre-made pie crust(s)

Directions:

1. Peel, core and chop the 2 apples into 1/4-inch cubes. Remember to chop smaller than you would for standard size pie.
2. Combine and toss the apples, brown sugar, flour and cinnamon, in a large mixing bowl.
3. Unroll the piecrust on your workspace. With a four-inch (diameter) cup, glass or bowl, cut out five circle pieces of crust. Place one crust circle in each of five muffin spaces, press to mold it to the inside.
4. Evenly divide the apple mixture into the five crusted muffin cups.
5. Knead the leftover crust pieces and roll it out with your rolling pin. Cut thin strips of crust and place them over the little pies, first one way then the other, making a crisscross on each. Or use a second piecrust, cutting three inch (diameter) pieces and covering the entire top of each tart. Make slits to allow the steam to escape.
6. Cut off any excess crust from the thin strips (or top crust) and press the edges of the top and bottom crusts together by pinching or using a fork.
7. Tip: Fill the 6th muffin tin cup with water, the steam will help keep the crust from drying out.
8. Bake the muffin tin apple pies in a preheated 425-degree oven for 18 minutes. Allow the tiny pies to cool within the muffin tin before removing them.



*Hayrides to the
Pumpkin Patch will
run each weekend
in October!*





Heartland Apple Festival

October 6, 7 & 13, 14

9am-6pm each day - Bring the whole family!



"Korn Kingdom... dare to be brave!"

HOT DIGGITY DOG!



Boy Scout
Troop #302's
Apple Butter
& Fried Biscuits



Hendricks County Pork
Producers
Porkburgers



Hand
Dipped
Caramel
Apples



Live Entertainment

*** First Weekend ***

Adzooks Puppets
Acoustic Catfish

*** Second Weekend ***

Adzooks Puppets
Area Code 812

*** Both Weekends ***

Kids Activity Zone

Presented by Sugar Buzz, Indy's
Premiere Children's Entertainer and

Ken's Balloon Magic

St. Augustine's
Rib Eyes &
Apple Dumplings



Hayrides to the
Pumpkin Patch

John's
Fresh
Apple
Cider



Parking Fee: \$5
per vehicle

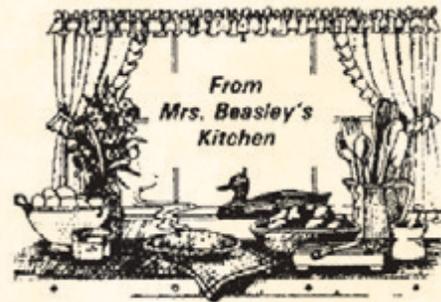
*** Activity Tokens ***

Tokens will be available again this year for the Kids Activity Zone, Hayrides and the Corn Maze

Recipes From Mrs. Beasley's Kitchen

One memory of this summer that will stand out for me is that there were so many days when it was actually too HOT to grill out! Those triple digit days sure put a damper on outdoor cookouts. We might be able to keep the grills going longer this fall to make up for that. Here are some delightful flavors of autumn recipes to help round out your fall menus. Hope you enjoy them and come see us soon!

Mrs. Beasley



Pumpkin Chowder

Warm up your guests with this delicious Spiced Pumpkin Chowder - and make sure you serve it with thick slices of fresh bread, baked at Beasley's Orchard!

Ingredients:

- 1/2 of small sugar pumpkin
- 2 leeks
- 2 T of butter
- 4 garlic cloves, minced
- 1-2 jalapenos, seeded and chopped
- 2 T of freshly grated ginger
- 2 peppers – preferably red and yellow
- 1 T of curry powder
- 1/4 tsp of each cinnamon and allspice
- 2 cans (10 oz. each) of undiluted chicken broth
- 1 small can of coconut milk
- 1 can (14 oz.) of tomato paste
- 4-6 boneless, skinless chicken breasts (optional)

Directions:

1. Cut pumpkin into quarters.
2. Peel, then scoop out and discard seeds.
3. Cut into small cubes.
4. Cut off and discard dark green part of leeks.
5. Slice white part in lengthwise – fan out and rinse under cold water to remove grit. Thinly slice.
6. Melt butter in a large, wide saucepan over medium heat.
7. Add leeks, garlic, jalapenos and ginger. Stir often until leeks begin to soften.
8. Meanwhile, coarsely chop peppers.
9. Once leeks are soft, add curry, allspice and cinnamon.
10. Stir constantly until fragrant.
11. Pour in broth, coconut milks and tomato sauce.
12. Bring to boil over high heat.
13. Then add pumpkin and peppers.
14. Cover and simmer, stirring often, until pumpkin is fork tender – about 15 minutes.
15. Meanwhile, cut chicken into bite size pieces.
16. When pumpkin is almost fork tender, stir in chicken.
17. Cover and simmer occasionally, until cooked through – 5-7 minutes.

Cinnamon Cider Sweet Potatoes

Ingredients:

- 3 lbs Sweet Potatoes, peeled and cut into 1 inch pieces
- 1 Cup Apple Cider
- 1/4 Cup Honey
- 1/2 tsp Salt
- 1/4 tsp Pepper
- 3/4 Cup Walnuts, chopped
- 1 T Butter
- 1/4 tsp Cinnamon

Directions:

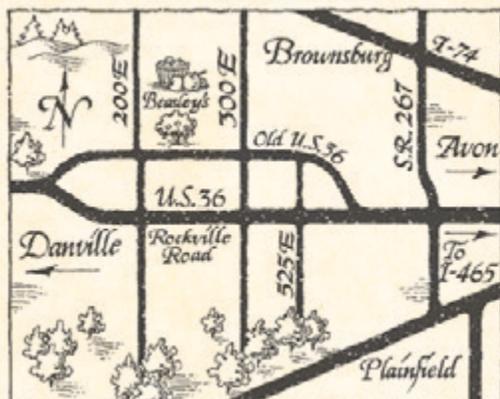
Preheat oven to 400°F. Whisk cider, honey, salt and pepper in a 9 by 13 inch baking dish until the sugar is dissolved. Add the sweet potatoes and toss to coat. Cover the baking dish with foil and bake for 20 minutes. Uncover and stir the sweet potatoes. Continue cooking, uncovered, stirring every 20 minutes or so, until the potatoes are glazed and tender, about 45 min.

Place the walnuts in a small skillet and cook over medium heat, stirring constantly, until fragrant and lightly browned, 2 to 6 minutes. Remove from the heat and add butter, cinnamon and a pinch of salt. Stir until the butter melts and the nuts are coated. Spread out on a plate to cool slightly.

Transfer the sweet potatoes to a serving dish and sprinkle with the cinnamon walnuts.

NOTE: This recipe works with any root vegetable — try a mixture of sweet potatoes with carrots, parsnips, celeriac, turnips or rutabagas. If you add beets, it turns a pretty red color.

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



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

Farm Tours and Field Trips

Group tours will be available of the Orchard, Pumpkin Patch and our "Korn Kingdom" cornfield maze during the months of September and October. Our tour coordinator, Linda Nicholson, 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. For complete information regarding the tour program, please visit our website and go to the Tours page (<http://www.beasleys-orchard.com/tours.html>). Here you will find the Tours Registration Form. Please download this form, fill it out and send it on as described on the website. Linda will be in touch with you upon receiving the form to finalize your tour details. You may also reach Linda by calling 317-563-1487. 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. A "behind the scenes" educational trip to our farm is popular with all ages from young children to retirees. We welcome schools, organizations and groups to join in the activities for this fun and educational experience this fun and educational experience.

CORE FACTS

About Apples and Nutrition

A medium-sized apple (5.5 ounces or 154 grams, the size of a tennis ball):



- Contains no fat, and contains no saturated fat – helps reduce risk of cancer.
- Contains no sodium – helps reduce risk of high blood pressure.
- Is an excellent source of fiber – helps reduce cholesterol and may help prevent certain types of cancer.
- Has only 80 calories.
- Contains no cholesterol.
- Contains no artificial colors or flavors.

Lunch & More at Hot Diggity Dog!

Delicious sandwiches and more fill the menu at our popular outdoor food stand, Hot Diggity Dog will be open on both festival weekends, October 6, 7 and 13, 14. There is a wonderful selection of gourmet 100% beef hot dogs and corn dogs, like the popular Chicago-style D'ville Dog topped with Apple Cider Vinegar Slaw, Chopped Tomato and a crisp Dill Pickle Spear, and Chili Cheese Dogs and Nachos with homemade Chili Sauce. Also, prepare your taste buds for the Pulled Pork Sandwich, smoked over Beasley's Apple wood! Marilyn and the girls are looking forward to seeing everyone. Bring your whole family to the little barn just in front of the Old Barn Market for a tasty and memorable treat!