

The Cider Press

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Autumn 2013

Danville, IN

Fall adventure awaits with Beasley's Corn Dog

We would like to introduce you to "Beasley's Corn Dog", our 2013 8-acre corn maze! Beasley's Corn Dog was created for fun and adventure, and to help bring awareness to Animal Rescue and Adoption. Hendricks County is home to eight animal rescue groups. Each of these organizations are dedicated to finding loving families for homeless animals. This year we have invited the Hendricks County Humane Society, and the animal rescue groups to join us at the maze during the fall season to showcase some of their animals and provide information about what they do. Being the insightful character that he is, Corn Dog presents you with a thought invoking question which is, "Who Rescues Who?".

Maze designer Brett Herbst, the world's leading professional designer of corn mazes met this design challenge head on. He hopes to challenge the wits and determination 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 20 to October 27. Hours of operation are 10 AM to 5 PM on Fridays and Saturdays and on Sundays from Noon-5 PM. 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.

"Who Rescues Who?", our Corn Dog asks. We challenge you to find the answer, along with finding a way out of the maze! Please come and join the fun this fall, and perhaps make a new furry friend, or even better, adopt one into your family for life.



www.beasleys-orchard.com



HEARTLAND

APPLE FESTIVAL



October 5, 6 & 12, 13 | 9 a.m.-6 p.m. each day

BRING THE WHOLE FAMILY!

LIVE MUSIC & MORE!

LIVE MUSIC

OCTOBER 5 & 6

Acoustic Catfish

OCTOBER 12

Flathead Harmony Experience

OCTOBER 13

Raven Road Band

FEATURING

Beasley's Corn Maze: "Corn Dog"

Hayrides to the Pumpkin Patch

Arts & Crafts Marketplace

Indiana Wineries

Local Animal Rescue Groups & Adoptions

KIDS FUN

KIDS ACTIVITY ZONE

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

**KEN'S BALLOON
MAGIC**

ADZOOKS PUPPETS

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

Hendricks County Pork
Producers Porkburgers

Hot Diggity Dog

St. Augustine's Rib Eyes & Apple
Dumplings

Hand Dipped Caramel Apples

John's Fresh Apple Cider



**WRISTBANDS AVAILABLE FOR
KIDS ACTIVITY
ZONE, HAYRIDES
& CORN MAZE**

Parking: \$5 per car



Farm Tours and Field Trips

Group tours will be available of the Orchard, Pumpkin Patch and our "Corn Dog" 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 people with ample parking for buses. For complete information regarding the tour program, please visit our website and go to the Tours page (www.beasleysorchard.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 unique educational experience that is packed with fun!

Hayrides!

Hayrides to the Pumpkin Patch run every weekend in October from 10am - 5pm on Saturdays and 12pm - 5pm on Sundays. Cost is \$3 per person. Under age 3, free with adult.

Pumpkins range in price from \$2.50-\$50, as they are priced by size. Most average pumpkins are between \$8-\$12.



Word Search - Yummy Apple Products

O	B	P	A	N	C	A	K	E	S	P	E
C	A	K	E	L	E	A	Y	M	I	A	L
O	A	D	U	M	P	L	I	N	G	P	P
B	P	O	T	L	L	Z	B	T	C	P	P
B	P	B	R	E	A	D	R	R	O	L	A
L	L	I	J	U	I	C	E	H	O	E	D
E	E	N	E	K	F	D	I	G	K	B	E
R	S	M	S	L	I	C	E	S	I	U	K
C	A	V	E	C	O	U	T	C	E	T	A
M	U	F	F	I	N	S	B	O	S	T	B
L	C	V	A	T	S	T	R	U	D	E	L
T	E	K	B	F	R	I	T	T	E	R	S

slices
fritters
apple butter
applesauce
dumpling

jelly
cider
cake
pie

juice
cobbler
muffins
strudel

pancakes
baked apple
cookies
bread

From Mrs. Beasley's Kitchen

We are very excited about this year's corn maze! First and foremost, we are thrilled that our maze, "Corn Dog", will benefit local animal rescue groups and their efforts. Each weekend that the maze is open, from September 20th - October 27th, a different rescue group will be onsite providing information about their group and sometimes bringing along friendly adoptable pets. If you have been thinking about adding a pet to your family, we urge you to take advantage of these weekend opportunities to join us for a fun time at the maze and visit with animals that are on site for adoption.

Our Corn Dog is also a Dachshund. The Dachshund breed has always been near and dear to my heart. I grew up with a Dachshund named Mädchen, which is German for "girl". We called her Madchie. She was a Black and Tan, full sized Dachshund, and the sweetest dog in the world. I used to dress her up in my doll clothes, as you can see in this old picture showing how she loved to pose! Pets add so much joy to our lives.



Our big family news is that we have a new granddaughter! Our daughter, Lyra, and her husband, Adam, are the proud parents of a new baby girl, born on August 16th. Little Faye Georgia is much loved by all of us, and especially by her two big sisters, Maya and Bryn. Faye missed being born on my birthday by only two days. I suspect at some time down the road we will be celebrating our birthdays together anyway!

We look forward to seeing you soon at the farm. Don't miss taking on the challenge of our "Corn Dog" maze and perhaps you will find yourselves adding a new friendly pet to your family!

Mrs. Beasley

From orchard to table

RICH AUTUMN PORK STEW WITH BEER

2 pounds boneless pork shoulder, cut in 1 1/2-inch bits
Salt and pepper
6 tablespoons olive oil
2 medium onions, diced
4 medium carrots, diced
2 medium apples, peeled and cut into 1/2-inch pieces
2 tablespoons finely minced garlic
1 bay leaf
1 cup diced canned or fresh tomatoes
2 cups chicken broth (bouillon)
1 bottle (12 ounces) beer (Pumpkin beer is especially good!)
2 tablespoons brown sugar
Cooked buttered egg noodles

Preparation

1. Season the pork with salt and pepper. Heat 4 tablespoons oil in a heavy casserole over medium-high heat. Brown the pork well in batches. Remove to a bowl.
2. Wipe casserole clean and heat the remaining oil over low heat. Add onions, carrots, and apples. Stir until softened, 10 minutes, adding the garlic in the last 3 minutes. Stir in remaining ingredients except noodles. Return pork and any juices to the casserole.
3. Bring to a boil. Reduce heat and simmer, partially covered, stirring, until the meat is very tender, about 1 1/2 hours. Discard bay leaf; adjust seasonings. Serve over egg noodles in shallow bowls.

ROASTED APPLES AND SWEET POTATOES IN HONEY-BOURBON GLAZE

5 large sweet potatoes (about 5 lb.)
3 Golden Delicious apples
1/4 cup fresh lemon juice
2/3 cup firmly packed brown sugar
1/2 cup honey
6 tablespoons unsalted butter
1/4 cup bourbon
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
2/3 cup coarsely chopped pecans

Preparation

1. Wash sweet potatoes, and place on a baking sheet; prick with a fork. Bake at 400° for 1 hour or until almost tender. Remove from oven. Let stand 45 minutes or until cooled.
2. Meanwhile, peel and core apples. Slice apples into 1/3" thick wedges; toss with lemon juice in a bowl.
3. Peel cooled potatoes, and slice 1/3" thick. Arrange potatoes and apples alternately in a greased 13" x 9" baking dish. Pour remaining lemon juice over potatoes and apples.
4. Combine brown sugar and next 6 ingredients in a saucepan, stirring well. Bring to a boil over medium heat, stirring occasionally; boil 2 minutes or until slightly thickened. Pour glaze over potatoes and apples. Bake, uncovered, at 400° for 30 minutes.
5. Remove from oven; baste with glaze in bottom of dish, and sprinkle nuts across top. Bake 14 to 15 more minutes or until apples look roasted. Baste with glaze just before serving.

APPLE HELLO DOLLY BARS

2 cups graham cracker crumbs
1/2 cup butter, melted
1/2 (12-oz.) package semisweet chocolate morsels
1/2 (12-oz.) package butterscotch morsels
1 cup sweetened flaked coconut
2 cups peeled and finely chopped tart apples (about 1 lb.)
1 1/2 cups coarsely chopped pecans
1 (14-oz.) can sweetened condensed milk

Preparation

1. Preheat oven to 350°. Stir together graham cracker crumbs and butter; press onto bottom of a lightly greased 13- x 9-inch pan. Layer semisweet chocolate and next 4 ingredients (in order of ingredient list) in prepared pan; drizzle with sweetened condensed milk.
2. Bake at 350° for 40 to 45 minutes or until deep golden brown. Cool completely on a wire rack (about 1 hour). Cut into bars.

CROCK POT APPLESAUCE

Nothing beats homemade apple sauce, making it in the crock pot is easy and your house will smell divine while the apples and cinnamon simmer all day long. The hardest part about making this sauce is peeling the apples (which is not hard at all!).

8 medium apples (Use a combination of Golden Delicious, Honey Crisp, Fuji, Gala, etc.)
1 strips of lemon peel - use a vegetable peeler
1 tsp. fresh lemon juice
3 inch cinnamon stick
5 tsp. light brown sugar (unpacked) - or agave

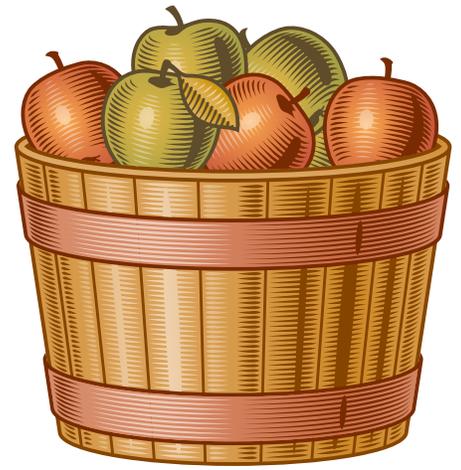
Preparation

Peel, core, and slice the apples. Place them in the slow cooker. Add the cinnamon stick, lemon peel and brown sugar. Set crock pot to low and cook for 6 hours. Stir apples occasionally, apples will slowly become a delicious applesauce. Remove cinnamon stick and use an immersion blender to blend until smooth or if you prefer a chunky sauce, leave sauce intact.

Makes 3 cups.

2013 Crop Report

The first bit of good news is that we have a beautiful and bountiful apple crop this year! It is wonderful to see apples on the trees after the blow our crop took last year with the freeze in early April. All varieties are running on schedule and look great. This year we have had favorable growing conditions for the other crops as well. Seems as if Mother Nature is trying to make up for the difficult weather extremes we dealt with just one year ago. How can two consecutive years be so opposite? We are not sure, but we will certainly take this one and be thankful! Your favorite apple varieties will be in stock this fall waiting to place a smile on your face. The second bit of good news is that we have rolled our apple prices back to what they were in 2011. Great apples and lower prices should make you smile even more!



Join our e-Newsletter Mailing List!

This year we are going “green” as we move to an e-newsletter! Our paperless newsletter is environmentally friendly and allows us to send periodic coupons, farm and event updates. Starting this year you may find our 2013 Newsletter on our website. While you are there be sure to subscribe to our e-newsletter! Sign up now to receive a coupon for 10% off your entire purchase the next time you visit Beasley’s!



Introducing...
our new Website!

*Be sure to visit our new website!
We have all sorts of useful information there for you!*

We will be regularly updating the In the Market page as our homegrown vegetables and 21 varieties of apples are harvested and made available in the market, as well as any other exciting new items. If you love our newsletter, you can read through many older ones in our Newsletter Archive under the Orchard tab. Be sure to browse through all of the fun things we have coming up this fall under Festivities, from the fun and exciting Heartland Apple Festival, Corn Maze and Hayrides to our memorable Christmas at the Orchard event.



If you haven't already be sure to “Like” us on Facebook too!



www.beasleys-orchard.com

