

Area mills offer Michigan's sweetest sip — cider

What better way for families to enjoy the fall season than picking apples, sipping cider and munching doughnuts on balmy days and sweater-weather evenings?

Michigan has produced more than 750 million pounds of apples with the harvest still under way, according to the Michigan Department of Agriculture.

An estimated one-third of the crop is sold as fresh fruit, with the remainder processed in apple juice and cider, frozen apples and other apple products.

At Michigan cider mills this fall, visitors will pay an average \$3.07 for a gallon of cider, 15 cents more than in 1991. Prices range from \$1.89 a gallon to \$4.25.

The average price for a dozen

doughnuts is up 10 cents over last year, selling now for \$2.50. Prices range from \$1.75 to \$4.20.

Here is a list of area apple cider mills.

Macomb County

Blake's Big Apple, 71455 North Avenue, Armada, 784-9710. U-pick apples, animal farm, wagon rides, pony rides.

Blake's Orchard & Cider Mill, 17955 Center Road, Armada, 784-5343. U-pick apples, pumpkins.

Coon Creek Orchard & Cider Mill, 75777 Coon Creek Road, Armada, 784-3662.

Hy's Cider Mill, 6350 Thirty-seventh Mile Road, Romeo, 798-5611.

Johnny Appleseed, 6001 Twenty-six Mile Road, Washington, 784-4588.

Pankiewicz Farm Cider Mill, 10377 Lindsey Road, Casco 727-9931.

Stony Creek Orchard and Cider Mill, 2961 W. Thirty-two Mile Road, Romeo, 752-2433. Apples, honey, jams and jellies, maple syrup, u-pick apples on weekends, pumpkins.

Oakland County

Diehl's Orchard & Cider Mill, Inc., 1479 Ranch Road, Holly, 634-8381. Apples, pies, jams, popcorn, picnic tables, fall hayrides.

Franklin Cider Mill, 7450 Franklin Road, Franklin, 626-2965.

Goodison Cider Mill, 4295 Orion Road, Rochester, 652-8450.

Paint Creek Cider Mill and Restaurant, 4480 Orion Road, Rochester, 651-8361.

Yates Cider Mill, Inc., 1990 E. Avon Road, Rochester Hills, 651-8300.

Washtenaw County

Alber Orchard & Cider Mill, 13011 Bethel Church Road, Manchester, 423-7758.

Frank's Orchard, 6146 Dexter-Ann Arbor Road, Dexter, 662-5064. U-pick and picked apples, pumpkins.

Lakeview Farm & Cider Mill, 12075 Island Lake Road, Dexter, 426-2782. Apples, pumpkins, winter squash, honey, apple butter.

maple syrup, and other harvest items.

Wasem Fruit Farm, 6580 Judd Road, Milan, 482-2342.

Ward's Orchards and Country Fair, 5565 Merritt Road, Ypsilanti, 482-7744.

Wayne County

Apple Charlie's Orchards, 35033 South Huron Road, New Boston, 753-9380.

Davies Orchard & Cider Mill, 40026 Willow Road, New Boston, 654-5893. U-pick and buy apples, pumpkins, honey.

Forman Orchards, 50050 Seven Mile Road, Northville, 349-1256.

Martinsville Cider Mill, 20900 Oakwood Boulevard (Greenfield Village) Dearborn, 271-1620.

Paramenter's Northville Cider Mill, 714 Baseline Road, Northville, 349-3181.

Plymouth Orchards & Cider Mill, 10685 Warren Road, Plymouth, 455-2290. Children's petting farm, hayrides, pumpkins.

Here are some other places to find pumpkins, and special autumn events.

It's fun to make your own caramel and candy apples

See Larry Jones' column on Taste front.

CARAMEL APPLES

1 pound caramels

Take your pick of delicious apple desserts

See related story about apple cider and apples on Taste front.

APPLE CAKE

1 1/2 cups oil
2 cups sugar
2 teaspoons vanilla
3 eggs, beaten
3 cups sliced apples (thin)
3 cups flour
1 teaspoon salt

Put apples in refrigerator to keep them fresh

"Michigan Apple season is upon us," said Sylvia Treitman, home economist for the Oakland County Cooperative Extension Service. Since apples are in such abundance right now many people like to buy bushels at a time or pick their own from local farms.

Keeping apples fresh once

Kitchen tips save time

Here's a couple of handy tips to use and share.

You can bet old deals off wooden furniture with the help of white vinegar or salad oil. Let the stuff soak in, then gently scrape it all off.

To add length to short stemmed flowers, slip stems into drinking straws before placing in vase.

Mildew may come off books and papers if you dust them with cornstarch and brush it off after several days.

Here are some tips from Louis Rich slow roasted turkey.

home is important, adds Treitman, to prolong their wonderful flavor and great nutritional benefits.

All apples continue to ripen once picked and kept at room temperature. So, if the apples you buy are too firm or too sour, you may want to keep them out for

melt the caramels with the hot water, stirring until smooth. Insert the Popsicle sticks into the stem end of the apple, dip, turning once to coat.

at 350 degrees for one hour.

FRESH BLENDER APPLESAUCE

4 apples, peeled, quartered, cored
1/4 teaspoon ground cinnamon
1/2 cup water
3 tablespoons honey

Place all the ingredients in a blender and blend until smooth.

one or two days. Once an apple is ripe, it should be kept in the plastic bag in the refrigerator.

If you have too many apples to store, and not enough refrigeration space — here are some alternate ways to help prolong the life of your apples.

Find a place in your home that stays between 32 and 45 degrees such as a porch or garage.

Wrap each apple in crumpled tissue or paper and pack into a large container such as a plastic garbage can with a tight lid.

Don't open container frequently

When seasoning ground beef or turkey for loaves or burgers, lightly mix in seasonings with two forks and gently shape. Too much handling toughens the meat.

When grilling turkey or hamburgers, sear them and cook over medium-hot coals. To guarantee a nicely browned crust and juicy inside, turn several times during cooking.

Apples can then be rolled in nuts or coconut, if desired. Place on lightly greased sheet of waxed paper to cool.

Serve at room temperature or chill. Makes 3 cups.

Apple recipes compliments of the Michigan Apple Committee. For more information about apples, including some great recipes, send a self-addressed, stamped envelope to — Michigan Apple Committee, 13105 Schaefer Road, Suite 5, Duxit, Mich., 48320.

Cider

but when you do — pull out ones that have begun to soften.

Apples can be kept anywhere from 2-6 months this way depending on the temperature and humidity. The closer to 32 degrees the better.

For ideas on using apples and other information on food and nutrition, food safety, food preservation and storage, call the Food and Nutrition Hotline, 5:30 a.m. to 5 p.m., Monday through Friday, 558-0904.

RED CANDY APPLES

4 medium apples
2 cups white sugar
1/4 cup light corn syrup
1 cup water
1/2-inch cinnamon stick
3 drops (or more) red food coloring
wooden skewers

Wash the apples and dry. In a heavy saucepan or on top of a double boiler, mix sugar, corn syrup, water and cinnamon stick. Bring to a boil and cook, uncovered, for 5 minutes.

Cook without stirring until a

hardball stage is reached, approximately 230 degrees on a candy thermometer. Remove cinnamon stick and stir in food coloring. Dip apples, impaled on the skewers into the mixture, swirl to coat. Place on lightly greased pans or waxed paper and allow to harden at room temperature.

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to meet the taste demands of folks like you and me.

Major varieties grown in Michigan include the late summer Paula Reds followed by major year-round apples such as McIntosh, Jonathans, Ida Reds, Romes, Delicious, Golden Delicious, Winesaps and Spys.

Jim Bamford, the James Gang family dentist who practices in Livonia, says that eating apples are great for good dental hygiene.

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Chef's Note: Recipe can easily be doubled. Also, for easy cleanup, fill the pot with hardened syrup with water and bring to a boil. Stir and when all coating is loose, pour out and wash as usual.

Recipe from "Apples, Apples, Apples," 1956 Doubleday Press, \$12.95



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