# **Festival A Celebration Of Apples**

#### JINNY WILT

Adams Co. Correspondent ARENDTSVILLE (Adams Co.) — The record-breaking crowd was happy and in a spending mood, making the vendors at the 35th Annual National Apple Harvest Festival here smile.

Also smiling were sponsors of the event, the Upper Adams Jaycees and their spokeswoman Dawn Bodenberg, who said that each individual was not counted, but festival admissions paid showed that all previous attendance records had been broken.

"People are happy and buying all kinds of things, including Christmas gifts," Bodenberg said. Three-hundred craft people and 35 food vendors were set up on the grounds of the South Mountain Fairgrounds.

She noted that the number of vendors was about the same as last year, although there were some who had attended in the past who dropped out when the fee to take part in the festival was raised this year, but others took their places

The festival was Oct 2-3 and 9 10, and next year 15 scheduled Oct 7-8 and 14-15

During a free tour, which leaves the fairgrounds and trav-· Is by a school bus over the back roads of the Adams County countryside and through the orchards, information on the celobrat a apple is provided

Some of the highlights of the top included

• The International Apple Institute notes that the apple developed in nature as a niember of the rose family

• Reference to the apple 15 found in ancient writings from China, Egypt, and Babylon

 Roman legions carried apples through  $\tilde{\mathrm{E}}\mathrm{urope}$  because of their "keeping" quality

• Grafting young apple trees is the way apples are produced. Planting a Red Delicious apple seed will not do it.

• The first apples grown in America were cultivated in the Massachusetts Bay Colony.

• Today, apples grow in 35 states that have a winter season. Apple trees must have 30 to 60 days of cold weather to shed their leaves and remain dormant.

• Of the 2,500 varieties grown in the United States, only about 20 kind are grown in Adams County because of the ideal conditions of weather, rolling hillsides, and welldrained soils.

• More than 20,000 acres of dams County land is planted in orchards and half of that is in apples. Between six and eight million bushels of apples are produced each year in Adams County. Vendors attend the festival from states throughout the Mid-Atlantic and Northeast. On the outer edge of the Wolf parking lot those who did not wish to carry heavy bags of apples through the festival grounds were able to stop by the

Gettysburg Optimist Club stand for take-home fruit or cider.

Manned by Optimist Club and Gettysburg Boy Scout Troop 79 members, the apple stand is only part of the club's activities at the festival.

Steve Toddes, Optimist Club past president, explained that because a stand inside the festival grounds where the club members make apple jelly takes up most of the group's manpower, the Boy Scouts agreed to help out

Milton Kuharske, also a past president of the club, explained that "every kid in the Gettysburg School District benefits" from the scouts' and club members' hard work at the festival.

Toddes explained that \$500 is given away to each elementary school in the district to be used in the Reading is Fundamental program thus touching each student Kuharske said "We give very nickel to youth."

The Optimist Club is only one of many service groups that benefit from the funds raised at the festival

The next event featuring the apple will be The Apple Blossom Festival the first full weekend in May at the fangrounds and sponsored by the Adams County Fruit Growers Association

The International Apple Institute offers this advice to help you on your way to 5 a day' with apples

• Whip up a frozen applesauce "slushie in your blendet for a breakfast beverage

 Stash dried apples in your glove compartment or de-k for a quick pickup

• Shee an apple onto your sandwich for a crunchy treat

• Dice an apple into salad for an extra zip

 Drink apple juice instead of coffee during your morning commute.

 Microwave cored apple in a little juice or cider for a quick, low-calorie dessert.

According to the Institute, each of the following recipes provides at least one serving of apples or an apple product per portion, and meets strict guidelines for fat, saturated fat, sodium, and cholesterol content set by the "5 a Day - For Better Health" program. You can try these recipes with different apple varieties than those called for in the recipe.

### HOT APPLE SAUCE

1 pound can of applesauce (chunky is nice)

#### FRENCH-STYLE **CHICKEN WITH** APPLES

- 6 boneless, skinless chicken breasts
- 1 sliced onion
- 10-ounce can condense chicken broth
- tablespoons apple cider, or apple juice
- 3 sweet-tart or tart apples, cored and sliced
- 6-8 canned artichoke hearts, drained and cut in half

Pinch each of ground cinnamon, nutmeg, salt and pepper

Minced fresh dill or parsley

Spray a large non-stick skillet with cooking spray. Brown chicken breasts on both sides. Remove chicken from skillet and set aside. Stir in sliced onion, apples, artichokes, broth, juice and spices. Cook 3 minutes.

Spread chicken breasts in skillet; arrange apples, onion, and artichokes on top. Simmer,

covered, about 10 minutes or until chicken is tender and heated through. Sprinkle with salt and pepper. Garnish with fresh parsley or dill and apple slices. Makes 6 servings.

#### **APPLE HARVEST** PANCAKES

2 cups Bisquick 1-1/4 cup cider

1/4 cup dried milk

1 egg

2 tablespoons melted butter

1 teaspoon sugar 3/4 cup chopped, peeled fresh apple

Mix all ingredients but apple with rotary beater. Stir in apples by hand. Bake on hot greased griddle. Complete packaged pancake may be used, substituting apple cider for water called for in the commercial mixes, and adding chopped apple as above mix by hand.

#### **GOLDEN APPLE OATMEAL**

1/2 cup (about 1/2 medium)

diced sweet apple 1/3 cup each apple juice and water

1/8 teaspoon salt (optional) Dash each ground cinnamon

and nutmeg 1/3 cup quick-cooking rolled

oats, uncooked

Combine apples, juice, water and seasonings; bring to boil. Stir in rolled oats; cook 1 minute. Cover and let stand several minutes before serving. Makes a 1 cup serving.

Apple recipes provided by the Jaycees follow.

#### SPICE APPLES

1/4 pound red cinnamon candies 1 cup sugar

1-1/2 cups water.

Boil all ingredients about 3 minutes. Peel and quarter (or slice into rings) eight apples. Simmer in liquid until firm-tender. Good garnish for ham, pork, or fowl.

## York County Family Takes Bella Forma Division of Paso Fino Show

HARRISBURG (Dauphin Co) - Earl and Dawn Burg of Felton took top honors in the Bella Firma division of the Paso Fino Horse Show conducted is part of the 43rd annual Keystene International Livestock Exposition (KILE) here at the Pennsylvania Farm Show Complex

In Show A and Show B "Poquita del Prado" took Bella Forma championship mare honors, "La Flamente del Prado," took Bella Forma championship gelding honors, and "Mıguel de Eada" took Bella Forma championship stallion honors. "La Flamente del Prado," also exhibited by the Burg Family, took champion Paso Performance gelding honors in both shows and champion Paso Pleasure Gelding in Show A.

Stan and Betty Goldman of Woodcliff Lake, N.Y., took champion Paso Performance Mare with "Romantica Deal Tigma," in both shows. "Don Marino Dos," exhibited by Ronald Moloff of Scarsdale, N.Y., took champion Paso Performance Stallion honors in both shows.

"Encantodora de Mandan," exhibited by Sandra Harom of Centerville, Mass., took champion Paso Pleasure Mare honors and Paso Pleasure honors in Show A. "Copella del Notre," exhibited by Pat Cobb and Dale Lehtma of Stafford, Va., took champion Paso Pleasure Mare honors in Show B. Beverly Newcomer of York, took champion Paso Fino pleasure gelding honors with "Sebastian del Prado" in Show B "White Oaks Bayamo," exhibited by Barbara Nichols of Export, took champion Paso Pleasure Stallion honors in both shows.

"S'Equito de Romance," John and Beverly Sturm oť Bridgeport, WVa, took championship Paso Pleasure bonors in Show B with 'Atternativa de Romance

#### 1999 PASO FINO SHOW A

Bella Forma Fillies Open 3 Years and Under 1 Earl R & Dawn M Burg Bella Forma Colts-Open 3 Years and Under 1 Earl R & Dawn M Burg 2 J Whisner

- & R McDonald 3 Nicholas A Burgos Bella Forma Geldings Open 3 Years and
- Unde 1 Sandra B Thomas 2 Lisa A Ker Bella Forma Mares 1 Stephanie Hoffacker Bella Forma Geldings 1 Earl R & Dawn M
- Burg 2 Melissa Jacobsen Bella Forma Mares Championship 1 Earl R

& Dawn M Burg 2 Stephanie Hoffacker Bella Fora Gelding Championship, 1 Earl R & Dawn M Burg 2 Melissa Jacobsen, 3

Sandra B Thomas Bella Forma Stallions Championship, 1 Earl & Dawn M Burg, 2 J Whisner & R McDonald

Paso Performance Schooling Fillies, 1 John & Beverly Sturm, 2 George Russ, 3 Shanon E O'Hare

Paso Performance Schooling Colts & Geldings, 1 Diane Kurtinitis

Paso Performance Amateur Owner Schooling - Open 1 John & Beverly Sturm Paso Performance Mares, 1 Stan or Betty

Goldman, 2 John & Beverly Sturm, 3 Elizabeth Cummings

Paso Performance Geldings, 1 Earl R & Dawn M Burg, 2 Yvonne J Bullock, 3 Ronald Moloff

Paso Performance Stalkons, 1. Ronald Maloff, 2 Barbara B Nichols, 3 Karen E Leblanc

Paso Performance Amateur Owner - Open, John & Beverly Sturm, 2,3 Earl R & Dawn M

Paso Performance Youth, 1 Maribelle Violation 3 William M Doyle MaCalpin, 2 Janet Hortert, 3 William M Doyle Paso Performance Amateur Owner Championship, 1 John & Beverly Sturm, 2 Janet Hortert

Paso Performance Championship, 1 Stan or Betty Goldman, 2 John & Beverly Sturm, 3 Earl R & Dawn M Burg Classic Fino Schooling - Open - 1 Latierra

Paso Pleasure Championship 1 Sandra Harmon 2 John & Beverly Sturm 3 Earl R & Dawn M. Burg

#### 1999 PASO FINO SHOW B

Bella Forma Fillies Open 3 Years and Under 1 Earl R & Dawn M Burg Bella Forma Colts Open 3 Years and Under 1 Earl R & Dawn M Burg 2 J Whisner

& R McDonald 3 Nicholas A Burgos Bella Forma Geldings - Open 3 Years and

Under 1 Sandra B Thomas 2 Lisa A Kern Bella Forma Mares 1 Stephanie Hoffacker Bulla Forma Geldings 1 Earl R & Dawn M

Burg 2 Melissa Jacobsen Bella Forma Mares Championship 1 Earl R

& Dawn M Burg, 2 Stept, the Hoffackets Bella Forma Geldings Championship 1 Earl R & Dawn M Burg 2 Melissa Jacobsen 3 Sandra B Thomas

Bella Forma Statiions Championship, 1 Earl R & Dawn M Burg 2 J Whisner & R McDohald Paso Performance Schooling Fillies, 1 John

& Beverly Sturm 2 George Russ 3 Shannon E O'Hare

Paso Performance Schooling Colts & Geldings, 1 Diane Kurtinitis. Paso Performance

Performance Amateur Owner Schoolling - Open -1 John & Beverly Sturm Paso Performance Mares, 1 Stan or Betty Goldman, 2 John & Beverly Sturm, 3 Elizabeth Cummings

Paso Performance Geldings, 1 Earl R & Dawn M Burg, 2 Yvonne J Bullock, 3 Ronald Moioff,

Moloff, 2 Barbara B Nichols, 3 Karen E

Paso Performance Stallions, 1 Ronald

Paso Performance Amateur Owner - Open,

John & Beveriy Sturm, 2, 3. Earl R & Dawn

Burg Paso Performance Youth, 1 Maribelle

Macalpin, 2 Janet Hortert, 3 William M Doyle

Pracopent, 2 Janet Hortert, 3 William M Doyle Paso Performance Amateur Owner Championship 1 John & Beverly Sturm, 2 Janet Hortert

Betty Goldman, 2 John & Beverly Sturm, 3 Earl, R & Dawn M Berg Classic Fino Schoolling Open, 1 Latierra

Paso Performance Championship, 1 Stan or

Classic Fino Mares, Geldings & Stallions, 1

Josh Swimmer, 2 Andreas Mejias, 3 Legacy

1 teaspoon cinnamon 4-6 tablespoons brown sugar 1/4 teaspoon nutmeg 1/4 cup raisins

Combine and pour into a buttered oven-proof bowl. Dot with butter. Cover with aluminum foil and heat in oven until hot. good with many meats, can be put in oven while meat is roasting, and can heat at same temperature. Anything from 300-400 degrees works.

Josh Swimmer of Ohiopyle, took championship Classic Fino honors in both shows with



Paso Finos

Classic Fino Mares, Geldings & Stallions, 1 Josh Swimmer, 2 Andres Mejias, 3 Legacy paso Fino

Classic Fino Championship, 1 Josh Swimmer, 2 Legacy Paso Fino 3 Latierra Paso Finos.

Paso Country Pleasure, 1 Patricia K Hogg, 2 Sandra B Thomas 3 Earl R & Dawn M Burg Paso Pleasure Schoolling Fillies 1 John & Beverly Sturm 2 Shannon E O'Hare, 3 Janet Hortert

Paso Pleasure Schooling Colts & Geldings, 1 Melissa Jacobsen, 2 Richard Shafer, 3 Diane Kurtinitis

Paso Pleasure Amateur Owner Schooling Open , 1 John & Beverly, Sturm

Paso Pleasure Mares 1 Sandra Harmon, 2 Pat Cobb & Dale Lethma, 3 Josh Swimmer

Paso Pleasure Geldings 1 Earl R & Dawn M Burg, 2 Beverly Newcomer, 3 Earl R & Dawn M Burg

Paso Pleasure Stallions, 1 Barbara B Nicbhols

Paso Pleasure Amateur Owner - Open 1 Patt Cobb & Dale Lehtma, 2 Beverly Newcomer, 3 Ronald Moloff

Paso Pleasure Youth, 1 Beverly Newcomer, 2 Maribelle Macalpin, 3 Shannon E O'Hare

Paso Pleasure Amateur Owner Championship, 1 John & Beverly Sturm, 2 Pat Cobb & Dale Lehtma 3 Beverly Newcomer

Classic Fino Championship, 1 Josh Swimmer 2 Legacy Paso Fino, 3 Latierra Pasc 'Finos

Paso Country Pleasure, 1 Patricia K Hogg,

2 Earl R & Dawn M Burg, 3 Sandra B Thomas Paso Pleasure Schooling Fillies, 1 John & Beverly Sturm, 2 Janet Hortert, 3 Shannon E O'Hare

Paso Pleasure Schooling Colts & Geldings, Melissa Jacobsen, 2 Nicholas A Burgos, **Richard Shafer** 

Paso Pleasure Amateur Owner Schooling Open - 1 John & Beverly Sturm

Paso Pleasure Mares, 1 Pat Cobb & Dale Lehtma, 2 Sandra Harmon, 3 Josh Swimmer

Paso Pleasure Geldings, 1 Newcomer, 2,3 Earl R & Dawn M Burg Beverly

Paso Pleasure Stallions, 1 Barbara B Nichols

Paso Pleasure Amateur Owner - Open 1 Beverly Newcomer, 2 Pat Cobb & Dale Lehtma, 3 Earl R & Dawn M Burg Paso Pleasure Youth, 1 Beverly Newcomer,

2 Shannon E O'Hare, 3 Maribelle Macalpin

Paso Pleasure Amateur Owner Championship, 1 John & Beverly Sturm, 2 Pat

Cobb & Dale Lehtma, 3 Beverly Newcomer Paso Pleasure Championship, 1 John & Beverly Sturm, 2 Sandra Harmon, 3 Pat Cobb & Dale Lehtma

Paso Eino

Paso Finos

Leblanc