

Baumans Continue Apple Butter Heritage

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Baumans custom press apples for other companies and individuals. For several years Baumans offer pasteurized and non-pasteurized cider. This year, they started pasteurizing all the cider they sell. Kathy explained that the cider is cooled rapidly after the pasteurizing process to retain the cider flavor.

Fruit butters do not contain butter. Instead the name is derived because it is most often used in place of butter on bread. Fruit butters contain no preservatives or additives—just the natural goodness of in-season produce and spiced. But sugar and no-added sugar varieties are available. Even with sugar added, fruit butters contain less sugar than jams or jellies. The Baumans began making

catsup and chili sauce about 30-40 years ago. They offer both salt and no-salt varieties.

Baumans try to add a new or combination fruit butter every year. Some of the fruit butter flavors include the following: apple, apricot, peach, pear, plum, blueberry, cherry, honey peach, strawberry, strawberry-raspberry, strawberry rhubarb, pumpkin, and tomato.

Also available are cider applesauce, cranberry applesauce, and strawberry applesauce.

The Baumans sell about half of the product under their own label. The remainder is marketed for private labels.

"We have no sales people. This has grown sort of topsy-turvy, mostly by people who hear about us and call up," Kathy said.

They ship both wholesale and retail to other states, even as far away as California, which is an orchard-growing area.

"Someone gave a sample of our fruit butter to a grower, and now they order our fruit butters to sell," Kathy said.

The offals of the apples are picked up by local farmers who feed it to their cattle.

From February through July, work flow slows down a bit. This gives Kathy time to catch up with house-cleaning and with weekly volunteering at her children's school. Several times during the year, the Baumans demonstrate apple butter making at folk and historical festivals. They often dress in period costumes typical of 1800s.

"We sort have our own niche," Harvey said of the fruit butters. "A lot of health food stores carry our product because it's all natural with no additives."

Some supermarkets also carry the product.

According to tradition, Schwenkfolder churches, mostly in the Lehigh Valley, still commemorate the arrival of their ancestors' escape from religious persecution by serving a meal of apple butter and bread.

Gift boxes featuring different varieties of the fruit butters are available at the store or by mail-order. Bauman's package gift boxes and sell complimentary items such as pancake mix from nearby Great Valley Mills.

Bauman's Apple Butter Factory is located in the center of Sassa-mansville along Hoffmansville Road. From Rt. 100, turn at Gross Equipment Company on Hoffmansville Road. Travel east 3 1/2 miles. Factory is on the right.

Hours in season (August through January) are Mon.-Fri. 8 a.m. to 8 p.m. Sat. - 8 a.m. to 5



The 1892 cider press is still used, but most of the wooden pieces have been replaced with stainless steel and metal parts.

p.m. The store is closed Sundays.

In off season (February through July) the store is open Tuesday and Saturday from 9 a.m. to 5 p.m. and by appointment.

For more information, call (610) 754-7251.

Snack Ideas

Some people like to eat fruit butters from the jar. Some other favorites include the following:

- Spread on toast, muffins, and bagels with cream cheese

- Add to oatmeal or cream of wheat, cottage cheese, yogurt, pancakes, waffles, and ice cream.

- Use as a glaze for ham or chicken.

- Substitute fruit butter of your choice for vegetable oil in recipes for baked goods.

- Use as a filling in thumbprint cookies

- Mix fruit butter of your choice with cream cheese to spread on muffins, toast, bagels, and bread.

- Try strawberry butter in your milk and cereal.

Here are some recipes for using fruit butters. Look for more recipes on the website: www.baumanfamily.com

NO-SUGAR BANANA SPLIT

Cut 1 small banana into slices
Add cottage cheese
Top with no-sugar strawberry butter or fruit butter of your choice.

Makes a great low-calorie lunch or dessert.

Bauman's

PUMPKIN PANCAKES

2 cups pancake mix
1 cup milk
1/2 cup pumpkin butter
Combine ingredients and fry in skillet until browned.

For richer, thicker pancakes, add 1 egg and 2 tablespoons oil.

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PUMPKIN YOGURT

1/2 cup plain yogurt
2 tablespoons pumpkin butter
Combine ingredients. Substitute fruit butter of your choice for other yogurt flavors.

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Kathy checks the apple butter cookers, covered with lids that Harvey's grandfather had patented in 1908.

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