

Harvest In Apple Belt Yields A Festival

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ARENDSVILLE (Adams Co.) — Settled in a valley amidst the golden leaves, set to the tune of the sharp whistle of a steam engine and enveloped with the autumn scent of hot cider, the

ure. In the Apple Auditorium, apple art and displays from nurseries, fruit markers, or juice- and applesauce-manufacturing companies lined the wall. To complete their apple festival experience, participants had

According to Cheryl Hoover, Spring Grove, who worked at the stand, festival-goers have the option to either buy pre-made or make their own scarecrow. Participants chose jeans, overalls, flannel shirts, scarves, and hats from the bins.

"Kids love it, it's really a neat activity for them," said Hoover.

Jars of apple butter lined the counter of another stand. Jaycee members added spices and apple cider to prepackaged apple butter and heated the mixture to 160 degrees before repackaging and selling the finished product, according to chairman of this year's project, Mike Gwozdecki, Boiling Springs. Workers completed the process 3 times a day, yielding 72 jars each time. The apple butter, sweetened or unsweetened, was made and pack-



Above, Pennsylvania Apple Queen Lauren Hankey, Gettysburg, is joined by alternate Heidi Fetters, Gardners. During the festival the apple representatives spent time interacting with the public, handing out stickers, and helping at the pie auction that benefits the St. Jude's Children's Hospital.



Bethany Massara, Shippensburg, wards off the crisp air of autumn with hot apple cider, a popular choice for chilled festival-goers.



At left, Mike Bohnert, York, helped out at the busy make-your-own-scarecrow stand. Tracy and Michaela Francis, York, put Bohnert's assembly expertise to work as they created their own scarecrow.

aged by a local major orchard before the jars were sent to the stand to be spiced and sold at the festival.

Large, warm apple fritters warmed the hands and satisfied the sweet tooth. "Business was brisk, said Ed Chandler, Glen Rock. "Just like the weather."

Joy McFalls, 16, Gettysburg, Christy Kramer, 19, were "pressed" into service to help to sell over 3,600 gallons of cider in the first weekend of the festival. As with many of the other apple-product-selling stands, proceeds went to the community efforts of the Jaycees.

Another sweet apple-selling venue was Brittle Maker stand, which sold peanut brittle made with dried apples and cinnamon. Although the nearby Aspers-based business sold assorted varieties, the apple variety was certainly the most popular.

"We're sold out," said Charles Dunn, York, who worked at the stand on the first Sunday of the festival. "We had huge piles here and they're all gone."

Pennsylvania Apple Queen Lauren Hankey, Gettysburg, and alternate Heidi Fetters, Gardners spent time interacting with the public, handing out stickers, and helping at the pie auction which benefits the St. Jude's Children's Hospital. The auction was the culmination of a 14-pie contest.

The apple stands were interspersed between stand after stand of handcrafted work. Wreaths, painted gourds,

dolls, furniture, yard signs, paper jewelry, candles, original paintings, potpourri, and children's toys are just a few of the varieties of crafts displayed and sold during the festival.

The harvest festival also fea-

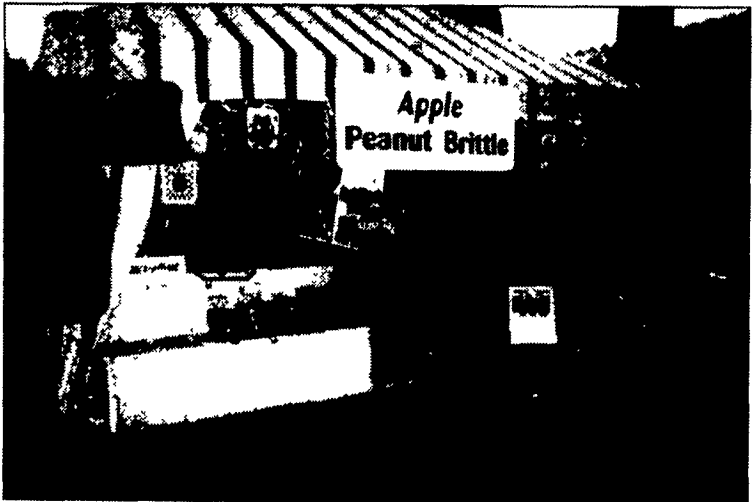
tured a photography contest, besides a gallery of old-fashioned apple production equipment and apple harvest memorabilia.

Sponsored by Upper Adams Jaycees, the festival is held annually the first two weekends in October. A precursor to the harvest festival, an Apple Blossom Festival is held the first full weekend in May.

Adams County is traditionally a land of apples. Each year county producers harvest more than 5 million bushels of the fruit during the harvest that begins in July and ends in November. Cold storage adds 8-10 months to some of the prominent varieties.



Volunteers make applesauce to sell for the Jaycees, aided by peeling and coring machines donated by nearby apple-processing factories.



Another sweet apple-selling stand was a stand that sold peanut brittle made with dried apples and cinnamon. The apple variety was the most popular and sold out, according to Charles Dunn, York, who worked at

national Apple Harvest Festival conducted its 37th fall celebration at the South Mountain Fairgrounds.

With roads like "Red Delicious Drive," or "Stayman Stretch," several bands on the Cider Barrel or Appleseed Stage, puppet shows, talent shows, craftsmen demonstrations, free orchard tours, a pedal tractor pull, pie auction, steam engine rides, Apples the Clown, fresh food, and hundreds of hand-crafts, the apple harvest festival was a popular destination every year during its two-weekend ten-

the opportunity to sample apple jelly, hot apple cider, apple fritters, apple butter, freshly-made applesauce or cider, and apple peanut brittle.

At one busy stand volunteers made applesauce to sell for the Jaycees, aided by peeling and coring machines donated by nearby apple-processing factories.

"I've helped for 25 years," said Vada Melhorn, Aspers. "I really love it."

The scarecrow-making stand turned out dozens of straw-stuffed men during the festival.



Vada Melhorn, Aspers, demonstrates the peeler and corer machine. The apples will be made into applesauce and sold at the stand, with proceeds going to the Jaycees. "I've helped 25 years," said Melhorn. "I really love it."

