

Hollis Apple Festival, October 4th

I've gorged on the absolutely fabulous local summer fruits - juicy peaches, blushing apricots, and red, yellow, and purple plums. While my Face book friends post pictures of their kids on Winnepesaukee, I post pictures of lattice-topped blueberry pies, apricot tarts, and peach crostata. I get even more Likes than the darling kids!

Now, I have the dilemma of the early apples arriving while the big, sweet peaches are still calling to me. After all, the peach season is a fleeting few weeks while the myriad of early, medium, and late apples will be available for months. I had my first Mac a couple weeks ago - tiny and not quite ready for prime time. Then, the Ginger Golds arrived - one of my favs when they first debut - crisp, yellow with a slight blush, and tart. My local orchard had me when the Honey Crisp showed up last week. Fickle woman am I - bye-bye peach crostata and hello apple tart.

Let's face it - do you know anyone who would turn down a luscious apple dessert? Apple pie is the all time fav. But, there's one big problem with it - Mom's Apple pie. Everyone has a memory of the best Apple pie they ever ate and no other version, regardless of how many blue ribbons earned, can ever be as good as Mom's. Try this homey Apple tart, post a picture of it on Face book, and count the Likes!!! Honestly, I have made this tart dozens of times and everyone is crazy for it.

Hollis Apple Festival on Sunday, October 4 at 2 pm in Monument Square in the center of Hollis. The Hollis Woman's Club and the Hollis-Town Band team up to provide lively music, Apple Crisp and Doc Davis ice cream, and fun activities for the whole family.



Apple Tart

Crust
1 ¼ cups flour
½ cup (1 stick) cold, unsalted butter
3 Tbsp. whipping cream
3 Tbsp. firmly packed light brown sugar
1 tsp. cinnamon
¼ tsp salt

Filling
About 1 ½ pounds baking apples, peeled, cored, sliced into ¼ inch slices (Jonamac, Honey Crisp, Mutsu)
¾ cup sugar
1/3 cup whipping cream
¼ cup flour
3 egg yolks
1 tsp. lemon juice
1 tsp. vanilla

For Crust:
Butter a 9 inch round tart pan with removable bottom or 9 inch pie pan. Preheat oven to 375.
Combine flour, butter, cream, 1 tbsp. brown sugar, cinnamon, and salt in food processor, or using a pastry blender or your hands; blend until the mixture resembles coarse meal (you want little lumps of butter remaining - not completely smooth).
Transfer ½ cup of the mixture to a small bowl and blend in remaining 2 tbsp brown sugar. This is the streusel mixture that will go on top of the tart.

Press remainder of the crust mixture into the bottom and sides of the tart or pie pan. Bake until crust is lightly browned – about 20 min. Remove from oven and reduce oven temp to 350 degrees.

Filling
Mix together sugar, cream, flour, egg yolks, lemon juice, and vanilla. Pour filling into crust. Arrange apples in a circle on top of filling and sprinkle with reserved crust mixture. Bake until filling is set and apples are tender, about 40 – 50 minutes. Check to make sure it isn't burning, but the apples need to be tender.
Garnish with ice cream or whipped cream.



It's All About The Apples!

HOLLIS – Fall and apple season are rapidly approaching in Hollis. The Hollis Woman's Club and The Hollis Town Band cordially invite you to celebrate Hollis' Apple Agricultural Heritage by attending our Annual Apple Festival and Band Concert on Sunday, October 4th, from 2 – 4 pm at the Town Commons. The Band will perform a free two-hour concert while the HWC will serve up homemade apple crisp or homemade apple pie slices with Doc Davis vanilla ice cream. There will be a whole apple pie table, cider, vendors displaying their talents, face painting and games for the children.

Hollis Apple Festival: Plain And Simple!

HOLLIS – A few years back when I was Apple Festival Chair, I wrote an article about the festival stating that the first recorded Apple Festival was in 1965. When the article was published I received a phone call from the first Apple Festival Chair (who wishes to remain anonymous) to tell me that I was wrong about the year. According to her the first Apple Festival was in 1967. The first Apple Festival Chair stated back then "it was plain and simple!"

The idea to have this festival was to encourage more attendance for the fall Hollis Town Band concert by offering food. So it was decided to serve apple pie slices.

Back then all the apples were purchased from Brookdale Fruit Farm. Lull Farm didn't exist yet. Adults and children came together to core, peel and slice the apples. It was discovered that it was better to have one person peel and another person to slice to maintain quality control of the prepared apples.

Band member families were responsible for baking two pies each. However, some of the HTB members didn't know how to make pie crust. So those who were experienced pie crust makers instructed those who weren't. All pies were made in the individual homes.

As the festival grew, the committee decided to add apple crisp to its menu. The committee borrowed 9 x 13 baking pans from the school because the HTB didn't own their own pans. The apple crisps were baked in the church kitchen. At some point they decided to offer apple sauce cakes.

On the day of the first Apple Festival it rained on and off. When it rained the band and the food moved indoors and when it stopped they moved back outside. This happened several times that day.

Today, the Hollis Woman's Club oversees the food part of the Apple Festival. The menu consists of apple crisp, apple pie slices and Doc Davis vanilla ice cream. There is a whole apple pie table and Lull Farm apple cider along with hot coffee and water.

Unlike their predecessors, HWC members receive the apples already cored, peeled and sliced because we were making up to 80 pans of apple crisps equivalent to 320 pounds of apples. The Baking Committee meets the Friday before the Festival at the Hollis Congregational Church Hardy Hall where one group measure up the apples and puts them in gallon size Ziploc bags. This is enough for one apple crisp. While this is happening another group is in the Hardy Hall kitchen measuring out the crisp topping ingredients and blending them with Kitchen Aid mixers (donated by HWC members) using a flat blade to create the topping. Each blended topping is put into a quart size Ziploc bag. The day before the baking boxes had been delivered and the baking chair marked each box with the name of the baker and the number of pans to bake. As the measured apples and the prepared topping are readied they then are placed in the baking boxes. The HWC purchased 9 x 13 pans and other equipment as needed. Then the bakers arrived to take their baking boxes home to bake the next day. The bakers return the baked apple crisps to Hardy Hall on Sunday around 1 pm, an hour before the festival starts. The HTB members are asked to bake 2 double crust pies and deliver them to Hardy Hall before 1 pm. It isn't quite so plain and simple anymore!

Now when the weather is not good it is the HTB director who determines if we are to go indoors to our rain site, the Middle School.

As in the past and now, everyone pulls together to make the Apple Festival the best ever and we have a lot of fun, conversation and laughter. The HTB and the HWC invite you all to our Hollis Apple Festival and Band Concert on Sunday, October 4th from 2 to 4 pm. In addition to the apple crisps, apple pie slices, whole pies, cider and Doc Davis ice cream, now we also offer face painting, children's games and artists/vendors displaying their wares. There is a little bit of something for everyone.



Apples, Pumpkins and more

Birchwood Orchard - Apples
206 Old Turnpike Road, Route 124. Mason, NH 03048. Phone: 603-878-0542 Email: mpierce@tellink.net.

Barrett Hill Farm
149 Barrett Hill Rd, Mason, NH 03048. Phone: 603-878-4022. Alternate Phone: 603 878 2351. Fax: 603 878 2817. Email: barretthill@myfairpoint.net. Farm stand is open daily from 10am to 7pm; from June 10th to September 30th.

Brookdale Fruit Farm Inc.
38 Broad Street, Hollis, NH 03049. Phone: 603-465-2240/2241/2242 Fax: 465-3754 Email: FEWhit@aol.com. Open: apples-September-October; pumpkins-September-October; cut flowers. Special Events: Domestic animals & birds-pens; seasonal fests

Currier Orchards
9 Peaslee Road, Merrimack, NH 03054. Phone: 603-881-8864 Fax: 881-9905 Email: currierselfstor@cs.com. Open: 10am-5pm, weekdays; 9 am to 6pm, weekends; Labor Day-Thanksgiving.

The Dark Crop Haunted Corn Maze at Lavoie's Farm
172 Nartoff Road, Hollis, NH 03049. Phone: 603-882-0072. Email: info@lavoiesfarm.com. Open: 7 Days/week 8:00 am to Sunset. The Dark Crop is open Fridays and Saturday evenings starting October 7th - October 29th;

Lull Farm
65 Broad Street (Route 130), Hollis, NH 03049. Phone: 603-465-7079. according to their website: Hours: Pick Your Own Apples (late August -October) Pick Your Own Pumpkins (September-October) Corn Maze (September-October) Annual Pumpkin lighting (Halloween Night & following Night). Come carve with us starting three days before Halloween!

Maple Lane Farm
35 Email: kgrybko@aol.com. Open: September & October weekends

McLeod Bros. Orchards
North River Road, Milford, NH 03055. Phone: 603-673-3544. Open: mid-August-late-October.

Sullivan Farm
70 Coburn Avenue, Nashua, NH 03063. Phone: 603 595 4560. Email: sullivanfarmllc@yahoo.com. Open: Sunday to Saturday, from 9am to 6pm September 1 to October 31.





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