

Bolton Orchards



Volume 2, Issue 11

November 2010

What's New At Bolton Orchards This Month...



We are into the holiday season, no hiding or turning back now, we all need some pre holiday humor :) At Bolton Orchards we are ready to assist you with your upcoming holiday needs.

Thanksgiving is quickly approaching, we have some outdoor decorations still available, pumpkins, bails of hay, etc. Bakery items available such as pies, cookies, cakes, breads, etc. We will have a large selection available days before the holiday. **Wednesday, November 24 the store will be closing at 5pm and the store will be closed on Thanksgiving Day November 25.** Gerardo's will also be stocked for your bakery and dessert needs.

Our Golden Russet cider is scheduled to be in the store starting October 29th! Come stock up, it's only available for a limited time!

Looking for a gift for that hard to find person or looking for a unique basket to bring for the upcoming holiday? Come check out our gift basket selection accommodating all prices and sizes. Stop by the store to see sample baskets or create your own.

We are also carrying a new dumpling - apple dumpling with mince meat. Sold individually, a unique great tasting combination!

Have a Safe & Happy Thanksgiving from everyone at Bolton Orchards! See you next month!



November

Dates to Remember

- Daylight Savings—11/7
- Veteran's Day—11/11
- Thanksgiving Day—11/25
- National Epilepsy Month

Thanks for Another Great Fall Festival!



Thanks for making this year's Bolton Orchards Annual Fall Festival another success! This year included food tasting provided by many vendors, great music provided by The Iron Skillet Blue Grass Band, homemade donuts, a book signing, and more! Not only was it a great day, but the weather made it a gorgeous fall day to be outside to roam around. Can't wait for next year!



10% Off 1 Baked Good Item



(Valid November 2010. Does Not Include Gerardo's Items)



Product Spotlight: Private Label Dry Soups



With the cold weather quickly approaching, it is now time for a nice hot bowl of soup! With everyone's busy schedules try our new Bolton Orchards private label dry soups. Easy to make just follow the directions! Some flavors just to name a few that we have in stock include Chicken Noodle, Chili, and Corn Chowder.

Stop by and pick up a few of our own dry soup mixes!

November Green Tip

Caulk it: Small spaces and gaps around windows and pipes and wires entering the home create energy wasting drafts that can cut the efficiency of your heating system. Most caulking products cost under \$10; rope caulk, one of the easiest types to apply, sells for about \$4 for 40 or 50 feet.

<http://www.earthshare.org/2008/09/butt-on-up-your.html>



Gerardo's Bakery is open with all of your pastry, cakes, breads, favorites and more. Let us do all the work for your Thanksgiving Feast! Come by and check out our selection of pies and cakes for your Thanksgiving dinner! Call ahead!

Phone # for our Gerardo's IV @

Bolton Orchards Store is

978-779-5200



What's Cooking in the Deli...

Stop by to try some of our breakfast wraps, hot and ready to go in our warmer—egg, cheese, and sausage or bacon (selection varies). We also have lunch specials and freshly made salads on weekdays. Homemade soups are available daily. Our deli is always ready to assist you, especially for the upcoming Thanksgiving holiday! We have deli platters and salads, come by or call for more information. Sal will have some homemade side dishes available to pick up to help out with your Thanksgiving feast. Don't forget to pick up some of Sal's homemade potato chips, packaged and ready to go!



Holiday Cranberry Chutney

Courtesy of: allrecipes.com, Submitted By: Cheryl Lottman, Photo By: Tara

Ingredients

- 1 (12 ounce) bag fresh or frozen cranberries
- 1 1/4 cups sugar
- 3/4 cup water
- 1 large cooking apple, chopped
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves



Directions

1. In a saucepan, combine all ingredients; bring to a boil, stirring constantly. Reduce heat; simmer for 15-20 minutes or until apple is tender and mixture thickens. Cool completely.
2. Store in the refrigerator. Serve over cream cheese with crackers or as a condiment with pork, ham or chicken.

<http://allrecipes.com/Recipe/Holiday-Cranberry-Chutney/Detail.aspx>

Double Layer Pumpkin Cheesecake

Courtesy of: allrecipes.com, Submitted By: Stephanie Phillips, Photo: mominml

Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1/2 cup white sugar
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1 (9 inch) prepared graham cracker crust
- 1/2 cup pumpkin puree
- 1/2 teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground nutmeg
- 1/2 cup frozen whipped topping, thawed

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.
3. Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.
4. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.



<http://allrecipes.com/Recipe/Double-Layer-Pumpkin-Cheesecake-2/Detail.aspx>

This Month's Apple: Cortland

This month we are featuring the Cortland apple. This is one of the more popular and well known apples. A Cortland is a "cultivar" of apple and is a cross between a Macintosh and Ben Davis variety. The Cortland has a sweet taste, with a flush crimson, against pale yellow back ground sprinkled with short dark red stripes, and grey green dots. These are great for eating and making desserts. Read the complete story and try some recipes at the links below! Enjoy!



[http://en.wikipedia.org/wiki/Cortland_\(apple\)](http://en.wikipedia.org/wiki/Cortland_(apple))

http://www.cooks.com/rec/search/0,1-0.cortland_apple,FF.html

<http://allrecipes.com//HowTo/baking-with-apples/Detail.aspx>

<http://www.relismag.com/recipes/view/34127/cortl-apple-sauce.html>

November is Epilepsy Awareness Month

This November it's time to educate and learn about Epilepsy. There are over 3 million Americans that are affected by epilepsy, this includes all ages and races. You may know someone, or could be recently diagnosed, or you might like to know more information about epilepsy, well November is the time. Visit the Epilepsy Foundations at:

www.GetSeizureSmart.org

