Fall is Finally Here!

After a long summer of seemingly unending heat and drought, we’re finally feeling the softness of autumn surround us. We’re finishing the last of summer’s work to focus on bringing you another season of Fall Harvest and Pumpkin Festival fun. In this newsletter you’ll find a few highlights and this reminder…..

Support America…Register and then VOTE in November! * You may vote by Absentee Ballot under special circumstances.

A Professional Carver to “Carve for Paws” Pet Costume Contest

True Heart MinPin Rescue will host a benefit at Baldwin Farms, Saturday, October 27 from 9:00 to 12:00. Get your pumpkin carved and enter the Pet Costume Contest.

Have your pumpkin carved by a professional carver or by the staff of volunteers of the Rescue Team. Pay for your pumpkin, then bring your receipt and pumpkin to the volunteers. The cost is a donation of half of what you pay for the pumpkin if volunteers carve for you. For an additional donation, the professional carver will carve your pumpkin. Proceeds will go for vaccinations, spaying-neutering, and special medical care for rescued animals.

Enter your pet in the Costume Contest. There will be 1st (Gift basket from Hoof & Paws, 2nd (gift card from Pet Smart) and 3rd (a pet harness) prizes for the winners! All pets must be on leashes at all times and you must clean up after your pet. (come prepared). Entry fee is $2.00 per pet.

Join us for a morning of hilarious fun and entertainment. YOU may be the winner! (bring your lawn chair)

Are you a champion carver? Need inspiration?

Visit Kelly House

Kelly House will again be a hub of activity as the showcase for our fall displays of Baldwin Farms Honey & Salsa, Amish jams, sorghum, and relishes, as well as yummy Chocolate Suckers.

Due to late freezes and summer droughts, fruit is in short supply. Fresh apple cider will not available this year. Maybe next year!

Don’t forget to check our selection of Baldwin Farms scenic postcards to send to friends and family.

Boe—Email us. You are the winner of free produce.
**New Hours to Serve Our Customers**

A reminder of our new hours for 2012.

- **Pumpkins & More**  11:00—7:00  (including Sunday)  September 27—October 31
- **Christmas Season**  11:00—6:00  (including Sunday)  November 23—December 22
- **Landscape Trees & Other Farm Products**  Call for an appointment.

We urge our customers to exit the farm road before the hour of closing so everyone is down the road by dark. Although we do road work each year, it’s still a narrow farm road. It may bottleneck at times but look for the passing areas. You can tell you’re at a “real farm” when you have to travel up the “real farm road” to get to us. It’s part of the adventure... “farm experience.”

**Try New Pumpkin Varieties—Store for Winter**

Last year, we introduced a wide choice of exciting new pumpkin & squash varieties. They were a huge success, although many of you were bewildered as to what to do with them. Do we carve them? Do we eat them? Do we just sit them on a table and look at them? Even though they look a little strange, they are delicious for your favorite recipes. But they’re also great for decorations. To refresh your memories, we dug up some of last year’s info to help you out.

Don’t be afraid to stock up. Most varieties keep well stored out of direct sunlight, in a cool area protected from frost, a garage or back porch, for example. Store on a porous surface such as cardboard, wood (wood pallets work well) or straw. Eat well and inexpensively during the winter.

You will definitely want to sample Fairytale. It has a scalloped & ridged shape and has an usual buckskin color when mature. Sometimes, they can be dark green. They are delicious for baking and will store for about three months. Get a good supply for winter.

The Peanut Pumpkin has random “peanut” warts bedecking the flesh-colored outer skin. A unique decorative piece, it is also a richly flavored eating pumpkin. The sweet, moist orange flesh is yummy for baking and soups.

The Cinderella pumpkin is flatter than regular pumpkins and darker of color. This is the classic “Cinderella’s Coach Pumpkin. It is very decorative but a little hard to carve with the deep sutures. It’s one of the best baking pumpkins with sweet thick flesh.

A Halloween favorite, the unique round “One Too Many” pumpkin shoots red-orange “veins” over a white background in intricate patterns, resembling bloodshot eyes.

Try using long-neck pumpkins in this fabulous whoopee pie recipe. Just substitute an equal amount of cooked pumpkin for the canned pumpkin. They’ll be a hit!

Don’t forget a wagonload of the traditional Jack o’ Lantern pumpkins, mini pumpkins, straw bales, corn shocks, chrysanthemums and other festive decorations. What’s autumn without them?
**Pumpkin Festival**

We’re always working to bring you something new each year. We’ve got a few surprises up our sleeves. Meantime, we’ll feature some of our customer favorites.

- Signing your name on the “Pumpkin Pickers of 2012” framed poster adds you to our Farm Family.
- You asked for it...you got it! Our corn maze will be over 2 acres this year, bigger and better for more exploring fun. We request that all children be chaperoned to insure their safety.

We’ve added a Scavenger Hunt to the corn maze. Come back with the right answers and you win a prize. The **Grand Prize winner on October 31** will win a live Christmas Tree from Baldwin Farms.

- Pony rides, always a hit, will be available on weekends.
- Name the Rabbits
- Climb Mt. Baldwin
- Roam the Hay Maze
- Caterpillar Slide
- Corn Hole & Pitching Games
- Lots of Pets....Coffee, the Llama, Buttercup, the Jersey milk cow and her baby, Joe-Joe. Don’t forget Nellie Bell, Be-Be and Mulan, the goats. If you’re lucky, Nellie Bell may have new babies by Pumpkin Season.

- Laying hens meander around looking for a quick snack. This is why we request that you keep your dogs on a leash.
- The welcoming committee...Red, Co-Co, Blue and Halla (our faithful dogs).

There are no entrance fees but small fees apply to corn maze and pony rides. Come join the fun.

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Looking for more fall party ideas? Try Martha Stewart and Disney ideas for templates and party treats. (Did you think those were real fingers below?) **Click on the images** below for beautiful, as well as wacky, ideas.
Recipe Corner

Pumpkin French Toast

Ingredients

4 servings

- 1 loaf prepared pumpkin bread, sliced 3/4”
- 4 eggs
- 1/2 cup milk
- 1/2 teas. Allspice
- Butter
- Maple Syrup, warmed
- Canola Oil Spray

Preparation

Lightly whip eggs and milk together in bowl. Add Allspice. Mix well.

Spray griddle lightly with oil and heat. Place slices on spatula and lower, one at a time, into batter. Place on griddle and brown lightly. Return each slice to batter again. Return to griddle and cook until browned.

Place two slices on plate. Top with butter pat. Add warmed maple syrup. Serve with cold milk, alongside a dish of sliced bananas and berries, for a fabulous fall morning breakfast (any time of the day).

The trick to exceptional French Toast is to double dip the bread into the batter, lightly browning between the dips. It gives a richer, deeper flavor to the toast.

Enjoy the light, flavorful taste and delicate aroma of fresh cooked pumpkin. Oh, so good! It’s worth the effort. Try it in your fall recipes this year and notice the difference! Need instructions for using fresh pumpkin? Click on the picture at the bottom of page featuring recipes using fresh pumpkin for bread, pie and cheesecake.

Click Pictures

How to cook pumpkin.