

Haus Activity Schedule

May 1st Open for the 2011 season

Featuring: **Fresh Asparagus**,

- *Order your 5# baskets of Asparagus Today!*

Excellent for Freezing. Become a Haus Value Added Customer and save even more - Ask about the details. Also pick up Potted Herbs, Hanging Baskets and Vegetable starts.

- *Time to order your Strawberries by the Flat. Call to place your order*

June 4th Strawberry Kickoff

Celebrate the strawberry season with an afternoon of fun.

Strawberry Pies, Fresh Shortcakes, Strawberry Jam, Chocolate Dipped Strawberries and everything **Strawberries**.

Join **Chef Ellen Conrad** for New and exciting Strawberry Recipes.

Bluegrass music by Family Pride on Saturday afternoon: 4 pm to 7pm.

U-Pick available weather permitting

- *Time to Order Tart Cherries for your pies*

Late June and July You pick Raspberries

Bring the family out to enjoy a morning of picking fresh black and red raspberries. Call for information.

Also featuring: from mid July to September,

U- Pick Fresh Blueberries. Plus Early Apples, Juicy Peaches, Fresh Sunflowers, Sweet Corn , Tomatoes , Peppers and abundant produce....

September The Cider press starts for the Apple season.

Be sure to come and watch as fresh juice is being squeezed from the ripe succulent apples.

Mid- September

Pumpkins, Gorgeous Mums, Fresh Apples and produce galore

October Apples, Apples and more Apples... So many varieties to choose from. Enjoy Nature's fall adorations with beautiful leaves, **Pumpkins, Straw, Corn stalks, and much more.**

- *Time to Order your **Sauerheads** for Christmas and New Years!*

November We Ship Apples, Fresh Texas Pecans, Cabbage and Sauerkraut

Over →

November 5th and 6th 12th Annual Kraut Fest

Our own Fresh Sauerkraut, Live Polka Music: [Jack Tady and the Tady Bears](#) and [The Del Sinchak Band](#). Ethnic Food, Shred a head Contest, Kraut Eating Contest, Games and more.
11am to 5pm daily **Admission**

December Fruit baskets, Sauerkraut, and Shipping Apples

- *Time to stock up on Apple Cider for the Freezer*

RECIPES

Creamed Asparagus on Toast

2 cups of cooked cut up **Haus** asparagus
butter.

1 T. butter melted
½ to T. flour
¼ tsp salt, and 1/8 tsp pepper
1 cup of milk
4 slices of toast

In heavy saucepan over low heat melt

Blend in the following: flour, salt, pepper.
Stir until mixture is smooth and bubbly.
Remove from heat. Stir in milk and asparagus
Bring to a boil, stirring constantly. Boil 1 minute
Serve on toast

Strawberry Pie

3 heaping T. Corn starch
2 cups of crushed **Haus** strawberries
1 cup of sugar

Boil until thick. Then add more whole or sliced
strawberries. Pour into a baked shell. Top with
whip cream

Lemon Raspberry Muffins

2 cups flour
3 tsp baking powder
1 c. half and half
1 tsp lemon extract
1 cup **Haus** fresh or frozen raspberries (no syrup) * do not thaw
Zest of 1 lemon, juice of half lemon

1 cup sugar
½ tsp salt
½ cup oil
2eggs
½ tsp poppyseed

Heat oven to 425 degrees. Combine flour, sugar, baking powder, and salt: mix well. In small bowl combine half and half, oil, lemon extract, juice and zest with eggs. Add to dry ingredients. Stir until just moistened. Carefully fold in berries. Fill muffin cups ¾ full. Bake for 18 -23 minutes or until golden. Enjoy!!! Makes 14 to 16

Tomato Relish

8 **Haus** Roma tomatoes, seed and chopped
2 cloves chopped garlic
2 T. oil

½ c. chopped roasted red peppers
½ c. parmesan cheese
½ c. fresh chopped basil

Bake at 350 degrees for ½ hour. Put over toasted Italian bread or baked chicken breast

Haus Orchards & Cider Mill

6742 W. Calla Rd. Canfield, Oh. 44406 **330-533-5305**

www.hausappleorchards.com mhaus@zoominternet.net

Visit us on Facebook @ Haus Cider Mill