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It's Apple Season In Connecticut

Fall is just about upon us, which means it's time to pull out the sweaters, pack up the kids and head off to one of Connecticut's famous apple orchards. Nothing beats a crisp sunny Autumn weekend filled with hand-picked apples, fresh pressed cider and of course, cider donuts for the ride home. As well as apples, preserves and baked goods, many of CT's orchards offer time honored activities such as hayrides, straw maze's and petting zoos. September and October are the perfect months to get outside, take a drive and explore the wonders that CT's orchards have to offer.



Lyman Orchards' Located in Middlefield, a great destination for family fun with pick-your-own fruits, locally sourced food, handmade pies, 3 award-winning golf courses and annual special events. Established in 1741, the farm is located on 1,100 acres in the beautiful Connecticut River Valley. Lyman Orchards' also features "The Apple Barrel", a year round farm store featuring local foods and fresh baked items. They offer take-out service for any of the menu items, including prepared meals from the deli, bakery items, fresh produce and more. Besides apples from mid August – late October, you'll also find strawberries, jostaberries, blueberries, raspberries, peaches, pears and pumpkins at various times throughout the year. Before (or after) the fun picking, enjoy a leisurely horse drawn wagon ride around the orchard (weekends in September and October), or a corn maze (7 days/week). Or stop by the ice cream shop open daily at the Apple Barn.

Rose's Berry Farm, located in South Glastonbury, a pick-your-own berry farm whose goal is to provide customers with the freshest produce throughout the year as well as a unique farming experience. Opened in 1908, Rose's provides seasonal favorites including blueberries, strawberries, raspberries, blackberries, apples, peaches, and pumpkins. RBF is also known for their Breakfast-With-A-View, Sundays June through October. Enjoy breakfast served with seasonal fruit toppings from their high outdoor deck with a breathtaking view of the farm. A kids area playground will keep the kids satisfied while you relax in the and enjoy the sights, or have a sit down around the pond. The farm store provides a nice assortment of jams, pies, gift baskets and other fresh items.



Silverman's Farm, located in Easton, has been in operation for over 100 years. Originally started as an apple cider mill, the farm evolved into a pick-your-own operation in the 1970's, and currently grows 25 varieties of apples as well as raspberries, blueberries and peaches. The orchard sits atop a hill with fantastic view to the Long Island Sound. After picking, stop by Silverman's Country Market where you'll find all sorts of farm treats including cider, pies, preserves, baked goods, local honey, maple syrup, cider donuts, local cheese, milk, bread and lots more. Fall weekends are busy at the orchard with craft vendors and food trucks. This kids will love the 5 acre animal farm where they can feed and pet some of the animals including llamas, alpacas, sheep, goats, deer, emus, buffalo and cattle. Top it off with a tractor ride through the orchard for a perfect farm experience.

Blue Jay Orchards, located in Bethel, consists of 140 acres of pick-your-own apples, pumpkin patches and a country market offering fresh cider, home baked fruit pies, the Orchard's own apple sauce and apple butter, gift baskets, local honey and more. Pick from 37 varieties of apples from mid-August through October and shop the market for their famous apple cider donuts as well as fresh pressed apple cider. You'll love their pies, pastries and cookies, baked on premises, as well as their daily fresh pressed cider. Enjoy time in the pumpkin patch or a ride on the hay wagon.



Bishops Orchard, located in Guilford, consists of 300 acres of farmland, including pick-your-own strawberries, blueberries, peaches, raspberries, pears, apples and pumpkins. Their modern and expansive farm market includes on premises baked goods, local and artisanal products, fresh local produce and grab N go meals. Their winery offers their own fruit wine and hard cider as well as popular statewide Connecticut Farm Wines.

Beardsley's Cider Mill & Orchard, located in Shelton, has been farming since 1849. Their pick-your-own operation includes 10,000 dwarf apple trees and over 400 peach, nectarine and plum trees. Their farm store sells their fresh pressed cider, local honey, on premises daily baked pies, cider donuts, fresh bread, cookies and more.

Ellsworth Hill Orchard & Berry Farm, located in Sharon, a family owned and operated farm in the heart of the Litchfield Hills. They offer pick your own varieties of strawberries, cherries, raspberries, plums, blueberries, peaches, apples, pears and pumpkins. Enjoy an expansive corn maze each Fall.

Rogers Orchards, located in Southington, is an 8 generation family farm and has been in existence for over 200 years. Their pick-your-own apples are open from early September through October and includes over 20 varieties. Stop by their farm store to pick up some fresh grown seasonal peaches, pears, plums, apricots and nectarines. At their on-premises bakery you can pick up some fresh baked fruit pies, cider donuts, cookies, and locally baked bread.

Hickory Hill Orchards, located in Cheshire, has been run by the Kudish family since 1977. Situated on 33 acres, the orchard grows over 20 varieties of pick-your-own apples, peaches, pears, plums and nectarines. The artisanal country store offers all of their homegrown produce and gourds, jams, honeys, locally baked apple cider donuts, gourmet foods, seasonal decorative items and more.

Blue Hills Orchard, located in Wallingford on the northern slope of Sleeping Giant Mountain. The orchard, owned and operated by the Henry family since 1904, consists of 250 acres of apples and 30 acres of peaches, plums and nectarines. A farm store sells seasonal fruit as well as hard cider.

Drazen Orchards, located in Cheshire, was started in 1951. Today the orchard grows several varieties of apples, as well as peaches, pears, plums and blueberries. Their farm stand is open daily from late July through November and carries their own fruits and fruit pies, plus locally grown produce, cider donuts, honey, apple cider and pumpkins.

Norton Brothers Fruit Farm, located in Cheshire, is a family owned and operated farm established in the mid 1700's. Hay rides, pumpkins, scarecrows, and Christmas trees and decorations keep everyone busy during the seasons. for Pick-your-own blueberries start in June followed by peaches soon after, six varieties of pears, and from August through October over 34 varieties of apples to pick.

Karabin Farms, located in Southington has a large variety of pick-your-own apples starting from mid-August through October. The farm also raises grass fed cattle and offers a large selection of meats. In addition to cattle, they raise chicken, turkeys and pork, plus cut your own Christmas trees, fresh flowers, pumpkins and their own maple syrup.

Apple Fritters

What to do with all those delicious apples? Try these classic apple fritters.

3 large apples, cleaned, peeled, cored, cut into cubes, and tossed with freshly squeezed lemon juice from 1/2 a lemon. Set aside.	1 pinch of ground nutmeg or freshly grated
1-1/2 cups all-purpose flour	3 tbls sugar
2-1/2 teaspoons baking powder	2 eggs
1 teaspoon salt	2 teaspoon pure vanilla extract
1/2 teaspoon cinnamon	2/3 cups milk
	2 tablespoons butter, melted
	1 quart (4 cups) vegetable oil for frying
	Glaze
	1 cup powdered sugar
	3-4 teaspoons lemon juice, or substitute with water or milk

1. Add oil into a 12-inch electric skillet or use a 5-quart heavy bottom pot or Dutch oven. Heat oil to 350 degrees
 2. In a medium mixing bowl add flour, baking powder, salt, cinnamon, nutmeg, and sugar. Whisk until all ingredients are well incorporated. Set aside.
 3. In a large mixing bowl add eggs, vanilla, and milk. Whisk until well blended.
 4. Make a well in center of dry ingredients. Slowly add wet ingredients. Stir until just combine. Add all the cubed apples. Stir until apples are well coats.
 5. Add cooled melted butter over apple mixture. Stir until well mixed.
 6. Scoop apple batter into 1/2 cup or 1/4 cup measuring cups (depending on Fritter size you desire), before adding to hot oil.
 7. Fry 2-3 minutes on each side or until golden brown.
 8. Remove to cooling rack. Cool for 15 minutes.
- Glaze Topping**
1. In a medium bowl add powdered sugar. Whisk with 1 teaspoon (at a time) of lemon juice, water, or milk until desired consistency.
 2. Drizzle glaze over top of Apple Fritters.
- TIPS:** Fried Apple Fritters can be tossed with a mixture of 1 cup sugar and 1 tsp ground cinnamon