

Ripe For the Picking: Orchards in The Capital Region

By Tess Howat

It's that time of the year again - residents of the Capital Region are gearing up for autumn and all the beauty that it brings. With all the colorful foliage and crisp air that our area has to offer, the Capital Region is a dreamy place to be when the leaves begin to change. High on the list of fall activities in our little haven is visiting local orchards. Between views of the rolling orchards and the taste of cider, there are few activities as pleasing to the senses as they are enjoyable for the whole family as a day on the farm picking apples and enjoying each farm's activities. The apple picking season lasts from September to late October, so take advantage of the many farms in our area right away for the best picks! Here's a list of a few of the orchards to visit in the Capital Region for a day of delicious family fun, be sure to check out their website or give a call to stay updated on any changes:



Altamont Orchards, Inc.

6654 Dunnsville Road, Altamont

Phone: 518-861-6515

Offerings: Pick your own apples, strawberries, a bakery featuring its famous apple cider donuts, and locally sourced fresh produce.

Bellinger's Orchard

685 Argersinger Road, Fultonville

Phone: 518-922-8558

Offerings: Pick your own apples, local products, a five-acre themed corn maze and a haymaze for kids.

Bowman Orchards

147 Sugarhill Road, Rexford

Phone: 518-371-2042

Offerings: Pick your own apples, peaches/berries and farm store with local produce, fresh ice cream, jams and more.

Devoe's Rainbow Orchards & Devoe's Rainbow Delights

1569 Route 9, Clifton Park

Phone: 518-371-839

Offerings: Pick your own apples, fresh produce, baked goods, gift baskets and ice cream.

Goold Orchards

1297 Brookview Station Road, Castleton

Phone: 518-732-7317

Offerings: Pick your own apples, winery open year-round and apple cider donuts.

Indian Ladder Farms

342 Altamont Voorheesville

Road, Altamont

Phone: 518-765-2956

Offerings: Pick your own apples, berries, beer and hard cider tasting room and a farm store.

Riverview Orchards

660 Riverview Road, Rexford

Phone: 518-371-2174

Offerings: Pick your own apples, store with local products, crafts, cider donuts, apple butter & 35 kinds of homemade pies.

Also hosts animals, observation beehive, a tank shark and donut robot.

Saratoga Apple

1174 Route 29, Schuylerville

Phone: 518-695-3131

Offerings: Pick your own apples and a country store with peaches, plums, pears, cider,

fresh baked goods, produce, gifts, and of course donuts! They also have a tasting room of local hard ciders, beers & meads for the age 21+ crowd, including their own new, original hard cider. Online store also available.

Stanton's Feura Farm

210 Onesquethaw Creek Road,

Feura Bush

Phone: 518-768-2344

Offerings: Pick your own apples and old homestead farm market.

The Farm at Kristy's Barn

2385 Brookview Road, Scho-

dack

Phone: 518-477-6250

Offerings: Pick your own

apples and market.



Apple Cider Mules

By Jennafer Maselli

Ingredients

- 4 oz vodka
- ginger beer
- sparkling cider
- Sliced apple, for garnish
- Cinnamon sticks, for garnish

Directions

1. Fill two copper mugs with ice.
2. Pour 2 oz vodka into each mug.
3. Fill 2/3 full with sparkling cider.
4. Then top with ginger beer.
5. Garnish with an apple slice and a cinnamon stick.
6. Enjoy!

French Apple Tart

By Rona Boyer

Ingredients

- 1 Pillsbury refrigerated pie crust, softened as directed on box
- 3½ tablespoons sugar
- 1 tablespoon butter, melted
- 1 tablespoon flour
- 4 large Golden Delicious apples, peeled, cored and cut into ¼-inch-thick slices
- 2 tablespoons melted and strained apricot preserves

Directions

1. Roll out crust and place it on a tart pan. Prick with a fork a few times.
2. Preheat the oven to 400° F.
3. In a small bowl, combine 2 tablespoons of the sugar with 1 tablespoon of flour and sprinkle over the dough.
4. Arrange the apple slices on top in overlapping concentric circles.
5. Brush the apples with the melted butter and sprinkle with the remaining 1½ tablespoons of sugar.
6. Refrigerate the unbaked tart until slightly chilled, about 10 minutes.
7. Bake the tart in the center of the oven for 1 hour, or until the apples are tender and golden and the crust is deep golden and cooked through.
8. Brush the apples with the melted preserves and bake another 3 minutes.
9. Let the tart cool slightly before serving.



Quick and Easy Applesauce

By Barb Schrader

Ingredients

- 4 crisp sweet apples
- ¼ cup of water
- ¼ cup of sugar (white or light brown)
- 1 teaspoon of cinnamon

Directions

1. Peel and core the apples, then quarter them for even cooking.
2. Place them in a saucepan with the water, sugar and cinnamon. Bring mixture to a boil.
3. Reduce to medium heat for 15-20 minutes until the apples are tender.
4. Smash with a potato masher for a chunky texture or blend with an immersible blender for a smoother one.
5. Serve hot or cold with a sprinkle of cinnamon on top.

You can freeze in a tight container for up to a year, leave room on top for expansion.

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