

# Baldwin Farms

COME JOIN THE FUN



Volume 1, Issue 3

September, 2011



### Inside this issue:

*Reminder— New Hours* P 2

*Photographer 's Schedule* P 2

*Meet Monty* P 2

*New Activities* P 3

*Fall Products* P 3

*Name the Rabbit* P 3

*Contact Info* P 4

*Recipe Corner* P 4

News

- New Faces
- New Markets
- New Schedule
- We're on the Web!
- Schedule your Family Photos!
- Share our Newsletter!
- Follow us on Facebook!
- Visit Us Soon!

## Fall Harvest Brings New Delights



We suspect our friends and fellow pumpkin-lovers will be especially pleased with the exciting new varieties of pumpkins we are harvesting this fall. Besides our favorite Halloween pumpkins, the new ones will bring out the kid in all of us.

Specialty pumpkins include: Peanut Pumpkin, Speckled Hound Pumpkin, Bat Wings Baby, Acorn Medley, One Too Many Pumpkin, Big Moose, Cinderella, Fairytale, Neck Butternut, Jaradale, Bumpkin, Autumn Buckskin, Speckled Snake Gourds, and Birdhouse Gourds.

The Peanut Pumpkin has a fancy French name of Galeux



D'Eysines which translates prettily as "embroidered with warts from Eysines, a small town in southwest France. Random "peanut" warts bedeck the flesh-colored outer skin. A unique decorative piece, it is also a richly flavored eating pumpkin. It's truly one-of-a-kind in appearance. The sweet, moist orange flesh is yummy for baking and soups.

You will definitely want to sam-



ple Fairytale, another French heirloom variety with a Cinderella shape and unusual buckskin color. It is heavily ridged and scalloped shape. It's also delicious for baking and will store for about three months. So get a good supply for winter.



Kids will love the Cinderella pumpkin, another French heirloom.

It's 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.

Birdhouse gourds can be made into attractive hanging birdhouses or dippers. Try



your artistic hand at painting and decorating them.

These new additions will bring a new dimension to your autumn menu and decorations.

Come share the Lord's bountiful harvest. Celebrate life with us as we love and serve one another."



Sign Up For Our Newsletter

### New to Kelly House

Kelly House, our new building at the farm that we introduced to you in last month's newsletter, will be a hub of activity next week as the showcase for our fall displays of Amish Jams, local honey, fresh apple cider from Evans Orchard, locally grown fall apples and Casey County Amish sorghum, to name a few. We'll also have some lovely postcards for you to send to friends and family.



Keeping to our Kentucky

Proud tradition, Penn's Country Ham, a family owned and operated business located in South-Central Kentucky since 1957, will prepare ham for us. They are cured with the traditional recipe for aged hams Donald's family used to cure hams for themselves and for their general store in Mannsville. Now selling to major chefs in the state, the hams are a yummy treat.

## New Hours to Serve Our Customers



A reminder of our new hours for 2011.

- **Summer Produce**  
12:00-6:00 (closed Sunday) July—Sept while produce lasts
- **Pumpkins & More** 11:00—7:00 (including Sunday) 09-23—10-31
- **Christmas Season** 11:00—6:00 (including Sunday) 11-25—12-22
- **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. While we have added areas for passing, and gravel the road each year, it is still a narrow “farm road.” For this reason, we will strive to close the gates at the appointed time.

The new hours will help us serve you better. We hope you will find them convenient when you come to visit us.

Our field trips are very popular so schedule early. The Instruction Sheet on the website will help you plan for your trip. Call Margery to make your reservation.

Check the website for details on parties and events.

### Our New Market Showcase Kelly House at the Farm



*Due to many requests for “family friendly pictures at the farm,” we arranged a discounted sitting fee with our photographer! (Appointments \$60—Walk-ins \$75) You be able to purchase prints, albums, canvases, posters, storyboards, mugs, Christmas cards and other items at a family-friendly rate or a CD of your prints for future printing. You’ll have a private on-line gallery to view your photos and make choices at your leisure. See a sample portfolios at our [website](#) and at [www.zoratekphoto.smugmug.com/](http://www.zoratekphoto.smugmug.com/).*

**Sat. 10-01**

9:00—12:00  
4:00—7:00

**Sun. 10-09**

9:00—12:00  
4:00—7:00

**Sun. 10-02**

9:00—12:00  
4:00—7:00

**Sat. 10-15**

9:00—12:00  
4:00—7:00

**Sat. 10-08**

9:00—12:00  
4:00—7:00

**Sun. 10-16**

9:00—12:00  
4:00—7:00

Ask us if you need an alternative date. An alternate date will be selected in case of rain.

Call to schedule now!

We’ll notify you when your proofs are ready so you can choose your favorites the on-line gallery. You may want to use them on your Christmas Cards so don’t delay.



Tired of taking your own picture? Tired of high prices? Reserve your spot with our Web Photographer. Visit our [website](#) for more information or call

859-623-6898.

## New Faces at the Farm

Another bright and friendly face has popped up at the farm. You’ll love having Monty around. His warm smile is contagious. He knows a lot about the animals and loves to share with the children. Welcome, Monty!

Monty takes over the duties of Sierra, who decided to return to school. As Margery’s assistant, he’s been busy welcoming customers, painting signs, arranging displays, meeting customers and doing what has to be done to prepare for the fall harvest.

A respiratory therapist by trade, Monty has taken a few months off from his profession to

scratch the artistic side of his personality while reconnecting with nature. He loves feeling the warm sun on his face and attending the happy families as they enjoy the farm. He’s full of ideas to make your visits more fun and educational.

Along with Millie, who handles office duties, Monty looks forward to introducing you to the new activities and products at the farm during the Pumpkin Festival. When you see Monty, make sure you tell him you saw his picture here!



Monty



# New Activities for the Children!

Just sign your names to our framed poster of "Pumpkin Pickers of 2011" when you come to the Festival. and you're part of the family. To makes your visits more memorable, we've added an enlarged corn maze (\$2.00) for more mysterious exploring. Pony rides will be available on weekends (\$3.00), along with a Bouncy Castle (\$5.00) and face painting. We hope you will enjoy these new additions.

We will continue our traditional activities such as climbing Mt. Baldwin, the hay maze, pulling the red wagons

to find their perfect pumpkins, corn hole and, of course, visiting the animals.

You will want to meet all the new pets, Coffee, the Llama, Buttercup, the Jersey milk cow, and her baby Daisy, you will want to meet the three goats, Sam, Nellie Bell and Baby April. Don't forget Pork and Chop, the pigs.

We invite you to choose a name for our third rabbit who joins Peter and Peggy.

You see our Golden Comet Chickens meandering around the coop.

Don't miss the ducks that are always looking for trouble and breadcrumbs.

Red, Co-Co, Blue and Halla are our faithful dogs who think they are part of the staff.

Our kitties lazy around in the sun and benches: Little Hope, Annie, the Calicos and Molly and Max, the black cats.

Come make memories to last a lifetime...create traditions...come join the fun"



Meet Sam



Check out our Baldwin Farm Honey-Apple Salsa, Sorghum, Pickles, Chow-Chow, Apples, Fresh Apple Cider, Local Honey, Apple Butter, Bourbon Pecan Pumpkin Butter, Autumn Chocolate Lollipops, Handmade Scented Candles, Seasonal Hair Bows, Dog Treats and more.....



## Meet Peter and Peggy

Hi! We're the resident Baldwin Farm Bunnies. Our friend (in the middle) needs a name. Join us at the Pumpkin Festival to help decide what the name will be.

Adopt the pace of nature: her secret is patience.  
Ralph Waldo Emerson



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**Margery with Her Pals!**

**We're on the Web! Tell Your Friends! Join Us!**

[www.baldwinfarmsky.com](http://www.baldwinfarmsky.com)

[www.facebook.com/baldwin-farms](http://www.facebook.com/baldwin-farms)

## Recipe Corner Pumpkin Chili

**Did You Know** 1 cup (cooked, boiled, drained, without salt) pumpkin has great nutritional value? Calories, 49; Protein, 2 grams; Carb, 12 grams; Dietary Fiber, 3 grams; Calcium, 37 mg; Iron, 1.4 mg; Magnesium, 22 mg; Potassium, 564 mg; Zinc, 1 mg; Selenium, 50 mg; Vitamin C, 12 mg; Niacin, 1 mg; Folate, 21 mcg, Vitamin A, 26 50 IU, Vitamin E, 3 mg

### Ingredients

#### 8 servings

- 1 medium pumpkin, 4-5 lbs or 2 cups canned pumpkin
- 1 small yellow onion, chopped
- 1 clove garlic, minced
- 1 red bell pepper, cored, diced
- 2 Tbsp. vegetable oil
- 1 lb. lean ground turkey or beef
- 4 cups diced tomatoes
- 2 cups tomato sauce
- 1 cup whole kernel corn
- 2 cups cooked kidney beans
- 1/2 cup diced green chilies, to taste
- 1 Tbsp. chili powder
- 1 tsp. ground cumin
- Salt & pepper

### Preparation

Cut lid in top of pumpkin; set aside; remove seeds and pith; replace lid. Bake at 375° for 20 minutes. Scoop out pumpkin flesh, leaving at least 1/2-inch to hold pumpkin shape. Dice pumpkin and set aside. Preserve pumpkin shell.

In 6-qt. saucepan, sauté onion, garlic & bell pepper in oil 5 minutes or until tender. Add ground meat; cook, stirring until browned. Drain. Add tomatoes, tomato sauce, reserved pumpkin (2 to 3 cups fresh or 2 cups canned), kidney beans, corn, chilies, chili powder, cumin, salt & pepper. Bring to a boil; reduce heat, cover, simmer 30 minutes or to desired consistency. Stir often. Adjust seasoning. Serve from reserved pumpkin shell. Garnish, if desired, with shredded cheese and sour cream. Serve over cooked rice.

Nutritional analysis per serving: Calories 272; Protein, 18 grams; Carbs, 34 grams; Fat, 9 grams; Cholesterol, 45 milligrams; Sodium, 451 milligrams.

To change your email address, share a story or recipe with us, email us at [newsletter@baldwinfarmsky.com](mailto:newsletter@baldwinfarmsky.com).

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