



Maiden Rock Apples
Tasty Experiences with
Country Charm

WI2266 King Lane
Stockholm, WI 54769

Phone: 715-448-3502
Fax: 715-448-4446
www.maidenrockapples.com
Email: herdie@maidenrockapples.com

Orchard Days / Hours of Operation:
Wed - Sun,
10 am - 6 pm, Labor Day weekend - 1st
weekend in December

Driving Directions:
From Hwy 35 (Great River Road) south of
Maiden Rock, take "AA" and follow the paved
road to King Lane.
From Hwy 35 in Stockholm, take "J"
(Spring St) to "E"; left uphill to King Lane

Maiden Rock Winery & Cidery to Open in Early Summer 2008

It's the sun rising over
the Great Lakes, it's the
soil created by the mighty
glacier, it's the pristine
water from the ancient
Inland Sea, it's our warm
Summer days and crisp
Autumn nights. That's
what makes the apples
grown here better than
those grown anywhere else.
It's because they're...

Flavored by
Wisconsin

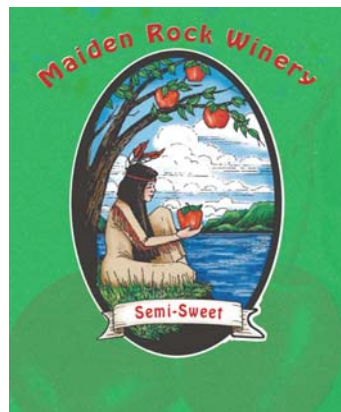


Presenting a unique collection of premium
hard apple ciders and fruit wines, Maiden
Rock Winery & Cidery is moving forward to

open in early summer 2008. Maiden Rock
Winery & Cidery is co-located with Maiden
Rock Apple Orchard. In Stockholm, WI. All
of our hard apple ciders and wines are pro-
duced from fresh local fruit, *Flavored by Wis-
consin.*

Our initial offerings will include classic hard
apple ciders crafted in the farmhouse tradi-
tion of southwestern England — like our
Scrumpy, Somerset Cider, and **Bitter
Love.** New and old combine when we blend
the juices of Honeycrisp and Northern Spy
Apples to produce our **Lake Pepin Semi-
Dry Still Cider.**

Plans are to offer these products through
our winery/cidery tasting room, fine restau-
rants and pubs, local liquor retailers, and the
internet. Wine club memberships will also
be available. However, it is through our tast-
ing room that you will have the greatest
opportunities to enjoy tasty experiences and
leave with fond memories.



*Harvest Apple, a natural
semi-sweet apple table
wine — currently available
through The Good Apple.*

FIRST CLASS
U.S. Postage
PAID
Permit 375
Red Wing, MN

The
Good
Apple



Maiden
Rock
Apples

COUNTRY APPLE

Maiden Rock Apples
Tasty Experiences with
Country Charm

Volume V, Issue I
March 2008

2008 Barn Dance Series Extended—More Banjos, Brats, and BBQ

Dates: 1st Saturday Each Month, April 5—
October 4th
Times: 7 — 10 p.m.
Cost: Adults \$5.00, Children under 12
\$2.50
Location: Maiden Rock Apples
WI2266 King Lane
Stockholm, WI 54769

Maiden Rock Apple Orchard has extended
its 2008 Barn Dance series to run April —
October. All dances are taught and led by a
caller accompanied by a string band playing
traditional old time dance music. Playing on
April 5th will be the **Barn Cats'** Pamela
Longtine, John Heine, Teresa Neby Lind and
Eric Lind, with Tim Jenkins calling. **No ex-
perience necessary!** Join the fun! Enjoy a
tradition of community dancing passed down
from generation to generation. Come alone

or with friends! All ages are welcome —
bring the kids. **Music starts at 7:00 pm!**
Delicious apple brats and barbecue beef
sandwiches as well as other treats are avail-
able for purchase or bring your own picnic!
Eating starts at 6:00 pm! apple brats and



*All dances are taught and led by a caller
accompanied by a string band.*

New Product — Granddaddy's Apple 2-Pepper Chutney



MAIDEN ROCK
APPLES

Granddaddy's
**APPLE
2-PEPPER
CHUTNEY**

Keep Refrigerated
NET WT. 8 oz. (227g)
NO PRESERVATIVES

Maiden Rock Apples
inaugurates its Grand-
daddy's product line
with the introduc-
tion of Granddaddy's
Apple 2-Pepper
Chutney. Made
from all natural in-
gredients, with no
preservatives, this
Granddaddy's product
offers a unique blend
of delicious apples
and hot peppers to
spice up your life. If
you like apples and "hot", you'll love Grand-
daddy's Apple 2-Pepper Chutney! You'll first
experience the robust aroma and enticing

apple flavor; but be not deceived, under-
neath the flavor is a mouth-watering, smol-
dering heat that lingers. You can enjoy
Granddaddy's Apple 2-Pepper Chutney with
Chicken, Fish, Lamb, Quesadillas, Camem-
bert or Other Soft Cheeses, Indian Cuisine,
Barbecue, Grilled Meats, and even Cinna-
mon Ice Cream!

*Tasty experiences with country charm are
what Maiden Rock Apples provides. You can
taste and purchase Granddaddy's Apple 2-
Pepper Chutney at The Good Apple and
Maiden Rock Apples in Stockholm, WI, and
at fine food stores, restaurants, B&B's and
selected farmers markets in Wisconsin and
Minnesota.*

Inside this issue:

<i>Old Time Barn Dance & BBQ</i>	2
<i>Nature Walk / Run for Life</i>	2
<i>Calendar of Coming Attractions</i>	3
<i>Lake Pepin Food, Wine & Cider Festival</i>	4

Special points of interest:

- **August 27** — Maiden
Rock Apples Opens for Fall
Apple Season, Wed — Sun,
10 a.m. — 6 p.m.
- **September 6** — Barn
Dance, 7 — 10 p.m.
- **September 7** — Heir-
loom Tomato Tasting,
12 — 5 p.m..
- **September 27** — Food,
Wine & Cider Festival,
12 — 5 p.m.
- **October 4** — Barn
Dance, 7 — 10 p.m.
- **October 11** — Nature
Walk/Run for Life,
9 a.m. — 12 noon
- **October 11** — Family Fun
Day & Pumpkin Contest,
10 a.m. — 12 noon
- **October 18** — Fields of
Terror, 4 — 10 p.m.



The Good Apple — Fresh Look at an Old Friend

The Good Apple moves into its 9th year looking to continue with the many fine products you have learned to expect as well as expanding our options of Wisconsin foods and wines.



In addition to our current selection of preserves, we are adding fruits you have asked for—such as Gooseberry, bringing back some that we had before—such as the Cinnamon Cider Jelly, and adding some new options—including Apple Pear Chai. As mentioned elsewhere, we now have Granddaddy's Apple 2-Pepper Chutney, made at the orchard; we will also carry a line of Wisconsin-grown heirloom popcorns both in kernel and popped forms. And we continue to expand our list of Wisconsin-made wines and ciders—looking forward to featuring those from Maiden Rock Winery & Cider!

We have made some updates in the store. Our wonderful staff member—Bob Garver—with all his enthusiasm—will be returning to add his great spirit and assist you. And, as always, we would be happy to ship you any products you need.

Stockholm will be alive with blue bikes, flowers and activities this year — we look forward to your visit with us!

Our wonderful staff member—Bob Garver—with all his enthusiasm—will be returning this year to add his great spirit and assist you.

Maiden Rock Apples Produces the No. 1 Overall Rated Apple Cider in Wisconsin



All of our apple ciders are preservative-free and made from the juice of apples grown at our orchard.

The Wisconsin Apple Growers Association sponsored its state-wide Apple Cider Contest, held in March in conjunction with the 2008 Apple Summit at Chula Vista, WI. The Maiden Rock Apples cider was judged the No.1 overall rated cider at this year's contest.

Second place went to perennial winner Vern Gasch, Heritage Orchard, located near Chilton; and third place went to Bill Stone, Brightonwoods Orchard, Burlington, WI.

Last year, our first time to participate in the contest, Maiden Rock Apples placed second.

Apple ciders submitted for the contest are judged by apple growers from around the state of Wisconsin on their Appearance, Color/Clarity, Aroma, Flavor, and Uniqueness.

The 2008 winning cider, dubbed **Northern Spice** by Maiden Rock Apples, is fresh-pressed, unpasteurized, and crafted from a blend of apples especially selected for their complementary flavors. **Northern Spice**, like all of our apple ciders, contains no preservatives and is made from the juice of apples grown at our orchard.

As of this writing, some of our award-winning cider is still available for purchase from Maiden Rock Apples (715-448-3502) and may be picked up at The Good Apple (715-442-9077).



Calendar of Coming Attractions

Dates	Events	Description	Location
April 5	Barn Dance, Brats & BBQ	Barn Cats, with caller Tim Jenkins	Maiden Rock Apples
April 19	Earth Day Celebration	Enhancing the natural environment & building a sustainable society	Red Wing, Winona, MN
May 2 - 4	Garage Sale	100-Mile Garage Sale	All Mississippi Valley Communities
May 3	Barn Dance, Brats & BBQ	Kettle Creek, with caller	Maiden Rock Apples
May 16 - 18	Art Tour	Fresh Art Spring Tour	Pepin, Stockholm, Maiden Rock, WI
June 7	Tour de Pepin	Bicycle & Paddleboat Tour of Lake Pepin	Lake City & Wabasha, MN; Stockholm, WI
June 7	Barn Dance, Brats & BBQ	Rush River Ramblers, with caller	Maiden Rock Apples
July 5	Barn Dance, Brats & BBQ	Kettle Creek, with caller	Maiden Rock Apples
July 19	Art Fair	35th annual Stockholm Art Fair	Stockholm, WI
Aug 2	Barn Dance, Brats & BBQ	Rush River Ramblers, with caller	Maiden Rock Apples
Aug 20 - 26	Zestar! Apples	Sweet, crisp & juicy. Excellent, distinctive taste	Maiden Rock Apples
Aug 27	Apple Season Opening	Orchard open, Weds — Sun, 10 — 6	Maiden Rock Apples
Sept 1	Air Show	Red Wing Airport Commemorative Air Force	Bay City, WI
Sept 6	Barn Dance, Brats & BBQ	Barn Cats, with caller	Maiden Rock Apples
Sept 7	Tomato Tasting	7th Annual Maiden Rock Heirloom Tomato Tasting	Maiden Rock Apples
Sept 13 -14	Heritage Festival	Laura Ingalls Wilder Days	Pepin, WI
Sept 20 - 28	Honeycrisp Apples	Sweet honeyed aromatic flavor; exceptionally crisp-textured, juicy	Maiden Rock Apples
Sept 27	Food, Wine, Cider Tasting	Food, Wine, & Cider festival	Maiden Rock Apples
Sept 27	Art + Fire	Art+Fire08 celebratory burn at the Stockholm village park	Stockholm, WI
Oct 3-5	Art Tour	Fresh Art Fall Tour	Pepin, Stockholm, Maiden Rock, WI
Oct 4	Barn Dance, Brats & BBQ	Mill City Serenaders, with caller	Maiden Rock Apples
Oct 11	Walk / Run	Nature Walk / Run for Life	Maiden Rock Apples
Oct 11	Contest	Pumpkin Painting & Carving Contest	Maiden Rock Apples
Oct 18	Fields of Terror	Haunted Hayride & Corn Maze	Maiden Rock Apples
Dec 6-7	Community Celebration	Stockholm Country Christmas	Stockholm, WI

