



Fall Activity Guide

YOUR MICHIGAN GUIDE TO A FUN FALL SEASON

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MENUS WITH FAST,
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HALLOWEEN

Craft ideas for kids

Halloween is an enjoyable holiday for all, but particularly for children. Kids enjoy the opportunity to channel their whimsy and imagination, whether that involves choosing a clever costume or helping design the theme and scope of home decorations.

Parents, guardians and educators can channel the creativity inspired by Halloween into various craft projects. Crafts can not only keep children busy when the “I’m bored” lamentations inevitably turn up, but crafts also are a way to keep children off of screens. Plus, the items that children create can be used to decorate rooms in the house — helping to curb added expenses on commercial decor.

The following are some Halloween crafts children can make alone or with the help of older siblings and parents.

Jack’s slime

The toothy grins of jack-o’-lanterns can be seen just about everywhere come Halloween, and the bright orange color of pumpkins heralds the start of fall. What better way to say “Halloween is here” than with a craft that can be displayed and also played with? Slime is something that’s always a big hit with kids. Here’s a recipe for slime, courtesy of The Best Ideas for Kids.

- 6 ounces of Elmer’s glue (substituting with another brand of glue may not produce the same results)

- Orange food coloring to create desired hue

- ½ teaspoon of baking soda

- 1½ tablespoons of contact lens solution (one that contains boric acid in the ingredient list, as that is what causes the chemical reaction to form slime)

- Optional: 2 tablespoons of water added to the glue before the baking soda if you desire a stretchier slime

- Black felt or black construction paper, cut into the eyes and mouth of a jack-o’-lantern

- Small mason jar with lid

Decorate the mason jar using a bit of glue to stick the black paper or felt face pieces to the outside of the jar. Mix all the ingredients of the slime in a small bowl and pour into the decorated jar.

Forest spider

Take a trip to a nearby forest or wooded trail and gather up round pinecones that have fallen. Purchase brown pipe cleaners and cut four of the cleaners in half to form eight legs. Glue the legs on the pinecone and attach several small googly eyes and two larger ones to form the eyes of the spider.

Paper roll treat holders

Rather than discarding the tubes inside of paper towel or toilet paper rolls, let kids transform them into monster craft treat holders. They’ll be perfect for party favors or even to give out to neighborhood trick-or-treaters. Cover the bottoms of the rolls with masking tape so treats won’t fall out. Paint the outside of the cardboard rolls and let dry. An alternative is to cover the rolls in colored paper for less messy fun. Then use markers or paper cut-outs to form faces of the monsters. Fill the rolls with treats, then stuff a piece of tissue paper in each top to add even more personality to the creations and hide the treats inside.

Ghostly leaves

Make a truly eco-friendly craft on Halloween, with ghosts made out of leaves, eliminating the need to use extra paper. Paint large leaves with white paint. On the narrow-most point on top of the leaves, paint black eyes and mouths. When completely dry, scatter on a table or sideboard for some scary fun, or use double-sided tape to stick to windows and doors.

Story courtesy of Metro Creative Connection



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Rather than discarding the tubes inside of paper towel or toilet paper rolls, let kids transform them into monster craft treat holders.

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RECREATION

Papa's Pumpkin Patch offers fall fun in mid-Michigan

By Sue Field

For MediaNews Group

Megan Richter couldn't wait another day for an apple cider slush. Richter, a Central Michigan University student, saw a social media post announcing Papa's Pumpkin Patch was open, ready for autumn visitors and stocked with cider from Anderson and Girls Orchard to make the slush.

She and a friend, Logan Everitt, recently made the trip a few miles from campus at the corner of Broomfield and Summerton roads, to get the treat. They weren't alone. Roughly 9,000 people saw the post, among them Jose Contreras, a CMU student from Waterford. "The slushes are amazing," he said. Although Papa's wasn't too crowded over Labor Day weekend when Richter, Contreras, Everitt and others spent time walking the property, as the air gets chillier and autumn sets in, the crowds will arrive for traditional autumn activities.

Richter spent time volunteering at Papa's through the CMU Health Professions College in 2019, before the pandemic, and discovered what Papa's has to offer kids of all ages, and adults. In addition to pumpkins and the apple cider slush Richter craved, Papa's offers fresh home-grown produce, ice cream, doughnuts made on-site, jams, relishes, fall flowers, farm animals, hay rides, a corn maze, mini train rides for children, and plenty of photo opportunities like photo cutout boards that preserve images of trips to the farm, located at 3909 S. Summerton Road.

Papa's, opened in 2000 by Bill Miller Sr., a retired CMU mathematics profes-



PHOTO COURTESY OF PAPA'S PUMPKIN PATCH

A visit to Papa's Pumpkin Patch in Mt. Pleasant is a mid-Michigan must during the fall season.

sor, has put a "new twist on an old tradition" this year, said his son, Bill Miller Jr. Visitors have for many years taken pictures under the "Our Visit to Papa's Pumpkin Patch" sign. Now, there are wooden cutouts that visitors can hold in photos to show the year, visitors' ages, where they

attend college, when they were married and personalized tidbits of information to add to their experience and family histories.

Bill Jr., who runs the business, has been busy gearing up for the season. But once the crowds start to come, he is unceremoniously "kicked out" of the

store by employees.

"Spend the day with me, and you'll know," he said. Plus, "there's a lot of field work to do." Mother Nature has been good this year, Bill Jr. said, noting that the orchard, where pears are ripening, has been very productive.

This year's corn maze is

"small," according to Bill Jr. Every other year, Papa's creates a Michigan corn maze, and during off years, the labyrinth isn't as elaborate; it's too much to do every autumn.

Touted by the Traverse City-based Michigan Agrotourism, Papa's Pumpkin Patch also offers ed-

ucational activities and welcomes school groups. Closed on Mondays, fall hours at Papa's are 11 a.m. to 5 p.m. Tuesdays, Wednesdays and Thursdays, 10 a.m. to 6 p.m. Fridays and Saturdays, and 11 a.m. to 5 p.m. Sundays. Visit their Facebook page for more information.



PHOTOS COURTESY OF PAPA'S PUMPKIN PATCH

A variety of produce and specialty food products are sold during the fall season at Papa's Pumpkin Patch.

You'll find a wide variety of pumpkins at Papa's Pumpkin Patch this season.



Join the tradition and take a picture at our 2022 sign station



Autumn is here!

Come See Us For A Fun Filled Fall

Hayrides

Farm Animals

Corn Maze

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[Facebook.com/papas-pumpkin-patch](https://www.facebook.com/papas-pumpkin-patch)

BEER

Michigan Brewers Guild celebrates 25 years



PHOTO COURTESY OF FACEBOOK/MICHIGAN BREWERS GUILD

Celebrate Michigan Brewers Guild's 25th Anniversary with a commemorative pint glass filled with your favorite beer.

In honor of its 25 Anniversary, the Michigan Brewers Guild has announced the release of its “Great Beer State” documentary, which draws from more than 60 interviews gathered over four years. Building on the work from the 2019 book, “A Rising Tide — The Story of the Michigan Brewers Guild” and Michigan’s “Great Beer State” podcast — which was launched in 2020 — the film was produced by The Beer-vangelist, Fred Bueltmann, author of “A Rising Tide” and co-host of the Guild’s podcast.

“Besides celebrating 25 years, this film shows stark differences between then and now, when it comes to locally brewed beer and its contribution to community culture. From before the Michigan Brewers Guild in the mid-eighties, to the formation of the Guild in 1997 and up until the present day, there has been a cultural transformation,” stated Bueltmann. “The storyline is loosely held, shared through stories and observations from dozens of brewery folks who have been a part of the brewing scene; past, present, and future.”

The documentary premiered at the Michigan Summer Beer Festival in Ypsilanti, and a series of public viewings are being organized across the state at member breweries, Allied Member locations and community friends of Michigan beer. The schedule will be posted on MiBeer.com and shared via the Guild’s Facebook page. This is an essential element in the 25th Anniversary campaign which will culminate in a “Wrap Party” on October 22 following the Detroit Fall Beer Festival at Eastern Market (the actual 25th Anniversary of the Guild).

“The film is a fun and engaging look inside the Michigan beer community,” says Scott Graham, the Guild’s executive director. “After 25 years local beer is truly part of our culture and fabric; it is part of what makes Michigan great.”

It was October 22, 1997 when a surprising collection of 49 people representing 30 operating breweries gathered at a pub in Saginaw to discuss how they could collectively promote Michigan-made beer. A consensus arose out of that meeting that a formal association of Michigan brewers should be organized and on December 3, 1997, the Michigan Brewers Guild was officially formed.

The Michigan Brewers Guild is the network of innovative and passionate brewers that serves as the recognized advocate for the Michigan craft beer industry. The mission of the Guild is to promote and protect the Michigan craft beer industry with an overarching goal to help craft beer acquire 20% of the market by 2025.

Michigan’s thriving brewing industry conservatively contributes more than \$144 million in wages with a total economic contribution of more than \$600 million. In terms of overall number breweries, microbreweries and brewpubs, Michigan ranks No. 6 in the nation — thus supporting its claim as “The Great Beer State.”

For more information about the Michigan Brewers Guild, visit mibeer.com.

Courtesy of Michigan Brewers Guild



PHOTO COURTESY OF NEW HOLLAND BREWING

The mission of the Michigan Brewers Guild is to promote and protect the Michigan craft beer industry with an overarching goal to help craft beer acquire 20% of the market by 2025.

Brown Iron's Annual Oktoberfest!

September 16 - October 2





2022 Oktoberfest Menu

<p>German Cheese Spread \$9 Served with pretzel crisps</p> <p>Berlin Currywurst \$11 A Berlin street food favorite! Grilled currywurst served atop seasoned fries drizzled with curried ketchup & green onions</p> <p>Chicken JagerSchnitzel \$19.5 Crispy chicken cutlets smothered in mushroom gravy. Served with beer braised kraut and warm German potato salad</p> <p>Wurst Platter \$21.5 Locally made German knockwurst & weisswurst. Served with beer braised kraut and warm German potato salad</p> <p>German Roast Chicken \$19.5 Dry rubbed, smoked then roasted to order & topped with German beer butter. Served with beer braised kraut and warm German potato salad</p>	<p>Black Forest Cake \$9.5 Rich dark chocolate cake layered with Chantilly cream and fresh cherry compote, topped with buttercream and adorned with chocolate curls</p> <p>Gingerbread Whoopie Pie \$6.5 Rich with robust flavors of molasses, ginger, cinnamon, nutmeg & cloves, filled with tangy sweet cream cheese filling</p> <p>25+ German Beers On Tap Wear Your Dirndl or Lederhosen and receive a 10% discount German Menu Available all of Oktoberfest</p>
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PROST!

57695 Van Dyke, Washington Township, MI 48094
30955 Woodward Ave. Suite 510 Royal Oak, MI 48073
BrownIron.com

HALLOWEEN

7 HALLOWEEN PARTY POINTERS

Halloween has surged in popularity. It's not uncommon to see decorations in stores as early as mid-July, and Halloween decorating is rivaled only by Christmas.

The National Retail Federation indicates 65% of Americans planned to celebrate Halloween in 2021, and the overall spending for Halloween each year tops \$10 billion. Part of that spending may

include hosting Halloween parties. Whether designed for adults or children, parties can be safer than roaming neighborhoods due to the high propensity for pedestrian accidents that occur on Halloween.

Hosts planning Halloween festivities can derive inspiration and some scary good ideas from these tips.

- Make it a potluck. Hosting a party can get expensive. With inflation driving up prices for just about all household goods, party hosts can offset some costs by asking guests to pitch in on the food and refreshments. Consider making main dishes and having guests bring sides and desserts. Provide beer and wine, but make any hard liquor BYOB.

- Gear decorations around the audience. Adults can stomach some gory decor, but young children may need decorations to be toned down. Pumpkins, candles, dimly lit lights, cleverly placed cobwebs, and other details in black, purple, orange, and silver can set the Halloween scene for all.

- Rely on make-ahead foods.

Halloween parties tend to be open-house events where guests stroll in at their leisure. Chili, soup, stew, or casserole left warming in a slow cooker will fill stomachs and chase away the chills. Finger foods also are easy to display and distribute. With a little ingenuity, regular appetizers can be given a Halloween spin. Turn cheese sticks into creepy fingers



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Hosts planning Halloween festivities can derive inspiration and some scary good ideas from these tips.



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Pumpkins, candles, dimly lit lights, cleverly placed cobwebs, and other details in black, purple, orange, and silver can set the Halloween scene for all.

with pieces of red or green peppers as “nails” on the ends.

- Light a bonfire (or firepit). Bonfires once were traditional ways to celebrate Halloween. Guests can warm up and circle the fire, which creates its own mysterious ambiance.

- Provide some easy costumes. Some guests may not want to come decked out in full costume. Note that costumes are optional on the invitations. Have a basket of easy costume elements at the ready, such as masquerade masks, silly glasses, hats, or clown noses for those who want a small touch of Halloween whimsy.

- Keep themed games at the ready. Treat guests to a few activities while they’re enjoying the party. Break off into teams and give each a roll of toilet paper. The teams

have to create their best “mummies” by wrapping up one of the teammates in each group. Additional party games can include hanging doughnuts from strings and seeing who can eat the fastest with no hands or a horror movie trivia contest.

- Plan rides home. If alcohol will be served at the party, make a plan to get guests home safely, whether driving them yourself or keeping a list of cab companies at the ready. End the party early enough if it is a weeknight and school or work awaits in the morning.

Halloween parties can be great ways to gather and enjoy some scare time together with friends and family.

Story courtesy of Metro Creative Connection



If alcohol will be served at the party, make a plan to get guests home safely.

BEER

‘Hop’ onto the Detroit Brew Trail for great brews, Michigan’s beer history

By Terry Jacoby
For MediaNews Group

Visit Detroit, an independent, nonprofit economic development organization, is the only organization that promotes the metro Detroit regionally, nationally and internationally as a convention, business meeting and tourism destination. Well, let’s all drink to that. To help celebrate, highlight and promote the Detroit area’s legendary and rich beer history — along with its future — Visit Detroit launched a program called the Detroit Brew Trail where participants can check in at more than 30 breweries and distilleries throughout the metro area.

The Brew Trail, which started earlier this year, features four trail sections: Downtown Detroit, as well as Oakland, Wayne and Macomb counties. The more locations participants visit, the more prizes they can earn including stickers, koozies, bottle openers, pint glasses, coasters and more. “The culture of craft brewing and distilling in Oakland, Macomb, and Wayne counties is unrivaled across the country,” said Visit Detroit President and CEO Claude Molinari. “Visit Detroit was excited to put together the Detroit Brew Trail to help visitors and locals better access the incredible array of craft breweries, brew pubs, and distilleries.”

Visit Detroit estimates that more than 1,500 people have participated in the Brew Trail, including beer enthusiasts from 18 states



PHOTO BY EMILY BERGER/VISIT DETROIT

The Detroit Brew Trail is self-guided, so those who utilize can explore the many breweries the region has to offer at their own pace.

outside of Michigan. Looking back, Detroit has a rich beer culture and history of breweries that date to the 1800s and you can still find remnants of that bygone era at many of the city’s craft breweries with several that can be traced back to the Prohibition Era. Looking ahead, Detroit has be-

come a major hub of craft beer in America. More than two dozen breweries have opened in the past few years, and more are on the way.

In downtown, this yeast-hops-malt-and-barley trail leads participants from Midtown to Corktown, downtown and to the De-

troit Riverfront and eventually to the beginning of the Macomb County path of the brew trail. Macomb participating breweries include Brooks Brewing in Shelby, Cap N Cork Brewing Company in Macomb and Copper Hop Brewing Company in downtown Saint Clair Shores.

Oakland County, home to the highest concentration of breweries and pubs in the area, serves up more than 400 different kinds of beer. As a self-guided tour, the Detroit Brew Trail includes popular suburban breweries such as Valentine Distilling in Ferndale, Jolly Pumpkin Restaurant

and Taphouse in Royal Oak, Cadillac Straits in Madison Heights and North Center Brewing Company in Northville. People can sign up at visitdetroit.com/the-detroit-brew-trail-is-here and new breweries or distilleries in the region can sign up to be listed on the trail.



PHOTO BY EMILY BERGER/VISIT DETROIT

The Detroit Brew Trail was created to help visitors and locals better access the incredible array of craft breweries, brew pubs, and distilleries in the metro Detroit area.



PHOTO BY GERARD + BELEVENDER/VISIT DETROIT

Eastern Market Brewing Co. is among the many participating breweries on the Detroit Brew Trail.



PHOTO BY GERARD + BELEVENDER/VISIT DETROIT

The Detroit Brew Trail highlights more than 30 breweries and distilleries throughout the metro area.

HALLOWEEN

A look at the oldest Halloween traditions



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Halloween is full of traditions, many of which have lengthy histories.

As with many celebrations, Halloween is steeped in traditions — many of which can be traced back quite some time. Since Halloween is believed to have originated from Celtic pagan, ancient Roman and early Christian events, its traditions are varied. The following is a deep look at some old traditions associated with Halloween.

Bonfires

Historians trace many traditions of Halloween to a Celtic holiday known as Samhain (pronounced sow-in). The Celts lived 2,000 years ago in parts of what is now Northern France, Great Britain and Ireland.

During Samhain, people believed that the door between the worlds of the living and the dead was blurred. On Samhain, Celts believed the ghosts of the dead returned. Also, Druids made predictions about the future at this time of year. It was customary to build large, sacred bonfires and burn crops and other sacrifices to the Celtic deities. While large bonfires are not typically part of Halloween celebrations today, revelers can light fire pits in their yards that are reminiscent of ancient celebrations.

Trick-or-treating

Christianity spread throughout Celtic regions and blended with other rituals. Pope Gregory III expanded on a holiday Pope Boniface IV established to honor Christian martyrs to include all saints and martyrs. All Saints Day on November 1 commemorates the venerable saints, and All Souls Day on November 2 celebrates loved ones who went on to eternal rest.

All-Hallows Eve (Halloween) was a time to pay homage to the dead. Poor children would go door to door in more affluent neighborhoods offering to say prayers for residents' deceased loved ones in exchange for some food or

money. This was known as "souling," which became the basis for trick-or-treating. Later the tradition became known as "guising" in areas of Scotland, where children would go around in costumes.

Witches

Images of witches riding broomsticks are everywhere come Halloween, and witch costumes remain a standard. Almanac.com indicates that, during the Middle Ages, women who practiced divination were dubbed "witches," from the Anglo-Saxon word "wicce," or "wise one." It was believed the witches could go into a trance-like state, and would do so in front of their fireplaces. Superstitious people believed the witches could fly out of their chimneys on broomsticks and terrorize others with magical deeds.

Bobbing for apples

Bobbing for apples is not quite as popular as it once was, as more people have become concerned about spreading germs. During the Roman festival for Pomona, which occurred around November 1, Pomona, the goddess of fruit and orchards, was celebrated. Romans believed the first person to catch a bobbing apple with his or her teeth would be the first to marry. It also was believed apple peels contained the secrets to true love.

Carving pumpkins

Removing the insides of pumpkins and carving them into funny or fearsome faces may be messy work, but it's tradition on Halloween. Turnips were the material of choice in ancient Ireland, but were replaced by pumpkins when immigrants came to America. The "lanterns" were made with scary faces and lit to frighten away spirits.

Halloween is full of traditions, many of which have lengthy histories.

Story courtesy of Metro Creative Connection



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Images of witches riding broomsticks are everywhere come Halloween, and witch costumes remain a standard.



Many people don't know the history behind the tradition of trick-or-treating on Halloween.

RECREATION

7 fall events not to miss in metro Detroit

By Terry Jacoby
Foe MediaNews Group

For many Michiganders across the state, the fall season means pumpkin patches, harvest festivals and Oktoberfest celebrations. And with close to 400 microbreweries across the state and a rich brewing history in the metro Detroit area, Oktoberfest events and other fall festivals in metro Detroit are sure not to disappoint.

While some fall festivals have already passed this season, here are a few events planned in October worth checking out in southeast Michigan:

Oktoberfest! at Brown Iron Brewhouse in Washington and Royal Oak

SEPT. 17 — OCT. 3

Brown Iron Brewhouse, 57695 Van Dyke Rd, Washington Twp.

Brown Iron Brewhouse, 30955 Woodward Ave. Suite 510, Royal Oak

An authentic German Oktoberfest celebration with delicious German food specials to go along with a variety of German imported beers on tap. Organizers consider the event to be one of the largest Oktoberfest festivals in the state. For more information, visit browniron.com.

Ferndale Fall Festival

OCT. 1

1615 E Lewiston Ave., Ferndale
The Ferndale Fall Festival (formerly known as the Hilton Fall Festival) will take place from 11 a.m. to 3 p.m. on Saturday, Oct. 1, at the Activity Center at Ferndale's Martin Road Park, 1615 E Lewiston Ave. The family-friendly event will offer face painting, pony rides, roller skating, food for sale, hayrides, a photo booth, climbing wall, trick-or-treat trail and more. Items are available while supplies last, and this event will run rain or shine. More information at downtownferndale.com/events.



MEDIANEWS GROUP FILE PHOTO

Be sure to enjoy the delicious eats many fall festivals in Michigan have to offer.

Detroit Harvestfest and Food Truck Rally

OCT 1-2

Dequindre Cut, Detroit

Join the Detroit Riverfront Conservancy for the annual Detroit Harvestfest and Food Truck Rally, which takes place Saturday and Sunday, Oct. 1-2 on Detroit's Dequindre Cut Greenway near the Riverfront. The family-friendly event will have something for everyone, including trick or treating, a free pumpkin patch, inflatables and hands on activities for kids, as well as five stages of musical performances from local artists, a beer and wine garden and more than 60 food trucks from throughout Metro Detroit and beyond. Admission to the event is \$5 per person. Children under 18 years old are admitted free. The Dequindre Cut is located between Orleans Street and St. Aubin Street and runs from Mack Avenue to Atwater Street at the Riverfront. The event will run from Woodbridge Ave to Wilkins on the Dequindre Cut. More information at detroitharvestfest.com.

Stone Wall Pumpkin Festival

OCT. 8

Van Hoosen Farms, 1005 Van Hoosen Rd, Rochester Hills

Presented by Genisys Credit Union, the Stone Wall Pumpkin Festival is the Rochester Hills Museum at Van Hoosen Farm's signature event. Activities include pumpkin bowling, live entertainment, crafts, a Rochester Hills Fire Truck, and more! Guests are invited to carve a pumpkin and place it on the stone walls surrounding the museum property and return in the evening to see all the pumpkins lit up! Scarecrows made by local organizations will also be on display. There will also be food and refreshments available for purchase. More information at rochesterhills.org.

A2 Artoberfest

OCT. 8-9, 2022

Downtown Ann Arbor

A celebration of the arts in downtown Ann Arbor's Fourth Avenue area and into the charming Kerrytown Market. This jury selected show which will feature approximately 100 jury selected fine artists, live entertainment, food trucks, activities, craft beer and cider, and free admission. New this year, fairgoers who are 21 and older will be able to stroll the entire event while enjoying their beverages. For more information, visit facebook.com/a2artoberfest.

Bowers School Farm Fall Festival

OCT. 15-16

Bowers School Farm, 1219 E Square Lake Rd, Bloomfield Hills

Bowers School Farm Fall Festival brings together the most cherished farm activities such as pumpkin picking, wagon rides, animal visits, live music performances, food, straw tower, crafts, games and more to provide a great opportunity for community engagement and relationship building within a family friendly atmosphere. Adults can visit the Beer Garden (and hard cider) sponsored by Friends of Bowers Farm and Griffin Claw. For more information, visit schoolfarm.org/fall-fest.

Michigan Brewers Guild's Detroit Fall Beer Festival

OCT. 22

Eastern Market, Detroit

The Detroit Fall Beer Festival will be held from 1-6 p.m. on Saturday, Oct. 22, with gates opening at noon for a VIP hour for Enthusiast Members. The 13th annual event, presented by the Michigan Brewers Guild, takes place within Detroit's famous Eastern Market and features more than 700 varieties of delicious craft beer along with live music and food. The event is considered one of the largest all-Michigan beer tastings around, and attendees can enjoy food from Detroit area restaurants (available for purchase) and listen to a talented lineup of local musicians while sipping fresh, local beers from Michigan breweries. For more information, visit mibeer.com/Events/detroit-fall-beer-festival.



PHOTO BY CHRIS GRAYHEK

Pumpkin bowling is a popular activity at many fall festivals in Michigan.



PHOTO COURTESY OF METRO CREATIVE CONNECTION

While some fall festivals have already passed this season, here are a few events planned in October worth checking out in southeast Michigan.

HALLOWEEN

Carve out more family time this Halloween



PHOTO COURTESY OF GETTY IMAGES

Shared experiences bring loved ones closer, and Halloween is a perfect time for doing something with the people in your life who matter most.

By the time Halloween rolls around, many families are deep into the hustle and bustle of the school year. The holiday provides a great opportunity to focus on family and spend some quality time together.

Shared experiences bring loved ones closer, and Halloween is a perfect time for doing something with the people in your life who matter most, whether it's your immediate family, college family, friends, siblings or extended family.

These family-friendly activities can help you create some special spooky memories this Halloween with your friends and loved ones:

- Visit local attractions. Many communities offer seasonal events or destinations where you can find all kinds of family fun while enjoying a refreshing autumn afternoon. Some popular examples include corn mazes, pumpkin patches and haunted houses. You might also find other attractions such as hayrides and petting zoos.

- Decorate pumpkins. Design-

ing the perfect jack-o'-lantern or pumpkin creation can be fun for the whole family. Toddlers and younger children can express their creativity through painting, stickers and accessory kits while older children and young adults may find carving kits to be more their style. Consider the options from Pumpkin Masters, which creates new products every year so you can always find something fresh each Halloween. For example, Premium Sticker Patterns make it easy to peel, stick and

carve with pattern transfer sheets while options like Mummy Carving and Decorating Kit or Unicorn Decorating let little creatures in on the fun.

- Go trick-or-treating together. Participating in this age-old tradition as a family can make for a fun evening of joy and laughter. You can also incorporate numerous teachable moments, including reminders about safety around strangers and when crossing the street, practicing manners like please and thank you or tak-

ing turns ringing doorbells with friends or siblings.

- Watch scary movies. Whether you relive your own youth by introducing your kids to the classics or explore more contemporary flicks, gathering the group around the screen for a frighteningly fun movie night can appeal to the whole family. With so many options available, you can easily find something age-appropriate for your little ones — just be sure to add some seasonal snacks to make the night complete.



PHOTO COURTESY OF FAMILY FEATURES

Designing the perfect jack-o'-lantern or pumpkin creation can be fun for the whole family.

Find more ideas to inspire quality time with family this Halloween at pumpkinmasters.com.

Recycle Your Pumpkin

Once the holiday fun is done, you may wonder what to do with your leftover pumpkin (and the insides, too). Consider these ideas:

- Bake the seeds. Whether you eat them yourself or share them

with local wildlife, roasted pumpkin seeds provide a tasty treat. They're delicious with a light coating of olive oil and salt, or you can get creative with seasonings and spices.

- Make slime. The stringy, gooey insides of a pumpkin make for a ghoulish bowl of goopy guts, perfect for Halloween pranks. You can use the pulp in its natural form or

search for recipes that add ingredients like glue, water and baking soda for even more texture.

- Compost it. Pumpkins generate organic waste, so adding them to a compost bin (or burying them) can be quite beneficial for the soil. Either option returns organic matter to the Earth, rather than heaping it into a landfill where it's just adding to accu-

mulating food waste.

- Create a planter. If you save the pieces carved from your jack-o'-lanterns, you can use a toothpick to secure them in place. Then you'll be left with a vessel that's perfect for using as a seasonal planter. Add some mums or other autumn blooms and enjoy them throughout the fall.

- Donate to a nearby farm.

Pumpkins can be a tasty treat for wildlife and livestock. If you don't have animals like bunnies and squirrels to share your pumpkin with in your own backyard, check with area farms to see if they'd like your leftover pumpkins to use as food for the animals.

Story courtesy of Family Features

FOOD & WINE

Tackle tailgate menus with fast, flavorful foods

While they may not strap on helmets and head to the field for kickoff, football fans often feel like they're as much a part of the game as the players themselves. When the team is in the locker room laying out the game plan, scores of fans are fueling up with tantalizing tailgate foods.

In fact, many tailgaters believe food is the most important aspect of the pre-game festivities, and one trendy way to feed your crowd is with small plates, appetizers, samplers and innovative sides that feature a variety of flavors like these ideas from the experts at Aramark.

An easy hack for your next game day meal can be a recipe you prepare at home before heading to the stadium. The toppings are what set these Korean-inspired Sweet and Spicy Bratwurst Subs apart. Just make the crunchy kimchi, bright mango slaw and spicy sesame mayonnaise up to two days ahead of time so grilling the bratwursts is all you need to do before kickoff.

As tailgate grub continues to trend toward easy and quick, Sweet Heat Foil Packets provide another no-mess, single-serve solution. Load up individual packets with shrimp, chicken, andouille sausage and favorite veggies then head to the game and grill on-site for a hot meal to fire up your fellow fans.

Find more game day recipe inspiration by visiting Aramark's Feed Your Potential website, fyp365.com.

Sweet and Spicy Bratwurst Subs

Recipe courtesy of Aramark
Servings: 8
Kimchi:

1 ½ cups green cabbage, cut into thick strips
¼ cup water
4 teaspoons white vinegar

1 tablespoon gochujang paste
2 teaspoons fish sauce
½ teaspoon minced garlic

½ teaspoon minced, peeled ginger root
½ cup daikon radish strips

¼ cup shredded, peeled carrot

¼ cup sliced green onion

Mango Slaw:
2 cups shredded green cabbage

1/3 cup diced mango chunks, thawed from frozen

¼ cup shredded, peeled carrot

¼ cup sliced green onion

¼ cup red bell pepper, cut into thin strips

2 tablespoons chopped fresh cilantro

2 tablespoons minced, peeled ginger root

2 tablespoons white vinegar

½ teaspoon kosher salt

¼ teaspoon minced garlic

Spicy Sesame Mayonnaise:

1/3 cup mayonnaise

1 tablespoon sriracha

1 ½ teaspoons sesame oil

1 ½ teaspoons seasoned rice wine vinegar

8 bratwursts (4 ounces each)

8 hoagie rolls (6 inches), split

To make kimchi: Place cabbage in microwavable bowl. Add water. Cover and microwave on high 2 minutes, or until tender-crisp. Rinse with cold water and drain well.

In large bowl, mix vinegar, gochujang, fish sauce, garlic and ginger. Add steamed cabbage, daikon, carrot and onion; toss to coat. Cover and chill.

To make mango slaw: Mix cabbage, mango, car-

rot, onion, red bell pepper, cilantro, ginger, vinegar, salt and garlic. Cover and chill.

To make spicy sesame mayonnaise: Mix mayonnaise, sriracha, sesame oil and vinegar until well blended. Cover and chill.

Heat grill to medium and lightly oil grill rack. Grill bratwursts 8 minutes, or until internal temperature reaches 155 F.

Spread mayonnaise on rolls. Place grilled bratwurst on rolls and top with kimchi and slaw.

Sweet Heat Foil Packets

Recipe courtesy of Aramark
Servings: 8

½ cup cold butter, diced

1 cup diced yellow onion

1 cup diced, peeled potatoes

1 cup diced, peeled carrots

1 cup diced red bell pepper

2 cups diced skinless, boneless chicken breast

16 extra-large shrimp, peeled, deveined and tails removed

8 teaspoons Cajun seasoning

1 cup diced pineapple

1 cup andouille sausage, cut in half and sliced

8 frozen mini corn cobs, cut in half (16 pieces)

1 cup sliced green onion salt, to taste

pepper, to taste

Heat grill to medium. Place eight 18-by-18-inch squares heavy-duty aluminum foil on work surface.

On half of each foil square, evenly layer butter,

onions, potatoes, carrots, red bell peppers, chicken, shrimp, seasoning, pineapple, sausage, corn cobs and green onions.

Fold foil in half over filling. Fold edges of foil tightly toward filling to seal pack-



PHOTO COURTESY OF ARAMARK/FAMILY FEATURES

As tailgate grub continues to trend toward easy and quick, Sweet Heat Foil Packets provide another no-mess, single-serve solution.

ets.

Place packets on baking sheet.

Grill 15 minutes with lid

closed until chicken and shrimp are cooked through. Season to taste with salt and pepper.

Recipes courtesy of Aramark/Family Features



The toppings are what set these Korean-inspired Sweet and Spicy Bratwurst Subs apart.

PHOTO COURTESY OF ARAMARK/FAMILY FEATURES

RECREATION

Registration now open for shoreline riding season at Silver Lake State Park

Registration is now underway for the first official shoreline riding season at Silver Lake State Park, where horseback riders will have the unique opportunity to ride along the Lake Michigan shoreline.

Located in Mears, Mich., the park encompasses 3,000 acres along more than four miles of the Lake Michigan shoreline. The Michigan Department of Natural Resources has been working hand in hand with the Michigan Horse Council and Equine Trails Subcommittee for the past three years to explore shoreline riding opportunities along Michigan's Great Lakes. A two-week pilot, held last fall at the park, helped the DNR determine that a seasonal riding opportunity was of interest to horseback riders and was feasible.

Registration costs \$10 per horse per day, and 100 slots are available each day. Silver Lake State Park's shoreline horseback riding season will take place Nov. 1–30 annually.

Rules and tips for shoreline rides:

- Reservations open Sept. 1 annually
- A \$10 reservation per horse per day is required in advance and can be made at midnrreservations.com. Only vehicles with a reservation for the current day are permitted to enter the ORV lot

- A valid Recreation Passport required on all vehicles

- Familiarize yourself with the map and what areas you can ride your horse. Follow the signed route through the dunes to the shoreline. Open riding within the ORV area or pe-

destrian area is not allowed

- You must bring your own horse

- Alcohol is prohibited

- The parking lot gates are open from 8 a.m. to 5 p.m. Gates will open every day regardless of conditions and it is the visitor's discretion to enter the dunes

- You must clean up manure in the parking lot; however, a designated manure collection trailer is provided

- Bring your own fork and muck bucket. No manure to be deposited in any dumpster

- No drinking water is available for people or horses. Please plan accordingly

- Vault toilets (or outhouses) are located in the parking lot and in the dunes

- You cannot use tie downs on horses near water

- Be aware that DNR staff may be working in the area and operating 4-wheel drive trucks and tractors during the first two weeks of November

- The dunes are open to hunting, but it is not a frequent occurrence

- There is limited refuse service provided for trash

- The dunes are an ever-changing environment. Drifts and freezing conditions can drastically change the landscape overnight

Visit Michigan.gov/equestrian to find the registration link, learn more about the shoreline riding program and find other horseback riding information.

Story courtesy of Michigan Department of Natural Resources



PHOTO COURTESY OF MICHIGAN DEPARTMENT OF NATURAL RESOURCES

This fall marks the first official shoreline riding season where horseback riders will have the unique opportunity to ride the Lake Michigan shoreline at one of Michigan's most unique state parks.



PHOTO COURTESY OF PURE MICHIGAN

A two-week pilot, held last fall at the park, helped the DNR determine that a seasonal riding opportunity was of interest to horseback riders and was feasible.

FOOD & WINE

Delicious soup perfect for the season

Cooler weather arrives just as prime entertaining season heats up. Those who will be hosting gatherings soon can expand their recipe repertoire to feed guests and keep them satisfied. Borrowing some flavors from the season can make entertaining festive and even more flavorful.

Pumpkins and winter squashes are popular in fall, and their versatility undoubtedly contributes to that popularity. However, when chilly days require something to warm you up from the inside out, nothing can beat a soothing soup. And soup recipes can be altered to easily feed a crowd.

Cooks can step out of their

chicken soup comfort zones and try this recipe for “Roasted Pumpkin Soup With Pumpkin Crisps” from “The Complete Mexican, South American & Caribbean Cookbook” (Metro Books) by Jane Milton, Jenni Fleetwood and Marina Filippeli.

Roasted Pumpkin Soup With Pumpkin Crisps

Serves 6 to 8

3 to 3 ½ pounds pumpkin
6 tablespoons olive oil
2 onions, chopped
3 garlic cloves, chopped
1 3-inch piece of fresh ginger root, grated

1 teaspoon ground coriander
½ teaspoon ground turmeric
Pinch of cayenne pepper
4 cups vegetable stock
Salt and ground black pepper
1 tablespoon sesame seeds
Fresh cilantro leaves, to garnish

For the pumpkin crisps:
Wedge of fresh pumpkin, seeded

½ cup olive oil

1. Preheat the oven to 400 F. Prick the pumpkin around the top several times with a fork. Brush the pumpkin with plenty of the oil and bake for 45 minutes or until tender. Leave until cool enough to handle.

2. Take care when cutting the pumpkin, as there may still be a lot of hot steam inside. When cool enough to handle, scoop out and discard the seeds. Scoop out and chop the flesh.

3. Heat about 4 tablespoons of the remaining oil (you may not have to use all of it) in a large pan and add the onions, garlic and ginger, then cook gently for 4 to 5 minutes. Add the coriander, turmeric, and cayenne, and cook for 2 minutes. Stir in the pumpkin flesh and stock. Bring to a boil, reduce the heat, and simmer for about 20 minutes until tender.

4. Cool the soup slightly, then puree it in a food processor or

blender until smooth. Return the soup to the rinsed out pan and season well.

5. Meanwhile, prepare the pumpkin crisps. Using a swivel-blade potato peeler, pare long thin strips off the wedge of pumpkin. Heat the oil in a small pan and fry the strips in batches for 2 to 3 minutes, until crisp. Drain on paper towels.

6. Reheat the soup and ladle it into bowls. Top with the pumpkin crisps and garnish each portion with sesame seeds and cilantro leaves.

Recipe courtesy of Metro Creative Connection



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Borrowing some flavors from the season can make entertaining festive and even more flavorful.

HALLOWEEN

Tips to carve the perfect jack-o'-lantern

Jack-o'-lanterns are one of many indelible symbols of Halloween. It's hard to pinpoint the precise origins of jack-o'-lanterns, but many historians trace the tradition to 19th century Ireland. In fact, this instantly recognizable staple of Halloween decor actually gets its name from an Irish folktale character

named "Stingy Jack."

Jack-o'-lanterns are ubiquitous in October, but a refresher course on carving one can help those who haven't dusted off their carving skills since last fall.

- Don't carve too early. Though it can be tempting and fun to carve a jack-o'-lantern once the calendar turns to

October, it's unlikely the finished product will make it all the way to October 31. Horticulturists indicate that jack-o'-lanterns have a shelf life of roughly five to 10 days, though an especially cold October could shorten that life expectancy even further. If you want your jack-o'-lantern to greet trick-or-treat-

ers on Halloween, wait to carve it until a few days before the big day.

- Use a dry-erase marker to outline the design. It's easy to make mistakes when carving a jack-o'-lantern, especially if this is your first time using a carving knife since last year. Use a dry-erase marker to trace the design onto



The heat produced by a burning candle can shorten the life expectancy of a jack-o'-lantern. LEDs make a great alternative.

PHOTO COURTESY OF METRO CREATIVE CONNECTION

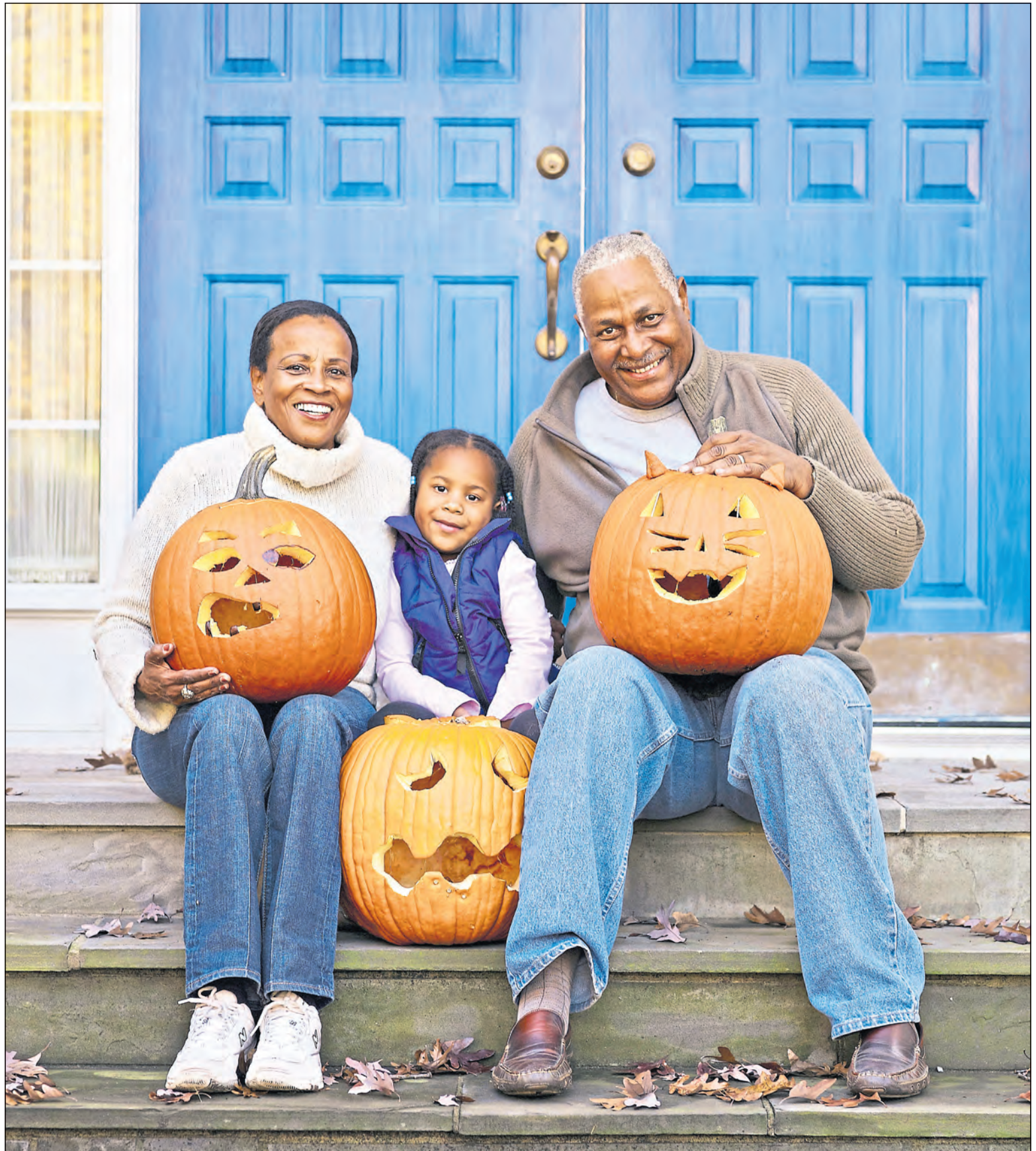
the pumpkin before you make a cut.

- Avoid severing the stem. When many people envision jack-o'-lanterns, the image in their minds is one in which the top of the pumpkin is removed so candles or lights can be effortlessly placed inside. However, the custom pumpkin carving experts at New York-based Maniac Pumpkin Carvers note that removing the top cuts off the vine, which supplies the pumpkin with nutrients and moisture, even after it's been cut. A whole in the back of the pumpkin can provide easy access when placing candles or lights inside, and cutting here won't cut off the nutrient and moisture supply a pumpkin needs to avoid drying out.

- Scoop everything out. The interior of a pumpkin will be loaded with seeds, which can be removed and later roasted to make a savory snack. In addition to removing the seeds, be sure to get all of the pulp out. Pulp left in the pumpkin will soon get moldy and that can shorten the lifespan of the jack-o'-lantern. In addition, when removing the interior, try scraping the front inner wall of the pumpkin thin, which may make it easier to carve.

- Avoid candles when lighting the interior of the jack-o'-lantern. Candles might seem like the most authentic and even spooky way to light the interior of the pumpkin, but the heat produced by a burning candle can shorten the life expectancy of the jack-o'-lantern. An LED light won't give off much heat and will provide ample illumination.

A few simple tips can help Halloween celebrants ensure their jack-o'-lanterns make it all the way to the big day at the end of October.



Story courtesy of Metro Creative Connection

PHOTO COURTESY OF METRO CREATIVE CONNECTION

A few simple tips can help Halloween celebrants ensure their jack-o'-lanterns make it all the way to the big day at the end of October.

SPIRITS

APPLE COCKTAILS

will spice up your season, with or without alcohol

By M. Carrie Allan

Special To *The Washington Post*

When I was a kid, apples seemed to come in only two types: red or green. I came to regard the so-called Red Delicious as Red Bland and Mealys, a fruit to avoid entirely, unless I needed something to throw at the neighborhood bully.

Then at some point Golden Somewhat More Delicious started showing up here and there, and later on Galas, which had a crispness I'd previously only encountered with Granny Smiths, and then over the past decade or so, all of a sudden there were others: Fujis and Pink Ladies and Honeycrisps, wooing me back to apples of warmer skin-tones. Over time, even the commercially available apple juices have diversified — our local grocery store now carries not only that amber shelf-stable juice box version we grew up with, but multiple fresh juices and ciders, some made with single varieties of apple.

This is a huge boon, as crisp, cold fall weather begs for the season's iconic fruit. This past weekend, I whipped up a batch of spiced cider and combined it with bourbon, and drank it hot around a bonfire at a farm with friends, the golden autumn leaves swirling around us. If I'd only had the presence of mind to recruit a college football team to warm up nearby and sprinkle some pumpkin spice into the flames, we might have managed some sort of Autumn Stereotype Singularity and all disappeared in a flash of cinnamon-scented fleece hoodies.

Between the many wonderful alcohols made from apples (applejack, brandy, hard cider and so on), the nonalcoholic juices and ciders and sodas, and the multitude of other liquids that mix



PHOTO BY SCOTT SUCHMAN FOR THE WASHINGTON POST

Spiced cider syrup has many uses, including giving a twist to classic cocktails like this Spiced Cider Old-Fashioned.

beautifully with apple, you could satisfy most every palate this season — from the sweet-toothed to the no-sugars, the teetotalers to the tipplers.

I'm highlighting two recipes here, one big and boozy, one light and crisp, but I wanted to make sure to include nondrinkers: The spiced cider syrup is highly flexible and can as easily flavor a nonalcoholic drink as it does the Old-Fashioned riff here. Try a few ounces mixed with iced tea, a spicy ginger ale, or a sparkling nonalcoholic wine or cider. (It does call for Angostura bitters, which are alcoholic, but they make up a small proportion of the recipe, and the alcohol is further

reduced by the cooking process. However, if even a trace of alcohol is a concern, you can instead add two toasted cinnamon sticks, a half teaspoon each of toasted allspice berries and cloves, and a teaspoon of grated fresh ginger to the cider and brown sugar as it reduces to syrup. Just strain out the solids before bottling.)

The real beauty is the Eve, a gorgeous, lower-ABV drink that Audrey Saunders, founder of the much-missed Pegu Club cocktail bar in New York City and a major force in the cocktail resurgence, made for the bar's opening in 2005.

Having experienced good vermouth through travel in Eu-

rope, Saunders was trying to redeem its reputation in the United States, where the wine was still "viewed as the nasty, disgusting, funky, dust-coated bottle that sat in a dark space in the underbar," Saunders emailed me. "Apples . . . have a fresh, crisp, uplifting smell, and the dry vermouth enhances every aspect of them in an incredibly seamless manner. Unlike a distilled spirit, the vermouth doesn't wrestle or try to compete with their beauty — instead, the vermouth gets behind the apples and pushes its wonderful flavors forward."

I've made the drink several times now, once with Fujis and another with a mix of apples, but

only recently was I able to try it with Saunders's preferred variety, McIntosh, which suddenly showed up at the store. Not only does their flavor work beautifully with the Noilly Prat Extra Dry that Saunders recommends, leaving the skins on the apple imparts a faint, beautiful sunrise blush to the drink, a delicate, complex sip that acts as a wonderful aperitif.

If you plan on hosting a fall dinner party, make it easy on yourself: Bring your guests into the fun and set out the components for them to mix with. You'll be thankful to have one less thing to do as the hungry and thirsty hordes arrive.

- Prep the apple components in advance. The two recipes here can be made well ahead of the Thanksgiving feast, and the Eve must be prepped in advance to give the apples time to infuse. If you put them in to infuse on Sunday, they'll be ready to go by Thursday's meal. You can prep the spiced cider syrup at the same time, storing both in the fridge until service time.

- Meet the ice bucket challenge. You'll want to keep the vermouth and the syrup cold during service, and you'll want a bucket full of ice for people to use in their Old-Fashioneds. If you're just chilling those two bottles, a couple of ice buckets will do just fine, but if you also want to offer ginger ale or iced tea for non-imbibing guests to mix with the cider syrup, you'll want a cooler or guest-accessible fridge nearby to keep those options cold.

- Give them the right tools and glassware. You won't need anything complicated: a cocktail spoon, a jigger for measuring, cocktail and rocks glasses. While you can certainly provide a mixing glass for prepping the Old-Fashioneds, you can also get

away without it: Guests can easily build this drink in a rocks glass. All they'll need to do is add the ice and two ingredients, then stir the drink in the glass to chill and dilute.

- Guide your guests. Cards or bottle labels can tell guests how to use what they find. The Eve won't require much explanation, but you may need to provide an assist for the spiced cider syrup. "For a Spiced Cider Old Fashioned: Fill a rocks glass with ice, then add half an ounce of spiced cider syrup and two ounces of apple brandy. Or, for a nonalcoholic treat, add an ounce of syrup to."

- Garnish with gusto. Offer a range of garnishes, letting everyone — no matter their age or alcohol preferences — get in on the fun. Try sliced lemon wheels, toasted cinnamon sticks and star anise, sprigs of rosemary and sage leaves, or dehydrated apple slices (sold at a number of major retailers, but you can also get them from garnish maker Blue Henry). A slice of apple can be pierced with cloves to garnish an Old-Fashioned, or you can use a cocktail pick to make a few thin slices into an apple fan for the Eve. Fresh apple slices will brown if left out for a while, but you can reduce this by brushing them with lemon juice.

Spiced Cider Old-Fashioned

Active time: 20 minutes; Total time: 20 minutes, plus 2 hours' chilling time

1 serving

Spiced cider syrup has many uses, including giving a twist to this classic cocktail. Use it to add an apple note to spicy ginger ale, lemonade, sparkling wine, or stir a few ounces into club soda and garnish with a sprig of rosemary. Use it to sweeten tea — or even drizzle it over vanilla ice cream and apple pie. The drink itself is a simple riff on an Old-Fashioned; it works with bourbon as well, but keeping it all apple-based makes for a deliciously seasonal sip.

Make Ahead: The syrup needs to be made and chilled at least 2 hours before serving the drink.

Storage Notes: The syrup can be refrigerated for up to 2 weeks.

INGREDIENTS

FOR THE SPICED CIDER



PHOTO BY SCOTT SUCHMAN FOR THE WASHINGTON POST

Eve, an elegant apple-infused aperitif, is a lower-proof drink from Audrey Saunders, founder of the now-shuttered Pegu Club in New York City.

SYRUP

3 cups (720 milliliters) fresh apple cider

1 cup (225 grams) packed light brown sugar

2 teaspoons Angostura bitters

FOR THE DRINK

Small ice cubes for mixing and one large cube for the drink

2 ounces apple brandy or bourbon

½ ounce spiced cider syrup

1 lemon and/or apple wheel, for serving (optional, apple wheels may be pierced with cloves, if preferred)

1 toasted cinnamon stick, for serving (optional)

DIRECTIONS

In a small saucepan set over high heat, combine the cider, sugar and bitters and stir occasionally until the sugar dissolves. Bring to a boil, then reduce the heat to medium and cook, stirring occasionally, until the syrup is reduced by about a third, about 15 minutes. Remove from the heat and let cool completely, then strain into a bottle and refrigerate

until completely cold, about 2 hours. You should get about 2 cups (480 milliliters). Makes enough for at least 30 drinks, or to use in other ways (see headnote).

Place the large ice cube in a rocks class and set aside. Fill a mixing glass with the smaller ice cubes, and add the brandy and the cider syrup. Stir to chill and dilute, about 30 seconds, then strain into the glass and garnish with the lemon or apple and cinnamon stick, if using.

Recipe from columnist M. Carrie Allan.

Eve

Active time: 20 minutes; Total time: 20 minutes, plus 5 days' infusing time

6 servings

This elegant apple-infused aperitif is a lower-proof drink from Audrey Saunders, founder of the now-shuttered Pegu Club in New York City. A mandoline can make short work of the apple slicing. Note that you need several days for the drink to infuse.

Macintosh apples are Saunders's recommendation, and they're great here, adding a faint blush to the wine, but you can substitute other apples — try Fujis, Honeycrisps or another you like. Saunders makes this with a liter of Noilly Prat Extra Dry vermouth and eight apples, but it works with 750 milliliters and six apples. Adjust the volume as your guest list requires.

Make Ahead: The vermouth needs to be infused for 5 days before you plan to serve the drink.

Storage Notes: The vermouth should be refrigerated while infusing. Once fully infused, the vermouth can be refrigerated for up to 2 weeks.

INGREDIENTS

6 Macintosh apples (about 2 pounds), halved, cored and thinly sliced, plus thin quarter-slices for serving

One (750-milliliter) bottle dry vermouth, such as Noilly Prat Extra Dry brand

Apple slices, for serving (optional)

DIRECTIONS

In a quart-size (about 1-liter) jar with a lid, cover the cored, sliced apples with the vermouth, doing the best you can to submerge them in the liquid. Cover with a lid and refrigerate for 5 days, agitating the jar a little each day. (Save the original vermouth bottle.)

When the vermouth is infused, use a fine-mesh sieve to strain it into a bowl, pressing gently on the saturated apple pieces. Transfer the strained vermouth into the original vermouth bottle or your preferred pitcher, and refrigerate until ready to serve. Chill coupes or Nick and Nora glasses in the freezer for at least 10 minutes.

When ready to serve, pour the vermouth into chilled glasses, garnish each with a thin slice of apple, if using, and serve. (You can also set the vermouth out in an ice bucket so that people can serve themselves.)

Adapted from Audrey Sanders, founder of the Pegu Club cocktail bar in New York City.

RECREATION

8 sights to see at fall harvest festivals



Rather than a cargo bed full of corn or apples, harvest festivals tote families around on wagon rides or on hay bale beds towed by tractors.

Just as summertime is synonymous with concerts and carnivals, fall is a prime time for its own opportunities for seasonal entertainment, such as harvest festivals.

Certain features overlap between summer carnivals and fall festivals, but the latter offers some unique offerings as well. The following are some things to expect when fall festival season hits full swing.

1. Seasonal fare

Many fall harvest festivals are built on the foods harvested in the fall for that region. In Wisconsin, that may be cranberries, while in Massachusetts it could be oysters. Apples also turn up in many areas starting in September. For those who can't wait to bite into food picked at the peak of its season, a fall harvest festival can't be beat.

2. Wagon rides

Farms and the tools of the farming trade are part of harvest festivals. Wagons transporting crops are a classic sight, even if they're no longer heavily relied upon on the farm. Rather than a cargo bed full of corn or apples, harvest festi-

vals tote families around on wagon rides or on hay bale beds towed by tractors.

3. Apples galore

Candied and caramel apples and many other apple products feature prominently at many harvest festivals. Apple fritters, apple turnovers, apple pies, fried apples, and others are bound to be sold by vendors, along with traditional fair foods, like funnel cakes.

4. Cider stations

Lemonade stands that are staples of summer give way to hot or cold cider offerings come the fall. Cold ciders are perfect for an unseasonably warm fall day while warm varieties are tailor-made for days when there's a chill in the air.

5. Pumpkin patches

Fall harvest organizers pick and display pumpkins in fields to make it easier for youngsters to find the perfect pumpkin for Halloween carvings. It's a sea of orange this time of year, and things may get more colorful with non-edible gourds in shades of white or yellow.

MEDIANEWS GROUP PHOTOS

Fall offers a host of entertaining festivals geared around the harvest season.



MEDIANEWS GROUP PHOTO

Fall harvest organizers pick and display pumpkins in fields to make it easier for youngsters to find the perfect pumpkin for Halloween carvings.

6. Leaf-peeping opportunities

Some festivals are geared around chances to view the fall foliage that abounds in primarily rural areas. A mountain or forest backdrop adds vibrant color to any event. Coastal areas may set up fall foliage cruises that let guests see the leaves from a new perspective.

7. Corn mazes

Fall festivals set up adjacent to or on farms may have corn mazes for the kids. These mazes may be kept up throughout October and repurposed into haunted mazes for older kids looking to get a scare for Halloween.

8. Wine tastings

Many grape varieties are harvested in the fall, so fall harvest festivals may capitalize on that and invite local vineyards to set up tables providing tastings of their vintages. Vineyards also may host their own fall festivals, featuring sips and snacks with live music.

Fall offers a host of entertaining festivals geared around the harvest season. These festivals are ideal ways for people to see the sights and nibble on seasonal delights along the way.



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Story courtesy of Metro Creative Connection

Fall offers a host of entertaining festivals geared around the harvest season.

RECREATION

Pure Michigan Travel Guide offers memorable travel ideas for fall, winter

The release of the Fall and Winter Travel Guide is a sign that the weather is starting to cool, spectacular fall colors are near, and snow-laden playgrounds are right around the corner. For those looking to start planning their fall and winter getaways, the free 2022 Pure Michigan Fall/Winter Travel Guide is available in print and a digital and universally accessible format, allowing travelers to access the guide from their desktop and mobile devices while on the go. Hard copies of the guide can also be found at the 14 Michigan Department of Transportation Welcome Centers across the state.

"Michigan's tourism industry is an essential part of our growing economy, supporting jobs and small businesses in every region of our beautiful state from the Western UP to Southeast Michigan and every great city, town and village in between," said Governor Gretchen Whitmer. "This year's Fall and Winter Travel Guide is an excellent resource to learn more about Michigan, plan your next vacation, and stay caught up on events across the great state over the coming months. Pure Michigan is a year-round experience, and I can't wait to see how you make it your own!"

This year's Travel Guide is an excellent resource to Pursue Your Pure and learn more about Michigan. The Guide highlights stunning sights to see, exciting places to go and fun activities to experience for visitors and travelers alike. Michigan

has a wealth of opportunities to enjoy throughout the fall season, whether it's taking a fall color tour, visiting one of our dynamic urban city centers, or exploring any number of trails across that state.

"The fall and winter seasons offer exceptional opportunities for travelers to experience Michigan's vibrant outdoors, quaint communities, dynamic urban centers, and spectacular hidden gems across Michigan," said David Lorenz, Vice President of Travel Michigan, part of the Michigan Economic Development Corporation. "The year's Pure Michigan Fall and Winter Travel Guide will give you insights on vacation destination options and seasonal activities, as well as introduce you to some of the vitally important small businesses that dot our state."

This year's fall guide highlights the Kal-Haven Trail prominently on the cover. This 33-mile trail links the city of South Haven to the city of Kalamazoo passing through small towns and points of historical interest. The trail is a favorite 'rail to trail' destination for hikers, bikers, cross-country skiers, and snowmobilers alike.

On this year's winter guide cover, Mount Bohemia in Mohawk is spotlighted. Mount Bohemia, or Bo Ho as it's affectionately known in the ski industry, is home to one of the most unique skiing opportunities in the Midwest. Known primarily for its extreme skiing, Mount Bohemia is a



PHOTO COURTESY OF PURE MICHIGAN

This year's Travel Guide is an excellent resource to learn more about what Michigan has to offer during the fall season.



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Michigan has a wealth of opportunities to enjoy throughout the fall season.

true four-season destination on the shores of Lake Lac La-belle.

In addition to ordering the Fall/Winter Travel Guide on-

line, color tour fans can also sign up to receive a weekly fall color update at michigan.org/fall. The page also features family travel ideas,

brilliant fall color hikes, pet-friendly trails, and fall fishing opportunities, among other travel-inspiring information. Fans can also follow along for

seasonal travel ideas and inspiration or join the conversation on social media channels including Facebook, Instagram, Pinterest and Twitter.

This year's travel guides were printed at Walsworth, in St. Joseph, Mich.

For more information or to order your Fall/Winter Travel

Guide, visit michigan.org/travel-guide.

Story courtesy of Pure Michigan

RECREATION

5 Michigan cider mills, orchards not to miss this season

By **Stephanie Preweda**

For *MediaNews Group*

Once September rolls around and cider mills are hard at work, Michigan really shines with her crisp autumn days, colorful foliage and of course, apples.

What's a fall day in Michigan without biting into that picked-right-from-the-tree apple, having a soft, warm donut that leaves your fingertips slightly cinnamon sugar coated and washing it down with tart apple cider produced at a local cider mill and apple orchard.

Throw in a college football game and that's how to Michigan during the fall season.

Michigan is the third largest apple producer in the US, according to michiganapples.com, with 14.9 million apple trees spanning 34,500 acres.

With 775 family-run orchards dotted across the state, taking a mini day trip to visit your favorite cider mill and apple orchard — or to check out a cider mill you've yet to visit — is a family tradition many Michiganders share.

As the state's largest fruit crop, about 24 million bushels, or 1.008 billion pounds, of apples are grown each year.

With over 2,000 varieties of apple grown in the US, about 16 are grown in Michigan: Braeburn, Cortland, Empire, Evercrisp, Fuji, Gala, Ginger Gold, Golden Delicious, Honeycrisp, IDA Red, Jonagold, Jonathan, McIntosh, Northern Spy, Paula Red, Red Delicious and Rome.

Each variety has their peak picking season and has its specific uses, such as apple cider, applesauce, juicing, baking or simply eating.

In addition to apple

products, Michigan's orchards offer a variety of seasonal fruits and vegetables that allow visitors to roam through the farm and self-pick.

Many of these day-trips to the farm include family favorites such as a self-picking fruits and vegetables, corn maze, farm animal petting area, hayrides, play area for kids and a winery for the adults. For most people, there are two many quality cider mills and orchards across the state to visit every single one. So we've highlighted a handful of Michigan's most popular cider spots to check out this season:

Northern Michigan: Friske's Farm Market

10743 US-31, Ellsworth
Originators Richard and Olga Friske left Germany in 1952 in search of a better life in the states. Landing in Ellsworth, Mich. they started Friske's Orchards.

Passing along the legacy to their kids in 1983, Richard Jr. and Neil became second generation owners and eventually Richard Jr. and his wife Wendy took over the family business.

In 2019, the third generation of Friske's took over the expanded Friske Orchard and Friske Farm Market. In addition to the usual amenities an orchard has to offer, Friske Orchard gives families a chance to stay at one of several AirBNB suites near the farm and campground spots for RVs. They also have a full service cafe which includes woodfired pizza. Hours are from 8 a.m. to 6 p.m. Monday through Thursday; from 8 a.m. to 7 p.m. Friday and Saturday; closed on Sunday. For more information, visit friske.com or call (231) 599-2604.



PHOTOS BY STEPHANIE PREWEDA — FOR MEDIANEWS GROUP

Sitting on 188 acres, Westview Orchards & Winery has been in the family for six generations, since 1813.



Located in southeast Michigan, the Spicer family has six generations of growing fruit under their belt.



PHOTO COURTESY OF LEWIS ADVENTURE FARM & ZOO

Lewis Adventure Farm & Zoo offers nearly 50 different attractions in addition to their cider mill and orchard.

Mid-Michigan: The Fruitful Orchard & Cider Mill

5740 M-61, Gladwin
Founded in 2009 by the Vannest family, The Fruitful Orchard & Cider Mill offers 40 acres of apple, cherry, pear and a variety of grapes. This weekend closed out their annual Fall Harvest Fest, featuring food vendors and a petting zoo for kids. The Fruitful Orchard and Cider Mill also offers homemade hard ciders in their tasting room, Mark-Hearted Cider. Hours are from 8 a.m. to 5:30 p.m. Monday through Saturday; closed Sunday. For more information, visit michiganappleorchard.com or call (989) 426-3971.

Southeast Michigan: Spicer Orchards

10411 Clyde Rd, Fenton
Located in southeast Michigan, the Spicer family has six generations of growing fruit under their belt. Originating near Detroit, the first farm near Grand River and Novi Road hauled fresh produce downtown by horse and wagon. Once I-96 was built the Spicer family purchased a farm in Linden and opened a market, which supplied produce to Novi markets for many years. The Spicer family expanded their business by purchasing a farm in 1967 in Hartland, then opened the second market in 1980. Currently, Spicer Or-

chards has a 10,000 bushel storage, sorting machine, donut shop, bakery, cider mill, winery and sales room. In addition to farming, Spicer Orchards offers a sunflower field available for family photos, a wine and harvest festival, a pumpkin 5K run along with kid's activities such as a corn maze, playground and farm animals. Hours are from 9 a.m. to 7 p.m. Monday through Sunday. For more information, visit spicerorchards.com or call (810) 632-7692.

Southeast Michigan: Westview Orchards & Winery

65075 Van Dyke, Washington Twp.
Sitting on 188 acres,

Westview Orchards & Winery has been in the family for six generations, since 1813. Open during the summer months as well, Westview offers Sunflower Days during sunflower season. Planting over 100,000 sunflowers in their fields, Westview offers special events for family and friends in their sea of gold. Their U-Pick season begins in June and runs through October offering seasonal fruits and flowers. Westview Orchards also offers corporate and birthday party packages including an event coordinator and offers field trip opportunities for schools. Hours are from 8 a.m. to 6



STEPHANIE PREWEDA — FOR MEDIANEWS GROUP

Many Michigan orchards offer fall staples such as caramel apples, raw, locally made honey, and other fall farm products for sale.

p.m. Monday through Sunday. For more information, visit westvieworchards.com or call (586) 752-3123.

West Michigan: Lewis Adventure Farm & Zoo

4180 M-20, New Era
Lewis Adventure Farm & Zoo was founded in the 1970s by Winston and Alice Lewis and Gary and Brenda Lewis. After being closed for several years, current owners Scott and Cindy Lewis reopened the family business in 2003. Today, the fifth generation family farm operates on 700 acres near Silver Lake Sand Dunes and Lake Michigan. While maintaining fruit orchards is a priority, Cindy

saw to the Lewis petting zoo after Scott built their first barn. Baby goats were the first to arrive followed by a miniature donkey, miniature horse, alpaca, zebras, baby camel, wallabies and a variety of birds including peacocks, ducks, chickens and pheasants. In addition to the animals, Lewis Adventure Farm offers a wide variety of kid's activities including a bird aviary, barrel train ride, observation bee-hive, skee ball, carousel, pedal carts and more. Hours are from 9 a.m. to 6 p.m. Monday through Saturday; closed on Sunday. For more information, go to visitlewisfarms.com or call (231) 861-5730.

RECREATION

10 easy hiking trails near metro Detroit perfect for fall



PHOTO COURTESY OF METRO CREATIVE CONNECTION

Despite what you may think, you don't have to travel far in metro Detroit to find dense, peaceful forest trails perfect for fall.

By Jenny Sherman

jsherman@medianewsgroup.com

There's no better time than fall in Michigan to explore our abundant forests, state parks and trails. And with more than 2,300 parks in southeast Michigan — connected by more than 400 miles of trails and greenways — there are plenty of natural areas to explore.

Whether looking for an easy walk through the woods to enjoy the fall colors, or seeking out something a little more challenging, many local parks and nature preserves have trail systems that

appeal to all experience levels. Here are a few spots in metro Detroit's backyard not to miss this season:

Belle Isle Lighthouse and Blue Heron Lagoon Trail

Belle Isle Park, 99 Pleasure Drive, Detroit

Distance: 2.1-mile loop

Located at the eastern end of Belle Isle Park on the Detroit River, this 2.1-mile trail loops around the Blue Heron Lagoon, a serene lake located within Belle Isle Park. In addition to great views of the river, lagoon and

Canada, hikers can also catch a glimpse of the historic William Livingstone Memorial Lighthouse — the world's only all-marble lighthouse — designed by legendary Detroit architect Albert Kahn.

Carpenter Lake Nature Preserve Loop

10 Mile Road, east of Inkster, Southfield

Distance: 1.3-mile loop

A great spot for kids and families, Carpenter Lake Nature Preserve features 42 acres of woodlands, forested wetlands and na-

tive meadows overlooking the beautiful five-acre Carpenter Lake. While the trails here are short in length (roughly a one-mile loop with options for short-cuts and alternate routes), it provides a sense of peace and calm that hikers often can only find in larger, more remote forestlands. The park is also a popular spot for fishermen, with easily-accessible fishing and viewing platforms around the lake. At the trailhead you will find one of the more unique features at the Preserve — and a favorite among children — an enormous "rock park" where kids and adults can climb

atop enormous boulders.

Holland Ponds to Yates Cider Mill Trail

Holland Ponds Park, 50385 Ryan Road, Shelby Township

Distance: 3.5-mile loop

What could be more fall than a walk through the woods capped off with a visit to the cider mill? This 3.5-mile loop trail begins in Holland Ponds Park in Shelby Township and follows along the Clinton River to Yates Cider Mill in Rochester. The marshland and woods on this scenic, dog-friendly trail is home to a vari-

ety of wildlife, including deer, fox, blue heron, rabbits, turtles, frogs, muskrat and more. A unique sight you might find on this trail are the remains of an old building foundation, possibly from an earlier farm or outbuilding, visible near the 22 mile road entrance of the park. On the return back to Holland Ponds Park from Yates Cider Mill, trail visitors will loop to the north into Chief Gene Shepherd Park before passing several scenic ponds on the way back to the trailhead.

Humbug Marsh Trail, Detroit River International Wildlife Refuge

5437 West Jefferson Avenue, Trenton

Distance: 0.5 to 2.5 miles

Located along the western shoreline of Lake Erie and the Detroit River straddling the Downriver communities of Trenton and Gibraltar, this set of easy trails inside the Detroit International Wildlife Refuge offers beautiful views of the lower Detroit River, Lake Erie and Humbug Island — a small off-shore island located within the boundaries of the marsh. Habitats at the refuge, classified as a place of “importance to threatened, endangered, and vulnerable species,” supports more than 300 species of birds including 30 species of waterfowl, 23 species of raptors and 31 species of shorebirds, and is the only refuge of its kind in North America.

There are two trails in the Humbug Marsh Unit of the refuge, the 1.56-mile Green Trail and the Orange Trail, just under 0.5-mile. Visitors will find waterfront views, diverse wetlands and a variety of wildlife on both trails, with the longer Green Trail featuring an old-growth forest of oak trees more 300 years old. An education shelter is located midway through the Orange Trail, which is a popular destination for



PHOTO BY TINA SHAW/U.S. FISH & WILDLIFE SERVICE

There are two trails in the Humbug Marsh Unit of the refuge, the 1.56-mile Green Trail and the Orange Trail, just under 0.5-mile.

local school groups. These trails are not open to biking or horseback riding.

Huron-Clinton Metroparks

Southeast Michigan
Distance: Varied

Though not a specific trail, southeast Michigan's network of Metroparks deserves a mention, featuring hundreds of miles of trails — including more than 55 miles of paved hiking and biking trails — with nearly 24,000 acres of woods, water and recreational facilities across 13 individual properties. Considered one of the nation's premier regional park systems, Huron-Clinton Metroparks are primarily located along the Huron and Clinton rivers, representing a “green belt” encompassing the metro Detroit area. Millions of people visit the Metroparks each year to enjoy hiking, fishing, swimming, boating, biking, disc golf, cross country skiing,

sledding and snowshoeing, as well as to participate in the variety of outdoor programs, educational and other special events offered at the parks. The Metroparks also operate seven regulation golf courses and a par three course. All Metroparks are open year-round. A Metroparks pass (daily or annual) is required to enter. For more information about individual parks, visit metroparks.com.

Nichols Arboretum Loop Trail

1800 N. Dixboro Road, Ann Arbor

Distance: 2.7-mile loop

There are nearly 3.5 miles of trails crisscrossing through Ann Arbor's Nichols Arboretum, better known as “the Arb,” connecting all three of its entrances: at Nichols Drive, Geddes Road and Washington Heights. Located near the University of Michigan Hospital in the city's downtown, the Arboretum

is jointly owned by the City of Ann Arbor and the University of Michigan as a resource for the entire community. The main loop trail weaves through rich landscapes, broad valleys, prairies, and lush gardens providing beautiful panoramic views along the Huron River. One thing to note here: Because trails in the Arb cover diverse terrain there are a variety of grades, some steep, for example, going down to the river or up from the river to the Washington Heights or Geddes Road entrances. For more information about Nichols Arboretum, visit mbgna.umich.edu/nichols-arboretum.

Pond Trail Loop at Maybury State Park

20145 Beck Road, Northville

Distance: 1-mile loop

This easy to moderate trail leading around a scenic pond inside Maybury State Park can be explored

on foot, bicycle and horseback, as well as cross-country skis during the winter. The one-mile trail around the pond features rolling hills and dense forests, with options to extend your hike into the park's six miles of paved and dirt trails. Maybury State Park requires the Michigan Recreation Passport for vehicle entry.

Paint Creek Trail

4480 Orion Road, Rochester

Distance: 8.9 miles

Michigan's first non-motorized rail trail — converted in 1983 from the previously abandoned Penn Central Railroad — Paint Creek Trail runs along Paint Creek from the City of Rochester north through Rochester Hills, Oakland Township, Orion Township and Lake Orion. The 8-foot-wide all-season trail attracts around 100,000 visitors annually, weaving through fields, dense forest and marshlands, including over 12 restored railway

bridges. The trail is owned and managed by the Paint Creek Trailways Commission, and is open to the public year-round. More information at paintcreektrail.org.

Tenhave Woods Nature Trail

Quickstad Park, Normandy Rd. & Lexington Blvd., Royal Oak

Distance: 0.7-mile loop

Situated inside Royal Oak's Quickstad Park, this serene wooded trail consists of 22 fenced-in acres of heritage forest area, with an abundance of long-standing beech, maple and hickory trees. While this beginner-friendly trail is on the shorter side, you can extend it with different loops throughout Tenhave Woods. You must pass through a turnstile to enter the trail, and no dogs are allowed.

West Bloomfield Woods Nature Trail

4655 Arrowhead Rd, West Bloomfield

Distance: 2.2-mile loop

A great spot for viewing a variety of birds, white-tail deer and other wildlife, West Bloomfield Woods Nature Preserve is located south of Pontiac Trail in the middle of the township, along the West Bloomfield Trail. The 162-acre preserve was the first in Michigan to receive recognition as an Urban Wildlife Sanctuary from the National Institute for Urban Wildlife, with over 100 species of bird frequenting the area along with red fox, coyote, weasel, mink and salamanders. The mostly gravel trail is typically at least six-foot-wide with a level grade and a few steeper sections. In the summer the trail is brimming with wildflowers, with carpets of white trillium and yellow trout lilies thriving under mature oak and hickory trees.

For more information about hiking trails in Michigan, visit michigan.org.

FOOD & WINE

Impress guests at your next fall gathering with Mongers' Provisions

By Susan Thwing
For MediaNews Group

As temperatures begin to drop to “light jacket” weather, friends and family gatherings move to sports tailgating, picnics and dinner parties in the cooler weather. And that calls for delicious food.

Stop one? Mongers' Provisions, self-proclaimed “culinary outfitters for fine cheeses, chocolates and charcuterie.” With locations in Detroit and Berkley, Provisions also sells wine and beer along with numerous specialty foods.

Mongers' Provisions is owned by childhood friends — growing up in West Bloomfield — William Werner and Zach Berg. After graduation, the pair went on to individual endeavors. Berg obtained a hospitality management degree from Michigan State University and a culinary degree from the Culinary Institute of America in Napa, Calif. He worked in specialty shops and restaurants including Zingerman's Deli in Ann Arbor. Werner went in another direction, receiving a degree in geology from the University of Michigan, and then doing environmental consulting work in the San Francisco Bay Area.

Eventually regrouping in Michigan, Werner and Berg — who consider themselves fun, food nerds — observed that Detroit was lacking in specialty food markets.

“We noticed there really wasn't a specialty store in Metro Detroit, and we felt we needed to build it,” said Berg. So in 2017, Mongers' Provisions opened. “We



PHOTOS COURTESY OF MONGERS' PROVISIONS

For those looking to wow guests at their next dinner party, consider taking a class on “How to Build a Cheese Board” at Mongers' Provisions Oct. 23.



Mongers' Provisions, with locations in Detroit and Berkley, are self-proclaimed “culinary outfitters for fine cheeses, chocolates and charcuterie.”



Mongers' Provisions sells wine and beer along with numerous specialty foods.

wanted to be the place that if you love food, good interesting food, we're the place for you to shop."

The owners want to make food a community endeavor, with a mission to "cultivate our community, the people around us and our knowledge of our craft" according to their mission, which continues with a goal to help customers make connections "Food can be a medium to bridge divides of culture, time, language and even ideology. We seek to strengthen connections between friends, and build connections to places and people near and far. We do this through sharing experiences face to face or sharing the story and essence of places distant."

Bringing those stories and cultures together in a tasty manner includes the store's focus on charcuterie — both pre-made charcuterie boards and select items, from meats to cheeses and more — to make your own. Customers can browse selections of bacon, bresaola, prosciutto, pepperoni and a large variety of high quality meats.

In addition, the store carries cheeses from all over the United States and Europe with an emphasis on small producers making exceptional products. (As a side note, in 2014, Berg placed second in the Cheesemonger Invitational competition in San Francisco.)

Then to end the delicious noshing on a sweet note, chocolates from makers across the globe can be found.

For those customers wondering how to make an admiration-inspiring charcuterie board, Mongers' is hosting a "How to Build a Cheese Board" class on October 23. Both virtual and in-person classes are offered on a regular basis. A full schedule can be found on the store's website: mongersprovisions.com.

Not interested in charcuterie but love the varied selection of food? Lunch boxes, deli trays for sandwich making, teas, coffees and more are available. In addition, many non-pork meats, such as smoked duck breasts, are on the menu.

The staff also offers recipes for everything from Shrimp Puttanesca to Beet and Goat Cheese Salad to Gouda and Cheddar recipes on the Mongers' website.

Mongers' Provision's is located at 3127 12 Mile Rd. in Berkley, and at 5250 Cass Ave. in Detroit. For hours and more information, visit mongersprovisions.com.



PHOTO COURTESY OF MONGERS' PROVISIONS

Mongers carries cheeses from all over the United States and Europe with an emphasis on small producers making exceptional products.

FOOD & WINE

Sage Creek Winery's unique vino draws fans to Memphis



PHOTO BY SUSAN THWING — FOR MEDIANEWS GROUP

Sage Creek Winery, located in Memphis, Mich., is a Veteran Owned & Operated company, with a focus on producing unconventional wines in small batches.

By Susan Thwing
For MediaNews Group

Stargazer...Super Vixen... Three Italian Stallions. Movie titles? Nope, those are just a few of the fun and delicious wines visitors can choose from at the veteran-owned and operated Sage Creek Winery in Memphis, Mich.

Owners and brothers Jeff Dausey and Mike Dausey, along with Vince Hutchins, are dedicated winemakers, focused on producing unconventional wines in small batches. Those wines include Sage Creek's Enchanted Wine Series — glitter wines that are hugely popular with customers for both their taste and magical glittery appearance.

"We traditionally make four different versions of the glitter wines in each Enchanted series and produce about 1,000 gallons of the wine each time. It always sells out quickly," Jeff Dausey said. "We're preparing

our fall enchanted series, which will include Black Magic, a blackberry based wine."

Dausey said the fall line up will also feature Pumpkin Smasher, an apple-based wine and a caramel apple wine. Other highlights will include hot wines — perfect to sip by the winery's beautiful fire placed nestled in the wood-lined interior in the front of the building. The physical ambience of the building is enhanced by warm decor, an outside patio area, and a recently installed waterfall surrounded by cozy seating.

"The main patio with the fireplace will be open all winter," Jeff said. "We keep it a cozy 72 degrees throughout the year."

While Sage Creek does not serve food, they share an open patio space with neighbor Doghouse Tavern and also regularly host a variety of food trucks each weekend.

Located at 35050 Bor-



PHOTO COURTESY OF SAGE CREEK WINERY

Sage Creek's glitter wines are hugely popular with customers for both their taste and magical glittery appearance.

dman Road, the unique winery won “Best Wine Shop” in WDIV’s Vote 4 The Best Contest in 2019. Over the years, Sage Creek has developed an extensive fan base ready to explore an adventure in wines. To get these unusual flavors Sage Creek owners import grapes from all over the country, then ferment them into wine in their facility with batches usually taking four to five weeks. They create staples for wine drinkers who come in for favorite flavors, but also mix it up with new flavors each season.

Vince — a 20-year Army veteran — originally began the winery. Jeff, also a 20-year Air Force veteran, came on in 2019 drawing from his culinary training to serve as the primary winemaker. Mike, a four-year Navy veteran who served in Desert Storm, came on board to serve as business consultant and operations manager. A core to

their business is to not just focus on personal success, but also give back to the community with charitable events to benefit organizations like Vets Returning Home or A Rejoyceful Animal Rescue.

This fall, on Oct. 16, Sage Creek will host a dog adoption event with Clinton Township-based A Rejoyceful Animal Rescue. The winery will host rescue dogs for possible adoption. Country Smokehouse, a popular BBQ grocery and restaurant in Almont, will bring a food truck. The event will also include live music.

Sage Creek is open Wednesday through Sunday, with indoor and outdoor seating available. Wine tastings include a Mini Tasting for \$6 (four 1 oz. pours of your choice) or a flight for \$12 (four 2 oz. pours of your choice.)

For more information about Sage Creek Winery, visit sagecreekmi.com.



PHOTO COURTESY OF SAGE CREEK WINERY

Sage Creek traditionally makes four different versions of “glitter wine” in each of their Enchanted wine series.

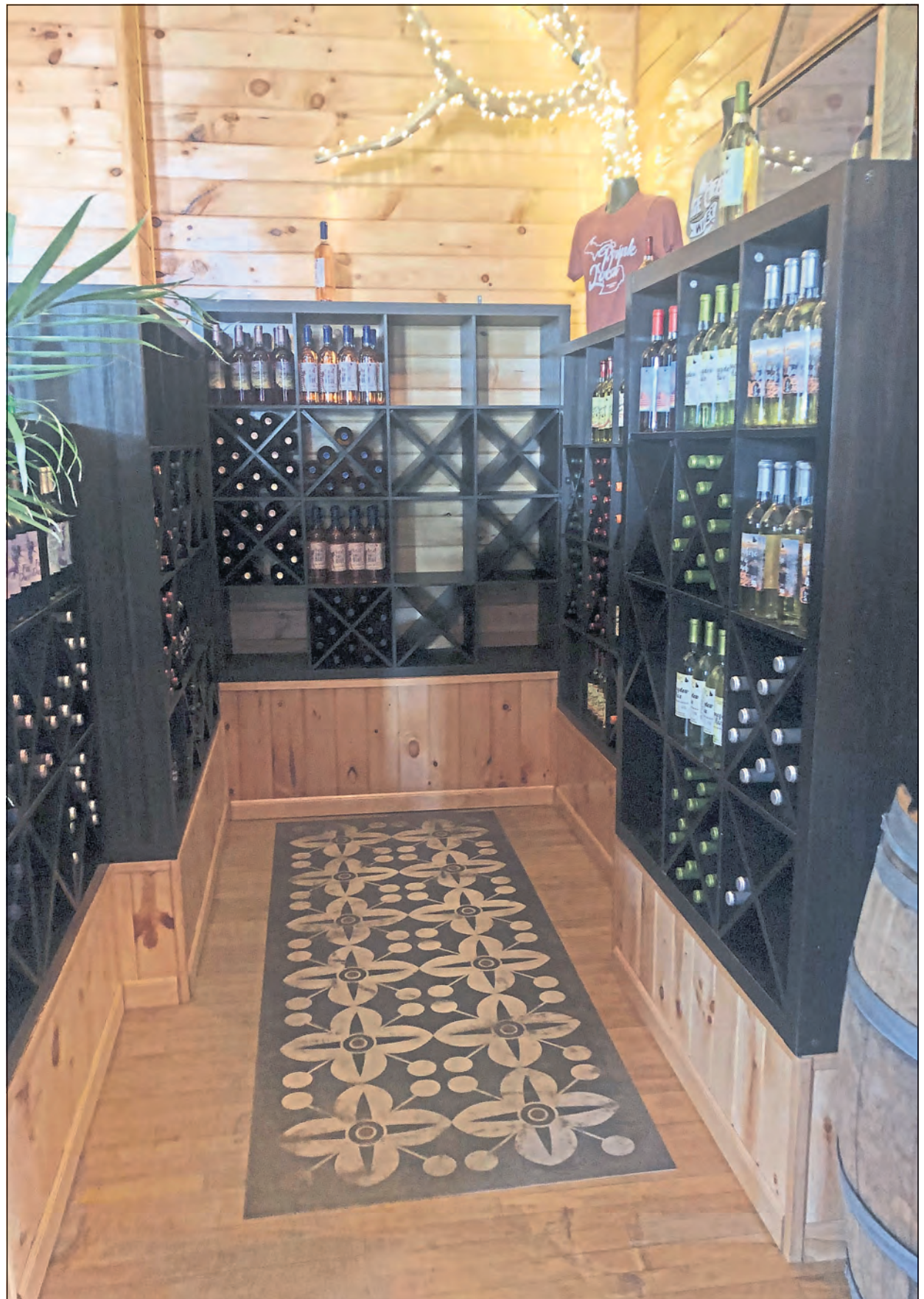


PHOTO BY SUSAN THWING — FOR MEDIANEWS GROUP

Sage Creek Winery has grown an extensive fan base of their unique products over the years.

BEER

Expect the 'Unexpected' at Oak Park's first craft brewery

By Terry Jacoby
For MediaNews Group

The obvious question for visitors of Oak Park's first craft brewery was perfectly placed on a tee, and owner Edward Stencel hit it out of the (Oak) Park.

"You can expect the unexpected," says Stencel of Unexpected Craft Brewing Company. "Right now we have a beer called 'As Blue as Michigan,' made with blue spirulina which has many health benefits so you can have a beer and something healthy at the same time."

Now that is unexpected.

UCBC is located on the corner of Gardner Street and 11 Mile Road in a newly renovated 7,500-square-foot space that is both open and inviting with a warm ambiance.

"The city has been fantastic to work with and we were the first business to buy into the new development area here and it's really taking off," Stencel said. "It's a nice little area that is close to a lot of neighborhoods and communities that is easy to get to with plenty of free parking."

Before opening Unexpected Craft Brewing in October 2021, Stencel was co-founder and co-owner of the popular River Rouge Brewing Company in Royal Oak with his wife, Martha, later having to shut the location down due to reasons related to the COVID-19 pandemic. The couple purchased the Oak Park facility in 2018, where they relocated their Royal Oak operation with a brand new name.

"We made the name UCBC because we didn't want to confuse people with two River Rouge Brewing Companies not located in River Rouge," Stencel said. "When we opened in Royal



PHOTOS BY TERRY JACOBY — FOR MEDIANEWS GROUP

Edward Stencel, owner and head brewer at Unexpected Craft Brewing Co. in Oak Park, says to "expect the unexpected" at the city's first craft brewery.



UCBC is located on the corner of Gardner Street and 11 Mile Road in a newly renovated 7,500-square-foot space that is both open and inviting with a warm ambiance.

Oak, people were confused about the name thinking we were located Downriver."

Stencel, who was born in Michigan, raised in Texas, Missouri and Michigan, graduated high school in Livonia and has lived all over the world; spent a career in the movie business, working as a cinematographer on movies, TV shows,

documentaries and commercials.

"The name 'Unexpected' also is because I worked 20 years in the film industry and never expected to have a career in owning a brewery," he said. "In fact, I moved back here because of the film incentives and when that dried up I got more into the beer industry.

I've always been passionate about beer and started working for a small brewery in San Diego and now here we are."

Since purchasing the building in 2018, Stencel and his wife made several renovations, with help from family and friends, to get it ready for opening. As an extension of River



UCBC brews all the beer they sell, and is also in the process of adding wine, cider and meads to their eclectic menu.

Rouge Brewing, many still on the UCBC menu, including the extremely popular Peanut Butter Chocolate Stout. Stencel serves as head brewer (master brewer) at UCBC, and brews all of the beers with Assistant Brewer Justin Smith.

Unexpected Craft Brewing, which has 30 beers on tap, recently procured a Small Wine Makers License and are currently fermenting four types of wine that will pour onto the menu

this month — along with some ciders.

"We really have an eclectic menu," Stencel says. "I have pilsners, lagers, Belgian beers, IPAs, an Irish lager. I try to do things that are unusual. I don't restrict myself on styles. So expect the unexpected."

Unexpected Craft Brewing Company is located at 14401 West 11 Mile Rd., Oak Park. For more information, including hours, latest events and what's on tap, visit unexpectedcraft.com.

SPIRITS

Enjoy a cocktail at these 5 metro Detroit distilleries this fall

By Terry Jacoby
For MediaNews Group

Michigan is well-known for its booming craft beer and wine industries, but not as many people may know about Michigan-made spirits gaining acclaim across the state.

From vodka and gin to whiskey and brandy, Michigan's spirit offerings are as diverse as the distilleries that produce them, with many of the state's established wineries and breweries moving into the spirits market.

Here are a few craft distilleries not to miss in southeast Michigan:

HARSENS ISLAND DISTILLERY

3066 South Channel Dr., Harsens Island
(734) 589-5200
thehidistillery.com

WHY: Harsens Island Distillery produces small batch handcrafted whiskeys, bourbons, gins, rums, and vodkas as well as a variety of wines. Building on tradition of distilling in boathouses, founders Mike and Joe use unique distillation methods and barrel aging techniques to pay tribute to the history of Harsens Island and its role during the Prohibition era, when the Island — located near the mouth of the St. Clair River in Lake St. Clair — became a hideaway for many distillers and rum runners.

TRY: The Tashmoo-jito (The HI Rum, lime wedges, mint leaves, simple syrup, club soda), The Sidewheeler (The HI Vodka, cran-raspberry juice, lemon juice, Michigan cherry) or the Bean-Shooter shot (The HI Gin, The HI Whiskey, orange juice, lemon juice).

TWO JAMES SPIRITS

2445 Michigan Ave., Detroit
(313) 964-4800
twojames.com

WHY: Located in the heart of Corktown, Two James Spirits is proud to be the first licensed distillery in the City of Detroit since prohibition. Their passion lies in creating small, handcrafted batches of premium spirit, using locally sourced ingredients that highlight Michigan's agricultural abundance



PHOTO COURTESY OF MOTOR CITY GAS

Rich and Tonya Lockwood of Royal Oak started their Motor City Gas whiskey distillery on Fourth Street in 2015 and have racked up a number of state and national recognition awards. As their business and product offerings have grown they recently bought a farm in Ann Arbor to grow a variety of organic heirloom grains for whiskey production.

and more importantly, the people and City of Detroit.

TRY: They rotate four menus a year coinciding with the changing seasons. Try the Painkiller (Doctor Bird Rum, Pineapple, Orange, Coconut Cream, Nutmeg) or the Grounds For Divorce (Dos James Mezcal Joven, Catcher's Rye, Brandied Cherry Juice, Smoked Chili Bitters) or the Nain Rouge Absinthe Verte.

WEISS DISTILLING COMPANY

34 E 14 Mile Rd., Clawson
(929) 484-3932
thewdc.com

WHY: Old World hospitality remains at the heart of the culture at Weiss Distilling Co., in Clawson. The Weiss story began in the mountains of Slovakia, where the family once made spirits from stills they built themselves. Those ancient traditions, a

proud immigrant work ethic, and a commitment to doing business with the utmost integrity inform everything they do today.

TRY: The Lazy Daisy (vodka, raspberry, citric acid, chamomile) or the Bull & Rose (gin, rose amaro, orange liqueur, salt).

MOTOR CITY GAS WHISKEY DISTILLERY

325 E 4th St., Royal Oak
(248) 599-1427
motorcitygas.com

WHY: A family-owned farm distillery, Motor City Gas is Royal Oak's first liquor distillery since prohibition, manufacturing a constant revolving variety of hand crafted whiskies from grain to bottle. A fusion of traditional and new age micro-distilled whiskies from bourbons to single malts to exotic grain whiskies and even a bit of moonshine. Grab a flight, craft cocktail or bottle to go at their onsite tasting room.

TRY: Many excellent whiskey or bourbon options — like the Freight Train. Seasonal options include Pumpkin Lord Commander, Bourbon Egg Nog and the Bourbon Cream-sicle slushee.

VALENTINE COCKTAIL LOUNGE

161 Vester Ave., Ferndale
(248) 629-9951
valentinedistilling.com

WHY: Valentine broke ground in 2007 as Detroit's original craft liquor micro-distillery. Since then, they've become one of the most awarded distillers of bourbon, rye, gin, and vodka in America.

TRY: The Dirty Martini (Classic or Detroit with McClure's spicy pickle brine), the Pingree Old Fashioned (bourbon, brown sugar, aromatic bitters, orange expression), or the Flora Dora (gin, raspberry, ginger ale, lime).

RECREATION



PHOTOS COURTESY OF KONA RUNNING COMPANY

Previously dubbed the Jolly Pumpkin Run, the new Oktoberfest run event will have a new theme and new course this year.

Royal Oak to host inaugural Oktoberfest 5K, 10K and fun run

By Jenny Sherman

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Kona Running Company will host a new Oktoberfest running event in downtown Royal Oak on Sunday, Oct. 9, featuring a 5K, 10K and kid's fun run in Centennial Park.

Previously dubbed the Jolly Pumpkin Run, the new Oktoberfest run event will have a new theme and new course beginning and ending at the park.

"We are excited about the new venue at the park with a much-improved finish on Williams as opposed to being crammed in the parking lot behind Jolly Pumpkin previously," said Kenny Krell, owner/national events director for Kona Running Company. "Everything about the Oktoberfest event will be upgraded from the past event and visually the park venue will be beautiful for the families attending the event."

In addition to the running events, there will be Bavar-

ian-themed food and drink for sale, live entertainment, and custom finisher medals and long sleeve shirts for all participants. Awards will go to the top three male and female finishers overall and then to the top three in each age group in each event.

This is not the first run produced by Grand Blanc-based Kona Running Company to take place in Royal Oak this year. They also hosted the Run Royal Oak event held this past June in the city's downtown. The Oktoberfest event will kick off at 8 a.m. with the kid's 800-meter fun run, followed by the 5K and 10K races. Registration begins at 6 a.m.

"We are super excited to bring a Bavaria-themed Oktoberfest event with pretzels, lederhosen and all that makes the fall season special," Krell said. "We are hoping for 500 plus runners this first year."

For more information or to register for a running event, visit konarunningcompany.com/events/oktoberfest-run.



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Awards will go to the top three male and female finishers overall and then to the top three in each age group in each event.



All participants will receive custom finisher medals and long sleeve shirts.

RECREATION

Outdoor family activities to stay active this season

Children who spend a lot of time outdoors benefit from exposure to nature in myriad ways, some of which may surprise even the most devoted outdoorsmen.

According to a 2006 study published in the journal *Human Dimensions of Wildlife*, fifth graders who attended school at a local prairie wetlands where lessons in science, math and writing were integrated in an experimental way had significantly stronger reading and writing skills than their peers who attended more traditional schools. Another study published in the *International Journal of Environmental Research and Public Health* found that holding a class outdoors one day a week significantly improved the daily cortisol patterns of students, reducing their risk of stress and improving their ability to adapt to stress.

Parents who want their children to reap the rewards of being exposed to the great outdoors can encourage educators to incorporate nature into school curriculums and also embrace these family-friendly outdoor activities.

- **Nature treasure hunt.** A treasure hunt in nature can keep kids engaged on family hiking excursions and provide an excellent opportunity for parents to teach children about the assortment of plants, birds and wildlife that live in the parks and along the trails near their home.

- **Outdoor art class.** Families don't even need to leave their properties to spend quality time together outside. Pick a pleasant afternoon and set up an outdoor painting station, encouraging everyone to paint what they see. Fall is a great time to host



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Families looking to spend more time together in the great outdoors this season can look to a number of activities people of all ages can enjoy.

an outdoor art sessions thanks to the assortment of vibrant colors that have become synonymous with autumn landscapes.

- **Bonfire.** Outdoor activities need not be limited to daylight hours. A post-dinner backyard bonfire can entice everyone outside, where families can tell

scary stories as they make s'mores.

- **Stargaze.** Stargazing is another way families can spend time outdoors and learn a few things at the same time. Some blankets, a thermos of hot cocoa and a chart of constellations can provide the perfect complement to a sky full of bright

stars. If visibility is compromised in the backyard, find a local spot where everyone can get a clear view of the night sky.

- **Fruit picking.** Apple picking is a popular autumn activity, but families need not wait for the autumn harvest to enjoy a day picking fruit or vegetables



A backyard bonfire can entice everyone outside, where families can tell scary stories as they make s'mores.



Apple picking is a popular autumn activity.

at a nearby farm. Visit a local farm during its harvest season, teaching children about how the foods they love are grown and eventually make it to the family dinner table.

Families looking to

spend more time together in the great outdoors this season can look to a number of activities people of all ages can enjoy.

Story courtesy of Metro Creative Connection



A dash of color and texture will help your home be a standout on the block this season.

PHOTO COURTESY OF BRANDPOINT

HOME & GARDEN

3 easy ways to enjoy living color in your outdoor space this fall

As temperatures drop and seasons turn, that doesn't mean you have to give up on the vivid blooms you love so much in your yard. Strategically adding seasonal plants that can withstand cooler weather is a great way to bring color and dimension to outdoor spaces, enhancing your curb appeal into the autumn months.

To educate and inspire, the plant and gardening experts at Ball Horticultural Company share simple tips, top trends and standout plants that are ideal for fall:

Pollinator plants in traditional autumn hues

There's no easier way to add autumn atmosphere to your entryway, walkways and flower boxes than with the warm hues of rich yellows and sunny oranges. Blooms in these colors convey happiness and warmth, making them beautifully eye-catching. Some plants in these tones are especially attractive to bees and butterflies, helping create pollinator-friendly spaces.

For example, award-winning Echinacea Artisan Yellow Ombre is a native-type prairie plant that attracts songbirds, bees and butterflies throughout fall, and into winter. It's drought tolerant and low maintenance, making it a no-brainer for colorful autumn gardens. Another great option as the weather cools is Achillea Milly Rock Yellow Terracotta. This perennial has a breathtaking golden-orange color that is perfect for fall because it is frost tolerant, plus it attracts pollinators while resisting hungry rabbits and deer.

Moody blues are trending for fall

While yellow and orange are quintessential fall colors, you can add an on-trend element to your outdoor space with Spreading Pansy Cool Wave Blue. The stunning dark, moody blue hue plays nicely when combined with a jewel-toned autumn palette. It is also a standout choice by itself, reflecting the cooler weather, crisp air and clear night skies associated with the fall months.

The vibrant shade of solid blue is beautiful in planters and hanging baskets, as well as in landscaping and window boxes. This sun-loving variety is a spreading pansy, meaning it can serve as great groundcover, as well. You can enjoy this pansy in fall, and with superior overwintering hardiness, it's the earliest pansy to return in the spring.

Create dimension through floral shapes

Color is one important aspect of landscape design, but to really elevate your outdoor appeal, consider dimension as well. Creating variables in plants through shape and texture adds visual interest, bringing new depth to a space. To create this, mix florals with greenery and don't be afraid of nontraditional flower shapes.

The perfect example is Celosia, which features blooms in unique shapes such as plumes, spikes or wavy crests. You can create any outdoor aesthetic you desire with varieties available in yellow, orange, red and dark purple. Each adds texture and dimension, pairing well with mums and other popular autumn florals.

Whether it's containers, window boxes or several strategic places in your landscaping, you can update your home for the fall season and boost your curb appeal with fall flowers. A dash of color and texture will help your home be a standout on the block.

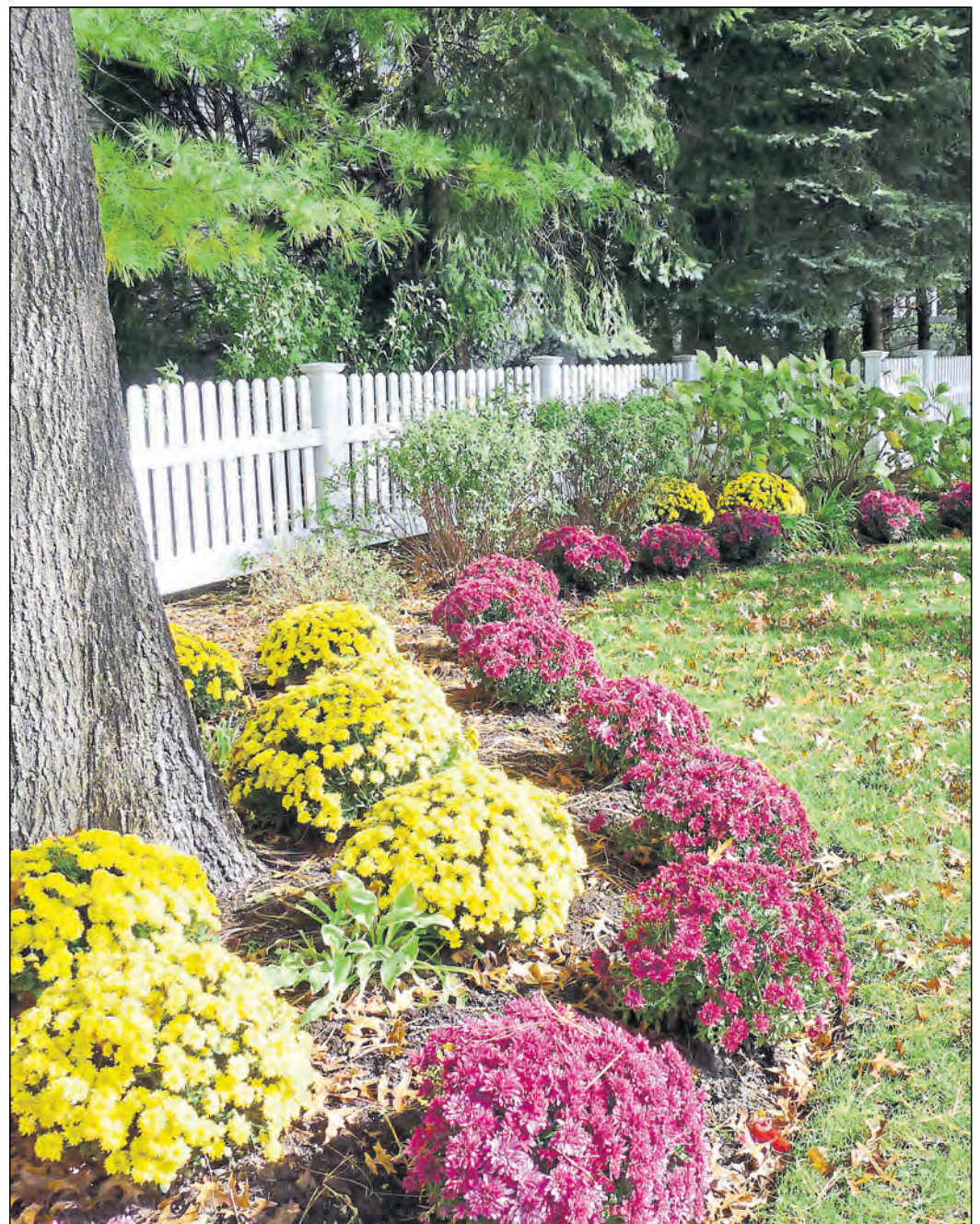


PHOTO COURTESY OF METRO CREATIVE CONNECTION

Strategically adding seasonal plants that can withstand cooler weather is a great way to bring color and dimension to outdoor spaces.



Fall is a great time of year to pick fresh fruits and vegetables at a local farm.

PHOTO COURTESY OF METRO CREATIVE CONNECTION

FOOD & WINE

Fall harvest fruits and vegetables

Food is a big part of fall, and farms play a significant role in seasonal celebrations. Each fall, families plan apple picking excursions with their eyes on baking homemade apple pies. And while Halloween is made even more fun when carving jack-o'-lanterns, savvy celebrants know that carving sessions are not complete without some roasted pumpkin seeds.

The fall harvest is a great time to indulge in some freshly picked healthy foods. While the picking season may vary depending on where you live, and specifically the climate in your region, the following are some fruits and vegetables that might be ripe for the picking this fall.

- **Apples.** Apple-picking season typically begins in late summer and extends into fall. Many farms offer a variety of apples, which may be harvested at different times. For example, in the northeastern United States, Gala apples tend to be harvested in late summer, while Granny Smith apples may be best picked in early October.

- **Beets.** The Spruce: Eats notes that beets may be in season in temperate climates from fall through spring. ▪

- **Broccoli.** Fresh broccoli makes a healthy addition to any dinner table, and Pickyourown.org notes that broccoli can have a lengthy harvesting season. Early harvesting may begin in May in some regions, though it's still possible to pick fresh broccoli in late October. If you want to pick fresh broccoli, The Old Farmer's Almanac recommends doing so in the morning when the buds of the head are firm and tight.

- **Cabbage.** If you're looking to do some late fall picking, cabbage might be for you. The online resource Harvest to Table notes that cabbage can survive under snow without being harmed, making it an ideal late fall vegetable. Spoiled outer leaves can be pulled away after harvesting without affecting the quality of the remaining cabbage.

- **Peaches.** People who can't wait to whip up a peach cobbler may need to do so before fall even begins. According to Pickyourown.org, peaches can be ready for picking as early as July in the northeastern United States, and the picking season generally ends around mid-September. The season is even earlier in places like Georgia, a state known for its peaches where the picking season can begin in mid-May and extend through early August depending on the variety.



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

The fall harvest is a great time to indulge in some freshly picked healthy foods.

- **Pumpkins.** Thanks in part to Halloween decor and the popularity of pumpkin pie as a Thanksgiving dessert, pumpkins are synonymous with the fall harvest. And pumpkin picking season aligns perfectly with each of these holidays, typically beginning in early or mid-September and extending deep into October.

Fall is a great time of year to pick fresh fruits and vegetables at a local farm.

Story courtesy of Metro Creative Connection



If you're looking to do some late fall picking, cabbage might be for you.

RECREATION

Make the most of fall birding in Michigan

Fall is a magical time, as the rainbow of color emerges across the landscape — and brings birds just as colorful. Waterfowl, waterbirds, shorebirds, songbirds and raptors will begin to pass through Michigan on their way south to their wintering grounds. Michigan lies at the intersection of the Mississippi and Atlantic flyways, two migration “superhighways” that bring more than 380 bird species through the state each fall.

Michigan’s coastal and inland wetlands act as important resting and refueling zones for migratory birds; if you want to get in some quality fall birding, these areas are among the best habitats to visit. Wetlands provide birds with water, food and shelter during their long migration journeys, and many birds follow the coastline on their way south.

Whether you’re a birding newbie or a seasoned birder, keeping an eye on the weather can help you prepare for your next fall trip. Wind and other weather events can help you predict bird movements. Storms and cold fronts can often result in an awe-inspiring migratory event known as a “fall-out,” when a dense concentration of migratory birds hunkers down in a particular area until poor weather passes. Cold fronts also tend to have northerly winds, which blow north to south, that aid our feathered friends in their southward migration. Regularly check your weather radar or use BirdCast, a special forecast tool that predicts when birds will be moving near you.

Here’s what bird species to expect over the next couple of months:

September: Raptors start to move in great numbers. Waterfowl, mainly dabbling ducks like mallards and blue-winged teal also head south, with gulls (including some rare species), and songbirds (including blue jays, warblers, thrushes, and ruby-throated hummingbirds).

October: Diving ducks arrive this month, like Common Goldeneye, Long-tailed Duck, and Canvasback, as well as our northern finches like Dark-eyed Juncos and Pine Siskins. If we experience an “irruption” year, we may even see some Evening Grosbeaks and crossbills. Northern breeders, such as Ruby-crowned and Golden-crowned Kinglets, Brown Creepers, American Pipits, and Horned Larks, start to move south. Sandhill Cranes start to migrate in great numbers.

Warbler and thrush migration starts to wind down. Warblers still on the move this month include Blackpoll Warbler, Black-throated Blue Warbler, Nashville Warbler, Orange-crowned Warbler, which peak this month, and Yellow-rumped Warbler. Hawk diversity increases.

November: Diving ducks, sea ducks, such as eiders and Long-tailed Ducks, rare gulls like Iceland Gull, Sabine’s Gull, Franklin’s Gull, and sparrows continue to move through the region. Lapland Longspurs and Snow Buntings travel in peak numbers. Northern owls, such as Great Gray Owl, Snowy Owl, Northern Hawk-Owl and Boreal Owl, make their way into the UP in Michigan. Rough-legged Hawks and Golden Eagles also move through the region in decent numbers. Learn about what birds to expect in November by vis-

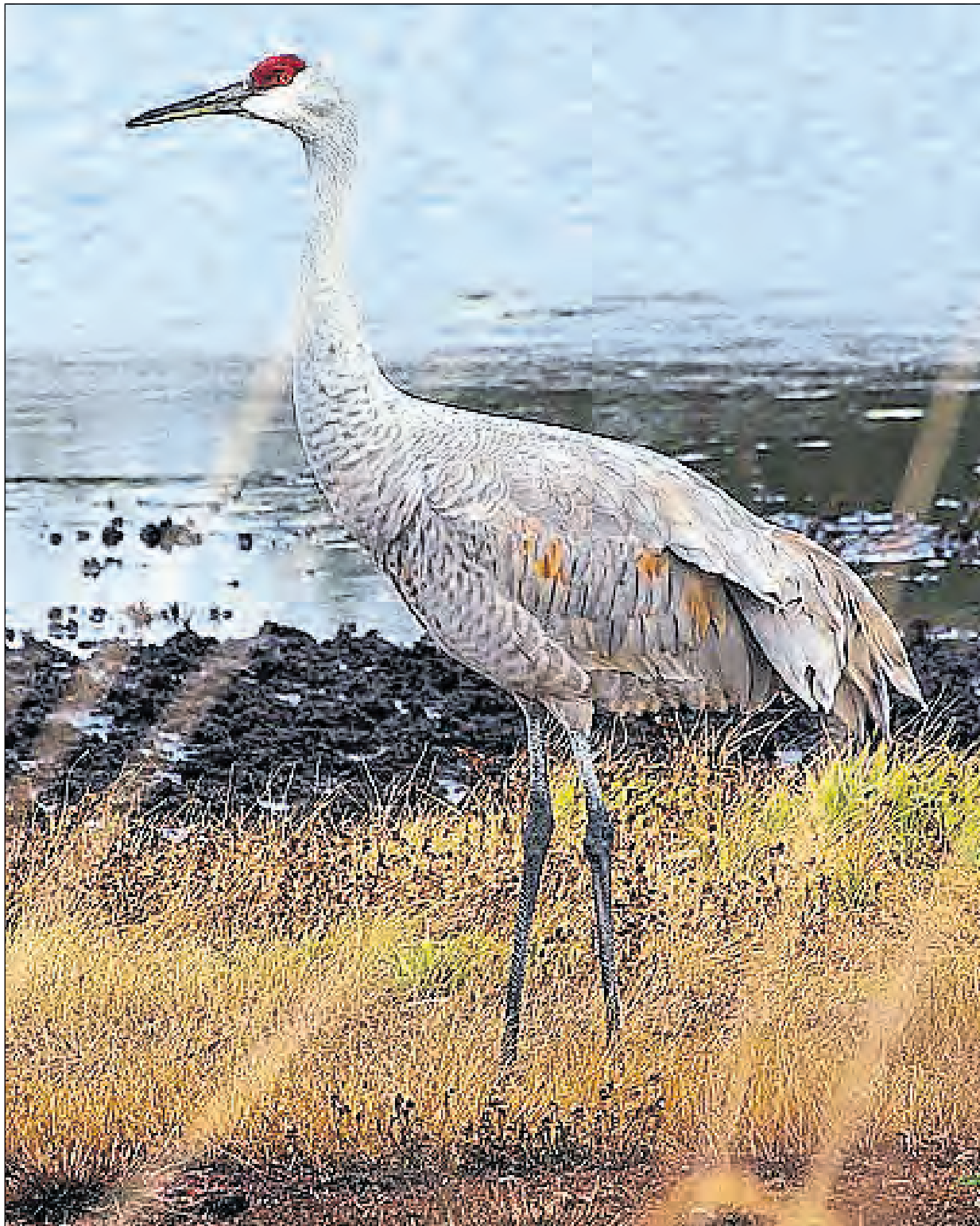


PHOTO COURTESY OF WIKIMEDIA COMMONS/DIANE CONSTABLE

Michigan’s birds, like the sandhill crane, are some of the most beautiful and fascinating creatures to observe outdoors.

Whether you're a birding newbie or a seasoned birder, keeping an eye on the weather can help you prepare for your next fall trip.

PHOTO COURTESY OF WIKIMEDIA COMMONS/RODNEY CAMPBELL



iting Audubon's website.

Want to see the wonders of bird migration in action, but not sure where to start? Explore the michigan.gov/birding page for information about Michigan's birding trails and migration hot spots.

MI Birds is a public outreach and engagement program created by Audubon Great Lakes and the DNR, which aims to increase all Michiganders' engagement in the understanding, care and stewardship of public lands that are important for birds and local communities.

The Great Lakes region has many natural areas from local parks and forest preserves to state parks and shorelines. To find the perfect spot for discovering the many species of birds in the Great Lakes region, check out the Audubon Great Lakes Where to Bird Guide at gl.audubon.org/birds/where-to-bird.

Story courtesy of Audubon Great Lakes

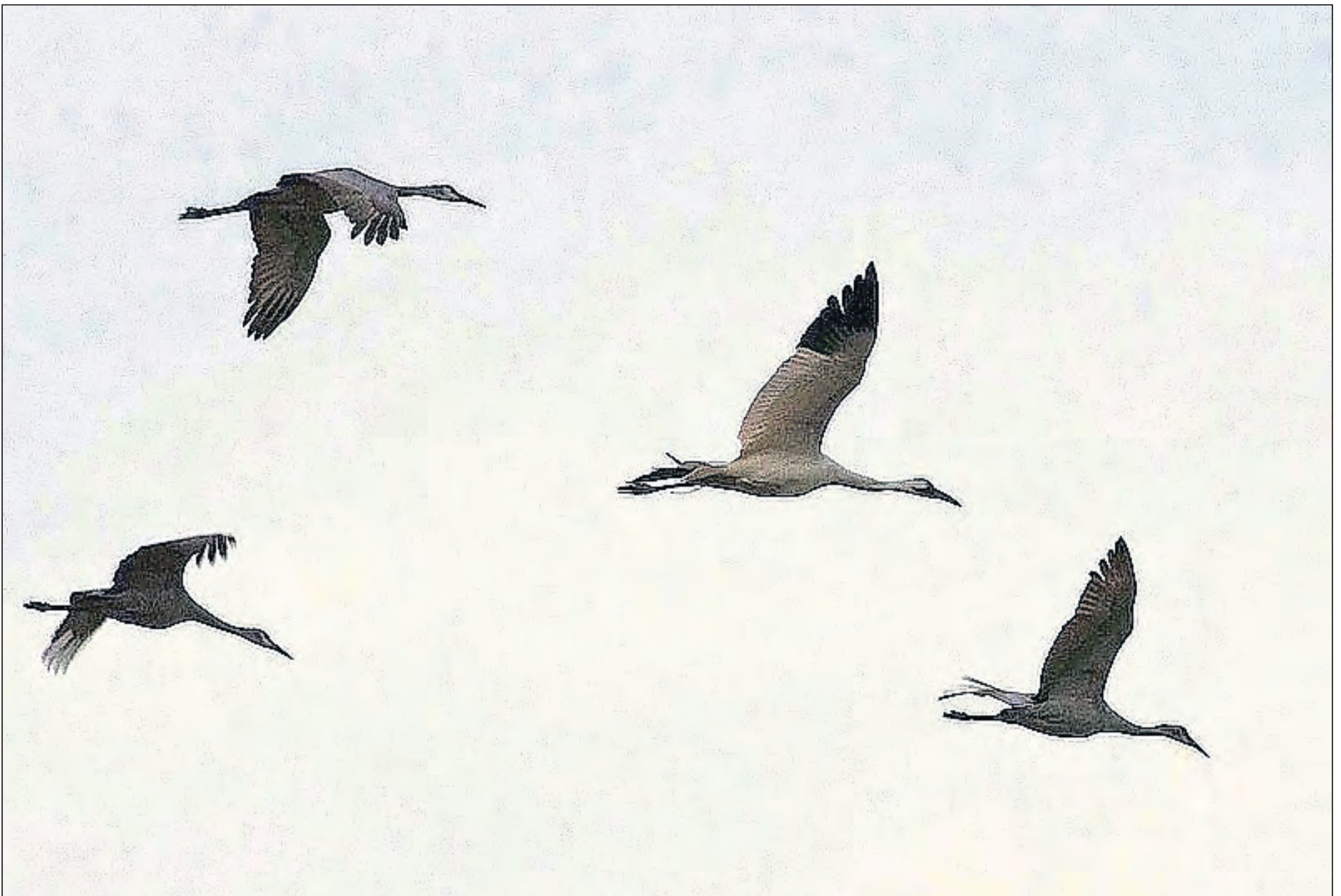


PHOTO COURTESY OF WIKIMEDIA COMMONS/DIANE CONSTABLE

Explore the michigan.gov/birding page for information about Michigan's birding trails and migration hot spots.

FOOD & WINE

What's in your wine glass? How to go organic beyond the produce aisle

The idea — and reality — of choosing organic has come a long way since the movement's early days in the U.S. Decades on, a dizzying array of organic products line grocery shelves across the country. But, what about organics beyond the ubiquity of the produce aisle? Today, eco-conscious consumers are considering the ingredients and environmental impacts behind just about everything we add to the proverbial cart. From clothing and beauty products to home décor and wine, organic practices deliver a one-two punch of health benefits (skip the pesticides, please) and earth advocacy (combat climate change while you're at it).

Choosing Organic

A change in seasons can be the perfect time to assess your organic game and make small swaps that can have a big impact. Choosing organic doesn't mean overhauling every corner of your life. It means taking simple steps that matter to you.

For more sustainable fashion, think organic fabrics, natural dyes, and brands that reduce their water use. Re-designing an interior space? Opt for furniture made from reclaimed wood and organic textiles. And when it's time to pick your Tuesday night wine, reach for a bottle made from organically grown grapes.

Organically Farmed Wine

The modern foil to any eco-minded meal is a bottle of organically farmed wine. Producers of organic wine now span the globe, growing grapes in a way that nourishes the soil and keeps pesticides out of your swirl-and-sip ritual. From the rolling hills of California to northern Michigan's sprawling vineyards to the edge-of-the-earth terrain of Chile, here are three organic labels that deliver on crafting exceptional flavor and restoring delicate ecosystems:



PHOTO COURTESY OF GREEN BIRD ORGANIC CELLARS

A sign welcoming guests to Green Bird Organic Cellars.

GREEN BIRD ORGANIC CELLARS

Located on a 67-acre farm in the Leelanau Peninsula, about two miles south of the picturesque waterfront community of Northport, Green Bird is considered the first organic winery in the state of Michigan, producing organic estate-grown wines and handcrafted hard ciders, as well as selling pastured eggs, vegetables and other organic products in their farm store.

TRY: 2021 Traminette Vignoles

This crisp, clean wine is carried by bold citrus flavors and a mouth-watering acidity. Great to pair with fish and even vegetables.

Only 13 cases produced.

TRY: 2020 Oaked Chardonnay

Aged for 6 months in oak. Woodiness on the nose, vanilla on the palate but still the refreshing, cold-climate Chardonnay we love.

BONTERRA ORGANIC ESTATES

It's been 35 years since Bonterra began farming organically in Mendocino County, Calif., and today this B Corp certified winery is on the leading edge of the regenerative organic farming movement. By nurturing biodiversity and soil health throughout its Regenerative Organic Certified™ estate

vineyards, Bonterra is combatting climate change one vine at a time.

TRY: Bonterra 2021 Chardonnay, California

Notes of bright citrus and green apple leap from the glass, framed by heady aromas of flower blossom, pear and spice. This well-balanced, organically farmed Chardonnay lingers with a hint of toasted vanilla on the rich and creamy finish.

TRY: Bonterra Bubbles Rosé, California

This delightfully fizzy Rosé comes in a recyclable can, has no artificial additives, and is made from 100% organic grapes. Crisp and effervescent, the wine sings with lively aromas of raspberry, strawberry and watermelon, layered over a palate of refreshing rosewater and lime zest.

CONO SUR

The Southern Hemisphere's answer to a B Corp winery with deep roots in organic farming, Cono Sur has 12 certified sustainable vineyards throughout Chile, including organically farmed sites in the San Antonio and Colchagua valleys. The winery's Organico collection epitomizes organic practices with certified vegan and organic wine, wrapped in a label made from recycled paper.

TRY: Cono Sur Organico 2021 Sauvignon Blanc, Chile

An aromatic burst of grapefruit, lime and white flowers sets the stage for a zesty Sauvignon Blanc with bright acidity and clean minerality. This organically farmed wine was aged in stainless steel tanks to amplify its inherently fresh character.

TRY: Cono Sur Organico 2021 Pinot Noir

The organically grown grapes for this bright and lively Pinot Noir were harvested by hand to preserve the varietal's delicate fruit flavors. An intensely aromatic nose delivers rich notes of cherry and raspberry, underscored by a subtle suggestion of toasted oak.

When it comes to choosing organic, no step is too small — and no glass of organically farmed wine should go un-sipped.

Jenny Sherman contributed to this report. Story courtesy of Brandpoint.