

APPLE NEWS FOR 2018

EVENT CALENDAR

August 20th
Opening Day

September 15th - 16th
Honeycrisp Harvest Celebration

September 22nd - 23rd
Retail Expansion Grand Opening!

September 28th - 30th
Gays Mills Apple Festival

October 6th - 7th
Sunrise Sampler Weekend

October 13th - 14th
Family Fun Weekend

October 20th - 21st
Harvest Celebration & Helicopter
Rides (*weather permitting*)

October 22nd
Gift Box Shipping Begins

October 27th - 28th
Trick or Treat Weekend

November 17th - 18th
Pre-Thanksgiving Sale Weekend

November 23rd - 25th
Black Friday Weekend Sale
BOGO on all #2 grade Apples

December 1st - 2nd
Holiday Celebration Weekend

December 14th
Annual Sunrise Chili Supper

December 15th - 21st
Get Ready for Winter Sale
BOGO on all #2 grade Apples

December 21st
Last Day of the Season -
Thank you!



Hello from Sunrise,

It's been an exciting year here at Sunrise! First, and always most important, we have a beautiful apple crop to offer. It was a nearly ideal growing season and the recent rains have not caused any problems.

We have all been very involved in many major and positive changes. Our apple grader has been enlarged and modernized for greater efficiency for both wholesale and retail apple packing. If you visit us during the week it will likely be in operation!

Also for 2018, we will be bottling our cider at Sunrise. This should enable us to better keep up with customer demand especially on everyone's favorite—Honeycrisp Cider.

Last and most noticeable, is the addition of a much expanded sales area and bathrooms. We even have a children's area! This improvement was long overdue and you will appreciate the increased elbow room on busy weekends. Walk around, enjoy the new area, and feel free to let us know any improvements we can make.

Thank you for being such loyal apple customers. We strive every year to grow the best apple crop possible and this year we are thrilled to have more room to host you, our guests!

Sincerely,

Allen Mac Teach, President



The Handy Apple Chart

Dates are approximate. To find out when your favorite apples are for sale check out our Apple Availability page on our website www.sunriseapples.com/apple-varieties/

While we do try to keep our website as up to date as possible, if you're planning a trip to the orchard for a specific variety of apples, it is always best to call ahead at (608) 735-4645 just to make sure they are available.

**Limited Availability.*

Name	Ripe By	Eat	Pie	Sauce	Bake	Freeze	Jelly	Salad
Dudley	Mid-Aug		🍏	🍏		🍏		
First Kiss*	Mid-Aug	🍏	🍏	🍏	🍏			
Zestar	Late Aug	🍏	🍏	🍏	🍏			
Paulared	Late Aug	🍏	🍏	🍏	🍏			
Wealthy	Early Sept	🍏	🍏	🍏	🍏	🍏	🍏	
Royal Gala	Early Sept	🍏			🍏			🍏
Jonamac	Mid-Sept	🍏	🍏	🍏	🍏	🍏	🍏	
McIntosh	Mid-Sept	🍏	🍏	🍏	🍏	🍏	🍏	
Cortland	Mid-Sept	🍏	🍏	🍏	🍏	🍏	🍏	🍏
Honeycrisp	Mid-Sept	🍏	🍏	🍏	🍏	🍏		
Blondee	Mid-Sept	🍏	🍏	🍏	🍏			
Golden Supreme	Late Sept	🍏	🍏	🍏	🍏	🍏		🍏
Lura Red	Late Sept	🍏	🍏	🍏	🍏	🍏	🍏	🍏
Fuji	Late Sept	🍏	🍏	🍏	🍏			
Empire	Early Oct	🍏	🍏	🍏	🍏	🍏		🍏
Golden Delicious	Early Oct	🍏	🍏	🍏	🍏	🍏		🍏
WI Red Delicious	Early Oct	🍏						🍏
Ambrosia	Early Oct	🍏	🍏		🍏			🍏
Pazazz	Early Oct	🍏	🍏	🍏	🍏	🍏		🍏
Jonagold	Mid-Oct	🍏	🍏		🍏	🍏		🍏
Cameo	Mid-Oct	🍏	🍏	🍏				
Haralson	Mid-Oct	🍏	🍏	🍏	🍏	🍏		
Snow Sweet*	Mid-Oct	🍏	🍏	🍏	🍏	🍏		🍏
Evercrisp*	Late Oct	🍏			🍏	🍏		🍏

Honeycrisp apple cider is available in early October!

Fun Fact:

A peck of apples weighs 10.5 pounds.

A bushel of apples weighs about 42 pounds.

A mature standard apple tree can produce 20 bushels of apples!



Join us at the Food Stand

The Tailgate Food Stand is returning to the parking area of Sunrise Orchards.

This site has been selected to give more visibility and easier access to the stand.

Our area non-profit groups will once again provide you with mouth-watering choices. We anticipate many return organizations this season.

Note that the Fried Cheese Curd Mobile will be in its traditional location.

2018 APPLE SHOWCASE

Sunrise Apple of the Year



Ambrosia

Back in the early 90's the Ambrosia apple was developed in British Columbia. It immediately gained a strong following in Canada as is now widely grown by our friends from the north. Sunrise had a small test planting of Ambrosia and we loved the apple as well. Just before we could plant more, the rights to Ambrosia were placed under patent by a large operation in Washington. The great news is that the patent has expired and we can now offer Ambrosia to satisfy our customers. Ambrosia truly lives up to its name being a most beautiful apple, truly glowing on the tree and when picked as well. It is very firm, normally just right size for a snack, and sweeter than a Honeycrisp. It is a favorite apple of all of us at Sunrise. We always have free samples available so please give it a try!

Sunrise Apples of the Future



Evercrisp®

Evercrisp was developed by a group of apple growers, of which Sunrise is a member, who joined together to breed new exciting apples. Evercrisp is the first of our efforts and we truly are excited! It is a cross between Fuji and Honeycrisp but really stands out from both parents. With the experience of one small crop in 2017, we found Evercrisp to be large and not very pretty. However, it has a crispness even better than Honeycrisp and flavor to match plus it keeps these qualities for a long time. Evercrisp ripens in late October and will be last apple we harvest. So if you visit us in September we hope to see you again in October for Evercrisp.

Please remember Evercrisp will be available in limited quantities until our trees are in full production.

Premier Honeycrisp

Also on the horizon is the early version of Honeycrisp: Premier. We have a very small volume of this beauty this season and it looks great. It is Honeycrisp that looks and tastes ever bit as good as the original but ripens in late August. In a couple of years we'll have wonderful Honeycrisp very soon after we open for the season.



Ask Chris

Chris Pettit is our Bakery Manager, 4th generation apple growing family member, and all around apple apprentice.

If you have a question that you would like an answer to, send an email to sunrise@mwt.net and who knows, you might be featured in the next edition of the Apple News!

Q. How do you make Sunrise Apple Cider donuts so delicious?

A. When we make our donut batter we use only 100% Sunrise Apple Cider. We add a generous amount to ensure the cider taste comes through with every bite. Our apple cider is pressed and bottled in house. By doing this we can ensure our cider is consistently delicious and meets our customers high expectations!



Chris (left) and Linda by the freshly cleaned donut fryer. This is Chris's 2nd apple season and Linda's 3rd.

FUN FACT:

Last year on Applefest weekend we made roughly **6,000** dozen donuts

Linda was promoted to head baker this year and is excited to continue the tradition of excellence that our bakery is known for. Please stop by and say "Congratulations"!



Meet Kraig and Brent

The fourth generation of apple growers here at Sunrise Orchards.

Brent Seiser, who's wife Bethany is a great-granddaughter to Ellery and Grace Teach, the first generation of the Sunrise family, can be seen all over the orchards. Brent and Bethany have been blessed with two children, Reese and Kendall. And we can't forget their Basset hound, Bailey.

Reese, who is 8 years old, has already begun helping out at the orchard on occasions when his activities allow. he is the fifth generation to be part this family business.

Kraig Opprecht and his wife Amber became parents this spring for the first time. Ava Rhonda is the newest great great-granddaughter to Ellery and Grace. Kraig is crazy about dogs and, like the rest of the family, Basset hounds and the Packers hold a special place in his big heart. Kraig and Amber's Basset pup is Brutus.

When not working around the orchards both men can be found spending time with family, creating something in their workshops, or hunting and fishing.



Kraig (left) and Brent in their natural habitat

Hungry Man Apple Potato Soup



3 teaspoons olive oil
2 medium apples, peeled and chopped
1 ½ cup diced peeled potatoes
2 cup chopped yellow onion
½ cup sliced celery
½ teaspoon salt
½ teaspoon dried sage
¼ teaspoon paprika
Freshly ground pepper, to taste
2 14-ounce cans chicken broth
¼ cup sour cream

Heat oil in a large saucepan over medium heat. Add apple, potato, onion and celery; cook, stirring often, until the onion is translucent, about 5 minutes. Stir in salt, sage, paprika and pepper; cook for 30 seconds. Pour in broth and bring to a simmer. Reduce heat, cover, and gently simmer until the potato is tender when pierced with a fork, 10 to 15 minutes.

Add sour cream and process using stick blender or food processor until smooth. Garnish with bacon bits, hot sauce, parsley or celery leaves!

Prep. time: 15 minutes

Cook time: 25 minutes

Difficulty: Easy

Makes 4 servings.

See more delicious recipes on our website:

<https://www.sunriseapples.com/apples/recipes/>



To keep up with Chris, Kraig, and Brent and all that's going on at Sunrise Orchards follow us on Facebook at www.facebook.com/SunriseAppleOrchards

What's New in 2018?

RETAIL RENOVATION AND EXPANSION

Our store looks new and different! We have room for more of what you love as well as brand new products.

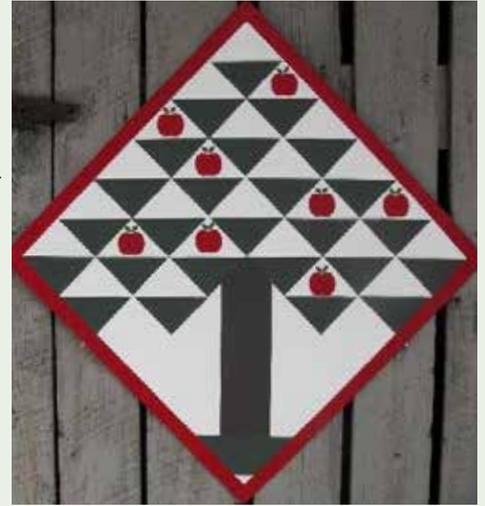
NEW APPLE PACKING EQUIPMENT

If you come to the orchard on a weekday you can see it in action!

BARN QUILTS

Check out our new decor! We've asked a few local artists to create unique barn quilts for our store and we're excited to share the results.

On September 22nd and 23rd we're going to have a grand opening to celebrate all the improvements this season. Mark your calendar!



Featured Product

Sweet N' Hot Onion Pepper Relish



A consistent Sunrise Orchards favorite is Sweet N'Hot Onion Pepper Relish.

This recipe is one of our family's favorites. We sample this relish often, mixed with cream cheese to be served on crackers, pretzels, or chips. It is great on bruschetta, hot dogs, and all kinds of sandwiches, and steak. Soups and stews can be enhanced with its great flavor.

Don't worry about running out of this delish' relish- it is available year around through our online store.



Shop our specialty foods
in-store and online!

www.store.sunriseapples.com



Gift Box Orders

Shipping from Oct. 23rd to Dec. 11th

Our gift box order forms are available at the orchard and online. If you would like a personalized box or a mixture of apple varieties be sure to give us a call. We serve many area businesses putting together holiday gifts for employees and patrons. We would love to put together some special gift boxes for you.

sunriseapples.com/shop/shipping-pricing-gift-boxes/



Growing great apples.
Making great memories.

Keep in touch with us!



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