



**2014**  
**Edition**

# *Fall Harvest*

FROM FARM TO TABLE, A GUIDE TO FALL

# Fall Harvest INSIDE

## NATIONAL PORK MONTH

### RECIPES

Roast Pork Tenderloin Sliders  
Apple-Pecan  
Tenderloin Medallions  
Pork Chili Express  
Apple Dumpling  
Pumpkin Pie Martini

### FALL DECORATING

Mason Jar Vases  
Painted Pumpkin Flower Pots

### OUT AND ABOUT

Colorful Scenic Fall Drives  
Fall Fun at the Apple Orchard

As the growing season comes to an end, we celebrate fall harvest at The Machine Shed. Fall is the perfect time of year to slow down and enjoy the beauty of the season. At The Machine Shed we are dedicated to the American farmer, and this fall we honor them with our favorite farm to table recipes, crafts, and activities. We hope you will join us at The Machine Shed to reap the rewards of one of our favorite times of the year.



*October* is National Pork Month, and at The Machine Shed Pork has been an essential part of our menu since we opened our doors in 1978. Over the years we have won countless awards for our pork dishes. During the month of October we are recognizing our award winning pork traditions past and present on our menu.

### AWARD WINNING PORK ENTRÉES

Double Cut Iowa Pork Chop

Roasted Stuffed Iowa Chop

Roast Pork Loin

Pork Pioneer

Tangy Tenderloin

## PORK MONTH

### ~ Features ~

Available beginning October 1st – check your locations web page for a schedule of feature availability and pricing.

#### *Appetizers*

##### **BACON SHEDDAR MELTS**

Our dairy fresh White “Sheddar” Melts wrapped in bacon and served with barbeque sauce.

##### **TANGY PORK STUFFED MUSHROOMS**

Your favorite menu item returns, stuffed in a juicy mushroom and topped with melted white cheddar.

#### *Entrées*

##### **TEMPLETON RYE PORK TENDERLOIN**

Pork Tenderloin served with a Templeton Rye glaze and roasted apples.

##### **CARAMEL APPLE BACON PORK LOIN**

Caramel, apple, bacon, pork – need we say more!

#### *Desserts*

##### **SMOKED ALMOND AND BACON BROWNIES**

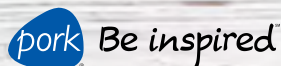
Topped with a salted caramel buttercream and candied bacon.

##### **ROASTED CASHEW & BACON PRALINE**

Served over vanilla ice cream.

# ROAST PORK TENDERLOIN SLIDERS

with Cranberry Sauce and Pickled Onions



Recipe and photo courtesy  
of Pork Be Inspired  
National Pork Board.

## INGREDIENTS:

- 1 pound pork tenderloin
- 1/2 red onion, halved and very thinly sliced
- 1/2 cup red wine vinegar
- 1/2 teaspoon salt, plus more for seasoning  
pepper, to taste
- 8 dinner rolls, white, whole wheat, or combination,  
split horizontally
- 3/4 cup cranberry sauce, jellied or whole berry



## DIRECTIONS:

1. In a small bowl, combine onion, red wine vinegar, and 1/4 teaspoon salt, stirring to dissolve salt. Let stand at room temperature for 2 hours, stirring occasionally.
2. Preheat oven to 450 degrees F.
3. Season tenderloin on all sides with salt and pepper.
4. Place tenderloin in shallow pan and roast for 20-25 minutes, or until internal temperature reaches 145 degrees F.
5. Remove pork from oven and let rest 3 minutes.
6. Cut pork into thin slices.
7. Drain onion mixture.
8. Arrange bottom halves of rolls on a work surface. Spread with cranberry sauce, and then top with pork and pickled onions, dividing all evenly. Add top halves of rolls and serve.



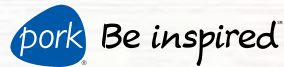
# APPLE-PECAN TENDERLOIN MEDALLIONS

## INGREDIENTS:

- 1 pound pork tenderloin
- 2 tablespoons butter
- 1 16-oz can sliced apples, drained
- 1/4 cup brown sugar, packed
- 1/2 cup pecans, chopped

## DIRECTIONS:

1. Trim fat from pork. Cut pork into 1/2-inch-thick slices.
2. Melt butter in a large skillet over medium-high heat until it sizzles.
3. Reduce heat to medium. Arrange pork slices in skillet. Cook for 2 minutes; turn slices.
4. Spoon apples over pork. Sprinkle with brown sugar and pecans.
5. Cover and cook for 4-6 minutes more until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.



Recipe and photo courtesy  
of Pork Be Inspired  
National Pork Board.



## PORK CHILI EXPRESS

Yield: 4 servings

## INGREDIENTS:

- 1 pound ground pork, lean
- 1 (15-oz.) can chili beans, undrained
- 2 (14 1/2-oz.) cans diced tomatoes in juice
- 1 1/2 cups water
- 1 tablespoon chili powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon dried oregano leaves
- Salt, to taste (optional)

## DIRECTIONS:

1. Cook ground pork over medium-high heat in 12-inch, nonstick skillet for 3 to 4 minutes or until pork is no longer pink, breaking pork in to small crumbles.
2. Drain and discard juices. Stir chili beans, tomatoes, water, chili powder, cinnamon and oregano into pork in skillet. Cover and bring to boil.
3. Reduce heat to medium. Uncover and simmer for 3 to 5 minutes or until desired consistency. If desired, season to taste with salt.



Recipe and photo courtesy  
of Pork Be Inspired  
National Pork Board.



# THE MACHINE SHED APPLE DUMPLING

## INGREDIENTS

### PASTRY:

2 cups flour  
1 tsp. salt  
2/3 cup lard  
2 Tbsp. Crisco  
1/4 cup ice water

### FILLING:

6 peeled and cored apples  
1/2 cup sugar  
1 1/2 tsp. cinnamon  
butter

### SYRUP:

1 1/2 cups sugar  
2 1/2 cups water  
3 Tbsp. butter  
1/4 tsp. cinnamon

## DIRECTIONS

**For pastry**, mix flour and salt and cut in shortening and lard. Add 1 Tbsp. of water at a time, mixing until all flour is moistened. Form into a ball. Roll pastry into a 12 x 18 rectangle 1/8" thick. Cut into 6 equal squares.

**For the syrup**, mix all ingredients and boil for at least 3 minutes.

**For each dumpling**, place a prepared apple on each of the pastry squares. Fill the cavity with the cinnamon-sugar mixture and dot with butter. Bring the corners of the pastry up, moisten them and overlap to seal. Lift the apples carefully and place in a baking dish leaving a little space between them. Pour the boiling syrup over the dumplings.

Bake at 400° F approximately 1 hour or until crust is browned and apples are done.



## PUMPKIN PIE MARTINI

1 oz. Pumpkin Liquor  
1 oz. Bailey's Irish Creme  
1/2 oz. Whipped Creme Vodka  
1 oz. Heavy cream

All shaken over ice served up in chilled martini glass rimmed with graham cracker crumbs topped with nutmeg & sprinkle of nutmeg.



# Fall Decorating

Bring the colors and textures of the season indoors to create an inviting space to welcome the crisp fall weather. Fall decorating can be inspired by traditional harvest décor, and around Halloween there are easy additions you can add to get your home ready for Trick-or-Treaters.

## MASON JAR VASES

An easy craft to give your home some fall flair!



- 1 Using glass or chalk paint, paint the outside of the mason jars with a thin layer of white to give them an iridescent look.
- 2 Use a gold paint pen to write one letter on each vase once the white pen is dry.
- 3 Attach a ribbon at the top of the jar, make a bow.
- 4 Use the vase for fake or real flowers.

### For this wreath you need:

- Mason jars
- Glass or chalk paint
- Paint pen (desired color)
- Ribbon
- Silk or fresh flowers



# PAINTED PUMPKIN FLOWER POTS

Carving pumpkins this fall? Why not try out a new technique, use them as flower pots!

1. Find a pumpkin that is large enough to fit the potted mums.
2. Cut a hole in the top of the pumpkin large enough to fit the pot in.
3. Pull out all the seeds and smooth out the inside of the pumpkin.
4. Paint the pumpkin white, using craft paint.
5. Once the white paint has dried, paint a stripe or another design of your choice.
6. Paint wood letters with a word of your choice, some ideas are:  
a monogram or a Halloween phrase
7. Attach the wood letters after they dry with super glue.
8. Place your pot inside the pumpkin, don't forget to water!



*Need more ideas for your Fall or Halloween décor? The Machine Shed gift shop has a wide variety of seasonal items. Stop in today!*



# MOST COLORFUL

## Scenic Fall Drives in the Midwest

As the leaves start to change, it is the perfect time to take a scenic drive through some of the Midwest's colorful landscapes. While enjoying your drive make sure to pencil in a delicious meal at The Machine Shed to complete your trip.



Find the best time to take your scenic fall drive!

Click the yellow box next to each route for a map/more information.

### ILLINOIS: Northwest Loop

In Illinois the winding roads near Galena have perfect views. Make sure to check out all the state parks in the area such as White Pines Forest, Mississippi Palisades, and Lake Le-Aqua-Na.

### IOWA: Historic Hills Scenic Byway

Traveling to Des Moines? Make sure you take the long way on the Historic Hills Scenic Byway. Discover all that Iowa has to offer on this 85 mile drive along the Des Moines River.

### MINNESOTA: Historic Bluff Country National Scenic Byway

Minnesota boasts exquisite views of the winding hills along the Historic Bluff Country National Scenic Byway. Bringing your bike along? The Root River State Trail is a perfect place to ride and take in all the midwest has to offer.

### MISSISSIPPI RIVER VALLEY: Great River Road

In the Mississippi River Valley follow the 2,000 plus mile Great River Road, stretching from Minnesota to the Delta. Follow the Mississippi River and discover America's roots, complete with historical adventures along the way.

### WISCONSIN: Door County Circle Tour

One of the best place to witness the changing of the seasons is Door County's Circle Tour. It is 70 miles north-south on a narrow peninsula, the perfect climate to keep fall colors around straight through October.

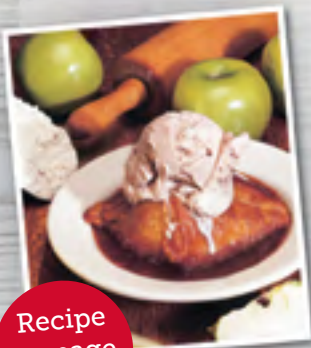
### WISCONSIN: Kettle Moraine Scenic Drive

Between Madison and Milwaukee make a drive down the Kettle Moraine Scenic Drive. Watch for the green acorn signs to guide you on your way to places like Old World Wisconsin, and the Cold Spring Inn, a hidden gem.

For more routes in the Midwest click the [more info](#) button to the left, and link to Midwest Livings "25 Ultimate Fall Drives".

# Fall Fun AT YOUR LOCAL APPLE ORCHARD

The crisp fall air and turning of the leaves are a distinct part of fall. One tradition in which many Midwest families take part in each year is visiting their local apple orchards. Orchards provide us with a chance to pick autumn's most delicious fruit at the peak of freshness. We hold a special place in our heart for apples at The Machine Shed, as we feature them in our signature dessert.



Recipe  
on page  
6

In 1978, when the Shed was new, founder Mike Whalen was looking for the finishing touch that would become his signature dessert. Using Aunt Grace's recipe, his chef prepared homemade apple dumplings. A dumpling was served to Mike warm from

the oven and topped with cinnamon ice cream, which continues to melt into the ultimate dinner finale over 35 years later.

Every orchard has a unique mix of offerings, and there are so many possibilities of what to do when you return home with your bushel of apples.

Here are some ideas of how to get the most out of one of our favorite fall crops.

Don't forget to take advantage of other fun activities at the Apple Orchard. Most orchards offer tractor rides, petting zoos, and wonderful gift shops full of fall foods and gifts.

## APPLE FAVORITES

- Hot apple cider
- Apple cider donuts
- Apple pie
- Apple jam
- Apple butter
- Apple pancakes
- Apple chutney
- Apple fritters

