

A collection of autumn leaves in shades of red, orange, and yellow, some with water droplets, and a single red berry are scattered on the left side of a white, weathered wooden plank background. The leaves are of various shapes and sizes, some showing detailed vein patterns.

# *Fall Harvest*

FROM FARM TO TABLE, A GUIDE TO FALL

# Fall Harvest INSIDE

## NATIONAL PORK MONTH

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Honey Pecan Pork Loin  
French-Nilla Pork Chop  
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Pumpkin Pie Martini

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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

## Weekly Features

Back by popular demand! Machine Shed celebrates National Pork Month by bringing back pork favorites from years past.

All entrées are \$11<sup>99</sup>

### SMOKE HOUSE PORK CHOP

Sept. 30th-Oct. 6th

A dry cured thick cut melt in your mouth Pork Chop.

### THE PIONEER | Oct. 7th-13th

Winner of the Iowa Pork Producers "Taste of Elegance." Pork pot roast on a bed of home style noodles topped with a fresh, light garlic herb sauce.

### TANGY TENDERLOIN | Oct. 14th-20th

Boneless pork loin stuffed with seasoned sausage, Asiago cheese and tangy spices, served with sour cream and brandied cherries. Another Great Iowa Pork Cook Off winner created by The Machine Shed.

### THE COMBINE | Oct. 21st-27th

Our award winning combination platter! Three of our prize winning entrees: The Roast Pork Loin, The Heartland Delight, and our Tangy Tenderloin.

### CARAMEL APPLE BACON PORK LOIN

October 28th-November 3rd

A favorite at The Davenport Machine Shed, where it all began! Pork Loin served with seasonally fresh Granny Smith Apples caramelized and served with another pork favorite: bacon!

# Chef Aaron Fidler's HONEY PECAN PORK LOIN with Dijon Cream Sauce

From: Chef Aaron Fidler, Machine Shed Restaurant, Appleton, WI.  
This recipe is from the 2013 Wisconsin's Taste of Elegance event.

**Yield:** 6 servings.

## INGREDIENTS:

3 lb. center cut pork loin  
1/4 cup honey  
1/2 tsp. white pepper  
1/2 cup chopped pecans

## ROUX:

2 oz. 83% European-style butter  
2 oz. flour



## DIJON SAUCE:

2 cups heavy cream  
1/2 cup Dijon mustard  
1 1/2 tsp. yellow mustard  
1 1/2 tsp. pork base

## DIRECTIONS:

1. Preheat oven to 300°F.
2. Cut pork loin. Spread honey over loin and sprinkle with white pepper.
3. Top with pecans in baking pan. Place pan in oven and bake for 1 hour or until temperature in center of thickest portion reaches 145°F.

**ROUX:** Place small saute pan over medium heat. Add butter. Stir in flour and cook for 1 minute. In a separate sauce pan, add Dijon sauce ingredients. Bring to a soft boil and whip in roux until smooth. Slice pork thinly and drizzle with sauce. Serve immediately.

« Photo courtesy of the Wisconsin Soybean Marketing Board.



# Chef Aaron Fiddler's FRENCH-NILLA PORK CHOPS

## INGREDIENTS:

Vanilla Brine  
9 cups hot water  
2 1/2 teaspoons pure vanilla extract  
1/2 cup sugar  
1/2 cup kosher salt  
2 tablespoons cracked black peppercorns  
6 French center-cut pork chops

## DIRECTIONS:

1. Stir the hot water, vanilla, sugar, and salt together until the sugar and salt are dissolved.
2. Add the black peppercorns. Cool to below 45° F in the refrigerator.
3. Place the pork in brine ensuring the meat is completely covered. Use a plate to keep it submerged. Refrigerate for 4 -6 hours to cure.
4. Grill to desired temperature and enjoy.



## 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.

 **pork** Be inspired

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.

## FALL WREATH

Making your own wreath can be an inexpensive way to give your home charm this fall. Materials can be picked up from a local craft store.



### For this wreath you need:

- Vine Wreath
- Wooden letter
- Spray Paint
- Floral decorations
- Hot glue gun and glue

- 1 Spray paint your monogram letter and let it set to dry.
- 2 Arrange your floral decorations and hot glue them to the wreath. You can also use the stems of the decorations to wind around the wreath for extra support.
- 3 Once your spray painted letter is dry, attach it to the wreath using the hot glue gun.
- 4 Let the glue set overnight, and your wreath is ready to hang and enjoy!



# 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 for the pot to sit down inside.
3. Pull out all the seeds and smooth the inside of the pumpkin.
4. 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.

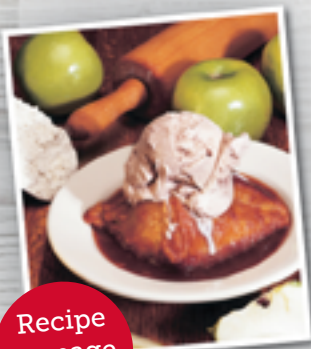
### WISCONSIN: Kettle Moraine Scenic Drive

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  
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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

