

OLD FARMER
NEW FARMER

what they can learn from each other: a conversation

SAVE OUR APPLES ▼

Diane Flynt knows that her favorite apples—the antique varieties Ashmead’s Kernel and Pomme Gris—are worth preserving. “I’m spoiled by the stimulation of flavors,” she says of the complex tannins and vibrant acidity. “They make me never want to buy those bland grocery store apples.”

Flynt, an apple grower and cidemaker at Foggy Ridge Orchard in Dugspur, Virginia, has turned this passion into a mission. In 2008 she founded AppleCorps, which educates the public about growing and preserving rare antique apples that have fallen out of favor with commercial growers. It also preserves a part of American culture, encouraging anyone and everyone to grow or graft new apple trees.

The response from the public has been overwhelmingly positive. Though there is no formal membership, AppleCorps is averaging 100 new people each month who sign up to receive emails about the group’s apple-related activities, including classes, orchard walks, and tastings.

The hope is that by exposing us to some of the 300 varieties that were grown by farmers a century ago, more of us will feel spoiled, like Flynt, by what we taste and discover. *For more information, go to www.foggyridgecider.com and click on “Learn” and then “AppleCorps.”* —Elizabeth Weaver



harvest

SOUP, COLLARDS, EGGS
warm-up recipes for winter

WHERE'S THE BEEF?
the anatomy of a steak

↑ *Featured in Edible Blue Ridge Winter 2010 Issue*

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