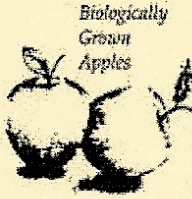
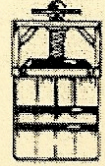


From the Famous Shenandoah Valley of Virginia



Pure Full-Bodied Apple Juice
"Old Time" Apple Cider Vinegar



Fall 2014 Applegram, October

Dear Friends,

As you might have noticed, the applegram is arriving to you later than usual, so please mail us your order as soon as possible.

We expect a sufficient quantity of apples to meet your orders: Red Delicious, Golden Delicious, Yorks, and Winesaps.

Apple juice in gallon glass jugs is available for shipment by truck freight or farm pick-up. The juice is unfiltered (has pulp) and flash pasteurized. It will store for many years, as long as the cap is unopened so that the pasteurizing vacuum remains.

Here we recognize one of our very loyal, long-time customers, Raymond Mayes, who passed away about this time last year. Raymond first visited here in the early 1980's, after being discharged from the military. A. P. (our founder) gave him a job mowing around apple trees with a push mower.

Since then, Raymond visited here once a year, and would literally cram his small car with as much apple juice as it could hold. Raymond was fascinated by the story of how A. P. propagated earthworms and used them on the trees; he re-told it many times to those he sold or gave juice. A. P. had given him an article called, "The Worm and You". Raymond was a good soul and will always be with us in spirit.

This year marks 69 years of business. One of our veteran apple pickers likes to tell us, "Glad you are keeping the old traditions alive." Thank you for your support!

A handwritten signature in cursive script that reads "John Thomson".

A handwritten signature in cursive script that reads "Scottie Thomson".

John Thomson and Mrs. A.P. Thomson ("Scottie") Thomson

Varieties (in order of ripening)

Red Delicious: Medium-large apple. It is an excellent keeper if stored correctly. Ripens latter half September.

Jonathan: Small-medium, tart, dark ruby red apple, prized for cooking or eating fresh if you like an apple with zip. It is tart, but not astringent. Not a long keeper, so we like to ship them out as soon as possible. Ripens latter half of September.

Golden Delicious: Often considered the finest all-around apple. It has a very delicate skin that is sometimes roughened by our cool spring weather, but the flavor is unaffected. The thin skin tends to shrivel in storage after mid-November, but flavor and cooking quality are still acceptable. Ripens latter half of September-first half of October

“Ole-time” Winesap: This is a crunchy, maroon, small to medium-sized tart apple prized for cooking and keeping. Rarely seen in stores because of its small-medium size. It is a close relative to the “Stayman”, but not as large. Ripens latter half of October.

Imperial York: An excellent keeping apple because of a natural wax on its skin. The wax can accumulate so much that we sometimes need to repeat that we do not apply wax to our apples. There are some who prefer the York as an eating apple. Works great for cooking and juicing. Yorks are dense, lopsided, and look squashed. They have a robust, complex flavor, tart to some, sweet to others. Eating a York often makes us nostalgic, for some unknown reason. It was discovered in Pennsylvania and was almost a “lost” variety. Ripens later half of October.

Shipping and Storage: We usually make shipments on Mondays and Tuesdays to avoid apples being held over the weekend by the shipper. Please watch for the arrival of your apples: sometimes boxes are stolen. Check for damage upon arrival and immediately store in a very cool place. 30-34° degrees F. with high humidity is the ideal environment, apples will freeze below 29°F. In some years, we may run out of a variety, so we always suggest making a second choice. We try to send the first choice.

We expect shipping will begin Thursday, **October 23st** for early varieties—Red Delicious and Golden Delicious. In some years, the Golden ripen later than the first shipping date, so they will be shipped the following week. Yorks and Winesaps are shipped later— around the end of October. **To simplify our packing process, we do not offer mixed bushels.** Last shipping date this year will be Monday, **December 15th**.

F A L L 2 0 1 4 P R I C E L I S T

Shipped apples in tray-packed box #1 grade <i>(full box weight approximately 42 lbs.)</i>	<i>UPS shipping included. East of Mississippi River</i>	\$75.00
	<i>UPS shipping included. West of Mississippi River</i>	\$81.00
One #1 grade, tray-packed box, farm pickup only	<i>farm pick-up</i>	\$54.00
One #1 grade, loose-packed bushel box, farm pick-up only	<i>farm pick-up</i>	\$48.50
One #2 grade bushel box <i>(You pick from bins in storage at farm)</i>	<i>You fill your or our box from our bins. Not shipped.</i>	\$27.50 your box/ 29.50\$ our box
Apple Juice <i>(4 gallons/case)</i>	<i>Farm pickup only, or shipped commercial truck (truck shipping extra)</i>	1-5 cases: 32.00\$ 6-24 cases: 31.00\$ 25+:
Vinegar <i>(12 quarts/case)</i>	<i>Farm pickup only, or shipped via commercial truck (truck shipping extra)</i>	not available at this time

"Biologically grown - Supreme quality"

Golden Acres Orchard, 2608 Ashby Station Road, Front Royal, VA 22630.

Phone 540-636-9611

APPLES ORDER BLANK
BY UPS SHIPPING OR FARM PICK-UP
ORDER BLANK FALL 2014

Ship to or Reserve for:

Name _____
Address _____ (For UPS shipping, give a UPS-deliverable address, not a P.O. box number!)
City _____ State _____ Zip Code _____
Telephone _____

First UPS shipping: Thursday October 23, 2014 (Yorks, Winesaps not shipped until late October)

Last UPS shipping: Monday December 15, 2014.

Shipped UPS: \$75.00 East of the Mississippi River; \$81.00 West of the Mississippi River

Number of boxes	Variety (Give 1 st & 2 nd choice) Red delicious, Golden Delicious, Winesap, York	Target Date for Shipping or Farm Pick-up	Price

Total	
Added For Juice	
Amount Enclosed	

UPS Shipping charge is included in price! **MAKE SURE ZIP IS CORRECT - UPS CHARGES 5\$ FOR INCORRECT ZIP CODE!!!** Apples are shipped in a cardboard "tray pack" bushel box. Farm picked-up apples may be specified in a "loose-pack" bushel box. Sometimes boxes are damaged in shipping, stolen, or delivered to the wrong address. *For apple juice information, see reverse side*

"The Champagne of Apple Juice"

JUICE ORDER BLANK

FALL 2014

FOR TRUCK SHIPPING OR FARM PICK-UP, ONLY

Name _____
Street Address* _____
City _____
State _____ Zip Code _____
Telephone _____

*Give a truck-deliverable address, business, or truck terminal depot

Juice	Quantity	Approximate weight	Price per case (4 gallons per case)
TRUCK	6 cases minimum	288 lbs for 6 cases	\$31.00 per case
AT-FARM PICKUP			1-5 cases: \$32.00 per case 6+: \$31.00 per case

These prices do not include the freight charge. We can only ship juice by truck freight, no UPS. You will have to decide yourself what trucking company to use. Multiply the number cases you want by the weight of each case, 48 lbs., for the trucking company to determine your shipping charge. Charges vary *considerably* from carrier to carrier so obtain quotes from at least two. Generally, you will save money if you take delivery at the truck depot or a business address, rather than your residence—be sure to ask! There are truck carriers in nearby Winchester, VA. You pay the truck shipping cost to the truck company, not to us! Call us at 540-636-9611 when you have a carrier and want us to prepare the pallet. In January and February when the weather is freezing, truckers sometimes refuse to ship. Bear this in mind when ordering.

Our juice is made here, exclusively from our apples. Nothing is added or taken away—just the full-bodied product. It is sealed in glass jugs and should store indefinitely (years) if the seal is not broken. Refrigerate after opening.

Dennis and Neva Whetzel, Golden Angles Apiary, P. O. Box 2, Singers Glen, VA 22850 Telephone: 540-833-5104 deliver our juice to stores in the areas of northern Virginia, Richmond, Tidewater, and Harrisonburg, Virginia. Joel & Teresa Salatin, Polyface Farm, 43 Pure Meadows Lane Swoope, VA 24479, 540-885-3590, also sell our juice.

<i>Quantity</i>	<i>Shipping Date OR Farm Pick-up</i>	<i>TOTAL for juice</i>