

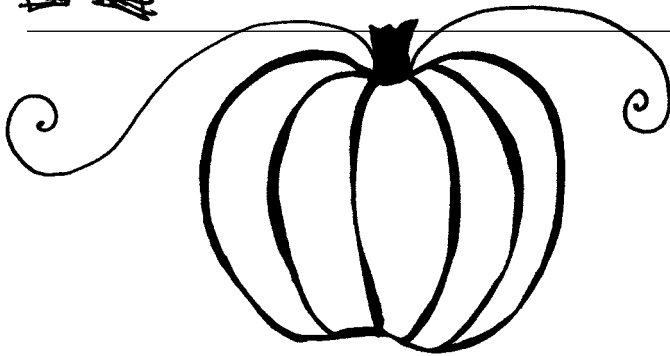
Join the Friends of the Red Barn for our 2009



“Fall Frolic”



Scarecrows, pumpkins, masks, and more!



In the 18th and 19th centuries, the end of the harvest season was often celebrated with what was known as a frolic — a time of fun and merrymaking marking the end of a season of hard work and gathering-in. Come to the Red Barn for Holden's own frolic!

Make-your-own-scarecrow contest!

Bring old clothes, hats, gloves — your imagination is the limit — to create your own scarecrow. Stuffing, stakes, and good advice will be provided. Make your scarecrow funny, scary, human, or animal. Prizes will be awarded for the scarecrows voted best by popular vote. All entries will remain on view in front of the Red Barn through Halloween!

Kids, decorate your own mask for Halloween. Just bring your ideas — we provide mask materials and a good place to work!

Cider making!

See Anthony Costello turn apples into cider on the Red Barn's antique cider press!



Live turkey!

Visit with a turkey raised by Bob Chamberland of Holden.

Pumpkin roll!

Try lawn bowling with pumpkins! See how far you can roll a pumpkin down the hill!

Make your own pumpkin!

Holden artist Mary Shepherd will provide the materials and show you how to make your own pumpkin — a decoration you can keep for years!



Spinning & knitting kits for sale!

Great kits for kids — learn how to spin and knit!



Sunday, October 25, 1–4 pm

at the Red Barn, Shrewsbury Street, Holden

(Check www.redbarnholden.org in case of rain.)

Free Admission!



Music and story-telling in the barn! Thrill to Halloween goosebumps with Holden storyteller Wendy Scott. Enjoy the music and sweet harmonies of Deedee, Bob, & Steve, plus Linda & Patrick McCarthy — back by popular demand!

Pumpkin Cook-off, soup to bread to pie!

Enter your favorite pumpkin dish in the Pumpkin Cook-off! Whether yours is “traditional” or “nouvelle cuisine,” whether it is a dessert, bread, cookies, an hors d'oeuvre, soup, pasta, or an entrée, there is a place for your entry in this contest. Test your culinary skills before our expert judges: Dick Callahan, Lew Evangelidis, Daniel Gehnrich, Kathy Leal, Susie Marsh, and Janice Mitchell. Great prizes, including passes to Old Sturbridge Village and Davis Farmland, will be awarded in several categories. **Samples of the delicious entries will be for sale — vote for your favorite!**



Heritage apples, cider, and honey for sale!

Buy locally produced apples, cider, and honey for the benefit of the Friends of the Red Barn. Heritage Russet apples (great for cooking!), as well as MacCoun and McIntosh apples, will be available. Sweet cider made by Clearview Farm in Sterling will be for sale by the glass or by the gallon. Also for sale will be jars of prize-winning amber honey produced in Holden by beekeeper Dick Callahan.

Delicious refreshment!

Popcorn, apple cider, apple dumplings from Brookfield Orchards, cold drinks — and Pumpkin Cook-off samples! — will be for sale to benefit the Friends of the Red Barn!

Where is the Red Barn?

The Red Barn is on Shrewsbury Street in Holden at the intersection of Wachusett Street, near Alden Lab. Parking is available at the Alden Lab parking lot and on Tyler Drive and Red Barn Road. There is no parking on Shrewsbury Street.