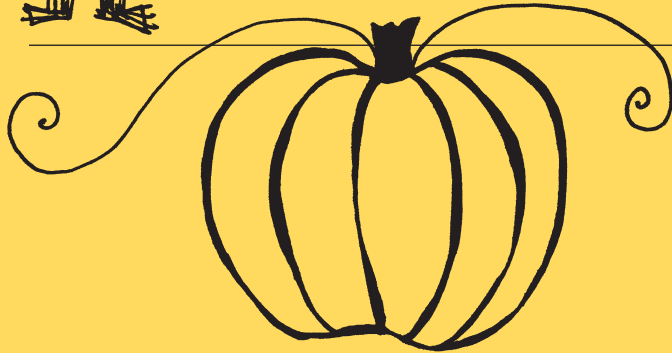


Join the Friends of the Red Barn for our 2010

Red Barn Harvest Day

Paul Rogers, cidermaking, live animals, and more!

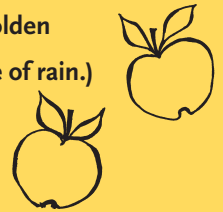


Saturday, October 23, 1–4 pm

at the Red Barn, Shrewsbury Street, Holden

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

Free Admission!



Gardening conversation with Paul Rogers!

Co-sponsored by the Holden Garden Club and the Friends of the Red Barn, this “Worcester County Master Gardener” will answer your gardening questions at 2pm in the barn. Learn how to put your garden to bed for the winter!

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. The contest begins at 3 pm. Prizes will be awarded for the scarecrows voted best by popular vote. All entries will remain on view through Halloween.

Apple printing for kids with Mary Shepherd!

Kids, join artist Mary Shepherd for a fun apple art project!

Cider making!

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



Spring bulb planting for kids!

Live animals!

Visit with a turkey raised by Bob Chamberland of Holden, see Robin Ganesan’s chickens, and meet 4-H Club animals.

Pumpkin roll!

See how far you can roll a pumpkin down the hill.

Sustainable community agriculture!

Talk with Judy Haran about the productive community vegetable garden she started at her own home, and learn how you can support local agriculture.

Live music in the barn! Storytelling!

Hear Patrick McCarthy and friends fill the barn with music from 1–2 pm, and again from 3–4 pm. Join Gwen Callahan for storytelling at the community garden at 1:30.

Soup contest — enter your favorite soup!

What ever kind of soup you love to make, there is a place for your entry in this contest. Our chief judge — Val, of Val’s Restaurant — will contribute several gallons of her famous tomato bisque to sell as a benefit for the Red Barn. Judging begins at 1 pm. **To enter, call Susan Marsh at 508-829-7660.** See our website for details. **Samples of the delicious entries will be for sale — vote for your favorite!**

Help inaugurate our new wood-fired brick oven!

Try out pizza and bread, baked in our own outside brick oven.

Historical tour of Alden Lab boom!

Join Jim Nystrom at the pond across from the barn at 3:30.

Heritage apples, cider, and apple crisp for sale!

Buy locally produced apples and cider to help support the Red Barn. Heritage Russet apples (great for cooking), as well as Macoun and McIntosh apples, will be available. Buy delicious apple crisp from the Holden Grange!

Bake sale!

Take home a tempting cake, or pie, or cookies to satisfy your sweet tooth, and benefit the Red Barn at the same time.

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.