

IN GOOD TASTE

ON THE ROAD

CIDER HOUSE RULES

Fat pumpkins, falling leaves—the only other thing you need to make autumn perfect is apple cider. Seek out the local orchards in your area. They have lots of cider to share.

SMALLWOOD'S HARVEST, WASHINGTON

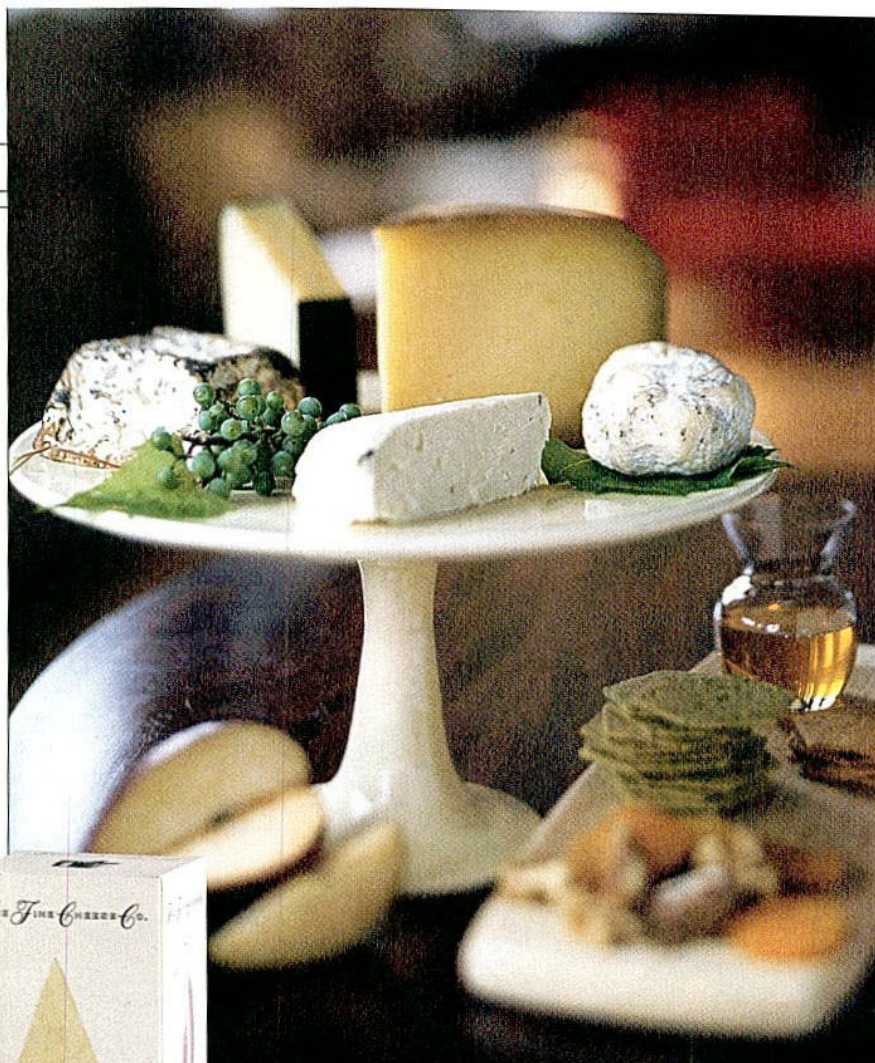
This 28-year-old orchard and fruit stand is owned by Mike and Lynn Smallwood. Located on Highway 2, two miles east of Leavenworth in Washington's Wenatchee Valley, the popular apple orchard sells apples, pears, and lots of cider. Open year-round; 509/548-4196.

RED JACKET ORCHARDS, NEW YORK

The Nicholson family has been selling apple cider from their farm stand in Geneva, New York, for nearly 50 years. More than 20 apple varieties are grown, several of which might go into the cider. Each small batch is flash pasteurized for safety. Mail order at www.redjacketorchards.com or 800/828-9410.


AAMODTS APPLE FARM, MINNESOTA

Three generations of Aamodts have been committed to growing over 25 varieties of apples in Stillwater, Minnesota. www.aamodtsapplefarm.com or 651/439-3127.



IN THE AISLES

AMERICAN CHEESES

Pairing cheese with such harvest foods as honey, nuts, spice cookies, and apples is easy when you keep one principle in mind, according to Ari Weinzweig, cheese expert and founding partner of Zingerman's in Ann Arbor, Michigan. "Offer a balance of different textures, flavors, and types. Consider a goat cheese, a blue vein cheese, a couple of hard cheeses, and a double-cream cheese with pepper," he says. On the pedestal above, (clockwise from top right), "Pleasant Ridge Reserve" from Wisconsin, "Bridgewater" from Zingerman's Creamery in Michigan, "Point Reyes Blue" from California, "Pecan Chèvre" from Sweet Grass Dairy in Georgia, and "2-Good 2-Be-True" Cheddar from Vermont. Prices range from \$20 to \$39/pound; 888/636-8162, www.zingermans.com. Serve with crackers created for each cheese. Crackers for Mature Cheese, Soft Cheese, Creamy Cheese, Parmesan and Pecorino Cheeses, and Pungent Cheese; The Fine Cheese Co., \$4.39; www.britishtraditionals.com. 



—RICHARD SWEARINGER