

Ayres Family Orchard is a working family-owned orchard, located on a hilltop overlooking the beautiful Kentucky River Valley. Established in 1983, it is known for its exquisite fruits of several varieties.

Kentucky's climate of relatively mild winters and warm summer months is ideal for producing mouth-watering apples, peaches, pears and berries.



We hope you enjoy the natural taste of our fruits grown right here in Kentucky. Please visit our orchard and take in the



rustic beauty of our hilltop orchard and the gorgeous surrounding landscape,

We grow over 40 varieties of apples.

Try some fresh, delicious apple cider.

Sweet and juicy blackberries.

White and yellow peaches.

Plums, pears, jams and more!



Please visit anytime...

Ayres Family Orchard is 20 minutes north of Frankfort on U.S. Hwy. 127. Our orchard store offers all of the country charm and convenience that you would expect. Stop by when you have a chance. We welcome visitors.

On U.S. Hwy. 127, we are 9 miles south of Owenton, and 18 miles north of Frankfort. We are family-owned and operated.

Ayres Family
 *rchard*

525 Wilson Lane
Owenton, KY 40359
(502) 484-5236

Open: Monday – Saturday
www.ayresapples.com
ayresapples@att.net



Ayres Family
 *rchard*

Owenton, Kentucky

(502) 484-5236

(502) 514-1594

www.ayresapples.com



Kentucky Farm Fresh!

We grow over 40 varieties of apples, both white and yellow peaches, plums, pears, blackberries and many others.

We also provide jams, sorghum and apple cider! You just cannot beat home-grown Kentucky produce and down-home Kentucky cooking!

We would like to invite you to plan a trip to beautiful *Ayres Family Orchard*, where we've been providing apples, peaches, plums, blackberries, cider and jams to the Commonwealth for over 25 years!

Our orchard is located on a hilltop overlooking the beautiful Kentucky River Valley. For more information, visit www.ayresapples.com or visit us at one of the local farmers' markets.

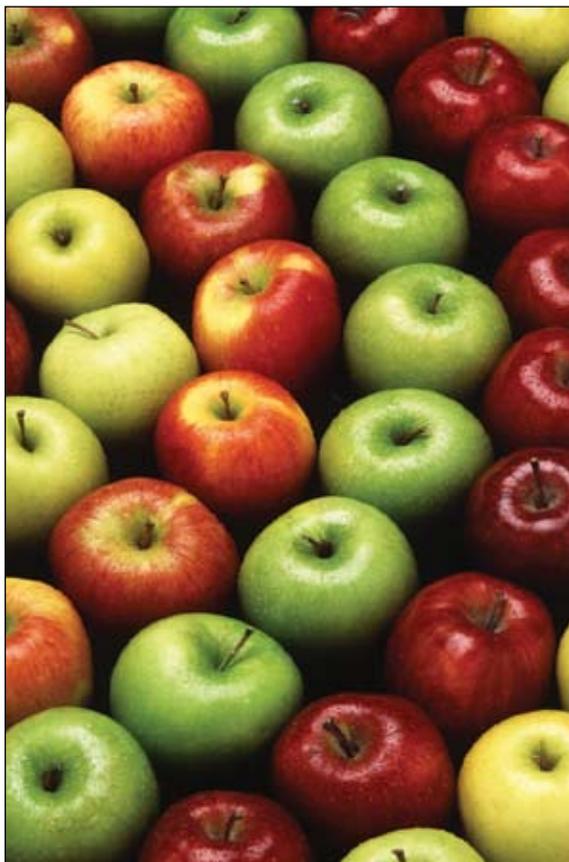
Our goal is to offer you the best fruit available with friendly personal service.

We hope you enjoy the wholesome taste of our fruit grown naturally right here in Kentucky.

Homegrown, big, fresh, juicy, flavorful fruit is what we do best!

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Home-Style Recipes

Crock-pot Apple Butter

Cook: one peck Ida Red, Cortland or Macintosh apples into sauce.

Add: 3 C sugar, 1/2 C brown sugar, 1/2 C apple cider vinegar, 2 tsp. cinnamon, pinch of salt. Spice to taste. Cover.

Cook on high until boiling. Remove cover and cook 6 hours; stir occasionally.

Fill clean, hot jars within 1/2 inch of top and seal. Process in boiling water bath for 10 minutes.

Fresh Apple Cake

3 eggs, 1 C salad oil, 2 C granulated sugar, 2 C self-rising flour, 2 tsp. cinnamon, 1 tsp. vanilla, 1 C chopped nuts, 4 C chopped or grated apples.

Combine eggs and oil; beat until foamy. Add sugar; beat until light and thick.

Combine dry ingredients; stir into batter. Add vanilla, nuts and apples; blend well by hand. Pour into greased 13 x 9 in. dish. Bake at 350 degrees 40-50 minutes.

Fruit Cobbler

1 stick of margarine, 1/2 to 3/4 C sugar, 3/4 - 1 C self-rising flour, 1 C milk.

Melt margarine in 9 x 13 in. pan. Combine all other ingredients. Pour in pan. Add 1 quart sweetened fruit of your choice.

Bake at 350 degrees for approximately 30 minutes. Crust should be golden brown. Note: Sweeten the fruit early for a juicier flavor.

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