

Apple Fest 2010

By Zack Christy
Staff Writer

If you missed the 64th Apple Festival in Hendersonville, you missed one heck of a hoe-down. Everything from rubber band guns to giant turkey legs were on display throughout the main street in Hendersonville this weekend.

Local vendor Holly Spinner said of the Apple Festival, "It's a great way to get our farms name out there, and meet some pretty amazing people at the same time." But I can assure you that Holly wasn't the only one who was having a great time. Honestly, how many other places in America can you walk down the street listen to street preachers rant about hell

while gnawing on a half pound turkey leg?

The Apple Festival is such an amazing experience that it brings back former students. Alumnus Zach Hazen was seen perusing the event, and when asked what made him return Hazen responded, "The food man, its all about the food and the women."

If you were unable to attend this year's Apple Festival, hopefully you will be able to make it next year, seeing as it's an annual event festival. If you are despairing over a lost opportunity to get out of Brevard, have no fear: the Mountain State Fair is in town and it opens today. So get out there and have some fun!

'A Taste of Transylvania'

By Dave Alexander
Copy Editor

Fifteen restaurants from Transylvania County will be cooking sample items from their menus for everyone to enjoy and competing to be named "Best Taste in Transylvania" next week.

Competition categories are appetizer, entrée, and dessert. Tickets are

\$40 in advance or \$50 at the door, and each ticket covers you for the entire evening. However, the Proper Pot will be selling wine which must be purchased separately.

The event will take place Tuesday from 6-9 p.m. at the Brevard Music Center. John Hansen and friends will provide musical entertainment.

For more information or to pre-order tickets, call 828-885-7390.

Restaurants competing:

Sora	Cielito Lindo's	Brown Trout Mountain
Hob Nob	Connestee Falls	Grille
Kiwi Gelato	The Square Root	Schenck Job Corps
The Quarry	Blue Ridge Bakery	Culinary Art Students
Mayberry's	Jordan Street Café	Transylvania Regional
Falls Landing	Earthshine Mountain Lodge	Hospital

GARLIC AND WHITE WINE PORK CHOPS

from Chef Boy-ar-Dave

Average Cost of Meal: \$10- \$12

Time of Preparation: 10 minutes

Marinade Time: 2-5 hours

Cooking Time: 8-10 minutes

Serving Size: 2-5 people

Ingredients:

Any kind of pork chop (thick cut, bone in, bone out, or wafer thin)

1 cup extra virgin olive oil

¼ cup white wine

1 Tablespoon of fresh thyme

1 minced clove of garlic

½-1 teaspoon of salt

½-1 teaspoon of pepper

Instructions:

Combine all the ingredients in a large bowl and whisk them together. Put the pork chops in the marinade for a few minutes, flipping them over half way through. After a few minutes take the pork chops out of the bowl and place them in a sealable plastic bag. Pour some of the marinade over top and seal the bag, making sure that you press all the air out.

After 2 or more hours remove the pork chops from the bag and discard the rest of the marinade. Cook the pork any way you want until the internal temperature is almost at 160° F.

Comic by Karam Boeshaar

SIGNS THAT YOU SHOULD DROP A CLASS

