

## ENTERTAINMENT DIGEST



The Red Eye Lounge is the setting for *Gunmetal Blues*, featuring Michael Rawley as piano player Buddy Toupee, Paula Boudreau as The Blonde, and Geoffrey Whynott as private eye Sam Galahad.

### Gunmetal Blues a gumshoe treat

*Gunmetal Blues* has all the elements of your favourite B-movie with additions such as great tunes, fun choreography and humour.

The action-packed murder-mystery musical spoofs the hard-boiled private-eye movies of the 1940s. Originally a back room cabaret at the Stratford Festival, *Gunmetal Blues* has grown into a full-length production.

It's a musical journey through the sexy, steamy, smoke-filled world of private detective Sam Galahad, lounge lizard piano player Buddy Toupee, and The Blonde, played by Paula Boudreau.

*Gunmetal Blues* plays Markham Theatre Oct. 20 to 23 at 8 p.m. and Oct. 24 at 2:30 and 8 p.m. Tickets are \$28 to \$32. Call the box office at 305-7469.

### Museum lays out the rug

More than 80 samples of rughooking will be on display until Oct. 30 at the Whitchurch-Stouffville Museum.

The samples illustrate an impressive array of rughooking styles and subject matter and include pieces created by museum members as well as family heirlooms.

The exhibit is on display in the temporary gallery at the Bogartown Schoolhouse at the museum, located at 14732 Woodbine Ave. north of Bloomington Road.

Call 727-8954 for details. Admission is free.



STAFF PHOTO/SJOERD WITTEVEEN

Friends of the Museum volunteer Eila Duncan examines one of the hooked rugs on display at Whitchurch-Stouffville Museum.

### St. Andrew's offers a tempting presentation

Follow the twists and turns of God's promise, from creation to Christ, in *after the apple*.

The play combines drama, music and dance with Carlynn Reed and John Botten of Imagscape Christian Theatre Productions.

*after the apple* will be presented by St. Andrew's United Church this Saturday at 7:30 p.m.

Tickets are available at the church, 32 Main Street N., Markham, \$8 in advance, and \$10 at the door. Children's tickets are \$6. For information and reservations call 294-0351.

### Village Voices growing

Village Voices will perform this Saturday at 8 p.m., at St. Georges Anglican Church, 5350 Yonge St. in Willowdale. Tickets are \$8 at the door.

The local choir also has openings for tenors and basses. Anyone interested in joining can call 471-2443.

### MYT plays office politics

Markham Youth Theatre presents *How To Succeed in Business Without Really Trying* for three performances at the Markham Theatre starting tonight.

*How To Succeed* is a lively look into the world of corporate ladder climbing. J. Pierpont Finch is a young man working his way past all the bungling, nepotism, coffee-dependency and political backstabbing of a typical 1950s mega-company and having fun doing it.

Large production numbers, colourful costumes, great music, quick wit, and intricate choreography all combine to make this show one of Markham Youth Theatre's most entertaining.

*How to Succeed* is staged Oct. 15 to 17. For ticket information call the theatre box office at 305-7469.

### Community Choir helps out

The York Region Community Choir offers its services at fundraisers.

In its fourth year, the choir has 30 members who rehearse weekly in Newmarket.

Any non-profit organizations interested in having the group perform at a fundraiser, or anyone interested in joining, is asked to call Roy Hamilton at 905-478-2542 or Wendy Evandon at 905-895-1221.

COMMUNITY: This Saturday devoted to Applefest

# Museum hails fall's harvest

NOREEN O'LEARY  
CORRESPONDENT

Apple pie lovers will be in heaven this weekend. Orchards are brimming with crisp, juicy apples and Markham Museum is celebrating the fruit at its peak.

"It's our tribute to the apple harvest, and a celebration of the harvest," said Birgitta MacLeod, manager of the Markham Museum.

Applefest promises a crop of activities, games, and contests geared toward children and adults.

And this year, visitors can sink their teeth into a pie-eating competition — no hands allowed.

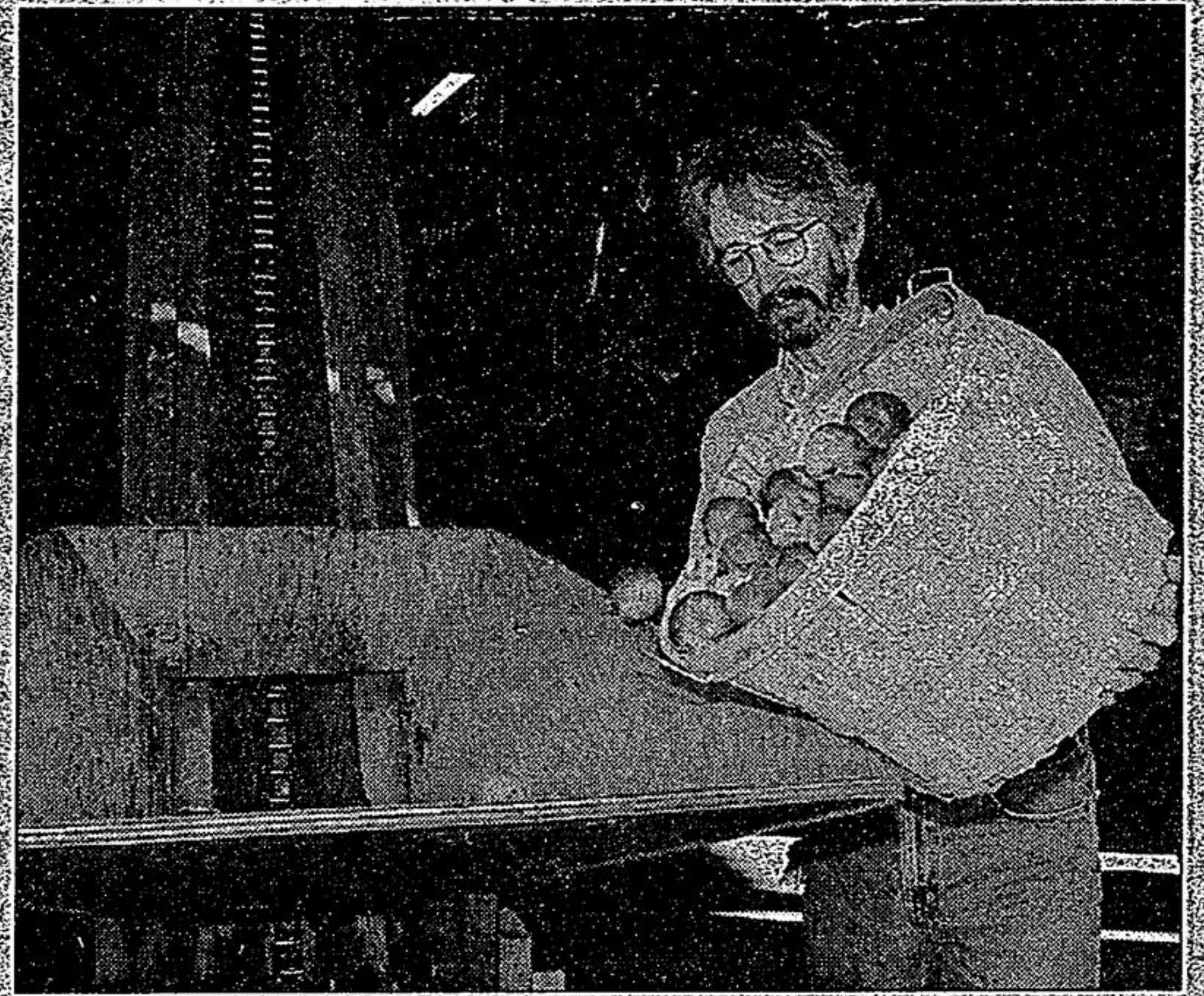
Visitors will learn what early settlers did with their apples in preparation for the winter.

Guests can visit the museum heritage apple orchard and the cider mill, where fruit grown at local farms is transformed into fresh-pressed apple cider and apple butter on the spot.

Visitors can also help make cider in a hand-operated press, and apples baked in the museum's brick bake oven will be available for sampling.

With the return of Applefest comes the return of the two-crust apple pie baking contest. Pies will be judged on taste, texture and appearance, and will be auctioned off after the contest.

"People entering the contest should make sure their pie is on a plate they don't want returned," MacLeod said.



STAFF PHOTO/SJOERD WITTEVEEN

Al Nicholson of Markham Museum staff unloads a basket of apples into the press while making apple cider.

There will be an adult and youth (14 and under) category, and pies will be accepted between 10 and 11 a.m. with the winners announced at 12:30 p.m.

Are you handy with a paring knife? Try your hand at the new apple-peeling contest where the longest peel without breaking wins. An apple cookbook will also be for sale featuring a variety of apple recipes, from main courses to desserts.

Local farms, markets, and orchards will be on hand selling apples and apple products.

MacLeod said a selection of apples not usually found in grocery stores will be available. Each variety of apple has a different use.

"Some are really good for baking, and some break down and make good apple sauce."

Children can visit with farm animals or play in straw.

This year, Applefest will introduce activity tickets which can be used for wagon rides, crafts, and apple-themed games.

Applefest will run from 10 a.m. to 4:30 p.m. on Saturday and admission is free.

## The main squeeze

NOREEN O'LEARY  
CORRESPONDENT

With the apple season upon us, cider may soon be the drink of choice.

Lapp Bros Cider Mills is ready for the cider season, offering a selection of new flavours along with the traditional apple, including peach, strawberry, cherry and cinnamon.

The mill uses a mixture of juice apples from local farms, including Macintosh and golden delicious.

"We try to use beautiful apples right from the tree," said Dave Petrolia, owner of Lapp Cider Mills. "A mixture of apples gives you a better bouquet."

The cider-making process varies from place to place. Here are the steps Lapp Cider Mills takes to produce their selection of ciders.

Apples are picked up and brought to the mill where they are placed in apple storage.

They are then washed in the flume pump and transferred to a trough where they are washed with clean, chlorinated water.

After they are completely dirt-

free, the apples are transferred up an auger into a grinder where they are made into apple sauce.

The apples are then put into a press where they are squeezed.

The apple pulp remains inside the press, while the juice is screened in a stainless steel vat.

From the vat comes either fresh-pressed apple cider, or pasteurized apple cider.

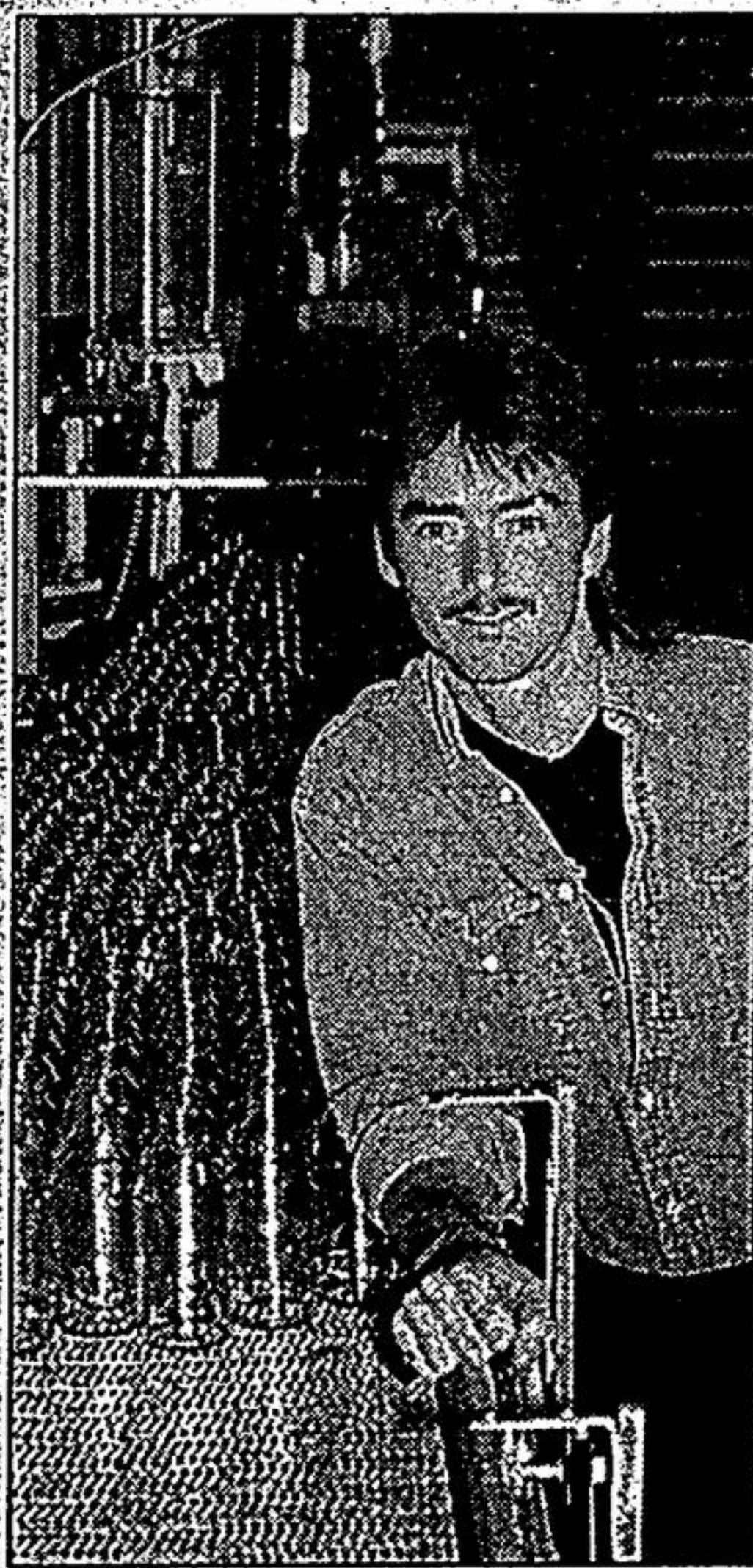
The juice is then filtered, blended, checked, and bottled.

All of the remaining apple pulp is given to local farmers where it is used to feed cattle.

Nothing gets wasted. Everything is environmentally friendly," Petrolia said.

Petrolia credits 90 per cent of his business to his pasteurized cider drinks which are sold in supermarkets across Ontario. Lapp's fresh-pressed cider is not sold on the market, but is available directly from the mill.

Lapp Bros Cider Mills has been in business since 1870, and is a registered historical site. The mill is open year-round and sells directly to the public, offering wholesale prices.



PHOTO/LORI EMMERSON

Cider mill owner Dave Petrolia at his Reesor Road business.