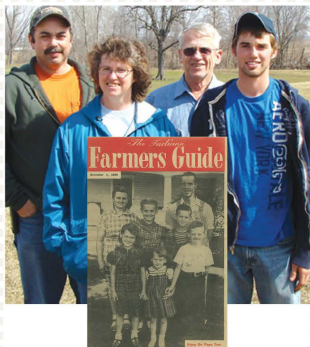




Meet an Indiana Farmer



Jerry Perkins
Dairy Farmer
Hudson, IN

Seven generations of Perkins have farmed in LaGrange County and every generation has pushed to improve the family operation. From the beginning, dairying and innovating have been a part of the Perkins legacy. Jerry and his brother Larry were early adopters of conservation practices, including no till, rotational grazing, and cover crops. Under Jerry's daughter Deb, and husband Bob Eash's management, the farm has moved to grass-based dairying to improve soil health, sustainability, and efficiency. The Perkins family has been recognized many times for their stewardship of the land.

Since the mid-1800s, the entire Perkins family has a family tradition that each year on Thanksgiving Saturday, they gather to make 25 gallons of apple butter the old fashioned way—in a copper kettle over an open fire. Still slow cooked—you'll enjoy the easy crock pot version. Red Hots have replaced cloves and all spice once used.

FAMILY OF FARMERS RECIPE TRAIL

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Family of Farmers

Perkins Family Apple Butter



Ingredients

- 5 qt. applesauce (unsweetened and strained)
- 2 ¾ C. Brown Sugar
- 2 ¾ C. White Sugar
- 2 ½ C. Light Karo Syrup
- 1 ½ tsp. Cinnamon
- 2 oz. Red Hots candy

Instructions

Place ingredients in a large crock pot or heavy kettle. Cover; cook on low-heat for 6 hours. Stir occasionally. Uncover; and continue cooking for 1-4 hours, stirring occasionally until mixture reaches desired consistency. (Mixture should not be watery—Jerry suggests tasting with homemade bread!) Cool mixture at least 1 hour or cover and chill overnight. Ladle apple butter into half-pint storage or freezer containers, leaving a 1/2-inch head space. Seal and label. Store three weeks in refrigerator or for one year in freezer. Makes 5-6 quarts. Recipe may be cut in half. Enjoy on buttermilk biscuits, fried biscuits, yeast rolls, or toast!

Indiana wine pairing



Apple Brandy
Huber Orchard, Winery & Vineyard
Starlight, IN



*Know your farmer,
know your food.*