

North County Arts & Entertainment



SECTION B

FRIDAY, OCTOBER 7, 2016

CONTACT: 466-2585 OR 237-6060

MUSIC



Contributed Photo

The Zydeco Flames are one of four bands set to perform as part of the SLO Jazz Festival's new Fall Fest event.

Fall Fest begins Oct. 8

Inaugural event to feature four concerts

BY ALLYSON OKEN
OF THE PASO ROBLES PRESS
& ATASCADERO NEWS

PASO ROBLES — Fall Fest, a SLO Jazz Festival quartet of musical events, begins Saturday, Oct. 8, at the Allegretto Vineyard Resort with a performance by Incendio, followed by three more concerts — The Zydeco Flames at Wild Horse Winery on Saturday, Oct. 15, The Purple Ones at the Fremont Theater on Saturday, Oct. 22, and Luis See FALL FEST, B3

LOCAL



Elizabeth Enriquez-Phillips/
Paso Robles Press & Atascadero News
Scarred pumpkins from Santa Rosa Creek Pumpkins were a popular item at the Three Speckled Hens Antique and Old Show.

Holiday items big at 'Hens' antique show

BY ELIZABETH ENRIQUEZ-PHILLIPS
OF THE PASO ROBLES PRESS
& ATASCADERO NEWS

PASO ROBLES — The Three Speckled Hens Antique and Old Stuff Show took place last Saturday and Sunday at the Paso Robles Event Center.

The biannual show takes place twice each year, once in May and again in October. October's show, being close to the holidays, had many booths decked out in either autumn colors and pumpkins

See HENS, B8

IN THE KITCHEN

PICTURE PERFECT PIES



Delicious decorations for fall

BY ALLYSON OKEN
OF THE PASO ROBLES PRESS
& ATASCADERO NEWS

Flaky, buttery, pie crust is not just a vessel for sweet and savory concoctions, but a blank canvas for a decorator's imagination to run wild. After making a pie, I have found that there is always a bit of dough left over, and what better way to use it than to create something beautiful to top it off?

Even the way the top crust meets the bottom can become a work of art, molded or shaped to create a refined edge to complement a lattice, snowflake or cut-out pie top. The quality of the dough is paramount to the decorating process. To ensure that the dough is workable, use the recipe below.

INGREDIENTS

- Two cubes of unsalted butter, cut into cubes at room temperature
- 2-1/2 cups of all purpose flour
- 1 tablespoon of granulated sugar
- 3 tablespoons of ice cold water (fill a glass with water and add ice to reach desired temperature)



Pie crust leaves under construction.

ture)

- 1 teaspoon of lemon zest

DIRECTIONS

To make the crust, lay out the ingredients, then in a large bowl begin to cube the butter with a knife. Next, add the tablespoon of sugar, lemon zest and all 2-and-a-half cups of flour. Then, with a fork, pastry knife or — my favorite

tool — two hands, combine the ingredients until all of the flour is coated in the butter, forming granules about the size of a pea or smaller. This should take about five minutes to accomplish.

Once the dry ingredients are incorporated with the butter, add three tablespoons of ice cold water to the bowl and combine, forming a ball of dough. The texture of the dough should be smooth, not sticky; if it is sticky, add a bit more flour to attain a smooth, soft texture. Separate the dough into two balls, one just slightly larger than the other. Place the larger of the two in a bowl in the refrigerator to keep cool.

Next, flour a large cutting board and rolling pin to prevent the dough from sticking. Parchment paper can also be used on a kitchen counter, for those that may not have a large enough cutting board. Take the smaller of the two dough balls and roll it into a circle that is about two centimeters thick. This will be the bottom crust.

Once rolled out to fit the size of the pie pan, fold the left side of the dough lightly over the other half without breaking it. Then, place the pie pan next to the rolled out dough and lift and lay the dough on the right half of the pie pan,

See PIES, B2

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HENS

Continued from Page B1

or glittered with the notions of winter and Christmas. Many vendors had a variety of goods ready to sell for the season.

Duane Penner from the Corny Broom Company was busy making custom brooms for customers. One attendee asked if he made "witch's brooms" for his wife and the crowd that had gathered to watch him work gave a laugh. This was Penner's second time at the show and he was making brooms using equipment that once belonged to his grandfather.

"I grew up in a broom shop all my life," he said. "My grandfather made brooms. He learned in World War I."

Penner said that he sold a lot of brooms both days of the event.

"It's hard to find a good-quality broom," he said when asked why he thought the products sold so well.

Many vendors at the show were selling scarred pumpkins from Santa Rosa Creek Pumpkins. Georgia Bollinger, Theresa Dellaganna and Kurt Bollinger work on these scarred pumpkins in July and August to have them ready for pickup at the show. They produce five different varieties of pumpkins and mini pumpkins and four different kinds of squash and gourds.



Photos by Elizabeth Enriquez-Phillips

Vendor Duane Penner makes a broom during the Three Speckled Hens Antique & Old Stuff Show at the Paso Robles Event Center Sunday.

"This year it's been phenomenal," Bollinger said. "We love the hens. The hens have been friends forever and its just great."

If you missed out on getting a scarred pumpkin, they will also be available at the Harvest Festival at J Dusi Wines on Oct. 15.

The show featured several displays for the holidays such as Amy Campbell's display of vintage Christmas trees.

Campbell came all the way from Riverside where she runs a store.

"I bought a couple of vintage christmas trees and they were on the little wood bases and they were so plain," she said. "So I took them home and put them in my grandmother's teapots and then, as I buy trees, I realize they didn't have the glitter on them or the glitter had come off half of them so I fixed the glitter."

Amy collects items all year long and crafts her trees all summer long. She said it helps her relax from her job, which can be quite stressful. The process is extensive: She



Melinda Flores, right, and her daughter Sage, both of King City, browse Amy Campbell's booth at the Three Speckled Hens Antique & Old Stuff Show Sunday.

Then I started making them for friends for gifts and people would ask to purchase them.

Then I started doing little shows and then a couple of stores started carrying them. So this is my seventh year making them. It's my first year here though."

Amy collects items all year long and crafts her trees all summer long. She said it helps her relax from her job, which can be quite stressful. The process is extensive: She

bleaches the trees, dyes them and glitters them.

"Yeah, we blew out yesterday," said when asked if she did well at the show. "I never sold out that many in one day. I never sold that many in a whole season in a store. I sold at least two-thirds of what I bought yesterday!"

Campbell was featured in Romantic Homes Magazine this month. Those interested in learning more about Campbell's trees can contact her via

E-mail at joeamyc@yahoo.com.

King City resident Melinda Flores and her daughter Sage were checking out Campbell's vintage trees at the show.

"This is our favorite place to be," Flores said. "We come every year in May and October. Yesterday we got a farm table for the house from Uber Chic and it was very cool."

Rusty Love Decor, owned by Kat Mannix, sells customizable metal signs and had a holiday collection on display at the show.

"It's The best show ever!" Mannix said. "The best promoters I ever dealt with and I do shows about every other weekend, but at this one the people are just amazing and the things that you can find here are awesome because a lot of places will have reproductions and this is one that is not allowed so there is nothing here made from China, it's all made by us."

Rhinestone Gypsy Ranch owner Dolly Mitchell came all the way from Kingman, Ariz. It was her first time at the show and she said, "It's been awesome. We love this one. I love the cowboy town. It's nice seeing people living the ranch life."

The Three Speckled Hens Antiques and Old stuff show will return May 6 and 7, 2017. For more information, visit threespeckledhens.com.

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