

The Concierge

TIPS FOR TOURING HERE AND ABROAD

WHERE YOU CAN HAVE AN ALL-NATURAL AUTUMN

Ideas for field trips to certified organic apple orchards, and a few cranberry bogs

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How do you like them apples? Organic, please. September is peak apple-picking season, and unfortunately, apples are one of the fruits that rank highest in pesticide residue. While organic apples, though pricier, are easier to find these days in stores and markets, not so much when it comes to apple picking. And by organic, we're talking certified organic, which means a USDA designation that requires compliance with the federal organic rules. Here are ideas for field trips to certified organic apple orchards, and because cranberries are also a fall favorite in New England, a taste of the region's few organic bogs, too.

Bear Swamp Orchard & Cidery

This small, rural orchard in Ashfield is on the map for pick-your-own certified organic apples and panoramic hillside views. "Our draw is the beauty of this spot, the food we grow and produce, and the rural nature of our farm," says co-owner Jennifer Williams. "We have animals, picnic tables, and we abut the Trustees of Reservations Bear Swamp property for those who like to hike." You can also get organic hard cider (and tastings) at the farm. "We have mostly Jonafree apples

for picking, with a small crop of Liberty and Cortland this year," says Williams. "We have plenty of Jonafree apples, which make up the bulk of our U-pick crop." www.bear-swamporchard.com

Elwood Orchard

This small apple orchard in North Scituate, R.I., specializes in organic apples and Asian pears — and several varieties of certified organic garlic, too.

"If the weather cooperates, we expect a very good apple-picking season," says co-owner Alfred Fuoroli. "The crop looks very good." More than 12 varieties are available for pick your own (the season began in early September and lasts through Columbus Day). "We manage well over 1,000 dwarf trees covering about 3 acres," says Fuoroli. "The organic part of our orchard has been certified organic since 2012." Bonus: You can also buy certified organic apple cider. www.elwoodorchard.com

Cranberry Farm

Cape Cod's largest certified organic bog is in Harwich. And while the harvest takes place each fall, tours of the bog are offered year-round and provide a rich, educational look into the behind-the-scenes operation — and the ongoing battle with invasive weeds

that are increasingly threatening the cranberries. "We have been certified organic for 20 acres for over 20 years," says owner Leo Cakounes. Visit the cranberry farm this fall and stock up for Thanksgiving with fresh-picked organic cranberries; sweetened dried cranberries are sold year-round, as well as canned organic cranberry sauce. "I am basically a historian, and we are a museum for people to come and see how it works," says Cakounes. www.cranberrybogtours.com

Windswept Bog

Nantucket has a 161-year history with cranberry farming. The 15th annual Nantucket Cranberry Festival, hosted by the Nantucket Conservation Foundation, will feature berries from the island's last two remaining commercial bogs, including the certified organic Windswept Organic Bog and Milestone Bog, which is slated to become certified organic by the end of the year. The festival takes place Oct. 6 and will celebrate exclusively those organic cranberries with harvesting demonstrations, bog tours, hayrides, and cranberry-centric food, too. www.nantucketconservation.org

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Nantucket's Milestone Bog is slated to become certified organic by the end of the year. Right: Bear Swamp Orchard in Ashfield.



MICHAEL GALVIN



BEAR SWAMP ORCHARD

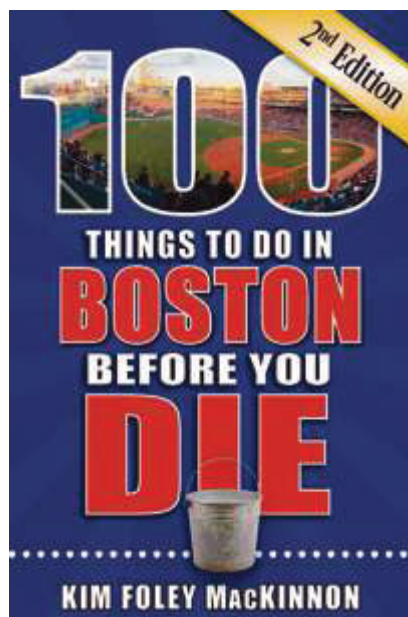
HERE

FESTIVAL CELEBRATES ALL THINGS CRANBERRY

The Nantucket Cranberry Festival, Bash at the Bog, makes its colorful return on Oct. 6 (11 a.m.-4 p.m.). Hosted by the Nantucket Conservation Foundation, the 15th annual event celebrates the island's 160-year-plus history with cranberry farming, and features organic berries from the last two remaining commercial bogs. Attendees can watch the harvesting, and take self-guided tours to learn more about cranberries and their historic role in Nantucket agriculture. Additional activities include antique tractor displays, hayrides, live music, and kid-friendly activities such as sack races, tug-of-war, face painting and a petting zoo with goats, ducks, and other farm animals. You won't leave hungry: Nantucket's own Back Yard BBQ will be serving up pulled pork sandwiches, BBQ chicken, brisket, and more. Or indulge in clam chowder, hot dogs, and all manner of cranberry-laced sweets including cranberry pies, cookies, granola, and chocolate-covered berries. Admission is complimentary; parking is \$20 per car. www.nantucketconservation.org/activities/cranberry-festival/

QUINTESSENTIAL GUIDE TO BOSTON

Boston newbies as well as seasoned residents should grab a copy of Kim Foley MacKinnon's new book, "100 Things to Do in Boston Before You Die." A freelance food and travel writer who has lived in Boston for more than 25 years (and is a Boston Globe Travel section contributor), MacKinnon brings years of personal knowledge and expertise to this guide. As your virtual new best friend, MacKinnon will help you discover quintessential



Boston experiences you may have missed, or want to revisit. This curated compendium offers insider tips on essential sights — hello swan boats! — as well as guides to museums, historical sights, and outside activities. Wonder where to find the best lobster rolls and oysters? MacKinnon provides information about Boston's rich culinary scene, and other cultural activities such as where to hear jazz every night of the week. \$16. 314-833-6600, store-tip7ml39.mybigcommerce.com/all-titles/

THERE

BESPOKE LUXURY TOURS DEBUT

'Tis the season when tour companies unveil their newest product offerings. In honor of its 260th anniversary, luxury travel brand Cox & Kings has debuted a new category of bespoke trips for

intimate groups of travelers: Luxury Small Group Journeys. Designed specifically with US guests in mind, an inaugural set of seven destinations — Peru, Morocco, Japan, China, Spain and Portugal, South Africa, and India — launch in Fall 2018, with additional departures and journeys to be announced for 2019 through 2020. The inventive itineraries, running from nine to 15 days, were crafted by the company's in-house destination specialists for both first-time and veteran travelers. In a first for Cox & Kings, all journeys will be bookable online, and are guaranteed to run with a minimum of two travelers. Group sizes will be kept small, with an average of just 18 and a maximum of 24 travelers per departure. Prices begin at \$5,295 per person. 844-536-9560, www.coxandkingsusa.com/luxury-small-group-journeys/

HISTORIC NAPA PROPERTY DEBUTS AS ELEGANT INN

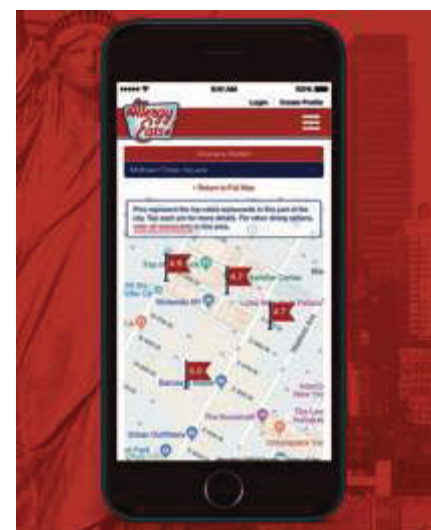
Travelers to California's wine country can now sleep in style at the Francis House, a five-room luxury inn that was once the family home of a prominent local merchant. Built in 1886, the Francis House — listed in the National Register of Historic Places — is the on-

ly stone building in Napa County with authentic French Second Empire architecture. After being uninhabited for 50 years, the building has been carefully restored and redesigned. Guest rooms offer premium bed linens, period writing desks, and custom brass luggage racks. Bathrooms boast Carrara marble, heated toilets, brass fixtures, and toiletries by Molton Brown. The ground level consists of a reception area, Gaggenau stove-equipped kitchen, salon, and adjoining dining area that opens to the pool and patio garden. Gravel pathways wind between French limestone fountains, citrus trees, and fragrant rosemary, gardenia, and jasmine. Includes complimentary daily breakfast; wine tasting at 5 p.m. on weekends; concierge service; complimentary parking and electric car charging facilities. Rates from \$495. 707-341-3536, thefranchishouse.com/

EVERYWHERE

FIND ALLERGY-FRIENDLY DINING

Food allergies pose serious concerns for travelers. The website and app AllergyEats is a crowdsourced restaurant guide where diners can search for allergy-friendly restaurants in the US based on desired location as well as by dietary restrictions, including peanuts, tree nuts, dairy, eggs, wheat, fish, shellfish, and more. AllergyEats lists more than 850,000 restaurants nationwide and also offers user comments, Web links, menus, and directions. This month, the company is debuting AllergyEats NYC, a destination-specific guide to finding the most



allergy-friendly restaurants across Manhattan's four popular regions: Uptown, Midtown/Times Square, Midtown South, and Downtown. Available as a free app on both iTunes and Google Play. www.allergyeats.com/nyc/

DURABLE BAGS FOR QUICK TRIPS

Baboon's new Go-Bags are made for those who prefer quick and spontaneous trips — sometimes called "micro adventures" — rather than long expeditions. Designed for durability, the double-layer bags with reinforced PU coated webbing are heavier than traditional hiking gear. Features include three internal pockets (two mesh pockets and one non-mesh organization pocket), an external pocket, oversize pull tabs, button-down carrying handles, and ergonomic backpack straps for cross-body carrying. Lockable zipper heads ensure goods remain secure. Offered in a range of bright colors and combos, with interior prints commissioned by artists. Available in two sizes. \$175 and \$215. baboonthemoon.com/

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