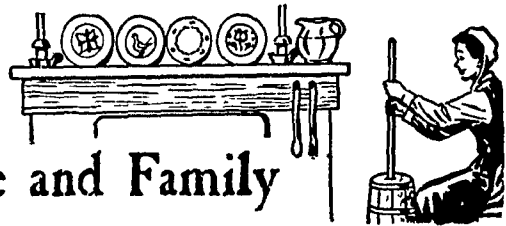


For the Farm Wife and Family



Time For Apple Pie

Mrs. Richard C. Spence

The aroma of baking apple pie tantalizes even the faintest male appetite. Once the pie slips from the oven his scramble for a wedge is beaten only by his dash to the refrigerator for icy cold milk or ice cream to accompany it.

Apple pie is one of the first culinary secrets mothers teach their daughters, this way to a man's heart is a tasty trade secret every woman should share.

You, too, will want to share this recipe for Appie 'N Custard Pie that adds a new flavor dimension to your favorite standby. Blendable evaporated milk combines with egg into a creamysatin custard that cuts delightfully. Cinnamon and nutmeg point up the succulence of the apples.

APPLE 'N CUSTARD PIE

1 9-in. pastry shell, unbaked
 3½ cups sliced apples
 ½ cup sugar
 2 tablespoons flour
 1 cup evaporated milk
 1 egg
 ¼ teaspoon cinnamon
 ¼ teaspoon nutmeg
 Combine apples, sugar and flour; toss lightly but thoroughly. Place apple mixture in pastry shell; bake 10 minutes in a 425 degree oven. Reduce oven temperature to 350 degrees; bake 20-25 min-

utes more until apples are tender. Meanwhile in mixing bowl combine evaporated milk, egg, cinnamon and nutmeg; beat thoroughly. Pour custard mixture over apples in pastry shell; bake 20 minutes more. Remove to cooling rack; cool completely before cutting.

When you ask for apple pie in France, you will probably get 'Tarte Aux Pomme,' an apple tart made with a sweet pastry, or perhaps a slice of upside-down pecan apple pie served with thick cream. Here are the recipes

TARTE AUX POMME

½ stick (¼ cup) margarine
 ¼ cup sugar
 1 egg
 1½ cups sifted flour
 1 pound, 4 ounce can (2 cups) sliced apples
 Cream margarine until light and fluffy. Add sugar and egg. Mix well. Gradually add flour until thoroughly combined. Chill 2½ hours. Place dough on floured pas-

try cloth. Roll into a rectangle 7 by 14 inches. Place on baking sheet. Turn edges up and over to form a rim around the tart. Flute. Bake in a hot oven (400 degrees) about 8 to 10 minutes or until lightly browned. Spoon apples on pastry. Pour glaze over apple tart. Heat in hot oven (400 degrees) 5 minutes

GLAZE

¼ cup water
 ¼ cup sugar
 1½ teaspoons lemon juice
 Dash nutmeg
 1½ teaspoons cornstarch
 Few drops red food coloring

Combine water, cornstarch, and sugar. Cook in a small saucepan until thick, stirring constantly. When clear, add lemon juice, nutmeg, and food coloring. Stir until blended. Cool.

APPLE FLIP PIE

1 stick (½ cup) margarine
 ½ cup packed brown sugar
 ½ cup chopped pecans
 1 pound, 4 ounce can sliced apples, drained
 1 tablespoon granulated sugar
 1 teaspoon cinnamon
 Pie dough for 1 crust pie
 Dairy soured cream
 Cream margarine and brown sugar together. Add nuts. Place in an 8-in. round cake pan. Spoon apples into pan. Combine granulated sugar and cinnamon and sprinkle over the apples. After pie dough for a one crust, 8-inch pie is prepared, roll it into an 8-inch circle. Place on top of apples. Bake in a hot oven (400 degrees) about 35 minutes. Cool

slightly. Invert on a serving platter while still warm. Serve with sour cream.

Who can pass up a piece of All-American Apple Pie, especially when the apples are flavored with orange, dotted with raisins, and sealed in a flaky, tender baked pie crust?

ALL AMERICAN APPLE PIE

1 tablespoon margarine
 1 tablespoon brown sugar
 1 tablespoon flour
 ¼ teaspoon nutmeg
 1 pound, 4 ounce can (2 cups) diced apples
 ½ cup raisins
 ¼ cup orange juice
 1 teaspoon grated orange peel
 Combine brown sugar, flour, and nutmeg and mix with apples, raisins, orange juice, and orange peel. Put into a 9-inch pastry-lined pie pan. Dot with margarine. Cover with top crust, lapping upper crust over bottom crust; press together firmly. Flute edge. Bake in a hot oven (425 degrees) for about 40 minutes.

Other favorites in fruit pies are cherry, peach and blueberry.

CHERRY PIE

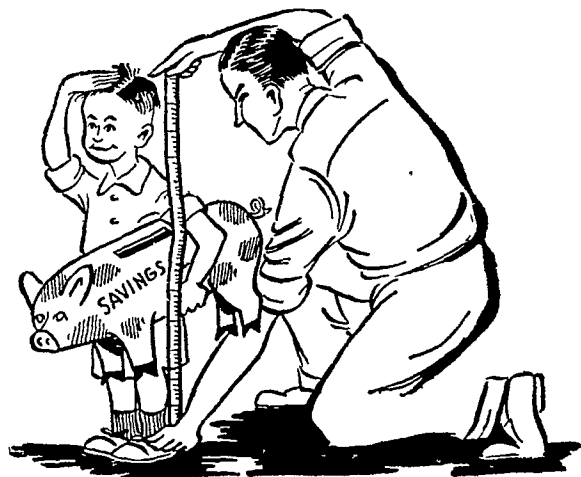
4 cups drained water-packed canned cherries
 1¾ cups sugar
 3 tablespoons minute tapioca
 ¼ teaspoon red coloring
 1 teaspoon lemon juice
 ¼ teaspoon almond extract
 1 tablespoon melted butter
 Pastry for two-crust 9-inch

Combine cherries, sugar, minute tapioca, coloring, lemon juice, extract, and butter. Line a 9 inch pie pan with half of pastry rolled ¼ inch thick; Turn cherry mixture into pie shell. Moisten edge of bottom crust. Roll remaining pastry one-eighth inch thick. Cut design in pastry to allow escape of steam. Place over cherry filling and trim edges. Seal and flute edges. Brush top with cream, for golden glaze. Bake in hot oven (400 degrees) 55 minutes.

PEACH PIE

2½ to 3 tablespoons minute tapioca (use 3 tablespoons when serving pie warm)
 ¾ to 1 cup sugar
 ¼ teaspoon salt
 4 cups sliced fresh peaches
 1 to 2 tablespoons lemon juice
 1 tablespoon melted butter
 Pastry for two-crust 9 inch pie
 Combine minute tapioca, sugar, salt, peaches, lemon juice, and butter. Line 9-inch pie pan with half of pastry rolled ¼ inch thick. Fill pie shell with peach mixture. Moisten edge of crust. Roll remaining pastry ¼ inch thick and cut a design to allow escape of steam. Center over peach mixture and trim dough. Seal and flute edges. Bake in hot oven (425 degree) 55 minutes or until syrup boils with heavy bubbles that do not burst.

BLUEBERRY PIE: Use 3 tablespoons tapioca and substitute 4 cups fresh blueberries in above recipe.



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