

For the Farm Wife and Family



Win With Homecoming Foods

By Mrs. Richard C. Spence



SPENCE

APPLE PIZZA

- 1½ cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons shortening
- ⅓ to ½ cup milk
- Melted butter
- 3 cups peeled, thinly-sliced tart apple
- ¼ cup sugar
- ¼ cup chopped pecans
- ½ teaspoon cinnamon
- 1 teaspoon grated orange rind
- Maraschino cherry halves

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a

Hungry teen-agers will find the solution to a unique snack food in Apple Pizza, an unexpected version of a popular teen snack food. Apple slices, arranged in successive rings, then sprinkled with a mixture of cinnamon, orange rind, sugar and chopped pecans, form the topping. The real secret's in the crust — it's simply basic biscuit dough. Apple Pizza can be mixed and baked on the spur of the moment for an impromptu get-together. Ask two of your guests to peel the apples while you make the biscuit dough base. The dough may be rolled out to fit a pizza pan or baking sheet, or you may prefer to pat the dough to the desired size and shape.

soft dough Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to circle approximately 13 inches in diameter. Fit into 13-inch pizza pan or place on ungreased cookie sheet. Flute edge. Brush with melted butter. Arrange apple slices in successive rings on top of dough. Mix together sugar, pecans, cinnamon and orange rind and sprinkle evenly over apples. Decorate with maraschino cherry halves Bake in very hot oven (450 degrees) 20 to 25 minutes or until apples are tender and edge of pizza is golden brown. Makes 10 to 12 servings.

CRANBERRY APPLES SLICES

- 1 cup granulated sugar
- 1 cup cranberry juice cocktail
- 4 to 6 baking apples
- ½ cup light brown sugar
- ¾ teaspoon ground cinnamon

- ¼ teaspoon ground cloves
- 1 teaspoon grated lemon rind

Stir granulated sugar into cranberry juice in saucepan and boil together gently until slightly thickened (5 minutes). Peel, core and slice apples and arrange in 8" x 8" square baking dish. Pour syrup over apples. Bake in a 350 degree oven for 45 minutes, or until apples are tender. Baste occasionally during baking. Mix brown sugar, cinnamon, cloves, and lemon rind. Remove apples from oven. Sprinkle with brown sugar mixture Place under broiler for a few minutes until brown sugar starts to caramelize. Cool and serve as dessert or fruit relish

SCANDINAVIAN APPLE DESSERT

- 6 cups pared, cored and sliced cooking apples
- ¾ cup water
- 1 tablespoon grated lemon rind
- 1 tablespoon lemon juice
- ½ cup sugar
- Pinch salt
- ½ teaspoon vanilla extract
- 1 7¼ ounce package vanilla wafers, finely rolled (3¼ cups crumbs)
- ¾ cup butter or margarine
- ½ cup raspberry jam
- Ground cinnamon

Cook sliced apples in water 5 minutes. Stir in next five ingredients. Let stand 5 minutes. Strain. Combine cracker crumbs with melted butter or margarine. Lightly press 2 cups crumb mixture onto bottom of a 7-inch spring form pan. Top with ½ the strained apples and spread with ¼ cup raspberry jam. Repeat this layering using 1 cup crumb mixture and the remaining apples and raspberry jam. Sprinkle remaining

crumb mixture on top, pressing down lightly. Sprinkle lightly with ground cinnamon. Bake in a moderate oven (350 degree) 20 to 25 minutes. Serve warm or chilled with whipped cream or ice cream. Makes 8 servings.

CRUNCHY APPLE CRISP

- Base:**
- 5 cups sliced cooking apples
- 1 tablespoon lemon juice
- Topping**
- ½ cup sifted flour
- 1 cup rolled oats (quick or old-fashioned, uncooked)
- ½ cup brown sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ cup butter or margarine, melted

Heat oven to moderate (375 degrees) For base, place apples in shallow 1½ quart baking dish (If apples are tart, add a little sugar) Sprinkle lemon juice over apples For topping, combine dry ingredients Add butter and mix well; sprinkle over apples Bake in preheated oven (375 degrees) about 30 minutes. Service warm or cold with ice cream. Makes 6 servings.

APPLES IN A PANCAKE SHELL

- Filling:**
- 2 tablespoons sugar
- 1 tablespoon cornstarch

- ¼ teaspoon cinnamon
- Dash of salt
- ¾ cup cold water
- 2 cups cooked sliced apples
- 2 tablespoons raisins
- Pancake Shell:**
- 3 eggs
- ¼ teaspoon nutmeg
- ½ cup buttermilk pancake mix
- ½ cup milk

For filling, combine sugar, cornstarch, cinnamon and salt. Stir in cold water. Bring to boil; cook over low heat until clear, stirring frequently. Add cooked sliced apples and raisins; heat thoroughly.

For shell, beat eggs until foamy. Add nutmeg. Gradually add pancake mix and milk alternately to eggs, beating constantly with mixer or rotary beater until well blended. Place 1 tablespoon butter in 9-inch ovenproof skillet; place in preheated very hot oven (450 degrees). Then beat egg mixture vigorously about 3 minutes. Pour into hot buttered skillet. Bake in oven about 15 minutes.

To remove shell from skillet, slide a spatula around edge; tilt skillet and gently slide shell onto serving plate. Fill with hot filling. Makes 2 servings.

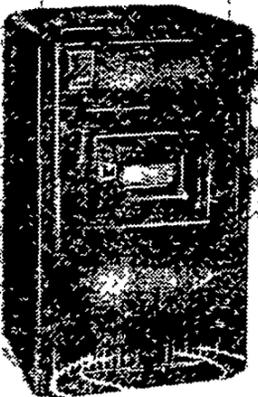
STUFFED BAKED APPLES

- 6 baking apples, cored
- ¼ cup chopped nutmeats
- ¼ cup chopped raisins
- ¾ cup maple syrup

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