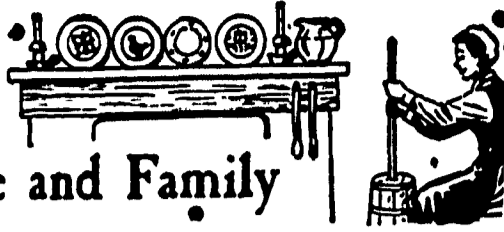


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## APPLE DELIGHTS

### APPLE SAUCE OATMEAL BREAD

1/2 cup sugar  
1/2 cup shortening  
1 cup apple sauce  
1/2 cup lukewarm milk  
1 tablespoon sugar  
2 packages active dry yeast  
2 eggs  
3 cups sifted all-purpose flour  
1 cup rolled oats  
1 1/2 teaspoons salt  
\*Apple Sauce Topping  
1/2 cup chopped walnuts  
Cinnamon  
Nutmeg

Combine sugar, shortening and apple sauce. Heat until shortening melts. Cool to lukewarm. Combine milk, 1 tablespoon sugar and yeast, stirring until yeast dissolves. Let stand 5 to 10 minutes. Beat eggs in large bowl. Add lukewarm apple sauce mixture, yeast mixture and flour. Mix to smooth batter. Add oats and salt; mix well. Cover and let rise until double in bulk. Beat batter again, spread batter in a greased 8-inch round spring form pan. Spread Topping on dough. Sprinkle with nuts, cinnamon and nutmeg. Cover and let

rise until double in bulk. Bake in hot oven, 400 degrees, 50 to 55 minutes.

### "APPLE SAUCE TOPPING"

1 cup apple sauce  
2 tablespoons butter  
1/4 cup light brown sugar  
1/2 cup flaked coconut

Slowly cook apple sauce to reduce to 1/2 cup; combine with remaining ingredients.

### APPLE ORANGE LOAF

2 large oranges  
1 cup seedless raisins  
2 cups canned apple sauce  
4 cups sifted all-purpose flour  
4 teaspoons baking powder  
2 teaspoons baking soda  
2 cups sugar  
1 1/2 teaspoons salt  
1 1/2 cups chopped nuts  
2 eggs, beaten  
6 tablespoons melted butter or margarine

Squeeze juice from oranges. Using medium blade, put rind and raisins through food chopper. Add orange juice, rind and raisins to apple sauce. Sift together flour, baking powder, baking soda, sugar and salt; add apple sauce mixture and nuts. Mix thoroughly. Add eggs and melted butter or margarine, stir until thoroughly blended. Pour into 2 greased loaf pans 9 x 5 x 3 inches. Bake in moderate oven, 350 degrees, 1 hour and 15 minutes. Remove from pans and cool on wire rack. The bread will slice better if allowed to stand 12 hours. Makes 2 loaves.

### GLAZED APPLE DOUGHNUTS

4 cups biscuit mix  
1/2 cup sugar  
2 cups chopped cooked apple slices  
1/4 cup milk  
2 teaspoons vanilla extract  
2 large eggs  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

### Glaze:

1/2 cup apple juice  
1 1/2 teaspoons lemon juice  
3/4 cups confectioners sugar

Blend biscuit mix with sugar. Add chopped apples, milk, vanilla, eggs, cinnamon and nutmeg. Stir until well blended. Knead dough on a heavily floured board until smooth. Roll out dough on a heavily floured board to 1/2 inch thickness. Cut out doughnuts with a floured 3-inch doughnut cutter. Drop, a few at a time, into deep hot fat or oil preheated to 375 degrees. Fry 3 to 5 minutes, turning doughnuts once to brown evenly on both sides. Drain on absorbent paper.

To make glaze: Bring apple and lemon juice to boiling. Stir in confectioners sugar; beat until smooth. Spoon 2 teaspoons glaze over each doughnut while they are hot. Makes about 24 doughnuts.

### APPLE DATE MUFFINS

1/4 cup shortening  
1/2 cup sugar  
2 eggs, beaten  
2 cups sifted all-purpose flour  
1 tablespoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 teaspoon salt  
1 cup milk  
1 cup cooked apple slices, chopped  
1/4 cup pitted dates, chopped  
2 tablespoons melted butter  
1 teaspoon cinnamon  
2 tablespoons sugar

Cream together shortening and 1/2 cup sugar. Add eggs and beat until smooth. Sift together flour, baking powder, 1 teaspoon cinnamon, nutmeg and salt; add alternately with milk to creamed mixture; fold in apples and dates. Fill greased muffin pans 2/3 full. Brush muffins with melted butter and sprinkle with mixture of 1 teaspoon cinnamon and 2 tablespoons sugar. Bake in hot oven, 400 degrees, 25 minutes. Makes 12-14 muffins.

### APPLE PIZZAS

1 cup sliced onion  
1/2 cup butter or margarine  
1 teaspoon salt  
1/4 cup Worcestershire sauce  
2 tablespoons lemon juice  
1/2 teaspoon oregano  
1 1/2 cups catsup  
2 cups apple sauce  
3 English muffins  
16 thin slices Mozzarella cheese  
1 cup canned sliced mushrooms  
1/2 cup Parmesan cheese

Saute onion in butter or margarine until golden brown; add salt, Worcestershire sauce, lemon juice, oregano, catsup and apple sauce. Heat, stirring occasionally. Split English muffins. Spoon apple sauce mixture on each half; place a slice of Mozzarella cheese on top; Top with mushroom and sprinkle with Parmesan cheese. Broil until Mozzarella cheese is melted. Serve at once. Makes 8 servings.

## Some Tips On Cooking Venison

If the deer hunter in your family brings home venison, prepare and serve the meat in a variety of tasty and appetizing ways, suggests Miss June Wilke, extension home economist, Chester County.

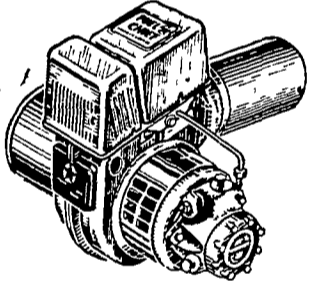
Before cooking, however, trim the outer layer of fat from the meat. This fatty layer may have a stronger flavor than fat in the meat. To replace the fat lost in trimming, cover a roast with slices of bacon or thin strips of salt pork. If you're grinding the meat for deerburgers or meat loaf, mix one part ground suet, pork fat, or salt pork with nine parts of ground venison.

Prepare venison as you would beef of a similar grade, says Miss Wilke. Cook the tender cuts, such as rib or loin chops, round steak, and leg roasts with dry heat. Broil or roast as you wish. Cook less tender cuts of venison with moist heat, such as pot roast or stew.

For interest and variety, season venison dishes with herbs, spices, or condiments. If the venison is strong flavored, you may use tomatoes, onions or garlic to improve the flavor of some dishes.

More information on venison, including recipes and the hunter's responsibility in (Continued on Page 11)

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