

Home On The Range

Fall Is Apple Time
Fall is a fine time to fit apples into any mealtime situation. They are nutritious and easy for the school lunch and are good in many salads. And, as brisk weather turns our tastes to spicy and warm treats, apples will be a perfect starting point. Serve them baked or in applesauce, cake, cookies, and pies.

The U.S. Department of Agriculture says that there are many varieties of apples which differ widely in appearance, color, flesh characteristics, seasonal availability, and suitability for different uses. Depending on the variety, apples are in best supply from October through June. The largest number of varieties start coming to market in the Fall.

The buyer should select the kind of apples best suited to the use he has in mind. For eating out-of-hand or other fresh uses look for Delicious, Jonathan, McIntosh, Stayman, or Winesap, all red varieties. Or look for Golden Delicious, a yellow variety that is fine for eating out-of-hand.

You will want a tart or slightly acid variety for pies and applesauce. Gravenstein

and Jonathan, both reds; Grimes Golden, Yellow Transparent, both yellow; or Newtown, a green variety, are good for use in pies, tarts, and applesauce.

Baked apples make a good fall dessert and for this purpose you will need a firmer-fleshed variety of apple. For baking, look for the Northern Spy, Rome Beauty, Winesap, or York Imperial, all red varieties. A green apple, the Rhode Island Greening, is also good for baking.

When buying apples check for quality. The U.S. Department of Agriculture or similar State grades are sometimes shown on packages of apples. U.S. Extra Fancy apples are top quality. They have the best color, shape, and general appearance. U.S. Fancy apples are next best. U.S. No. 1 apples may have less color and more russeting, then U.S. Fancy, or they may have a lacy or solid netting on the skin, but this does not affect the flavor.

When the grade is not given on apples, look for firm, crisp apples with good color for the variety. Avoid overripe apples (indicated by a yielding to slight

pressure on the skin and soft, meaty flesh) and apples affected by freeze (indicated by internal breakdown and bruised areas). Scald on apples (irregular shaped tan or brown areas) may not seriously affect the eating quality of the apple.

And remember that when buying apples or any other fresh fruit or vegetable, low price is not always the best buy. It seldom pays to buy perishable fruits merely because the price is low. Unless the lower price is a result of overabundance of the fruit at the time, the so-called bargain may be undesirable. Buy only the amount of fruit that you can use or store without waste. Apples can be stored in the refrigerator for a week or longer.

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Tropical Pudding

3 eggs
3 pounds flour
¾ cup sugar
Juice of one 2½ size pineapple chunks
½ cup water

Cook in double boiler until thick, then cool. Mix chunk pineapple, 2 or 3 bananas, one dozen marshmallows, cut or miniature marshmallows, nut meats if desired.

Mrs. Amos Zimmerman
New Holland RD1

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Caramel Pudding

½ cup butter
4 tablespoons cream
½ cup sugar
2 tablespoons molasses
Put together in pan and brown like caramel, stirring constantly. Add 1 quart milk, heat slowly to melt caramel. When is all melted add 4 tablespoons flour and 2 eggs and cook until thick.

Brenda Wenger
RD4
Lititz

xxx

Filled Doughnuts

2 packages yeast, dissolved in milk
1 cup lukewarm water
1 teaspoon sugar
1 cup milk - scalded, then cooled to lukewarm
½ cup shortening, part butter for flavor
2-3-cup sugar
1½ teaspoons salt
2 whole eggs, beaten
5 cups flour, or more

Take a cup of warm water, add one teaspoon sugar and let stand five minutes.

Cream shortening and sugar. Add eggs and mix well.

Add milk with yeast and three cups of flour. Mix well. Add water mixture and rest of flour. Keep dough as soft as can be handled without sticking too much.

Let rise till doubled in size. Roll and cut. Let rise, then bake in lard.

Filling

1 cup milk
3 tablespoons flour
Cook till thick, when cool. Add:
1 stick butter or ½ cup vegetable shortening
1 cup granulated sugar
1 tablespoon vanilla
Beat 10 minutes.

Mrs. Jason L. Zimmerman
Star Route
Terre Hill

xxx

Sugar Drop Cookies

8½ cups bread flour
2 eggs
1 cup butter
1 cup lard
½ teaspoon salt
2 cups granulated sugar
2 cups brown sugar
2 teaspoons soda

3 teaspoons baking powder
2 teaspoons vanilla
2 cups buttermilk

Mix butter, lard, sugar and vanilla. Beat eggs. Add flour, salt, baking powder, soda, with buttermilk. Mix well. Drop by teaspoon on cookie sheet. Bake until almost finished, then take out of oven, drop ½ teaspoon jelly on each cookie, and return to over to finish baking.

Mrs. Amos Zimmerman
Ephrata RD2

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Carrot Cake

3 eggs, beaten
1¼ cups oil
2 cups sugar
2 cups flour
1 teaspoon cinnamon
2 teaspoons soda
2 teaspoons vanilla
1 teaspoon salt
1 package coconut
1 cup chopped nuts
2 cups freshly shredded carrots
1 small can (8¾ ounces) crushed pineapple and juice
Combine all in a large bowl. Blend well by hand. Bake 50 minutes at 350 degrees in a 9 x 13 inch pan.

Frosting

1 cube margarine
2 3-ounce packages cream cheese
1 box powdered sugar
2 teaspoons vanilla
This is plenty for two cakes unless you want it very thick. Cream till smooth. Top with nuts.

Mrs. Luke R. Zimmerman
RD3
Ephrata

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Vegetable Cake

1 cup cooking oil
1½ cup sugar
3 egg yolks
3 tablespoons hot water
1 teaspoon vanilla
1 cup ground beets
1 cup ground carrots
2 cups bread flour
1 teaspoon salt
1 teaspoon cinnamon
1 cup nuts
3 beaten egg whites
Beat together first 5 ingredients until light and fluffy. Mix in beets and carrots. Add dry ingredients and nuts. Fold in white of eggs last.

Lancaster Farming, Saturday, Sept. 28, 1974—41

Bake at 350 degrees for 30-45 minutes.

Mary S. Burkholder
New Holland

Lizzie W. Martin
New Holland

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Spice Cake

2 cups brown sugar
¾ cup butter or lard
3 eggs
1 cup thick milk
½ teaspoon nutmeg
½ teaspoon cloves
½ teaspoon cinnamon
1 teaspoon soda
2 cups flour
Combine ingredients and bake.

Mrs. Nathan L. Martin
Ephrata

UNCLAIMED FREIGHT COMPANY and LIQUIDATION SALES

20 - 12" TV's black and white \$50.00 ea.
50 - blenders - 8 speeds - reg \$32.50 OUR PRICE \$19.00

2000 - 8 track tapes
50 - cases liquid detergent concentrate - reg. \$16.89-12 quarts OUR PRICE \$7.00-12 qts.

Liquidating for local business, bankruptcy, and freight refusals.

2 pc. - living room suites - reg \$489.95 OUR PRICE \$269.95

2 pc. - living room suites - reg. \$459.95 OUR PRICE \$189.95

Lots of box springs & mattresses - up to 70 percent off

Hundreds of stereos - consoles & components - from manufacturers warehouse sale.

10 - sets bunk beds - reg \$289.95 OUR PRICE \$149.00

All kinds of electric coffee makers.
8 - consoles - 5 - portables - T.V.'s dealer refused in Cleveland.

5 - Automatic sewing machines w-case reg. \$359.95 OUR PRICE \$129.95

15 - nite stands - reg. \$109.95 OUR PRICE \$25.00 ea.

12 - refrigerators - 14 & 15 cu. ft.

Gas stoves - electric stoves - washers - dryers - dish washers - micro wave ovens - 250 recliners - \$50.00 UP

Liquidating large amount of end tables for manufacturer - discontinued models.

15 - stereo components - loaded - reg. \$359.95 OUR PRICE \$149.00

5 - stereo components - loaded - reg. \$349.95 OUR PRICE \$169.00

Dining room suites - grandfather - grandmother clocks - lamps - pictures - irons - calculators - mens shavers - ladies shavers.

MANY MORE ITEMS TO CHOOSE FROM - IF YOU DON'T SEE IT - ASK FOR IT. - MOST ITEMS 40 to 70% OFF - FULL WARRANTY.

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NEW HOLLAND FARMERS FAIR

OCT. 2-3-4-5

WEDNESDAY, OCT. 2

"Spectacle of Bands" Parade - 7 P.M.

THURSDAY, OCT. 3

Baby Beef Judging 1:00 P.M. At ABC Groff lot on South Railroad Ave. Sale at the New Holland Sales Stables immediately after judging.
Tractor Driving Contest 6:30 P.M.
Fire Co. Tug-Of-War - 8 P.M.

FRIDAY, OCTOBER 4

Kids Day (After school)
Pet Parade - 7:30 P.M.
Concert New Holland Band. Hear the band that went to France to give concerts and visit New Holland's Sister Town. 8 P.M.

SATURDAY, OCTOBER 5

Baby Parade - 4 P.M.
Suede Rock Band 4:30
The Sun Shines 7 to 9
Tug-Of-War Finals - 9 P.M.

RIDES & AMUSEMENTS EXHIBITS ON NORTH & SOUTH ROBERTS AVE.

Arts and Crafts - Roy Martin Building
Baby Beef and Pig Show - Earl Saucers Parking Lot
Corn and Grain - A.B.C. Groff Bldg.

Flower Show - Boy Scout Home on S. Roberts Ave.

Elementary School Auditorium - Fancy Work and Food-Vegetables and Fruit I.G.A. Building
Additional displays in various show windows.

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