

Record apple crop picked

Ever since Aphrodite connived to claim the Golden Apple and thus set off the Trojan War, the apple has been making history in a variety of ways

Today apples are making news because of the crop size. The U.S. Department of Agriculture (USDA) expects the crop to total about 173 million boxes, the largest commercial crop ever.

According to marketing specialists with USDA's Agricultural Marketing Service, this year's crop

represents an increase of 13 percent above last year's and 17 percent over the 1972-74 average.

All apple growing regions from east to west are reporting crops well above last year's harvest, according to marketing specialists with USDA's Agricultural Marketing Service. Eastern states report a 14 percent increase; Central states, 17 percent increase; and Western states expect a 9-percent increase. The apple varieties which

account for the major part of the commercial crop are Red and Golden Delicious, McIntosh, Winesap, Rome Beauty, Jonathan, York Imperial, Stayman, Yellow Newtowns, Baldwins, Northern Spy, and Rhode Island Greening.

Each variety has its own distinctive characteristics in taste, color and firmness of flesh. Most people prefer tart apples for cooking and apples with a firm, white flesh for baking. For the most part it's a matter of individual taste.

Apples can be used in many ways - boil, bake, fry, or broil them. Apples accommodate readily to any method of food preparation, and are versatile enough for any part of a menu... in salads, as applesauce, fried apple rings, cakes, dumplings, jellies, apple butter, juice, cider, and of course eating-out-of-hand.

And don't forget the truly all American favorite - apple pie!

For lunch, brunch or supper apple ring fritters served with sausages and maple syrup will break the routine of meals and spice up appetites.

Apple Ring Fritters
4 to 6 tart apples

1 cup sifted all-purpose flour
1 tsp baking powder
1 tbsp sugar
1/4 tsp salt
1/4 tsp allspice
1 egg
1/2 cup milk
1 tbsp melted butter or margarine

1 tbsp lemon juice
Peel and core apples; slice crosswise about 1/4 inch thick. Mix and sift flour, baking powder, sugar, salt, and allspice. Beat eggs slightly; beat in milk and butter. Add to flour mixture, mixing until smooth. Stir in lemon juice. Dip apple slices in batter; fry in hot vegetable oil about 1/4 inch deep until golden brown, turning to brown both sides. Drain on absorbent paper. Serve with sizzling hot sausages and maple syrup. Makes 6 to 8 servings.



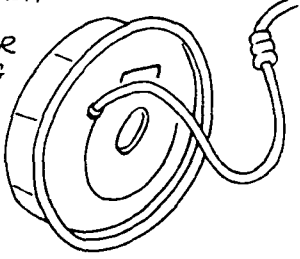
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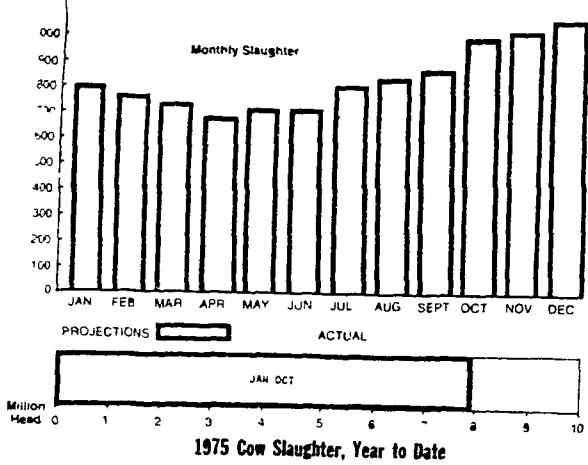
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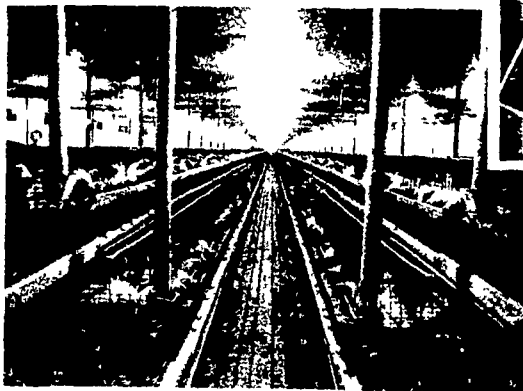
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