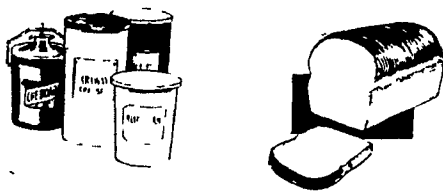
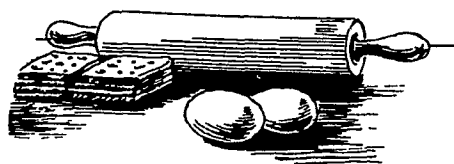


Home on



The Range

Ever tasted apple pizza pie? How about a casserole made with apples and elbow macaroni? Or, what about apple sponge pudding?

These are just three of the 15 selections we have printed in this week in "Home on the Range".

Apple season will never be the same.

APPLE CASSEROLE MEDLEY

- 8 oz. elbow macaroni
- 3 cups well seasoned medium white sauce
- 2 cups grated sharp Cheddar cheese
- 3 or 4 medium apples
- 8 hot dogs

Cook and drain macaroni. Combine white sauce and

cheese. Stir until cheese melts. Core, pare, and dice two apples. Add. Spoon half the mixture into large casserole. Slice two or three hot dogs-scatter on top. Add remaining macaroni mixture. Top with buttered crumbs. Bake at 350 degrees for 15 minutes. Cut remaining hot dogs in half. Score. Arrange in a wheel on top of casserole with unpeeled wedges of apples between. Bake another 15 minutes. Makes eight servings.

Harriet Greenawalt
Lancaster, Pa.

xxx

Recipe Theme Calendar SEPTEMBER

17

"Nutritious Snacks"
Deadline September 9

24

"Breads"
Deadline September 16

APPLE PIZZA PIE

- 1 1/4 cup sifted flour
 - 1 teaspoon salt
 - 1/2 cup shredded Cheddar cheese
 - 1/2 cup shortening
 - 1/4 cup iced water
 - 1/2 cup powered non-dairy creamer
 - 1/2 cup brown sugar, firmly packed
 - 2 tablespoons lemon juice
 - 1/2 cup sugar
 - one-third cup sifted flour
 - 1/4 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon ground nutmeg
 - 1/4 cup butter (or oleo)
 - 6 cups sliced, peeled apples
- Combine 1 1/4 cup flour and 1 teaspoon salt. Cut in shortening until crumbly. Add cheese. Sprinkle water over mixture gradually; shape into a ball. Roll pastry into 15 inch circle on floured surface. Place on baking sheet; turn up 1/4 inch rim. Combine creamer, brown sugar, sugar, one-third cup flour, 1/4 teaspoon salt, cinnamon and nutmeg. Sprinkle half of this mixture over pastry. Cut butter into remaining mixture until crumbly; set aside. Arrange apple slices in circles on crust, overlapping the slices. Sprinkle with lemon juice

and crumb mixture. Bake in 450 degrees F. oven 30 minutes or until apples are tender. Serve warm. Makes 12 servings.

Mrs. James Coombs
Gardners, Pa.
xxx

APPLE CRUMB KUCHEN

- 1 cup flour
 - 1/2 cup sugar
 - 1/2 teaspoon salt
 - 1 tablespoon yeast
 - 1/4 cup milk
 - one-third cup butter
 - 2 beaten eggs
 - 1/2 cup flour
 - one-third cup sugar
 - 1/4 cup flour
 - 2 tablespoons butter
- Mix together 1 cup flour, 1/2 cup sugar, salt and yeast. Heat milk, water, and one-third cup butter. After this, gradually add liquids to dry ingredients. Then, add two beaten eggs and 1/2 cup flour. Stir in enough flour to make a stiff batter (1/2 to 3/4 cup more). Spread in a well-greased nine-inch square pan. Arrange apple slices on top and sprinkle with a crumb mixture made by combining one-third cup sugar, 1/4 cup flour, 2 tablespoons butter, and 1 teaspoon cinnamon. Cover and let rise until doubled (for about one hour). Bake at 375 degrees F. for 45 minutes or until apples are tender. Cool, drizzle with icing.

Emma Mae Esh
Gordonville, Pa.
xxx

APPLE CAKE

- 3/4 cup oil or shortening
 - 1 3/4 cup sugar
 - 3 eggs
 - 2 cups unsifted flour
 - 1 teaspoon soda
 - 1 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 4 or 6 sliced apples or 2 cups canned apples
 - 1/2 cup nuts
- Mix shortening sugar, and eggs until lemon in color. Then, mix in unsifted flour, 1 teaspoon soda, cinnamon, and salt. Fold in sliced apples and nuts. Bake in a 9 by 13 inch pan for one hour at 325 to 350 degrees F. oven. The pan should be greased and floured.

Icing:

- 1 stick butter
 - 1 cup brown sugar
 - 1/4 cup milk
- Boil this mixture for two and one half minutes. Pour over cake while it is hot. Leave cake in pan until it is cool. Place on serving plate.

Ruth Stewart
Powhatan, Va.
xxx

FRESH APPLE CAKE

- 1 1/2 cups cooking oil
 - 3 eggs
 - 2 cups sugar
 - 3 cups flour
 - 2 teaspoons vanilla
 - 1 1/2 teaspoons soda
 - 1 teaspoon salt
 - 1 cup nuts
 - 1 cup coconut
 - 3 cups chopped apples
- Put all ingredients in a mixing bowl. Beat well. Pour into a tube pan. Bake at 350 degrees F. for one and a half

ICING FOR APPLE CAKE

- 1 stick butter
 - 1 cup brown sugar
 - 1/4 cup milk.
- Boil these ingredients for two-and-a-half minutes. Pour over cake while it is still hot. Leave cake in pan until it is cool. Place on a serving plate.

Jane Alecchi, Pa.
Apple Queen, 1976
xxx

- APPLE RUM CAKE
- 7 or 8 apples, peeled and diced

Continued on Page 96]



Watch A Wise Investment Grow With Your Big 3

XL-64a

DEKALB XL-64a... Now there's an investment that will grow. And, give top dollar returns. It's a hybrid that has it all. Big yields Strong stalks Short, strong shanks. Heavy, quality grain. Handles high populations. DEKALB XL-64a is a standard of comparison. Plant it or running mate XL-64

XL-72b

XL-72b... A wise investment in an outstanding single-cross hybrid. This extremely healthy corn produces beautiful, quality ears loaded with heavy grain. Built-in resistances help it ripen mature corn on healthy, green stalks. XL-72b will take thick planting and really kick out the yield XL-72b... The Short Giant.

XL-78

XL-78... It stands and yields. This rugged hybrid offers long ears that kick out top yields and strong stalks with excellent standability XL-78 shows excellent foliar disease resistance Big ears with exceptional grain finish. DEKALB XL-78 does the job at high or low populations. You can sit back and watch a wise investment grow



As a condition of sale, please note statement of limited warranty and remedy on DEKALB borders and tags

DEPEND ON DEKALB

"DEKALB" is a registered brand name. Numbers designate hybrids