98-Lancaster Farming, Saturday, May 6, 1978

## She toddled

## (Continued from Page 97)

counter at the farmers' markets as well.

"We cooperate to get everything finished, whether it's picking vegetables, cleaning the house, or baking pies," adds mother Marilyn.

"And we have fun at it, most of the time," agree the Markey girls, as they recount the strawberry battles that often rage during the peak of the June picking season.

Although Sandy has given up many outside activities because of her full time job and a schedule of evening classes, she sings with the York Symphony when time permits. The Markeys belong to the St. Paul United Methodist Church, Red Lion, where they participate as members of the church choir.

During the upcoming months, Sandy will take part in

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several consumer promotional events under the auspices of the state Department of Agriculture. Her schedule already includes visits to the Coopersburg Apple Festival, Penn State's Ag Progress Days, the Food Merchants convention and television and radio appearances for October, national apple month.

As a finale to the Summer activities, Sandy will compete in the October national apple queen competition held during festivities at Gettysburg and Biglerville.

Although most of the time the Markeys bake up "just good old plain apple pies," Sandy does have one special apple pie recipe that she'd like to share:

Coconut Struesel Apple Pie 1½ tablespoons quick-

cooking tapioca <sup>1</sup>/<sub>2</sub> cup sugar 1/8 teaspoon salt <sup>3</sup>/<sub>4</sub> teaspoon cinnamon <sup>1</sup>/<sub>4</sub> teaspoon nutmeg 5 cups peeled, sliced apples 1 tablespoon lemon juice Pastry for 1-crust pie Crumb topping ½ cup flaked coconut

Combine tapioca. sugar,

salt, cinnamon and nutmeg. Add to apple slices with lemon juice. Mix well. Line 9-inch pie pan with pastry; flute edge. Fill pie with apple mixture. Bake at 425 degrees for 25 minutes or until apples are tender. Sprinkle Crumb Topping over surface of pie; sprinkle coconut evenly over topping. Bake five to 10 minutes longer, or until syrup boils with heavy bubbles that do not burst.

Crumb Topping: Combine <sup>1</sup>/<sub>3</sub> cup firmly packed brown sugar, <sup>1</sup>/<sub>3</sub> cup fine graham cracker crumbs, <sup>1</sup>/<sub>4</sub> cup slightly soft butter or margarine; mix until crumbs are the size of peas.



Surrounded by delicate orchard blossoms, state Apple Queen Sandy Markey looks forward to the opportunity to help promote her favorite fruit to Penn-sylvania consumers.



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