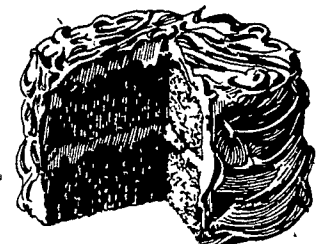


Home On The Range



Apples - A Slice of Americana

Whenever someone wants to think of America in a patriotic, yet sentimental light, they may think of the Statue of Liberty or the Grand Canyon. Some think of sports such as baseball and basketball. Your friend may picture large industrial centers while you imagine picnics in the country. But there is one thing that seems to exemplify the American tradition better than any other. And that is - you guessed it - the wholesome, warm, delicious, good ol' fashioned American apple pie. Maybe the tradition started with naughty George Washington when he took an ax to the apple tree, or maybe with Johnny Appleseed. However it began, apple pie has remained America's most mouth-watering tradition. So for your pleasure, you will find a recipe for Old-Fashioned Apple Pie. Try it and taste a slice of Americana.

APPLE CRISP

5-6 Apples (sliced)
1 cup brown sugar
1/4 cup flour
3/4 cup oatmeal
1 teaspoon cinnamon
1/2 cup butter
Spread mixture on apples and bake at 350° for 30-40 minutes.

Mrs. Charles Biehl, Mertztown

APPLE FRITTERS

Beat 2 eggs
Stir in 1/2 cup milk
Add:
1 cup sifted flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon melted fat or cooking (salad) oil
Dip apple slices (crosswise) in batter. Drop into hot deep fat and fry at 375° until brown. Drain and serve hot with syrup or gravy.

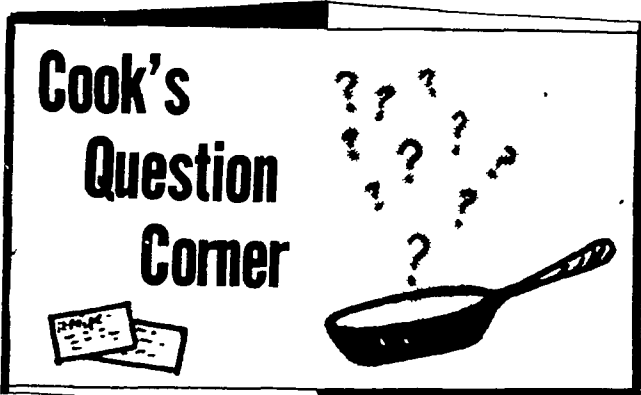
Mrs. T. Barnes, Hollidaysburg

APPLE MUFFINS

2 cups sifted flour
1/4 cup sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup soft shortening
1 egg
1 cup milk
Mix together. Stir just until ingredients are blended. Fill greased muffin cups 3/4 full. Bake until golden brown. Serve hot with butter and with jam, marmalade, honey, or any desired spread. Bake at 400° for 20 to 25 minutes.

Mrs. R. Courtland, Endersville

(Turn to Page C9)



QUESTION: If you have a question on cooking or household problems, why not send it to us and see if our readers can help? Just address it to: Cook's Question Corner, Lancaster Farming, P.O. Box 366, Lititz, PA 17543. Any answers we receive, we'll publish in Home on the Range at a later date. Thank you gifts are mailed to anyone whose questions we use.

Recipe Topics

October
18 Apples - A Slice of Americana
25 Trick or Treat Surprise
November
1 Pumpkin Pleasers
8 Breads for the Baking
15 Make Room for Mushrooms

Apples, whether served raw or as part of a main dish, make a delicious and colorful delight for your dinner table.



APPLE BOX SCORE

VARIETY	ALL* PURPOSE	PIE	SAUCE	SALAD	EATING RAW	BAKING	FLAVOR
JONATHAN	●	●		●	●		SPICY, JUICY
DELICIOUS				●	●		RICH, SWEET
GRIMES GOLDEN	●		●	●	●		BLAND, SWEET
MCINTOSH		●	●	●	●		MILK, SWEET
CORTLAND	●			●	●	●	MILD, SPICY
GOLDEN DELICIOUS	●		●	●	●	●	RICH
R.I. GREENING	●	●				●	AROMATIC, CRISP
STAYMAN	●	●	●	●	●	●	RICH, WINY
YORK		●	●			●	TART, FIRM
BALDWIN	●	●	●			●	MILD, FIRM
ROME BEAUTY						●	BLAND, FIRM
NORTHERN SPY	●	●	●				TENDER, SPICY
NEWTOWN PIPPIN	●		●	●	●	●	TART, CRISP
WINESAP		●		●	●		SPICY, SWEET

* Apples in this column are good for all uses. Those in other columns are superior for the specific purposes indicated.