

Tumbler recipe wins apple contest

HERSHEY — Margart Tombler, Easton, was the winner of this year's Pennsylvania Processed Apple Products Recipe Contest. Her winning recipe, Three Apple Mold Salad, called for cranapple juice, applesauce, and diced apples.

The contest is sponsored each year by the Pennsylvania Apple Marketing Board in cooperation with the Pennsylvania Department of Agriculture. Judges for this year's competition were William Trautman, assistant food and beverage manager at the Hershey Convention Center, Marsha Hadjuk, director of standards for Dutch Pantry Restaurants; and Betty Rode, home economist for

PDA. Rules of the contest required Pennsylvania apple cider, apple juice or applesauce as an ingredient in each recipe. The judges looked for ease in preparation and economy as well as appeal, taste and appearance as they sorted through the 225 entries.

Margaret Tombler received \$200 for her first place concoction. This was her first attempt at entering a cooking contest, and perfecting the winning recipe took four attempts.

"My family is made up of big apples and gelatin eaters," she said. "I make basically the same recipe at home quite often — it's just not as fancy."

Second place in the contest went to JoAnn Brumgard, Hanover, and her recipe Barbecued Chicken with Applesauce. Joyce Moul of York Haven came in third with Scalloped Sweet Potatoes with Applesauce. And Sue Arner, Freeport, took fourth with her Best Applesauce Cake.

The recipes of the ten finalists will be published in booklet form and will be available throughout

the state next fall. Those interested in receiving the booklet should contact Betty Rode at the Pa. Dept. of Agriculture, or Alan Gallagher.

For a sneak preview, here's the winning recipe:

THREE APPLE MOLD SALAD

- 2-4 tbsp sugar (according to taste)
- 1 envelope (1 tbsp) unflavored gelatin
- 1 cup Pennsylvania apple or

- cranapple juice
- 1 cup Pennsylvania apple, core, but do not peel
- 1/2 cup celery-diced
- 1/2 cup chopped nuts

Combine sugar and gelatin. Add the juice which has been heated. Stir thoroughly until dissolved. Add applesauce. Chill until slightly thickened. Add diced apples, celery and nuts. Pour into mold. Chill overnight or until very firm.



First place in the Pa. processed apple recipe contest went to Margaret Tombler, Easton, and her gelatin mold, an attractive and economical way to make dessert.



Other top placings in the recipe competition went to JoAnn Brumgard, left, Hanover, second; Joyce Moul, center, York Haven, third; and Sue Arner, Freeport, fourth.

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