

# \$50 apple recipe

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near Harrisburg, baked the dessert, and were in Hershey in time for the contest.

It was nearly noon at the Hershey Convention Center when she set up her display with the dessert on a burlap tablecloth complete with a beautiful blue old-fashioned pitcher filled with the Cider Sauce. She instructed the judge to warm it, pitcher and all, in the microwave oven before pouring it over the cake. Then Eleanor and the rest were sent to a wonderful free lunch in the dining room while the judges made their decisions.

Upon returning to the judging room, Eleanor found that the sauce had not been touched, and she had been chosen one of the six finalists winning \$50 each. She was satisfied with her prize, but was sorry that the sauce had not been tried.

The first prize had been won by Mrs. George Tomblor, Jr of Easton with her recipe "Three Apple Mold Salad." The recipes in which apple cider, apple juice, and applesauce were an ingredient will be compiled and published in a booklet to be distributed throughout the state this fall during the apple harvest.

Eleanor is giving half her prize money to Child Evangelism and with the rest will buy some flowering shrubs to plant outside her kitchen window.

Child Evangelism has been the center of much of Eleanor's life since in the early 40's when she travelled to several public schools each week to teach the kids Bible lessons. In those days there was no question whether or not the Bible could be taught in the schools, Eleanor said.

Mrs. Gladys Burnham, a well-loved gradeschool teacher at Ridgebury, threw her school door wide open and gave Eleanor as much time as she wanted telling her that the Bible was more important than the other lessons.

Mrs. Dorothy Halstead, then a teacher at Hanlon Hill, used the tracts to teach reading. Kids in nearly all the schools knew their memory verses each week because the teacher drilled them daily.

One of the highest compliments that Eleanor ever received was

written permission given to her in the early '40's by the County Superintendent of Schools, Morrow, and his assistant, DeWitt, to teach Bible in any of the schools in the County.

In the late '40's she and Mrs. Eleanor Holden who with her husband has had a lifetime gospel broadcast ministry in the county and who now runs a Bible bookstore, decided they needed help to teach the children, and were the instigators in getting the Child Evangelism Fellowship into Bradford County.

Since that time the CEF has grown considerably; conducting release time Bible classes from many of the public schools, Bible clubs, and summer day camps. Mr. and Mrs. Campbell still serve on the board of directors.

The Campbells also have a cabin on Barclay Mountain near the state game lands. There, Mrs. Campbell says, is the only place she gets to rest. Resting to her may mean picking mountain huckleberries. One year she and Harold picked a couple hundred quarts to sell for CEF.

Eleanor relates that the gas bill for the CEF car was so high that year, that the Lord seemed to say to her that "There's berries to pick on that mountain".

She has never seen a wild bear while picking berries, but couple of years ago, she was out walking with another girl and came upon a wounded bear which apparently had just been in a fight with another one.

Not one to sit still a minute, Eleanor made ten rag rugs on her loom this past winter, and finished a beautiful and unusual quilt of her own design. Each block is a different leaf grouping from a local tree. It is quilted beautifully too; an excellent job for one who had never quilted before.

Hanging at all the windows in her house are burlap curtains trimmed with ball edging. Eleanor has always made a variety of things with burlap. Occasionally she wears an embroidered burlap vest she made for herself.

Energy seems to be Eleanor's middle name. It is most difficult to tell by her looks and actions how

## Ladies Have You Heard?

By Doris Thomas

Lancaster Extension Home Economist



### A HAM FOR EASTER

Easter is coming and it's time to think of the festive Easter ham.

Choosing a ham to fit your taste and budget isn't always easy. But once you have made your decision and the ham is in your grocery

cart, maintaining its wholesomeness is up to you. Ham, like all meat, naturally contains certain bacteria. Keeping it safe to eat means storing it properly, cooking it thoroughly, and handling leftovers with care.

With the exception of small canned hams, (not labeled "perishable, keep under refrigeration"), and dry cured ham - such as country style - all ham must be refrigerated before cooking.

For best quality, a cured whole ham should be kept in the refrigerator no longer than 7 days. Any cured ham cut smaller than a whole ham will keep in the refrigerator safely for 3 to 5 days. Unopened canned ham can be kept in the refrigerator up to six months without loss of quality.

When it comes to cooking ham, there are three temperatures to remember, depending on the kind of ham you select.

If the ham is a canned or fully-cooked type, it may be eaten cold without any advance preparation. If you prefer it warm, heat it to an internal temperature of 140 degrees F.

If the ham is the cook-before-eating kind, simmer or bake it to an internal temperature of 160 degrees F.

If you are cooking shoulder cuts of pork like cured picnics or shoulder butts, heat them to an internal temperature of 170 degrees F. Fresh ham should be treated like fresh pork and heated to 170 degrees F.

To cook ham place roast with fat side up on a rack in a shallow roasting pan. Ham halves or quarters should be roasted cut side

old she really is. She had planned to have her whole house cleaned by the last of March, but she is a little behind scheduled - no doubt because she has been helping the Child Evangelism director move into a new apartment!

Where there's a will, there's a way, and since Eleanor has the will to serve, she finds a way, whether it's teaching Bible classes in the mountain, or winning in apple recipe contests. Along with the stars of children's souls in Eleanor's crown, there will probably be golden apples, amethyst huckleberries, and ruby strawberries!

### Apple Pudding Dessert

1 cup sugar  
1/2 cup shortening  
1 egg  
2 cups chopped apples  
1 cup flour  
1 teaspoon soda  
1/4 teaspoon nutmeg  
1/2 teaspoon salt

Cream sugar and shortening. Add egg and apples. Stir in sifted dry ingredients. Bake 35 minutes at 350 degrees in greased 8-inch pan. Serve with cider sauce.

### CIDER SAUCE

1 1/2 tablespoons corn starch  
3/4 cup sugar  
1/2 teaspoon salt

Mix with 1/2 cup cold cider. Add 1 cup hot cider, cook 10 minutes. Serve hot.

down. Insert a meat thermometer into the roast so that the tip is in the center but not touching bone or fat. Roast, uncovered, without added liquid, until meat thermometer registers appropriate internal temperature.

Do not bother to remove the rind from the ham before roasting. It's easier to do when the meat is hot. If you wish to glaze the ham, remove the rind before glazing - about one-half hour before the end of the cooking period.

For easier slicing, allow the roast to stand 15 to 20 minutes after removing it from the oven before carving.

If there are any leftovers refrigerate promptly after your Easter dinner. Do not allow them to come to room temperature before refrigeration.

### HARD COOK EGGS SUCCESSFULLY

If you are dreading hard cooked eggs for the Easter holidays because you have trouble peeling them, try the following method. I know you will be pleased with the results.

Pierce the large end of each egg with a pin going down 3/8 inch through the shell. Lower the eggs gently, by twos or threes, using a slotted spoon into boiling water. The water should cover the eggs by at least one inch. Add 1 1/2 teaspoons salt for each quart water. When the water returns to the boiling point, regulate the heat so that the water displays only a very slight bubble. Set your timer depending on the size of your eggs. Small and medium size eggs should be cooked for 11 minutes; Large eggs should be cooked for 12 minutes, Extra Large for 13 minutes, and Jumbo eggs for 14 minutes. When your timer tells you that the cooking time is complete, drain the eggs and immediately cover them with cold water.



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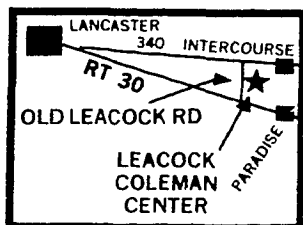
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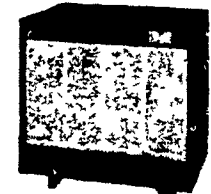


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