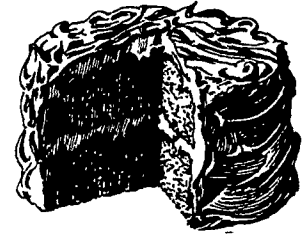


Home On The Range



Apples, apples, apples

Apples truly are a special treat as evidenced by the overwhelming response we received for recipes this week.

This delectable fruit seems to have been (and still is) on most people's favorite food list, from earliest times until today - after all, Eve didn't pluck a pear or a peach off that tree; it was an apple.

Here are some reader's favorite apple recipes followed by two recipes in answer to a request for squash recipes.

Enjoy!

BAKED APPLE PUDDING

1/3 c. butter or margarine
1 c. sugar
1 egg
1 c. unsifted flour
1 t. baking soda
1/4 t. salt
1/4 t. ground nutmeg
1/4 t. ground cinnamon
1 t. vanilla extract
2 c. grated unpared apples
1/2 c. chopped walnuts

Combine butter or margarine, sugar and egg in mixing bowl. Beat until light. Gradually blend in combined flour, baking soda, salt, nutmeg, and cinnamon. Stir in vanilla, apples and walnuts. Turn mixture into greased 8-inch square baking pan. Bake at 350 degrees for 50 minutes or until done. Serve warm or cold with milk, whipped cream, or ice cream.

APPLE CRUMB PIE

Apple Filling:

1 c. sugar
2 T. flour
1 t. cinnamon
1/2 t. nutmeg
7 c. sliced peeled apples

Mix all of the above ingredients together. Then put into an unbaked 9-inch pie shell.

Crumb Topping:

1/2 c. butter or margarine
1/2 c. brown sugar
1 c. flour

Mix together by hand to make crumbs. Then put on top of the pie.

Bake in a 400 degree oven for 45 to 55 minutes.

Mrs. Edward Mycek, Spring City

APPLE GOODIES

1 1/2 c. sugar
2 T. flour
pinch of salt
1 t. cinnamon
1 1/2 qt. apples, sliced

Toss together. Then place in baking dish. Put crumb mixture on top and bake uncovered at 350 degrees until apples are soft.

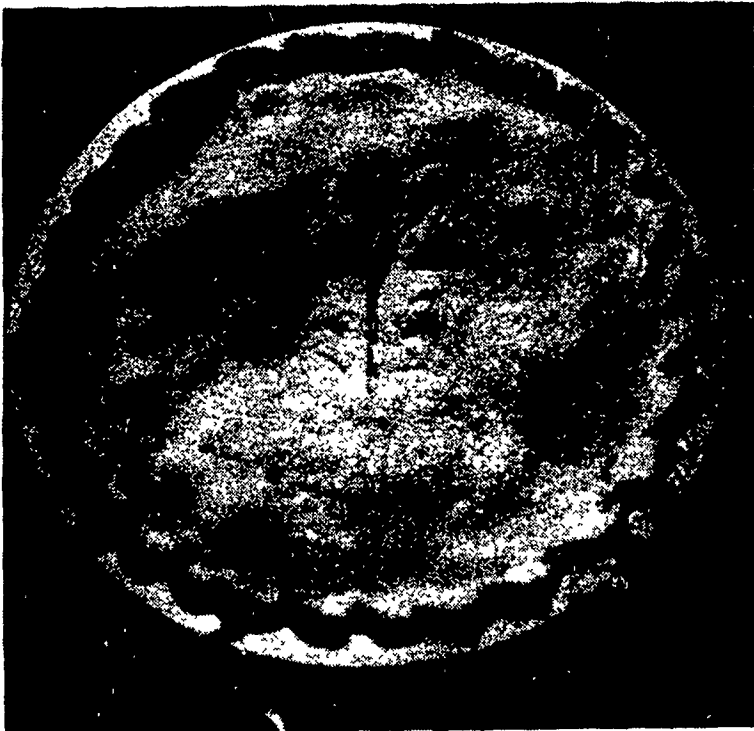
Crumb mixture:

1 c. oatmeal
1 c. brown sugar
1 c. flour
1/4 t. soda
1/3 t. baking powder
2/3 c. butter

Serve warm with ice cream.

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.



There's nothing that tastes as good as a fresh apple pie, warm from the oven.



Apples accent any meal and any table. Remember them when company arrives.

APPLE DUMPLINGS

6 baking apples
2 c. flour
2 1/2 t. baking powder
1/2 t. salt
2/3 c. shortening
1/4 c. milk
Sauce:
2 c. brown sugar
2 c. water
1/4 c. butter
1/4 t. cinnamon

Pare apples, slice in half. Fill centers with sugar and sprinkle with cinnamon. Make pastry by sifting flour, baking powder, and salt. Cut in shortening and add milk. Roll dough as for pastry and cut into 6 squares placing an apple on each. Place each ball of dough with apple wrapped inside into a greased pan.

Pour sauce over apples made as follows: Combine sugar, spice and water. Cook for five minutes. Remove from heat and add butter. Bake at 375 degrees for 40 to 45 minutes. Serve hot with rich milk.

Sadie Smucker, Lykens

NORWEGIAN APPLE PIE

2 eggs, beaten
1 1/2 c. granulated sugar
1/2 t. vanilla
1 c. flour
2 t. baking powder
1/2 t. salt
2 c. diced apples
1 c. chopped nuts

Makes two 9-inch pies. Grease pie dishes. Mix everything together and pour into pie dishes. Bake at 350 degrees for 40 minutes. Top with whipped cream or eat with ice cream.

Mrs. Larry Knepper, New Holland

(Turn to Page C8)

Last year during apple season, we ran this apple score box and received such a favorable reply, we thought you might enjoy it again as a new apple season begins.



NOTE — I missed one important ingredient in my "Quick Supper Soup" recipe in the September 5 issue. It should have included 2 1/2 cups diced potatoes. Sorry!

ANSWERS — We have received two answers in response to a request for squash recipes. Find them at the end of the recipe section.

NOTE — Have any recipes you would like to share? Any questions you are seeking answers for in the world of cooking? Send them to Cook's Question Corner, Lancaster Farming, Box 366, Lititz, PA 17543.

Recipe Topics

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