



Saturday, September 15

Lancaster Society 18 will entertain husbands at brunch at Hotel Hershey. They will also attend church services at Founders Hall, Hershey.  
Lancaster Society 8 meets at the Lutheran Church, Maytown. Dr. George Stauffer will give a program on the North Lands.  
Lancaster Society 12 meets to visit the Brethren Manor Nursing Home at 6 p.m.

Monday, September 17

Lancaster Society 29 meets for a program on "Smocked Christmas Ornaments."  
Lancaster Society 30 meets for a silent auction.  
Lancaster Society 34 meets for a program by the Southern Lancaster Historical Society.

Tuesday, September 18

Lancaster Society 27 meets for election of officers.

Thursday, September 20

Lancaster Society 28 meets at the Evans Restaurant.

Saturday, September 22

Lancaster Society 3 meets for a work day to prepare for the Ephrata Fair at Swamp UCC Church.

## Cook with apples

(Continued from Page B6)

### BATTER-FRIED APPLE RINGS

1 cup Bisquick  
1 egg  
½ cup milk  
2 medium apples, pared and cored  
Beat baking mix, egg and milk with rotary beater until smooth. Grease griddle. Cut apples crosswise into 1/8-inch slices. Dip slices into batter. Cook on hot griddle until golden brown, turning once. Serve hot and, if you wish, with syrup, jelly or confectioners' sugar. Makes about 2 dozen rings.

### APPLE PIE FILLING TO CAN

4 ½ cups sugar  
1 cup cornstarch  
1 to 2 teaspoons cinnamon  
½ teaspoon nutmeg  
Pinch of salt  
Mix all of above with 10 cups of water. Cook until thick and bubbly, then add 3 tablespoons lemon juice. Pack sliced apples in jars and pour syrup over apples. Makes 7 quarts.

Sandi Alderton  
Brookville

### APPLE CHEESE-FILLED ROLLS

2 cups Bisquick baking mix  
1 cup dairy sour cream  
1 8-ounce package cream cheese, softened  
½ cup granulated sugar  
1 tablespoon grated orange peel  
1 to 1½ cups thinly sliced pared apples  
¼ cup powdered sugar  
1 to 2 teaspoons orange juice  
Heat oven to 400°F. Mix baking mix and sour cream until soft dough forms. Turn dough onto cloth-covered board generously dusted with baking mix. Gently roll in baking mix to coat; knead until smooth, about 20 times. Divide dough into halves. Roll each half into 9-inch square with cloth-covered rolling pin dusted with baking mix. Cut into nine 3-inch squares. Place on ungreased cookie sheets. Mix cream cheese, granulated sugar and orange peel. Place 2 apple slices on center of each square; top with 1 tablespoon cream cheese mixture. Bring 2 opposite corners of dough to center of each square, overlapping slightly, pinch well. Bake until crust is golden brown, 12 to 15 minutes. Remove from cookie sheet; cool slightly. Mix powdered sugar and orange juice; drizzle over rolls. Makes 1½ dozen rolls.

cut out center core with melon baller or something similar. Place apple rings in salt water solution (3 tablespoons salt to 4 quarts water) to prevent darkening. Combine the rest of the ingredients and bring them to a boil. Boil for 3 minutes, stirring constantly. Drain apples, rinse well and add to syrup. Cook until apples are tender, about 5 minutes. Pack apple rings into 4 hot pint jars, add syrup. Process in boiling water bath for 25 minutes.

ANSWER - Grace Ikeler, Bloomsburg, requested a recipe for spiced cantaloupe. Thanks go to Mrs. Ross Esbenshade, Mt. Joy, for sharing her recipe and to the many others who also shared cantaloupe recipes.

### Spiced Cantaloupe

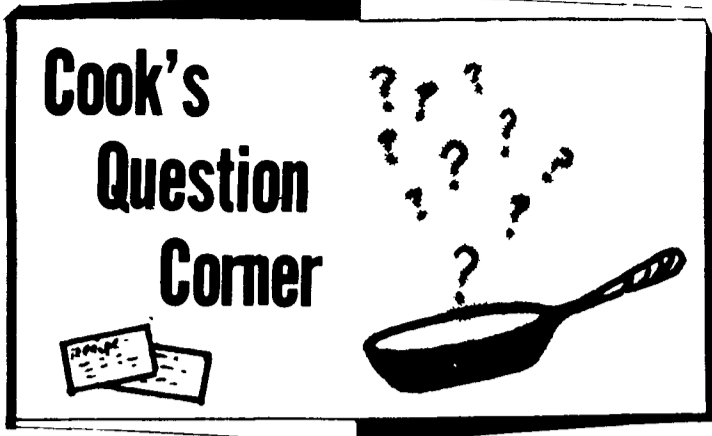
Syrup:  
4 cups sugar  
2 quarts water  
1 cup vinegar  
3 sticks cinnamon, broken  
1 teaspoon cloves

Boil together for one minute. Let cool and then strain. Use firm cantaloupe. Drop the peeled cantaloupe in the jars. Pour hot, but not boiling, syrup over the cantaloupe in the jars. Cold pack for 20 minutes. Makes 7 quarts.



SOMETHING TO  
CROW ABOUT...

LOW  
CLASSIFIED  
RATES  
WITH  
EXCELLENT  
RESULTS!



## Cook's Question Corner

QUESTION - Mrs. W Edwin Waugh, Glenville, would like a recipe for preserving a hot vegetable mix like the ones sold in the supermarket. She says there are vegetable mixes, just plain hot cauliflower or the plain hot peppers.

QUESTION - Charlotte Oberholtzer, Mt Joy, would like a recipe for crazy dough pizza.

QUESTION - Charlotte Stratton, Chambersburg, would like to have a recipe for punch to serve a large group at a reception.

ANSWER - Sandra Abrams, Conowingo, Md., requested a recipe for V-8 juice. Thanks go to Mrs. John Stoltzfus Jr., Christiana, for sharing her recipe and to all the others who sent their favorites.

### V-8 Juice

1 basket tomatoes	8 onions
6 green peppers	A handful of parsley
6 celery sticks & leaves	2 quarts shredded carrots or more

Cook everything together except tomatoes until almost soft. Then add tomatoes and cook until soft. Put through Victoria strainer and add:

6 teaspoons salt	1 cup raw sugar
1½ teaspoons mixed spices and herbs	

Make about 12 quarts.

QUESTION - Mrs. R. Nolt, Leola, is still looking for a recipe for Spiedie Sauce, containing oil, vinegar, salt, pepper, onion and Italian spices. The sauce is used for marinating beef cubes.

ANSWER - Jean Stroble, Cogan Station, requested a recipe for spiced apple rings. Thanks go to Mrs. R. Nolt, Leola, for sharing her recipe, and to all the others who took the time to share their recipes.

### Cinnamon Apple Rings

5 pounds tart apples (about 18 medium) - Use York, Northern Spy, Golden Delicious or Gravenstein apples.

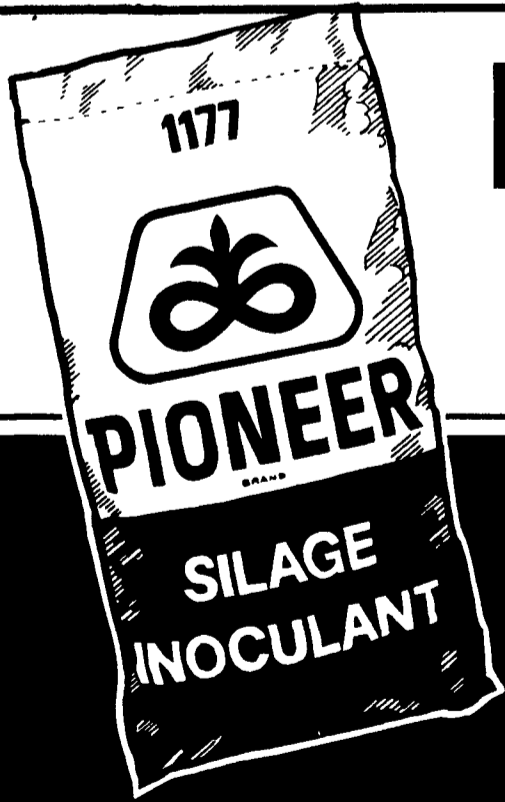
6 cups sugar  
3 cups water  
1 9-ounce package red cinnamon candies  
3 drops red food color

Wash and peel apples; cut crosswise into ¼-inch slices;



A LESSON  
WELL  
LEARNED...  
LANCASTER  
FARMING'S  
CLASSIFIED  
ADS  
GET RESULTS!

Phone:  
717-394-3047  
or  
717-626-1164



# PIONEER 1177

BRAND

## SILAGE INOCULANT

MAKES GOOD SILAGE EVEN BETTER

RAPID FERMENTATION IS BENEFICIAL  
IN SILAGE PRODUCTION

- Quickly lowers pH for efficient silage preservation
- Less shrinkage, spoilage and seepage
- Lowers silo temperatures, quickly
- Better stability in the feed bunk
- More dry matter and nutrient preservation

Available From: Your Pioneer sales representative.



PIONEER  
SEEDS and INOCULANTS

The Limitation of Warranty and remedy appearing on the label is part of the terms of sale  
•Registered trademark of Pioneer Hi-Bred International, Inc., Des Moines, Iowa, U.S.A.