

**Choose Apples For A** 

**Healthy Snack** 

all year, nothing can compare to

the crisp, succulent apples that are

available now during the fall

harvest. Apples are in good supply

and will be through the coming

winter months. October is the

peak month for apples and has

Although apples are available

## Have You Heard? By Doris Thomas

Lancaster Extension Home Economist

been designated National Apple Month.

If you want apples to eat fresh as a snack or in salads, two excellent varieties are Red and Golden Delicious, Firm-fleshed varieties, such as Rome Beauty and York Imperial are excellent for baking. Winesap, McIntosh, Cortland, Jonathan, and Granny Smith are multi-purpose apples great for snacks, baking and most other culinary purposes.

Frequently chosen as a symbol of nutrition and health by graphic artists, apples contain modest amounts of several nutrients. They are also relatively low in calories. An average-sized apples has about 80 calories. Apples are also an excellent source of pectin fiber, which is associated the helping keep blood cholesterol levels in balance. Pectin fiber, along with its moisture content and bland flavor, make applesauce a low-fat substitute for some of the shortening in cakes, muffins and cookies.

Apples are "Nature's Toothbrush" but should not be a substitute for proper brushing. The juice of the apple and its delightful aroma help induce salivary activity. The apple's mild fibrous texture helps provide detergent action. All Lancaster Farming, Saturday, October 23, 1993-B5

of this combines to make apples an ideal end to a meal and natural toothbrush for those times when regular brushing is not possible.

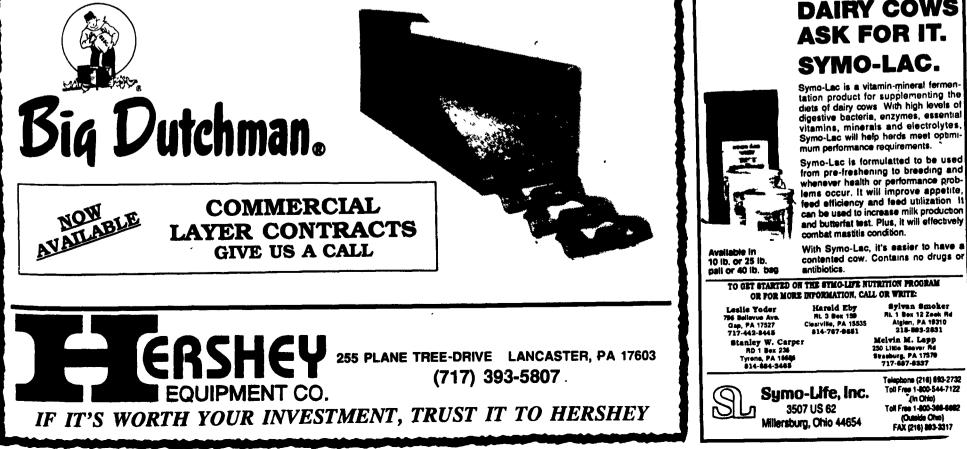
In the fall, when supplies are plentiful, it is usually cheaper to buy apples in large quantities (by the half or full bushel) than by the pound — provided you like apples and have refrigeration or suitable storage for your bargain. A refrigerator is the best place to store apples. A properly harvested apple, kept at room temperature, becomes overripe and mealy within a few days. The same apple held at 32 degrees Fahrenheit in the humidifier compartment of a refrigerator remains in good condition for four to six months. If your humidifier compartment is full, plastic bags with a few air holes also make good storage bags for apples.

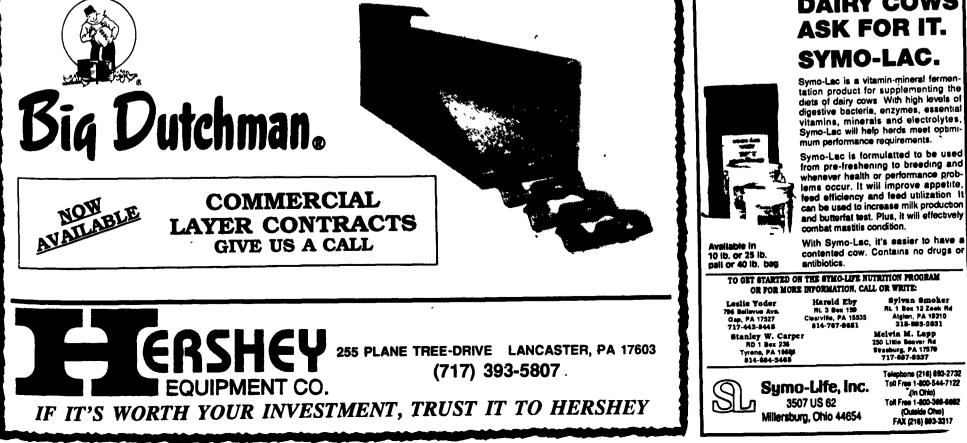
Fresh apples can also be stored in a cool cellar or garage. Line a container with polythylene to help prevent moisture loss and cover with a moist towel to help retard moisture loss. Remember, apples injure if frozen. Therefore, cover the fruit with a blanket, corrugated box or other material if nighttime temperatures fall below 32 degrees Fahrenheit.



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