Wolff; Lisa Tressler, Department of Agriculture, and Robert Brown Jr., owner of Brown's Catering in Danville chose the winning entry for its wonderful crust and rich taste.

Julie and her husband Rick, a beekeeper, have 12 apple trees. Generally she uses yellow transparent apples for her pies, but that variety does not keep well over the winter. For her entry, Dunn's Fruit Farm in New Ringold donated Mutsic apples, which Julie found to be perfect.

First prize was \$100.

Second prize and \$60 was earned by Lois Knott of Alexandrifor her Pennsylvania Dutch Apple Pic. She used an oldfashioned Smokehouse apple that she homecanned for the event.

"Smokehouse apples do not change color, get soft, or change texture," she said.

"You must use real butter, nothing else will do," Lois said of the importance of using top quality ingredients.

This was the first entry for Lois



Peggy Wolff said judging the apple pie contest is harder than she expected. "There is a great diversity of flavors and tastes, and wonderful crusts," she said.

raliable For

MEN & NOMEN!

CLIP AND SAV

payment to:

mother is in her 80s and I can't wait to yo home and tell her," Lois

Lois and her husband Richard. who are both retired, grow many vegetables and fruits on their 4-acre lot. They have 20 apple trees of several varieties.

Third place went to Hilda Steigerwalt of the Schnecksville Community Fair. She was not available for an interview.

Here is the recipe for the firstplace win.

HONEY CARAMEL APPLE PIE

Pie crust and cover:

11/2 cup flour ½ cup butter Pinch salt

3 tablespoons ice water

Combine flour, butter, and salt with pastry blender until the size of small peas. Add water and mix thoroughly until dough forms a ball. Roll out dough on floured board and place in 9-inch pie shell.

With remaining dough, cut out apple shapes to be placed on top of pie. Filling:

10-12 apples, peeled and sliced

1/4 cup flour

1 teaspoon cinnamon

14 cup brown sugar 1 cup honey caramel sauce

Toss ingredients together and pour into unbaked 9-inch pie shell. Bake at 400 degrees for 1 hour or until apples are tender.

HONEY CARAMEL SAUCE

1½ cups honey

1/2 cup heavy cream

1 tablespoon butter 1 teaspoon vanilla

1/4 teaspoon salt

Combine honey and cream in heavy saucepan; cook and stir over medium high heat until mixture reaches 238 degrees. Stir in butter,

vanilla, and salt. Makes 1% cups.

Chocolate Cake

(Continued from Page B2)

Third place and \$35 went to Kay Kelso of Carlisle. Her Italian Chocolate Cream Cake is a recipe that she recently attained, but she credits her baking expertise to her growing up years.

"When I was growing up on the farm, it was my responsibility to cook while the others milked cows," she said.

Kay often enters items at the Fair and is usually a winner, although this was the first time in the chocolate cake competition.

Here is the first-place recipe.

HERSHEY CHOCOLATE ALMOND CAKE

2 cups Wondra flour

2 cups sugar

2 teaspoons baking soda

1cup cocoa

1 teaspoon salt

2 eggs

1 cup milk

½ cup oil

1 cup hot cappuccino coffee

Preheat oven to 350 degrees. Use two greased and waxed 8- or 9-inch round cake pans. Combine dry ingredients. Add eggs, milk, and oil, and mix well. Add cappuccino slowly, mixing thoroughly. Bake 40 minutes and test for doneness.

Filling: Combine 5 tablespoons Wondra flour and 1 cup milk. Cook, stirring constantly, until mixture is a thick and smooth paste. Cool. Beat 1/2 pound butter, 1 cup sugar, and 1 teaspoon vanilla until creamy. Add paste mixture and beat well. Add 1/2 cup ground almonds and beat until blended.

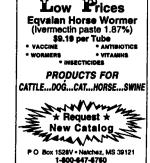
14 pound butter, softened

1/2 cup shortening

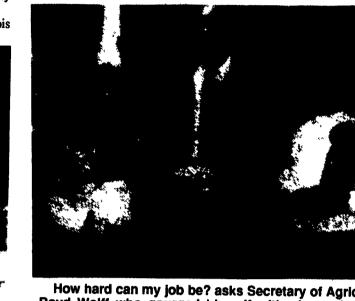
1 pound confectioners' sugar

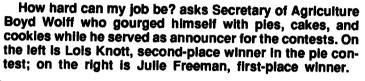
cup Hershey's cocoa 1 teaspoon vanilla

Beat together icing ingredients by adding milk slowly as needed to attain proper consistency. Top iced cake with slivered almonds.



Natchez Animal Supply





CALL 1-800-388-8277 TODAY

FREE FREIGHT on Order, of 5, 500 00 or More in Continent in U.S.

SALE ENDS February 1 1991 - Sala Institution

 ${f INBOW}$ industries, inc

Hational Ed. FO Box 538 • Springfield Ohio 45501

