

(Continued from Page B8)

ANSWER — Joanne Lloyd, Hamburg, wanted a recipe for chocolate shoo-fly pie. Thanks to Mary Zimmerman, Martindale; a Maryland reader, and others for sending a recipe.

Chocolate Shoo Fly Pie

Bottom:

- 2 cups sugar
- 2 cups water
- 1 tablespoon butter
- 3 tablespoons flour
- 2 tablespoons cornstarch
- 3 tablespoons baking cocoa

Boil all ingredients together for one minute. Cool. Pour into four unbaked pie shells.

Top:

- 2 eggs 1 cup shortening
- 2 cups brown sugar
- 3 tablespoons cocoa
- teaspoon salt 1 teaspoon cinnamon
- 2 teaspoons baking soda
- 5 cups flour
- 2 cups hot water
- 2 cups molasses
- 2 teaspoons vanilla

Mix together all ingredients. Spoon mixture on top of first layer in pie shells and bake at 350 degrees or until lightly browned. Makes 4 pies.

Chocolate Shoo Fly Ple

Cream together: 2 cups brown sugar

Apple Butter Contest

WINCHESTER, Va.—The Virginia Championship Apple Butter Making Contest will be held on Saturday, September 16, in the Winchester Recreation Park. The annual event is held in conjunction with the Rotary

1 cup cooking oil

2 cups molasses

2 cups hot water

1/4 teaspoon salt

4½ -5 cups flour

Chocolate Pudding:

2 cups sugar

2 cups water

late lover's icing.

1/4 cup butter

½ cup cocoa

1/3 cup milk

1/4 teaspoon salt

2 teaspoons vanilla

4 tablespoons cocoa

2 teaspoons baking soda

2 tablespoons cornstarch

2 tablespoons flour

3 tablespoons cocoa

tablespoon butter

teaspoon vanilla

Chocolate Lover's Icing:

11/2 teaspoons vanilla

3 cups confectioners' sugar

1/2 teaspoon cinnamon or vanilla

Pour pudding on bottom of pie, then pour shoo-fly mixture

Beat together ingredients. If needed, add more confection-

ers' sugar until mixture reaches spreading consistency.

on top. Bake at 350 degrees. Makes 4 pies. Top with choco-

2 eggs

Add:

affords the participants an opportunity to win over \$700 in prize

The contest is sponsored by the Frederick County Extension Office and the Winchester/

Club's Apple Harvest Festival and Frederick County Chamber of Commerce in conjunction with area apple producers and support businesses. The apple butter must be made in the park on the day of the contest and can be sold on both Saturday and Sunday during the Festival.

If you are interested in trying to unseat the 1994 Virginia Apple Butter Making Champion-Robert Young-contact the Frederick County Extension Service by writing to: Second Floor, Frederick County Courthouse, 20 North Loudoun Street, Winchester, VA 22601; or phoning (540) 665-5699 for rules and an entry

Food **Preservation**

LEBANON (Lebanon Co.) -Several classes on food preservation are offered by the Lebanon Valley Agricultural Center, 2120 Cornwall Road, Lebanon. The same program will be repeated at 10 a.m.-12 noon and at 7 p.m.-9 p.m. Pre-registration is required. Call (717) 270-4391 to reserve a spot. A \$1 fee to cover handout material is collected at the door.

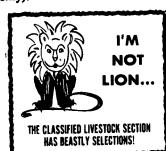
 Harvesting and Preserving Herbs on Monday, July 17.

· Pressure Canning Basics -Low Acid Foods on Thursday, July 20.

 Water Bath Canning basics — High Acid Foods, Monday, July

Dehydrating Foods on Monday, August 14.

 Fermented Foods on Monday, September 11, 7-9 p.m. (evening





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