

Dairy Farm Wife Bakes Best Apple Pie In State

(Continued from Page B2)

Filling:
 8 cups sliced MacIntosh apples
 1 cup sugar
 3 tablespoons tapioca
 2 1/2 tablespoons melted butter
 Sprinkle of salt and cinnamon

Topping:
 1 cup flour, scant
 1/2 cup granulated sugar
 2 tablespoons brown sugar
 1/4 cup heaping butter

Bake at 425 degrees for approximately 45 minutes. Reduce heat to 300-350 degrees and bake approximately 30 minutes or until apples test done.

Cover with caramel sauce and pecans.

**Sherry Cashdollar's
 Nutty Caramel Apple Pie**

**Second Prize
 Sherry Cashdollar**

6 cups thinly sliced baking apples, using at least 3 different kinds of baking apple varieties for best flavor. Prefers MacIntosh, Cortland, Golden Delicious and Jonagold.

2 tablespoons lime juice
 1/2 cup sugar
 1/4 cup brown sugar
 1/2 cup flour
 1/2 teaspoon cinnamon
 1/2 teaspoon salt

Pastry for double-crust 9-inch pie
 1-2 tablespoons butter

In a large bowl, toss apples with lime juice. Add remaining ingredients and toss with apples. Place bottom pastry in 9-inch pie pan and fill with apple mixture. Dot with butter, cover with top crust, flute edges high or attach fancy crust edge. Cut vents.

Bake at 400 degrees for 40-50 minutes or until golden brown and apples are tender. Meanwhile, in small saucepan, melt 1/2 cup butter. Stir in 1/2 cup packed brown sugar and 2 tablespoons heavy cream. Bring to a boil, stirring constantly. Remove from heat and stir in 1/2 cup chopped pecans. Pour over top crust. Return to oven for 1-2 minutes or until bubbly. Serve warm.

Pastry: use your favorite recipe or the following:
 2 cups flour
 1 teaspoon salt
 1/2 cup shortening
 4-5 tablespoons cold water

Combine flour and salt in medium bowl. Cut in shortening until crumbly. Add cold water, one spoonful at a time, tossing after each addition until dough holds together.

Michelle Davis' Apple Pie Third Prize

Crust for 2 pies:
 1/2 cup butter
 1 cup shortening
 3 cups flour
 1 cup milk
 2 teaspoons vinegar
 1/2 teaspoon salt

Cut shortening into flour, add liquids and roll out.

Apple Mixture:
 2 cups Granny Smith apples, sliced

2 cups MacIntosh apples, sliced
 2 tablespoons corn starch
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/2 cup brown sugar
 1/2 cup sugar
 1/2 cup dried cranberries
 1/2 cup white raisins
 Orange juice for soaking
 Soak cranberries and raisins in orange juice. When plump, add the remaining ingredients and set aside.

Nut layer:
 1/2 cup walnuts, chopped
 1 tablespoon beaten egg
 1 tablespoon milk
 1 teaspoon vanilla
 1 tablespoon sugar

Put bottom dough in, spread nut mixture on bottom, fill with apple mixture. Place on top crust. Crimp edges and bake at 400 degrees for 45-60 minutes, depending on oven.



Although he's a judge, radio disc jockey Brad Flick can't get enough apple pie. The other three judges, from left, are Wilmer Jane Ferster, caterer; Patricia Powley and Roxanne Price with Penn State Extension.

*Ida's
 Notebook*

by
Ida Risser

When we came home from church the other Sunday, we got a phone call telling us that we have a new grandchild. Christopher Allen was born in a hospital in Texas.

Now the pictures are arriving that show a baby ten minutes old, then one and one-half hours and then three hours old. Last year I had more than 100 pictures of his older brother to put in an album. Our daughter went home the day after the birth.

Thirty years ago, we stayed in the hospital for a week. And, when my mother had her seven girls, she stayed in bed for two weeks and then was quite weak when she finally did get up. She always said, "This is my vacation." It is good that her mother lived with us and could help to do the work.

Today's children are immu-

nized against many contagious diseases. When I went to school, if one child in the family got measles or scarlet fever, then the family was quarantined and we all had to stay home. Due to this rule, I missed six weeks of my eighth grade and failed Latin. But through taking summer tutoring I was able to catch up with my classmates.

Health is surely important to a well-rounded life. When I looked over my Christmas cards again, before putting them away, I was struck by the main wishes for good health. I have heard it said that if you can get out of bed in the morning and dress yourself, it is a good day. I've promised myself to do more walking this winter as I miss summer's exercise in our gardens.

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