

Ida's Notebook

by
Ida Risser



Our gardens are growing rapidly this year. But, so are the weeds that sprout under the melons and squash. When I hoe the garden on the farm, our seven-year-old grandson often helps me. He will hold up the vines while I hoe under them. Actually, it does not seem so long ago that his father did the same thing for me.

Bradley, the seven-year-old, is a good helper and can hoe a row faster than I can. Although, I can stick to the job longer. Usually I reward the grandchildren's help with a little candy. They do look forward to my getting in the car to go home as that is when they can expect the candy.

This year I've been giving away quite a few vegetables. Our neighbors from the nearby development, who walk the road everyday, are often stopped and asked if they could use a big head of Chinese cabbage or zuc-

chini. Of course, they would sooner have a bag of green beans or a dozen ears of sweet corn.

Groundhogs have gotten into two of our gardens. So, we will not have cauliflower or broccoli. They did leave a few peanut plants but cotton, which was started in the basement, has been completely wiped out. Recently, a farmer told me that he caught some 90 groundhogs on his farm in the last year.

Our farm family have returned from a ten-day vacation in Nova Scotia. They traveled with a pop-up trailer and covered some 3,000 miles. I'm thinking that the three children, ages seven and two, will not remember the trip very much. However, I do remember when I was eight and my grandparents took me on a three-day trip to Watkins Glen in New York. We used an open touring car and when it rained we got wet. Some fun!



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Cider Keys Recipe In Lebanon Pie Contest

(Continued from Page B6)

ing the cows at the Harpers farm, Sheila began baking the "Hoosier Apple Pie" recipe, which includes peeled, tart apples, cinnamon, and brown sugar.

After baking, she left the pie cool and placed it in a container, then brought it to the Lebanon Fair. There a panel of judges taste-tested samples from half a dozen pies entered in the baking contest.

Sheila said she has entered other championships before, but this was a first at the Lebanon Area Fair.

"I bake apple pies for all of the family at home," she said. "They just like this pie."

Son John, 9, said the pie was his favorite, which he enjoys just like it is. He said he likes her apple crisp and cherry crisp, too. Katie, 6, said her mom uses apples in a lot of different pastries.

Sheila said she also used a cookie cutter to create the "heart" effect in the pie crust.

According to Letie Schadler, Lebanon extension agent and a coordinator of the contest, judges appreciated the "good flavor and good crust" of the champion.

Second-place winner was Joan Martin, Lebanon, and third went to Connie Knauss, Myerstown.

Judges for the apple pie contest were Sam Hayes, state secretary of agriculture; Rep. Peter Zug; and Brian Peffley, pastry arts instructor at the Lebanon Career and Technology Center and formerly head pastry chef at the Hershey Hotel.



Apple cider was key ingredient to this first-place apple pie.

Following are the award-winning recipes:

First Place:

HOOSIER APPLE PIE

9-inch double crust
1/4 teaspoon cinnamon
1/2 cup packed brown sugar
2 tablespoons flour
1 tablespoon butter flavor Crisco
6 cups peeled tart apples
3 tablespoons apple cider or juice
Glaze
Milk
Granulated sugar
Heat oven to 325 degrees. For filling, combine brown sugar and granulated sugar, flour, and cinnamon. Cut in crisco with fork until crumbs form. Toss apples with crumbs. Pour into unbaked pie shell. Sprinkle cider over apples. Glaze top with milk and sprinkle with sugar. Bake at 325 degrees for 45-55 minutes.

Second Place:

CRANBERRY APPLE PIE

Filling:
1/4 cup cornstarch
2 cups sugar
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon salt
1/4 teaspoon orange juice
1 teaspoon lemon juice
5 cups sliced tart apples (McIntosh)
2 cups cranberries (fresh or frozen)
2 tablespoons butter
Pastry for double-crust pie (9 inches)
Preheat oven to 425 degrees. In large bowl, combine the first seven ingredients. Pare and slice apples. Add apples and cranberries to mixture (toss gently). Pour into a 9-inch pie shell. Dot with butter. Add pastry. Top-pierce with fork. Flute the edges. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees. Bake 35 minutes or until crust is golden brown.

Third Place:

CANDY APPLE PIE

6 cups thinly sliced peeled baking apples
2 tablespoon lime juice
1/2 cup sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon or nutmeg
1/4 teaspoon salt
Pastry for double-crust pie (9 inches)
2 tablespoons butter
Topping:
1/4 cup butter
1/2 cup packed brown sugar
2 tablespoons heavy cream
1/2 cup chopped pecans
In a large bowl, toss apples with lime juice. Combine dry ingredients; add to the apples and toss lightly. Place bottom pastry in a 9-inch pie plate, and fill with apple mixture. Dot with butter. Cover with top crust. Flute edges high, cut steam vents. Bake at 400 degrees for 40-45 minutes or until golden brown and apples are tender. Meanwhile, for topping, melt butter in a small saucepan. Stir in brown sugar and cream. Bring to a boil, stirring constantly. Remove from the heat and stir in pecans. Pour over top crust. Return to the oven for 3-4 minutes or until bubbly. Serve warm. Yields 8 servings.

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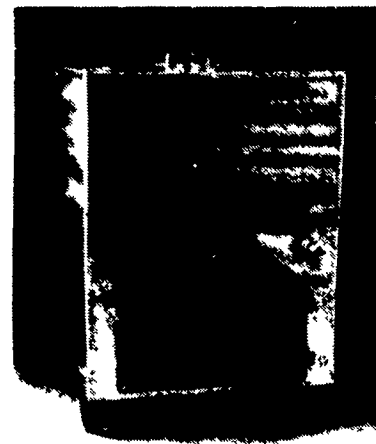
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