

# Apple Festival

(Continued from Page B2)

Selling the sausage sandwiches benefits the Muscular Sclerosis Society.

Hershey first teases about the secrecy of his recipe, but relents and states that he uses a pork-beef mixture — more pork than beef — and adds apple sauce and apple chunks, along with apple juice and cinnamon.

At the Biglerville Boy Scout Troop's stand, Scoutmaster Done Hockenberry is busy putting meat for his group's Apple Pizzas into an oven.

Hockenberry notes that the troop has been making the pizza for eight years.

The first year we started with a pie crust and apple pie filling

to which we added seasonings and apple juice. We should've patented it because the very next year Musselman's (the fruit packer) started to make it. Now everytime I see a can of it I think, "that is ours," the Scoutmaster with 44 years in the Scout field, said.

Proceeds from the festival will help defray the expenses of sending some youngsters to camp and others on a trip to the West next summer.

Since many of the boys in the troop have a Native American heritage they have also established the Red Creek Native American Dancers and will be the host on Feb. 13 at a mid-winter Native American festival.

Upper Adams Jaycees, spon-

sors of the event, have stands where not only fresh apples are sold, but one can find apple jelly and syrup along with pancakes.

There Bermudian Jaycees stand is also a popular place. Here you can find Apple Fritters made fresh while you wait. In this group's second stand there are more apple dumplings, pies, doughnuts, and turnovers.

A line that seems to never end winds its way through the inside of the stand to pick up dumplings and ice cream to eat on the spot. At the front of the stand volunteers, sell packaged apple treats.

This group is not shy about releasing its apple fritter recipe. It is posted in large letters on a sign at the stand where they are made. Here is the recipe.

## APPLE FRITTER Bermudian Jaycees

- 1 cup flour
  - 1-1/2 teaspoons baking powder
  - 1/4 teaspoon salt
  - 1/4 cup granulated sugar
  - 3/4 cup milk
  - 1 egg
  - 5 medium apples, diced
- Combine all ingredients except apples. Then stir in apples and drop by spoonfuls into hot oil, frying 5 minutes on each side.

Also available is the "Adams County Apple Cookbook" published by The Upper Adams Jaycees. At \$5 a copy it is a popular souvenir from the festival and can be purchased by calling 1-717-677-9413.

The following recipes are taken from the Apple Cookbook.



James Behney sells apples to visitors at the Apple Harvest Festival.

## BROWN SUGAR APPLE PIE CAKE

Grease pie plate, peel and slice six apples. Put a layer of slices in the plate, sprinkle with sugar, and dot with butter. To

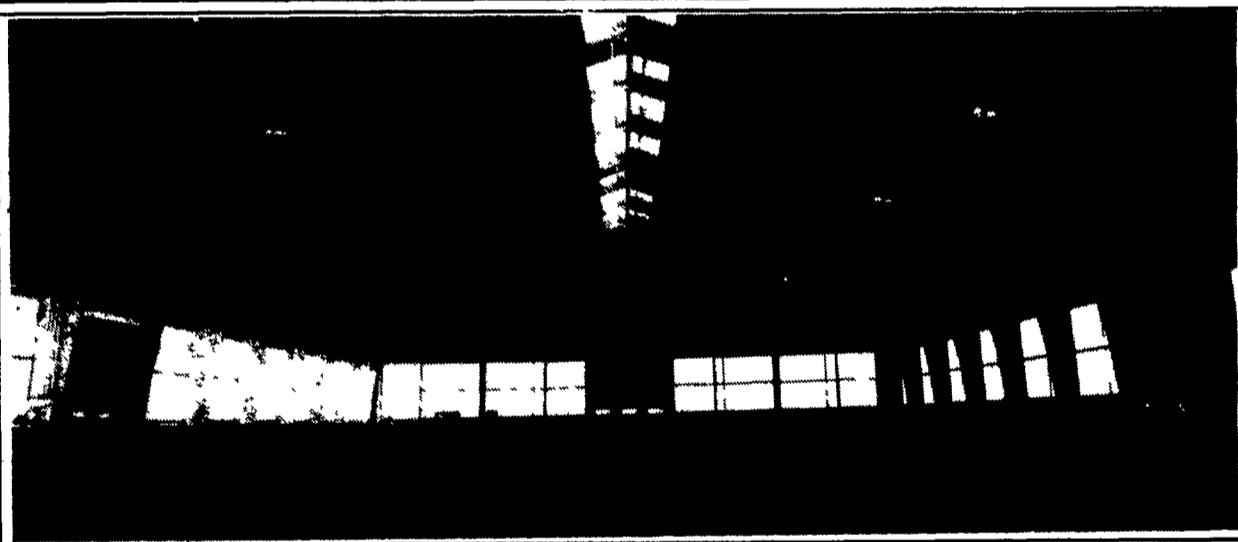
top it, blend 1/2 cup brown sugar, 1/2 cup butter, and one cup flour. Flatten dabs of this on top. Bake at 350 degrees for about 30 minutes until apples are soft.

(Turn to Page B4)



During the Apple Harvest Festival, Sara Myers, 9, of Wenskville, and John Wenk, president of the Adams County Fruit Growers Association, wait on visitors at the fruitgrowers' restaurant.

Riding  
 Arena



Over 40 years quality products & materials...  
 Let us help you with your building needs!

Ph. (717) 866-6581

FAX (717) 866-7237

Stables



- GLU-LAM ARCHES
- GLU-LAM BEAMS
- GLU-LAM TREATED POSTS
- ROOF TRUSSES
- FLOOR TRUSSES
- T&G AND V-GROOVE DECKING

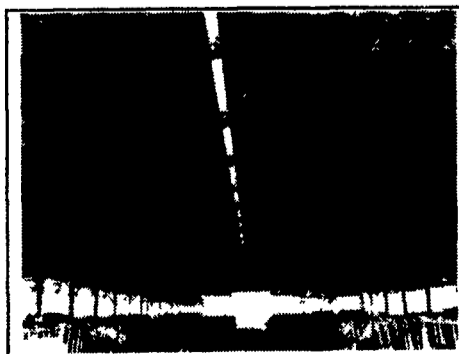
701 E. Linden St., RICHLAND, PA 17087



Trusses for Chicken House



"The Sign of Quality  
 In Engineered Timber"



Free Stall Barn Interior



Free Stall Barn Exterior