

Best Pie In Pennsylvania

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DOWN HOME

APPLE PIE

Second Place
Charlotte Gelnett

Crust:

4 cups flour
 ½ cup shredded cheddar cheese
 1 teaspoon salt
 1 tablespoon sugar
 1½ cup butter shortening
 1 egg
 1 tablespoon vinegar and
 enough cool water to make ¾ cup.
 Mix together flour, cheese, salt,
 and sugar. With a pastry blender,
 mix in shortening. In a cup, com-
 bine egg, vinegar, and cool water.
 Mix into flour mixture until you
 can make four balls to roll pie
 shells.

Apple Filling:

6 cups diced apples
 1 cup sugar
 1 tablespoon fine tapioca
 Mix together and press into
 9-inch pie shell. Sprinkle with cin-
 namon. Put on top crust and bake
 at 400 degrees for 30 minutes, then
 at 375 degrees until juices start to
 run. Cover edges with foil.

TOFFEE APPLE PIE

Third Place

Pamela Priznik

Crust:

¾ cup plus 2 tablespoons
 shortening
 2 cups all-purpose flour
 1 teaspoon salt
 4 to 5 tablespoons ice water

Heat oven to 375 degrees. Cut
 shortening into flour and salt until
 particles are pea-sized. Sprinkle in
 water; toss with fork until moist-
 ened. Gather pastry into ball. Roll
 pastry; line pastry plate.

Filling:

5 cups peeled apples, thinly
 sliced
 ½ cup sugar
 ½ cup brown sugar, firmly
 packed
 1 tablespoon butter, melted
 1 teaspoon cinnamon
 2 tablespoons toffee (Skor)
 chips

Lightly spoon flour into measur-
 ing cup; level off. In small mixing
 bowl, combine flour, ¼ cup brown
 sugar, and ¼ teaspoon cinnamon.
 Blend well. With fork or pastry
 blender, cut in 3 tablespoons butter
 until mixture is crumbly. Stir in
 pecans and toffee chips.

Spinkle topping mixture over
 apples. Bake at 375 degrees for 55
 minutes or until apples are tender
 and crust is golden brown. Serves
 8.



Charlotte and Richard Gelnett celebrate a second-place victory in the apple contest for the third time. Her apple pie contains cheese in the crust.

Foreign Exchange Program Needs Host Families

LAKWOOD, Colo. — The American Intercultural Student Exchange, a non-profit educational foundation, is seeking local host families for high school foreign exchange students for the 2000/01 school year. AISE's students come from 25 countries throughout the world, and the program continues to expand. Every year,

AISE places exchange students with over 2,000 host families throughout the United States. The students live with American families and attend local high schools during their 10-month cultural exchange experiences.

Host families provide these young ambassadors with a place to sleep, meals, and a family atmo-

sphere in which to live. AISE students are eager to learn about our government, history, and customs, while at the same time leaving a lasting impression of their cultures in the minds and hearts of their American host families and peers.

For information on hosting a student in your home call: 1-800-SIBLING, or visit the AISE web site at www.aise.com.



Judges test pie entries for overall appearance, texture, doneness, flavor, consistency, and creativity.

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