

Orange-Pineapple Upside-Down Cake Impresses Judges

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HARRISBURG (Dauphin Co.) — "I can't believe it! I won!" Belinda Myers kissed her blue ribbon and shed a few tears of joy when she captured first place for her pineapple upside down cake out of 37 entries.

Baked in the shape of a pineapple, the winning entry had lots of pineapple and a touch of grated orange rind.

Belinda, York, said she had been trying for a first-place win ever since the contest began about five years ago.

Her name is well known in Farm Show competitions, where she garners top prizes every year. She is a previous first place winner in apple pie and in Herhey's cocoa cake competition. Her next goal is to take first place in shoofly pie contest, where she has been a second-place winner.

The pineapple upside down cake baking contest was conducted in the Family Living Center at the Pennsylvania Farm Show.

Myers takes home a premium check for \$500 for her efforts. The other winners included second-prize winner Connie Shuff, also of York County, who took home \$100 in premium money; Deb Walker of Adams County in third, who won \$50; June Peters of Erie County in fourth; and Jean Kite of Jefferson County who took fifth. The fourth and fifth place winners did not receive a premium, but did get a ribbon for their cakes.

The cakes were judged on consistency, flavor, moisture, texture, aroma, and creativity.

The Pineapple upside-down cake contest is unique in that entrants do not have to win at a county fair or any other competition. Anyone may enter this contest and join in the fun.

Here is the winning recipe:

Orange-Pineapple Upside-Down Cake

Pan glaze:

6 tablespoons butter
¼ cup plus 2 tablespoons brown sugar

¼ cup plus 2 tablespoons granulated sugar
6 whole pineapple slices (drained, cut in half)
12 Maraschino Cherries

Cake Batter:

½ cup butter
1 egg
1¼ cup plus 2 tablespoons flour
½ teaspoon salt
½ cup pineapple juice
2 teaspoons grated orange rind
¼ cup plus 2 tablespoons sugar
¼ teaspoon pineapple extract
1¼ teaspoon baking powder
2 tablespoons milk
Rolled fondant tinted green (cut into long leaves)

Melt the 6 tablespoons butter in a small bowl. Add brown sugar and granulated sugars. Stir well. Place into the bottom of a 10x7½x2-inch oval pan. Lay pineapple slices in strips to represent a pineapple. Place a cherry in each center of slices. Set aside.

In large mixing bowl, beat the butter, ¼ cup plus 2 tablespoons sugar, 1 egg, and pineapple extract. Beat until light and fluffy.

Measure out flour, baking powder, and salt. Add dry ingredients alternatively to creamed mixture with milk and pineapple juice. Mix until smooth. Fold in rind.

Pour mixture gently over pre-

pared fruit in pan. Bake in a 350-degree oven for 30 to 40 minutes or until set in center. When removed from oven, flip cake onto serving plate. Garnish with fondant leaves. Serves 10 to 12.

Best Apple Pie Winners

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that only a two-point difference separated the first and second placings.

Vicki Becker's Topsy Turvy Apple Pie placed third. A Reinhold's resident, Vicki placed first at New Holland Farmers Fair to qualify for the state competition.

"It's an upside-down pie," Vicki said. It is baked with the crust on top, flipped upside down when finished, resulting in a layer of pecans and glaze covering the finished pie.

Barbara Noye, Altoona, entered Southern Ambrosia Apple Pie, which had placed first at Hollidaysburg Community Farm Show and fourth place at state. The mixture of cream cheese, pecan, sugar, and apples boiled over in the oven, so Barbara didn't think she had a chance at winning. But the flavor impressed the judges. Unfortunately, Barbara is diabetic, and said she can't even sample the pies she makes.

Cindy Bruce, West Chester, placed fifth in the apple pie competition and, later that afternoon, third in the Greatest Chocolate Cake contest.

Five judges analyzed each entry and scored them on texture, flavor, appearance, and other elements.

Judging takes three hours. During the wait, participants often compare techniques. Andrea Witmer, Mifflinburg, said that she uses five different apple varieties in her pies.

It was the first state Farm Show that Pam John, Berwick, attended. She took first place in her three pie entries at the Bloomsburg Fair. She expressed

amazement at the variety and creativity of the entries.

Sharon Kurtz's Blue Ribbon recipe is listed below:

Sharon's Apple Pie Crust

3 cups flour
1½ cups butter-flavored Crisco
5 tablespoons water
½ teaspoon apple flavor
1 tablespoon apple cider vinegar
1 egg
1½ teaspoons salt
½ teaspoon vanilla

Mix flour, salt, and Crisco with mixer. Add beaten egg mixed with water, flavors, and vinegar. Divide dough into 3 pieces. Using a rolling pin, roll dough out on a floured board into a 12-inch circle. Fit dough circle into a 9-inch pie dish. Trim excess and flute edge. This recipe makes 3 pie shells.

Pie Filling:

7-9 apples
9 tablespoons sugar
1 teaspoon cinnamon
3 tablespoons flour
2 tablespoons margarine

Mix flour and 3 tablespoons sugar in bottom of a pie shell. Arrange finely sliced apples in shell. Sprinkle with remaining sugar and cinnamon. Dot with margarine. Top with crumbs and bake at 375 degrees for 1 hour or until apples are soft. Remove from oven and top pie with ½ cup chopped pecans. When pie has cooled, drizzle ½ cup caramel apple dip over pie.

Crumb Topping:

¼ cup flour
¼ cup sugar
1 tablespoon butter-flavored Crisco

Dash of salt
Combine above ingredients with mixer to make crumb topping.

Wet-Bottom Shoofly Pie Captures \$500 Prize

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HARRISBURG (Dauphin Co.) — "I never made a shoofly pie until a week before Farm Show," Debra Ann Gruber, Slatedale, confessed. "But everyday for the last week, I just about burned the house down making one after another."

Debra said she tried "a little bit of this and a little bit of that to come up with her prize-winning recipe.

Ironically, she didn't taste the pie that won. She said, "It just looked prettier than the others I tried."

The appealing pie had a deep wet bottom with a double layer of crumbs dotted with tiny cut-out heart shapes from glazed pie crust.

In a competition sponsored by Golden Barrel baking products and hosted by Good Food, Inc.,

Shoofly pie is an old-time molasses classic, one where the ingredients are cheap, usually on hand, and the pie itself doesn't need refrigeration.

The top three pies received cash prizes from Good Foods, Inc. Third place was awarded \$100, second \$200, and first place \$500.

Second place went to Debra Martin, Lancaster County; third to David Dissinger, Dauphin County; fourth to Cindy Thomason, Lancaster County; and fifth to Kathy Witmer, Cumberland County.

Here is the winning recipe:

Wet Bottom Shoofly Pie

Crumbs:

1 cup cake flour
1 cup brown sugar
4 tablespoons shortening
Dash cinnamon

Filling:

1 egg (beaten)
¼ cup "Golden Barrel" molasses (Blackstrap)
¼ cup corn syrup
½ cup table syrup
1 teaspoon baking soda
¼ cup boiling water
1 teaspoon vanilla

Topping:

1 cup chopped pecans
Glaze: 1 egg white, slightly beaten with 1 tablespoon cold water

Sugar Coating:

2 tablespoons granulated sugar mixed with 1 teaspoon brown sugar

To make the crumbs: Mix to-

gether the flour and brown sugar and shortening. Add the cinnamon, work into crumbs, and set aside.

To make the filling: Dissolve baking soda into the boiling water. Add the molasses, vanilla, beaten egg, corn syrup, and table syrup.

Reserve 1 cup of the crumbs for the top of the pie. Stir remaining crumbs with the liquid mixture. Bake at 375 degrees for 20 minutes and top with chopped pecans. Next, put reserved crumbs on top of pecans (so pecans don't burn). Brush glaze on edge of crust and sprinkle sugar coating on top of glazed crust. Bake again at 350 for 35 minutes, or until done. Remove from oven and top with additional batch of crumb mixture. Brush egg white and place glaze, sugar, and edible sugar on edge.

Pie Crust:

3 cups flour
1½ cups shortening
1 teaspoon salt
1 beaten egg
2 tablespoons water
2 tablespoons vinegar

Makes 3 crusts. Use 8-inch pie tins. For decorations: Cut hearts out of rolled dough, put on greased cookie sheet, brush with egg white glaze and sugared mixture. Bake at 375 degrees for 8 minutes.



judges evaluated 40 pies on overall appearance, consistency, flavor, moisture, texture, and aroma.

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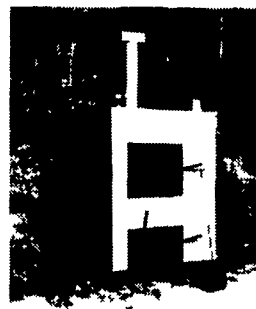
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