

The Statesman's  
**Food SECTION**

Family Fruit  
Has Glamor  
Above Others

Apples—lots of spicy, orchard fresh apples in local markets are happy harbingers of the new fall harvest. Most recent arrivals are the popular, all-purpose Jonathans and those broad-shouldered red Delicious "eaters" which means you'll find a good selection of your favorite varieties for eating, cooking and baking. Treat the family to the apple dishes they like best, and keep a big bowl of crisp, fragrant apples handy for wonderful "pick-up" munching between meals.

To get the season off to the best possible start, please the family with a tender, juicy, home-made apple pie. Instead of serving cheese on the side, today's recipe bakes the cheese right in the crust and accents the fruit. Or, if you prefer an open face version, try the French Apple Pie which has a light, crumbly topping.

**APPLE PIE IN CHEESE PASTRY**  
2 cups flour  
1/2 teaspoon salt  
1/2 cup grated sharp cheese  
1/2 cup cold butter or margarine  
Sift together flour and salt. Stir in grated cheese and cut in cold butter or margarine. Add 4 to 5 tablespoons ice water slowly, mixing lightly with fork. Chill. Roll out slightly thinner than plain pastry.

**APPLE PIE FILLING**  
Jonathans Apples, sliced to make 4 cups  
1/4 to 1 cup sugar  
2 tablespoons flour  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
2 tablespoons butter or margarine

Pare apples and slice thin. Combine flour, salt and spices. Add sugar. Add to apples. Fill 9-inch pie pan lined with Cheese Pastry. Dot with butter or margarine. Adjust top crust. Bake in hot oven (450 F.) 10 minutes, then reduce heat to moderate (350 F.) about 40 minutes.

**FRENCH APPLE PIE**  
1 9-inch unbaked pastry shell  
1/2 cup sugar  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
Apples, peeled, sliced to make 6 cups  
1/2 cup butter or margarine  
1/2 cup brown sugar  
1 cup flour

Combine sugar, cinnamon, nutmeg and sliced apples. Heap in unbaked pastry shell. Cream butter or margarine and brown sugar together. Sift flour, measure and sift again. Cut flour into creamed butter and brown sugar. Sprinkle over apples. Bake at 375 F. (moderate) about 40 minutes or until apples are tender.

Baked apple rings are a delicious harvest season dessert and may be served plain or topped with whipped cream, blended with slivered ginger. To prepare, wash and core 6 large apples. Slice in rings crosswise, keeping the slices together. Arrange apple rings in a buttered casserole, standing around the edge, then fill in center. Combine 1 cup sugar, 1/2 teaspoon cinnamon and sprinkle over apple rings. Pour 1/4 cup lemon juice over apple rings and dot with 1/2 cup butter or margarine. Cover and cook in slow oven (300F) 45 minutes or until tender.

Teenagers will love these apple-seners for party snacks or television eats. Split frankfurters lengthwise and coat the insides with 1/4 teaspoon prepared mustard. Sprinkle with 1/2 teaspoon brown sugar. Chop unpeeled apples finely and pack 3 tablespoons chopped apple in each frankfurter. Wrap with strip of bacon and secure with toothpick. Bake in hot oven (400F) 20 minutes or until bacon is crisp. Turn once during baking.

Honeyed apples are light, delectable dessert. Quarter and core 4 apples. Do not peel. Dice into bite-sized pieces and combine with 2 tablespoons honey and the juice of 1 orange. Chill and serve in sherbet glasses. Serves 4.

**QUICK DESSERT**  
Use one cup of milk and one cup of heavy cream when you are making up a package of vanilla instant pudding mix. Serve with a fresh-fruit sauce for company.

**EASY SUPPER**  
Pan-fried cube steaks with chilled potato salad and crisp greens. Serve fruit and cookies for dessert.

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