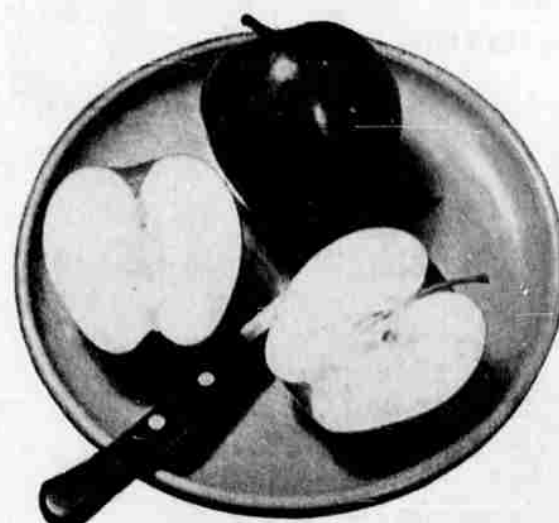


And Best of Fall . . . Apples



This year America has been blessed with a bountiful crop of vintage apples. From coast to coast, the apple harvest is proceeding to market.

The fine, fresh color and fragrance of apples makes them ideal for tempting apple salads, fresh apple appetizer snacks to serve with cheese or tangy flavored cheese-and-sour cream dips. By the bowlful they aptly decorate the best autumn dinner or coffee table, the buffet and patio party settings.

The superb cooking varieties add their juicy best to pies and tarts. Others go into the oven for baking, flavored with honey and spice. Thick slices smothered in a cakepan with brown sugar, spice and cake batter makes a most delicious upside-down cake.

The versatile apple is a family favorite of old. In addition to their taste satisfying pleasures, the vitamin and mineral content of apples make them a balanced diet must.

Sweet and Pungent Pork Chops

6 loin pork chops, 1 inch thick
1/2 teaspoon salt
3 large tart apples
5 tablespoons flour
3 tablespoons molasses
2 cups hot water
1 tablespoon cider vinegar
1/2 cup golden seedless raisins
12 Maraschino cherries

Score fat edges of chops; brown fat edges in frying pan, then brown chops on both sides. Arrange in shallow baking dish. Sprinkle with salt. Core apples; do not peel; cut into thick rings. Place on chops. Add flour to fat in frying pan; stir until browned. Combine molasses and water; add; stir over low heat until mixture thickens. Add vinegar and raisins; pour over chops and apples. Cover; bake in moderate oven, 350°, 1 hour. Add Maraschino cherries. Makes 6 servings.



China Clipper Apple Pie

Roll out 1/2 pastry for bottom crust, fit loosely into 9-inch pie pan. Combine sugar, spices, salt, flour, tea and lemon juice. Alternate sliced apples and sugar mixture until pan is filled, heaping slightly in center. Dot with butter or margarine. Roll out top crust; cut slits for escaping steam; place over apples. Trim pastry; press edges together with tines of fork. Brush with cream. Bake in hot oven, 425° 40 to 50 minutes or until apples are tender.

Pastry for 2-crust pie
1 cup sugar
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
2 tablespoons flour
3 tablespoons strong tea
1 tablespoon lemon juice
4 cups sliced tart apple
2 tablespoons butter or margarine
2 tablespoons cream

6 to 8 tart apples
Pastry for 2-crust pie
1 cup sugar
1 tablespoon flour
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon
2 tablespoons butter or margarine
1/4 cup grated sharp cheddar cheese
1 1/2 teaspoons poppy seeds

Apple Ribbon Pie

Pare and core apples; slice thin. Line 9-inch pie pan with pastry. Combine sugar, flour and spices; rub a little of this mixture into pastry in pie pan. Fill pie pan with sliced apples; add remaining sugar mixture. Dot with butter or margarine. Divide remaining pastry into two equal portions. Roll out 1 portion 1/4 inch thick; top with grated cheese; fold over in 3 layers; roll out again. Cut into 5 strips 10 inches long by 1/4 inch wide. Repeat with remaining portion of pastry, using poppy seeds instead of cheese. Weave strips, lattice fashion, on pie, alternating cheese strips and poppy seed strips; trim and flute edge. Bake in hot oven, 425°, 40 to 45 minutes, or until apples are tender.