

the THINKING WOMAN

Dorothy Johnson's Food Forum

Appealing Apple Recipes

There are 7,000 varieties of apples grown in the United States. However, just 13 of these account for 90 percent of the commercial crop.

There is no such thing as typical apple flavor. Each variety has its own distinctive taste - sweet, mellow or tart.

Here are the 10 most popular varieties of apples followed by their market season.

Baldwin-Nov. to May; Red Delicious-Oct. to April; Golden Delicious-Oct. to March; Granny Smith-April to July; Gravenstein-July to Sept; Jonathan-Oct. to Feb; McIntosh-Oct. to March; Newton Pippin-Sept. to June; Rome Beauty-Nov. to May; Winesap-Jan. to May.

ONE DISH SUPPER GERMAN-STYLE

6 pork chops, well trimmed
Salt & pepper
4 to 5 medium potatoes, thinly sliced
4 apples
1 medium onion, chopped
1 jar or can (26 to 32oz's) sauerkraut, rinsed and well drained
2 cups chicken broth or bouillon cubes, dissolved in 2 cups of hot water

Brown pork chops on both sides in skillet, seasoning with salt and pepper. Arrange sliced potatoes in bottom of shallow baking dish. Dice two apples and combine onion and the well drained sauerkraut. Place apple mixture over potatoes.

Arrange pork chops overall. Pour on chicken broth. Cover and bake at 375° for 1 hour. Cut the remaining two apples into wedges and place atop and between pork chops, basting with juices in dish. Cover and continue baking 30 minutes or until chops are tender.

BLACK WALNUT APPLE BREAD

1½ cups sifted flour
2 tsp. baking powder
½ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
1/8 tsp. allspice
1½ cups chushed ready to serve wheat cereal flakes
1 cup broken black walnuts
¾ cup chopped apples
1 egg slightly beaten
¾ cup firmly packed brown sugar
1½ cups buttermilk
2 tbsp. vegetable oil



Mix and sift flour, baking powder, soda, salt and spices. Stir in cereal flakes, walnuts and apples. Combine egg, brown sugar, buttermilk and oil. Add mix just enough to moisten dry ingredients. Do not over beat. Turn into well-greased loaf pan 9x5x3 inches. Bake at 350° for 1 hour. Makes one loaf.

NEPTUNE'S APPLE SALAD

2 apples
1 can (6 or 7 oz) tuna
½ cup chopped celery
½ cup chopped cucumber
2 tbsp lemon juice
½ cup mayonnaise
Salt & pepper
Salad greens

Peel, core and dice apples. Drain tuna, and combine apples leaving tuna flaky. Add other ingredients. Toss lightly to combine mayonnaise.



APPLESAUCE MINCE PIE

1 pkg. pie crust mix
1 can or jar (1lb.) applesauce
2 cups prepared mince meat
2 tbsp melted butter or margarine
Cheddar cheese cubes

Line 9-inch pie pan with pastry. Combine applesauce, mincemeat, and melted butter or margarine. Top with remaining pastry, rolled thin, cut into strips and woven lattice fashion. Trim. Press edges together and flute. Bake at 425° for 25 minutes. Serve with cubes of cheddar cheese.

STREUSEL TOP APPLE PIE

6 cups thinly sliced pared cooking apples
1 unbaked 9-inch pastry shell
½ cup all purpose flour
¼ cup packed brown sugar
1 tsp. cinnamon
1 tsp. nutmeg
¼ cup granulated sugar
¼ tsp. salt
½ cup butter or margarine
Ice cream if desired

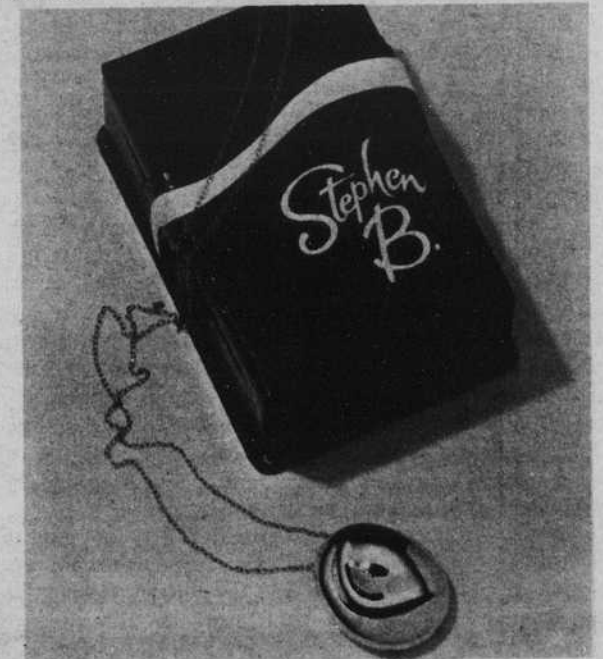
Place sliced apples in unbaked pastry shell. In a medium mixing bowl mix flour, brown and granulated sugar, spices and salt. Cut in butter or margarine until crumbly. Sprinkle evenly over apples. Bake in 350° oven for 1 hour. Serve warm with ice cream if desired.

**RANCHO CIRCLE
LAUNDROMAT**
NEXT TO RANCHO CIRCLE THEATRE
OPEN 24 HRS.
2401 West BONANZA

Stephen Burrows presents fall fashions



Award-winning designer Stephen Burrows shows two great looks for fall. Left, the ensemble look featuring a two piece Aztec woven stripe French wool rabbit's hair dress with matching cap and scarf. Sheer drama. Right, a sportier view for town and country is expressed with Burrows' new English tweed warm-up jacket, washable Ultrasuede skirt and a cashmere sweater with a hood that also becomes a very important collar. This season Burrows introduces his new "Stephen B." fragrance collection as a rear-round complement to his unique fashion message. Available at fine stores nationally.



As an introductory offer, a purchase-with purchase is available for \$3.75 with any Stephen B. fragrance purchase ranging from 1-oz. Perfume at \$40.00 to 1-oz. of Intensified Cologne Spray at \$4.75. Filled with solid Stephen B. Perfume, the sculptured SilverWave locket hangs from a sterling silver chain around the neck.

HOMES for SALE!

No. Las Vegas

3 & 4 Bedrooms • 2 baths

FROM \$20,000 to \$24,000
\$250 to \$500 down

Bronze Construction Co.
642-3601 452-6416