

# Apples abound this time of year

Apple harvest in Missouri is in full swing and the fresh, sweet perfume of apples permeates every grocery store. Displays overflow with all colors and varieties, accompanied by cartons of caramel dip and jugs of cider. Humankind has loved apples from that first unfortunate incident in the Garden of Eden. In spite of that, our Creator turned a bad situation good in that mysterious way of his, and apples have become a blessing.

Nourishing as well as pretty, an apple is good cooked, dried, swathed in pastry, sauced, baked in a cake or eaten right out of hand. As a portable snack, you just can't beat a crispy, crunchy, juicy low calorie apple for chewing satisfaction, beneficial fiber and just pure pleasure. Apple recipes abound and could fill pages and pages, so I chose just a few for you, hopefully old favorites or new twists.

Remember that cooking apples are to be used in these recipes. Jonathan, Macintosh, Winesap or Rome Beauty are old-fashioned varieties that work best for cooking. Delicious apples are best used for decoration, being seriously misnamed in my opinion. Pretty though they may be, they have little flavor and seem to progress directly from too green to too mushy.

### Tracey's Crockpot Apple Butter

Fill a five-quart slow cooker heaping full of un-peeled, finely diced cooking apples. Drizzle four cups of sugar, one teaspoon cinnamon, one half teaspoon cloves and half teaspoon salt over, in and around the apples. Cover if lid doesn't fit tightly, don't worry, the apples will

## Child of the '40s

### Liza Deines



shrink down rapidly, turn on high heat setting and allow this mixture to cook all day long, stirring occasionally, until thick and dark. If you prefer smooth butter, run in blender; if chunky is your favorite, just mash a bit. Ladle into freezer containers, cool and freeze. Makes the house smell delicious!

Here is a great apple dessert for those who, like me, are pastry-impaired.

### Mama's Apple Brown Betty

Four slices bread, buttered on both sides

Four peeled, sliced tart cooking apples

Half cup white sugar

One teaspoon cinnamon

Half cup cider or apple juice

Juice of one lemon plus grated rind

Half cup brown sugar

Half cup honey

Use a round bottom glass casserole to make this dish. Butter it well and pat brown sugar up the sides and on the bottom. Cut crusts from bread and lay aside. Place one slice buttered bread in the bottom, stick the others around the sides of the dish, cutting and forming into a solid bread bowl. Mix sliced apples with white sugar, cinnamon, apple and lemon juices and rind and place in bread bowl. Dip crusts in honey and arrange over top in a pretty design, pouring any extra honey down sides of dish. Bake covered forty minutes

at 350 degrees. Remove lid and bake a few more minutes more until crusts are brown and crisp. Of course serve warm with ice cream or whipped cream.

Too busy to cut up apples? Here's one for you quick cooks.

### Sour Cream Apple Coffee Bars

Half cup soft butter

One package yellow cake mix

Half cup angel flake coconut

One can apple pie filling

Half cup brown sugar

One teaspoon cinnamon

One cup sour cream

Two eggs

Mix cake mix, butter and coconut and pat into a 16x20 jelly roll pan. Bake ten minutes at 350 degrees. Arrange apple pie filling over crust. Mix sugar and cinnamon and sprinkle on top. Beat eggs and sour cream together and drizzle over all. Bake twenty-five minutes at 350 degrees.

### Chokecherry Apple Jelly

Two pounds wild chokecherries

Two pounds cooking apples

Four tablespoons lemon juice

Enough water to barely cover

Boil together until fruits are soft, then mash thoroughly. Pour

into a jelly bag and allow to drip into a crockery bowl overnight. Measure resulting juice and allow one pound sugar for each quart of juice. Dissolve sugar

in juice, boil until jelly coats a spoon and drips in distinct drops. A tart jelly with a lovely color.

My Mama said: The loveliest hands in any man's eyes are the hands that bake the loveliest pies.

# Fun at the bazaar



A good crowd turned out for the annual St. Francis of Assisi Fall Bazaar on Sunday. Beverly Bethune and Lance Kinderknecht auctioned off donated quilts, and arts and crafts. There was also a meal served, a bake sale and a prize drawing as part of the fundraiser for the St. Francis Society Ladies Group.

- Telegram photo by Mike Stephens

# Highway projects announced

Hundreds of transportation projects that will preserve, expand and modernize the Kansas highway system have been scheduled for the next two years.

The projects, which will be funded under T-WORKS, the transportation program passed by the 2010 Legislature, will improve 1,404 miles of highway and replace 93 bridges. The work will be done in the 2012-13 fiscal years, which began July 1. The estimated cost of the projects is \$650 million.

Every year for the remainder of the 10-year T-WORKS program, the Department of Transportation will announce a two-year schedule of projects shortly

after July 1, the start of the new fiscal year.

"By announcing two-year schedules on an annual basis, we can ensure that communities have an idea of what is coming and have ample time to plan accordingly," said Transportation Secretary Deb Miller.

The list of projects can be viewed in its entirety at [www.ksdot.org](http://www.ksdot.org) and broken down county-by-county on the T-WORKS website, [kdotapp.ksdot.org/TWorks/](http://kdotapp.ksdot.org/TWorks/). The website provides general information about the scheduled work and the means to track the progress of each project.

The department also has launched a performance mea-

sures website that will allow Kansans a way to monitor how well the department is taking care of the state transportation system. The website, [kdotapp.ksdot.org/perfmeasures](http://kdotapp.ksdot.org/perfmeasures), will display performance targets in six critical areas and measure the progress the agency has made in hitting those targets. The six areas include system condition, safety, project delivery, workforce, operations and non-highway modes.

"The performance measures website is another way to help KDOT increase transparency and accountability. It's one of the tools we need to make good, data-based decisions," said Secretary Miller.

# Kansas factual story contest to be held

Entries are being accepted for the Annual Kansas Factual Story Contest. The annual contest, sponsored by the Native Sons and Daughters of Kansas, encourages preserving, in writing, factual, unpublished happenings and anecdotes in the lives of Kansans today and yesterday. Olive Ann Beech, of Wichita, provided cash awards for winners for over 30 years. Following her death, her daughter, Mary Lynn Oliver, Wichita, has continued this support.

Beech Memorial Cash Awards are: 1st place, \$175; 2nd place, \$125; 3rd place, \$100; and \$50 each for two honorable mentions. Entrants are asked to keep copies of their entries; none will be returned. The Kansas Historical Society may preserve all stories in their collections.

Stories should have taken place in Kansas; be limited to 750 words; be true and not have been published. The contest is open to anyone, anywhere. Only one story may be submitted per person. Entries must be submitted electronically by e-mail no later than Nov. 18. Send entries to: Terry Marmet, Kansas Historical Foundation, via e-mail to: [membership@kshs.org](mailto:membership@kshs.org). In

the subject line of the email put "Beech Memorial Contest." The author's name, mailing address, and phone number must be included on the essay.

A panel from the Kansas Historical Society and the Foundation will judge entries. Winners will be announced and recognized at the annual meeting of the Native Sons and Daughters of Kansas in Topeka, Friday, Jan. 27. The Kansan of the Year, Distinguished Kansan, and other honorees may be featured at

the banquet.

Winners for 2011 were 1st place Linda S. Hubbard, Topeka; 2nd place Sheryl Brenn, Levant; 3rd place Karen Ridder, Topeka. Honorable Mentions were Christine Kramer, Topeka; and Carmen Duran-Martinez, Topeka.

Questions should be directed to: Terry Marmet, Director of Operations, Kansas Historical Foundation, Topeka. Telephone 785-272-8681, ext. 209; e-mail address: [membership@kshs.org](mailto:membership@kshs.org)

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## ESTATE AUCTION

Saturday, October 15 - 10:00 a.m.  
Floyd H. Williams Estate - Owner  
NORTON, KANSAS

DIRECTIONS: From Norton, KS, go 2 Miles East on Highway 36 to E2 Road, then 1/2 Mile North to Road L, then East on Road L 1/2 Mile to the auction

**SELLING:** 9N Ford Tractor with Loader; Ford 6' 3 Pt. Rear Blade; Ford 3 Pt. 7' Sickle Mower; Dearborn 3 Pt. Dirt Scoop; Case 3 Pt. Single Plow; 3 Pt. 6' Garden Rake; 2 Wheel Pickup Box Trailer; 1995 Aerostar XLT Ford Van; 1976 Ford F250 Camper Special Pickup; Craftsman - Dewalt - Makita - Rockwell - B&D - Stanley Power Tools; Craftsman Socket Sets - Tap and Die and Wrench Sets; (50) Pipe and Plastic Wood Clamps; Several Routers - Palm Sanders and Surface Planers; Hundreds more Tools; Chain Saws and Weed Eaters; Wooden Dining Table with 5 Chairs, Nice; Love Seats; Rocker; Bedroom Sets; Pots and Pans; Cookware; Knives; Several Louis Lamour Western Books.

**PLAN TO ATTEND** this outstanding auction. Floyd was a very good woodsman and builder. Several nice power tools and equipment to be offered. Lunch Stand/Restrooms

FOR COMPLETE BILL, LOG ON TO [www.kuceraauctions.net](http://www.kuceraauctions.net) or [www.krvn.com](http://www.krvn.com)

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The Norton County Treasurer's Office will be **CLOSED** on Friday, October 14 for the staff to attend driver license training in Garden City

# GOING INTO BUSINESS

A Free Seminar for You!

If you are going into business or just now thinking about pursuing the American Dream, plan now to attend this information-packed seminar.

Going Into Business  
Tuesday, October 18  
6 p.m. - 9 p.m.

Rooftops Restaurant & Bar - Meeting Room - 6th Floor  
1200 Main - Hays | Light refreshments will be served.

Knowledgeable and experienced professionals will cover key components you should know about small business start-up:

- First-hand Experience - Brad Basgall, Basgall Tank Service
- The Business Plan - Ron Newman, Small Business Development Center
- Accounting - Galen Pfeifer, Adams, Brown, Beran & Ball Accounting
- SBA Lending - Pat Carney, Small Business Administration
- How To Talk To Your Banker - Monte Keller, Midwest Community Bank
- Legal Entities - Kay Brin, Brin Law
- Insurance - Mark Lowry, Heritage Insurance Group, Inc.
- Real Estate - Lynn Klein, Advanced Realty

Please RSVP by October 14 by calling 785-737-2102 or email [fhilgers@mwcb.com](mailto:fhilgers@mwcb.com)

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