

LEHIGH VALLEY BAKED APPLE DISH

The Lehigh Valley Railroad

4 cups of granular sugar

6 large Rome Beauty apples

3 maraschino cherries, halved

Spread sugar in bottom of baking pan.

Core apples and cut 1-4 inch from top of each apple so that the top of apple can set upside-down on bottom of the pan in the sugar. Place apples in this position. Sprinkle water lightly along the edge of the baking pan to keep sugar from burning. Place baking dish in a 300-degree oven and bake until apples are fork-tender, about 1 hour. Baste occasionally as sugar forms syrup to coat each apple with a glaze. After apples become thoroughly glazed, turn them over and place half a maraschino cherry in center of each. Continue to baste until cooked through, about 15 minutes more. Serve hot. Serves 6.

people knew and respected her."

The couple were married in 1988. Mrs. Gast had been married to Clifford Allen from 1941 until his death in 1985.

She had worked as a legal secretary and was former owner of County-Wide Abstract and Title Co.

"She was a real good Catholic, and very much enjoyed working with kids and old folks," says Mr. Gast. "She always worked hard, and she loved it."

Mrs. Gast died on March 10, 1992, at the age of 71.

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