

"Here is a recipe that comes from the largest bakery in Charleston, W. Va. My parents, Mr. and Mrs. Conlon (now deceased) owned the bakery, and the recipe is for the most delicious apple dumplings that you will ever taste."

Apple Dumplings

2 cups sugar	2 cups sifted flour
2 cups water	1 tsp. salt
1/4 tsp. cinnamon	2 tsps. baking powder
1/4 cup butter	3/4 cup Crisco
6 apples, pared and sliced	1/2 cup milk

Method: Make a syrup of sugar, water, cinnamon and nutmeg; add butter and set aside. Sift flour, salt and baking powder. Cut in shortening; add milk and slice into two inch squares. Arrange prepared apple slice on each square. Sprinkle with more sugar and cinnamon and top with a pat of butter.

Pinch corners together and place in greased pan.

Cut in shortening; add milk and stir only until moistened. Roll out until it is 1/8 inch thick; cut into two inch squares. Arrange prepared apple slices on each square, sprinkle with cinnamon and sugar and top with a pat of butter. Pinch corners together and place in greased pan. Pour (previously prepared) sugar, water, cinnamon and nutmeg mixture over dumplings. Bake in moderate oven (325 degrees) for 35 minutes.

Serves 6 to 8.

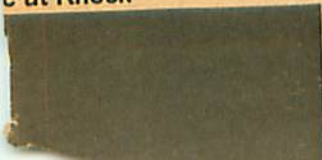


Noreda Eckel

But, despite her love since childhood for mice figures, Mrs. Eckel dislikes live mice.

By H.F.U.

Queen of Ireland
at Knock



When was
the last time
you gave your
parish a
cost-of-living
increase?

