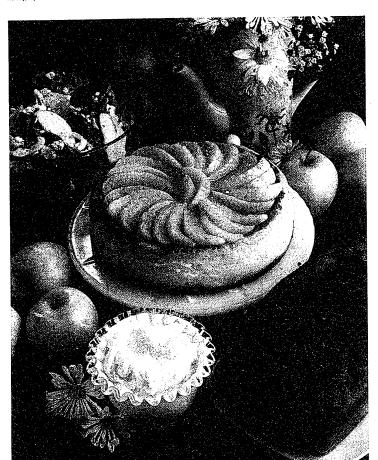
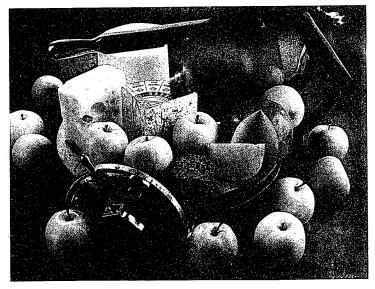
Monday, September 29, 1980







GOLDEN MACARONI AND CHEESE SALAD

2 Golden Delicious apples Lemon juice 1 cup shredded Swiss cheese 1 cup uncooked elbow macaroni, cooked and drained 1/2 cup diagonally-sliced celery 1/4 cup chopped green pepper

1/4 cup chopped green onion
I tablespoon chopped pimiento,
well-drained
1/3 to 1/2 cup mayonnaise
1/2 teaspoon salt
1/2 teaspoon salt
1/8 teaspoon thyme

Core and chop apples; drizzle with lemon juice. Combine apples with cheese, macaroni, vegetables and pimiento. Sit together remaining ingredients; mix well. Combine apple macaroni mixture with mayonanise mixture; cover and chill at least 2 to 3 hours before serving. Makes 6 to 8 servings.

Golden Apples and Cheese ...Delicious

Today's emphasis on a simpler gastronomy sheds new light on the very compatible pairing of cheese and apples. Golden Delicious apples and cheeses can be teamed in sy many easy ways for so many occasions!

What could be more pleasing and light than the combination of cheeses and Golden Delicious apples, along with a good wine, for a sensational appetizer or dessert tray? Or, try combining the two in colorful salads, no-fuss breads or sparkling desserts — such as the Golden Tossed Salad with Cheese, Golden Cheddar Batter Bread with Buttery Apple Spread and the Golden Apple Nogget Cream Cheese Cake pictured here.

Golden Delicious are the ideal apples to feature with any of a variety of cheeses in either baked goods or for fresh eating because their delicately sweet flavor is such a striking complement to even the most pungently flavored cheeses. Moreover, the crisp flesh of Goldens is unique in that it remains white longer after cutting than that of other apple varieties.

There are, of course, many different varieties of cheeses with differing shapes and sizes, most of which are compatible with Goldens. The sparkling new recipes featured here pair Golden Delicions apples with a variety of popular cheeses. All take advantage of the marvelous flavor potential of this twosome, yet at the same time are simply prepared.

GOLDEN CHEDDAR BATTER BREAD

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1 to 2 Golden Delicious apples
1 package dry yeast
3/4 cup tearm water (110 to 115°F.)
1 cup bardeded Cheddar cheese
2 ergs
Chop apples to equal 1-1 2 cups. Spriidle yeast on water, sit to dissolve. Add apples, cheese, ergs. 1-1 2 cups flour, shortening, supar and salt; heat with electic mixer at medium speed 2 minutes. With spoun, beat in remaining flour a little at a time. Cover, let rise in warm place about 4.5 minutes or until doubled. Beat batter down 25 stockes, Spraid evenly in grosse 91 4 1 x 5 x 2 x 3 4 sinch loaf pare, smooth top with floured hand. Cover, and let rise 35 to 40 minutes or until doubled. Do not let dought rise too long. Bake at 37.3°F x 45 to 55 minutes or until load has a hollow sound when topped. Benueve from pan at oree; cool on with leakes 1 had. Serve with Buttery Apple Spreads along with 1 tablespoon where. Cover tightly and cook over medium heat until apple can be coolly masked with fork; cool. With devetic nikes beat 1 2 cup and butter with light and flofty. Gradually add mashed apple; beat until theroughly missed. Makes about 1 cup spread.

GOLDEN TOSSED SALAD WITH CHEESE

2 Golden Delicious apples, cored and alteed 2 silves bacon, cooked crisp and crumbled Steu cheese 2 silves bacon, cooked crisp and crumbled 3 cups ton firsh spinach 2 cup coarsely chopped pecans 1/2 cup very linkly silved onions 1/2 cup coarsely chopped pecans 1/2 cup very linkly silved onions 1/2 cup very link

Lightly toss together all lingredients except dressing; pour dressing over salad and toss until well coated. Makes 6 to 8 servings.

Red Wine Vinegar Dressing; Combine 1.4 cup red wine vinegar, 1.3 cup salad oil, 1 textpoon Worcestershire saure. 1 crushed clove garlie, 1.2 textpoon silt, 1.1 textpoon virgan. 2 textpoon sit and a dash of pepper; mix well. Refrigerate 1 hour; remove garlie. Makes 2.3 cup.

GOLDEN APPLE NUGGET CREAM CHEESE CAKE

Press grahm cracker crust on bottom of Osinels, springform pan. Best cream cheese until finity, add sugar gradually. Add eggs one at a time; best well after each addition. Add waster gradually, add eggs one at a time; best well after each addition. Add waster produced press from over crumb exts. Bake at 375°F, 45 to 50 minutes or until set. Cool. Poach sliced apples in juice or cider for 10 minutes or until set. Acol. Poach sliced apples in juice or cider for 10 minutes or until set. Acol. Poach sliced apples in juice or cider for 10 minutes or until tender, turn apples once during poaching. Remove apples from juice and drain well. Dissolve constarch in 1 or 2 tablespoons water; add to juice and cook until their and clear. Arrange apples on cake; spoon glaze over apples. Refrigerate until ready to serve. Makes 10 to 12 servings.

Grahm Gracker Crust Combine 1 cup grahm cracker crumbs, 2 teaspoons sugar. 1/4 teaspoon cinnamon and 1 4 cup melted butter; mix well.

Tip: Cheese-cake may be prepared ahead and frozen then topped and glazed before serving.

BROILED APPLE-HAM SANDWICHES

2 Golden Delicious apples 1 can (4:1/2 oz.) deciled ham spread 1/4 cup chopped gherkins 1-1/4 cup mayonnaise 1/4 cup mayonnaise 4 slices buttered rye bread

Core and finely chop 1 apple. Combine with ham spread, gherkins, 1/4 cup cheese and mayonnaise. Spread ham mixture on bread. Core and slice remaining apple. Arrange slices over sandwiches; sprinkle with remaining chees. Broil 6 inches from heat about 1 minute, or until cheese is melted and bubbly. Makes 4 sandwiches.