

CONVERTING THE APPLE CROP INTO CIDER AND BUTTER

Apples . . .

Bright yellow Grimes Golden . . . shiny red Jonathans . . . sandy-colored Russets . . . dozens of varieties of apples . . . thousands of bushels of them are being gathered in ahead of the first heavy fall frosts.

In this district this year's apple crop is less than half of last year's because late frosts in May killed many buds. But from orchards everywhere the juicy fruit is being taken for a variety of uses. Two outstanding products of the crop are apple cider and apple butter.

Pictured on this page are the cider-making activities of the Treesdale Farms near Mars—in one of the most modern cider mills in the country—and the annual apple butter day at the Casper Paul farm in Greentree.

The Treesdale Farms, which celebrate a twenty-fifth anniversary next week, this year have a crop of about 25,000 bushels of apples, compared to 75,000 last year. Many of them will be sold in bulk, but hundreds of bushels are being used for cider.

At the Casper Farm in Greentree, apple butter day has become a tradition. Mrs. Paul and her sister, Mrs. John Schmidt, have been making it for 38 years. Here is the recipe they use: 21 bushels of apples, 400 pounds of sugar, a gallon of grape juice, a gallon of elderberry juice and a couple of handfuls of cinnamon.