



From the annals of the first colonial settlers comes a savory Golden Apple-Pork Pie. This updated version layers Golden Delicious apples and pork beneath a single crust.

## Apple-Pork Pie Brings Back Memories

The first English settlers in the American colonies brought a love of pies with them, baking almost everything edible in a pastry crust. Meat pies were a common way of using leftover roasts or game com-

combined with available vegetables or fruits. The current trend toward American regional cuisine sees a renewed interest in dishes such as these.

Golden Apple-Pork Pie, made with Washington State Golden Delicious apples, is reminiscent of those wonderful early American pies. Tender slices of apples were layered with a savory mixture of sauteed pork strips, onion and shredded potato beneath a flaky pastry crust. Caraway seeds add a

surprising flavor note to the filling while apple juice highlights the mellow-sweet flavor of the Golden Delicious apples.

This attractive single-crust meat pie is very much in keeping with today's busy lifestyles in its relative simplicity of preparation. The tender skins of the Golden Delicious apples require no paring and all of the ingredients go together quickly.

Served with a crisp salad of seasonal vegetables and a pitcher of spicy cider or ale, this hearty entree is perfect for family meals or a casual gathering of friends.

Golden Delicious apples from the state of Washington are the preferred variety of pies and pastries, as well as other cooked or baked products; they hold their shape better than other apple varieties and resist darkening when cut.

### GOLDEN APPLE-PORK PIE

- 1 lb. lean pork, cut into thin, narrow strips
- 2 Tbsp. oil
- 1 small onion, thinly sliced and separated into rings
- 1/2 c. pared, shredded potato
- 1/2 tsp. salt
- 1/4 - 1/2 tsp. each caraway seeds and pepper
- 2 Golden Delicious apples, sliced
- 1/4 c. apple juice
- 1 Tbsp. butter or margarine
- Pastry for 9-inch single crust pie.

Cook pork in hot oil in skillet until browned; add onion and cook until tender. Stir in potato. Place half of mixture in 9-inch deep-dish pie plate. Combine seasonings; sprinkle half over pork mixture. Layer half of apples over top. Repeat layers. Pour juice over surface; dot with butter. Roll pastry to fit pie plate. Place over filling and flute edges; cut vents in crust. Bake at 425° F. 15 minutes; reduce heat to 350° F. and bake 30 to 35 minutes longer or until apples are tender. Serve hot. Makes 6 servings.

TIP: Keep pared and shredded potato in cold water to avoid discoloration.

### BAVARIAN STYLE APPLES & FRANKS

- 1 Med. onion, cut into wedges
- 2 stalks celery, sliced
- 2 Tbsp. butter or margarine
- 2 Golden Delicious apples, cored and cut into wedges
- 1 lb. frankfurters, halved crosswise
- 1/2 c. water, divided
- 1/4 c. packed brown sugar
- 1/4 c. apple cider vinegar
- 1 tsp. caraway seeds
- 1/4 tsp. salt
- 1 Tbsp. cornstarch

Saute onion and celery in butter about 5 minutes. Add apples and franks to skillet. Saute 5 minutes longer. Add 1/4 cup water, brown sugar, vinegar, caraway seeds and salt. Cover and simmer gently until apples and vegetables are tender. Dissolve cornstarch in remaining 1/4 cup water. Stir in liquid in skillet. Cook and stir until thickened and clear. Makes about 4 servings.

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## R E M E M B E R

# Mother's Day

## MOTHER'S DAY GREETING PAGE

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**When :** May 7th edition  
**Where :** The Charlotte Post  
**How :** Fill out the entry form below and mail it in with your check or money order  
**Why :** Give your mother or loved one a greeting like no other! Hurry, entries will be accepted up to noon on May 4, 1987.

To :

Message :

From :

## Community Bulletin Board

- Lenell Geter, who was the subject of the made-for-tv movie "Guilty of Innocence" will be the featured speaker at the Charlotte-Mecklenburg County Branch NAACP Freedom Fund Dinner Saturday, May 2, at 7 p.m. The dinner will be held at the Adams Mark Hotel, 555 S. McDowell St. Tickets are \$30 per person.
- Johnson C. Smith University Choir will present its Spring Concert, Sunday, May 3, 5 p.m., in the University Chapel. The Choir will present a varied program of choral music. Merit awards will be given to members who have served the choir at least four years. Christopher Kemp is director of the choir. Cecilia Stroud is accompanist and Odessa Roseboro, advisor. The public is cordially invited to attend.
- Mr. Norman Pearlstine, Managing Editor and Vice President of the Wall Street Journal, will be the featured speaker for the annual Board of Visitors luncheon to be held May 5, 12 noon, on the campus of Johnson C. Smith University, Grimes Lounge.
- The Metrolina Minority Suppliers Development Council will meet on May 7, 12 noon, at the Adams Mark Hotel, 555 S. McDowell St. Corporate sponsor is Southern Bell/BellSouth Services. Contact Virginia Gregory at 588-2840 for reservations.
- The Hickory Grove Lions Club is sponsoring a Mother's Day Plant and Flower Sale on May 8 and 9th, beginning at 9 a.m., in the Eastland Mall Parking Lot. All proceeds from this event will be used to support the community service projects of the Hickory Grove Lions Club.
- There will be a Nurses Day Luncheon on Saturday, May 9, 12 noon - 2 p.m., at McDonald's Cafeteria, located at I-85 and Beatties Ford Rd. Guest speaker will be Carletha Burwell, RN, Ph.D., Professor at Columbia University. Donations are \$12. For more information contact Diane Baker, 8:30-5:00 at 525-2375 or after 6 p.m. at 552-2150. This event is sponsored by the Iota Chaplet of Chi Eta Phi Nursing Sorority, Inc.
- On Saturday, May 2, from 10 a.m. - 4 p.m., the Residents Council of Brian Center Retirement Villa is holding a Mother's Day Bazaar. You may rent a table to sell your goods for \$15. The Brian Center is located at 2727 Shamrock Dr. For more information, call Lori Thompson at 563-0886.