## Cook of the week supplies German dish

Our cook of the week is Cathy Withers from Terrace Bay who has provided us with a German Mennonite recipe for Apple Pie.

Withers said that she submitted this recipe because of her German Mennonite background- on her father's side of the family.

Withers is married to Gerry Withers, who is with industrial relations for Kimberly-Clark.

They have two daughters, Allyson and Lindsay.

Before coming to Terrace Bay, the Withers lived in Geraldton, Longlac and Nakina.

Cathy Withers teaches CPR (cardiopulmonary resuscitation) and first aid and is also a relief nurse at the mill.

"The rest of the time I taxi my kids 3 table all over the place," she said.

German Mennonite
Apple Pie from KitchenerWaterloo.

Cream and Crumb Schnitz Pie

Pastry for 1 crust, 9-inch pie



Cook of the week

Mrs. Cathy Withers of Terrace Bay was kind enough to supply the *News* with her German Mennonite recipe for this week's cook of the week slot. Mrs. Withers and her husband Gerry have lived in Terrace Bay for several years now and have lived in such places as Geraldton, Nakina and Longlac. (*Photo by Ken Lisk*).



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5-7 apples
1 cup brown sugar
3 tablespoons butter

1/3-cup flour 2/3-cup sour cream 3/4-teaspoon cinnamon Mix butter, sugar and flour into crumbs. Divide crumbs in half.

Mix sour cream and cinnamon with one-half of this and set aside.

Sprinkle ½ of remaining crumbs in bottom of pie shell.

Peel, core and cut apples in schnitz (very small pieces).

Mix apples with sour cream mixture and spread in pie shell.

Sprinkle remaining crumbs on top. Bake at 425 degrees for 10 minutes, then at 350 degrees for 30 to 40 minutes.

This pie really schmecks.

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