

# PIES



## BASIC PASTRY DOUGH

2 cups flour  
½ tsp. salt  
2/3 cup shortening  
cold water

Sift flour and salt, cut shortening into flour with a knife. Add only water enough to hold dough together. Chill. Roll. Makes 2 9-inch pastry shells or one 2 crust pie.

**TWO CRUST PIE** - Roll chilled Basic Pastry Dough. Line Pan. Put in filling. Moisten edge of crust. Cover fruit with top crust. Prick in center. Trim and pinch edges together.

## CHERRY PIE

3 to 4 cups fresh, pitted cherries  
1 cup sugar  
2 tablespoons flour  
1/4 teaspoon salt  
2 tablespoons butter

Line pie pan with Basic Pastry. Blend flour with 2 tablespoons sugar. Cover bottom crust with mixture. Add fresh cherries and sprinkle remaining sugar on top. (If canned cherries, drain juice. Heat and thicken with cornstarch -- 1 tablespoon to 3/4 cup of juice. Omit flour. Pour juice over cherries.) Place top crust. Prick. Bake. (See 2-crust pie above.) Oven temperature 425°, baking time 35 to 45 minutes.

## FRESH BERRY PIES

fresh berries  
½ to 3/4 cup sugar

Follow directions for cherry pie above, reducing sugar to ½ to 3/4 cup.

## PEACH PIE

3 cups sliced fresh peaches  
1 cup sugar  
1/4 teaspoon salt  
1 tablespoon butter  
2 tablespoons flour

Line pan with Basic Pastry. Cover bottom with mixture of flour and 2 tablespoons sugar. (More flour, if juicy peaches.) Put in fruit. Mix sugar and salt. Sprinkle over peaches. Dot with butter. Place top crust. (See 2-crust pie at top of page.)

## LEMON MERINGUE PIE

### Lemon Filling

1 cup sugar  
3 tablespoons cornstarch  
3 tablespoons flour  
1½ cups boiling water  
2 teaspoons butter  
2 egg yolks  
juice and rind of 1 lemon

### Meringue

2 egg whites  
4 tablespoons sugar

Bake pastry shell (see below): Mix flour, cornstarch and sugar in top of double boiler. Add boiling water gradually, stirring until smooth. Cook over water until thickened, stirring constantly. Add butter, egg yolks, lemon rind. Cook 3 minutes. Add lemon juice. Cool mixture. Pour in baked shell. Cover with meringue.

**BAKED PASTRY SHELL**— line pie pan with chilled Basic Pastry. Flute edge. Prick bottom and sides. Bake.

**MERINGUE**— beat egg whites until stiff. Add sugar gradually.

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## DEEP DISH APPLE PIE

5 - 7 medium sized apples	1 tsp. cinnamon
2 tbs. flour	tsp. nutmeg
1 cup sugar	2 tbs. butter
tsp. salt	Basic pastry

Pare and core apples; slice thin. Add flour mixed with sugar, salt and spices; fill pastry lined pie tin. Dot with butter. Roll top crust, making slits for escape of steam. Bake at 425 degrees for 50 - 55 minutes.

## OPEN FACE MINCE PIE

1½ cups cold water	3 large tart apples
2 - 9 oz. pkgs. mincemeat	½ cup brown sugar
3 tbs. granulated sugar	2 tbs. flour

Boil first three ingredients together until thick. Cool. Place in uncooked pie shell. Arrange sliced, unpeeled apple slices over mincemeat. Sprinkle with brown sugar and flour mixture. Dot with butter, sprinkle with nutmeg. Bake at 425 degrees for 45 minutes.

## PECAN PIE

1½ cups dark corn syrup	3 eggs
1 cup brown sugar	½ cup butter
1/8 tsp. salt - 1 cup chopped pecans	

Cook brown sugar and corn syrup slowly for 5 minutes, stirring constantly. Remove from heat. Beat eggs. When syrup cools, add mixture to eggs, stirring all the time. Add butter, salt, nuts. Pour in pan lined with uncooked basic pastry.

## CUSTARD PIE

Scald 3 cups milk. Beat 3 eggs slightly. Add ½ cup sugar, 1/4 tsp. salt, and 1 tsp. vanilla. Pour hot milk slowly over egg mixture. Pour into pan lined with chilled unbaked basic pastry. Custard is done when a silver knife, inserted in mixture comes out clean. CHOCOLATE CUSTARD PIE may be made by adding

### OLD FASHIONED CREAM PIE

2 cups sugar  
2 cups thick cream  
4 tablespoons flour

Sprinkle with nutmeg  
Add dots of butter  
Pour in unbaked pie shell. Bake in oven  
at 450 until mixture reaches boiling.  
Stir while baking. After reaching boiling  
point complete baking at 325. Baking time  
30 minutes.

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### CHEESE PIE DeLUXE

#### Crust

16 graham crackers rolled fine  
2 tablespoons sugar  
1/2 cube butter (melted)

Mix well - line pie tin. Bake 8 to 10 min-  
utes at 350. Use 10 inch pie pan.

#### Filling

2 eggs beaten stiff. Add 1/2 cup sugar,  
1 eight ounce Philadelphia cream cheese,  
1/2 teaspoon vanilla  
Beat well. Fill pie shell and bake 15 minutes.

#### Topping

1 pint carton Hampshire cream  
5 tablespoon sugar  
1/2 teaspoon vanilla  
Beat well. Put on top of filling and bake  
5 minutes spreading carefully.

## Speed Salads

1. Drain chilled can of mixed fruits. Add chopped celery. Form cottage cheese ring on lettuce. Fill with fruit. Garnish with cooked prunes stuffed with walnuts.
2. Drain chilled, canned pear halves. Fill centers with mayonnaise. Squeeze lemon juice over pears. Top with grated American cheese.
3. Drain pickled beet slices. Arrange on lettuce leaf, around a center of cottage cheese. Sprinkle with chopped green onion. Serve with French dressing.
4. Lay a slice of cranberry sauce on lettuce. Arrange drained, canned grapefruit sections on cranberry sauce. Serve with French dressing.
5. 4 cups shredded raw cabbage  
2 cups diced cored apples  
1 cup raisins  
1 cup French dressing  
Arrange cabbage, apples, raisins and dressing in alternate layers in salad bowl. Chill thoroughly. Toss + serve.

# Melons

*Cut honeydew  
circles like  
layer cake.*

*Serve  
with  
orange  
slices*



- o -

*Fill  
with  
cubes  
of  
melon*



*Heart, slices of fresh  
sugared peaches + coconut.*



*Salad Tray  
of assorted melon slices  
around cottage cheese center.*

## — Cole Slaw —

1 tsp. salt  
1/4 tsp. pepper  
1 tsp. celery seed  
1/2 tsp. dry mustard  
1/4 cup chopped green pepper  
1/2 tsp. grated onion  
3 Tbsp. salad oil  
3 Cups Chopped Cabbage

2 Tbsp. sugar  
1/3 cup vinegar

Mix well in large bowl.  
Cover & Chill. Serves 4.

## Stuffed Tomatoes

Slice down through tomatoes to make 5 equal sections joined at base. Fill with salmon salad, tuna fish, Cole Slaw, chicken - ham, potato salad, cottage cheese or any combination of chopped leftover vegetables mixed with mayonnaise. Use paprika & green pepper strips for garnish.

### QUICK RUSSIAN DRESSING

COMBINE  $\frac{1}{4}$  CUP MAYONNAISE, 2 TBSP. CATSUP, 2 TSP. PREPARED MUSTARD. BLEND.

### SPECIAL GARLIC DRESSING

1 tsp. salt	$\frac{1}{2}$ tsp. chili powder
$\frac{1}{2}$ cup VINEGAR	1 cup salad oil
$\frac{1}{2}$ tsp. pepper	$\frac{1}{2}$ tsp. celery salt
1 tsp. sugar	1 clove garlic, grated
$\frac{1}{4}$ tsp. dry mustard	DASH TABASCO SAUCE

COMBINE INGREDIENTS IN BOTTLE; COVER. SHAKE WELL. MAKES  $1\frac{1}{2}$  CUPS.

### FRENCH DRESSING

1 cup MAZOLA oil	$\frac{1}{4}$ cup VINEGAR
$\frac{1}{2}$ cup CATSUP	$\frac{1}{3}$ GRATED ONION
$\frac{1}{2}$ cup SUGAR	1 tsp. salt
1 tsp. PAPRIKA	juice of 1 LEMON

— SHAKE WELL —

### ROQUEFORT CHEESE DRESSING

6 EGG yolks	DASH OF TABASCO
$\frac{1}{4}$ cup olive oil	1 tsp. salt
$\frac{1}{4}$ cup lemon juice	$\frac{1}{4}$ tsp. paprika
$\frac{1}{4}$ cup light cream	$\frac{1}{4}$ cup. vegetable oil
1 cup CRUMBLed ROQUEFORT.	

Whip egg yolks until thick. Add blended oils slowly. Continue beating 'til it starts to thicken. Thin with lemon juice. When smooth add Tobasco, salt, paprika, Worcestershire. Crumble in Roquefort. Add cream. Whip until smooth. Dressing will be thick. MAKES 3 CUPS.



## The Right Sauce!

For fried fish — lemon  
slices or —

### Tartare Sauce

- 1 cup mayonnaise
  - 1 tsp grated onion
  - 1 tblep. minced dill pickle
  - 1 tsp. minced parsley
  - 1 tblep chopped pimento
- Combine ingredients. Makes  
1 cup.

### Cocktail Sauce

(For seafood)

- 2 tblep. mayonnaise
  - 4 tblep. chili sauce
  - ½ tsp. Worcestershire sauce
  - 1 tsp. horse radish  
juice ½ lemon
  - few drops Tobacco sauce
- Mix + Chill

- o -

For broiled fish — cream  
sauce or drawn butter.

## White Sauce

1 cup milk      ½ tsp. salt  
2 tblep. flour   1 tblep. butter

Thoroughly mix milk, salt and flour by shaking in screw-top jar. Heat in saucepan until thick. Stir in butter.

## Cheese Sauce

Add ½ cup grated American cheese to White Sauce.

## Mornay Sauce

Add 1 minced onion + 2 egg yolks to White Sauce, cook until thickened. Stir in 1 tblep. grated cheese. Serve on fish or egg dishes.

## Egg Sauce

Add 1 hard-bailed egg, chopped, to White Sauce. Good on spinach, and asparagus dishes.

## Vegetable

Cut 2 lb.  
into small  
Brown in  
butter or



## Soup

beef  
pieces.  
2 tblep.  
oil.

Place in kettle with soup  
bone + 2 qts. cold water.  
Boil 5 min. Skim. Simmer  
1 hr. Add 1 tsp. salt, 1 tsp.  
onion salt, 1 tsp. celery  
seed,  $\frac{1}{4}$  tsp. pepper.

Tie 1 whole clove, 2  
sliced carrots, 2 sprigs  
parsley, 1 bay leaf,  $\frac{1}{4}$   
tsp. leaf thyme in  
cheesecloth bag. Add to  
soup. Simmer 2 hrs.

Add  $\frac{1}{2}$  cup diced  
carrots,  $\frac{1}{2}$  cup onions,  $\frac{1}{2}$   
cup turnips,  $\frac{1}{2}$  cup  
green beans,  $\frac{1}{2}$  cup green  
peas.

Cook until vegetables  
are tender. Remove  
seasoning bag + bone.  
Makes  $1\frac{1}{2}$  qts. soup.

## Chili Con Carne

Fry 5 slices diced bacon. When crisp, remove, and slice one medium onion in drippings. Brown. Return bacon. Add one #2 can kidney beans, 2 to 3 cups tomatoes; 1 tblep. chili powder. Salt to taste. Simmer over low flame 25 min. May be served over cooked spaghetti or rice.

## Potato Soup for 6

4 large potatoes	1 qt. water
2 " onions	1 " milk
1 tblep. butter	
1 " flour	} (pepper + salt
1/4 tsp. celery seed	

Peel + cut potatoes and onions in small pieces. Add water. Cook slowly until tender. Add seasonings and butter.

Heat again. Add the flour which has been mixed to a paste with the milk.

**T**HE finer you cut the cabbage for this rice soup the less time you will have to cook it, and you will have more vitamins to serve and a more attractive appearing and tasting soup.

#### Cabbage Rice Soup

2 tablespoons margarine.	4 bouillon cubes.
¼ cup minced onion.	½ teaspoon salt.
¼ cup raw rice.	2½ cups finely shredded cabbage.
4 cups water.	4 tablespoons grated cheese.

Melt margarine in saucepan. Add onions and saute for five minutes. Add all ingredients except the cabbage and cheese and simmer for 15 minutes. Add the cabbage and cook another five minutes. Sprinkle 1 tablespoon of grated cheese on top of each serving and serve immediately. 4 servings.

#### Grandmother Barton's Corn Soup

2 cups water  
1 No. 2 can corn, cream style  
1 slice onion  
2 cups milk  
3 tablespoons butter  
2 teaspoons flour  
1 teaspoon salt  
¼ teaspoon pepper  
2 tablespoons whipped cream  
½ teaspoon paprika

Add water to corn and simmer 20 minutes. Strain and press through a sieve. Scald onion slice in milk over hot water. Melt two tablespoons butter, blend in flour and seasonings and add to corn. Bring just to a boil, remove from heat; add milk, removing onion. Heat thoroughly but keep under boiling point after milk is added. Serve immediately, adding 1½ teaspoons butter to each cup and one teaspoon whipped cream. Fleck with paprika. Yield: 6 portions.

#### Oyster Stew:

Melt 4 Tbs. butter. Add 1 pt. drained oysters. Cook until edges curl (about 3 min.) Add 1 qt. milk (rich). Add oyster liquor, 1½ tsp salt, ½ tsp. pepper - dash celery salt. Bring almost to boiling point. Garnish with paprika.

Should serve 6.

# TIME CHART FOR VEGETABLES

<p><b>"Waterless" Method</b></p> <p>Cook with <math>\frac{1}{2}</math> to 1 inch of water in bottom of pan. Use close-fitting lid. Reduce flame to simmer when steam appears.</p>	<p><b>COOKING TIME</b></p> <p><i>Varies with age of vegetables, size of pieces and amount cooked at one time. Approximate times for young, tender vegetables in quantities suitable for six people are given here. Note: High altitudes increase boiling time.</i></p>
15-18 minutes	ASPARAGUS, 2 lbs. Wash, remove scales. Tie in bundles.
18-25 minutes	STRING BEANS, green, young, tender. $1\frac{1}{2}$ lbs. Wash, remove ends. Slice in thin slivers, lengthwise.
18-20 minutes	LIMA BEANS, green. 3 lbs. Shell. Wash.
22-25 minutes	BEETS, young, $1\frac{1}{2}$ lbs. Wash. Pared, sliced thin or diced, for "waterless" method only.
20-25 minutes	BROCCOLI—1 bunch—about $1\frac{1}{2}$ lbs. Trim off coarse leaves. Soak 10 minutes in cold, salted water before cooking. Pare and split.
18-20 minutes	BRUSSELS SPROUTS, young and green. $1\frac{1}{2}$ lbs. Remove wilted leaves. Soak 10 minutes in cold, salted water before cooking.
8-10 minutes 12-15 minutes	CABBAGE, $1\frac{1}{2}$ -lb. head. Remove wilted leaves. Stand in cold water 30 minutes before cooking. 1. Shredded 2. Quartered
10-12 minutes 15-20 minutes	CARROTS, tender. $1\frac{1}{2}$ lbs. Scrape. Slice in quarters, lengthwise or halves, if small. Or shred. 1. Shredded 2. Quartered
5-12 minutes	CORN ON COB, 6 ears. Husk. Remove silk.
12-15 minutes 20-22 minutes	CAULIFLOWER, $1\frac{1}{2}$ -lb. head. Wash. Soak in cold, salted water 30 minutes. Separate in flowerets or cook whole. 1. Flowerets 2. Head
20-22 minutes	ONIONS, small. $1\frac{1}{2}$ lbs. Peel under cold water.
10-18 minutes	PEAS, young. 2 lbs. Select plump, well developed pods. Shell.
20-22 minutes	POTATOES, white. $1\frac{1}{2}$ lbs. Small. Wash. Cook, peeled or in skins.
12-14 minutes	SPINACH, 2 lbs. Remove roots and wilted leaves. Wash in several waters, lifting out of water rather than pouring off. Add no water as moisture clinging to leaves after washing is sufficient.
8-10 minutes 20-22 minutes	SQUASH, 2 lbs. Wash. Cut in thin slices. 1. Summer squash. Cook, season well. 2. Winter squash. Remove seeds and pulp.
8-10 minutes	TOMATOES, 2 lbs. Wash. Peel. Quarter. Cook in own juice.
18-20 minutes 20-22 minutes	TURNIPS, $1\frac{1}{2}$ lbs. 1. White. Wash, peel, slice small. 2. Yellow. Wash, peel, slice small.

NOTE: Save vitamins and minerals by cooking vegetables in small amount of water. Cook only until tender. Do not use soda.

# BOSTON BAKED BEANS

1 LB. SMALL NAVY BEANS  
1/3 CUP CATSUP  
2/3 CUP GRANULATED SUGAR  
2" SQUARE SALT PORK  
SALT, PEPPER

SOAK BEANS OVER NIGHT. COOK UNTIL SKINS ARE LOOSE. DRAIN. ADD SUGAR, CATSUP, PORK, SALT, AND PEPPER. COVER WITH WATER. BAKE 8 HOURS AT 275°.

ADD WATER OCCASIONALLY WHEN BEANS BECOME DRY. A SMALL ONION MAY BE PLACED IN CENTER OF BEAN POT FOR EXTRA ZIP!



## French Fried Onions =

Pick big, mild either white or Bermuda onions. Cut slices  $\frac{3}{16}$  to  $\frac{1}{4}$  inch thick.

Beat well 2 cups milk + 3 eggs. Pour into shallow pan. Drop onion rings into pan. Swish onion rings around to make sure each is saturated with egg and milk mixture.

Lift onion rings. Drain. Now drop them into pan of flour. Place in a wire French Frying Basket. Shake off excess flour.

Set basket into hot fat ( $450^{\circ}$ ) Basket shouldn't be more than  $\frac{1}{4}$  full.

Brown rings quickly. Keep rings separate as they fry. Tumble them onto paper towel and salt.



## Candied Sweet Potatoes

Boil 4 large potatoes in jackets. Cool + peel. Slice  $\frac{1}{2}$ " thick. Arrange in baking dish, dot with 2 tbleps. shortening. Cover with 1 cup brown sugar +  $\frac{1}{4}$  cup water. Bake in 450° oven 30 min. Baste with syrup.

## Lyonnaise Potatoes

6 cooked potatoes  
4 onions  
 $\frac{1}{2}$  tsp. salt  
4 tblep. fat

Brown chopped onions in fat. Cut potatoes in small pieces. Add to onions. Salt. Cook until potatoes are brown. Stir frequently.

Griddle



Cakes

2 cups sifted flour  
2 tsp. baking powder } sift  
1 tsp. salt } together

Combine  $1\frac{1}{2}$  cups milk with 2 eggs (beaten). Pour into flour mixture. Stir until smooth. Stir in 2 tblep. melted butter. Bake on ungreased hot griddle. Make 12 small cakes.

and

Waffles



2 cups sifted cake flour  
2 tsp. baking powder } sift  
1 tsp. salt } together

Beat 3 egg yolks until thick. Add  $1\frac{1}{4}$  cups milk. Stir well. Add dry ingredients. Stir in 4 tblep. melted butter. Fold in 3 egg whites stiffly beaten. Bake on hot waffle iron according to directions.

# From Wisconsin Kitchens

## LEMON TART

1/2 envelope Knox gelatine  
1/3 cup cold water

Cook 1/2 cup sugar, 4 egg yolks,  
and 1 lemon

Beat 4 egg whites, 1/2 cup sugar  
fold and mix to-gether with above.

### For crust

Mix 1 tablespoon sugar  
1 cup flour  
1/2 cup butter  
Bake 30 minutes in 350 oven

Pour above mixture over crust

## BLITZ TORTE

1 cup sifted flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
1/2 cup shortening  
1 1/4 cup sugar  
4 eggs separated  
1 teaspoon vanilla  
3 tablespoons milk  
1/2 cup sliced almonds or pecans  
1 tablespoon sugar  
1/2 teaspoon cinammon

Sift flour, baking powder and salt to-gether.  
Cream shortening with 1/2 cup sugar until fluffy  
Add well beaten egg yolks, vanilla, milk, and  
sifted dry ingredients. Spread mixture in  
greased pans. Beat egg whites until stiff but  
not dry, add remaining sugar gradually and beat  
until eggs hold a sharp peak. Spread over un-  
baked mixture in both pans. Sprinkle with nuts,  
1 tablespoon sugar and cinnamon and bake in  
moderate oven about 30 minutes (350). Cool and  
spread custard filling between layers. Makes  
two 9 inch layers.

## Tuna Pot Pie

Heat one can of Mixed vegetables and juice to boiling. Mix 2 T. Flour with cold water and add to vegetables, stirring constantly. Boil 2 min. longer and add the juice of 1 fresh lemon. Remove from fire and add 1 Can of Chunk Style Tuna fish. Mix well and pour into 2 qt. casserole. Top with choice of rich pie crust, biscuit mix or can of ready made biscuits. Bake 30 min. at 350°  
Serve hot with fruit and cheese.

## Rain Barrel Olives

Pack whole, fresh, unpitted cherries into sterilized pint fruit jars. Combine 1/2 pint vinegar, 3 tablespoons salt and 1 pint of rainwater. Mix cold and pour over cherries. Seal jars and place on dark shelf. Do not use for 6 weeks.

These are delicious to use as you would Olives. Note: - Rainwater must be used. Proper results cannot be obtained with the use of distilled water.

# Strawberry Shortcake

**Rich, crusty biscuit, split while it's hot, heaped high with sugared June berries. Pass a pitcher of cream**

2 cups enriched flour	$\frac{1}{3}$ cup shortening
$\frac{1}{2}$ teaspoon salt	1 well-beaten egg
4 teaspoons baking powder	$\frac{1}{2}$ cup milk
1 tablespoon sugar	1 quart sugared strawberries

Sift dry ingredients; cut in shortening until mixture resembles coarse crumbs. Add combined egg and milk. Stir just until all flour is moistened. Spread evenly in greased 8-inch round cake pan. Bake in hot oven (450°) until golden brown, about 15 to 20 minutes. Split shortcake. Spread with butter. Fill and top with sugared berries. Serves 6.

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## FRENCH MINT PIE (Makes 10 to 12 servings)

2 sq. unsweetened chocolate  
1 c. confectioners' sugar  
 $\frac{1}{4}$  lb. butter  
2 eggs  
 $\frac{1}{4}$  tsp. oil of peppermint  
 $\frac{1}{2}$  pt. whipping cream, whipped  
Graham cracker crust

Melt chocolate over hot water; cool. Cream sugar and butter until smooth; add eggs, one at a time, beating well after each addition. Stir in

cooled chocolate, then peppermint.

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POUR INTO 9-inch pie pan, lined with graham cracker crust. Place in refrigerator and chill for several hours. Top with whipped cream before serving.

To make the graham cracker crust: crush 18 graham crackers ( $1\frac{1}{2}$  c. crumbs); add  $\frac{1}{4}$  cup sugar and  $\frac{1}{3}$  cup melted butter or margarine; mix well. Press firmly in greased 9-inch pie pan. Chill until set (at least 30 minutes).

## Chocolate Candy Pie Shell

1 6-ounce package (1 cup) semi-sweet chocolate morsels      2 tablespoons shortening  
2 tablespoons confectioners' sugar

Line a 9-inch pie plate by pressing a 12-inch square of aluminum foil on bottom, sides and over rim to assume shape of plate. Lift foil to baking sheet; keep carefully to shape. Sprinkle morsels evenly in foil. Place in a 250°F. oven for 5 minutes; remove. Carefully replace foil in pie plate. Add shortening; blend with morsels using back of teaspoon. Add sugar and then blend again until mixture thickens slightly. Spread evenly over bottom and sides and about  $\frac{1}{3}$  of pie-plate rim. Place in refrigerator 30 minutes. Carefully peel foil from chocolate. Return shell to pie plate. Fill as desired. Yield: one 9-inch candy shell.

## Peppermint-Chiffon Filling

1 envelope unflavored gelatin       $\frac{1}{4}$  teaspoon peppermint flavoring  
 $\frac{1}{2}$  cup sugar      Red food coloring  
 $\frac{1}{8}$  teaspoon salt      1 cup heavy cream  
2 eggs, separated      1 9-inch chocolate candy shell  
 $1\frac{1}{4}$  cups milk       $\frac{1}{4}$  cup crushed peppermint stick candy

Mix gelatin,  $\frac{1}{4}$  cup of the sugar and salt in double boiler. Beat together egg yolks and milk; add to gelatin mixture. Cook over boiling water, stirring constantly, until gelatin dissolves and mixture thickens slightly, about 5 minutes. Remove from heat; add peppermint flavoring. Tint with a few drops of red food coloring. Chill until mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff but not dry. Gradually add remaining  $\frac{1}{4}$  cup sugar and beat until very stiff. Fold into gelatin mixture. Whip  $\frac{1}{2}$  cup of the cream; fold in. Turn into prepared shell; chill until firm.

To serve, whip remaining  $\frac{1}{2}$  cup cream. Use to make a Valentine motif on pie, or spoon around edge. Sprinkle with crushed candy.

stantly, until gelatin dissolves and mixture thickens slightly, about 5 minutes. Remove from heat; add rum flavoring. Chill until mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff but not dry. Gradually add remaining  $\frac{1}{4}$  cup sugar and beat until very stiff. Fold into gelatin mixture. Whip  $\frac{1}{2}$  cup of the cream; fold in with nuts and cherries.

Turn into prepared candy shell; chill until firm. To serve, whip remaining  $\frac{1}{2}$  cup cream; spoon around edge of pie. Garnish with maraschino cherries.

## Rum-Cherry Pie Filling

1 envelope unflavored gelatin      2 teaspoons rum flavoring  
 $\frac{1}{2}$  cup sugar      1 cup heavy cream  
 $\frac{1}{8}$  teaspoon salt       $\frac{1}{2}$  cup chopped nuts  
2 eggs, separated       $\frac{1}{8}$  cup chopped maraschino cherries  
 $1\frac{1}{4}$  cups milk      1 9-inch chocolate candy shell

Mix gelatin,  $\frac{1}{4}$  cup of the sugar and salt in top of double boiler. Beat together egg yolks and milk; add to gelatin mixture. Cook over boiling water, stirring con-

# Indiana Favorites

## PINEAPPLE DELIGHT

1 cup milk heat in double boiler  
16 marshmallows add and melt  
1 package lemon jello  
Sprinkle jello over the above and stir

2 medium size packages of Philadelphia  
cream cheese - add to above and stir

1 21/2 can crushed pineapple  
Add to above after it has cooled

1 cup whipping cream  
3/4 cup nuts  
When the mixture has partially stiffen-  
ed pour over 1 package red jello.

## DATE PUDDING

1 cup brown sugar  
1 1/4 cup water  
1 tablespoon butter  
(boil the above)

1 cup brown sugar  
1 cup flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup nuts  
1 cup dates  
1/2 cup milk

Pour the top mixture over the  
lower one and bake slowly for one  
hour in a loaf pan at 300 degrees.

## DREAM BARS

### First part

1/2 cup butter (melted)  
1/2 cup brown sugar  
Mix and add butter  
1 cup flour  
Put in a pan and bake 10 minutes in moderate oven

### Second part

1 cup cocanut  
1/2 cup chopped nuts  
2 eggs beaten well  
1/2 teaspoon baking powder  
2 tablespoons flour  
1 cup brown sugar

Mix dry ingredients, add beaten eggs. Put on baked shell and bake 15 minutes in moderate oven. Cut in pieces (1 x 2 inches) Be sure to watch the oven so it does not bake any longer than 10 minutes.

## BANANA CAKE

1/3 cup butter  
1 egg  
2 cups flour  
1 cup brown sugar  
1 cup mashed bananas  
1/2 teaspoon soda  
1 teaspoon baking powder  
Pinch salt  
Cream butter and sugar. Add beaten egg and bananas. Dissolve soda in 1/2 cup sweet milk. Add flour and baking powder. Bake in layer or loaf for 30 minutes.

### FROSTING FOR BANANA CAKE

1/2 cup sugar  
3 tablespoons flour  
1 cup milk  
Boil until thick then add piece of butter



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