

FOOD SECTION

Cordial Pies with Personality

Pies, like people, exhibit a variety of personalities. Some have an affinity for spectacular social soirees, others seek the exclusivity of a small group or coziness of a family gathering. Such are these gregarious personalities, ideally suited to the situation.

First, introduce yourself to the "family-oriented" pie with warm, friendly character. It's at home on the hearth waiting in an informal rustic type of pie holder. There is an honest goodness of fresh fruits in this family group of pies which boasts also of light and fluffy pie fillings. Begin the sampling of Ambrosia Pie, Peach Melba Pie and Strawberry Pie Supreme.

Next meet the "social" pie with cordial composure. Its sophisticated air serenely shows off in an elegant silver pie holder. There are hints of heavenly flavorings in the light and fluffy pie fillings — brandy, creme de cacao, orange liqueur or creme de menthe. Select from Triple Fruit Pie, Orange Pie Supreme and Fluffy Grasshopper Pie.

Whether bound for social or family gathering, these pies have much in common. All are created with the convenience and flavor of Jell-O gelatin and Birds Eye Cool Whip non-dairy whipped topping.

Another mutual characteristic: fillings are made with ice cubes so preparation time is reduced by eliminating part of the chilling time period.

Revel in the taste experience of enjoying these fluffy pie fillings in crusts with character, too. Consider this your special collection of personality pies with a plus.



▲ UPPER LEFT: Strawberry Pie Supreme. LOWER LEFT: Ambrosia Pie. RIGHT: Peach Melba Pie.

STRAWBERRY PIE SUPREME

- 1 pint strawberries
- 9-inch Cracker Crumb Crust
- 1 package (3 oz.) strawberry flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container (8 oz.) frozen whipped topping, thawed

Halve strawberries, reserving 8 whole berries for garnish, if desired. Arrange halved strawberries in crust. Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Chill, if necessary, until mixture will mound. Spoon over strawberries in crust. Chill 2 hours. Garnish with additional whipped topping, if desired, and chocolate-dipped strawberries.

For garnish: melt 1 square semi-sweet chocolate in saucepan over very low heat. Dip 8 firm strawberries into chocolate to partially cover; cool.

Cracker Crumb Crust: Combine 1-1/4 cups round buttery or flaky oblong cracker crumbs and 1/4 cup melted butter or margarine. Press firmly on bottom and sides of 9-inch pie pan. Chill.

PEACH MELBA PIE

- 1 cup sliced fresh peaches*
- Lemon juice
- 1 Baked Pound Cake Shell, cooled
- 1 package (3 oz.) peach flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container (8 oz.) frozen whipped topping, thawed
- 3 tablespoons raspberry preserves
- *Or use 1 can (8-3/4 oz.) sliced peaches, drained

Dip peach slices in lemon juice and arrange in cake shell. Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Chill, if necessary, until mixture will mound. Spoon into shell. Spoon on preserves and zigzag spatula through mixture to marble. Chill 2 hours.

Baked Pound Cake Shell: Cut 1 small frozen pound cake, thawed, into 1/4-inch slices. Arrange around sides and on bottom of 9-inch pie pan, cutting slices as necessary to fill in spaces. (Set aside unused portion of cake for another dessert.) Brush cake with 2 teaspoons melted butter or margarine and bake at 375° for about 5 minutes or until lightly browned. Cool.

AMBROSIA PIE

- 1 package (3 oz.) orange flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container (8 oz.) frozen whipped topping, thawed
- 3/4 cup flaked coconut, toasted
- 1 baked Orange Crumb Crust, cooled

Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in 1/2 cup of the coconut. Chill if necessary, until mixture will mound. Spoon into crust. Chill 2 hours. Garnish with remaining coconut.

Orange Crumb Crust: Combine 1-1/4 cups vanilla wafer crumbs, 1/4 cup sugar, 2 teaspoons grated orange rind and 1/4 cup melted butter or margarine. Press firmly on bottom and sides of 9-inch pie pan. Bake at 375° for 8 minutes. Cool.

ORANGE SUPREME PIE

- 1 package (3 oz.) orange flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 2 tablespoons brandy*
- 2 tablespoons creme de cacao (optional)
- 1 container (8 oz.) frozen whipped topping, thawed
- 1 baked 8- or 9-inch graham cracker crumb crust, cooled
- *Or use 1 teaspoon brandy extract

Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Fold brandy and liqueur into whipped topping in container. Using wire whip, blend whipped topping into gelatin; then whip until smooth. Chill, if necessary, until mixture will mound. Spoon into crust. Chill 2 hours. Garnish with orange slices, if desired.

TRIPLE FRUIT PIE

- 1 package (3 oz.) strawberry or mixed fruit flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 2 tablespoons brandy*
- 1 tablespoon orange liqueur*
- 1 container (8 oz.) frozen whipped topping, thawed
- 1/2 cup sliced peaches
- 1/2 cup sliced strawberries
- 1/2 cup blueberries
- 1 baked 9-inch pie shell, cooled
- *Or use 1 teaspoon brandy extract and 1 teaspoon grated orange rind

Dissolve gelatin completely in boiling water, stirring about 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Fold brandy and liqueur into whipped topping in container. Using wire whip, blend whipped topping into gelatin; then whip until smooth. Fold in fruit. Chill, if necessary, until mixture will mound. Spoon into shell. Chill 2 hours. Garnish with additional whipped topping and fruits, if desired.

FLUFFY GRASSHOPPER PIE

- 1 package (3 oz.) lime flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 2 tablespoons green creme de menthe liqueur*
- 2 tablespoons white creme de cacao liqueur*
- 1 container (8 oz.) frozen whipped topping, thawed
- 1 baked 9-inch pie shell, cooled
- *Or use 1/2 teaspoon peppermint extract

Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Fold liqueur into whipped topping in container. Using wire whip, blend whipped topping into gelatin; then whip until smooth. Chill, if necessary, until mixture will mound. Spoon into pie shell. Chill 2 hours. Garnish with mint sprigs, if desired.



UPPER RIGHT: Fluffy Grasshopper Pie. LEFT CENTER: Triple Fruit Pie. BOTTOM: Orange Pie Supreme.

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