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Pie Crust Making Specialized Talent

By Maxine Buren
Statesman Woman's Editor

Women have their culinary specialties, as we know, some of them being experts on cake, others meats and yet others pie. We're a pie person ourselves.

Perhaps it is because we are inclined to be sketchy with the measurements that we feel ourselves at a disadvantage when among experts in the cake field.

But coming from a long line of expert pie makers, we believe ourselves qualified to discuss pie making — and eating.

We have frequent calls from women who have difficulty with their pie crusts. We were taught that the secret of good pie paste is to have shortening coarse, as little ice water as possible to hold it together and to handle as little as possible.

This we do with our pie crust, and we think it is pretty good. Now comes a new method, worked out by the manufacturers of a shortening. We tried it and believe it to be good for those who have difficulty with the old fashioned way of mixing crust. However, the crust is less flaky than the older type, having the shortening mixed thoroughly it is rather short, especially when used hot. We'd recommend you try it, and check for yourself, it may be just what you and the family like.

WATER WHIP PIE CRUST

- 3/4 cup vegetable shortening
- 1/4 cup boiling water
- 1 tablespoon milk
- 2 cups sifted flour
- 1 teaspoon salt

Put shortening in a bowl, add milk and boiling water. With a fork, whip the mixture up until smooth, tilting the bowl and using a swift cross-bowl stroke.

Sift flour and salt into shortening, stir quickly until thoroughly mixed and dough clings together and leaves the sides of the bowl. Pick up and shape into flat round. This makes pastry for a 9-inch 2-crust pie.

We've long been making extra pies while we are at it, and popping them uncooked into the freezer. We have an unlimited supply of delicious pies that way, with very little extra trouble. We get just as much flour on the linoleum from one pie as three. For ourselves, we prefer individual pies.

We recently received a recipe for an old fashioned sweet potato pie, which might be of interest to our readers. We intend to try it out at home.

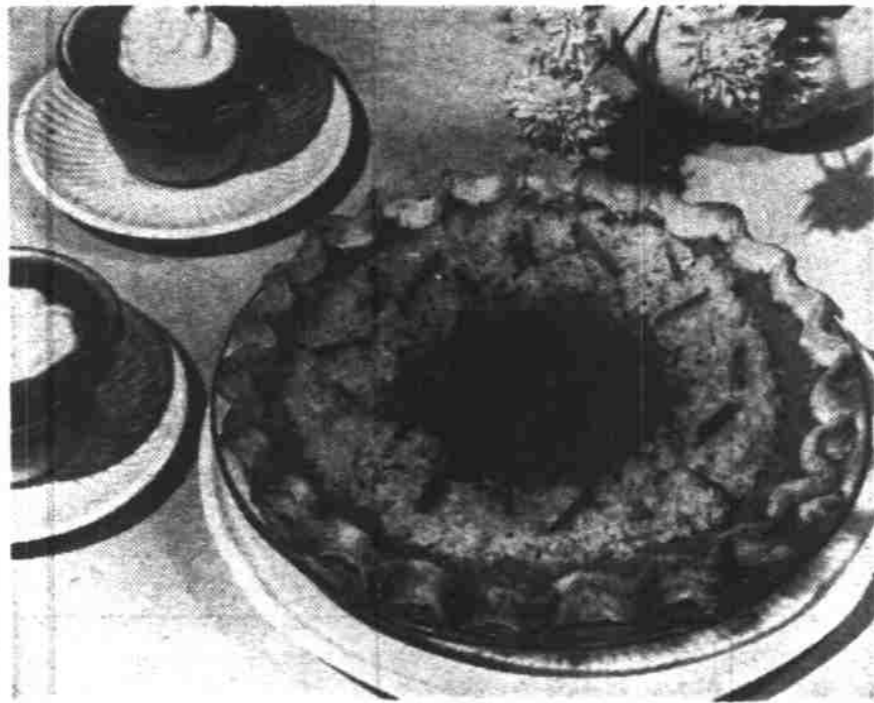
Incidentally, we have been freezing some of our pumpkin pies and like sometimes to eat them while partially frozen. They are very much like the pumpkin ice cream which one purchases during the Thanksgiving season. This sweet potato pie might work out that way too.

OLD-FASHIONED SWEET POTATO PIE

- 2 eggs
- 1 1/4 cups mashed sweetpotatoes
- 1/2 cup brown sugar (well packed)
- 2 tablespoons melted butter, or margarine
- 1/2 teaspoon salt
- 3/4 teaspoon nutmeg
- 3/4 teaspoon ginger
- 1 teaspoon cinnamon
- Few drops lemon extract
- 1 1/4 cups rich milk
- 1 8-inch unbaked pie shell
- 1/2 cup grated cheddar cheese
- 2 tablespoons candied orange rind

Beat eggs in a mixing bowl; add sweetpotatoes and beat with rotary beater until smooth. Add remaining ingredients; stir well and pour into the pastry shell. Bake in a hot oven (450°) 15 minutes. Reduce heat to a moderate oven (350°) and continue to bake about 35 minutes, or until firm and the crust is brown. Top with grated cheese and candied orange rind. One 8-inch pie.

Pretty As Picture



This old fashioned sweet potato pie is one of the many attractive ones the expert piecrust maker can build for the pleasure of her family. Grated cheese forms a fluffy circle around the top accented by candied orange peel.

Fig Cookies in Cream Pudding

Add dried figs to salads, muffins, desserts of all kinds or simply eat as is for between-meal munching. A food combination, sure to make a hit with the youngsters of the family, is fig cookies with ice cream. Here is a new dessert easy to make and delightful to serve.

CHERRY ICE CREAM PUDDING

- 20 Fig cookies, about
- 1 cup top milk
- 1 cup heavy cream
- 1 cup toasted chopped almonds
- 1/2 cup minced seeded raisins
- 1 quart cherry ice cream

Crumble the fig cookies into the top milk in a small saucepan and place over low heat. Stir until the cookies are blended with the milk. Cool. Whip the cream until it is almost stiff. Combine the cookies and the milk, cream, chopped almonds and the minced raisins with the ice cream. Work quickly and do not let the ice cream melt. Stir until smooth and turn at once into the freezing tray of your mechanical refrigerator. Freeze quickly. Stir once while freezing but do not remove from the pan. Serves 8 or 10. This lovely ice cream pudding is worthy of a formal dinner or a simple supper for the family. It's so delicious and easy to make and it's filled with the health-giving goodness of California dried figs.

FINE CHINA TIP

Wash china after each meal to preserve the design and lustre which might be injured from salty and acid foods.

QUICK TREAT FOR UNEXPECTED GUESTS

To unexpected guests serve this quick-and-easy treat. Mix 2 cups chopped chicken or turkey with 1 can of condensed celery soup. (Either leftover meat or canned chicken or turkey may be used). Spread on lightly toasted bread and sprinkle with chopped chives, parsley, or paprika for color contrast. Pimento may be added to the mixture, if desired. Arrange the bread slices on a cookie sheet, and toast in a pre-heated oven, (375 degrees F.) for 10 minutes. Homemakers also will find these hot sandwiches delicious and satisfying for simple lunches on busy days.

Carrots in Soup Joined by Cheese

Cream of carrot soup has something added, when flavor's given a boost with cheese, as in this recipe:

- 1/4 cup butter
- 4 tablespoons flour
- 4 cups milk
- 1 cup raw carrots, grated
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3/4 cup American cheese, grated

Make thin white sauce with butter, flour and milk. Cook carrots in small amount of water until tender. Add carrots, with liquid and seasonings. Reheat. Sprinkle cheese over top just before serving. Serve with toasted bread sticks or squares. Serves 6.

Breads Use Yeast; Fun To Make

Yeast is fun to work with, and even inexperienced cooks can get pleasure and profit from using it. Here are two breads using the yeast for leavening.

The first, a tea ring is enough for four 10-inch rings.

DAIRYLAND TEA RING

- 2 cups milk, scalded
- 6 tablespoons butter
- 1/2 cup sugar
- 2 teaspoons salt
- 2 cakes compressed yeast
- 7 cups flour (approximately)
- 3 eggs, well beaten
- 1 cup American cheese, grated
- 1/4 cup butter, melted
- 1 cup brown sugar
- 1 cup raisins

Add butter, sugar, and salt to hot milk. Let cool. Add crumbled yeast, let stand 3 minutes. Add 3 cups flour. Beat thoroughly. Add eggs, cheese and remainder of flour, or enough to make a soft dough. Knead lightly. Let rise until doubled in bulk. Roll out in oblong form 3/4 inch thick. Brush with melted butter. Sprinkle with brown sugar and raisins. Roll up lengthwise, cut into quarters and form each quarter into a circle on a buttered baking sheet. With scissors cut 3/4-inch slices almost through the roll. Turn each slice partly on its side. Let rise until light. Bake in a hot oven (400 to 425 degrees F.) 25 to 30 minutes.

The coffee cake smacks of old-world flavor and style, a little complicated but fun to make.

KAFFEE KUCHEN (Coffee Cake) (Serves 12)

- Dough
- 1 cup milk, scalded
- 1/2 cup butter
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cake compressed yeast
- 2 eggs, beaten
- 4 cups flour

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add eggs and flour. Beat well. Put in refrigerator over night. In morning pat into but-

tered spring form or baking pan and let rise until light.

Streusel

- 1/2 cup flour
 - 1/4 cup sugar
 - 2 tablespoons butter
 - 1 teaspoon cinnamon
- Combine all ingredients, mix with fingers until small lumps are formed. Spread over dough after it has risen. Bake in a moderately hot oven (375 to 425 degrees F.) 1/2 hour.

Frosting

- 1/4 cup butter
 - 2 tablespoons milk
 - 1/2 cup confectioners' sugar
- Cook ingredients for 10 minutes. Put over Kaffee Kuchen when taken from oven.

HAPPY PEOPLE

In a recent survey Dr. George Gallup, director of the American Institute of Public Opinion, discovered that "very happy" people sleep best of all, and the unhappy suffer most from insomnia.

Enjoy
MAYFLOWER
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MAYFLOWER Milk

Pillows Useful To Head, Feet

One of the quickest ways to awaken a sleeper is to tap him on the soles of his feet. It has been proved that a sleeper will awaken more easily by a poke at his feet than by the same force directed at his chest or his stomach.

In fact, the comfort of one's feet is sometimes uppermost in his mind. Many farmers and laborers who have been active on their feet all day try to give their feet the utmost comfort by means of a bil-

low soft pillow under them to rest all 32 bones.

This idea is not without merit, but the comfort - wise sleeper shouldn't neglect his head and neck muscles, either. For without a good pillow to support the head, he isn't giving this other end of his anatomy much chance for restful relaxation.

WAY TO HANG

To hang shirt, first shake out well; then hang by tail with back to the line; place clothes pins at side seams, and use a third pin to hold shirt front closed. This minimizes whipping and billowing in the wind.

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Bacon Ends
Lb. _____ **37¢**

Butter Cake Is Simple to Make

Two eggs only go into this cake that makes two layers. It will be good for topping with a fruity sauce for pudding, or frosting with chocolate or mocha icing.

BUTTER CAKE

- 1/2 cup butter
- 1 1/2 cups sugar, sifted
- 3/4 teaspoon salt
- 1 teaspoon lemon extract
- 3/4 teaspoon mace
- 2 eggs, well beaten
- 2 cups cake flour
- 2 teaspoons baking powder
- 1 cup milk

Cream butter and sugar thoroughly, add salt, flavorings, and eggs; blend well. Sift flour and baking powder three times, add alternately with milk. Bake in two buttered layer pans (9 inches) in a moderate oven (350°) 25 to 30 minutes.

TEA FOR CURTAINS

After eggshell or ecrú curtains have been washed clean, add strong tea to the last rinse. This will help restore their color and cover up any faded streaks.

Cheese, Rice Bake in Molds

Rice joins cheese in this family pudding.

RICE MOLDS

- 2 eggs, beaten
- 1 cup milk
- 1 cup rice, cooked
- 1 cup American cheese, grated
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Combine all ingredients and mix thoroughly. Pour into buttered loaf pan or custard cups. Place in pan of hot water and bake in a moderate oven (350°) 30 to 45 minutes. Serves 6.

a complete
CHINESE DINNER
JAN-U-WINE
CHICKEN
ORIENTAL DINNER
QUICK-EASY ECONOMICAL

HURRY! Pancake Sale Over Soon!

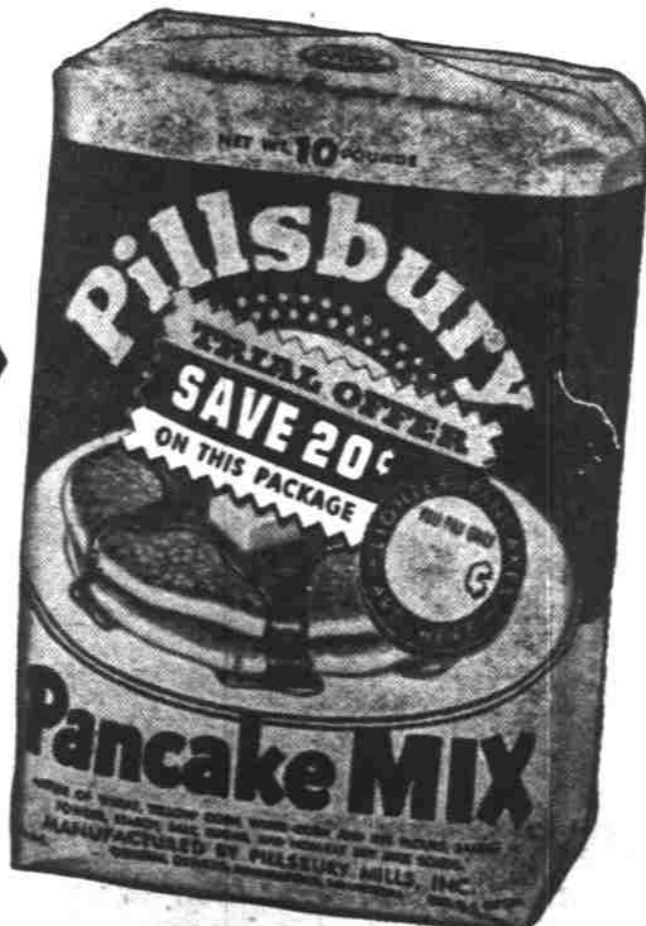
SAVE 20¢
ON 10-LB. SACK

SAVE 8¢ ON 4-LB. SACK

SAVE 6¢ ON 2 1/2-LB. PACKAGE
(plain or buckwheat)

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