

Jellied Filling In Tart Shells

Cream cheese aids in making a luscious filling for tart shells. Grapefruit makes an unusual combination of flavors.

GRAPEFRUIT PIE OR TARTS
 1 tablespoon plain gelatine
 1/4 cup cold water
 1 cup fresh grapefruit juice, heated
 1/2 cup sugar
 Few grains salt
 2 egg whites, stiffly beaten
 1/2 cup grapefruit pulp
 1 cup whipping cream
 2 3-ounce packages cream cheese
 Baked pastry shells
 Dissolve gelatine in water. Dissolve in hot juice. Stir in sugar and salt and cool. When beginning to set, whip with rotary beater and fold in egg whites and grapefruit pulp. Whip half the cream and fold into gelatine mixture. Pile lightly in baked pastry shells. Chill until set. Top with cream cheese and cream whipped together.

Biscuits Are Yam Flavored

A good color and unusual flavor in these biscuits come from yams or sweet potatoes.

YAM BISCUITS
 2 cups sifted flour
 2 teaspoons baking powder
 1 teaspoon salt
 4 tablespoons shortening
 1/2 cup grated raw yams or sweet potatoes
 3/4 cup milk
 Sift flour, baking powder and salt together. Using two knives or pastry blender, cut in shortening until it is the size of small peas. Stir in grated yams. Add milk to make a soft dough, stirring only enough to moisten dry ingredients. Turn out on a lightly floured board and knead lightly for 30 seconds. Roll or pat out to 1-inch thickness; cut with a cookie cutter or cut in squares with a knife. Bake on baking sheet in hot oven (450 degrees) for 10 to 12 minutes. Serve hot. Makes 1 dozen.

Topping for Meats Simple

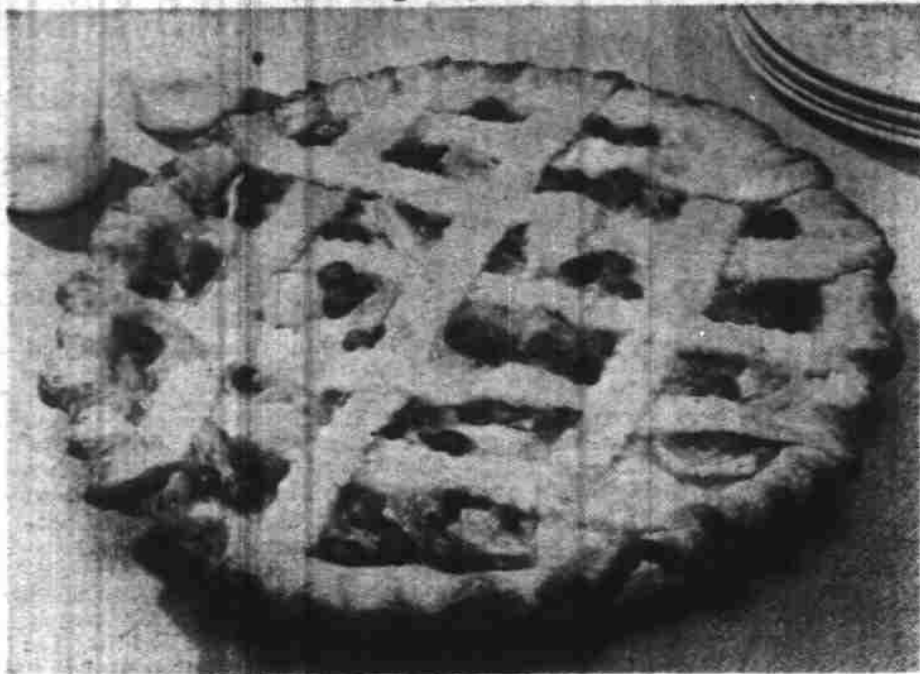
The flavor of tomato is one of the most popular for meats and vegetables. Here is a quick sauce.

CREAMY TOMATO SAUCE
 1 can cream of tomato soup, undiluted
 1/2 cup India relish
 1/4 cup finely chopped onions
 1 tablespoon Worcestershire sauce
 Combine all ingredients. Cook, stirring constantly, until a sauce boils. Serve hot over meat loaf, hamburger, hot dogs.

JOINS RHUBARB

Supplement some of the first pretty pink rhubarb of the season with raisins and try a rhubarb and raisin pie. One part seedless raisins and three parts sliced rhubarb is a good proportion. Make it a one cruster and serve with either a whipped or sour cream topping.

Hooray for Bess!



This dish is called "Bess's Chicken Pie," with a number of ingredients to make the chicken spread over a number of servings.

BESS'S CHICKEN PIE
 3 cups diced cooked chicken
 6 small onions
 2 cups peas
 1 cup mushrooms, sliced
 1/2 cup margarine or butter
 4 tablespoons flour
 1/4 teaspoon celery salt
 1/4 teaspoon thyme or marjoram
 2 cups chicken bouillon or stock
 1/4 cup evaporated milk
 2 tbsps. diced pimiento
 1 tbsps. minced parsley
 Dice cooked chicken, leaving some fairly large pieces. Cook onions and peas in boiling salted water, drain. Sauté mushrooms until lightly browned. Stir in flour and seasonings until smooth. Gradually stir in chicken bouillon and milk mixture, cooking and stirring until thickened. Meanwhile, prepare pastry, adding 2 tablespoons grated onion to the recipe. Roll out about 3/8 of the dough on a lightly floured board. Line bottom and sides of a 1 1/2 quart baking dish up to the top edge. Pour sauce, chicken, vegetables, pimiento and parsley into pastry lined dish. Roll out remaining dough and cut in 1-inch strips. Arrange lattice strips over pie. Bake in hot oven (400 degrees) about 20 to 25 minutes until browned. Serves 6.

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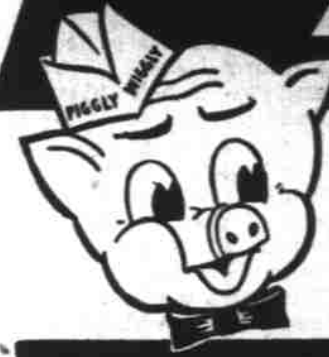
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