

# Popularity Here Is a Matter of Crust . . .

The Statesman's  
**Food**  
SECTION  
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Ham and cheese, with the aid of condensed cream of chicken soup, makes the filling for this attractive pie. Pretty enough for a buffet menu, it goes here with a make-it-yourself salad assortment and shoestring potatoes.



Pimiento-salmon pie makes a handsome main dish for autumn eating. Mashed potatoes, shredded cheese, onion and a creamy sauce further conspire to make this an unusually good recipe. The potatoes form the crust this time.



Fish fillets distinguish this main dish pie, and they gain flavor from just the right seasoning of curry. The filling is prepared about half hour before dining time and spooned into the prepared crust and baked.

## Main Dish Pies Made With Light New Crust

By MAXINE BUREN  
Statesman Woman's Editor

Pies, those favorites of the dessert world, also show distinction in the main course. The same fluffy, light crust makes the successful main dish pie as is characteristic of the dessert pie crust. The filling must contain some definite-flavored ingredients to make the main dish pie a success.

One of the most distinguished recipe discoveries of the past year has been one offered by the yeast people, and it is especially good for main dish pies. One of the features of this new crust is that it can be prepared away ahead of time—as much as ten days, stacked in the refrigerator until needed and then filled and baked at the last minute.

The crust recipe goes this way:

**YEAST RAISED CRUST**  
 1/2 cup milk 1 package or cake yeast,  
 1/2 cup shortening active dry or compressed  
 4 tablespoons sugar 1 egg, beaten  
 1/2 teaspoon salt 2 1/2 cups sifted flour  
 1/4 cup warm, not hot, water 1 egg white, slightly beaten  
 (lukewarm for compressed yeast)

Scald milk. Stir in shortening, sugar and salt. Cool to lukewarm. Measure water into a large bowl (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add beaten egg and half the flour. Beat until smooth. Stir in remaining flour. Turn out on a slightly floured board. Knead until smooth and elastic. Place in well-greased bowl; brush top with shortening. Cover with clean towel. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 30 minutes. Punch down and turn out on lightly floured board. Divide into 3 equal pieces. Roll out each piece into a 10-inch circle. Fit into 9-inch pie pan. Pat all over surface. Trim pastry even with edge of pan. Press pastry onto edge with tines of fork. Brush crusts with egg white. Let rise in warm place, free from draft, until doubled in bulk about 20 minutes. Prick with fork. Bake in moderate oven at 350 F for 8 minutes. Do not brown. To store, cool crusts, stack and wrap in aluminum foil. Hold in refrigerator 1 to 10 days, as needed. When ready to use, fill and bake as directed.

And in any language, here's pie fit for your tastes so sometime try a delicious main-dish pie straight from Switzerland. Mugs of milk for the small fry; tea or coffee for the head of the house. Chauswae spells pie.

**SWISS CHEESE PIE**  
 Pie crust for 9-inch pie 1 cup milk  
 1/2 pound Swiss cheese grated 3 eggs, well beaten  
 1 tablespoon flour Salt, pepper to taste

Line pie dish with pastry. Dredge cheese with flour. Distribute cheese evenly in pie dish. Beat eggs well, mix with milk, season lightly and pour the mixture over the cheese. Bake 15 minutes in hot oven (400 F.), then reduce heat to slow oven (300-325 F.) and bake an additional 30 minutes, or until knife inserted in center of pie comes out clean. Serve hot or warmed over. Serves 4. Follow instructions carefully; do not overbake.

This steaming hot main dish pie is a ready answer for meals during the winter. The tender, tasty crust can't get a mile soggy because that's one of the secrets of this new formula.

**CURRIED FILLET IN A CRUST**  
 1 pound fish fillets 2 teaspoons curry powder  
 1 cup milk 1/2 teaspoon sugar  
 1 9-inch crust 1 1/2 teaspoons salt  
 1/2 cup minced onion 1/2 teaspoon ginger  
 2 tablespoons margarine Milk  
 or butter 2 teaspoons lemon juice  
 1/2 tablespoons flour

Poach fish in milk until just tender. Remove fish and cut in small pieces. Arrange in "Yeast-Riz" crust. In a saucepan, saute onion in margarine or butter until soft. Stir in flour, curry powder, sugar, salt and ginger. Measure the milk in which fish was poached and add enough more milk to make 1 cup. Cook, stirring constantly until thickened. Add lemon juice. Spoon the mixture over the fish. Bake at 350 F. (moderate oven) about 20 minutes until the crust is well-browned. Makes 4 to 6 fillings.

**HAM BUFFET**  
 1 package frozen broccoli, cooked 1 can condensed cream of chicken soup  
 1 9-inch crust 1 cup grated Cheddar cheese  
 1/2 teaspoon savory 6 slices ham

Arrange the broccoli in the crust. Stir the savory into the condensed cream of chicken soup; spoon over the broccoli, then sprinkle with half the cheese. Roll the ham slices and arrange attractively on top. Cover with remaining soup and cheese. Bake at 350 F. for 20 minutes until crust is golden brown. Makes 4 to 6 servings.

## Potatoes Replace Crust in Pie Recipe

Pie makes a delightful main dish when pimientos, potatoes, and salmon are the flavorful ingredients. The salmon swims in a cream sauce sparkling with the bright red color and tingling flavor of pretty pimientos, and yesterday's leftover mashed potatoes make a successful comeback in the piecrust. Simple Simon himself would have dug up some money to taste this pie!

**SIMPLE SALMON-PIMIENTO PIE**  
 3 cups mashed potatoes  
 1/2 cup shredded Cheddar cheese  
 1 egg yolk  
 4 tablespoons butter or margarine  
 1/4 cup chopped onion  
 3 tablespoons flour  
 1 tablespoon lemon juice  
 1 cup evaporated milk  
 1/2 teaspoon salt  
 1/4 teaspoon pepper  
 1 can or jar (4 oz.) whole pimientos, cut in big pieces

Combine the shredded cheese and egg yolk with the mashed potatoes, pressing the mixture on the bottom and sides of an 8" pie pan or 1 1/2-quart, shallow baking dish. Melt the butter or margarine and cook the onion in it until tender. Mix in the flour and lemon juice; stir to a smooth paste. Pour in the evaporated milk, stirring until the sauce is smooth. Add the salt, pepper, and pimientos, and pour the mixture into the pie pan or baking

dish. Break the salmon into large pieces and drop them into the sauce. Bake at 325 for about 25 minutes, or until the potatoes are golden brown and the sauce is set. Makes 4 to 6 servings.

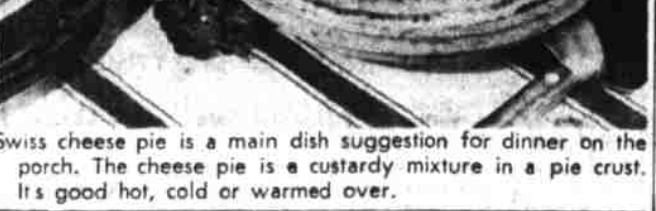
**PRE-COOKING**  
 Sweetbreads need to be simmered in boiling water for 20 to 30 minutes.

**Drop Cookies, Pecan Flavored**  
 Put pecans into these crisp cookies for flavor.  
**PECAN DELIGHTS**  
 1 cup shortening  
 3 cups brown sugar, packed  
 1 teaspoon vanilla  
 2 eggs  
 2 1/2 cups sifted flour  
 1 teaspoon salt

3 teaspoons baking powder  
 1 cup chopped pecans  
 Cream shortening, sugar, and vanilla. Add eggs to creamed mixture and beat well. Sift together dry ingredients and add. Add pecans and mix well. Drop by teaspoonfuls onto a cookie sheet. Bake in a moderate oven (350 degrees F.) about 10 minutes.

**CUSTARD TOP**  
 A thin double boiler custard makes an excellent topping for pieces of toasted sponge cake. Sprinkle with golden roasted almonds.

lemon juice. Add a diced avocado and salt and pepper to taste. Toss lightly and serve at once.



Swiss cheese pie is a main dish suggestion for dinner on the porch. The cheese pie is a custardy mixture in a pie crust. It's good hot, cold or warmed over.

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