

### Tuck Candy in School Lunches

Candy for lunch! Why not? It's a wholesome, easily assimilated dessert for the school child who must be fortified for the afternoon's school session. And is it a popular dessert? You'll get a hundred per cent "Yes" answer to that question whenever you ask it.

It's no chore to provide delicious candies if you use these short cut recipes made with sweetened condensed milk. No cooking is needed and you are sure of creamy smooth triumphs because these recipes are magically failure-proof as well as easy to make. A good candy lunch menu includes a cream vegetable soup, bread and butter, a raw fruit or vegetable, salad, milk and candy.

**Magic Chocolate Nut Balls**  
2 squares unsweetened chocolate  
1 1/2 cups sweetened condensed milk  
Nut meats, chopped

Melt chocolate in double boiler. Add sweetened condensed milk and stir over boiling water 5 minutes until mixture thickens. Cool for 5 minutes. Drop by teaspoonfuls into finely chopped nut meats. Roll until well covered with nuts. Let stand in refrigerator for two hours. A drop or two of peppermint may be added to part of the mixture to give variety.

**Peanut Butter Fruit Loaf**  
2 cups raisins  
1 cup peanut butter  
1/2 cup sweetened condensed milk  
Put raisins through food chopper. Add peanut butter and sweetened condensed milk, blending thoroughly. Scrape mixture into buttered pan, which has been sprinkled with confectioner's sugar, smoothing out. Sprinkle top with confectioner's sugar. Chill. Cut into squares for serving. Makes about 1 1/2 pounds.

**The Perfect Dessert For Your Thanksgiving Dinner**—One glance at this tempting, eye-catching pie and satisfied appetites are revived! One taste, and you'll see it's just the dessert to top off a bountiful holiday dinner! Ruby-red cranberry-apple filling gleams and sparkles through the lacy lattice-top of golden crust—such a downright handsome pie!

**So Easy to Make**  
It looks difficult, but it's "easy as pie" to make. Just follow the simple recipe below to get flaky, melt-in-your-mouth pie crust. All winter, too, rely on this recipe for all your two-crust pies.

Clip the recipe now. Your guests will call this Lacy-Top Cranberry Pie the most beautiful, most delicious one that ever graced a Thanksgiving board!

**Lacy Top Cranberry Pie**  
2 1/2 cups cranberries  
1 1/2 cups apples, chopped  
1 recipe pie crust  
1 1/2 cups sugar  
3 tablespoons water

Combine cranberries, apples, sugar and water. Let stand while rolling pastry. Roll 1/2 of dough and line a 9-inch pie plate. Roll remaining half of dough and cut in narrow strips about 1/4-inch wide. Fill pie shell with fruit mixture. Place pastry strips on top, crisscrossing them to make an attractive lattice top. Moisten edge of pie, place strip of dough around rim and press together with fork. Bake in hot oven (425° F.) 50 to 60 minutes. See if you ever tasted such flaky, tender pastry as you can make this easy way. All measurements in this recipe level.

**Pie-Crust**  
2 1/2 cups sifted all-purpose flour  
1/2 teaspoon salt  
1/2 cup shortening  
5 tablespoons water

Sift flour and salt together. Add 1/2 of shortening and cut in until mixture is as fine as meal. So quick and easy with triple-creamed shortening. Add remaining shortening and continue cutting until particles are size of navy bean. Sprinkle all the water over top of mixture. With a fork, stir water into mixture to form a dough.

**Cleaning Felt Hats**  
To remove spots and freshen up your felt hat, rub it with sandpaper or an emery board. First brush off with a clean stiff brush. This treatment is especially recommended to use for water spots on hats.

**Remember to label plainly all the summer and fall clothes stored away for next year.** If the clothes are not usable, dispose of them to save extra handling. This makes for simpler housekeeping.

**Cup of Nuts**  
There are about 45 Brazil nuts, with shell on, to a pound. That will produce about 2 cupfuls of shaved or coarsely ground nutmeat.

**Peach-Prune Whip**  
1 cup prune pulp  
1 cup peeled peaches (or canned)  
1/2 cup granulated sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
1 tablespoon grated lemon rind

3 egg whites, beaten  
Let simmer for five minutes the fruits, sugar, cinnamon and salt. Stir to prevent scorching. Cool. Add rest of ingredients. Chill.

**Custard Sauce**  
3 egg yolks  
2 tablespoons flour  
1/2 cup granulated sugar  
1/2 teaspoon salt  
2 cups milk  
1 teaspoon vanilla  
1/4 teaspoon almond extract  
1/2 teaspoon lemon extract

Beat the yolks. Add the flour, sugar and salt. Add the milk. Cook in double boiler until sauce thickens slightly. Beat. Chill. Add extracts.

**Prune-Custard Pie**  
3 eggs, beaten  
1/2 teaspoon salt  
1/2 cup granulated sugar  
1 cup cooked dried prunes  
1 tablespoon flour  
2 cups milk  
1/2 teaspoon vanilla  
1/4 teaspoon grated lemon rind  
1 unbaked pie shell

Beat the eggs with salt and sugar. Add the prunes, which have been mixed with the flour. Pour in the milk, vanilla and rind. Pour into the pie shell and bake 10 minutes in a moderately hot oven. Lower heat until slow and bake the pie 30 minutes. Carefully spread this mixture:

3 egg whites  
1/2 teaspoon salt  
1/2 cup confectioner's sugar  
1/2 teaspoon almond extract  
1/2 teaspoon grated lemon rind

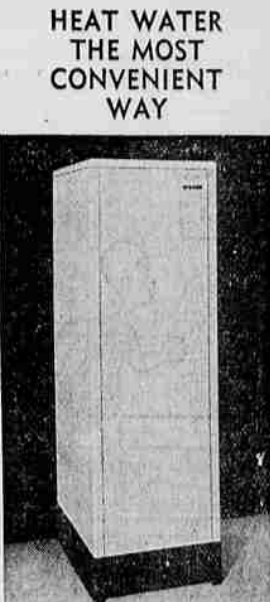
Beat the whites and salt until stiff. Add sugar and beat until creamy. Blend in the rest of the ingredients and carefully spread over the top of the pie. Bake 15 minutes in a slow oven.

**Cheese Salad Dressing**  
1/2 cup thick French dressing  
1/2 cup cottage cheese  
1/2 teaspoon minced onions  
1/2 teaspoon minced parsley  
1 teaspoon lemon juice  
1/2 teaspoon paprika  
1/2 teaspoon salt

Mix the ingredients with a fork. Chill and pour over vegetable or fruit salad.

**Nut-Raisin Pudding**  
1/2 cup brown sugar  
1/2 cup flour  
1/2 teaspoon salt  
2 egg yolks  
2 cups milk  
1/2 cup raisins  
1/2 cup nuts  
1 teaspoon vanilla  
1/4 teaspoon almond extract  
2 egg whites, beaten  
3 tablespoons butter, melted

Blend the sugar, flour and salt. Add the yolks and milk. Cook slowly and stir constantly until the mixture thickens and becomes creamy. Beat well and cool slightly. Fold in rest of ingredients. Chill.



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**Caramel Cream**  
1 tablespoon gelatin  
1/2 cup cold water  
1/2 cup hot milk  
1/2 cup sugar  
1/2 teaspoon mace  
1 pint cream or 4 egg whites

Soak gelatin in cold water 5 minutes. Place 1/2 sugar in heavy sauce-

Meat pies, fruit pies, open face or not, Make the crust with Snowdrift—eat 'em while they're hot.

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