



New Pie Crust Mix Out in Perfected Stick Form Now

There may be variety of ideas as to a favorite pie—but when it comes to the crust all agree there is just one kind, good crust.

In an effort to provide perfect pastry everytime, there's a new product out, a Pie Crust Mix in stick form. With this product, guesswork on measuring is eliminated and just the right amount is there to assure no problem as to leftover crust. It is made with the "chill blending" process—tiny bits of shortening blended with the flour at low temperature.

Each package of the new mix contains two individually wrapped sticks so it's simple to use only half a package at one time. One stick is enough for an 8 or 9-inch one-crust pie, and if it is a two-crust deal, then there's enough for the double crust pie.

To prepare the pastry, first mash the stick thoroughly with a fork, then add 2 tablespoons of cold water or milk all at once, and stir until all the liquid has been absorbed and the dough forms a ball.

Next, place the ball on a lightly floured pastry cloth or board, and flatten to 1/4-inch thickness. Press edges together to form an even, round ball. Roll lightly from center to edge until the crust is about 1/8-inch thick. Lift the pastry from the board occasionally, adding a bit more flour, if necessary.

To make sure the crust is the correct size, invert the piepan over the rolled out dough, and cut a circle 1 1/2 inches larger than the pan. Then fit the dough loosely into pan, gently pat out air pockets, prick with a fork and bake until golden brown.

And if it's a one-crust pie you are trying, here's a lemon version.

Lemon Chiffon Pie
1 pie crust stick
1 envelope (1 tablespoon) unflavored gelatin
1/2 cup cold water
4 egg yolks, slightly beaten
1/2 cup sugar
1/2 cup lemon juice
1 teaspoon grated lemon rind
1/2 teaspoon salt
1 cup cream, whipped
4 egg whites
1/2 cup sugar

Strawberry-Cheese Pie
Crumb Crust
2 cups cottage cheese
2 eggs
1/2 cup sugar
2 tablespoons cream
2 tablespoons flour
1/2 teaspoon grated lemon rind
1 tablespoon lemon juice
Strawberry Topping**
*Crumb Crust: Roll 1 six-ounce package zwieback into crumbs with rolling pin. Combine crumbs, 1/2 cup sugar and 1/2 cup melted butter or margarine; mix thoroughly. Pack all but 1/2 cup of mixture on the bottom and sides of a well-greased 9-inch spring-form pan.

For filling: Press cottage cheese through a fine sieve or beat with electric mixer until smooth. Add 2 eggs, one at a time, beating well after each addition. Add sugar, cream, lemon rind and juice. Beat until smooth and thoroughly blended. Pour into crumb-lined 9-inch pie pan. Bake in slow oven, 350 degrees an hour or until set, cool.

**Strawberry Topping: Mix 1/2 cup sugar and 4 tablespoons cornstarch in heavy saucepan. Add 1/2 cup water gradually, stirring until smooth. Cook over low heat, stirring constantly until mixture thickens and becomes clear. Cool slightly. Add 1 1/2 cups halved strawberries; mix gently but well. Spread strawberry mixture over top of cooled pie. Alibibbi!

Alternate squares of beef tenderloin, small mushrooms and squares of green pepper and bacon on skewers. Dip in melted butter or margarine and broil. Serve with rice and tomato sauce.

Frozen Beef Pot-Roast Dinners Make Quick Meal



The frozen beef pot-roast dinners are a big help when it comes to getting a quick meal.

If unexpected company comes for dinner at the week-end, the new frozen beef pot-roast dinners are the answer. In each foil-covered package come vegetables with the meat. To round out the menu, serve sweet rolls; and a date nut roll with orange cheese sauce; coffee and milk. If you want extra flare, prepare a tomato juice cocktail, and special color to a salad by adding chopped green pepper and grated onion and salt to cottage cheese.

Preheat your oven to 450 degrees F. (hot oven). Then pop the foil covered pot roast dinners in the oven for just 25 minutes. Rolls next:
Sweet Rolls
1/2 cup melted butter
1/2 cup brown sugar
1/2 cup chopped nuts
1 container (8 ounces) refrigerator biscuits
Place melted butter on bottom of 8 or 9-inch pie pan. Spread with brown sugar and chopped nuts. Top with refrigerator biscuits.

Date Nut Roll With Orange Cheese Sauce
1 package (3 ounces) cream cheese
1 tablespoon granulated sugar
2 tablespoons orange juice
1 can (8 ounces) date nut roll
Mix cream cheese, sugar and orange juice. Beat until smooth. Remove date nut roll from can. Place in top of double boiler to heat, about 25 minutes while you eat. Slice into fourths and serve hot with orange cheese sauce. Makes 4 servings.

Speedy Tips:
For tomato juice cocktail, heat 1 can (13 1/2 ounces) tomato juice and 1 beef bouillon cube. Add color and flavor to your salad, add chopped green pepper, grated onion and salt to cottage cheese.

Family-Size Pack Of Instant Nonfat Milk Proves Useful

A new family-size economy package of sweet nonfat milk instantly makes up to three gallons of milk as required by family usage; brings it to market at even greater savings. The family package was developed when surveys revealed that 25 percent of shoppers bought two or more packages of nonfat dry milk at a time.

The familiar one pound package makes 5 quarts and the convenient pre-measured package which contains three individual envelopes makes three quarts.

Nutrition. Nonfat dry milk gives the family milk nourishment without the fat; leaves good supplies of protein, calcium and riboflavin which are all necessary for buoyant health.

Uses. The product fills all the milk uses; good for drinking, in cooking, baking, with cereals and is widely used in powder form in recipes for quick breads, puddings, etcetera. When nonfat dry milk is added as baking ingredient, it goes right in with the other dry ingredients.

Storage. Nonfat dry milk package keeps almost indefinitely on a cool dry pantry shelf if the package is closed carefully after each using.

Meat Loaf Takes on Flavor Creole Style

Creole cooking is liked by many, and here a meat loaf, takes on a flare in creole style.

Meat Loaf Creole
1 lb. of hamburger
2 slices bread, wet and mashed
1 egg
juice of 1 small onion
juice of 3 cloves of garlic
salt
Pepper
Mix all ingredients together. Shape into loaf and put in baking pan. Bake forty-five minutes in moderate oven (275 degrees F.)

It's a Meal-on-a-Platter...

This idea is called "A Meal on a Platter." It is really a meal in itself—a noodle-mushroom ring with a center filling of creamed salmon and peas. It rates, too, for being in the economical category, instant nonfat dry milk being used.

Noodle-Mushroom Ring
(Makes 6 servings)
1 1/2 cups liquefied instant nonfat dry milk
3 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
1 cup (7 1/2-oz.) can salmon, drained, boned and flaked
1 1/2 cups peas, cooked

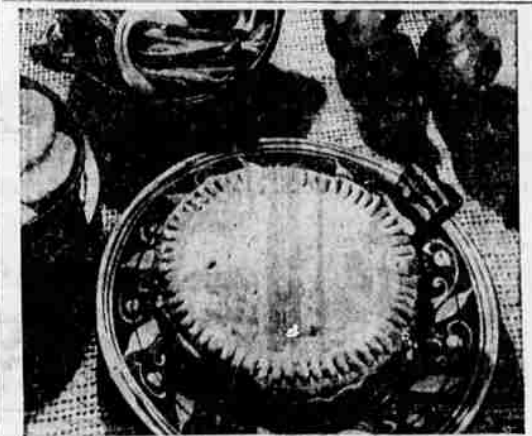
Pour liquefied instant nonfat dry milk into top of double boiler. Sprinkle flour, salt and pepper over surface. Beat with rotary beater just until blended. Cook over hot water, stirring constantly, until slightly thickened. Pour a little of the hot mixture into the slightly beaten eggs, stir briskly. Add to remaining sauce in double boiler; cook stirring constantly, until thickened. Add mushrooms. Combine sauce and noodles. Pour mixture into buttered (1-quart) ring mold. Place in pan of hot water. Bake in moderate oven (350 degrees F.) for 30 to 40 minutes or until set. Unmold. Serve with Creamed Salmon and Peas.

Creamed Salmon and Peas
(Makes 4 cups)
1 1/2 cups liquefied instant nonfat dry milk
3 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
1 cup (7 1/2-oz.) can salmon, drained, boned and flaked
1 1/2 cups peas, cooked

Pour liquefied instant nonfat dry milk into top of double boiler. Sprinkle flour, salt and pepper over surface. Beat with rotary beater until just blended. Cook over hot water, stirring constantly, until slightly thickened. Stir in salmon and peas; cook until thoroughly heated. Serve hot in Noodle-Mushroom Ring.

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FRUIT COMBINATION
For a last minute dessert with a dressed-up flavor serve canned peach slices mixed with frozen raspberries. Looks extra pretty when you serve it in stemmed sherbet glasses. Pass crisp chocolate almond ice box cookies with it.



A big help in preparing a quick meal is the new quick-frozen turkey pie.

Quick-Frozen Turkey Pie For Quick Meal

Among the newest frozen dishes out is the Turkey Pie in individual pies. First there was the chicken pie, then the beef pie and now the turkey one. With these individuals, you can give the family choices for their favorites. Like the others, the quick-frozen turkey pie comes in its own aluminum foil pan all ready to pop into the oven, and it can be served right in its own silvery container.

While the pies are baking (35 to 40 minutes) you can make the rest of the quick menu items—including hot tomato bouillon, green bean and watercress salad, and orange-cocoanut ambrosia, as suggestions.

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Fancy Winesap Apples Snoboy 3 lb. pto 43c

Snoboy White Cauliflower Lb. 15c

Crisp Green Celery Lb. 12c

Shafter White New Potatoes 3 lbs. 33c

Fresh Asparagus—Romaine—Endive—Green Potatoes—Italian Broccoli—Fresh Spinach—Celery—Hearts—Carrots—Beets—Red Cabbage—Zucchini—Radishes—Green Onions—Tomatoes—Parsley—Rhubarb.

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