

Feeding the Family

By ZOLA VINCENT
Food Editor

Show Off Your Pie Prowess With Handsome Lemon Chiffon Pie

How long since you've surprised your family with a great big gorgeous lemon pie? If you've made these delights before, you know that they're not at all difficult. If you're new at pie making, now is a fine time to start what probably will be a long time reputation for making tantalizing, tangy lemon pie treats.

Here are prize winning recipes from the famed Bake Off competition staged at the National Orange Show in California. Success is sure if you first read the recipe carefully all the way through. Follow directions and measurements exactly. Most important of all, use fresh lemons for that wonderful lemon aroma and taste.

First Make the Crust

Tender flaky crusts are a cinch to make. Use your favorite pie crust mix or follow this: 1 cup sifted all purpose flour 1/2 cup salt 1/3 cup shortening 3 tablespoons cold water. Sift flour and salt together. Cut in shortening with pastry blender until size of small peas. Sprinkle water over mixture while tossing quickly with fork until particles stick together. Form into smooth ball.

For easy rolling out pastry, wrap dough in waxed paper and allow to chill in refrigerator. Lightly roll pastry into circle one inch larger than pie plate. Lift loosely into pie plate. Pat out air. Fold edges under and crimp. Prick entire crust thoroughly before baking. This prevents bubbles and excess shrinkage. Bake in hot oven at 450 degrees for about 12 minutes or until golden brown. Cool and fill.

A masterpiece in its class. Light texture combines with tangy lemon flavor. Velvety texture.

2/3 cup sugar
4 tablespoons cornstarch
1/4 teaspoon salt
2/3 cup boiling water
2 eggs, separated
2 tablespoons butter
1/3 cup fresh lemon juice
1 teaspoon grated lemon peel
1 tablespoon plain gelatin
1/2 cup cold water
1 cup coffee cream
Whipping cream, optional
Mix sugar, cornstarch and salt in saucepan. Add boiling water and while stirring constantly cook until thick and smooth. Remove from stove and mix in beaten egg yolks and butter. Cook over low heat, stirring constantly for five minutes. Remove from heat; add lemon juice and peel. Stir in gelatin that has been dissolved in cold water. Blend in cream. Let set until mixture begins to thicken; fold in stiffly beaten egg whites. Pour into baked nine inch pie shell and let stand in cool place until thick. Especially good when topped with whipped cream.

Lemon Sponge Pie

Prize winner in its class. 8 inch partially baked pie shell 1 tablespoon soft butter 1 cup sugar 1/2 teaspoon salt 1 tablespoon flour 3 tablespoons fresh lemon juice 1 teaspoon grated lemon peel 2 eggs, separated 1 cup milk. Make an eight inch pastry shell and bake for six minutes at 425 degrees. Cool. Cream butter and sugar, add salt, flour, fresh lemon juice and peel. Beat egg yolks and add milk. Blend well with sugar mixture. Beat egg whites until stiff; fold into



PIE DELIGHTS FAMILY—Above is a prize winning, hand-made, mouth-watering pie to delight the family. The easy-to-make lemon velvet chiffon pie like this or others of the fine lemon pie recipes are included in today's food columns.

filling. Pour into partially baked pie shell. Bake in moderate oven, 350 degrees for about 40 minutes or until light brown.

Lemon Cheese Cake

Actually a pie, this cheese cake has a vanilla wafer crust, uses cream cheese, sour cream, 1 vanilla wafer crust* 1/4 cup lemon juice 3 packages cream cheese (3 ounce) 2 eggs, beaten 1/4 cup sugar 1/2 cup sugar 1 tablespoon grated lemon peel 1 tablespoon sugar 1 cup sour cream

Combine the lemon juice and cream cheese, creaming well. Add the beaten eggs and sugar and beat until fluffy. Pour into the Vanilla Wafer crust and bake at 350 degrees for 15 to 20 minutes. Remove from oven and cool for five minutes. Prepare topping by mixing lemon peel, sugar and sour cream. Spread over pie. Return to oven and bake five minutes longer. Cool. Put in refrigerator and chill five hours before serving.

Vanilla Wafer Crust
Mix one cup vanilla wafers crumbs (about 30, using leftover crumbs for topping), two tablespoons melted butter or margarine, one tablespoon sugar, one tablespoon lemon juice and pinch of salt. Press evenly and firmly on bottom and sides of nine-inch pie pan. Sprinkle leftover wafer crumbs in criss cross pattern over top.

Scalloped Oysters
Pacific Coast Treat
Most Pacific Coast grown oysters, now plentiful, come from oyster beds of Washington State with other beds of these succulent creatures in California, Oregon and British Columbia. Pacific oysters, unlike most other shell fish, respond best to slow, thorough cooking. 1 1/2 cups bread or cracker crumbs, mixed 1 pint oysters 1/2 cup parsley, minced 1/2 cup chopped celery 1/2 cup chopped pimiento 1/2 cube butter 6 tablespoons cream Oyster liquor

Set oven at 375 degrees. Drain oysters and save liquor. Butter shallow baking dish and place layer of crumbs in bottom. Cover with half the oysters, parsley, celery, pimiento, cream and oyster liquor. Season with salt and pepper and dot with butter. Repeat with remaining ingredients

and sprinkle top with crumbs. Bake 20-25 minutes and serve piping hot.

Ham Hocks Hearty Fare

With fancy pork cuts available at reasonable cost, pork hocks are a genuine budget item. Men and boys are enthusiastic about pork hocks, either fresh or cured, fixed up with vegetables as suggested here or served with sauerkraut or for a complete meal, serve the pork hocks with vegetables, serve sauerkraut on the side and make a batch of cornbread. Figure a pork hock per person and adapt this recipe accordingly. 4 pork hocks 1 teaspoon salt (omit salt if smoked hocks used) 4 whole carrots 4 whole onions 4 medium potatoes 1/2 small cabbage

Cover hocks with water. Add salt and simmer until meat is tender; about 1 1/2 hours. Add carrots, onion and potatoes cut in half. Cook 15 minutes. Add cabbage cut in wedges and cook 30 minutes longer or until vegetables are tender. Serve on hot platter and sprinkle vegetables with salt and freshly ground pepper.

Buttermilk Corn Bread

Time for some real old-fashioned corn bread made with plentiful buttermilk. Think about it and you'll be hungry for it. So easy to make; so satisfying to eat. Enough for six persons. 1/3 cup all-purpose flour 1 tablespoon sugar 1/2 teaspoon salt 1/2 teaspoon soda 1 2/3 cups corn meal 1 egg, beaten 1 1/4 cups buttermilk

Sift flour, measure; sift with sugar, salt and soda. Combine with corn meal. Beat egg and add buttermilk. Combine liquid and cornmeal mixture. Beat thoroughly. Bake in a buttered pan 7x10 inches in a hot oven, 425 degrees for about 30 minutes or until golden brown.

Holiday fruit cakes and puddings are already under way in some kitchens. Kitchen scissors and a sharp knife will be invaluable in preparing the dried fruits, candied fruits, peels and nuts for your fruit cake. We recommend steaming or cooking prunes before using in fruit cake but the other dried fruits may be used as they come from the package.

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood — (U.P.) — This city of oranges and palm trees is making another stab at culture with an opera company, launched at a Hollywood-style party complete with guests falling into the swimming pool.

Down the years several groups have tried to organize opera companies here but the plaster city seems to be more interested in imported culture.

Some film stars even fly to San Francisco for the opera opening there rather than attend the same opera when it reaches smogville on tour.

But the Los Angeles Opera Foundation has bravely tossed highbrow aims to the breeze and is attacking the problem on a "popular" level.

The foundation is backed by a canned dog food king. The opera company opening tonight in a downtown movie house will sing one night in Italian and the other nights in English at popular prices. And to drum up interest, the group gave a party that goes down in my history book of Hollywood party life.

Fabulous Home

The social event was held at the fabulous home of contractor Hal Hayes that has a bomb shelter, a partly-indoor swimming pool, an indoor waterfall, caves and a TV set stuck into a tree.

Two guests, a man in a tuxedo and a lady singer who kept shouting in Italian, slipped into the pool and clambered out, dripping. Two other guests stepped through a skylight. At one point in the noisy evening the opera chorus marched, singing at full volume, through a secret underground tunnel that leads from the atom bomb shelter to a hilltop hideaway. Terry Moore and Lucille Norman were among the celebrities who stepped inside the house cautiously to gaze at a cake in the shape of three opera sets.

The California-style opera company, conductor Carl Mastroianni explained, consists of 165 singers (plus orchestra and ballet) who do everything from selling insurance to running factory machines for a living. The dog food millionaire, D. B. Lewis, has helped many of his tenors and sopranos by giving them jobs driving dog food trucks or canning the canine chow.

Footed Bills

Lewis heard about the hopeful opera company a year ago and offered to foot the bills. They're rehearsed in public parks, in the hectic home of Mrs. John Caradine and in a converted grocery store.

"Lewis is applying dog food merchandising to sell opera," a spokesman says. "He wants opera to appeal to a greater audience, not just snobs."

Conductor Mastroianni lamented that so far the company "hasn't aroused the local interest we thought it would" despite its aim to help the community.

"We think Los Angeles should have its permanent opera company," he said. "San Francisco doesn't really have one — they just get the Metropolitan Opera on vacation."

WET CLARINET

Memphis, Tenn. — (U.P.) — Joe Simon really got attached to that clarinet he played for years with a circus band. Simon, now a theater manager, said that when he decided to give up playing, he gave the clarinet a "burial" in the sea. He just couldn't bear the idea of selling it.

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