



PIE AND CHEESE—Here we suggest choice of cheese toppings for America's favorite dessert. And the apples for the pie? New season, green Gravensteins, the tangy, spicy, crisp apples that made apple pie famous.

Feeding the Family

By ZOLA VINCENT
Food Editor

Bake an Apple Pie

And Top It with Cheese

It's green apple pie time as California harvests its crop of superbly flavored, tangy, spicy, juicy and aromatic green Gravensteins. One-third of all the apples grown commercially in California are Gravensteins. Close to 3 million bushels are harvested annually. Perhaps a third of them are marketed fresh; the balance go into apple sauce, cider, juice, get processed for bakery pies or are dried.

Fine for eating out of hand, this apple also is excellent in cooked and baked dishes such as pies, puddings, cakes, dumplings, muffins, home-made apple sauce and in salads. But when it comes to pies, Gravensteins are the greatest! Season is short. Enjoy them now.

Bake an Apple Pie

Apple pie has long been America's favorite dessert. Surveyors reveal that homemakers baked more than 260 million apple pies last year and estimate that many more than that were made by commercial bakers. Apple growers declare this recipe California's favorite apple pie.

6-8 Gravenstein apples, pared and sliced thin
3/4 cup granulated or light brown sugar, firmly packed
1/4 teaspoon salt
1/2 teaspoon cinnamon or nutmeg or 1/4 teaspoon each
1/2 teaspoon grated lemon rind
1 tablespoon lemon juice
2 tablespoons butter

Pastry for 2-crust 9-inch pie
Line pie pan with pastry of your choice, either your own recipe or one of the easy mixes.
Fill unbaked pie shell with sliced apples. Combine sugar, salt, spices and grated lemon rind. Sprinkle this mixture over apples, then sprinkle with lemon juice and dot with butter. Moisten edge of crust, cover with top crust and press edges together. Brush crust with milk or cream. Slash in any design for steam-escaping. Bake in hot oven, 450 degrees, 10 minutes; reduce heat to moderate, 350 degrees, and bake 25 minutes.

Let the pie be uncured to show off its beauty... and warm for most enjoyment. Lots of coffee!

Top It with Cheese

Good old American cheddar cheese goes with apple pie like mustard with ham, Miller with Monroe, garlic with spaghetti. Parmesan with veal, sour cream with Borscht.

Cheese Cut-Outs. With cookie cutters or hand-made pattern, cut out designs from generous slices of cheese; arrange on pie. Slide under broiler just to warm cheese without melting the pattern. Serving-size wedges arranged wheel-spoke fashion are handsome.

Cream Cheese Topping. Mix two three-ounce packages cream cheese with four tablespoons milk or cream. Whip until light and fluffy adding more milk or cream to desired consistency. Pass.

Melted Cheese Topping. Place three cups grated cheddar cheese in chafing dish or top of double boiler. Mix two tablespoons flour well with cheese; add one cup milk. Stir until cheese melts and sauce is smooth. Serve hot over warm apple pie. Or pass in sauce boat.

Edam Cheese. Hollow out Edam cheese, leaving about a fourth inch rim. Crumble the cheese you've removed, pour cream over it and allow to soften. Whip until fluffy. Stir in some coarsely chopped pecans or walnuts if you like. Refill cheese shell. Pass to lucky guests.

Flaky Cheese Crust

For apple pie or any fruit pie, crust. Sift 1 1/4 cups sifted flour and one teaspoon salt into bowl. Blend one-half cup real mayonnaise and one-half cup grated cheddar cheese. Stir into the flour mixture with a fork or pastry blender. Gradually add one-fourth cup water, blending well until dough holds together. Divide in half, proceed as usual.

Walnut Pie Crust. Easily made.

Sift two cups flour and measure two cups. Combine with one-half teaspoon salt and one-half cup finely ground walnuts. Cut in two-thirds cup shortening until mixture is crumbly. Lightly add enough cold water (maybe five tablespoons) to barely moisten. Proceed as usual.

Grand Champ Sandwich

Of Year Given Here

Since the best is none too good for your family, feed them this prize-winning sandwich from the National Restaurant Association contest which is held annually in cooperation with the Wheat Flour Institute. Restaurant people develop original ideas. These are tested and screened by the School of Hotel and Restaurant Management, then a handful of food editors pick the 20 "best." And here's the champ! And no wonder! First catch the steak. It was done by Rolf Smerling, executive chef of the Hotel Schroeder of Milwaukee, Wis.

4 slices rye bread, whole wheat or pumpernickle, toasted
Butter or margarine
1/4 cup butter
1 clove garlic, minced
4 beef tenderloin tips, 1 inch thick (4 ounces each)
Salt and pepper
1/2 cup sweet red wine

3 ounces blue cheese, crumbled
Spread toast with butter or margarine. Melt one-fourth cup butter in large, heavy skillet, add garlic. Cut horizontally almost through tenderloins and then open them, butterfly fashion. Flatten tenderloins and put into skillet. Season with salt and pepper.

Cook until browned on both sides. Add wine and allow to simmer about one minute. Place each tenderloin on buttered toast and pour juice over meat. Sprinkle about 1 1/2 tablespoons blue cheese over each tenderloin. Place sandwiches under broiler until cheese is melted. Serve with hot French fries, cole slaw and dill pickles. Four sandwiches.

Surprise Sandwich

Second prize winner among sandwiches submitted to National Restaurant Association's annual sandwich-making contest in cooperation with Wheat Flour Institute is this "surprise" sandwich put together by Mrs. Annis H. Dow of Tulsa, Okla. Six sandwiches.

Combine eight ounces cream cheese, softened, three tablespoons chopped onion, three tablespoons chopped green pepper, three tablespoons chili sauce, two-thirds cup chopped pecan or walnuts, three hard-cooked eggs, finely chopped, one-half teaspoon salt and a dash of pepper; mix thoroughly. Spread six bread slices with filling. Spread remaining slices with butter. Place over filling to close sandwich. Trim crusts if desired. Cut diagonally into four triangles. Garnish with ripe olive and tomato wedges on lettuce. Serve with potato chips.

Orange Coffee Cake

Good Eating Anytime

No longer do we think of coffee cake as something to be eaten with coffee at breakfast time. Coffee cake makes good eating mid-morning, at luncheon, mid-afternoon and also far into the night. Along with plenty of good coffee, of course.

1 1/2 cups sifted enriched flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup sugar
1 egg, beaten
2/3 to 3/4 cup milk
2 teaspoons shredded orange rind
Orange topping

Sift together flour, baking powder, salt and sugar. Combine egg, milk, shortening and orange rind. Add to flour mixture, stirring until mixture is smooth. Pour into greased eight-inch square pan. Sprinkle with orange topping made by mixing two teaspoons shredded orange rind and one-fourth cup sugar. Bake in moderate oven, 400 degrees, 25 minutes.

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