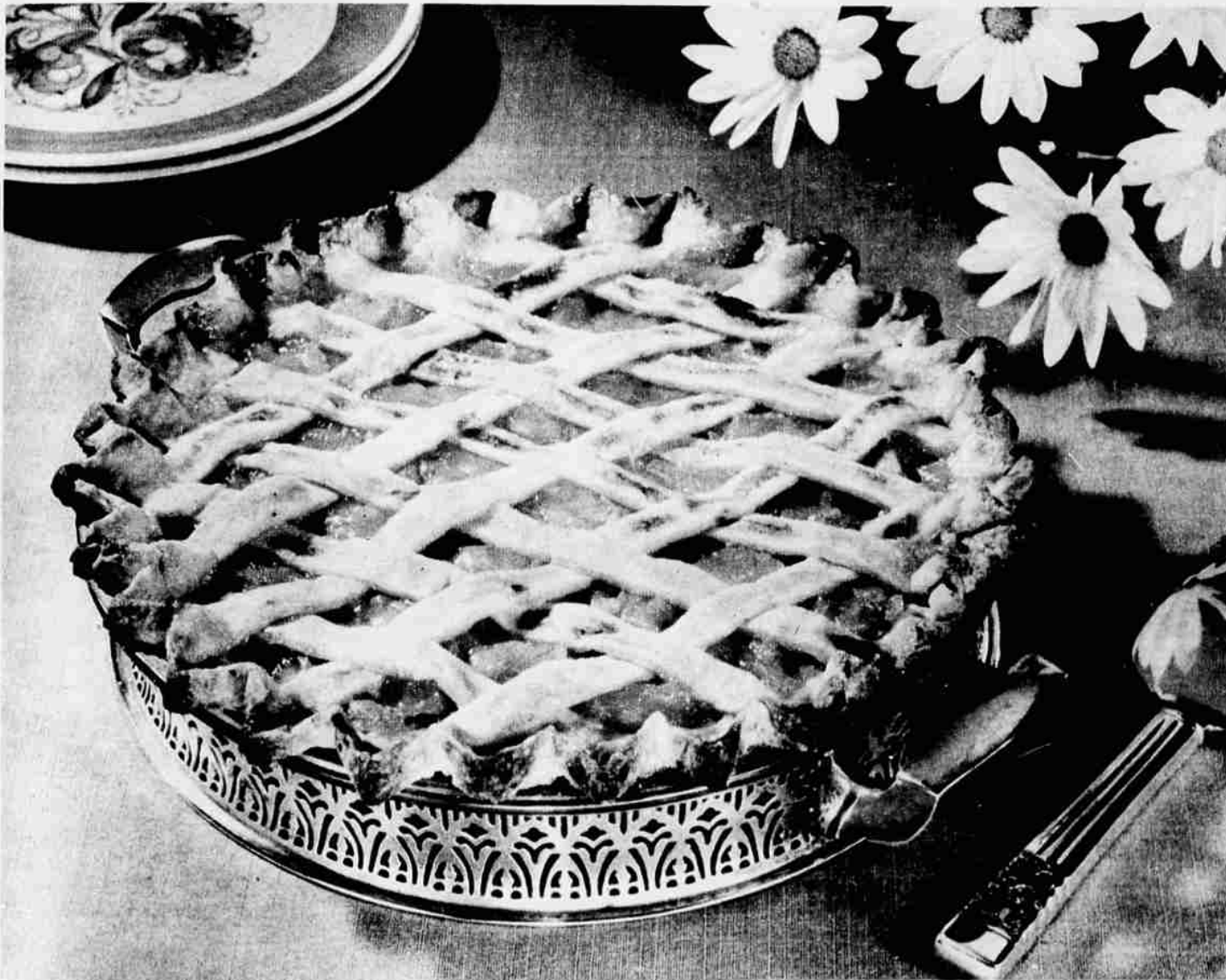
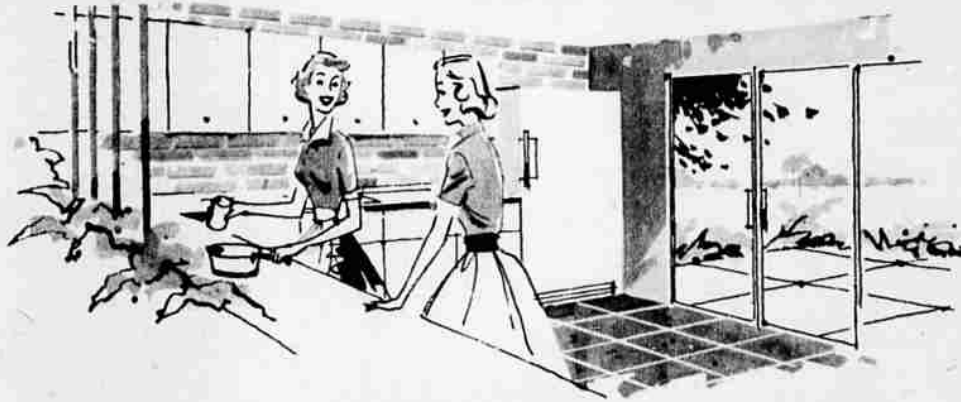


Canned Convenience



Pineapple Delight Pie

TO PREPARE: 25 MIN. TO BAKE: 25 MIN.

Pastry for 2-crust 8-in. pie (your favorite recipe or a prepared mix)

1 No. 2½ can crushed pineapple, drained (about 2 cups), reserve sirup

½ cup sugar

3 tablespoons cornstarch

¼ teaspoon salt

3 tablespoons butter or margarine

2 teaspoons grated lemon peel

1 tablespoon lemon juice

1 tablespoon orange juice

1. Prepare pastry; divide dough into halves and shape each into a ball; set one aside. Roll dough for bottom pastry and fit it into pan. Trim pastry so that it extends about ½ in. beyond edge of pie pan. Set in refrigerator.

2. For lattice top, roll reserved pastry ball into a rectangle about ⅛ in. thick and at least 10 in. long. Using a sharp knife or pastry wheel, cut pastry into strips about ½ in. wide. Place strips on waxed paper and set in refrigerator.

3. For filling, mix thoroughly in a saucepan the sugar, cornstarch, and salt. Add the reserved pineapple sirup (about 1½ cups); stir well. Bring cornstarch mixture rapidly to boiling, stirring gently and constantly; cook 3 min.

4. Remove from heat. Blend in the drained pineapple, butter, fruit peel and juices. Turn into the pastry shell.

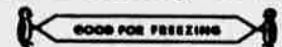
5. Moisten pastry-shell edge with water.

6. To make the lattice top, cross two strips over the pie at center. Working out from center to edge of pie, add the remaining strips one at a time, weaving the strips under and over each other in crisscross fashion; leave about 1 in. between strips. Trim the strips even with the edge of the pastry. Fold the edge of bottom crust over ends of strips. Flute, or press edges together with a fork.

7. Bake at 425°F 25 to 30 min., or until pastry is light golden brown. Cool on cooling rack.

One 8-in. pie

Pear Pudding De Luxe



TO PREPARE: 15 MIN. TO BAKE: 45 MIN.

2 No. 2½ cans pears, drained

½ cup sugar

2 tablespoons flour

½ teaspoon ground cinnamon

¼ teaspoon ground mace

½ cup quick-cooking rolled oats

½ cup sifted flour

½ cup firmly packed brown sugar

½ cup butter or margarine

1. Butter a 1½-qt. baking dish.

2. Coarsely dice pears (about 4½ cups, diced) and put into the baking dish. Sprinkle evenly with a mixture of the sugar, flour, cinnamon, and mace; mix lightly. Set aside.

3. Mix together in a bowl the rolled oats, flour, and brown sugar. Using a pastry blender or two knives, cut in the butter until mixture is crumbly. Spoon mixture evenly over pears.

4. Bake at 350°F 45 min., or until mixture is bubbly and topping is lightly browned. Serve warm with cream or whipped cream.

About 8 servings

Hot Sardine Canapés

TO PREPARE: 20 MIN. TO BROIL: 3 MIN.

2 3¼-oz. cans sardines, drained

2 tablespoons butter or margarine

1 tablespoon flour

½ cup milk

⅓ cup mayonnaise

½ teaspoon cider vinegar

1 tablespoon chopped pimiento-stuffed olives

1 tablespoon chopped sweet pickle

1 teaspoon chopped onion

2 teaspoons capers

8 slices white bread

Butter or margarine

Paprika

1. Melt the butter in the top of a double boiler over simmering water. Blend in the flour. Add gradually a mixture of the milk, mayonnaise, and vinegar, stir-

ring constantly until smooth. Continue to cook over simmering water until mixture thickens, stirring occasionally.

2. Remove from heat and stir in the olives, sweet pickle, onion, and capers. Keep hot over simmering water.

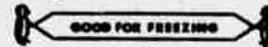
3. Set temperature control of range at Broil (500°F or higher).

4. Trim crusts from the bread; toast one side only. Spread the untoasted sides with butter. Cut each slice into thirds. Arrange one sardine on each. Spoon hot sauce over the sardine; sprinkle lightly with the paprika.

5. Arrange canapés on broiler rack; place rack in broiler with tops of canapés 3 in. from source of heat; broil about 3 min., or until thoroughly heated. Serve piping hot.

2 doz. canapés

Grapefruit Sherbet



TO PREPARE: 5 MIN. TO FREEZE: 3 HRS.

½ cup sugar

1¼ cups unsweetened grapefruit juice

½ teaspoon salt

1¼ cups whipping cream

3 drops red food coloring

1. Set refrigerator control at coldest operating temperature.

2. Blend together in a large bowl, in order, the sugar, grapefruit juice, salt, cream, and food coloring. Stir until sugar is dissolved. Pour mixture into refrigerator tray and freeze until mushy.

3. Turn mixture into a bowl and beat until smooth. Return mixture to refrigerator tray and freeze (2 to 3 hrs.) until sherbet is firm.

1½ pts. sherbet