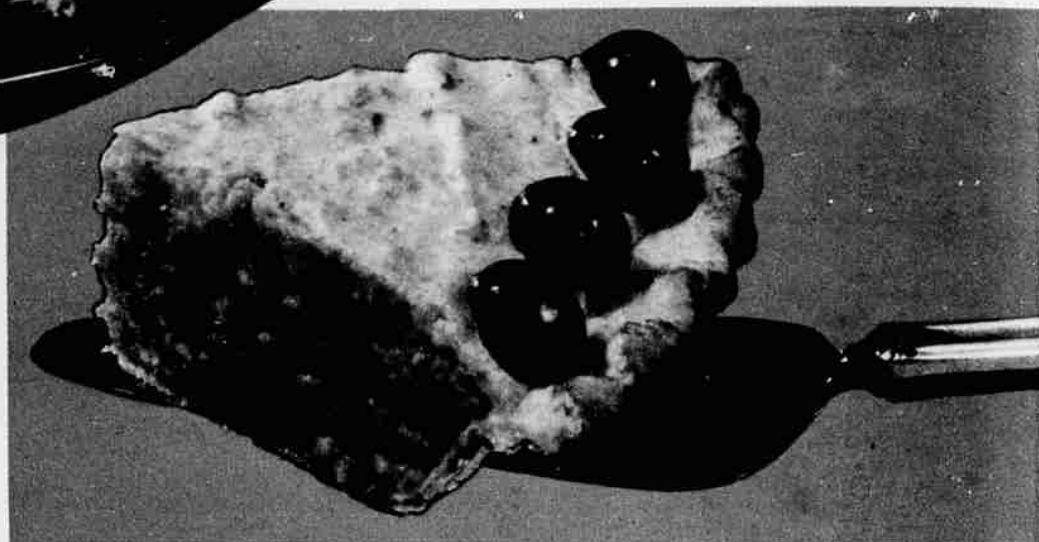


Piece-meal

Any one of these appetite-appealing dishes will add distinction to a family or company meal.



Date-Nut Chiffon Pie—
a pleasant ending to your dinner.



"MY HUSBAND'S FAVORITE DISH" CASH-PRIZE CONTEST

Almost every homemaker has a recipe which her husband acclaims "best of all." FAMILY WEEKLY is looking for your man's favorite dish. And for the guidance and inspiration of new June brides, we plan to publish the outstanding original reader-contributions in a June issue.

To be eligible, you must have originated the recipe yourself or brought it to culinary perfection through your own skill.

In addition to publication in FAMILY WEEKLY, a \$25.00 cash prize will be awarded for those recipes chosen by our all-male Taste-Testing Panel.

The recipe for your husband's favorite dish must be postmarked before April 1, 1959. Mail entries to:

SPRING RECIPE CONTEST
Culinary Arts Institute
153 N. Michigan Ave.
Chicago 1, Illinois

Be sure to include your name and address. All entries become the property of Culinary Arts Institute. The judges' decisions are final.

DATE-NUT CHIFFON PIE

TO PREPARE: 45 MIN.

TO CHILL: ABOUT 2 HRS.

Pastry for 1-crust 10-in. pie (your favorite recipe)

1½ cups reconstituted nonfat dry milk (reconstitute according to directions on package)

½ cup sugar

½ teaspoon salt

¼ cup cold water

1 tablespoon (1 env.) unflavored gelatin

2 egg yolks, slightly beaten

1½ teaspoons vanilla extract

¼ teaspoon almond extract

1 cup chopped dates

½ cup chopped walnuts

½ cup icy cold water

½ cup nonfat dry milk

2 tablespoons lemon juice

2 egg whites

¼ cup sugar

1. Prepare and bake pastry; set aside to cool.
2. Blend together in top of double boiler, the reconstituted nonfat dry milk, ½ cup sugar, and salt. Heat over simmering water until very hot.
3. Meanwhile, pour ¼ cup cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand 5 min. to soften.
4. Vigorously stir about 3 tablespoons hot mixture into egg yolks. Immediately blend into mixture in

double boiler. Cook over simmering water until mixture coats a silver spoon; stir constantly.

5. Immediately remove from simmering water and stir in softened gelatin, stirring until gelatin is completely dissolved. Stir in vanilla and almond extracts. Cool; chill over ice and water or in refrigerator until mixture begins to gel (gets slightly thicker). If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.

6. When gelatin mixture is of desired consistency, mix the icy cold water with dry milk in a bowl. Beat until soft peaks are formed (3 to 4 min.). Add lemon juice. Continue beating until stiff peaks are formed. Set aside.

7. Using a clean beater, beat egg whites until frothy. Add ¼ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed. Spread dates, nuts, whipped nonfat dry milk, and egg whites over gelatin mixture and fold in. Turn into the cooled pastry shell. Chill until firm. Garnish with candied-cherry halves.

One 10-in. pie

CHOCOLATE-NUT CHIFFON PIE

Follow recipe for Date-Nut Chiffon Pie. Omit dates. Increase nuts to ¾ cup. Pull 2 sq. (2 oz. unsweetened chocolate across a shredder to form curls. Fold three-fourths of the curls into egg-white mixture. Garnish with the remaining curls.