

Cool Homemade Treat

made with
Pillsbury



Evaporated
Milk

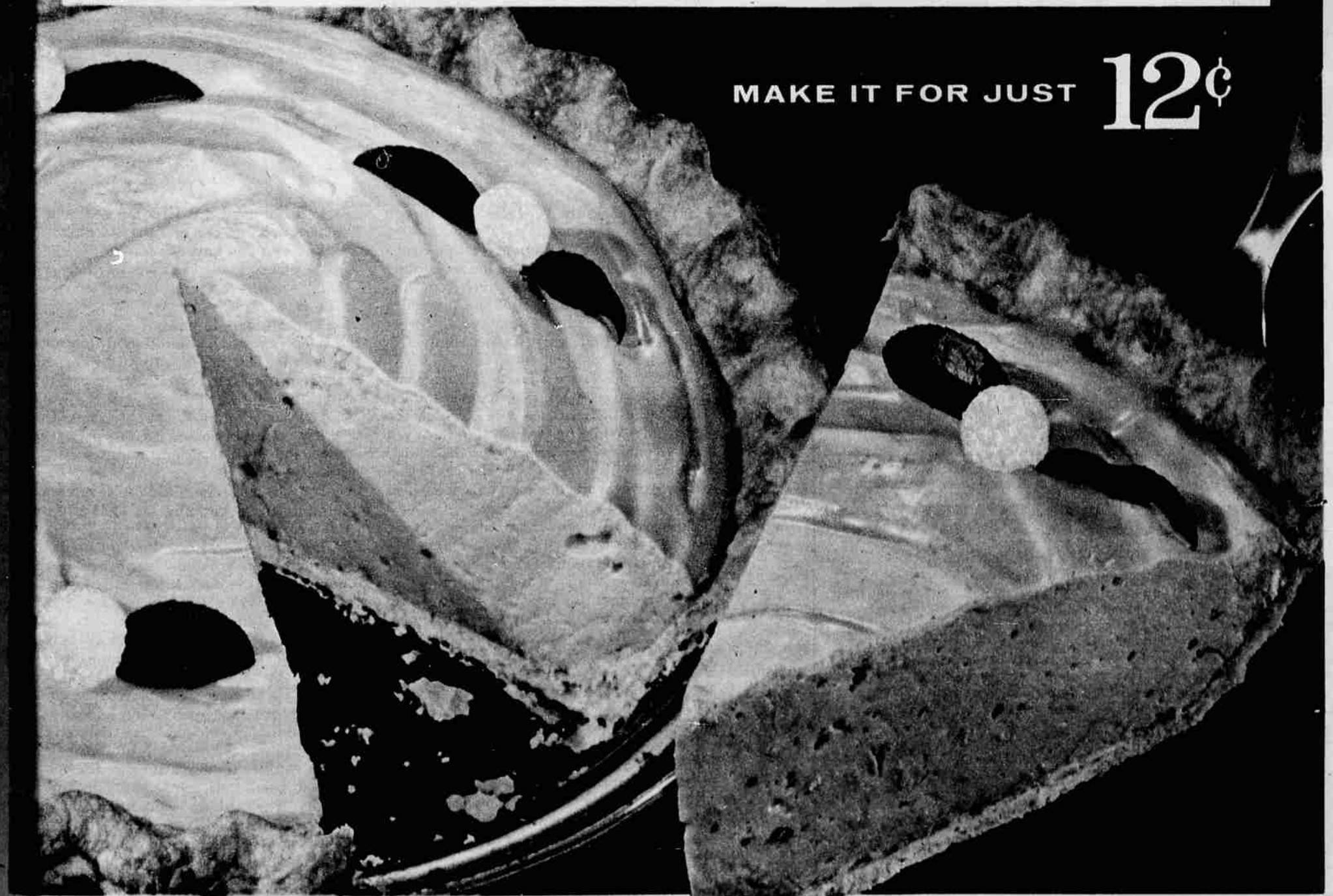


and frozen
Lemonade

(CONCENTRATE)



MAKE IT FOR JUST **12¢**



Send us the labels—we'll send you 30¢

Imagine serving this exciting new chilled lemon-lime pie for just 12¢! Here's all you do: Make and enjoy this smooth and tangy pie. Then send us your name and address plus (1) boxtop from Pillsbury Golden Pie Crust Mix or Sticks, (2) label from any brand of Evaporated Milk and (3) top from a can of any brand Frozen Lemonade Concentrate. (Average cost of all ingredients is 42¢). We'll send you 30¢ in return.

Address: PIE REFUND, P.O. Box 358, Minneapolis 68, Minn. Hurry! Refund offer expires Aug. 31, 1959.

EVAPORATED MILK

AMERICAN DAIRY ASSOCIATION • Chicago
Representing the dairy farmers in your area

LEMON-LIME CHIFFON PIE

9-inch pie pan	Preheated 450° oven
Pillsbury Golden Pie Crust Mix or Sticks	1/4 teaspoon salt
1 cup Evaporated Milk	3/4 cup boiling water
1 package lime-flavored gelatin	1 6-oz. can frozen lemonade concentrate
1/3 cup sugar	Green food coloring (optional)
	Lemon drops or gumdrops

Prepare 9-inch pie shell as directed on Pillsbury Golden Pie Crust Mix or Sticks package. Prick generously. Bake 8 to 10 minutes until golden brown. Cool. Chill small mixer bowl and beaters. Chill Evaporated Milk in ice cube tray until ice crystals begin to form. Combine lime gelatin, sugar, salt and boiling water in a bowl; stir until dissolved. Add frozen lemonade concentrate and few drops

green food coloring; stir until melted. Chill until thickened, but not set. In the chilled bowl, whip Evaporated Milk until stiff and holds a peak. Fold in gelatin mixture lightly but thoroughly. Chill about 10 minutes. Turn into baked pie shell. Chill at least 3 hours before serving. Garnish with lemon drops or gumdrops and small green leaves.

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