

Crust And Filling In Same Container; Five Rich Flavors On Market

By RUTH KING
Women's Page Editor

Calling all cooks of all ages to bake, on the double quick, a cream pie. A new packaged product, A packaged pie in five flavors that takes only a few moments to turn out is now on the market.

Nippy Fall Days Call For Piquant Food

Every year about this time, cranberries and grapes are harvested and the events celebrated with fitting ceremonies. In Massachusetts, cranberry growers stage a mammoth Chicken-Cranberry Barbecue during their national festival, September 27-October 4. In California, wine growers observe October's Wine Discovery Month and National Wine Week, October 11-18, with gay village festivals.

Marking both important harvest events, today's recipe combines cranberries and wine in luscious Broiled Cranberry-Chicken Sandwiches. For luncheon or supper, they'll make a richly satisfying meal when served with a salad and glasses of chilled white table wine.

BROILED CRANBERRY-CHICKEN SANDWICHES
1-3 cup butter or margarine.
1-3 cup flour
1 cup milk
1/2 cup Sauterne or other white table wine
1 chicken bouillon cube
Salt and pepper to taste
1 1/2 cups finely diced cooked chicken (or turkey)
8 slices white bread
1 cup canned jellied cranberry sauce, crushed with a fork

Melt butter and stir in flour; add milk, wine and bouillon cube; cook, stirring constantly, until mixture boils and thickens and bouillon cube is completely dissolved. (The sauce may curdle temporarily; it will become smooth as soon as it boils.) Season with salt and pepper; add chicken. Let mixture cook, then chill thoroughly. Shortly before serving time, toast slices of bread on one side. Spread cranberry sauce evenly over untoasted side; then spread chicken mixture over cranberry sauce. Place sandwiches on a baking sheet. Broil slowly until chicken mixture is bubbly and delicately browned on top. Makes 8 sandwiches.

in an individual envelope and the makings for the fillings.

Tried every single one of these pies and without reservation can pass on the good news that these pies are just as good as those that take hours to put together from a regular recipe.

TENDER CRUST
Crust, made with plenty of shortening is flaky, tender. Add just a bit of cold water, mix gently with a fork and roll to the pie pan.

It's almost an eerie, eerie, eerie, mo job to choose a favorite from these flavors. For a true banana lemon, the "kinder" took chocolate but the cook's "taster" said banana. This has a true banana flavor because it actually has bananas in it. Instead of water, you make a rich filling with milk and eggs. We went overboard and placed a layer of fresh fruit on the bottom of the crust, poured in the filling that thickens in nothing flat, added a layer of fruit on the filling and heaped on the meringue.

Use your cook's imagination and try other tricks. Pineapple goes wonderfully with bananas, simply drain the juice from either crushed or sliced pineapple, cut fine, stir into the filling that already has dried bananas in it. It's a treat. The coconut and chocolate cream fillings are made in the very same way with the addition of milk. That and the eggs are the only ingredients not in the package.

TASTY CAKE
Boston Cream pie really isn't a pie at all; it's a luscious cream-filled cake. Once again you get out the milk bottle and the egg carton and start to stir. In this package, the manufacturer has even tucked in a smidgen of powdered sugar to sprinkle on the top of the finished cake.

Take a tip and try these pies. They're not skimping, make a good big family pie that your family, friends and neighbors will like. This isn't telling you about a new product that you'll have trouble finding. It will be on practically all grocer's shelves in the next few days at a nominal price.

SAVES TIME
Wonderful idea for working gals and women who want more time for out-of-the-kitchen activities. Know you'll like it.

The manufacturer of the new packaged pie is offering a free (full-sized) package (not a sample size) as a gift to you. Here's how you get it. Simply telephone your name to the switchboard operator at the Herald and News, 8111, your name will be sent to the distributor and in return you get a certificate to present to your favorite grocer and without cost to you, you'll get a package of any flavor pie that you choose.

So here's to more pies on your family dinner table.



MIXING TENDER CRUST



PUTTING PIE TOGETHER



FILLING IN A JIFFY



DELICIOUS PIE COMPLETE

New Fashions Call For Flat Silhouette

By DOROTHY ROE
AP Women's Editor

You can be wide from side to side, but flat from stem to stern. That's the blueprint for this fall's fashion silhouette, as underscored by New York's custom designers, now unveiling their closely guarded creations, which ring the cash register for \$500 up.

Mainbocher, the gray-haired, Chicago-born couturier who looks more like a stock broker than a fashion designer, shows his usual discreetly elegant collection, following his conviction that the truly elegant woman prefers understatement to display.

This point is illustrated by one of his most important fall costumes, modeled at his recent opening. The model first appeared in a simple little gray wool pea-

jacket and slim skirt. When she opened the jacket, an ermine lining was revealed. Under it was what appeared to be a discreet and unadorned tailored suit in gray worsted. But when that jacket, too, was removed, there was revealed a short dinner dress of the same gray wool, elaborately embroidered in jewels and sequins above the belt. That gives you a general idea.

Mainbocher holds that a lady prefers not to flaunt her opulence, but to keep it concealed until it emerges from her outer swathing as a moth from a cocoon.

This is the theory he has pursued successfully for many years in dressing such luminaries as the Duchess of Windsor, who never yet has been accused of overdressing. Says Mainbocher:

"This collection . . . is full of marked changes, but they are expressed casually, the way a chic American woman lives. I think effortless clothes are important when so much else is full of strain. To me, fashion is happiest when it flows forward smoothly."

Another Mainbocher innovation of the season is the American favorite, the shirtwaist dress, done in chiffon lined in wool jersey. The effect is that of a new and wonderful materials with a faint look of iridescence.

TOURIST FOLL

VANCOUVER, Canada (AP)—After polling 45,000 visitors, the Tourist Association announced that this city's "average tourist" comes from California, stays 4.3 days in a hotel, travels by car and comes because he liked the place the last time he was here.

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Recipe

There are very few foods which offer more variety of flavor or downright good eating than fish. With a little imagination used in preparation, fish can become a real family treat. Fresh and Frozen fish are one of the plentiful food features for September. The fishing fleets are working at near maximum capacity and there will be lots of fresh fish, as well as plenty of the frozen variety.

You will find that fish combines beautifully with wholesome dairy foods to make delicious main dishes. A cream sauce has always been a popular base for a tasty fish entrée. Baking fish steaks in milk makes them moist, flaky, and tender. Cheese adds zest and flavor to a fish dish. Our recipe for Fish au Gratin will please those who ordinarily don't care for fish. Plan to serve one of these delicious fish dishes soon. You will find them nourishing, economical and full of good eating enjoyment.

QUICK BAKED FISH WITH HOT TARTARE SAUCE

2 large halibut steaks, 1/2-inch thick
2 tsp. salt
1/2 cup milk
1 1/2 cups crushed corn flakes
2 Tbsp. melted butter

Dip halibut steaks in salted milk. Coat thoroughly with crushed corn flakes. Place on greased baking sheet. Drizzle with butter. Bake in hot oven, 350 F., 10 minutes.

Hot Tartare Sauce: Melt 1 Tbsp. butter; add 1 Tbsp. flour and blend. Gradually add 1/2 cup milk and cook over low heat until smooth and thick, stirring constantly. Stir in 1-2 cup mayonnaise, 1 tsp. vinegar, 2 Tbsp. chopped olives, 2 Tbsp. chopped dill pickles and 1 tsp. onion juice. Heat thoroughly. Makes 1/4 cup sauce.

FISH AU GRATIN

2 Tbsp. butter
2 Tbsp. flour
1/2 tsp. salt
2 cups milk
3/4 cup grated Swiss cheese

1 Tbsp. Worcestershire sauce
2 cups flaked cooked fish
Melt butter in top of double boiler, blend in flour and salt. Stir in milk gradually and cook 10 minutes. Add cheese, stir until melted. Add fish, Worcestershire sauce and flaked fish. Turn into buttered pan and bake in moderate oven 350 F., until sauce is thick and brown on top.

TUNA SUPPER FAVORITE

1 cup whole or pitted ripe olives
2 Tbsp. butter
2 Tbsp. flour
1 cup milk
1/2 tsp. salt
1/2 tsp. pepper
1 tsp. paprika
1 Tbsp. grated onion
1 4-oz. package potato chips
1 1/2-oz. can tuna fish

Chop olives, removing pits. Melt butter, blend in flour. Add milk and cook and stir until thickened, add seasonings, onion and olives. Crush potato chips and place layer in bottom of greased casserole. Flake tuna, arrange half on top of chips. Add 1/2 of creamed mixture. Repeat layers and top with chips. Bake at 350 F. about 30 minutes.

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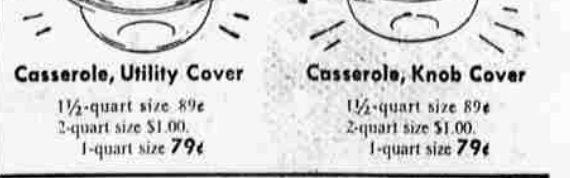
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