

Let's Have Apple Pie Add Cheese For Zip

Apples are flooding the markets these days and what is more welcome to a hungry family than the tantalizing whiff of a spicy apple pie for dinner? Try this old favorite and surprise them.

For that taste they won't forget tuck apples tenderly in a coating of grated cheddar cheese. The pastry too has a new trick: You roll out pie crust and mix with butter or margarine for extra richness.

Pie fanciers usually like the flavor and tender texture of McIntosh apples in pie as well as in sauce. This bright deep red apple, juicy and firm, is also a good one to tuck into a lunchbox.

The Northern Spy is another ap-

ple that does well in pie as well as in sauce. And lots of apple addicts hail it as particularly delectable for eating out of hand. The Northern Spy is a bright striped red color.

Still another fine choice for pie and sauce is the partially red to dull solid red, Baldwin. If you're baking Baldwins, you'll find they hold their shape.

These three varieties—McIntosh, Northern Spy and Baldwin—are all fine for use in winter salads as well as for general cooking use. For salads, leave the skin on if you like. Slice the apples into thin fan-shaped pieces and mix with celery and mayonnaise or French dressing. Add a few pecans or walnuts and serve this classic Waldorf combination on crisp greens. It's a suitable salad to serve with a baked ham for a buffet supper; or with pork chops for dinner. It tastes good, too, with roast chicken.

The baking apple supreme, to many people, is the Rome Beauty. Yellow or green, mottled with red and striped with carmine, it has a way of looking elegant when it's baked and glazed.

APPLE CHEESE PIE
Ingredients: 1 package pie crust mix, 6 to 8 large tart apples, 1 cup sugar, 1 tablespoon flour, 1 teaspoon nutmeg, 1/2 teaspoon cinnamon, 2-3 cup grated sharp cheddar cheese, 3 tablespoons butter or margarine.

METHOD: Prepare pie crust mix as directed on package. Divide in half. Roll out 1/2 on lightly floured pastry board. Line 9-inch pie pan; trim edges. Pare apples; quarter; core; slice thin. Mix sugar, flour, nutmeg and cinnamon; rub a little of this mixture into pastry in pie pan. Arrange sliced apples in pie pan; add remaining sugar mixture; top with grated cheese. Roll out remaining pastry; dot with 1 tablespoon butter; fold in thirds; roll out again. Repeat until all butter is used. Roll out thin in circular shape; cut slits in center to release steam; place over apples; trim off excess pastry; flute edges. Bake in hot (425°F) oven 40 to 45 minutes or until apples are tender.

Dried Beef A La King

A perfectly delicious and easy way to stretch a quarter pound of dried beef into a supper dish for four is to dress it up in a rich wine and cheese sauce. This very superior version of creamed dried beef may be heaped in the center of a noodle or rice ring. Or it may be served in patty shells or over baked potatoes. It will taste extra good when glasses of red or white table wine accompany it.

METHOD:
1/2 pound dried beef
1 green pepper, minced
2 whole red pimientos, chopped
1/4 cup butter or margarine
1/2 cup flour
1 1/2 cups milk
1 cup shredded process cheddar cheese
1/4 cup California Sherry Wine
Pepper to taste

Tear dried beef into bite-sized pieces. Place in a strainer, rinse with hot water and drain thoroughly. Sauté green pepper and pimientos gently in butter 5 minutes; add dried beef and cook just until edges curl. Blend in flour; add milk; cook, stirring constantly, until mixture boils and thickens. Add cheese and wine; stir over low heat until cheese melts. Add pepper. Serves four.



IMAGINE!—Beauty authority Ann Delafield (above) of New York, who looks no older than 40, revealed her age officially for the first time... 72!

Easy To Suds Angora Beret

White angora berets are decorating many smart heads this season. If you have one of those up-to-the-minute fashions and are worried about what to do when it soils, have no fear of washing it. Frequent, careful washing is good for angora as it restores the original fluffiness. But you must be sure to follow proper washing instructions.

Use thick, lukewarm soapsuds and gently squeeze them through the fabric. Support the beret with both hands while washing to maintain the shape. Rinse in lukewarm water. If the beret still seems soiled, simply wash it over again just as carefully rather than rub the fabric. Rinse at least twice and then blot in a Turkish towel.

When it comes to drying, you want to restore the original size and shape. The best way is to select a plate from your cupboard of about the same size as your beret, and fit the beret over it. When dry, just shake out to restore fluffiness.

Sunday Night Sandwiches

When friends get together at your house for Sunday night supper or an evening of cards and friendly chatter, it's good to have several really tasty things in mind along the eating line. "Really tasty things" mean good to eat, but easy to make, and versatile.

Supper sandwiches are popular with all ages—especially if they are hot and hearty. Teen-agers love them, men go for them and homemakers like them because

Soup - Crackers Go Together

Steaming bowls of soup and crisp crackers go together as steadily—and as readily—as ham and eggs.

Your family will enjoy soup for winter lunches at home or away from home. You can send it along in a lunch box, using one of the wide-mouth vacuum bottles just made for such hot dishes. Soup can be eaten right from the bottle. And it's a complete meal with crackers and cheese, deviled eggs and fruit.

Have fun varying the everyday soup and crackers. Create new combinations with the soups. And work out special cheese spreads to use on the crackers.

Chicken soup Supreme: Combine 1 can each of condensed chicken gumbo and chicken noodle soup; add 1 soup-can water. Heat 3 or 4 servings.

Celery-Style Vegetable soup: Blend together 1 can each of vegetable beef and cream of celery soups; add 1 soup-can water. Heat well. 3 or 4 servings.

Cracker Toppers: Use a variety of crackers (round buttery type, shredded wheat or cheese crackers or rye wafers) with these special cheese mixtures.

1. Cream cheese flavored with horseradish.
2. Cream cheese mixed with bacon.
3. Deviled ham mixed with dill pickle.

STICKY STUFF

To remove chewing gum from washables, chill the with ice, remove as much as possible and then wash in warm or hot water.

they are quick and easy to fix. When unexpected guests drop in—or the gang gathers at your home after the dance, you'll find them dropping back again and again if you can whip up a delicious supper sandwich accompanied by hot coffee or cocoa.

"Be prepared" is a good motto for homemakers as well as Boy Scouts. You will be too, if you keep the makings for supper sandwiches on the kitchen shelf or in the refrigerator. Cans of tuna, deviled ham, shrimp, pickles, plenty of cheese in the refrigerator and some nippy seasonings such as mustard, horseradish, Worcestershire sauce are a good start. Naturally you will want to keep the ingredients for your favorite sandwiches on hand.

Know—how is important too. Here are 2 Sunday supper specials that you, your family and friends will really enjoy.

SAVORY SWISS LOAF
(Serves 4)
1 loaf unsliced bread
1/2 cup butter
1/4 cup finely minced onion
1/4 cup prepared mustard
1 Tbsp. poppy seeds
1/2 pound sliced Swiss cheese

Remove crusts from bread. Make regularly spaced, diagonal cuts about 1 1/2 inches apart, but do not cut completely through loaf. Soften butter, blend in onion, mustard and poppy seeds. Spread all but 2 Tbsp. mixture between cuts. Fill cuts with cheese. Press loaf together. Spread outside and top with remaining butter. Arrange bacon slices on top. Place in greased shallow baking dish. Bake at 350°F. until cheese is melted and loaf is browned, about 15 minutes. Serve at once.

BROILED CRAB SANDWICHES
(Serves 4)
1/2 lb. crab or
1 8 oz. can crabmeat
2 Tbsp. mayonnaise
2 or 3 drops Tabasco sauce
and Worcestershire sauce
Grated cheese
6 slices bread

Mix crabmeat and mayonnaise. Toast bread on one side. Butter untoasted side, spread with crab mixture, sprinkle with Worcestershire and Tabasco sauces. Place under heated oven broiler. When heated through, about 10 to 15 minutes, sprinkle generously with grated cheese and return to oven just long enough for cheese to melt.

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