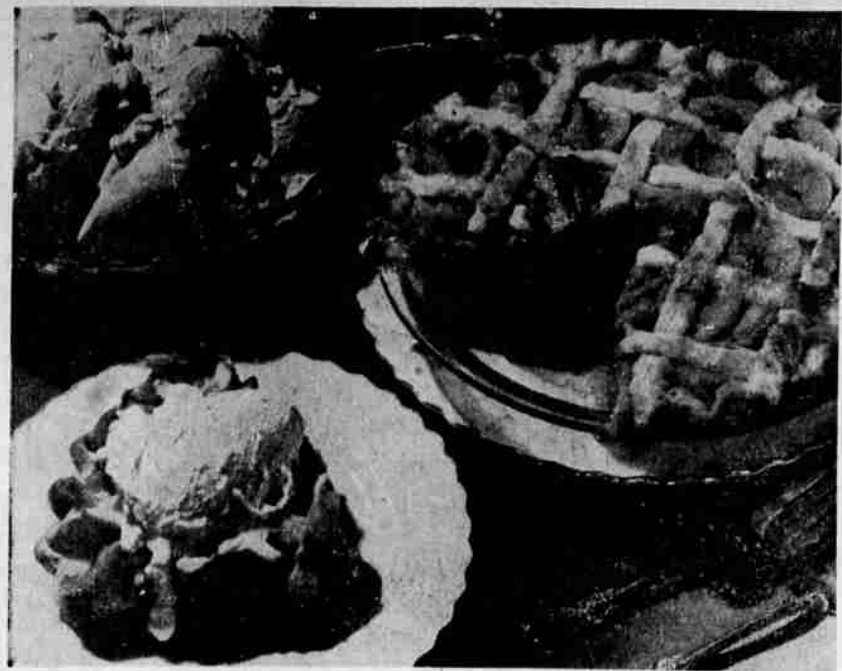




WARM PEACH PIE with ice cream is an unforgettably delightful midsummer dessert. To enjoy fresh fruit pies oftener during their all-too-brief season, make them a new easier way. In advance, during the cooler hours of the day, make up pastry and sugar-tapioca mixes for two, four or more pies. Shortly before mealtime it will take only a few minutes to make a pie as pretty and delicious as the one pictured.

—Photo Courtesy Minute Tapioca

We're Going To Have A Peach of a Season

As peaches become more plentiful in the local markets, it is time to be thinking about them in connection with dinner desserts and evening refreshments.

Fruit pies are as American as baseball and as popular. They are a year 'round favorite, but this dessert rises to new heights of goodness when fresh fruits contribute their sun-ripened flavor.

Here is a fresh fruit pie recipe, primarily for fresh peaches which can be made with a minimum of effort using either peaches, blueberries or plums, combined with a sugar-tapioca mix which can be prepared during the cool hours of the morning.

Make up dry ingredients for two or more pies and place in a canister for later use.

In another canister combine the dry ingredients for two or more fruit pies (sugars and quick-cooking tapioca).

When ready to bake, measure out of the pastry-mix canister about 8 cups; add about 5 tablespoons cold water and in a matter of minutes your pie crusts are ready for the pan.

Combine 4 cups of sliced fresh peaches or blueberries, or 3 cups plums, with 1½ cups of the sugar-tapioca mix. Pour in pie shell, place top crust over and seal, or use lattice on top, and bake as usual.

PIE FILLING MIX (For 2 Pies)

6 tablespoons quick-cooking tapioca
1 cup granulated sugar
1 cup firmly packed brown sugar
½ teaspoon salt
¼ teaspoon cinnamon

Combine all ingredients, mixing well. Place in covered container and store at room temperature.



By BESSY, The Basin Bossy

Good eating is a trademark with many of Klamath's restaurants. And now, with far-sighted wisdom and one eye on the good health of their customers, just an awful lot of them have put milk on their menus, to be included free of charge with complete meals.

That means milk can be ordered just the way people often order other drinks which have been long served in this manner. But milk is really something extra special, where other drinks offer little in nourishment and richness, milk does. Where other drinks offer temporary stimulation, milk offers a pickup which will never let you down.

So visit and eat at Klamath's restaurants. Take it from me, they serve the finest, and the finest of their drinks is good, FRESH, Grade A milk.

This week's dairy dish is creamed Dried Beef in Celery Shells, a dish calculated to draw choice comment and high praise from every member of the family—and even the hubby's boss. Here's the recipe.

You'll need ½ cup of sliced mushrooms, 4 tablespoons of butter, 4 tablespoons of flour, ½ teaspoon of pepper, 2½ cups of milk and one 4-ounce package of dried beef.

If fresh mushrooms are used, sauté in butter over low heat for about five minutes until tender. Add flour and pepper and blend. Gradually add milk, and cook until sauce boils and thickens, stirring constantly. Add dried beef after shredding. If canned mushrooms are used, add them to cream sauce with shredded beef. Heat and serve in celery shells.

We'll talk about the celery-shell pastry next week.

Bessy.

Ever-Popular Peach Desserts

Here are two ideas featuring peaches with chocolate cake—a novel combination in the flavor department. To make both desserts you need only one package of devil's food mix to prepare and bake two rich cake layers. Use one as a luscious Baked Alaska featuring peach ice cream and, if desired, freeze the other until a later date. Or cut it into wedges and make into party fare by topping with a fresh peach sauce. This sauce is whipped up in a jiffy from a vanilla pudding base with diced fresh peaches folded in.

A more glamorous dessert than this Baked Alaska would be difficult to find, yet it is so basically simple to make. Pack a quart of peach ice cream into an 8-inch layer pan and freeze solid. The cake layer, being a larger, 9-inch one, becomes a safety border against melting when the ice cream is turned out atop the cake. Next, a meringue to cover all, then into a hot oven for a few minutes to brown the meringue just slightly. The everlasting magic of ice cream that has "baked" in the oven will intrigue your guests and the flavorful combination will delight them.

BAKED ALASKA

Line an 8-inch round layer pan with waxed paper, allowing paper to extend over pan edges. Press 1 quart peach ice cream into lined pan and freeze until firm.

Beat 4 egg whites until foamy. Add ½ cup sugar gradually, beating until meringue will stand in peaks.

Place one of the cake layers on a baking sheet or bread board covered with heavy paper. Unmold ice cream and place on cake. Spread meringue over cake and ice cream, covering completely. Brown in hot oven (450 degrees) about five minutes. Serve at once. Makes 8 servings.

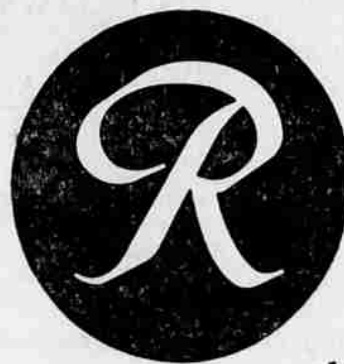
JIFFY PEACH DESSERT

Cut 9-inch layer of cake into wedges and serve with Jiffy Peach Sauce.

To make sauce, pour 1 cup cold light cream, 1 cup cold milk and ¼ teaspoon almond extract into a bowl. Add 1 package vanilla instant pudding. Beat one minute with egg beater. Let stand five minutes. Then stir until creamy and fold in ½ cup sweetened diced peaches. Serve at once.



TWO DESSERTS from one baking is good planning for summer time. With peaches in season, the possibilities are endless. For instance, using one package of devil's food mix, bake in two round layers. Serve one as Baked Alaska with peach ice cream; the other in individual servings topped with a rich peach sauce made with packaged pudding. Photo is courtesy Swans Down Devil's Food Cake Mix and Jell-O Instant Vanilla Pudding.



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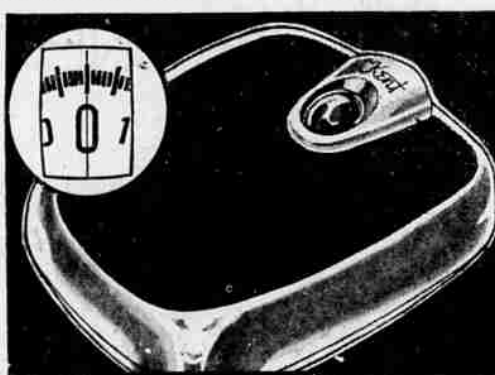
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