

Pillsbury Mills School Bake-Off

For the first time, Pillsbury Mills will expand its Grand National Bake-Off to include home economics students in high schools throughout the country. It was announced today by Paul Gerot, president of Pillsbury Mills.

This school program will be part of the junior division of the tenth Grand National Bake-Off, a regular feature of the contest.

The nation's approximately two million home economics students in high schools will be eligible to participate in the School Bake-Off, which has been planned specifically to meet current teaching practice in, and philosophy of, the home economics curriculum.

The School Bake-Off is designed to stimulate a deeper interest in, and concern for, the creative aspects of food preparation; to develop the student's sense of personal achievement; and to provide the student an opportunity to participate in a family-school experience.

Participating students will receive guidance from their home economics teachers, but will develop and prepare recipes at home with the cooperation of their parents.

Entries will be judged on a classroom basis, and the winners in each class will compete in a School Bake-Off.

School winners will then compete by districts and finally on a regional basis.

At Pillsbury's invitation, leaders in the field of education and home economics have agreed to serve on an official advisory council which will direct and plan the school program. Members of this council are:

Olga Brucher, director of home economics, University of Rhode Island and president-elect, American Home Economics Association; Wynne Cunningham, home economics department, San Rafael High School; Dorothy Lawson, New York State chief, Bureau of Home Economics and vice president for home economics, American Vocational Association; Irene E. McDermott, director home economics education, Pittsburgh public schools and vice president, American Home Economics Association; Dr. Paul Misner, superintendent Glencoe Schools and immediate past president, American Association School Administrators; Sister Mary Pierre, chairman home economics department, Mundelein College and first president Catholic Home Economics Association; Florence M. Reiff, chairman homemaking education, Wilmington Public Schools and president, Department of Home Economics, National Education Association.

LUNCH BEVERAGE

To add a difference to an oft-repeated lunch menu, heat canned condensed beef broth, diluted with an equal amount of water, for a beverage to sip along with the meal. The broth contains energy-building proteins and is tasty and revivifying.



PIE for fall may well be Cranberry Apple Crisscross Pie, thickened to perfection with quick-cooking tapioca. Colorful and flavorful, this pie has style-a-plenty for any occasion. The photo and recipe are courtesy of Minute Tapioca.

Feathered Hats

The difference between a sleek feathered hat and one that looks like a bird, ruffled up by a cat, is in the brushing.

So says Max Factor, observing the number of feathered and furred hats on women's heads this fall.

His suggestion for the better grooming of this wildlife is to use a brush on it, just as you would on your hair. For fragile feathers, use a brush with soft bristles, like a baby's powder brush, a stouter brush for fur. But even shaggy fur, once it's removed from the

animal, is apt to yield to the tugging of a brush, so, warns Factor, go easy when you curry.

HOLIDAY FEATURE

A new flashbulb package features cutout figures for holiday decorations or place settings. The bulb forms the head for paper soldiers, clowns and bears.

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MEMBERS and GUESTS

CRANBERRY APPLE PIE DELIGHTS FALL APPETITES

Once more, the "short-day" season is with us. And, regrets over summer's end now give way to

SHOP EARLY

Perishable vegetables are at their best in the market in the early hours. If you wait until the latter part of the day to shop, the choicest vegetables have been picked over.

FROSTING

If your boiled frosting begins to harden before you've frosted the entire cake, beat in a tiny bit of hot water.

the compensations offered by cooler weather . . . not the least of which is the fact that during sharp fall days, appetites come alive!

The crisp air also inspires the housewife to make greater efforts in the kitchen. And, since delicious pie baking can be comfortably carried out, a Cranberry Apple Crisscross Pie is sure to evoke enthusiasm . . . especially when success is assured by thickening it with quick-cooking tapioca.

CRANBERRY APPLE CRISSCROSS PIE

2 tablespoons quick - cooking

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Large can. Made with fresh ocean fish, nature's best food for cats.



tapioca
2-3 cup sugar
1/4 teaspoon salt
2 cups (16-ounce can) whole cranberry sauce
2 1/2 cups diced peeled fresh apples
Pastry for two-crust 9-inch pie
1 tablespoon butter

Combine quick-cooking tapioca, sugar, salt, cranberry sauce, and apples. Roll half the pastry 1/4 inch thick. Line a 9-inch pie pan and trim pastry at edge of rim. Roll

remaining pastry 1/4 inch thick and cut into 1/2-inch strips. Fill pie shell with fruit mixture. Dot with butter. Adjust pastry strips in lattice across top of pie. Press ends to edge of bottom crust. Flute edge. Bake in hot oven (425 degrees) 45 minutes, or until syrup boils with heavy bubbles that do not burst.

YOU SHOULD KNOW THIS ABOUT BAKING

It's the BALANCE of ingredients in baking powder that governs its leavening action. Only when these are scientifically balanced can you be sure of uniform action in the mixing bowl plus that final, balanced rise to light and fluffy texture in the oven.



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