

## MAKE A CHERRY PIE THE QUICK METHOD



**OPEN FACE** or two-crust, cherry pie is a traditional February dessert. Note the plump, sparkling appearance of Lucky Leaf Instant Cherry Pie Filling — so pretty when decorated with whipped cream in window effect or lattice top with strips of golden pie crust made with Pillsbury's new Golden Pie Crust Mix.

Two favorite products are joining forces this month to suggest easier and quicker ways of making traditional cherry desserts.

For the easiest, prettiest cherry pie you ever made, use Pillsbury's new Golden Pie Crust Mix and Lucky Leaf Instant Cherry Pie Filling which is ready to pour from the can into the pie shell.

You can make Golden Pie Crust from either the package mix or the pie crust sticks, both by Pillsbury. It is a complete mix. It has been formulated by the "chill blending" of flour and shortening at low temperatures—a technique almost impossible to duplicate in the home kitchen. Water is all you add to produce a perfect crust every time. The 10-ounce package will make two nine-inch pie crusts. Be sure to bake the full 8 to 10 minutes.

The mix does not have to be kept under refrigeration so it is easy to keep a "spare" on the shelf at all times.

Lucky Leaf Instant Cherry Pie Filling comes in a one pound six ounce size can which makes one pie. Just spoon from the can into the pie shell, cover with the top crust, brush lightly with milk or cream and bake in a 425 degree oven for 30 minutes or until lightly browned.

If you have an already baked Golden Pie Crust on hand, you

can make a cherry pie in two minutes. Just spoon the filling into the baked shell, cover with whipped cream, chill and serve.

Lucky Leaf comes in your favorite fruit and berry pie fillings. It is a perfect filling for tarts, pies and many other desserts.

**PARFAIT PIES**

Easy-to-make parfait pies were discovered by Ann Pillsbury several years ago. They combine ice cream and gelatin, plus fruit or flavoring and dozens of combinations are possible. All of them start with a baked pie shell and for a crust that you'll really be proud of, try the new Golden Pie Crust Mix. It's practically foolproof and makes a rich, flaky crust that is a beautiful golden brown.

**CHOCOLATE MALT PARFAIT PIE**

1/2 pkg. Pillsbury Golden Pie Crust Mix  
1 envelope (1 tablespoon) unflavored gelatin  
1 cup cold water  
1 cup boiling water  
1/4 cup chocolate malted milk powder

Prepare one 8 or 9-inch pie shell as directed on Golden Mix package. Bake and cool.

Soften gelatin in cold water. In mixing bowl combine boiling water and softened gelatin. Add malted milk powder and stir until dissolved. Cut ice cream into pieces; add to hot mixture, stirring until melted.

Chill, stirring occasionally, until thickened but not set, 25 to 35 minutes. Spoon into cooled baked pie shell. Chill until firm, 30 to 60 minutes.

**COFFEE PARFAIT PIE**

1/2 pkg. Pillsbury Golden Pie Crust Mix  
1 envelope (1 tablespoon) unflavored gelatin  
2 tablespoons cold water  
1 cup boiling water  
2 to 3 teaspoons instant coffee (depending on desired strength)  
1 pint vanilla ice cream

Prepare one 8 or 9-inch pie shell as directed on Golden Mix package. Bake and cool.

Soften gelatin in cold water. In mixing bowl combine boiling water, instant coffee and softened gelatin; stir until dissolved. Cut

ice cream into pieces; add to hot mixture, stirring until melted.

Chill, stirring occasionally, until thickened but not set, 25 to 35 minutes. Spoon into cooled baked pie shell. Chill until firm, 30 to 60 minutes.

**APPLESAUCE PARFAIT PIE**

1/2 pkg. Pillsbury Golden Pie Crust Mix  
1 envelope (1 tablespoon) unflavored gelatin  
2 tablespoons cold water  
1 pint vanilla ice cream  
1/2 cup sweetened applesauce  
1 teaspoon lemon juice  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg

Prepare one 8 or 9-inch pie shell as directed on Golden Mix package. Bake and cool.

Soften gelatin in water. In mixing bowl combine apple

**POTATO FACTS**

Ruth Gustavson, new director of home economics with the Klamath County Agent's office, has this to say for our Klamath potatoes: "Here's a calorie comparison that may surprise you. A medium-sized potato—boiled, pressure-cooked, or baked—provides only about 100 calories, approximately the same as a large apple or orange, or half of a large grapefruit, according to the U.S. Department of Agriculture. It's the added fat or gravy that can greatly increase the calories in the potatoes served. Of course, fried potatoes may be two to four times as high in calories as the same weight of boiled, baked or pressure-cooked potatoes.

"It's worth remembering, too, that potatoes offer more than calories. In fact, potatoes give a high return in food value for the money spent on them. One medium-sized potato can furnish as much as one-fifth of the vitamin C recommended for the daily diet, and worthwhile amounts of two important B-vitamins — thiamine and niacin. That medium-sized potato also offers worthwhile amounts of minerals — iron, phosphorus and potassium.

"Of all the vegetables our food markets offer, the potato has long been and still is the most popular. Consumption of fresh potatoes in households averages about 5 to 6 potatoes per person per week, according to the latest USDA survey."

**ORANGE COOKIES**

Mix together (with your hands) 3 1/2 cups of H-O Oats, 1/4 cup sugar, 1 1/4 cubes of butter, 2 tablespoons orange juice and the grated rind of a small orange. Make marble-size balls and flatten with a fork, dipping the fork into water each time you use it so it won't stick to the cookies. They can be baked on an ungreased cookie sheet. Bake at 350 for 15 minutes or until a golden brown.

**"the making of a"**

**"Kitchen Queen"**  
by Kevin V. Brown

Linda Yungling, winner of Family Weekly's national recipe contest for teen-agers, is just 15, but she's a veteran of five years in the kitchen.

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Herald and News

## Pineapple-Rhubarb Make Fine Cobbler

Crisp, rosy-red rhubarb is one of the first of the spring delicacies to put in its appearance and it's one of the best. Introduce it with a flourish in this Pineapple-Rhubarb Cobbler.

The fruit mixture, sweetened with brown sugar and faintly flavored with nutmeg, goes into a casserole, then little scone swirls are arranged on top.

Leftovers may be put back into the oven for a few minutes just before serving again.

**PINEAPPLE-RHUBARB COBBLER**

3 tablespoons of butter or margarine  
3 tablespoons enriched flour  
1/2 cup brown sugar  
1/4 teaspoon nutmeg  
Dash of salt  
1 cup water  
1 1/2 cups of pineapple chunks  
1 1/2 cups of rhubarb, cut in one-inch lengths

Melt butter or margarine in saucepan, stir in flour, sugar, nutmeg and salt. Add water and cook until thickened, stirring constantly. Add pineapple and rhubarb. Remove from heat. Pour into ungreased, 2-quart casserole. Top with Scone Swirls.

**SCONE SWIRLS**

Make a soft, rich biscuit dough (or use scone mix). Turn out on lightly floured board or pastry cloth and knead gently for 30 seconds. Roll out into long, narrow strip 5 x 12-inches and 1/2-inch

thick. Cut into 6 equal strips of dough about 3/4-inches wide. Coil loosely, leaving about a two-inch end. Arrange on top of pineapple-rhubarb mixture, with ends meeting in center.

Bake in moderately hot oven (400 degrees) for 35 minutes. Serve warm with cream. (Serves 6.)



**SANTIAM BLUE LAKE**



**STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS**

# Herald and News

## upstairs and downstairs In Milady's Kitchen

By Florence Jenkins, Editor



C. B. McLIN, right, principal at Pelican School, received the most votes in the students' contest for the most popular teacher in the Klamath school system held during Apple for the Teacher promotion at Piggly Wiggly Store in Klamath Falls. Warren Mason, left, Piggly Wiggly manager, and Glenn Mudder are shown presenting McLIN with his box of Snoboy Apples. Voting by school students was unexpectedly heavy, the store reported, and practically every teacher in the system received votes in the popularity contest.

## CHERRY COBBLER

Make a cherry cobbler with cake mix.

Here's how to do it with Pillsbury's new one-step method using Pillsbury's Golden Yellow Cake Mix:

Blend 1 package Pillsbury Golden Yellow Cake Mix with one-half cup milk until smooth. (You will note that the recipe on the back of the package for making cake

calls for 1-1 1/2 cups of milk).

Pour one can of Lucky Leaf Instant Cherry Pie Filling into a 9-inch square or round baking pan. Drop 9 rounded tablespoons of the cake mixture onto the cherries. Bake at 425 degrees for 25 to 30 minutes until deep golden brown. Serve warm with plain or whipped cream.

To the remaining batter, add 1 beaten egg and make cupcakes,

baking in muffin tins for 15 or 20 minutes at 375 degrees. It will make six to eight cupcakes. Serve warm with butter or serve cold.

There's nothing finer!

**FAMILY COOKIES**

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**CHERRY PIE** for Washington's Birthday — or anytime — is easy and delicious with these two products. At the top is Pillsbury's new Golden Pie Crust Mix. The 10-ounce package is ample for two nine-inch pie crusts which are golden, all the way from package to crust. Simply add water and form the crusts, then open the can of Lucky Leaf Instant Cherry Pie Filling, spoon into the pie shell and you've got it made.

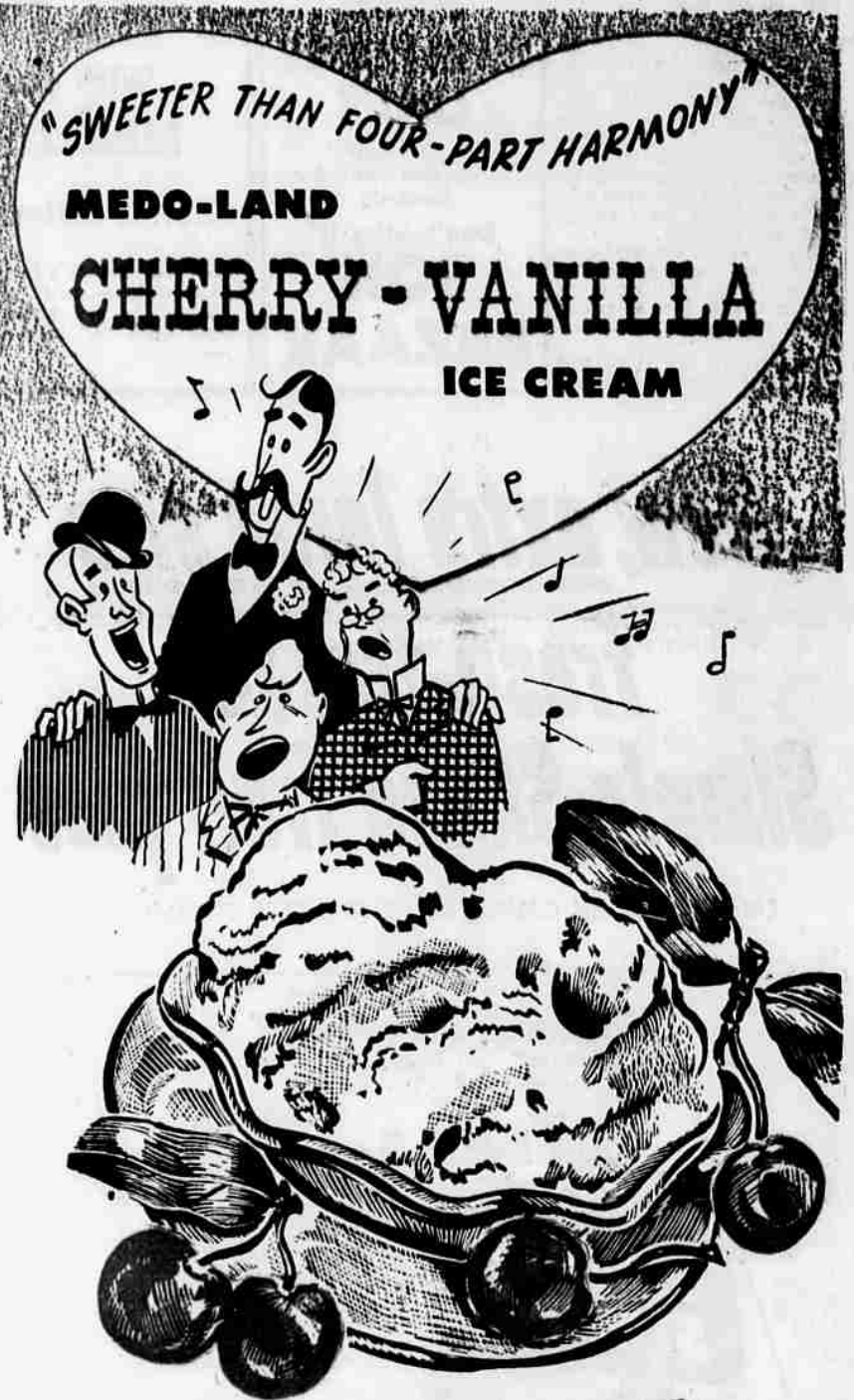


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