



AS NEAR AS YOUR SHELF — Canned pears can be used in so many ways in the menu that a supply should always be on hand. In Pearadise Eggnog Pie they offer a new idea in dessert.

Pearadise Eggnog Pie Good Any Time

The holidays are past and most households have a bit of eggnog "mixins" left over from festivities and delicious canned pears are available any time.

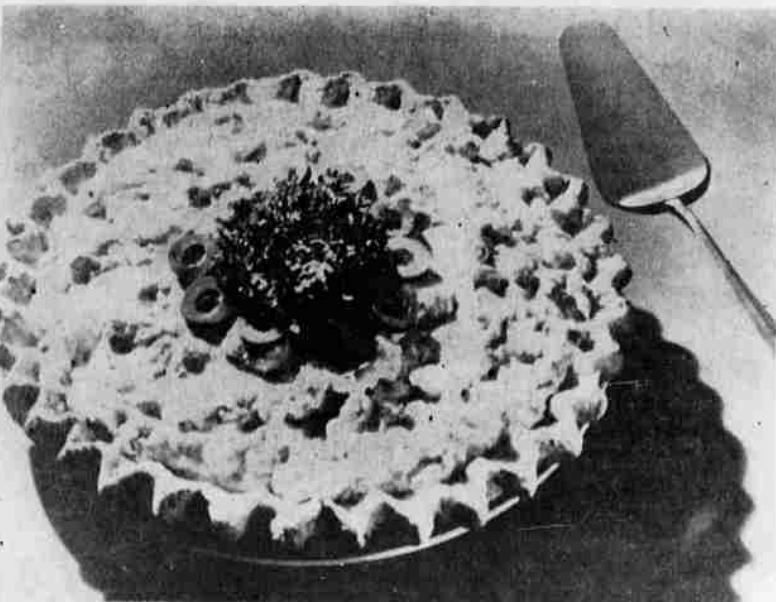
Here is a brand new idea for a dual-role pie. It offers a way to show off your favorite eggnog concoction and stars the always refreshing canned pears as a treat. Your choice of crusts—graham, cookie, or regular baked pie shell—it is as easy as you make it. Commercial eggnog will serve but your own homemade brand is better. It forms the base of the filling with canned pear slices to highlight it; additional canned pear slices are dipped in nutmeg to spark the top.

Canned pears are a blessing at any time of year. Use them in salads, dessert, hot or chilled, with sauces or plain.

PEARADISE EGGNOG PIE

- 1 can (1 lb.) canned pear halves
- 1 envelope unflavored gelatin
- 1 1/2 cups eggnog
- 1-2 cup whipped cream
- 3 tablespoons brandy
- 8-inch pie shell
- Nutmeg

Drain pear halves, reserving syrup. Soften gelatin in 1-2 cup pear syrup. Heat over hot water until dissolved. Stir in eggnog and chill until syrupy. Whip cream; with same beater, whip eggnog-gelatin mixture. Fold whipped cream and brandy into gelatin mixture. Slice pears (3), line bottom of pie shell with pear slices. Pour eggnog mixture into pie shell. Chill until firm. Slice remaining pears, dip edge in nutmeg, garnish top of pie with pear slices. Makes 6 servings.



POTATO CHIPS GO "SNOOTY" — Few cooks use potato chips except for picnics or snacks. Here is an idea in Tangy Ham Pie that gives dash to the recipe.

Vinegar Gives Flavor To Ham

A tempting dish for family meal time is this Ham Pie Supreme. Here is the recipe:

- TANGY HAM PIE**
- 1 cup sifted flour
 - 1/2 teaspoon salt
 - 1-3 cup shortening
 - 1-3 cup finely crushed potato chips
 - 2 1/2-3 tablespoons cold water
 - 1 envelope unflavored gelatin
 - 1/4 cup cold chicken broth
 - 1/4 cup hot chicken broth
 - 2 tablespoons vinegar
 - 2 teaspoons grated onion
 - dash of pepper
 - 1 1/2 cup ground cooked ham
 - 1/4 cup finely chopped celery
 - 2 tablespoons chopped green pepper

- 2 chopped hard-cooked eggs
 - 1 tsp. dry mustard
 - 1/2 cup heavy cream
- Sift flour, salt in bowl; cut in shortening to pea size. Stir in potato chips lightly. Add water slowly, stirring with fork until dough forms a ball. Roll out 1/8 inch thick; fit into 9 inch pie pan; flute edge; prick well. Bake at 425 degrees 10-12 minutes until golden. Cool. Soak gelatin in cold broth; dissolve in hot broth; add vinegar, onion and pepper; mix well. Stir in ham, celery, green pepper and eggs; chill until it begins to set. Combine mustard and cream; beat stiff; fold into ham mixture; put in cooled pie shell. Chill two hours. Garnish if desired. Serves 6.

Dishwasher Shopping Hints

By FRANCES C. HALL
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Home Economics

Shopping for a dishwasher? More cycles for specific jobs, greater capacity, improved water action and more variety in sizes and finishes are noted in new models.

Dishwashers will hold more dishes than ever before. Most hold 12 place settings plus silver; some hold up to 17 place settings. Dishwashers are designed so that by the turn of the dial gentle water action is available for delicate glassware and fine china or a powerful surge for pots and pans. A third cycle provides moderate water action for the usual run of dishes.

Pre-rinsing dishes is not necessary before dishes go into the dishwasher. Some models have

pre-rinse cycles for use when only a few dishes are in the washer and are to wait until a full load has been accumulated.

If supply of hot water is limited, families can still enjoy a dishwasher. Some models have booster heaters to bring the temperature to 140 degrees or higher. Hot water is a must for good dishwashing and it speeds up drying.

Loading a dishwasher after a big dinner will demonstrate the roominess of most models. Long stem goblets, large platters and odd shaped serving dishes fit into most because of flexible rack arrangements.

What if water is hard? Before new detergents and rinsing agents, spotted glasses were a problem. Now many dishwashers automatically eject wetting agents into the last rinse for spotless drying.

Portable dishwashers provide capacity and performance comparable to built-in models. If you plan to remodel or move, some of these may be built in later. Portables may be top opening or have a deep drawer which pulls out to load the dishes. Some also have drop doors in the front.

Dishwashers can be used with septic tanks if they conform to local health department requirements. Dishwashers are available in a variety of colors to match or harmonize with kitchen decor. They come in stainless steel, copper and wood tones. One model can be installed at counter height.

Quick Snack

Biscuit mix eases the preparation of "Date-Cheese Buns"—excellent snacks for the entire family. Grated Cheddar cheese provides sharp flavor in these eat-out-of-hand treats which are further enhanced by chopped fresh California dates and honey. To chop fresh dates, simply snip the fruit with kitchen scissors into the size of pieces desired.

- DATE-CHEESE BUNS**
- 1 cup fresh California dates
 - 2 tablespoons honey
 - 2 tablespoons melted butter
 - 2 cups biscuit mix
 - 1 cup grated Cheddar cheese
 - 1 egg
 - Milk

Confectioners' icing

Chop dates. Mix with honey and butter. Combine biscuit mix with cheese. Break egg into measuring cup and fill to 2-3rds full with milk. Stir into date-cheese mixture. On a lightly floured board, roll dough into rectangle about 16 x 8 inches. Spread date mixture on dough; roll up jelly-roll fashion. Cut into 12 rounds. Place in well-greased baking pan. Bake in 375-degree moderately hot oven 20 minutes. Frost with confectioners' icing while still warm. Serve warm or cold.

Makes 12 buns.

more meat

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