



PINEAPPLE PIE — UPSIDE DOWN STYLE

Celebrate With Pineapple

The fame of upside down desserts has spread and now it's upside down pie! This topsy-turvy pie has just about the best ever enjoyed. It's made with a can of pineapple tidbits—sweetened and thickened—with just a hint of lemon juice to accent its refreshing flavor.

Actually this pie is easier to make than it appears in the glamorous photograph. A traditional butter, brown sugar and nut combination goes in the bottom of the pie pan first. Next the bottom layer of pastry, then the scrumptious canned pineapple filling and finally a pastry top. Bake in a hot oven until richly browned. The minute it comes from the oven, turn out upside down.

This fabulous dessert was designed to celebrate the 60th anniversary of the canned pineapple industry's first commercial pack.

PINEAPPLE

UPSIDE DOWN PIE

1 (1-pound 4 1/2-ounce) can pineapple tidbits
Water

SMALL APPLIANCE REPAIRS

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162 E. Main TU 4-3353

3 tablespoons cornstarch
2 tablespoons lemon juice
1/4 cup brown sugar (packed)
6 tablespoons butter
1/2 cup pecan halves
Pastry for nine-inch double crust pie

To syrup drained from pineapple add enough water to measure 1/4 cups. Combine with cornstarch, lemon juice and 1/4 cup brown sugar. Cook, stirring, until clear and thickened. Blend in pineapple and two tablespoons butter. Cool slightly. Melt remaining four tablespoons butter in nine-inch pie pan. Sprinkle with remaining 1/2 cup brown sugar and one tablespoon water.

Specialties in Gourmet

By RUTH KING

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Arrange pecan halves, rounded and flute edges. Prick top. Place out, upside down, on serving plate immediately. Cut when cool. Serve with whipped or ice cream, if desired. Makes one (nine-inch) pie.

Cookies And Milk Always Welcome

After school treats are always in big demand by the school set. And what tastes better after a hard day of learning and playing than a handful of freshly-baked cookies and tall glasses of cold milk?

Here are two new delightful cookie recipes. Lemon Pecan cookies are crisp and crunchy with a special lemon flavor. Fruited Cookies are bright and nourishing with cherries and pineapple as their flavor treats.

Your family will love these cookies as TV and bedtime snacks, and you'll want to keep an extra supply in the freezer for morning "coffee breaks."

FRUITED COOKIES

(4 dozen)
3/4 cup butter
1/2 cup granulated sugar
1/2 cup light brown sugar, firmly packed
1 egg
1-3 cup chopped red maraschino cherries
1-3 cup chopped green maraschino cherries
1-3 cup drained crushed pineapple
1/2 teaspoon rum flavoring
2 cups sifted flour
1/2 teaspoon baking powder
1 teaspoon salt
Granulated sugar
Milk

Cream butter with the sugars. Beat in egg. Stir in fruits and flavoring. Add sifted dry ingredients. Chill for several hours. Roll dough into 1-inch balls. Dip top of each into sugar, then milk, then again sugar. Place sugared side up on greased cookie sheet. Bake at 375 degrees for about 15 minutes, or until lightly

LEMON PECAN COOKIES

(6 dozen)
1 cup butter
1/2 cup granulated sugar
1/2 cup light brown sugar, firmly packed
1 egg
2 teaspoons finely grated lemon rind
2 tablespoons lemon juice
2 1-3 cups sifted flour
1/2 teaspoon salt

1/4 teaspoon soda
1/4 cup finely chopped pecans

Cream together butter and sugars until light and fluffy. Stir in pecans. Chill for 2 hours. Divide dough into three parts and shape into rolls, about 1 1/2 inches in diameter. Wrap each roll in waxed paper. Chill overnight.

Cut into 1/4-inch slices. Bake on a lightly greased cookie sheet at 375 degrees for 10 to 12 minutes, or until lightly browned.

Cook Eggs Slowly

Don't hard-boil eggs! Eggs should be cooked slowly, according to Meadow Gold test kitchens. High, rapid heat applied to eggs toughens the protein and is the cause of the greenish ring on the outside of the yolk. For hard-cooked eggs, just lengthen cooking time, then cool quickly.

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Tokay Tapioca

1 1/2 cups Tokay grapes
1 egg
1/4 cup tapioca
1-3 cup sugar
1/4 teaspoon salt
2 1/2 cups milk
1 teaspoon grated lemon rind
1 tablespoon lemon juice
1 teaspoon vanilla
Halve and seed Tokays. Beat egg slightly. Add tapioca, sugar, salt and milk. Bring to a boil, stirring constantly. Remove from heat. Stir in lemon rind and juice and vanilla. Cool for 20 minutes; fold in grapes. Chill thoroughly. Makes 8 servings.

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