

Dorothy Dean

Homemakers Service

February Parties

"February Dessert Party"

Cherry Cinnamon Torte*
Salted Nuts Valentine Candies
Coffee

"Valentine Party Luncheon"

Sweetheart Punch*
Chicken-Artichoke Casserole*
Blushing Pear (tint with food color)
and Cottage Cheese Salad
Heart-Shaped Biscuits
Cupid's Raspberry Meringue*
or
Raspberry Meringue Kisses*
and Ice Cream

"St. Valentine's Day School-Room Party"

Pink Party Punch*
Valentine
Heart Cake* or Angel Cupcakes*
Ice Cream Cups or Bars
Assorted Valentine Candies

"Washington's Birthday Dinner*"

Roast Pork With Cinnamon Apple Rings
Mashed Potatoes Hot Gravy
Buttered Corn and Green Beans
Butterflake Rolls
Cherry Pie* or Cherry Crumble*

"Lincoln's Day Card Party"

Date-Nut Log*
or
Frozen Ice Cream Cake Log*
Coffee Tea

SWEETHEART PUNCH

1 pint cranberry juice 1 tall bottle lemon-lime
2 cups apple juice carbonated beverage

Chill ingredients. At serving time, pour cranberry juice and apple juice over ice in punch bowl. Slowly add chilled lemon-lime soda. YIELD: 15 (4-ounce) punch cup servings.

CHICKEN-ARTICHOKE CASSEROLE

1 9-ounce package frozen artichoke hearts	1 1/2 cups diced cooked chicken
Salt, pepper and Ac'cent	1 4-ounce can sliced mushrooms, drained
1/4 cup butter	3 tablespoons sherry
1/4 cup flour	2 teaspoons Worcestershire
1 1/2 cups milk	1/2 cup buttered crumbs

Cook artichoke hearts as directed on package; drain well. Arrange in flat baking dish. Season with salt, pepper and Ac'cent. Melt butter in saucepan; stir in flour. Gradually add milk; cook, stirring until smooth and thickened. Remove from heat; stir in chicken, mushrooms, sherry, Worcestershire and salt, pepper, Ac'cent to taste. Spoon over artichokes. Top with buttered crumbs. Bake at 375 degrees for about 30 minutes. YIELD: 6 servings.

PINK PARTY PUNCH

2 packages raspberry or strawberry soft drink powder	6 cups cold water
2 cups sugar	2 tall bottles lemon-lime carbonated beverage or ginger ale

Dissolve soft drink powder and sugar in water; chill. At serving time pour over ice. Slowly add chilled lemon-lime soda. YIELD: 30 (4-ounce) punch cup servings.

CLASSIC CHERRY PIE

Pastry for 9-inch double crust pie	2 1-pound cans red sour pitted pie cherries
1 cup sugar	1/4 teaspoon red food coloring
3 tablespoons cornstarch or tapioca	2 tablespoons butter
1/4 teaspoon salt	

Mix sugar, cornstarch and salt in saucepan. Drain cherries; measure 1 cup juice. Add, with food coloring, to sugar mixture; stir to blend. Cook, stirring until thickened and clear. Remove from heat; add drained cherries and butter. Pour into unbaked pastry-lined pan. Cover with strips of pastry in lattice design. Bake at 425 degrees for about 40 minutes.

NOTE: If desired you may substitute 4 cups thawed frozen sugared pie cherries for canned cherries. Reduce to 1/3 to 1/2 cup sugar; add lemon juice to taste if needed.

CHERRY CINNAMON TORTE

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| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ teaspoon almond extract |
| $1\frac{1}{4}$ cups sifted flour | 1 1-pound can red sour pitted cherries |
| 2 tablespoons sugar | $1\frac{1}{2}$ tablespoons cornstarch |
| 1 package vanilla pudding and pie filling mix | $\frac{1}{4}$ cup sugar |
| $1\frac{2}{3}$ cups (tall can) evaporated milk | 1 teaspoon cinnamon |
| $\frac{1}{3}$ cup water | $\frac{1}{4}$ teaspoon red food coloring |

With pastry blender, cut butter into flour and 2 tablespoons sugar until mixture resembles coarse meal. Pat mixture evenly into bottom of 8-inch square pan. Bake at 400 degrees for 15 minutes. Cool. Meanwhile prepare filling. In saucepan, stir together pudding mix, evaporated milk, water. Cook over medium heat stirring until clear and thickened. Add almond extract. Cover with waxed paper; cool to room temperature. Drain cherries; measure juice. Add water to make 1 cup. Mix $\frac{1}{4}$ cup sugar with cornstarch and cinnamon in saucepan. Add cherry liquid; cook, stirring constantly until thick and clear. Stir in cherries and red food coloring. Cool then spread over pudding in pan. Cover; refrigerate until serving time. YIELD: 8 or 9 servings.

NOTE: If desired, substitute 1 can cherry pie filling plus cinnamon to taste for cooked cherry topping.



CUPID'S RASPBERRY MERINGUES

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| 3 egg whites | 1 teaspoon vinegar |
| $3\frac{1}{2}$ tablespoons ($\frac{1}{2}$ pkg.) raspberry gelatin | Dash of salt |
| $\frac{3}{4}$ cup sugar | Chocolate Filling |

Place egg whites in large mixer bowl; beat until foamy. Add gelatin gradually, beating until blended. Then add sugar, 2 tablespoons at a time, beating after each addition until well blended. Continue beating until mixture stands in stiff peaks. Add vinegar and salt; beat well. Using spoon or pastry tube, shape meringue mixture into 6 rounds or hearts on cookie sheet covered with brown paper. Make each about 3 to 4 inches in diameter and about $1\frac{1}{2}$ inches high. With a spoon, make a depression in the center of each. Bake at 250 degrees for 40 to 45 minutes. Cool. Spoon about $\frac{1}{3}$ cup of Chocolate Filling in each meringue shell. Chill. YIELD: 6 servings. **Chocolate Filling:** Place 1 package ($\frac{1}{4}$ pound) sweet cooking chocolate and 3 tablespoons water in saucepan. Cook over low heat, stirring until chocolate is melted. Remove from heat; cool until thickened. Meanwhile combine $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon vanilla and 1 envelope dessert topping mix in small bowl with narrow bottom. Blend then beat vigorously until topping forms soft peaks. Add 1 teaspoon vanilla to cooled chocolate then fold into dessert topping mix.

RASPBERRY MERINGUE KISSES: Prepare raspberry meringue mixture as directed. Drop about half the batter by teaspoons on two cookie sheets covered with brown paper. Bake at 250 degrees for 20 minutes. Turn off heat and leave in oven until it is cold. Meanwhile, cover remaining meringue mixture; refrigerate. As soon as oven is cold, reheat and bake remaining cookies. YIELD: About 4 dozen.

DATE MARSHMALLOW LOG

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| 1 cup cut-up dates | $\frac{1}{2}$ cup light cream |
| 2 cups cut-up marshmallows | $1\frac{1}{3}$ cups graham cracker crumbs |
| $\frac{1}{2}$ cup chopped walnuts | |

Combine dates, marshmallows, nuts, cream; mix well. Add 1 cup crumbs; mix well then work in rest of crumbs. Form into roll, 2 or 3 inches in diameter; wrap carefully. Refrigerate 24 hours. To serve, cut in slices and garnish with whipped cream, cherries and chopped nuts. YIELD: 6 to 8 servings.

FROZEN ICE CREAM CAKE LOG

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| 4 eggs | 1 quart caramel nut ice cream (or other flavor) |
| $\frac{1}{2}$ teaspoon salt | Cocoa Frosting |
| $\frac{3}{4}$ cup sugar | |
| $\frac{3}{4}$ cup pancake mix | |
| 1 teaspoon vanilla | |

Beat eggs with salt until eggs are well blended. Gradually beat in sugar until mixture is thick and lemon colored. Beat in pancake mix and vanilla. Grease 10x15-inch jelly roll pan; line with waxed paper. Pour in batter. Bake at 400 degrees for 10 to 12 minutes. Immediately turn cake onto towel sprinkled with powdered sugar. Peel off waxed paper. Roll cake in towel; let stand 20 minutes. Unroll; spread with softened ice cream. Re-roll; wrap in foil; freeze. When firm, top with COCOA FROSTING: Cream $\frac{1}{4}$ cup butter, 2 tablespoons cocoa and part of $1\frac{1}{4}$ cups powdered sugar. Stir in 1 tablespoon boiling water and $\frac{1}{2}$ teaspoon vanilla. Add enough remaining sugar to give good spreading consistency. Return roll to freezer until serving time. YIELD: 10 to 12 servings.

VALENTINE ANGEL CUPCAKES

Choose any favorite flavor of packaged angel food cake mix. Prepare as directed on box. Spoon into pastel cupcake paper-lined muffin pans, filling nearly full. Bake at 375 degrees for 12 to 15 minutes. Remove from pans; cool on cake racks. Prepare a package of fluffy frosting mix, as directed, choosing any complementary flavor. Frost tops of cupcakes; decorate with candy hearts. YIELD: $3\frac{1}{2}$ to 4 dozen.

VALENTINE HEART CAKE

Choose any favorite flavor of packaged cake mix. Make as directed. Pour half the batter into prepared 8-inch round cake pan, the other half into prepared 8-inch square pan. Bake and cool as usual. Place square cake in center of large serving platter to form a diamond. Cut round cake in half to make two half-circles. Arrange on opposite sides of diamond to form heart. Frost and decorate as desired.

CHERRY CRUMBLE

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| 1 can cherry pie filling | $\frac{1}{3}$ cup butter |
| 1 small box white cake mix, 2 cups | $\frac{1}{3}$ cup sliced almonds |

Turn cherry pie filling into 9-inch square pan. Cut butter into dry cake mix until mixture is crumbly. Sprinkle over cherries. Top with almonds. Bake at 350 degrees for 35 to 40 minutes. Serve warm with whipped cream or ice cream, if desired. YIELD: 6 to 8 servings.

Old-Fashioned Pies

CLASSIC VANILLA CREAM PIE

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| 2 cups milk | 3 tablespoons cornstarch | $\frac{1}{4}$ teaspoon cream of tartar |
| $\frac{1}{2}$ cup sugar | 3 eggs, separated | 6 tablespoons sugar |
| $\frac{1}{4}$ teaspoon salt | 2 tablespoons butter | 1 baked 8- or 9-inch pie shell |
| | 1 teaspoon vanilla | |

Scald milk in top of double boiler over direct heat. Blend $\frac{1}{2}$ cup sugar, salt and cornstarch; stir into milk. Cook over hot water until thick, about 15 minutes; stir frequently. Cover and continue cooking 10 minutes, to eliminate "starchy" taste. Beat egg yolks slightly; add part of hot mixture, blending quickly. Gradually return to mixture in double boiler. Continue cooking 5 minutes, stirring constantly. Remove from heat; add butter and vanilla. Cover filling with waxed paper; let cool slightly.

Beat egg whites with cream of tartar until whites stand in soft peaks. Add 6 tablespoons sugar gradually, beating until stiff. Spoon filling into pie shell. Pile meringue on filling; seal to crust. Bake at 400 degrees for about 7 minutes until delicately browned. Cool pie; refrigerate until serving time.

BANANA CREAM PIE: Slice 1 or 2 bananas into baked pie shell; add filling. Proceed as above.

PINEAPPLE CREAM PIE: Fold $\frac{1}{2}$ cup well-drained crushed pineapple into filling.

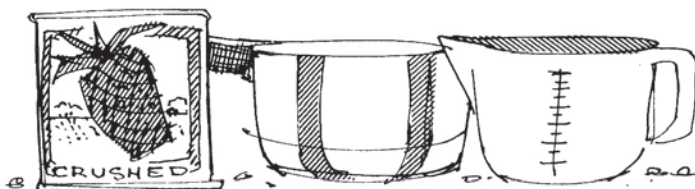
BUTTERSCOTCH PIE: Substitute $\frac{1}{4}$ cup packed brown sugar for $\frac{1}{2}$ cup sugar; increase to 3 tablespoons butter.

CHOCOLATE CREAM PIE: Melt 2 squares unsweetened chocolate in milk; increase to $\frac{1}{3}$ cup sugar; decrease to 1 tablespoon butter.

GREEN TOMATO AND GRAPE PIE

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| $2\frac{1}{2}$ cups thinly sliced green tomatoes | 1 teaspoon allspice |
| 3 cups seedless grapes | 1 teaspoon grated lemon rind |
| 1 cup sugar | 2 tablespoons butter |
| 3 tablespoons tapioca | Pastry for double crust 9-inch pie |
| $\frac{1}{2}$ teaspoon salt | |

Arrange tomatoes and grapes in alternating layers in pastry-lined pan. (If grapes are large, cut in half.) Combine sugar, tapioca, salt, allspice and lemon rind. Sprinkle over fruit; shake pan to distribute sugar. Dot with butter. Fit on top crust; slit to let steam escape. Bake at 425 degrees for about 50 minutes until crust is browned and fruit is tender.



PINEAPPLE PIE

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| 1 1-pound $4\frac{1}{2}$ -ounce can crushed pineapple | $\frac{1}{4}$ cup light corn sirup |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup water |
| $\frac{1}{4}$ cup cornstarch | Pastry for double crust 8-inch pie |
| $\frac{1}{4}$ teaspoon salt | |

Drain pineapple; reserve 1 cup sirup. Mix sugar, cornstarch and salt in saucepan. Stir in corn sirup, water and pineapple sirup. Cook over medium heat, stirring constantly until thick and clear. Remove from heat; add pineapple. Pour filling into pastry-lined pan. Fit on lattice top or plain top crust with slits. Bake at 425 degrees for 30 to 40 minutes until crust is nicely browned.



MAGIC LEMON PIE

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| $\frac{1}{2}$ cup lemon juice | 2 eggs, separated |
| 1 teaspoon grated lemon rind | $\frac{1}{4}$ teaspoon cream of tartar |
| 1 can ($1\frac{1}{3}$ cups) sweetened condensed milk (not evaporated) | Dash salt |
| | 4 tablespoons sugar |
| | 1 8-inch baked pie shell |

Combine lemon juice and rind; gradually stir in milk. Add egg yolks; stir until blended. Pour filling into baked crust. Beat egg whites with cream of tartar and salt until whites stand in soft peaks; add sugar gradually, beating until stiff. Pile meringue on filling; seal to crust. Bake at 400 degrees for 7 minutes, until delicately browned. Chill before serving.

MAGIC LEMONADE PIE: Substitute $\frac{1}{2}$ cup thawed frozen lemonade concentrate for lemon juice and rind.

PURPLE PLUM PIE

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| 4 cups halved pitted Italian prunes | 1 teaspoon cinnamon |
| 1 cup sugar or packed brown sugar | 1 tablespoon lemon juice |
| 4 tablespoons flour | 1 tablespoon butter |
| | Pastry for 9-inch double crust pie |

Combine fruit with sugar, flour, cinnamon and lemon juice. Place in pastry-lined pan. Dot with butter. Fit on top crust; slit to let steam escape. Bake at 425 degrees for 35 to 40 minutes until crust is browned and fruit is tender.

LARD PASTRY

2 cups flour
1 teaspoon salt

$\frac{2}{3}$ cup lard
 $\frac{1}{4}$ cup water

Mix flour and salt in bowl. Cut lard into flour mixture with pastry blender or two knives until mixture resembles coarse meal. Sprinkle water over dry ingredients. Press dough with knife until it just holds together. Shape into ball; divide in half. (Chill while making filling.) On lightly floured board or pastry cloth, roll one ball into circle 1-inch larger than pan, $\frac{1}{8}$ -inch thick. Fit pastry loosely into pan; fill as desired. Roll remaining dough in same manner for top crust. Cut slits; place over filling. Trim $\frac{1}{2}$ -inch beyond rim of pan; fold under. Seal and flute edges. Bake as recipe directs. YIELD: Pastry for double crust 9-inch pie.



BLACK BOTTOM PIE

4 eggs, separated
2 cups milk, scalded
1 tablespoon cornstarch
1 cup sugar, divided
1 cup (6-ounce package) chocolate chips
1 teaspoon vanilla
1 envelope unflavored gelatin

$\frac{1}{4}$ cup cold water
1 tablespoon rum or
1 teaspoon rum extract
1 cup heavy cream, whipped
1 1-ounce square unsweetened chocolate, shaved
1 9-inch baked pie shell or crumb crust

Beat egg yolks in top of double boiler; gradually beat in hot milk. Mix cornstarch and $\frac{1}{2}$ cup sugar; blend in. Cook over hot water until mixture coats a wooden spoon. Add chocolate chips to 1 cup hot custard. Stir until chocolate is melted; add vanilla. Pour chocolate mixture into baked pie shell; chill. Soften gelatin in cold water. Add to remaining hot custard; stir until gelatin is dissolved. Add rum. Chill custard until slightly thickened. Beat egg whites until frothy; gradually add remaining $\frac{1}{2}$ cup sugar. Beat until stiff peaks form. Fold into custard. Pour over chocolate layer; chill until set. At serving time, frost top of pie with whipped cream. Garnish with shaved chocolate.

To shave chocolate, let chocolate square stand in warm place, but not hot enough to melt it. Shave off thin curls with sharp knife.

7 tablespoons cornstarch
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cups hot water

Mix cornstarch, sugar and salt in saucepan. Gradually stir in hot water. Bring mixture to a boil over direct heat. Cook over medium heat, stirring thick mixture until clear and shiny, 8 to 10 minutes. Remove from heat; stir several spoonfuls of this hot mixture into beaten egg yolks, mixing well. Return to mixture in saucepan; bring to a boil then cook over low heat, stirring for 5 minutes. Remove from heat; gradually add lemon juice, rind and butter. Cool filling while preparing meringue. Pour into baked pie shell. Spread with meringue, starting at edges and working toward center. Carefully seal meringue to outer edges of crust to prevent shrinking or weeping. Bake at 400 degrees for about 7 minutes until meringue is delicately browned. Cool pie away from drafts then refrigerate until serving time.

MERINGUE: Place 3 egg whites in deep medium-sized bowl; add 1 tablespoon lemon juice or $\frac{1}{4}$ teaspoon cream of tartar. Beat until whites stand in soft peaks. Gradually add 6 tablespoons sugar, beating well after each addition. Continue beating to stiff glossy peaks . . . do not underbeat.

LEMON MERINGUE PIE

3 egg yolks, beaten
1 teaspoon grated lemon rind, optional
 $\frac{1}{2}$ cup fresh lemon juice

2 tablespoons butter
1 baked 8- or 9-inch pastry shell
Meringue



VINEGAR PIE CRUST

3 cups sifted flour
1 teaspoon salt
1 cup shortening

1 egg
1 tablespoon vinegar
 $\frac{1}{2}$ cup cold water

Mix flour and salt in bowl. Cut in shortening with pastry blender or two knives until pieces are the size of peas. With fork, beat egg slightly; beat in vinegar and water. Stir into flour mixture. With hands, shape required amount of dough into ball; roll out on lightly floured board. Proceed as desired. YIELD: Pastry for one large 9- or 10-inch double crust pie or two large pie shells. **BAKED PIE SHELL:** Fit prepared pastry loosely into pan. Trim $\frac{1}{2}$ -inch beyond rim. Fold extra pastry under and build up edge; flute as desired. Prick pastry thoroughly with fork. Bake at 425 degrees for 10 to 12 minutes until lightly browned.

PEACH CRUMBLE PIE

4 cups sliced fresh peaches
 $\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{2}$ cup sugar
Dash salt
2 tablespoons tapioca
 $\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ teaspoon cinnamon
1 9-inch unbaked pie shell, chilled

Mix peaches, sugar, salt and tapioca. Spoon into unbaked pie shell. Combine remaining ingredients; mix until crumbly. Sprinkle over peaches. Bake at 400 degrees for about 30 minutes.

WASHINGTON NUT PIE

3 eggs
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
1 cup dark corn sirup
 $\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup melted butter
1 cup chopped walnuts or pecans
1 8-inch unbaked pie shell

Beat eggs slightly; add sugar, vanilla, corn sirup, salt, butter and nuts. Pour into unbaked pie shell. Bake at 425 degrees for 10 minutes; reduce heat to 325 degrees and continue baking 40 to 50 minutes until custard is just set (filling will "jiggle" slightly in center). Chill before serving.

Pies . . . Pies . . . Pies



PEACHES AND CREAM PIE

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| 1 9-inch unbaked pie shell | Dash salt |
| 4 cups peeled, sliced fresh peaches | $\frac{1}{4}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ teaspoon nutmeg |
| 2 tablespoons flour | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{1}{2}$ cup half 'n' half or dairy sour cream |

Arrange peaches in unbaked pie shell in single layer. Mix remaining ingredients; pour over peaches. Bake at 450 degrees for 10 minutes; reduce heat to 350 degrees and continue baking 40 minutes longer or until set.

VANILLA SAUCE

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| $\frac{2}{3}$ cup granulated sugar | 1 cup boiling water |
| or packed brown sugar | 1 tablespoon butter |
| 1 tablespoon cornstarch | 1 teaspoon vanilla |
| $\frac{1}{4}$ teaspoon salt | |

Mix sugar, cornstarch and salt in saucepan. Stir in boiling water. Cook, stirring until clear and slightly thickened, about 5 minutes. Remove from heat; stir in butter and vanilla. Serve warm. YIELD: 1 cup.

CINNAMON SAUCE: Add $\frac{1}{4}$ teaspoon cinnamon to sugar mixture.

NUTMEG SAUCE: Add $\frac{1}{2}$ teaspoon nutmeg to sugar mixture.

BRANDY SAUCE: Stir in 2 to 3 tablespoons brandy when vanilla is added.

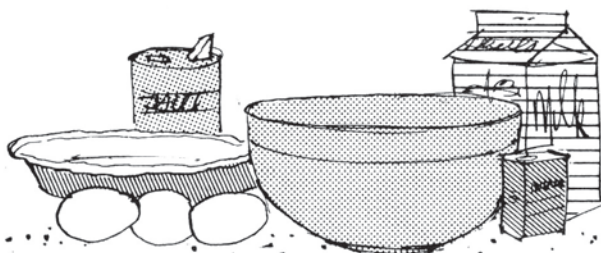
LEMON SAUCE: Omit vanilla; stir in juice and grated rind of 1 lemon when butter is added.

CHOCOLATE COCONUT PIE

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| 2 ounces sweet cooking chocolate | 1 egg |
| 2 tablespoons butter | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{2}{3}$ cup evaporated milk | 1 unbaked 8-inch pie shell |
| $\frac{3}{4}$ cup sugar | $\frac{2}{3}$ cup flaked coconut |
| $\frac{1}{2}$ tablespoons cornstarch | $\frac{1}{4}$ cup chopped pecans |
| Dash salt | |

In saucepan melt chocolate with butter over low heat; stir to blend. Remove from heat; gradually blend in evaporated milk. Combine sugar, cornstarch and salt; beat in egg and vanilla. Gradually blend in chocolate mixture. Pour into pie shell; sprinkle with coconut and pecans. Bake in 375 degree oven for 45 to 50 minutes* or until top is puffed and browned (filling will be soft, but will set while cooling). Cool thoroughly.

*If top browns too quickly cover loosely with aluminum foil last 15 minutes of baking.



FAVORITE CUSTARD PIE

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| 3 eggs | 2 cups milk |
| $\frac{1}{3}$ to $\frac{1}{2}$ cup sugar | 1 9-inch unbaked pie shell, well chilled |
| $\frac{1}{2}$ teaspoon salt | Nutmeg |
| 1 teaspoon vanilla | |

Beat eggs slightly; blend in sugar, salt, vanilla and milk. Place pie shell on lowest rack of oven. Carefully strain in custard. Sprinkle with nutmeg. Bake at 425 degrees for 10 minutes; reduce heat to 325 degrees and continue baking 35 to 40 minutes, until silver knife inserted midway between edge and center of pie comes out clean.

FLAKY PASTRY

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| $2\frac{1}{4}$ cups sifted flour | $\frac{3}{4}$ cup shortening |
| 1 teaspoon salt | 5 tablespoons cold water |

Mix flour and salt in bowl. Cut shortening into flour mixture with pastry blender or two knives until pieces are the size of peas. Measure $\frac{1}{3}$ cup of mixture into small bowl; blend with water. Add to remaining shortening-flour; mix with fork or fingers until dough holds together. Shape into ball; divide about in half. On lightly floured board, roll larger half of dough into circle about 12 inches in diameter and about $\frac{1}{8}$ -inch thick. Use light strokes, rolling from center to outer edges. Line pie pan; trim edges to 1-inch beyond rim of pan; spoon in filling. Roll out remaining pastry; place on top of filling. Fold lower edge of dough over top crust; flute edges with finger or fork. Slit top in several places to let steam escape. Bake as recipe directs. YIELD: Pastry for double crust 9-inch pie.

ONE CRUST PIE SHELL: Mix $1\frac{1}{2}$ cups sifted flour and $\frac{1}{2}$ teaspoon salt; cut in $\frac{1}{2}$ cup shortening. Blend $\frac{1}{4}$ cup of this mixture with 3 tablespoons water; proceed as directed. Ease rolled pastry into pie pan. Trim edges to 1-inch beyond rim of pan; tuck under. Flute as desired. Prick pastry all over bottom and sides with fork. Chill about 1 hour; bake at 450 degrees for 10 to 12 minutes until lightly browned. YIELD: One 9-inch pie shell.

RAISIN PIE

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| 2 cups raisins | 2 tablespoons lemon juice |
| 2 cups boiling water | 1/2 teaspoon grated orange rind |
| 1/3 cup sugar | 1 tablespoon orange juice |
| 1/3 cup packed brown sugar | 2 tablespoons butter |
| 3 tablespoons cornstarch | Pastry for 9-inch double crust pie |
| 1/8 teaspoon salt | |
| 2 teaspoons grated lemon rind | |

Measure raisins and water into saucepan; cook until raisins are puffy, 3 to 5 minutes. Combine sugars, cornstarch and salt; stir into hot raisins. Cook slowly, stirring to full rolling boil; boil 1 minute. Remove from heat. Blend in fruit rinds and juices. Pour hot filling into pastry-lined pan; dot with butter. Cover with top crust; slit to let steam escape. Bake at 425 degrees for 30 to 40 minutes until crust is nicely browned.

CHERRY PIE

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| 3 cups frozen, pitted, sugared pie cherries, with juice, thawed | Dash salt |
| 3/4 cup sugar, or to taste | 1/4 teaspoon almond extract |
| 3 tablespoons cornstarch or 2 tablespoons quick-cooking tapioca | 1/4 teaspoon red food coloring, optional |
| | 1 tablespoon butter |
| | Pastry for 9-inch double crust pie |

Measure cherries and juice into saucepan. Blend sugar, cornstarch, and salt; stir in. Cook over medium heat, stirring until mixture boils and is thick and clear. Remove from heat; stir in flavoring, coloring and butter. Cool slightly. Turn into pastry-lined pan; cover with top crust. Slit to let steam escape. Bake at 425 degrees for about 40 minutes until crust is browned.

FRESH CHERRY PIE: Substitute 1 to 1 1/4 cups sugar, using pitted unsweetened pie cherries.

1-2-3 OIL PASTRY

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| 1 3/4 cups unsifted* flour | 1/2 cup salad oil |
| 1 teaspoon salt | 3 tablespoons cold water |

Mix flour and salt; blend oil in thoroughly with a fork. Sprinkle all of water over mixture; mix well. Press dough firmly into ball. (If too dry, add 1 to 2 tablespoons more oil.) Divide dough in half; flatten slightly and immediately roll into circle between two 12-inch squares of wax paper. (Wipe table with damp cloth to keep paper from slipping.) Peel off top paper; place pastry in pan, paper-side-up. Peel off paper and fit pastry loosely into pan; fill as desired. Roll remaining dough in same manner for top crust. Place over filling. Trim 1/2-inch beyond rim of pan; fold under. Seal and flute edges. Slit top in several places to let steam escape. Bake as recipe directs. **YIELD:** Pastry for one 8- or 9-inch double crust pie.

1-2-3 BAKED PIE SHELL: Use 1 cup plus 2 tablespoons unsifted* flour, 1/2 teaspoon salt, 1/3 cup salad oil and 2 tablespoons water. Mix and roll out pastry as directed above. Fit pastry loosely into pan. Trim 1/2-inch beyond rim of pan. Fold extra pastry under and build up fluted edge. Prick pastry thoroughly with fork. Bake at 450 degrees for 10 to 12 minutes until light golden brown. **YIELD:** One 9-inch baked pie shell.

*To measure flour: Dip dry nested measuring cup or measuring spoon into flour; level off with straight-edged spatula.



CRUMBLE TOP PEAR PIE

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| 4 large fresh pears | 1/2 cup sugar |
| 3 tablespoons frozen orange juice concentrate, undiluted | 1/8 teaspoon salt |
| 1 9-inch unbaked pie shell | 3/4 cup sifted flour |
| | 1/2 cup butter or margarine |
| | 1 teaspoon cinnamon |

Pare, core and cut pears in thin slices; combine with orange juice concentrate. Arrange in unbaked pie shell. Mix sugar, salt, flour, butter and cinnamon until crumbly; sprinkle over pears. Bake at 400 degrees for about 40 minutes or until pears are tender.

HAWAIIAN MALLOW PIE

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| 2 cups miniature marshmallows | 1 cup heavy cream, whipped |
| 1/2 cup milk | 1/2 teaspoon vanilla |
| 1/2 cup well drained crushed pineapple | 1 8-inch baked pie shell |

Melt marshmallows in milk over low heat, stirring constantly. Cool about 15 minutes; fold in pineapple, whipped cream and vanilla. Spoon filling into baked crust. Chill until serving time.

CHOCOLATE MALLOW PIE: Melt 1 4-ounce milk chocolate almond bar with marshmallows and milk; omit crushed pineapple. Proceed as directed.

MOCHA DREAM PIE

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| 1/2 cup butter | 1 teaspoon vanilla |
| 3/4 cup superfine sugar | 2 eggs |
| 1 teaspoon coffee powder | 1 8-inch graham cracker crumb crust |
| 1 1-ounce square unsweetened chocolate, melted and cooled | 1/2 cup heavy cream, whipped |

Cream butter; add sugar gradually, creaming well. Blend in coffee powder then chocolate and vanilla. Add eggs, one at a time, beating after each. Turn into crumb crust. Chill several hours until set. At serving time, garnish with whipped cream.

CHOCOLATE MINT PIE: Substitute 1/8 teaspoon peppermint extract for coffee powder.

PEACH JUBILEE PIE

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| 1 9-inch unbaked pie shell | 1/2 cup sifted flour |
| 1 tablespoon flour | 1/4 cup soft butter |
| 1 No. 2 1/2 can peach slices, drained | 1/2 teaspoon nutmeg |
| 3/4 cup packed brown sugar | 6 sugar cubes |
| | Lemon extract or 1 tablespoon warmed rum |

Rub 1 tablespoon flour into bottom of pie shell. Arrange peach slices in shell. Blend sugar, flour, butter and nutmeg; sprinkle over peaches. Bake at 425 degrees for 25 to 30 minutes until pastry is browned and topping is crisp. Saturate sugar cubes with lemon extract; arrange on top of warm pie. Ignite cubes and serve flaming.