

For the Farm Wife and Family

1 cup sugar
2 teaspoons cream of tartar
20 Ritz crackers
Butter
1 1/4 tablespoons brown sugar
Nutmeg and cinnamon
Mix sugar, water and cream of tartar together and boil for 3 minutes. Add Ritz crackers and boil 1 1/2 minutes longer—don't stir. Pour into unbaked pie shell, dot with butter and brown sugar. Sprinkle with nutmeg and cinnamon as for apple pie. Bake at 400 degrees for 30 minutes.

Mrs. Herr also submits this recipe for a Pecan Pie which she says is extra delicious.

PECAN PIE

Mrs. William D. Herr, Quarryville, Pa.
3 eggs, beaten
1 1/2 cups Karo

1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup sugar plus 1/2 teaspoon corn starch
2 tablespoons melted butter
3 tablespoons flour
1 cup pecans, chopped
1/4 cup or better of evaporated milk

Mix cornstarch in 1/2 cup sugar and stir. Mix sugar and cornstarch mixture, salt, eggs and butter in bowl. Beat at low speed. Add vanilla & flour, Karo and milk and beat well. Fold in nuts and pour into pie shell, unbaked. Bake at 425 degrees for ten minutes, turn back to 375 degrees and bake about 45 minutes more or until firm.

MAGIC LEMON PIE

1 8-inch baked pie shell, or 1 8-inch crumb crust
1 can (1 1/2 cups) sweetened condensed milk (not evaporated)

ated)
2 egg yolks, well beaten
1/2 cup lemon juice
2 tablespoons sugar
1 tablespoon grated lemon peel
Stir all ingredients together well. The filling will thicken as though cooked. For a meringue pie: Pour into baked pastry shell.

MERINGUE

1 teaspoon lemon juice
2 egg whites
4 tablespoons sugar
Beat egg whites and lemon juice until soft peaks form. Add sugar gradually, beating until meringue holds in firm glossy peaks. Spread meringue on pie. Bake at 350 degrees for 15 to 20 minutes until golden brown. Cool away from drafts.

GRAHAM CRACKER CRUMB CRUST

1 1/4 cups fine graham cracker crumbs (about 14

crackers)
Few grains of salt
1/4 cup butter, melted
2 tablespoons sugar
1 cup cream, whipped
Crush graham crackers to make fine crumbs; add sugar, salt, and melted butter; mix well. Press on bottom and sides of pie plate, chill well. Pour in filling and top with whipped cream.

TREATED SHELLED NUTS STAY FRESH, FLAVORFUL

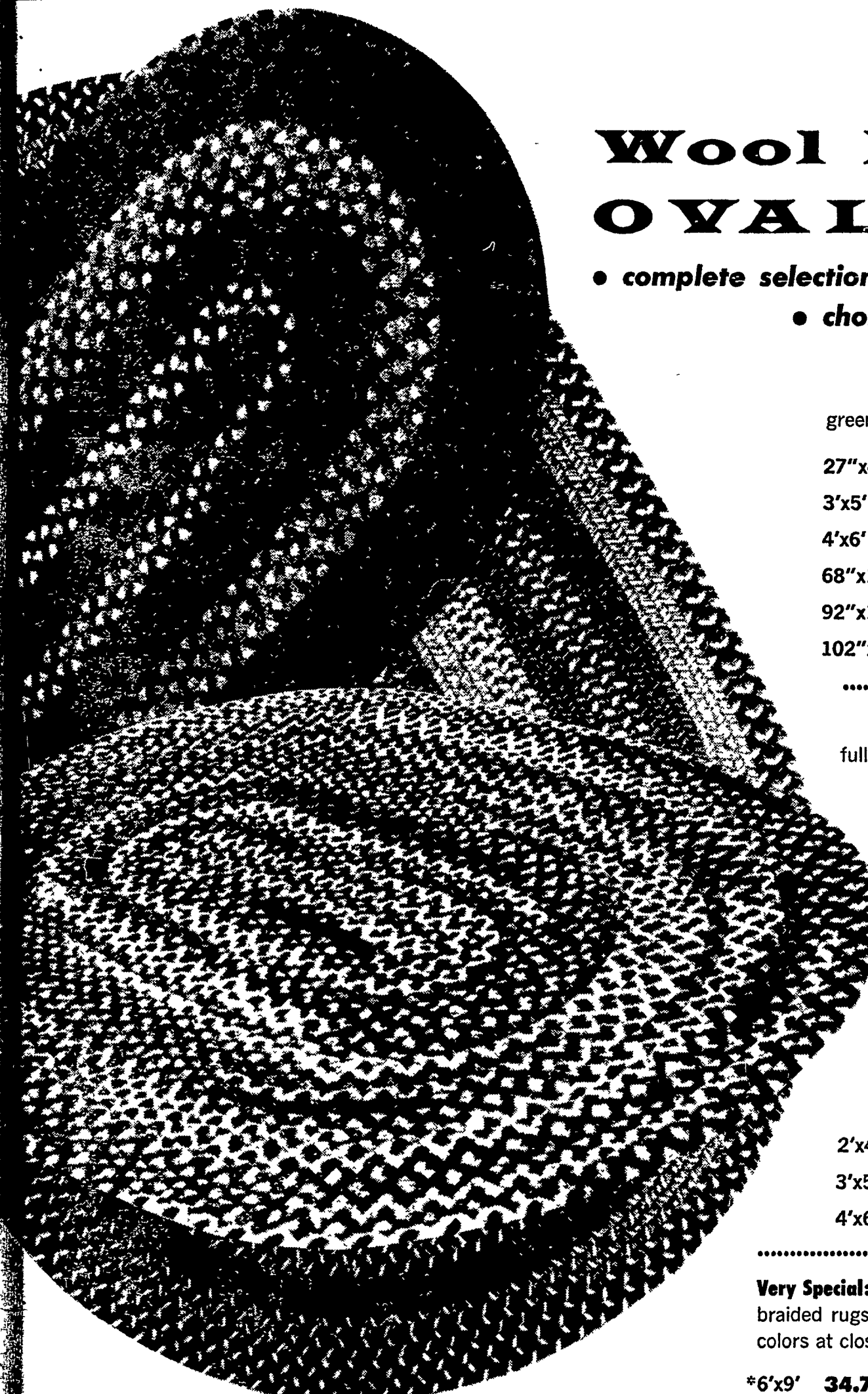
Shelled nuts usually keep better if they are cool, dark and fairly dry. But grocer's

shelves are usually well lighted.

Shelled nuts packaged in plastic bags have been under study recently to see if they can keep nuts fresh longer. Plastic makes a good package because it's light weight, fairly sturdy and handy for viewing the contents. Special plastics even keep air out but light does affect the nuts. Vacuum packing in plastic isn't practical because it pulls tightly around the nuts and makes an un-

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