

For the Farm Wife and Family

● Oatmeal

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teaspoon cinnamon. Starting at outer long edges, cut dough into 1-inch strips cutting almost to center. Weave a strip from left side over one from right continuing until uncut portion is covered.

Repeat with other half of dough. Place on greased cooking sheets; let rise in warm place until nearly double in size, about 45 minutes. Brush with melted butter. Bake in moderate oven (375 degrees) about 20 minutes. Cool; brush with confectioners' sugar frosting.

sprinkle with chopped nutmeats. Makes 2 coffee cakes

OATMEAL BREAD

- 1-½ cups sifted enriched flour
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¾ cup sugar
- 1-¾ cups rolled oats, quick or old-fashioned, uncooked
- 1 cup melted shortening
- 2 eggs, beaten
- ¼ cup milk
- 1 cup mashed bananas
- ½ cup finely chopped nut-

meats
Sift together dry ingredients, except oats. Add oats and remaining ingredients, stir until just blended. Bake in greased bread pan (1 pound size) in moderate oven (350 degrees) 1 hour. Cool. This bread is delicious spread with cream cheese.

Rolls Oats make a delicious crunchy pie crust — as the following recipes will prove

PINEAPPLE CHIFFON PIE

Pie Crust:

- 1 cup sifted enriched flour
- 1 teaspoon salt
- ½ cup shortening
- ½ cup rolled oats, quick or old-fashioned, uncooked
- 3 to 4 tablespoons cold water

Filling

- One 1 pound - 4-ounce can crushed pineapple
- 1 envelope unflavored gelatin
- ¼ cup pineapple juice
- 3 egg yolks
- 3 egg whites
- ½ cup whipping cream

¼ cup sugar

Heat oven to hot (425 degrees) For pie crust, sift together flour and salt. Cut in shortening until mixture resembles coarse crumbs, add oats, mix lightly. Add water a tablespoon at a time, stirring until pastry can be formed into ball. Turn out on lightly floured board or canvas. Roll dough to form 12-inch circle, fit loosely into 9-inch pie plate. Fold edge under flute. Prick bottom and sides. Bake in preheated oven (425 degrees) 12 to 15 minutes. Cool.

For filling drain pineapple, reserve ¼ cup juice. Soften gelatin in ¼ cup juice. Mix together pineapple, softened

gelatine and egg yolks in small saucepan. Cook over low heat (may use double boiler) until gelatine is dissolved, stirring frequently. Cool until partially set. Beat egg whites until stiff and glossy, fold into pineapple mixture. Whip cream until frothy, gradually add sugar, whip until stiff. Fold into pineapple mixture. Pour into pie shell, chill until set. Decorate with toasted coconut, pineapples wedges and maraschino cherries if desired.

Here's another delicate filling for the above crust

HEAVENLY APRICOT PIE

- 2 cups chopped canned apricots
- 1 cup apricot juice
- 1 envelope unflavored gelatin
- 1 tablespoon lemon juice
- ½ cup whipping cream
- ¼ cup sugar

Drain apricots, keep 1 cup juice. Soften gelatin in ¼ cup apricot juice. Place remaining juice, apricots and lemon juice in saucepan. Bring to boil, remove from heat. Add softened gelatin and stir until dissolved. Cool until set.

CRAN-MELLOW FLUFF PIE

Pie Shell:

- 1 cup quick or old-fashioned rolled oats, uncooked
- ½ cup brown sugar
- ¼ cup melted butter
- ½ cup chopped nutmeats

Toast oats in shallow pan in moderate oven (350 degrees) 10 minutes. Combine with sugar, butter, nutmeats. Press on to bottom and sides of 9-inch pie plate. Chill thoroughly. Fill with Cran-Mellow Fluff.

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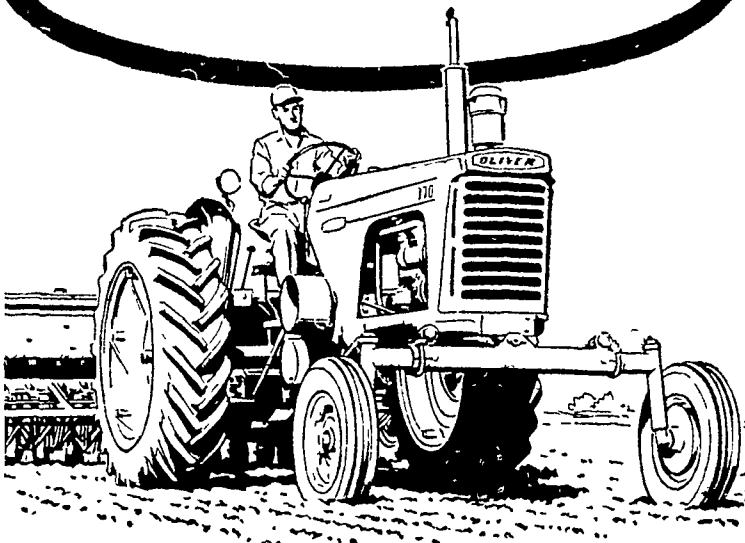
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