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stacks end to end, forming a log. Spread remaining cream over top and sides of log. Chill. To serve, slice diagonally. Makes 6 to 8 servings.

A dessert, favorite with many people is pecan pie. You may want to try this recipe which is served every Friday in the cafeteria of the Department of Agriculture in Washington, D.C. This recipe has been used in the cafeteria for 25 years, many people take pecan pies home regularly from the bakery sales room.

This recipe makes just enough filling for a 10-inch pie or two 7-inch pies. The head baker, Mrs. Sophia Douglas, has found that using shallow pans of these sizes is just about right. A deep filling makes the pie too rich for most people. If you have to use a 9-inch pie pan, pour in a shallow layer of filling and use the rest for a couple of tarts.

PECAN PIE

- 4 eggs
- 1 cup granulated sugar
- Pinch of salt
- 2 tablespoons plus 1 teaspoon melted butter
- 1 teaspoon vanilla
- 1-1/2 cups dark corn syrup
- 1 cup of pecan halves or pieces
- Unbaked pastry shell, one 10-inch or two 7-inch or one 9-inch and tarts

Preheat oven to 350 degrees. Beat eggs just until blended but not frothy. Add sugar, salt, and corn syrup. Last add cooled melted butter and vanilla. Mix just enough to blend. Spread nuts in bottom of pie shell. Pour in filling. Place filled pies in oven. Then turn temperature setting back to 325 degrees and bake 50 to 60 minutes until set.

RICH CHERRY SHORTCAKE

- Shortcake:
- 1/4 cup shortening
- 2 cups sifted flour
- 3 teaspoons baking powder
- 2 tablespoons sugar

- 1/2 teaspoon salt
- 1 egg
- 1/2 cup milk (about)

Sift together dry ingredients. Cut the shortening into the flour with a pastry blender until the mixture is the consistency of corn meal. Break egg into a measuring cup. Add enough milk to measure 3/4 cup. Stir well. Add to dry ingredients and blend until a soft dough is formed. Turn onto a lightly floured board. Knead 10 times. Place in an 8-inch round cake pan. Pat to fit pan. Bake in a very hot oven (450 degrees) about 20 minutes.

Filling

- 8-ounce package cream cheese
- 1 tablespoon milk
- 2 tablespoons powdered sugar

Cream ingredients together until smooth. Spread on shortcake as directed below.

Cherry Sauce

- 2 cans (1 pound each) unsweetened pie cherries
- 2 cups sugar
- 5 tablespoons cornstarch
- 3 tablespoons butter or margarine
- 1 tablespoon lemon juice
- 1/2 teaspoon salt

Drain cherries. Set aside 1/2 cup juice. Bring remaining juice and sugar to a boil. Moisten cornstarch with the 1/2 cup juice and stir into boiling sugar and juice mixture. Cook until clear. Blend in cherries, butter, lemon juice and salt. Cool. To serve, split shortcake through center to make 2 layers. Spread bottom half of shortcake with cream cheese filling. Spoon half of the cherry sauce over the cheese. Pop with remaining half of shortcake. Spoon remaining cherry sauce over all. Pop with whipped cream, if desired. Cut into wedges to sherbet glasses.

Fluffy Pastel Snow Squares coated with graham cracker crumbs and served with a smooth rich sauce make a simple but dramatic dessert. Serve them in tall delicate sherbet glasses.

PASTEL SNOW SQUARES

- 1 3-ounce package strawberry-flavored gelatin
- 1-1/2 cups hot water
- 3 egg whites
- 1/4 teaspoon salt
- 3 egg yolks

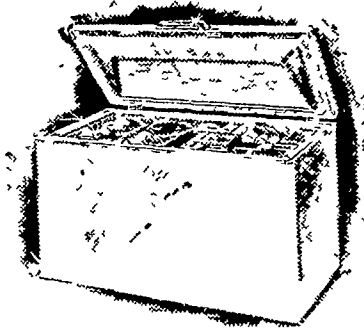
- 1/2 cup sugar
- 1/2 cup melted butter or margarine
- 1 tablespoon grated lemon rind
- 1 tablespoon lemon juice
- 1/2 cup heavy cream whipped
- 1 cup graham cracker crumbs finely rolled (about 12)

Dissolve gelatin in hot water. Chill until thick and syrupy. Beat egg whites with salt until stiff but not dry. Fold into gelatin. Turn into a 9-inch square pan. Chill until firm. Cut gelatin into squares. Roll each square in graham cracker crumbs. Pile in sherbet glasses and top with sauce.

Sauce: Beat egg yolks until usually adding sugar. Blend in thick and lemon-colored graded melted butter, grated lemon rind and lemon juice. Fold in whipped cream. Chill about 1 hour. Makes 6 servings. For variety make recipe using different flavors of gelatin and mix the colors in each serving.



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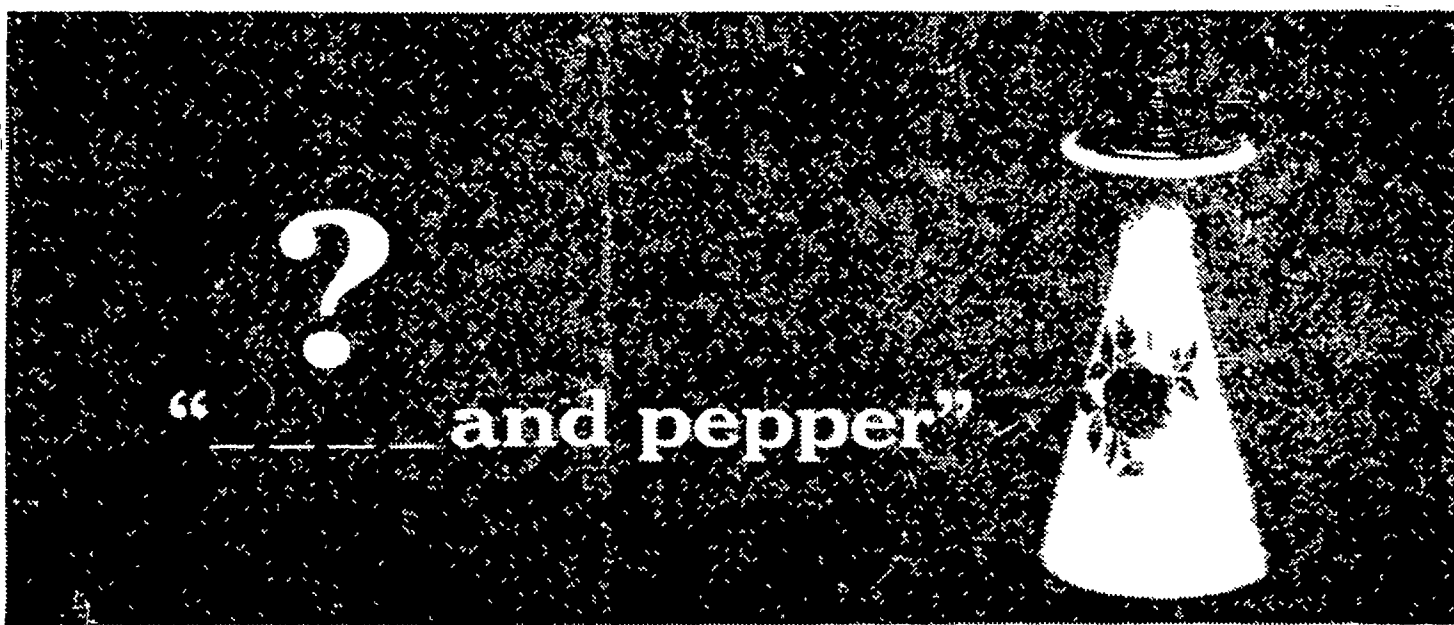
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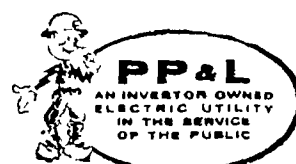
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Answer—Salt and Pepper