

**For The Farm Wife**  
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- 3 eggs, separated
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 1 cup (8 1/2 ounce can) undrained crushed pineapple

If using corn flakes, crush into fine crumbs. Combine corn flake crumbs, butter and sugar; mix well. Press evenly and firmly around sides and bottom of 8 inch pie pan. Chill.

Soften gelatin in water. Beat egg yolks slightly; combine with 1/2 cup of the sugar, salt, lemon rind, lemon juice and pineapple. Cook over hot water, stirring constantly, until mixture thickens. Remove from heat. Add softened gelatin, stirring until dissolved. Cool until mixture begins to set. Beat egg whites until stiff but not dry; beat in remaining sugar. Fold into gelatin mixture. Pour into corn flake crumb shell. Chill until firm.

**GRAHAM CRACKER CREAM PIE**

- 1 1/2 cups finely rolled graham cracker crumbs
- 1/4 cup butter or margarine, softened

- 1/4 cup sugar
- 3 cups milk
- 2 packages vanilla pudding and pie filling mix
- 4 egg yolks, well beaten
- 4 egg whites
- 1/2 cup sugar

Thoroughly blend graham cracker crumbs with softened butter or margarine and 1/4 cup sugar. Pour into a 9 inch pie plate and press firmly against bottom and sides of pie plate. (The easy way is to use an 8 inch pie plate.) Bake in a moderate oven (375 degrees) for 7 minutes. Cool.

In a saucepan gradually add milk to pudding and pie filling mix. Stir in beaten egg yolks. Cook over medium heat, stirring constantly until pudding thickens. Cool. Pour into baked crust. Beat egg whites until foamy. Gradually add sugar. Continue beating until stiff. Pile meringue over filling sealing to edges of crust. Bake in a hot oven (425 degrees) 4 to 5 minutes, or until lightly browned. Chill 3 to 4 hours. Makes 6 to 8 servings.

**BAKED ICE CREAM PIE IN COCOA CRUST**

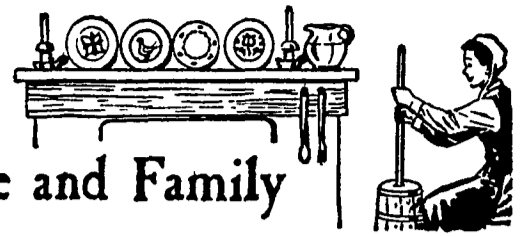
- Cocoa Pie Crust:
- 1/2 cup shortening
  - 1 cup sifted flour

- 1/4 teaspoon salt
  - 4 teaspoons cocoa
  - 4 teaspoons sugar
  - 3/4 teaspoon vanilla
  - 3 tablespoons water
- Filling:**
- 1 quart peppermint or vanilla ice cream
- Meringue:**
- 3 egg whites
  - 1/4 teaspoon salt
  - 3/4 teaspoon cream of tartar
  - 6 tablespoons sugar
  - 1 teaspoon vanilla

Cut shortening into sifted dry ingredients until mixture is consistency of corn meal and small peas. Combine vanilla and water. Gradually sprinkle enough liquid over flour mixture to dampen dough. Blend with fork or pastry blender. Place dough on waxed paper. Knead 3 times. Let stand at room temperature for 15 to 20 minutes. Roll out dough. Fit into pie pan. Flute edge. Prick pastry. Bake in a very hot oven (450 degrees) 8 to 10 minutes. Cool.

Pack ice cream firmly into thoroughly cooled pie crust. Wrap, mark, and place in freezer if pie is not to be served immediately. Just before serving make meringue by beating egg whites with salt until definite peaks will form when beater is lifted. Gradual-

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**For the Farm Wife and Family**

**Ladies, Have You Heard? . . .**

By: Jane Thurston, Extension Home Economist

**About Milk and Dairy Products**

Most milk and dairy products sold today have been pasteurized. During the pasteurization process, scientifically controlled heat destroys any harmful bacteria that may thrive in milk. Pasteurization is a safeguard for the health of your family.

Skim milk contains all the nutrients of whole milk except that the butterfat has been reduced. Skim milk is interchangeable with whole milk in beverages, cooking, and baking. Persons on low calorie diets often prefer to drink skim milk. One cup of whole milk has 165 calories; one cup of skim milk has 90 calories.

What's the difference between chocolate milk and chocolate drink?

Chocolate milk is actually whole milk with chocolate sirup added. Chocolate drink is partially skim milk with cocoa powder added. Both beverages offer delicious chocolate flavor, with varying degrees of richness, and are favorites of children.



THURSTON

Cultured sour cream gets its smooth texture, heavy body, and tangy flavor from a special culture scientifically induced into pasteurized, homogenized sweet cream. Cultured sour cream has become popular for giving a subtle flavor to salad dressings, sauces, cakes, pastries, and with fruits and berries as a warm weather refresher.

Light cream, coffee cream, and table cream are one and the same. All have a minimum butterfat content of 18 percent. This popular teammate for coffee is also a good companion for fresh fruit compotes, desserts, and hot and cold cereals.

**This 'n' That**

Washability is an important quality in a bedspread, but the cotton tufted spread has an added attraction—it looks even better after it's washed. Laundering locks the tufts in place and makes them bloom out—and this gives better coverage and a more fluffy appearance to the entire bedspread.

Summer will bring a change of activities for school children. (Continued on Page 10)



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