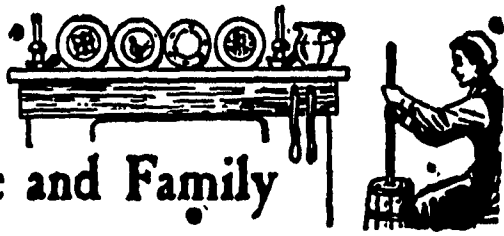


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

PIES SUPERB!

Tasty pies are always a dessert treat. Families always have their favorites but no cook should be adverse to trying a new pie occasionally. Try new crusts, new fillings, new fruit combinations; you'll be pleasantly surprised with the taste treats you will serve your family. Here are some suggestions for you.

SPENCE

LEMON-TOPPED ICE CREAM PIE

- 3/4 cup crushed vanilla wafers
- 2 tablespoons sugar
- 1/4 cup (1/2 stick) butter, melted
- 1 1/2 pints vanilla ice cream
- 1/2 teaspoon grated lemon rind
- 2 tablespoons strained lemon juice
- 1/2 cup sugar
- 3 tablespoons butter
- 1 egg
- 1/4 cup whipping cream
- 1 tablespoon sugar

Line 3 1/2 cup refrigerator tray with aluminum foil, allowing foil to extend over edges. Blend crumbs, sugar and butter and press mixture onto bottom and sides of foil in tray. Freeze firm. Allow ice cream to soften slightly and pack firmly into wafer crust. Freeze until ice cream is firm.

store in freezer. When ready to serve, whip cream until stiff; blend in sugar. Cut ice cream into 5 or 6 triangular pieces. Lift foil out of tray and separate cut servings onto dishes. Pipe each serving with whipped cream. Garnish with fresh strawberry halves, if desired.

PLUM GOOD ICE CREAM PIE

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup (1/2 stick) melted butter
- 3 1/2 cups (1 pound 13-ounce can) green gage plums
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 2 pints vanilla ice cream

For crust, mix graham cracker crumbs with sugar and melted butter. Press into 9-inch pie plate and chill.

Drain plums and remove pits. Mix plums with sugar, salt and cinnamon. Add ice cream by large spoonfuls and blend with plums. Spread into prepared crust and freeze. Serve with sweetened fresh or frozen strawberries.

CHOCOLATE CHIP BANANA CREAM PIE

- Crust:
- 2 cups crushed corn flakes or processed corn flake crumbs
 - 1/2 cup (1 stick) butter, melted
 - 1/4 cup sugar
- Filling:
- 4 egg yolks
 - 1/2 cup sugar
 - 2 cups milk, scalded
 - 1 tablespoon (1 envelope) unflavored gelatin
 - 1/4 cup cold water
 - 1 teaspoon vanilla
 - 2 large, ripe bananas, sliced
 - 1 cup dairy sour cream
 - 1/2 cup semi-sweet chocolate chips, chopped
- Meringue:
- 4 egg whites
 - 1/4 teaspoon cream of tartar
 - 1/4 cup sugar

For crust, mix corn flake crumbs, melted butter and

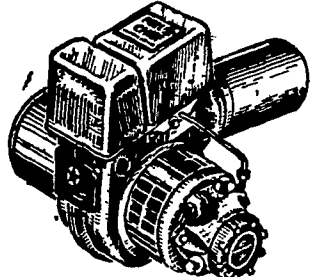
sugar together. Press firmly on bottom and sides of 9-inch pie plate; chill until ready to serve.

For filling: beat egg yolks and sugar thoroughly; add a little scalded milk, stirring constantly. Then add mixture to rest of scalded milk in pan and cook over low heat, stirring constantly, until thickened. Soften gelatin in cold water and blend into custard. Add vanilla. Chill until it starts to gel, then fold in sliced bananas. Pour into crumb shell and spread on dairy sour cream. Sprinkle chopped chocolate chips over top. Cover pie with meringue.

For meringue: Beat egg whites until foamy; add cream of tartar. Gradually add sugar, beating constantly to soft peak stage. Spread on pie. Brown

in oven about 2 minutes. Cool (Continued on Page 11)

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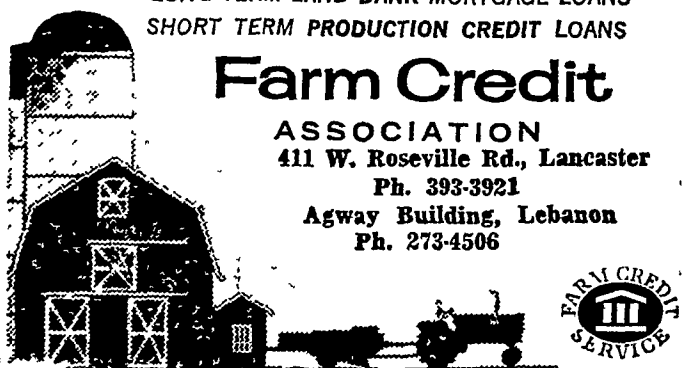
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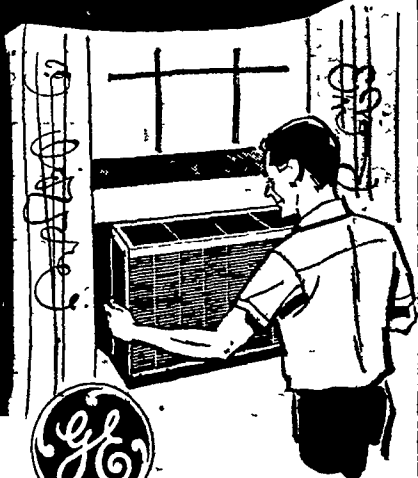
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