

# First "Favorite Recipe" Column Features Local Pies

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ham crust but use a little less sugar).

## Cherry Pies

Mrs. Mark Burkholder, Manheim RD1, likes her cherry-cheese pie recipe as follows:

- 1 8 oz. package cream cheese
- 1/2 cup sugar
- 2 teaspoons vanilla
- 2 packages dessert topping mix (prepared)
- 2 9 inch pie shells, baked (I make Graham Cracker Crumb Crust.)
- 1 can (1 lb. 6 oz.) sour cherries

Cream cheese and sugar, add vanilla. Mix in dessert topping mix which has been whipped. Pour into pie shells. Chill for one hour. Top with cherries just before serving (have cherries chilled).

Mrs. Paul Frick, 416 Camp Meeting Road, Landisville, has a recipe described as cherry pie with almond-cheese topping as follows:

- 1 can (1 lb.) sour red pitted cherries
- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- Almond extract
- Baked, 9" pie shell
- 1 egg white
- 1 (3 oz.) package cream cheese, very soft
- 1/2 cup diced almonds, roasted

Drain liquid from cherries into saucepan. Stir in 1/2 cup sugar, cornstarch and salt, cook stirring until mixture thickens and clears. Fold in 1/2 teaspoon almond extract and cherries, turn into pie shell.

Beat egg white until foamy, gradually beat in 1/4 cup sugar

and a few drops almond extract and continue beating until very stiff. Add cheese, a little at a time and beat until smooth. Fold in 1/2 cup almonds. Spoon puffs of topping at edge and into center of pie. Garnish with remaining almonds. Serve at once or chill. 6 to 8 servings.

## Apple Cream Pie

Mrs. Frick also forwarded her apple cream pie recipe as follows:

- 2/3 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 cups finely chopped apples
- 2 tablespoons flour
- 1 cup sour cream
- 1 egg slightly beaten
- 1 9" unbaked pie shell

## Topping

- 1/2 cup flour
- 1 teaspoon cinnamon
- 1/2 cup sugar
- 1/4 cup butter

Combine sugar, flour and salt. Add cream, egg, and vanil-

la and beat until smooth. Add chopped apples and pour into unbaked pie shell. For topping combine flour, sugar and cinnamon and cut in butter. Sprinkle over top of pie. Bake in 425° oven for 25 to 30 minutes.

Mrs. Harvey F. Martin, Ephrata RD3, likes her oatmeal pie which is as follows:

- 4 eggs slightly beaten
- 1 3/4 cup sugar
- 1 1/2 cup Karo
- 1 cup milk
- 1 1/2 cup Oatmeal
- 1 1/4-cup melted margarine (I use 1 cup)
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 1/2 cup chopped nuts.

Mix together and pour into two unbaked pie shells. Bake at 350° for 50 minutes.

These recipes, which vary widely in terms of the types of materials necessary to make them and in the procedures in-

involved, can present a challenge to any homemaker

Pick the one which appeals to you most. Try it. Let our readers know how it turned out.

Remember that these are the favorite recipes of our experienced homemakers and therefore represent the best in home cooking available in this area, which is well known for its outstanding family food.

Of course, part of the success of any good food lies in the skill and care of the homemaker.

We suggest that homemakers may want to save these recipes for future use during those special times when they're in the mood to try something new.

Don't forget our chicken feature in our next "Favorite Recipe" column. Thank you for your cooperation and see you again March 27.

## Ladies, Have You

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stick well to a damp, porous surface such as an outside wooden staircase. But they will hold effectively on varnished or sealed wood.

Non-skid tapes are slip-resistant mainly because they're made of rubber or plastic. But some have a textured surface with embedded particles of grit which would make them the most slip resistant, but pretty uncomfortable for tub or shower use.

You can have additional insurance against slips or falls in the bathroom with tub bars or safety bars. This is especially important for older persons. Fasten a bar or handhold onto the wall or side of the tub.

Also, if you like glass shower doors, get the type with high-tempered glass. The price is higher, but the glass will withstand greater impacts than regular glass. And the safety you add to your bathroom is well worth the difference.

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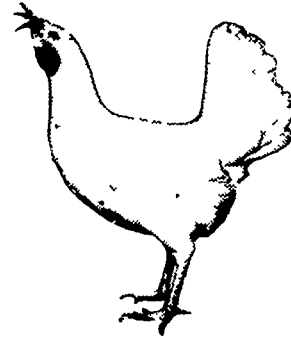
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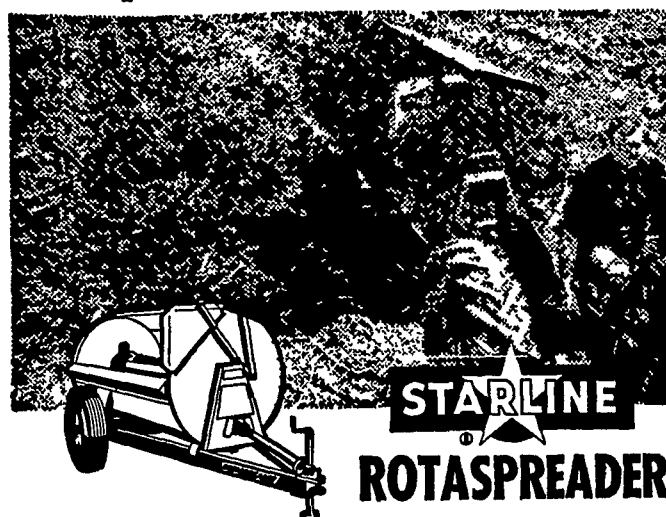
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