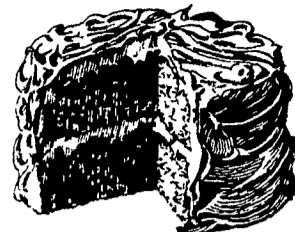


Home On The Range



Perfect Pies

There's no better way to finish off a successful meal than with a delicious pie for dessert. One bonus pies have over cakes is that they can be prepared ahead of time, frozen, and still taste fresh when you serve them.

Two favorites in our pie section this week are two-in-one pie and fluffy pudding pie.

Fluffy pudding pie is great for meals when time is short and you need something special to impress your guests.

Two-in-one pie treats those who hunger for both mincemeat and pumpkin. Now you can keep everyone happy.

FLUFFY PUDDING PIE

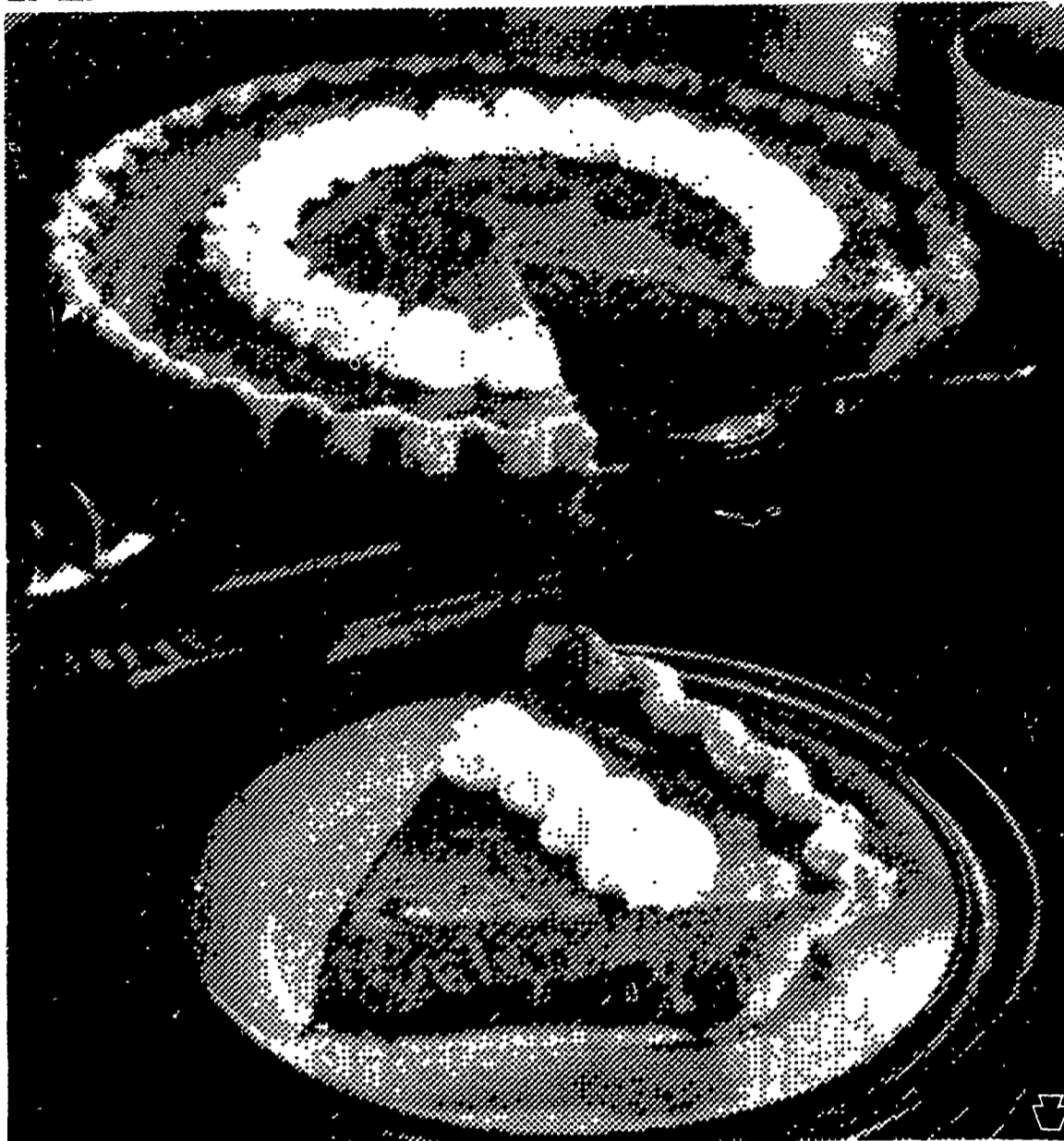
- 2 envelopes whipped topping
- 2 3/4 c. cold milk
- 1 t. vanilla
- 2 pkg instant pudding and pie filling, any flavor
- 1 baked 9-inch pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk and the vanilla as directed on package, using large mixer bowl. Add remaining 1 3/4 c. milk and the pie filling mix. Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours. Garnish with sliced nectarines and mint sprigs, if desired.

KEY LIME PIE

- 1 1/2 c. sweetened condensed milk
- 1/2 c. lime juice
- 2 eggs, separated
- 1 T. grated lime rind

Blend condensed milk, juice and rind. Add egg yolks. Mix well. Pour into baked pie shell. Beat egg whites stiff. Gradually add 4 T. sugar, beating constantly. Swirl meringue on top of filling. Bake at 350 degrees for 20 minutes.



Two-In-One Pie

TWO-IN-ONE PIE

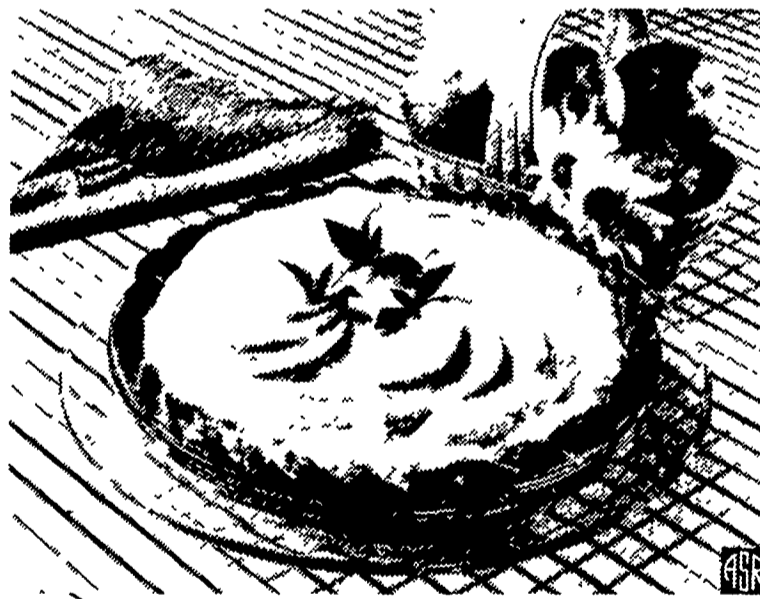
- 1 8-oz. can crushed pineapple
- 1 c. mincemeat
- 1 unbaked 9-inch pastry shell
- 1 can pumpkin
- 1/4 c. sugar
- 1/2 t. cinnamon
- 1/4 t. ginger
- 1/4 t. nutmeg
- 1/4 t. salt
- 2 large eggs, beaten
- 1 can evaporated milk (2/3 c.), undiluted
- 1/4 c. syrup from pineapple
- whipped cream

Drain pineapple well, reserving syrup. Combine mincemeat and pineapple and spread over bottom of pastry shell. Combine pumpkin, sugar, spices, and salt. Blend in eggs, milk and pineapple syrup. Carefully pour over mincemeat mixture. Bake, below oven center, in hot oven (400 degrees) for 50 minutes until knife inserted halfway between center and edge comes out clean. Remove from oven and cool. Serve plain or with sweetened whipped cream, if desired.

TOLL HOUSE PIE

- 2 eggs
- 1/2 c. unsifted flour
- 1/2 c. sugar
- 1/2 c. firmly packed brown sugar
- 3/4 c. margarine, melted and cooled
- 1 6-oz. pkg semi-sweet bits
- 1 c. chopped walnuts
- 1 9-inch unbaked pie shell

Preheat oven to 325 degrees. In large bowl, beat eggs until foamy; beat in flour, sugar and brown sugar until well blended. Blend in melted margarine. Stir in semi-sweet bits and walnuts. Pour into pie shell. Bake 1 hour. Serve warm. Mollie Tressler, Marietta



Fluffy Pudding Pie

GREEN TOMATO APPLE PIE

- pie shell
- 2 c. skinned, quartered and sliced green or pink tomatoes
- 3 c. thin, peeled apples slices
- 2/3 c. brown sugar, firmly packed
- 1/3 c. granulated sugar
- 2 to 3 T. flour
- 1/2 t. cinnamon
- 1/8 t. salt
- 2 T. butter

To peel green tomatoes easily, place in boiling water. Let stand 2 to 3 minutes, or until skins can be slipped off. Combine tomatoes, apples, sugar, flour, cinnamon and salt. Place mixture in a pastry-lined 9-inch pie pan. Dot with butter. Adjust top crust and flute edges, cut steam vents. Bake 425 degrees for 10 minutes. Then bake at 350 degrees for 30 minutes.

SOUR CREAM PIE

- 1 c. sour cream
- 1 c. sugar
- 1 c. seeded raisins
- 2 eggs
- 1/2 t. powdered cinnamon
- 1/2 t. powdered cloves
- 1/8 t. salt
- 2 T. vinegar

Beat the eggs. Mix the spices with the sugar, and add to the eggs with the raisins, cream, salt and vinegar. Beat well. Pour the mixture into a deep, pastry-lined pan. Moisten the outer rim of the pastry, and press the top crust over the lower one to hold in the custard. Bake in moderate oven until golden brown.

Cook's Question Corner



QUESTION — Can apple cider be canned?

A reader from Harrisburg

ANSWER — Doris Thomas, Lancaster County Extension home economist was most helpful in supplying an answer of "yes" for you and in giving instructions. She said to get fresh cider and strain it through a jelly bag (sugar used to come in a fabric bag known as a jelly bag. - you can use cheese cloth, now, however). Pour strained cider into hot, sterilized jars leaving 1/4 inch head room. Process in hot water bath at 185 degrees Fahrenheit, for 30 minutes, for both pints and quarts. Good luck.

QUESTION — I was wondering if Mrs. Adam Miller of Hartley, Delaware, who earlier had supplied it, could send me her recipe for velveeta cheese. Could anyone help me with this recipe if she can't?

Savilla Yoder, R2, Watsonstown, 17777

QUESTION — Could anyone supply me with a recipe for magic chocolate swirl cake?

Ellen Nolt, New Holland

QUESTION — Does anybody have a recipe for ham patties?

Mrs. Donald Knotts, Meyersdale

ANSWER — For the lady who inquired about sweet milk, I would like to say we are from the south and sweet milk is just plain milk to us. We always expressed the types by saying buttermilk or sweet milk. If you happen to get any southern cookbooks, you will see sweet milk mentioned frequently. The same is true of bread. I'm sure your recipe will come out alright just using plain white milk.

Mrs. Gene Jennings, Fallston, MD

Recipe Topics

November

- 14 Nuts to you
- 21 Thanksgiving favorites
- 28 Potato Recipes

December

- 5 Cakes promote friendship
- 12 Cookies for Christmas
- 19 Popcorn favorites

(Turn to Page B8)