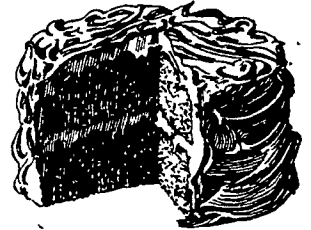


Home On The Range



Pies for perfect pleasin'

Although your special occasions often are very simple, the food should be picture-pretty, just like that in the picture, right.

Pies seldom let you down in this manner. A pie, no matter what the kind, usually looks very pleasing and appetizing. It also says that you, the host or hostess, spent some time on this dish for that special guest or friend.

Try some of the following pie recipes for your next special occasion.

Combine cookie crumbs and butter; press onto bottom of 9-inch springform pan. Bake 10 minutes. Chill. Press 12 thin lemon slices against sides of springform pan. Carefully spread combined ice cream and pineapple over crust. Top with preserves. Freeze. Spread lemon sherbet over preserves. Wrap securely. Freeze. Place dessert in refrigerator 10 minutes before serving. Remove rim of pan. Place on serving platter. Garnish with raspberries and mint.

United Dairy Industry Assn.

RASPBERRY SUNSHINE PIE

1 1/4 c. coconut bar cookie crumbs
1/4 c. butter, melted

Filling:

12 thin lemon slices
1 qt. vanilla ice cream, softened
8-oz. crushed pineapple, drained
1/2 c. raspberry preserves
2 pt. lemon sherbet, softened
fresh raspberries, if desired
fresh mint, if desired

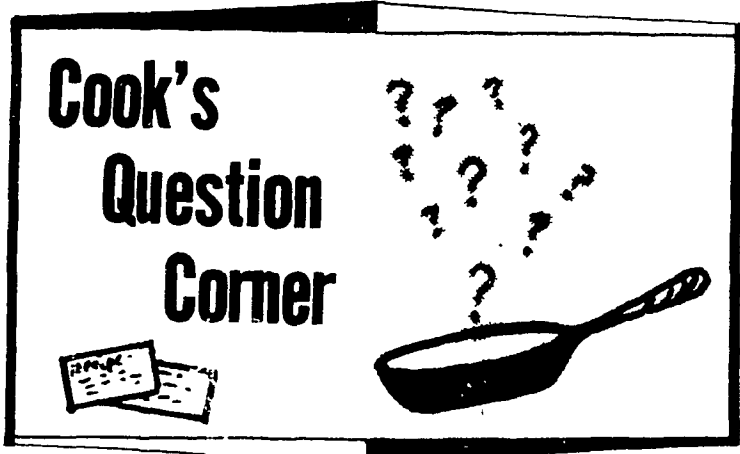
Preheat oven to 350 degrees.

APRICOT CHOCOLATE ICE CREAM PIE

9-inch graham cracker crumb crust
3/4 c. apricot preserves
1 T. grated orange peel
2 T. orange juice
1 pt. chocolate ice cream
2 pt. vanilla ice cream
2 T. toasted sliced almonds



Whatever your special occasion may be, the food should be picture-pretty. Raspberry Sunshine pie is that, but it's decidedly easy to prepare with its crust of coconut bar cookie crumbs and melted butter. You'll achieve perfect pleasin' with this pie.



QUESTION — I would like a recipe for pepperoni and beef jerky. Can any of your readers help?

Mrs. Harry McClelland
Reynoldsville, Pa.

ANSWER — In response to a request from Carl Rohringer of Centre Hall, here is a recipe for hard pretzels. Thanks go to Marian Shade of Beaver Springs, Ruth Wright of Middletown, Del., and Mrs. Enos Hess of R1 Myerstown.

Hard Pretzels

1 1/2 c. warm water
1 pkg. active dry yeast
1/2 t. granulated sugar
4 1/2 c. unsifted flour
2 eggs beaten
coarse salt

Pour warm water into large mixing bowl. Sprinkle in yeast and sugar. Stir until dissolved. Mix in flour; form into a ball.

Turn out onto lightly floured board, knead until smooth and elastic, about 10 minutes. Place in a greased bowl turning to grease top. Cover. Let it rise in warm place until double in bulk, about 1 hour. Punch dough down. Form pretzels. Brush with beaten eggs and sprinkle with salt. Bake at 475 degrees for 12 to 15 minutes. Makes 24 three-inch pretzels.

Marian Shade
Beaver Springs, Pa.

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Freeze crust until firm. Combine apricot preserves, orange peel and juice. Spade or spoon chocolate ice cream into crust. Drizzle on half of apricot sauce. Freeze until firm if ice cream gets too soft. Spade or spoon vanilla ice cream over chocolate ice cream. Drizzle on remaining sauce. Sprinkle with almonds. Freeze several hours or overnight.

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APRICOT BUTTER PECAN ALASKA PIE

Crust:
1 c. vanilla wafer crumbs
1/2 c. flaked coconut
1/3 c. butter, melted
Filling:
3 pt. butter pecan ice cream, softened
1/2 c. apricot preserves
4 egg whites
1/4 t. cream of tartar
1/2 c. sugar
1/2 t. vanilla extract

For crust, combine vanilla wafer crumbs, coconut and butter. Press mixture against bottom and sides of a 9-inch pie plate. Freeze until firm. Spread 1 pint of butter pecan ice cream in frozen crust; spread 2 T. of apricot preserves over ice cream; freeze. Repeat 2 or more times. Freeze several hours or overnight. Beat egg whites just until frothy; add cream of tartar. Continue beating while sprinkling sugar, a tablespoon at a time over egg whites. Beat until stiff peaks form; fold in vanilla. Spread over pie, sealing edges. Return to freezer for 1 to 2 hours. Place pie on a wooden board. Bake in a preheated 475 degree oven until meringue is delicately browned, about 3 minutes. Serve immediately.

BANANA CREAM PIE

9-inch baked pie shell
2/3 c. sugar
1/3 c. cornstarch
1/2 t. salt
3 c. milk
4 egg yolks, slightly beaten
2 T. butter
2 T. vanilla
2 large ripe bananas
1/2 c. whipped cream

Stir sugar, cornstarch, salt in heavy pan. Blend milk and yolks. Stir into sugar. Cook over medium, stir constantly, till thickens and boils. Boil and stir 1 minute. Remove from heat.

Blend in butter and vanilla. Press plastic wrap onto filling in pan. Cool to luke warm.

Slice bananas into baked shell. Pour in filling. Chill 4 hours.

Edge, top with whipped cream.
Beth Mearkle, Royersford,

PUMPKIN ICE CREAM PIE

9-inch baked pie shell, chilled
1 qt. vanilla ice cream, softened
1 c. canned pumpkin
3/4 c. sugar
3/4 t. pumpkin pie spice
1/4 t. salt
1 c. whipping cream, whipped
1/2 c. chopped salted peanuts

Spoon ice cream into pie shell; freeze. Combine pumpkin, sugar, pie spice and salt; mix well. Fold in whipped cream. Spoon over ice cream layer; sprinkle with peanuts. Cover. Freeze several hours or overnight.

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(Turn to Page B8)

Recipe correction

The third place winning lard recipe from the Pork Producers Program which we featured in last week's *Lancaster Farming*, page B20 needs a correction. Instead of reading "1 can cherry pie filling, 3/4 c. sugar, 3 T. cornstarch to thicken," the recipe should read "1 can cherry pie filling OR 1 pt. cherries, 3/4 c. sugar, 3 T. cornstarch." The complete recipe should read:

CHERRY COFFEE CAKE

1/4 c. lard, melted
1 beaten egg
1/2 c. milk
1 1/2 c. sifted all-purpose flour
3/4 c. sugar
2 t. baking powder
1/2 t. salt

Preheat oven to 375 degrees. Combine shortening, eggs and milk.

Sift together dry ingredients, add to egg and milk mixture. Mix well.

Pour into greased 9x9x2-inch pan.

Bake for 25 to 30 minutes or until done.

Topping

1 can cherry pie filling
OR

1 pt. cherries
3/4 c. sugar
3 T. cornstarch to thicken
Cook until thickened and cool well.

Spread cherries over top before placing in oven.

Bake for 25 to 30 minutes.