

PIES!

WOMEN often say how difficult it is to think of a pudding for dinner. On this question a husband is seldom sympathetic. He simply says "What's wrong with apple pie or plum pudding?" You notice this attitude, too, in restaurants, and in railway dining rooms. Apple pie and plum pudding are always on the menu. The demand is the reason for the supply.

Americans are the greatest pie eaters in the world, but "pie" to them is "tart" to us. They call our kind "deep dish pies," and regard them as rather de luxe. The ordinary American pie is made in a pie-plate, lined with rich pie-crust (rather heavy)—and covered either with a top-crust slashed across the centre, or with a lattice work of strips of pastry, or sometimes with just a meringue top. In any case, a pie makes a substantial, inexpensive dessert, and is especially useful as an offset to an "apologetic meat course," which most families have to have sometimes—using up cold meat and so on.

You all know how to make New Zealand pie—here are some American recipes.

Apple Pie

Line a pie-plate with rich pastry. Cut up sufficient apples into quarters (or eighths if apples are large), and arrange them in one layer upon the pastry; cover with a cupful of brown sugar, mixed with half a teaspoon each of cinnamon and nutmeg, dot with small knobs of butter. Add 2 or 3 tablespoons of water, and then fit on the top crust, slashing it in the centre, and moistening the edges and pressing them together with a fork. Dust over the top with a little castor sugar mixed with a dash of cinnamon. Cook in hot oven for first 10 minutes, then reduce heat a little, and bake about 40 minutes, or till done.

Apple and Raisin Pie

Make like the apple pie, but use 1½ cups raisins with 2½ cups of tart apples.

Cheese Crust with Apple Pie

Roll about a quarter-cup finely grated cheese well into the pastry when rolling out the last time. Cheese is very good with apple; remember the traditional Tenterden apple pie (Kent, England), in which slices of cheese are laid upon the piled-up apple slices in the deep pie-dish before putting on the crust.

Honolulu Apple Pie

This needs pineapple juice—unobtainable at present—but we might use apple-juice or rhubarb juice flavoured with pineapple essence. Put a cup each of sugar and pineapple juice in saucepan and bring to the boil. Add about 6 apples, quartered, and cook slowly, uncovered, till tender. Move apples about, just enough to keep covered with the syrup, and keep as whole as possible. Lift out and put in pie-dish lined with unbaked pastry. Thicken the syrup with a little cornflour, adding a tablespoon of butter and a little vanilla, and pour it over the apples. Cut strips of pastry, half-inch wide, brush with milk or beaten egg, and arrange criss-cross over apples. Bake in 450 degree oven

for about 10 minutes, then reduce heat to 350 degrees for about 35 minutes, or till cooked.

Eggless Pumpkin Pie

Line a deep pie plate with rich pie-crust, and flute the edges. Into 2 cupfuls of dry, sieved cooked pumpkin stir half tablespoon cornflour, half teaspoon baking powder, half teaspoon salt, quarter teaspoon each cinnamon and nutmeg, and 1 cup rich milk; add 1 cup brown sugar. Pour mixture into crust-lined plate, sprinkle with another quarter teaspoon each cinnamon and nutmeg mixed, and bake until firm in the centre; moderate oven, about 45 minutes.

Nut Pumpkin Pie

Make the eggless pumpkin pie, and sprinkle before baking with half a cup of finely-chopped walnuts.

MORE PIES NEXT WEEK

FROM THE MAIL BAG

Hay Box Cookery

Dear Aunt Daisy,

As I've cooked very successfully with hay boxes, may I give you my experiences? The box used must be well packed with hay. I use several boxes, and have the "nest" just the size of the pot I'm using in that particular box. The lid of the box must have a hay lining, which fits tightly on to the pot, and the hay in the box must be as tightly packed as possible all round the pot. It is the tightness of the hay that makes the success of hay cooking. I pack my hay in and leave it awhile, and then pack more in, and so on, until my hay is as tight as it would be in a haystack. I then make a nest just large enough to take the pot, and when the lid is shut down, no cold air can possibly enter. Stews, soups, corned beef, etc., are perfect cooked this way. I hope I have made this clear. Perhaps I should say it requires a large box, as the hay must be very thick at sides and bottom of the box, as well as a good thick layer on the lid. I tuck a sugar bag over the hay lining on the lid, just to keep it in place.—Just a helping hand from "Susannah," Roto-O-Rangi.



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