

MORE PIES!

HERE are some more recipes for making American pies. Remember that pies make a practical and economical sweet course, especially if you make two at a time and put one away in the pantry, for the day after to-morrow. Workers who take a packed lunch with them, appreciate a wedge of pie included therein.

Butterscotch Pie

(From Beverley Hills, Los Angeles)

One cup brown sugar, 2 heaped teaspoons butter, 2 tablespoons flour, 2 eggs (separated), 1 cup milk. Cream butter, sugar and flour together. Mix the egg yolks and milk together, and heat to boiling point, then remove from fire and pour over first mixture. Return to fire and cook until thick. Pour into previously baked pie-shell, and cover with meringue made with the egg-whites beaten stiff with 2 tablespoons of sugar. Brown in a moderate oven, approximately 10 minutes.

Chiffon Pumpkin Pie

Mix together $1\frac{1}{2}$ cups cooked and sieved pumpkin, three-quarter cup sugar, 2 egg-yolks, and one-quarter each of cinnamon, nutmeg and ginger, one-quarter teaspoon salt. Put into double saucepan (or basin standing in saucepan of boiling water), and when hot, add 2 teaspoons cornflour mixed with half cup of milk; mix and stir, and boil for five minutes, cool, then fold in the 2 well-beaten egg-whites. Put into previously baked pie-shell, and serve with whipped cream.

Apple Cream Pie

Line a pie-plate with rich pastry. Peel and quarter 4 tart cooking apples, and place round-side up on the pastry. Mix together half cup sugar, $\frac{1}{2}$ tablespoon flour, and one-eighth teaspoon salt, and stir in half cup cream (may be slightly sour), and half cup milk. Pour this over and around the apples. Dust over with half teaspoon each of ground cinnamon and cloves. Bake in a hot oven for first 10 minutes, then reduce heat a little, and cook about 30 minutes longer. The apples should be tender and slightly browned.

Coffee Chiffon Pie

(Using unsweetened condensed milk)

Stir together two-thirds cup of sugar, 5 tablespoons cornflour and half teaspoon salt. Combine 1 cup undiluted evaporated milk with 1 cup very strong coffee, and gradually stir in the sugar mixture. Cook and stir until thick and smooth—about 5 minutes. Add one egg, slightly beaten, and mixed with a tablespoon of milk or coffee. Cook and stir 2 minutes longer. Cool. Add a teaspoon vanilla, and turn into a ready-baked pie-crust shell to set, in cool place. Cover with a thin spreading of whipped cream, or with the following:—*Whipped Unsweetened Condensed Milk for Fruit Pies:* Place an unopened small can of evaporated milk in a deep saucepan. Cover with cold water and bring rapidly to boiling point. Chill quickly in cold water, then in cold place. Turn into a small, deep bowl, and whip slowly and

steadily until thick. Then add 1 tablespoon icing sugar, pinch salt, few drops vanilla, and stir in 1 teaspoon plain gelatine, which has been standing in half tablespoon cold water for three minutes, then dissolved over steam. The gelatine gives a creamy texture to the whipped milk, and keeps it from liquefying.

Swedish Meat Balls

One and a-half pounds of minced steak (lean), $1\frac{1}{4}$ cups rice, 2 cans undiluted tomato soup. Mix rice (washed), with meat until it is evenly distributed, then roll into little balls, not too tightly packed. Place in a pan with a little fat, and brown lightly on all sides. Then pour over tomato soup. Place in a moderate oven and bake for about 2 hours, until rice is cooked. Season to taste.—Sent in by a U.S. Marine.

FROM THE MAIL BAG

An Oven Dinner

Dear Aunt Daisy,

Here is a good nourishing oven dinner with rabbit in casserole—a delicious rabbit dish. One rabbit, 1 cup bread-crumbs, 1 cup milk, $1\frac{1}{2}$ teaspoons thyme, a few pieces bacon, salt and pepper. Cut rabbit up, put in a basin and pour boiling water over it; leave for an hour, then put it into a casserole with breadcrumbs, milk, thyme and seasoning. Put bacon on top, and cook slowly for 2 to $2\frac{1}{2}$ hours, about middle of oven. Put jacket potatoes on shelf above, also other vegetables (carrots, parsnips, celery or sprouts), between two pie-dishes, in a little boiling water, and a piece of pumpkin, in the shell, and with a piece of butter upon it, on another space. Cook baked apples and baked custard (if any eggs!), at the bottom.

SUBSTITUTES: You can use a round basin with an enamel plate for a lid in place of a casserole. I always do, as I unfortunately broke mine. I also use a couple of aluminium cake tins, covered with a saucepan lid, or a butter paper for a lid, in the oven, for cooking vegetables.—Milly Molly Mandy.

Distinguished American Beauty

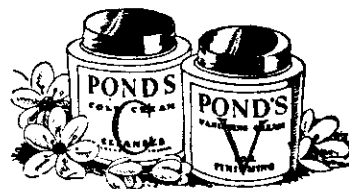
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