## Chili pie — an autumn favorite

When the first cool winds of autumn begin to blow, one's thoughts often turn to chill, which is likely to be avoided

begin to blow, one's thoughts often turn to chill, which is likely to be avoided during hot, summer months.

Spley hot chill, made with beer and topped with dollops of delicious corn-meal dumplings, puts a new face on an old familiar friend. It's a great crowd-pleaser and if's economical too.

Many time-honored recipes, passed down through generations of western chill-beer, mix a Bee traditional search of the control of th

One enterprising trail cook ensured his spice supply by planting small gardens of peppers and other spices in mesquite patches along the cattle drive trail. By the time he returned, the spices were ready to harvest and dry in the sun.

MANY FOLKS today still dry their own chill peppers, by lining on strings and harging them in a dry place. Tals provides a ready supply of fresh spley peppers and is an attractive decoration as well. Whether you dry your own or use canned spices, you'll find that beer adds a unique taste to the spicy goodness of chill.

Beer can also brighten a variety of other foods. A now historical book published by Adolph Coors Company, "A Taste of the West from Coors," is full of delicious ideas for mixing food and beer.

The book costs \$7.95 and can be

found their way into countless chill re-cipes. bought in local bookstores or ordered by sending check or more circles.

bought in local bookstores or ordered by sending check or money order to Coors Cookbook, P.O. Box 10227, Des Moines, Iowa 80238.

The books 113 recipes, compiled from mere than two years of research throughout the West, show western-food lovers how to marinate, bake, mix and flavor foods with one of the oldest cooking ingredients known to man. Try Chill Pie with Corumeal Dumplings (a recipe from the book) and you'll see. It's easy, nutritious and delicious. Served with a tossed green salad and a stein of beer, it's any man you won't forget.

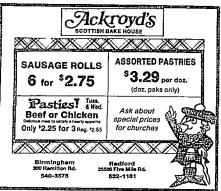
CHILI PIE WITH CORNMEAL DUMPLINGS

1% lbs. of beef stew meat cut into %-inch cubes 1 cup chopped onion 1 15% oz. can of red kidney beans, drained

% cup tomato parte
1 4-m. can chopped green chili peppers
2 cloves of garlic, minced
1 thep. chili powder
1 thep. chili powder
1% tap. sail
% tap. ground cumin
% cup yellow coranneal
% cup all-purpose flour
tap. baking powder
2 thep. cooking oil
1 beaten egg
% cup milk

Place meat, onion and kidney beans in bottom of ungreased 3-quart casserole. In bowl combine beer, undrained tomatoes, tomato paste, undrained chiles, garlic, chili powder, 1 tap, sall and cumin. Pour over meat. Bake, covered, in 350-degree oven for 2 bours. Combine comment, flour, baking powder, and ¼ tap, salt. Stir in olt, ega and milk. Drop by tablespoonsful onto hot stew, forming 8 dumplings. Bake, covered, 30 minutes more or till dumplings are done. Makes 8 servings.





# Store processed meats carefully

Consumers have many questions regarding safe at-home storage of processed meats. How long will processed meats keep in the refrigerator? Can they be frozen? Should processed meat purchased in the deli be rewrapped? To preserve flavor and quality, the National Live Stock and Meat Board

meat products promptly in the coldest part of the refrigerator, which is nor-mally 36 to 40 degrees F. Optimum temperatures for storage of meat prod-ucts is actually 28to 32 degrees F.

Opened packages of processed meats and loosely wrapped packages from a delicatessen can be kept in the refrig-erator for one week. It may be possible

to store unopened vacuum packages for longer periods, depending on the freshness date on the package. Once the processed meat package is opened, the quality of the product starts to deteriorate. So any leftover product should be wrapped in a moisture/vapor-proof material, such as a scalable plastic beg, to seal out the air. Processed meats packaged in reseal-

Freezing processed meats can lead to loss of quality because the seasoning speeds up changes in flavor during freezing. However, they can be frozen at 0 degrees F., or colder, for up to two

### Apple juice: hot or cold

In the early 1970s, consumers discovered apple juice after many years of low consumption. All of a sudden, apple juice consumption soared and continues to be one of America's most popular all-natural beverages.

beverages.

Apple Julee has lots going for it besides being a natural beverage. It is as versatile as any product on the market. Apple Julee is a satisfying beverage, served alone either hot or cold or use it with other ingredients to add flavor and a natural sweetness to foods.

foods.

APPLE BLOSSOM SODA

1 cup chilled apple Julco
% cup chilled eranberry fuice cocktail
6 thsp. whipping cream
Chilled club soda
1 quart vanilla lee cream

Combine apple juice, cranberry juice cocktail and cream. If desired, that deeper plak with a few dreps of red food coloring. Four cequal amount lato 6 tall glasses. Fill glasses to half-way mark with club soda. Stir to mix. Add 2 scoops ice cream to cach glass. Fill glasses with club soda. Stir gently. Serve with straws and long spoon.

FROSTY APPLE SHAKE

1 quart apple julce (chilled)

1 plut vanille ice cream (coffence)

1 8% oz. can crushed plucapple (optional)

8 % tap. clanamon or sprinkle with autureg
Combine all ingredients in blender or with mixer

Committee an anguerate in continuous until frothy. For additional apple recipes, send self-addressed envelope to Michigan Apple committee, 2725 E. Michigan Ave., Lansing, Mich. 48912.

#### Party trifle is simple to make

Apple Triflo is a simple-to-make party deasert with a dash of elegance. The lady fingers come from a package, the cream sherry from a bottle and flavored apples from a can. Making the custard sauce is really all that is involved in making this functious deasert.

APPLE TRIFLE

4 eggs, slightly beaten 4 eggs, slightly beaten
4 cup sugar
Few grains salt
3 cups milk, scalded
1 tsp. vanilla
1 pkg. lady fingers
5 cup cream sherry
1 can (21 ox.) apple ple filling\*

Combine eggs, sugar and salt. Add milk. Cook over hot water, stirring constantly, until mixture coats the spoon. Chill. Add vanilla. Line bottom of serving dish with halved lady fingers; poureream sherry over lady fingers. Top with apple ple Illiling. Pour chilled custard sauce over alt. If deared, make à "fence" around inside rim of serving dish with remaining lady fingers, halved. Makes 8 servings.

\*Not to be confused with pic-sliced apples.

For additional apple recipes, send self-addressed stamped envelope to Michigan Apple Committee, 2726 E. Michigan Ave., Lansing, Mich. 48912.

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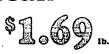
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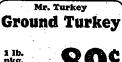
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