

New Ideas for the Homemaker for a Bountiful Thanksgiving

Anyone (Says Queen Of Hearts) Can Make A Cheery' Cherry Pie

"Can he make a cherry pie, gets easier. Pie crusts have Billy Boy, Billy Boy?" is not come ready-to-roll for several the pertinent question it once years, and now you can even was. Americans still agree buy them all rolled and frozen with my friend who says, "I in a pie tin!" All kinds of pie fillings can as it's pie," but every day it be poured right out of cans and

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into crusts. Anybody can make a pie (even a Cub Scout), and it will be a good pie.

Mass-produced things have a tendency to lack distinction, therefore, I am always on the lookout for the best of the best. Use a little extra lemon juice to increase the tartness of packaged lemon pie filling, and add some grated lemon rind too.

When it comes to pumpkin pie, you add your own spices anyhow. We like ours mildly spiced; if your family enjoys a more highly seasoned pie, you may wish to be more generous in your spice measurements. The following recipe makes one 9-inch pie. The blend of flavors from the honey and brown sugar is particularly wonderful. Mix the filling the night before, or several hours ahead of baking, and refrigerate, so the flavors will marry.

HONEY-PUMPKIN PIE
Mix in this order:
2 eggs, slightly beaten
1 1/2 cups canned pumpkin
(firmly packed)
3 tablespoons honey
1/4 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon each of ginger, cloves, and nutmeg
1 tablespoon grated orange rind (optional)
Stir in 1 1/2 cups evaporated milk (1 tall can). Mix thoroughly. Pour into unbaked

pie shell. Bake in preheated oven at 425 degrees for 15 minutes. Reduce heat to 350 and continue baking about 45 more minutes, until a table-knife stuck in the middle comes out clean. Serve with honey-sweetened whipped cream.

One of the world's best bakers of apple pies is surely Sylvia Schwartz, who lives in Farmington. This is her personal recipe; it is not for cooks who use only frozen crusts and canned fillings.

APPLE PIE à la SYLVIA
Crust: Measure 1/4 cup syrup or crisco into mixing bowl. Add 1/4 cup boiling water and beat with fork until creamy. Add 1/4 teaspoon salt, 1 tablespoon milk or orange juice, continue beating. Add the yolk of an egg; beat until blended. Add two cups flour, mix, and work into ball with fingers. If it seems too sticky, add a little more flour. Work until sides of bowl are clean. Divide in half and roll between two pieces of wax paper to fit 9-inch pie plate.

Filling: Wash, dry, pare, and slice 5 or 6 large Northern Spy apples. Take a handful of rice krispies or corn flakes, crush and sprinkle over the bottom pie crust. Then put in a layer of apple slices. Sprinkle 2 table-spoons of sugar over them and a sprinkling of apple pie spice. Repeat the layers till the crust is filled. Dot with butter. Fit top crust over, fold edges under, and seal with fluted edge. Sprinkle a little sugar and pie spice over the top crust and prick it for steam escape. Bake at 400 degrees 50 to 60 minutes. "Enjoy, enjoy!" Billy Boy can do it himself... it's easy as pie!

Consumers Assists In Holiday Gaiety

By FAITH GILLESPIE

Thanksgiving Day marks the start of the magic time of year. Families and friends gather together. Holiday colors and sounds and smells and tastes heighten the gala days. It is the season for the most delicious of foods and the most beautiful of decorations in everyone's house for the feasts of the Harvest, of the Lights, and of the Nativity. Now begins the blessed time of gifts and love and music and joy.

There are always some people who don't understand about the joy and complain about the commerce that comes with the season. Others fall into that trap of being too tired and cross to enjoy the fun. But nothing, really, can spoil the tingle of the coming holidays. If you're careful.

Two special people have been working for several months to help us all plan happy holidays with a minimum of strain. They are Pat Yohey and Janet Olsen, Home Service Representatives for Consumers Power.

Several times a week from now until the end of the season, Pat and Janet are demonstrating their holiday recipes and decorations for various local organizations that gather at the Consumers Power Colonial Kitchen, at 1801 Farmington Road in Livonia. They have planned party foods that look and taste as if they were lots of trouble, only

they aren't. They have made clever decorations out of things everyone has lying around the house, like wire hangers, scraps of fabric, and tin cans. And all the while that they are demonstrating such goodies as Glazed Angel Slices and Ham Leaf Ring with Piquant Pineapple Sauce, they are explaining how to save time and energy. They have all sorts of wonderful clues, like the one about easy cleaning of broiler pans: sprinkle detergent on hot pan, cover with wet paper towel, and let stand till washing time.

If your women's club hasn't scheduled a demonstration for this season, you can drop in by yourself to see the decorations and equipment, but call ahead to make sure Pat or Janet is there. You may write for the free recipe booklet (Home Service Department, Consumers Power, address above). There is no charge for their services; however, they allow clubs to charge to make money for their group.

On Wednesday, Dec. 1, at 2 p.m., the Livonia Republican Women are sponsoring a demonstration which is open to anyone. There will be cookies and coffee and door prizes. (A dollar donation to the Republican Women is requested). For ticket information, call Shirley Donnell, 422-5312.

Do let Pat Yohey and Janet Olsen help to make your holiday season a joyful one!

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Cider On Your Pancakes?

There are many wonderful and luscious things to top your pancakes with these brisk wintery mornings. Syrup, powdered sugar, whipped butter, to name a few. But have you ever thought of trying apple cider? Strange as it seems, apple cider is the chief ingredient used in making syrup for pancakes which is out of this world. It is rich and somewhat the consistency of apple butter.

W. E. Lockwood, who owns Sunshine Farms in Livonia is an expert at ciders, has several varieties on hand all during the season.

One day one of his employees presented him with a glowing recipe for pancake syrup which dates back to 1767. This was the original recipe of Robert Duff, who owned the Robert Duff plantation in Duffield, Virginia and has the deed of ownership recorded in 1767.

W. E. Lockwood made the syrup, bottled it in jars, and assures us that a real taste thrill awaits anyone who tries it.

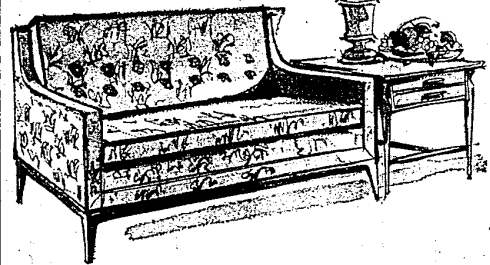
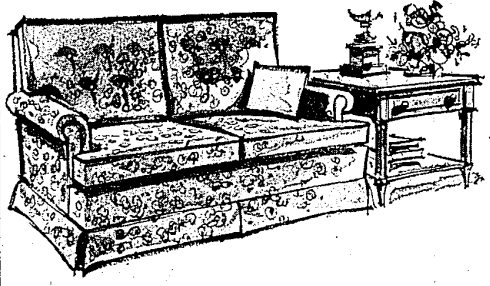
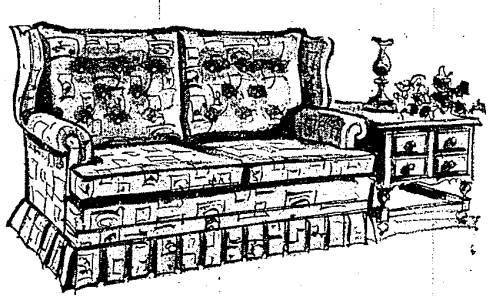
ROBERT DUFF'S PANCAKE SYRUP
1 gallon cider (must be raw)
10 lbs. light brown sugar (optional flavoring cinnamon, cloves) if used
1 teas. powdered cinnamon or 1/2 teas. ground cloves (if used stir in last 10 minutes of cooking time)
Vigorously boil cider 20 minutes, reduce heat.
Slowly stir in sugar then cook for 20 minutes longer.
Immediately pour into pint jars to 2" of top.
Place on hot boiled dome lids.
Seal up tight.
Note: If unfiltered cider is used, a settling (sic) will appear after storage, in bottom of jar. This is only apple pulp or thin apple butter. Very delicious and not harmful.
It is advisable to prepare 12 pt. jars. The quantity varies due to humidity and temperature of air.
Signed: Direct descendant of Robert Duff
Best Wishes to user.

Set Thanksgiving Observance

The traditional Thanksgiving Day service of The Christian Science Church in this area will take place on Thursday morning. Friends, neighbors, and the public are especially invited.

This annual service is distinctive for its concluding testimony period when any Christian Scientist in the congregation may rise and openly express his individual thanks to God for blessings received.

A hymn and reading of the President's national Thanksgiving Day Proclamation will open the service, followed by Scriptural selections, prayer, and a Lesson-Sermon on "Thanksgiving" taken from the Bible and from "Science and Health with Key to the Scriptures" by Mary Baker Eddy.



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