

Queen Of Hearts On Pies

By FAITH GILLESPIE
 "Please make me a pie," my new groom said. That was my first when I was an eager bride. Well, what he actually said was, "How come you never make me pie? My mother always made pie for me."
 I gave it some thought, and when the proper occasion came (Thanksgiving, it was), I found a fantastic recipe in a magazine called Pumpkin Chiffon Pie With Brazil Nut Crust (all that).
 On Thanksgiving Eve, I sat on the kitchen floor in our teeny apartment with a hammer and pounded away at Brazil nuts for hours, to the acute distress of the downstairs neighbors. I cracked and shelled and crushed and fashioned those nuts into a honey-sweet crust. Then I softened gelatin and whipped egg whites and beat and stirred and folded and mixed and eventually I came up with the prettiest culinary sight you ever saw.
 "This is a nice dessert, honey," he said, "but it isn't

with the palms and fingers of both hands; that old advice about cutting in till it's the size of small peas is nonsense. How small is a well pea anyhow? I use cold water, and I chill the dough for 20 minutes or half an hour before I roll it. Most of all, practice lovingly, and don't give up to soon. You can make a real pie crust.
 And then it is time to make a real pie. The following recipes are simple and quick and surely the best of their kind.
CONNIE'S RHUBARB PIE
 Use one recipe for two-crust plain pastry
 Place in bottom pie crust: 3 to 4 cups cut rhubarb
 Mix together and pour over the rhubarb:
 1 cup sugar
 1 tablespoon corn starch
 1 well-beaten egg
 1/2 teaspoon salt
 1/2 teaspoon lemon juice
 For an extra rich pie, you may add another beaten egg, 1/4 cup more sugar, and 1/2 teaspoon nutmeg, and dot with one tablespoon of butter. Cover with

the other crust, make several cuts for steam release, and sprinkle with a little sugar. Bake 10 minutes at 450°; then lower temperature to 350° for 30 minutes more. And don't let anyone tell you they don't like rhubarb pie till they have tried this one.
 One of the nicest things about living in Michigan is the berry crop, and the very best thing about strawberries is Louise's pie. This recipe calls for a baked pie shell. The pie is served cold with whipped cream.
LOUISE'S FRESH STRAWBERRY PIE
 1 quart strawberries
 1 cup sugar
 2 tablespoons corn starch
 Crush 1 pint of the berries to extract the juice, and combine them with the sugar and corn-starch. Cook until thick and clear, stirring often. Slice the other pint of berries into the pie shell. Pour the cooked mixture over and chill. But don't bake that pie shell on the upside-down pie pan!

Passage-Gayde

American Legion Auxiliary News

After he had calmed my rage and dried my tears and apologized and everything, he gently explained that a pie has a real pie crust. Not Brazil nuts, not vanilla wafers, not coconut, not graham cracker crumbs, but a real pie crust. Well, I did not know how to do that. And I can't tell you how to do it either. I tried all sorts of methods: ice water, Maalox oil, boiling water, milk, rolling between wax paper, and anything else anyone suggested. Finally I decided to just make a one crust pie shell; it would be easier than two, surely.
 Some clever homemaker-hint-writer said that to prevent the crust from shrinking in baking, you bake it on the upside-down pie pan. So I did that, and when it was golden and finished and I tried to get it into the pan right-side-up, it fell to the floor and broke into flaky little bits.
 It took a while for my morale to build again, and now I can finally say I can make a good crust that is real pie crust. My best advice to you is to use a recipe from a good cook book. Oh, I do have a few hints (you know I would).
 I am convinced that the best shortening to use is lard, and I use just a little more than the recipe calls for. Learn to mix the flour and shortening gently

The G.I. Bill of Rights which meant so much to millions of war veterans and to the nation will have its 20th anniversary on June 22, reports Mrs. Lillian Kinghorn, historian of the Passage-Gayde Unit of the American Legion Auxiliary.
 The vital veterans' measure was signed into law by President Franklin Roosevelt on June 22, 1944. The American Legion and Auxiliary had conducted an all-out campaign for its adoption. The G.I. Bill embodied everything the American Legion men had learned from their experience after returning from World War I. It was a sweeping measure which gave war veterans more consideration than ever before in history. Also, it proved of great value to the nation as a whole, providing a cushion for the change from war to peace economy, and raising the country's educational level. A total of 7,800,000 World War II Veterans took training and education under the G.I. Bill. The colleges and universities were filled to overflowing with serious veterans students who contributed to the rising educational standards of the country. Our American Legion and Auxiliary look back over the twenty years with pride in our 1944 achievement.
 June 16-25 is Wolverine Girls State. Soon our Plymouth girls will be attending. They are Mary Arnold, Pat Hart and Arlene Schilling, announced Passage-Gayde

Unit Girls State Chairman Emma Williams. Post Boys State Chairman Ernest Kol stated the following boys are attending Boys State: Bob Brown, Tom Chandler, Dale Couls, Gregg Greer, Rich Lorenz, John Shinn, William Way and Ed Wendover. Both chairmen wish to thank those who helped with the banquet, which was a wonderful success. Also thanks goes to the 1964 boys and girls for their talk on Boys and Girls State.
 Remember, important Auxiliary meeting Wednesday, June 16 (tonight) at 8 o'clock. Annual Reports and election of officers. Please be present.
 Friday, June 18 is 11th District meeting and Memorial Services at Veterans Memorial Home on Main Street. Annual Reports and election of officers also. Be sure to attend.
 Saturday, June 19 is "Why Are We" banquet with the Lions Club. Let's make this a success. This will conclude our "Why Are We" program series until September.

Classes Scheduled
 "No Greater Love" is the theme of the Gallivan Baptist Church's Vacation Bible School. The sessions are scheduled to run from June 21 through June 25 from 9:30 a.m. to 12 noon. Classes are open to all youngsters from four years of age through high school.
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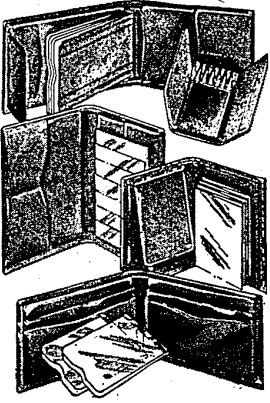
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