

baked crust and bake in a moderate oven (350°) 40 to 45 minutes until golden brown.

Makes 1 9-inch pie.

### WALNUT FESTIVAL PIE

- 2 eggs
- 1 cup dark corn syrup
- 1 teaspoon vanilla
- 1 tablespoon melted butter
- ½ cup sugar
- 1 tablespoon flour
- ¼ teaspoon salt
- 1 cup chopped walnuts
- Unbaked 8-inch or 9-inch pie shell

Beat eggs with fork. Add corn syrup, vanilla, and butter. Mix sugar, flour, and salt and add. Stir in walnuts. Pour into unbaked shell. Bake in a moderately hot oven, (375°), 40 to 50 minutes. Test by inserting tip of knife in filling: when it comes out clean, pie is done. Serve cold.

Makes 7 or 8 servings.

### HOLIDAY PUMPKIN CHIFFON PIE

- ½ cup brown sugar, firmly packed
- 1 envelope unflavored gelatine
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ¾ cup milk
- 1¼ cups canned pumpkin
- 3 eggs, separated
- ½ cup sugar
- ¾ cup chopped walnuts
- 1 baked 9-inch pie shell

Mix brown sugar, dry gelatine, salt and spices in saucepan. Stir in milk, pumpkin, and egg yolks. Cook over low heat, stirring constantly, about 5 minutes, until bubbling. Cook 1 minute longer, stirring. Chill until cold and fairly stiff. Beat egg whites until foamy; gradually beat in sugar; beat very stiff. With same beater, beat pumpkin mixture about 2 minutes, until light and fluffy. Add walnuts. Fold at once into me-

ringue, and heap in baked pie shell. Chill 3 hours or longer. Top with sour cream or whipped cream and decorate with walnuts halves or pieces.

Makes 1 9-inch pie.

### CRACKER MERINGUE TORTE

- 2 egg whites
- ¼ teaspoon salt
- ½ teaspoon vanilla
- ½ cup sugar
- ½ cup soda-cracker crumbs
- ½ cup coarsely chopped walnuts
- ½ teaspoon baking powder

To egg whites add salt and vanilla; beat until beginning to mound. Gradually beat in sugar, making a very stiff meringue. Fold in cracker crumbs mixed with walnuts and baking powder. Spoon into buttered 8-inch pie pan; bake in a slow oven (325°) about 30 minutes, until firm to touch and lightly browned. Cool in pan. Serve with sweetened whipped cream, decorated with walnuts. Or fill with sweetened fresh or frozen berries or peaches, or with lemon pie filling or instant pudding; chill. Top with whipped cream and chopped walnuts. Cut like a pie.

Makes 1 8-inch pie.

### WALNUT GOLDEN GLOW

- 1 cup apricot pulp (fresh, canned, or cooked dried)
- 1 teaspoon lemon juice
- 2 egg whites
- Dash of salt
- ½ cup sugar
- ½ cup chopped walnuts

Mix apricot pulp and lemon juice. Beat egg whites with salt to soft fluff; gradually beat in sugar, making stiff meringue. Fold in fruit and walnuts. Spoon into sherbet glasses. Garnish with whipped cream and a few walnut pieces.

Makes 5 or 6 servings.