



Learning about foreign cookery can be as thrilling as a trip around the world — and far easier on the budget. Get on our magic carpet, into our jet propelled plane, or just curl up in a comfortable chair and take off for far-away places as we search for ideas giving our food travelogue collection a continental touch.

Swiss foods prove a gourmet's delight — take their Alpine Onion Pie — a seasoned mixture of onion and cheese forms the filling between two layers of flaky pastry which can be baked in the traditional round pie pan and cut in wedges, or baked in a rectangular pan and cut into easy-to-serve "fingers".

Words never do justice to French cookery where even a Parisian Omelet has a subtle charm all its own . . . their French Pastry is out of this world . . . and their flaming desserts prove an exciting challenge!

Whisked on to old world Vienna we find Viennese Stew as harmonious as a Straus Waltz — a dish with macaroni combined smoothly and tastefully with veal . . . Tongue twisting names of Hungarian delicacies translate into some of the most delectable food we've ever tasted . . . A piquant raisin sauce adds an authentic touch to German Pot Roast.

If we were to visit a Danish restaurant, famous for its smorgasbord, we'd find among their specialties thin, crisp pancakes, fried in butter and wrapped around vanilla ice cream. Scandinavian Fruit Pancakes are quite similar and something we can make ourselves.

Heading back toward home as we pass over the British Isles, we catch a whiff of Casey's Casserole, a favorite of the Irish because it's such a penny-proud dish with corned beef and carrots smothered with a horse radish cream sauce. This foundation is then topped with mustard-flavor drop biscuits, making the savory casserole almost a meal-in-one.

Our trip may be over but we've found some mighty interesting dishes to add to our food travelogue collection.

#### ALPINE ONION PIE

##### Pastry

1½ cups enriched flour  
¾ teaspoon salt  
½ cup shortening  
3 to 5 tablespoons cold water

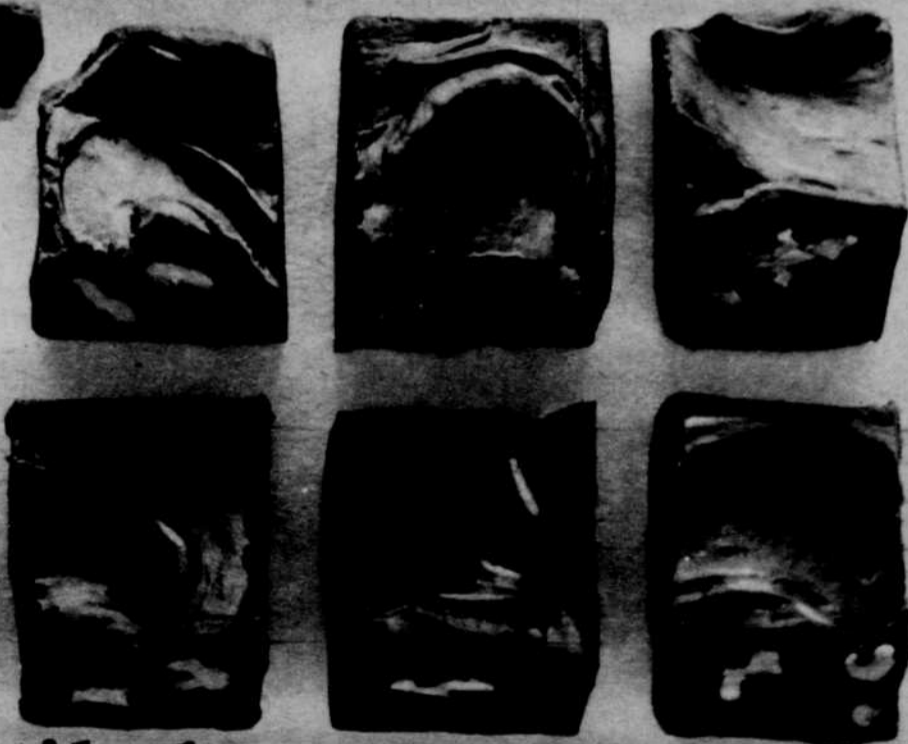
Mix together thoroughly flour and salt. Cut or rub in shortening. Sprinkle with water, mixing lightly until dough begins to stick together. Wrap in waxed paper and let stand while preparing Cheese-Onion Filling. Divide dough in half. Roll out one half to circle ¾-inch thick and line 8-inch pie pan with it. Fill with Cheese-Onion Filling. Roll remaining half of dough to make top crust. Arrange over filling. Trim edge and flute. Bake in moderately hot oven (400°F.) 35 minutes.

##### Cheese-Onion Filling

1½ cups chopped onion  
½ teaspoon salt  
½ teaspoon dry mustard  
¼ teaspoon paprika  
1 cup shredded American cheese (¼ pound)

Combine onion, salt, mustard and paprika. Mix well. Spread on bottom crust of pie. Sprinkle shredded cheese over onion mixture. Arrange top crust on pie.

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##### MARSHMALLOW CREAM FUDGE.

BRING to full boil — stir constantly: one 5- to 10-oz. jar marshmallow cream; ¾ c. evaporated milk; ¼ c. butter; 1½ c. sugar; ¼ tsp. salt.

BOIL 5 min. over moderate heat, stirring constantly.

REMOVE from heat. STIR in 'til melted; two 6-oz. or one 12-oz. (2 c.) Nestlé's Semi-Sweet Chocolate Morsels; 1 tsp. vanilla, ½ c. walnuts, chopped.

POUR in greased 8" square pan.

CHILL 'til firm. YIELD: approx. 2¼ lbs.



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