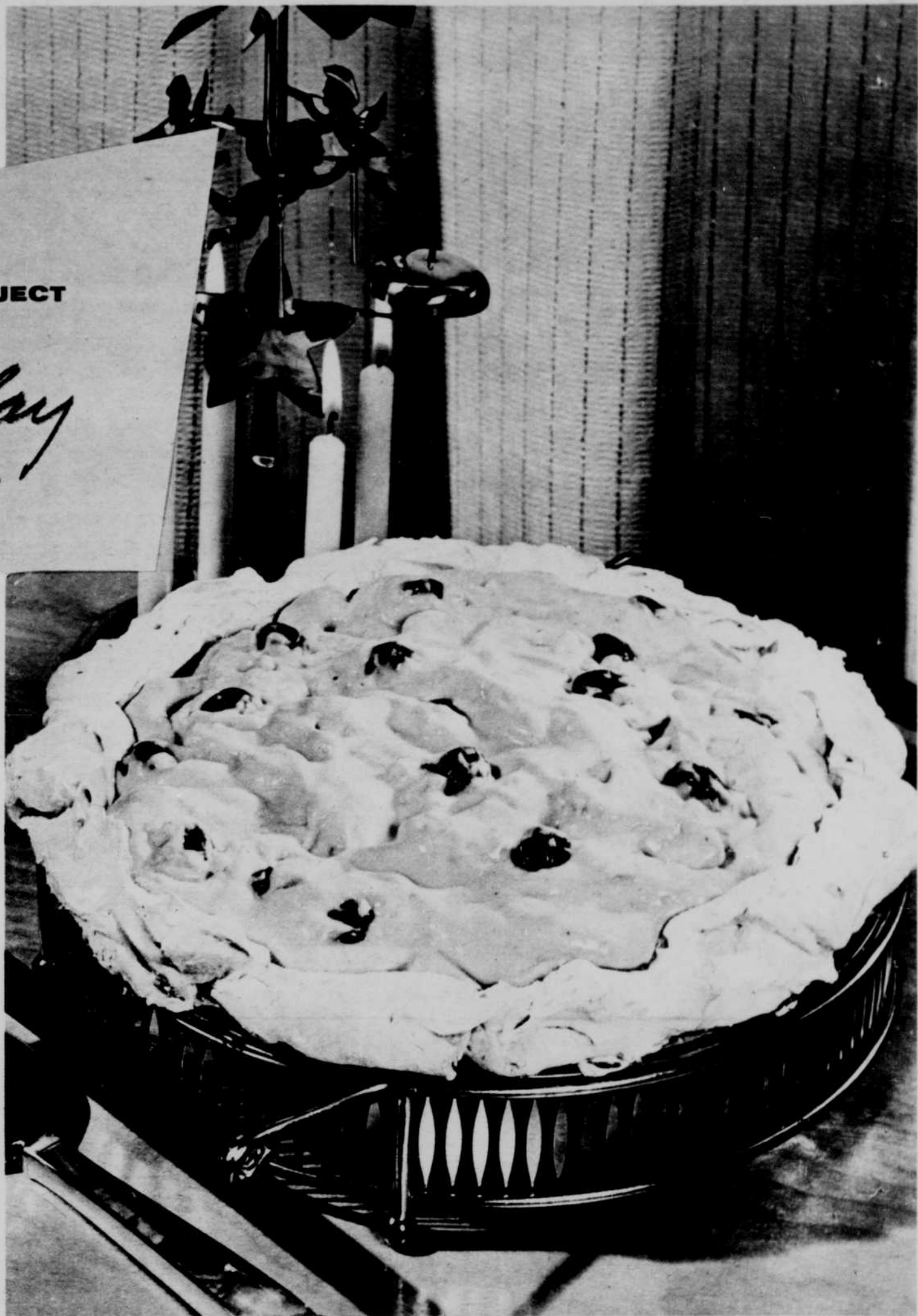


NOVEMBER PROJECT



Cold weather brings many things. It not only brings the holidays — Thanksgiving, Christmas and New Years — but it also brings the desire to experiment with new recipes that will add glamour to holiday entertaining. If you're a connoisseur of recipes you welcome the opportunity to surprise the family and guests with interesting pastry that you want to try out in advance of the holiday season.

Eggnog concoctions make wonderful pies; mincemeat does likewise. And as we set forth on our project, we note with interest that there's a "new look" in pies this season — namely two-tone fillings in layer effect. Here we find mincemeat topped with a layer of custard; a two layer lemon pie; and one with a layer of lemon and a layer of cranberries hidden under a meringue topping.

Or you can make up your own double layered or two-toned version for holiday fare. Alaskas never cease to create excitement and with peppermint at its peak of popularity during the holidays, Peppermint Alaska Pie proves a sure winner . . . An assortment of tarts is fun to make and by using pudding mixes for filling along with canned fruit fillings, you'll add color to your assortment of desserts . . . Again a meringue shell turns into party fare when filled with a combination of whipped cream and pineapple tid-bits.

Try out your ideas in advance. Gala pies such as these will assure you of glamour for your holiday fare.

CHERRY BRIGHT ANGEL PIE

- 1 package (3 ounces) cherry-flavored gelatin
 - ¼ cup sugar
 - Hot cherry juice plus water to make one cup
 - ½ cup cold water
 - 1 cup cream, whipped
 - 1½ cups drained pitted red cherries, syrup-packed*
- Meringue Crust

Dissolve gelatin and sugar in hot liquid. Add cold water. Chill until slightly thickened. Then fold in whipped cream. Fold in cherries and pour into cooled crust. Chill until firm.

Meringue Crust. Beat 2 egg whites with ⅛ teaspoon cream of tartar until foamy throughout. Add ½ cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until this meringue mixture will stand in very stiff peaks. Add 1 teaspoon vanilla and beat well. Spoon into lightly greased 9-inch pie pan and make a nest-like shell, building sides up above edge of pan. Bake in slow oven (275°F.) 45 to 50 minutes. Cool.

*If water-packed sour cherries are used, increase sugar to ½ cup.