

Hints for Homemakers

by **SONDRA REID**

EASY TO MAKE CREAM PIE

The combination of pineapple and lemon has always been a favorite for refreshing flavor. Now, using the recipe below, you can have a luscious Pineapple Lemon Cream Pie with very few steps.

A can of crushed pineapple with syrup is used with a package of lemon pudding and pie filling, a little water, and a touch of butter. The mixture is then cooked, as directed on the pudding and pie filling package. The secret of the wonderful flavor combination here is in using the pineapple and syrup as the liquid in place of the water usually used for lemon pudding. This makes the pie filling not only easier to prepare, but much richer in pineapple-lemon flavor.

You can make this dessert without using the oven if you want to serve it on a warm summer day. Toast the graham cracker crust about ten minutes to give a crisper texture to the pie shell. This dessert is bound to become a favorite for you to prepare and for your family to enjoy.

PINEAPPLE LEMON PIE

- 1 (8-inch) graham cracker crust
 - 1 package lemon pudding and pie filling
 - 2-1/2 cups crushed pineapple with syrup (No. 2 can)
 - 1/2 cup water
 - 2 tablespoons butter
 - Whipped Cream
- Directions: Combine lemon pudding and pie filling, undrained crushed pineapple, water and butter. Bring to a boil, stirring constantly. Cool about 20 minutes. Pour into cooled graham cracker crust and chill until ready to serve. Garnish with whipped cream. Serves about six.



Sondra Reid

Easy-to-Make Ravioli Recipes for Beginners

If you want to try your hand at making ravioli, here are two recipes that do not require special skills or equipment.

One turns out quite authentic little stuffed pastas. The other is for cooks who prefer to skip the rather tedious chore of sealing the stuffing in traditional pillow-like shapes of dough.

Use your favorite spaghetti sauce or canned ravioli sauce with either recipe.

RAVIOLI

- 4 cups sifted flour
 - 1/2 tsp. salt
 - 5 eggs
 - 1/4 lukewarm water
 - Ricotta Pork Filling
 - 1 qt. spaghetti or ravioli sauce
 - Grated Parmesan cheese
- Sift flour onto a large board. Make well in center and add salt, eggs and water. Stir with table fork to blend eggs and water and gradually work in the flour to make a stiff dough. Knead a few mi-

nutes until smooth. Add more flour if dough is sticky. Cover and let stand 10 min. while making filling.

Divide dough into 3 parts. Working with one part at a time, roll out on lightly floured board as thin as possible (no thicker than 1/16-in.). Cut into 2-in. rounds or squares. Place heaping teaspoon filling in center of half the cutouts and cover with remaining ones. Press edges with fork-to seal.

Drop, a few at a time, into large pot of rapidly boiling salted water. Cook 15 min., or until tender. Lift from water with slotted spoon. Serve with sauce and grated cheese. Makes 6 to 8 servings.

Ricotta Pork Filling

- 1 lb. ground lean pork
 - 1 tsp. grated onion
 - 1 cup chopped cooked spinach, well drained
 - 1/2 cup cracker crumbs
 - 1/2 lb. ricotta
 - 1 tsp. minced parsley
 - 1/4 cup grated Parmesan
 - 2 eggs, slightly beaten
- Brown meat and onion over moderate heat, stirring constantly. Cool.

Combine with remaining ingredients, mixing thoroughly.

MOCK RAVIOLI

- 1 lb. shell macaroni
- 2 pkg. frozen chopped spinach, thawed
- 1 clove garlic, minced
- 1/2 cup chopped parsley
- 1 cup soft bread crumbs
- 1 1/2 tsp. salt
- 1/2 tsp. sage
- 1/2 cup grated Parmesan
- 1/2 cup oil
- 4 eggs, well beaten
- 6 cups ravioli or spaghetti sauce

Cook macaroni as directed on package. Mix spinach, garlic, parsley

and bread crumbs. Add salt, sage, cheese, oil and eggs. Mix well.

Spread half of macaroni in greased 13x9x2-in. baking dish. Cover with layer of spinach mixture, then layer of ravioli or spaghetti sauce. Repeat layers. Sprinkle top with additional grated Parmesan or Cheddar cheese. Bake at 350 deg. about 40 min.

If made ahead and refrigerated, allow an extra 15 min. for baking. Sprinkle a little chopped fresh parsley or basil over top just before serving. Makes 15 to 20 servings.

Fashion Corner

Combinations of pearls with other stones, such as jade, turquoise, lapis or topaz, add color and excitement to many of the season's newest designs in necklaces and matching accessories.

Cultured pearl necklaces, so flattering to every woman, are available in all lengths, though the trend is to the shorter lengths of 18 to 22 inches to frame new necklines. These may be found at budget prices that will pleasantly surprise every shopper--beautiful, perfectly matched and lustrous.

For the woman who has a favorite pearl necklace, matching earrings, an elegant ring or a beautiful pearl pin is a perfect addition toward a pearl jewelry ensemble.

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