

CHOCOLATE CREAM PIE

Mix in saucepan..... 1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ tsp. salt
2 $\frac{1}{2}$ tbsp. cornstarch
1 tbsp. flour

stir in gradually..... 3 cups milk

Add..... 3 squares unsweetened chocolate

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Remove from heat.

Slowly stir half of mixture into..... 3 egg yolks, slightly beaten
Then blend into hot mixture in saucepan. Boil 1 min.
more stirring constantly. Blend in 1 tbsp. butter and $\frac{1}{2}$ tsp. vanilla. Pour into baked pie shell and spread

VANILLA ICE CREAM

6 eggs $\frac{1}{2}$ tsp. salt
2 tsp. vanilla
1 cup sugar
2 cups milk
2 cups heavy cream

Beat eggs until light and add sugar, milk and vanilla and salt. Beat until well blended. Whip cream until stiff. Fold into egg mixture. Pour into 2 trays and freeze partially at coldest temperature. Break into chunks in large, chilled bowl and beat until light and fluffy. Add fruits or nuts now if desired. Return to trays or freezer and stir until firm.

meringue lightly on pie filling to seal it onto edge of crust to prevent shrinking. Swirl or pull up points to make it look decorative. Bake 8 to 10 minutes in moderately hot oven 400 until delicately browned. Let cool at room temperature away from drafts.

MERINGUE

Beat 3 egg whites and $\frac{1}{4}$ tsp. cream of tartar only until frothy through-out. Gradually beat in 6 tbsp. sugar. Continue beating until mixture is stiff enough to hold peaks that do not curl when beater is slowly withdrawn and inverted.

Sherbets

Prepare basic vanilla recipe decreasing milk to 1 cup. At second beating for orange add 1 (6 oz.) can orange concentrate. For raspberry add 1 cup red raspberry puree. For lime add 1 cup water, 1 tsp. lime extract and $\frac{1}{4}$ tsp. green food coloring.