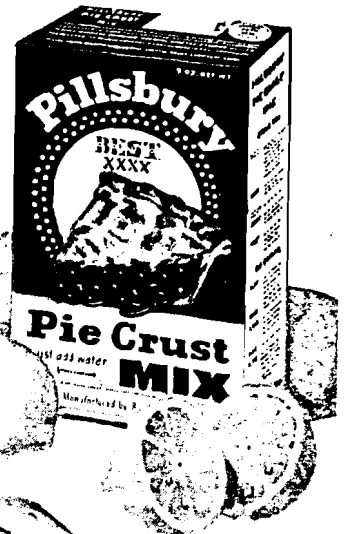


Men Love Lemon Pie

*Get a fresh grip
on his heartstrings with
a wonderful, homemade
pie like this*



NOW AT YOUR GROCER'S

Pillsbury Pie Crust Mix
and fresh Sunkist lemons



Easy, quick, with the new

Pillsbury PIE CRUST MIX

and fresh Sunkist Lemons!



*You and Ann Pillsbury
can make a great team*

Ann Pillsbury has developed a new pie crust mix in her kitchen to save you time in your kitchen, and give you perfect results every time.

To many a man this is the pie of all pies. Nothing can beat it for sheer eating pleasure . . . pie with rich-flavored crust, and the tang of fresh Sunkist lemons in the filling. Wonderful, flaky pie crust is now easy, quick and well-nigh failure-proof to make. No experience needed. Just add water to the new Pillsbury Pie Crust Mix.

Quality is assured by the finest ingredients, scientifically blended, perfectly balanced.

Get Pillsbury Pie Crust Mix and Sunkist lemons at your grocer's today. Ann Pillsbury's easy recipe is on the package.

3 Original Rogers Silverplated Teaspoons. Exclusive Lady Ann pattern—only 50¢ and six coupon values. Send to Pillsbury, Box 150, Minneapolis, Minnesota. Write for free premium booklet on Pillsbury Premium Plan. Savings up to 50% on complete silverware service and other valuable articles. Extra-Value coupons with all Pillsbury packages.



with $\frac{3}{4}$ mush. Pour in chili. Dot with rest of mush. Bake at 350° F. for 30 min.

Grated sharp cheese may be sprinkled on top of pie when served. Makes 8 servings.

Any good green salad will suffice, but Guacamole is the best accompaniment.

GUACAMOLE

I place in chopping bowl:
1 small raw tomato
1 very small peeled onion
1 small dried red hot pepper (optional)

and chop finely. Then I remove pits; add:
6 pared ripe avocados

I add all following ingredients:

- 2½ teasp. salt
- 2 teasp. lemon juice
- 2 tablesp. mayonnaise
- 1 teasp. salad oil
- 4 drops tabasco sauce

I chop avocados into fine pieces but don't mash them. I serve this on bed of:

Shredded lettuce

My recipe makes 8 generous servings.

I favor a centerpiece of fresh fruit for the table. Elaborate desserts are not suitable after Mexican food, and most people prefer a piece of fruit. I also like to have a plate of pralines (Mexican candy made of pecans and peneuche sugar) for those who like a little sweet.

The traditional dessert after a Mexican supper is pineapple, either canned or fresh. It has a fine cooling effect.

A large pitcher of iced water should be kept handy at a Mexican supper, especially if there are those present who are not connoisseurs of chili. Hot seasoning is a basic ingredient of Mexican food, but for people not born and brought up in the Southwest, the initial experience may be a trifle disconcerting. Most people acquire the taste rapidly and come back for more.

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Michael Chabon

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