



Make the best use of your grocer's shelves with a ready-made crust and canned fruit in a luscious apricot-pineapple pie.

Recipes

Use canned fruit for great pies

Can you believe that the summer months are coming to a close? One look at the autumn leaves, the bright mums and the new school books on the dining room table is all you need to confirm the arrival of the most nostalgic time of the year.

Fall ushers in a lot of busy days and a desire for the-baking we abandoned during the hot days. But busy doesn't have to mean that pies are forgotten. Make the best use of your grocer's shelves with a ready-made crust and can-

ned fruit in a luscious pie--right for the family, the club meetings or the first bake sale of the year.

APRICOT-PINEAPPLE PIE

- 1 graham cracker ready-crust
- 1 20 oz. can pineapple in natural juice
- 1 large can (26-29 oz.) apricot halves (cut into quarters)
- 2 tablespoons cornstarch
- 1/2 cup sugar
- 2 tablespoons brown sugar
- 1/2 teaspoon nutmeg
- 2 tablespoons butter

Drain juice from pineapple into measuring cup. Drain juice from apricots to make a total of 1 cup liquid. Add water if necessary to make 1 cup liquid. Mix with sugar and cornstarch in a small pan and cook over low heat until it comes to a boil. Stir in nutmeg and butter.

Pour mixture over fruit and blend. Pour into pie crust and bake at 425° for 30 minutes. Serve hot or cold. Sprinkle with cinnamon or nutmeg.

Revival

From Page B8

daughters. He holds a bachelor of arts degree from Catawba College in Salisbury, a master of divinity from Hood Seminary and is in the final stage of a Ph.D in clinical psychology at Livingstone College in Salisbury, where he is currently a professor of psychology.

For more information, contact Ann Brewer at 722-2191.

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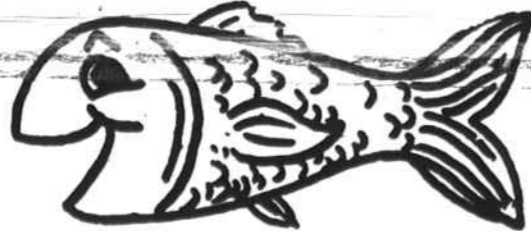
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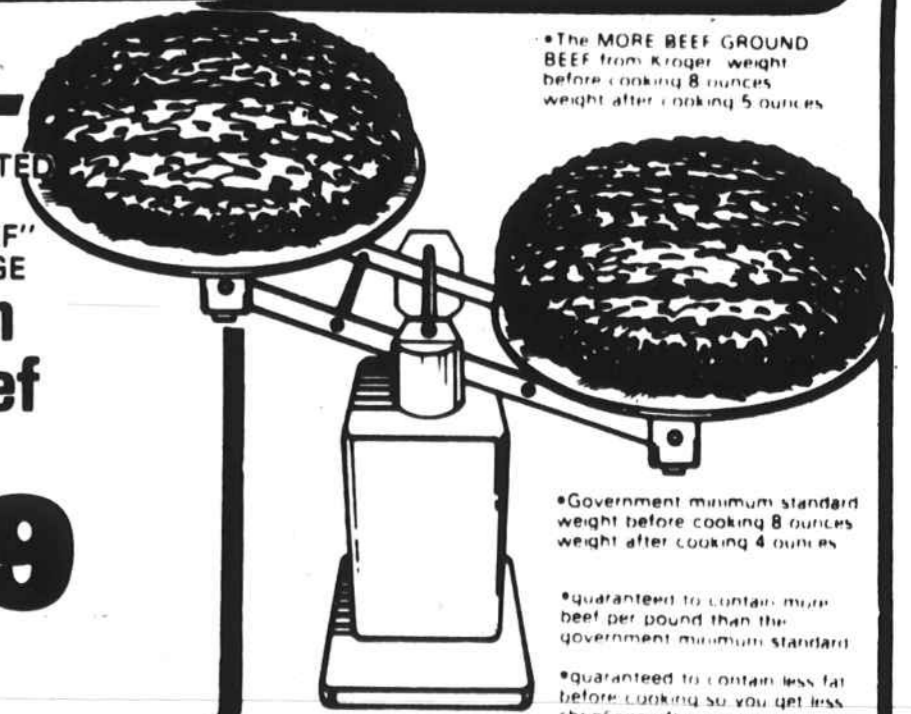
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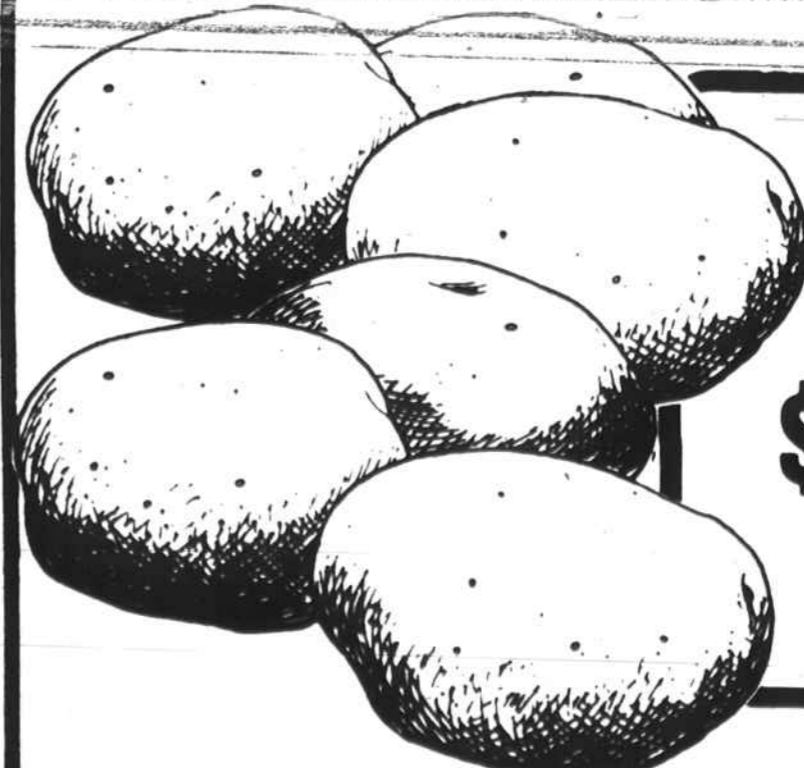
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