

SUNDAY, NOV. 28, 1948  
Gourmets' GalleyHolidays Give  
Excuse to Eat  
Rich DessertLady Finger Lemon  
Pie Is Suggested

By MARIE McCARTHY

THE HOLIDAYS are a lovely excuse for going all out with delicious and rich desserts. For the holly time a moratorium is declared on "diets."

Lemon desserts do not cloy as some others do. In fact, plum pudding with the usual Bacchanalian sauce should be eaten practically by itself. But follow a yuletide dinner with Lady Finger lemon pie, and you'll not yearn for a couch and seclusion instead of congenial chatter.

LADY FINGER LEMON PIE  
Two dozen lady fingers, five eggs, two cups sugar (one scant), one cup water, two teaspoons cornstarch, grated rind and juice of two and one-half lemons and a bit of vinegar.

Separate the lady fingers and line closely a large well-buttered pie pan. Beat egg yolks with one scant cup sugar; add one cup water, reserving a small amount of water to dissolve the cornstarch, which is added to the mixture.

Add lemon juice and rind; cook all in double boiler till thick. Beat two egg whites and fold into them the thickened custard. Make a meringue of the remaining three egg whites, adding remaining cup sugar and a bit of vinegar.

Pour into the lined pie pan, then spread meringue over the top. Bake in a moderate oven three-quarters of an hour, browning the meringue.

## Another Fantasy

Is Sure to Please

Another lady finger fantasy sure to please is the torte which follows.

COFFEE BRANDY  
BAVARIAN TORTE

Line a pudding mold with lady fingers dipped quickly in and out of brandy. Soak one generous tablespoon gelatine in one-fourth cup milk for half-hour. Beat the yolks of two eggs and five tablespoons granulated sugar till creamy.

Add two-thirds cup hot milk, stirring constantly. Cook in a double boiler four minutes, stirring the while. Add gelatine and a pinch of salt. Set aside to

If you add three dashes of Angostura bitters to that glass of cold, cold sherry before dinner, you'll make it and these desserts sit pretty.

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## Fudge Pampers the Sweet Tooth



THE INDIANAPOLIS TIMES

Cooking Fish  
Easy If You  
Take This TipWhen Poaching It,  
Use Fish Stock

Did you ever order fish in a famous restaurant and all the time you were eating it, wish you could turn out similar dishes at home to equal it?

According to the head man in the food department of a big hotel system—John L. Hennessy—there's not a reason in the world for wasting time wishing. You can do it yourself and just the way the hotel chefs do it.

The secret when poaching fish, for instance, is to do it in "fish stock." Water usually is used, and the result has been that the fish tasted a little like nothing. If you'll take Mr. Hennessy's word for it, collect some fish bones from your market when you buy your fish. You'll be ready to make your guests sit up and take notice when they plant a fork in that main course.

## POACHED FILET OF SOLE

1 lb. filet of sole  
1/4 lb. fish bone from sole  
1 medium onion1 stalk celery  
1 bay leaf

3 sprigs parsley

3 tape salt

1 pt. water

Make fish stock by boiling fish bones with the stock seasonings and water for one-half hour. Strain stock and use for poaching fish and for making caper sauce. If fish bones are not available add stock seasonings to boiling water. Poach fish in this water and save for use in making sauce.

Wrap the fish fillets in cheese cloth. Poach fillets in rapidly boiling fish stock for eight minutes.

## Prune Candy Is New

As a result of the California Experiment Station's work, your children may soon be eating prunes made into both a breakfast food and a candy bar.

Melt the chocolate over hot water. Add sugar, milk and salt.

Boil over direct heat to the soft ball stage (236 degrees F.), stir through.

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