

PASTRY

VICTORY APPLE PIE

$\frac{1}{3}$ cup cool potato water
 $\frac{1}{2}$ cake yeast
 $\frac{1}{3}$ cup riced potatoes
 $\frac{3}{4}$ cup sugar

$\frac{1}{3}$ cup shortening, melted
3 eggs
1 cup sifted flour, about
6 apples

Combine potato water, crumbled yeast, cooled potatoes and $\frac{1}{4}$ cup sugar. Let rise 1 hour. Add shortening, $\frac{1}{4}$ cup sugar, 1 egg, beaten, and flour to make stiff dough. Knead well. Let rise until doubled in bulk. Roll out in 2 circles about $\frac{1}{2}$ inch thick. Place in two greased deep piepans. Press to edges of pan. Pare apples, core, cut into eighths and arrange on dough. Beat remaining eggs, add remaining sugar and pour over apples. Sprinkle with cinnamon. Let rise. Bake in moderate oven (350° F.) 30 to 35 minutes. Makes 2 (8-inch) pies.

PATRIOTIC RENNET-CUSTARD

2 cups milk	Candied cherries,
1 package vanilla rennet	chopped fine
powder	3 ounces cream cheese
1 1/3 cups red jelly	

Heat milk slowly, stirring constantly. When warm (120° F.), not hot, remove at once from heat. Stir powder into milk until dissolved. Pour at once (while still liquid) into individual dessert glasses containing 1/2 tablespoon cherries. Do not move until firm, about 10 minutes. Chill. Before serving, decorate with cream cheese and red jelly pressed through pastry tube into narrow strips and tiny stars, forming a flag. Serves 4 or 5.

Use whipped cream or confectioners' frosting for cheese.