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At Desert Time,

They're Pie-eaters All

by Barbara Apple

PIE-EATERS,—librarians, athletes, underclassmen, graduates—Iowa State students are pie-eaters by choice.

Eleven students were asked to name their favorite desserts. The "pie" answers were the most numerous.

Elva Carpenter, the black-haired former Bomb Beauty who is now employed as clerk in the reserve room at the College Library, has a weakness for butterscotch pie. And the kind she likes best is made in this way:

Caramelize 1/2 cup sugar and add it to 1 1/2 cups hot milk; then mix together 1/2 cup sugar (not caramelize), 4 tablespoons cornstarch and 1/4 teaspoon salt, made into a paste with a small amount of cold water. Add this to the hot milk and cook 15 minutes in a double boiler, stirring constantly until thickened and well-flavored. Stir into this 2 beaten egg yolks and reheat. Add 1 tablespoon vanilla and 2 tablespoons butter and cool. Fill the crust, cover with meringue and brown in the oven.

If John Cowan, Chem. E. Sr., could eat desserts he would always choose banana cream pie. But John is training for basketball now, so the pie he describes is but a far-off dream—a dream topped with a generous helping of meringue. Banana cream pie is made the way butterscotch pie is, except that the sugar is not caramelize, and the bananas are added.

Don McGuiness, Gen. Sci. Sr., alias the Duke, whispered to Little Eva the other day that he'd rather have angel food cake with gobs of whipped cream and strawberries than anything else in the world—any other dessert anyway.

A childhood favorite is still the most popular with Eleanor Richie, Gen. Sci. So. The dessert seems to be a Richie special, for it has no name. It is here—

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