

Choc Cream Pie

2 baked 9" shells

$\frac{1}{2}$ c milk, brought to gentle boil

2 c sugar

$1\frac{1}{2}$ Tsp salt

$\frac{1}{2}$ c + $2\frac{1}{2}$ T. flour

$\frac{1}{2}$ c + $2\frac{1}{2}$ T Hershey uns. cocoa

3 egg yolks

$\frac{1}{2}$ c milk

4 T. ($\frac{1}{2}$ st) butter or marg.

1 c whipped cream or wh. topping

Choc. shavings

Sift flour, cocoa, salt + sugar.

Beat egg yolks + Blend in $\frac{1}{2}$ c milk

Blend in dry ingred. Have hot milk

ready. Add small amt hot milk to

egg yolk mix just to thin. Blend

this into hot milk in pot. Return

to heat + cook over med about 8 min.

Transfer to bowl containing butter +

shells. Continue to stir as it cools

Very in @ shell. Refrig + garnish w
whipped cr. + shaved choc.

Dodds Town House

LUCERNE
LIONS CLUB **Fish Fry**

SATURDAY, MAY 2nd, 1981 At The Lucerne
Lions Hall

All You
Can Eat Serving From 12 noon - 8 p.m.

DONATION: INCLUDES: Coffee
Adults . . . \$3.00 or Orange Drink

Children Under 12 . . . \$1.50
(Pie Extra)

(PRE-SCHOOLERS FREE)