

eloise entertains

By Eloise Mynatt

1960's

If you live in Lansing and haven't met Mrs. Joanne Jensen then you're a member of a minority group. Joanne is the Lansing librarian.

Joanne and I have had frequent conversations ever since I discovered what a cooking buff she is.

Need a certain recipe and can't find it? Talk to Joanne. Chances are she can go right to one of the library's ample supply of cook books and find it for you.

Cooking and entertaining have always been a joy to her, Joanne tells me. Her personal collection of cook-books number 47 so I believe her!

"Cookbooks are a wonderful form of literature," she claims. "Besides, (and her eyes begin to twinkle) reading them doesn't put weight on."

Lansingites - your librarian is a very inventive lady. She is "cooking up a novel," first time ever, library EVENT. This is your formal invitation to attend a "COOKBOOK LOOK" on June 14 at 8 p.m. at the library (corner of Ridge Road and Chicago Ave.).

It's going to be fun and interesting, and Joanne and her assistants in their long skirts, will serve tidbits. On display will be the library's entire collection of Life's Ethnic Series Cookbooks - 28 in all. You'll be able to browse, copy recipes or just enjoy the pure beauty of these books.

If everyone who attends this literary first night brings a favorite recipe, Joanne will run off copies and give each person a mini cookbook.

Sounds great, doesn't it? I'm gonna be there for sure - how about you? Do come and say "Hi."

I'm sure many of you have been in the same position as I have for years - I've never owned a pie crust recipe that people mentioned. It's not that they ever said "Oh, what icky pie crust, yuk!" They just never made any of those obvious remarks that go with a blue ribbon crust.

Joanne Jensen's pie crust recipe will end all this. She says even her mother-in-law thinks it's the best crust recipe she ever tasted. In fact, I understand she uses the recipe herself now and basks in loads of compliments. If it's good enough for a mother-in-law, it sure must be terrific!

2-CRUST PIE

1½ cup flour

¼ tsp. salt

½ cup shortening

Put 1 cup sifted flour into a mixing bowl. In a small bowl place ½ cup flour and add enough cold water to make a paste. Add ½ cup shortening to the rest of the flour and cut with two knives into pea size. Add paste mixture stirring one way around bowl to blend. Roll out.