

Perfect Pies, Pastries For Every Taste



COOKING CAN BE FUN

As the course in home economics proceeds at Queen Charlotte High School, one point being established among the students is that cooking can be fun.

That discovery is reflected on the faces of Judy Allan and Kit Lawson, at work on a salmon scallop.

EASILY MADE PASTRY

5 cups flour
1 tsp. salt
1 pound shortening
1 egg
Blend flour, shortening and salt. Place 1 egg in a cup and fill cup with cold water. Stir and add to flour mixture. Blend well. This makes enough pastry for 5 or 6 two-crust pies. Use what you need and place rest in refrigerator.

Mrs. Eric MacEwen
New London W. I.

ORANGE PIE

2 oranges
1 large cup sugar
1 tablespoon of flour
3 eggs
2 tablespoons melted butter
Juice 1 lemon
Grate rind of 1 orange, use the juice of 2, stir in sugar, flour and egg yolks, (reserving whites for meringue), add butter and lemon juice, turn into pie plate lined with paste. Bake in quick oven. It will look like a finely baked custard when finished. Whip egg whites till stiff, add 2 tbsp. of sugar, spread on top of pie and return to oven to brown.

Mrs. Alex Grant
St. Patrick's Rd.

BUTTERSCOTCH PIE

1½ cups milk
3 tablespoons cornstarch
2 tablespoons flour
¼ tsp. salt
1½ cups brown sugar
2 eggs
2 tablespoons butter
1 teaspoon vanilla
Put milk in double boiler, when at a boiling point stir in flour, cornstarch, salt (which have been blended with a little cold milk) add sugar and stir till thickened, then add well-beaten egg yolks, butter and vanilla. Cook few more minutes over boiling water. Fill pie crusts which have been previously cooked. Top with meringue made with 2 egg whites beaten stiffly with 2 tablespoons brown sugar. Put in oven to brown slightly.

Mrs. Alex Grant
St. Patrick's Rd.

PASTRY

5 cups flour
salt
1 lb. lard
Blend
Put 1 egg and 1 tsp. vinegar in cup and fill with water. Mix with blended mixture. Keeps for two weeks in frig. Will not damage it if re-rolled many times. Makes 5 crusts.

Jurretta L. Murray
New London W. I.

COCONUT CREAM PIE

Scald 2 cups milk
½ cup white sugar
3 tbsps. flour
Mix and put in milk, slowly, add 2 egg yolks. Cook in double boiler until thick, add vanilla, 1 tsp. butter, put coconut on top of meringue.

Jurretta L. Murray
New London W.I.

FRUIT PIE

Mix 1 cup fresh strawberries
1 cup pineapple
1 cup rhubarb
¾ cup sugar
1 tsp. grated orange rind.
Crust on bottom, lattice on top. Bake for 15 minutes at 450 deg.

Adah Mosher
Montague

CHERRY PIE

2½ cups frozen cherries (thawed)
2 tbsps corn starch
¾ cup white sugar
½ tsp salt
2 tbsps lemon juice
1 tbsp butter.
Drain cherries and reserve ¼ cup juice, slowly add corn starch mixture to heated juice, and stir until thickened. Add sugar slowly, and cook several minutes. Remove from heat, stir salt, lemon juice and butter and pour over drained cherries. Cool while you make pastry of:

2 cups pastry flour
1 tsp. salt
½ cup lard
¼ cup ice water
Make ½ of lard mealy with flour and salt and other half like small peas. Add ice water slowly, mixing with fork, make just a moist dough. Cook for 40 minutes in hot oven.

Mrs. John Warren
North River W.I.

PUMPKIN PIE

4 cups mashed pumpkin
1¼ cups brown sugar
¾ tsp ginger
2-3 tsp nutm. g
1 tsp salt
3 eggs
2 1-3 cups milk
Pour into unbaked pie shell and bake.

Mrs. Fred MacKenzie
Eglington and Howe Bay W.I.

APPLE PIE WITH CHEESE PASTRY

Make pastry of
3 cups sifted pastry flour
1 tsp salt
1 cup shortening
1½ cups grated cheddar cheese.
1-3 cup (approx.) cold water.
Cut shortening and cheese into flour and salt, until mixture resembles coarse meal. Sprinkle with water. Stir with a fork to make a stiff dough that can be shaped into a ball. Wrap and chill. Mix

¾ cup sugar (white)
2 tbsps flour
¼ tsp salt
½ tsp cinnamon
Sprinkle 2 tbsps of this mixture over bottom pastry and mix remainder with 6 cups of sliced tart apples, and fill pie. Cover with top pastry, cutting slashes to allow escape of steam. Bake in hot oven for 40 minutes or until a golden brown and apples are fork tender.

Mrs. John Warren
North River W.I.

BUTTER SCOTCH PIE

2 cups scalded milk and lump of butter
1 cup brown sugar
¼ cup flour
Vanilla
2 egg yolks.
Method:

Like no other pie you can add the flour and sugar to the hot milk, but stir constantly. Put in baked pie shell, top with meringue egg whites, just before removing from fire.

Mrs. Mabel MacLean
121 Water Street
Charlottetown

MOCK CHERRY PIE

1 cup cranberries
½ cup raisins
1 cup white sugar
½ cup water
2 tablespoons flour
1 teaspoon vanilla
1 teaspoon almond.
Cook together for 10 minutes before putting into crust. Put on top crust and bake at 350 deg. F. for 15 minutes, then decrease heat. Bake till done.

Mrs. Allison MacLeod
New London.

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COLONIAL PUMPKIN PIE

1½ cups cooked pumpkin
1 cup brown sugar
½ tsp salt
1 tsp cinnamon
1 tsp ginger
¼ tsp allspice
2 tbsps. molasses (optional)
3 eggs slightly beaten
1 cup evaporated milk
Combine pumpkin, sugar salt, spices and molasses (optional), add eggs and milk and mix thoroughly. Pour into unbaked pie shell. Bake in a hot oven 425 degrees F. 40-50 minutes or until knife inserted comes out clean. Cooked squash can be used instead of pumpkin.

Mrs. Leslie Underhay
Eglington and Howe Bay W.I.

RICH CHEESE CAKE OR GERMAN SWEET PASTRY

1 cup butter
1 cup sugar
2 cups dry cottage cheese
¼ cup lemon juice
4 egg yolks slightly beaten
grated rind 1 lemon
¼ tsp nutmeg
four egg whites, beaten stiff but not dry. Line a 9 inch pie plate with pastry. Cream butter and sugar, add the other ingredients, folding in the egg whites last. Fill pie plate and bake 30 minutes.

Laura Smith
Pleasant Valley

WINTER PIE

1 cup seedless raisins
1 cup finely ground carrot
½ cup sugar
1 tbsps. cornstarch
½ tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg
¼ tsp. salt
½ cup hot water
1 cup chopped apple.
Combine the dry ingredients, add to the raisins and carrot. Add water, bring to a boil and simmer 5 minutes. Then add apple. Bake this mixture between two crusts about 20 minutes in oven 350 to 400 deg.

Mrs. Frank Ross
Parkdale W. I.

FILLING FOR RAISIN PIE

1½ cups water
1¼ cups seedless raisins
½ cup brown sugar
2 tbsps. all-purpose flour.
¼ tsp. salt
1 lemon, juice and rind.
Heat water to boiling point and add raisins, simmer for ten minutes. Combine sugar, flour, salt and lemon rind and add to hot mixture. Add lemon juice and cook until thick, stirring constantly, cool. Spread filling evenly in lined pie plate and cover with top crust. Bake in hot oven, 425 deg. F., 20-25 minutes.

Laura Jenene Smith
Pleasant Valley

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