

Recipes To Add To Fame Of Island Pies

GRANDMA'S LEMON PIE

2 eggs beaten
1 cup sugar
juice of 2 lemons
Mix in order given, pour in unbaked pie shell, cover with upper pie crust, bake in moderate oven.

Mrs. Eugene MacKinnon
DeSable W.I.

PIE CRUST

2 cups flour
¾ cup lard
½ cup water
½ tsp salt
May I stress lard instead of shortening.

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

LEMON PIE

1 lemon
1 cup white sugar
3 tablespoons corn starch

2 eggs
1 pint hot water
1 tablespoon butter
Method: Dilute corn starch in cold water, put in sugar, butter and grated rind and juice of lemon, in saucepan, add corn starch and hot water and cook for ten minutes. Then add yolks of eggs slightly beaten. Cook until thickened and cool. Pour into baked pie shell, beat whites of eggs very stiff, add 2 tablespoons of sugar — spread on top of pie and brown in a moderate oven.

Mrs. W.V. DeCoste
Charlottetown

PREPARED PASTRY

7 cups sifted velvet flour or 6 cups sifted all purpose flour
2 teaspoons salt.
1 pound chilled lard or shortening.
Sift flour and salt together cut

half of shortening into flour until fine and mealy, using a pastry blender or two knives. Cut remaining shortening into above mixture until it is about the size of small peas. This mixture known as "pastry crumbles" may be stored dry in a quart sealer and kept cool, using small quantities as desired. For one 8-inch pie shell, use 1 cup (packed) of crumbles or 1¼ cups for 9-inch shell.

Yield — 4 double crust pies.
Laura Jeane Smith
Pleasant Valley.

RITZ CRACKER PIE FILLING

2 cups boiling water
1½ cups white sugar
2 tsp. cream tartar.
Mix together and boil 2 minutes. Add 20 ritz crackers and boil ½ minute more, and stir. Put in unbaked pie shell and dot with butter and cinnamon.

Mrs. Keith Warren
Margate W.I.

PUMPKIN PIE

2 eggs
2-3 cup white sugar
1 teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon nutmeg
¼ teaspoon allspice
few grains salt
1½ cups prepared pumpkin
3-4 cup hot milk
Method:

Beat eggs only until whites and yolks are well blended. Gradually beat in sugar, add spices and salt. Stir in pumpkin and milk. Pour into a pie plate lined with pastry and bake in hot oven for first ten minutes, then reduce temperature to moderate and bake for 20-25 minutes. Cool and serve with whipped cream.

Mrs. Dan Farquharson

BRIDES PIE

Dissolve ½ lb. Marshmallows in ½ cup of pineapple juice, over low heat, let cool. Whip one cup of whipping cream, and combine with above mixture. Line pie plate with graham cracker crumbs and pour filling in. Sprinkle crumbs over top also. Chill until set as for jello.

Jean Champion
Reads Corner W.I.

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