

# Pastry As Desert Is Always Popular

## PIE CRUST

6 cups flour  
1 lb. lard  
1 egg  
3 tbsp. vinegar  
2 tsps. salt

Mix Flour salt and lard. Put egg in measuring cup and mix with a fork, add vinegar and fill with water to make one cup. Add to flour mixture, mix and knead. Wrap in wax paper, store in refrigerator until needed.

Bernice Murray  
Bedeque W.I.

## FLAKY PIE CRUST

2-3 cup shortening (at room temperature.)  
2½ cups sifted flour  
1 tsp. salt  
5-7 tablespoons cold water  
Sift flour and salt together, cut shortening into flour until the consistency of coarse cornmeal. Sprinkle over mixture one spoonful at a time, tossing lightly with a fork. Form pastry into a ball if desired store in refrigerator well covered until required. Yield 3 pie crusts. Bake pastry in 450 degree oven 10-12 minutes.

Mrs. Keith Warren  
Margate W.I.

## RHUBARB PIE

Pour boiling water over 2 cups of cut up rhubarb. Let stand 5 minutes and drain. Combine;  
1 cup sugar  
1 egg yolk  
Small piece of butter  
1 tbsp. flour  
Moisten with 3 tbsp water. Pour over rhubarb and bake, and then add meringue and brown.

Mrs. Ernest Porter  
Mermaid W.I.

## SOUR CREAM PIE

1 cup sour cream  
2 egg yolks  
¾ cup sugar  
pinch salt  
vanilla

Line pie plate with pastry, a layer of raisins or dates. Pour upper mixture over raisins, bake and cool. Put meringue on top and brown in oven.

Mrs. Arthur Profitt  
Margate W.I.

## BANANA AND RASPBERRY PIE FILLING

Dissolve 1 package Raspberry Jello and dash of salt in 1 cup hot water. Add 1 cup cold water. Chill until slightly thickened, then fold in 1 cup cream, whipped, and 1 cup mashed bananas. Turn into baked 9 inch pie shell. Chill until firm and top with whipped cream and sliced bananas.

Mrs. Keith Warren  
Margate W.I.

## RAISIN NUT PIE

2 cups seedless raisins  
1 cup brown sugar  
3 tbs cornstarch  
1 cup water  
2 tbsp. butter  
¼ cup orange juice  
½ tsp. cloves  
¼ tsp. cinnamon  
2 tbs. lemon juice.  
¼ cup chopped nuts  
Plain pastry

Line pie plate with pastry. Combine first 8 ingredients and cook over medium heat until thick. Add lemon juice and nuts, pour into unbaked pie shell. Cover and bake for 30 minutes in 425 degrees.

Mrs. Lorne Dingwell  
Eglinton and Howe Bay W.I.

## PUMPKIN PIE

2 cups cooked pumpkin  
2 cups rich milk  
¾ cup white sugar  
2 eggs (beaten)  
½ teaspoon salt  
¼ teaspoon ginger  
1 teaspoon cinnamon.

Mix in order given, pour in uncooked pie shell, bake 45 minutes. When cool and ready to serve top with whipped cream.

Mrs. Evelyn MacKinnon.  
DeSable W.I.

## LEMON PIE FILLING

2 cups boiling water  
1 cup white sugar  
6 level tbsp. cornstarch  
¼ t p. salt  
2 egg yolks  
juice of 1 lemon  
1 tsp. grated rind of lemon  
2 tbsp. butter

Cook in double boiler, mix 3 dry ingredients slowly stir in boiling water. Beat egg yolks and add slowly to hot mixture, remove from stove and add lemon juice and rind and butter. Top with meringue. Beat 2 egg whites with 4 tbsp. white sugar until stiff, pile on filling, place in oven at 325 degrees until lightly browned.

Mrs. Keith Warren  
Margate W.I.

## SOUR CREAM PIE

3 eggs separated  
1 cup brown sugar  
½ tsp cinnamon  
½ tsp cloves

1 tsp cornstarch  
1 cup sour cream  
1 cup seeded raisins  
Unbaked pie shell. (deep).  
Beat egg yolks until light. Sit together sugar, spices and cornstarch and gradually add to egg yolks. Add cream and beat well. Add raisins. Pour filling into unbaked shell. Bake until knife inserted comes out clean. Make meringue of egg whites beaten until stiff with 3 tbsp white sugar. Bake until golden brown.

Mrs. Frank Ross  
Parkdale W.I.

# Firestone



## ALL-PURPOSE

### TOWN & COUNTRY TIRES

For Mud & Snow

TOP TRADE-IN ALLOWANCE FOR YOUR OLD TIRES

## FIRESTONE HOME & AUTO Co. Ltd.

187 Great George St. Dial 5547

## Moore & McLeod Ltd.

LOOK . . .  
at your man  
. . . other women do!

Just A Few Of The Many Top Names Represented In Our Stock Are:

- **SUITS**  
by S. & G. Freedman
- **DRESS SHIRTS**  
by BVD, Tooke, Arrow
- **SPORT SHIRTS**  
by Tooke and Sun Valley
- **BELTS**  
by Hickok
- **MEN'S JEWELRY**  
cuff links, tie bars, etc., by Anson
- **LUGGAGE**  
by Carson, Christie, Travelguard, McBrine
- **HATS**  
by Stetson and Biltmore

### A NOTE TO THE MAN WHO IS HARD TO FIT

For the men who are short or tall, or stout or thin, we carry a wide range of tailored to measure samples of the finest of English and Scotch woollens in worsteds, pic 'n pics, twists, tweeds, etc., in plain and fancy cloths. Your fit is assured when you order your suit through our tailored to measure department.

# MOORE & McLEOD Ltd.

"Your Favorite Shopping Centre"

