

## Pie Is The Favorite To Top Fine Meals

### MOCK CHERRY PIE

1 cup cut cranberries  
 1/2 cup raisins  
 1/2 cup white sugar  
 1 cup hot water  
 2 tbsps. flour  
 1 teaspoon almond flavoring  
 1 teaspoon butter.  
 Mix the above ingredients. Place in unbaked pie shell, cover with pastry and bake.

Mrs. Kenneth Simmons  
 Reads Corner W.I.

### PUMPKIN PIES

4 c. pumpkin  
 5 eggs  
 1 tsp salt  
 1 tsp nutmeg  
 1 dessert spoon ginger  
 1/2 cup sugar  
 5 cups milk or (4 cups milk and 1 of cream)  
 Makes four pies.

Mrs. Wyman Cairns,  
 Reads Corner W.I.

### PUMPKIN PIE

2 eggs  
 2-3 cups white sugar  
 1 tsp cinnamon  
 1/4 tsp ginger  
 1/4 tsp nutmeg  
 1/4 tsp allspice  
 1/2 tsp salt  
 1 1/2 cups mashed pumpkin  
 3-4 cup hot milk.  
 Method:  
 Beat eggs well until whites and yolks are well blended. Gradually beat in sugar and add spices stir in pumpkin and milk. Pour into a pie plate lined with pastry and bake in hot oven (450 degrees) for the first 10 minutes. Then reduce temperature to moderate oven 350 degrees for 20 to 25 minutes or until filling is firm.

Mrs. Evelyn MacLeod,  
 Vernon River W.I.

### STARD PIE

3 eggs  
 1/2 cup sugar  
 2 cups milk  
 1/4 teaspoon salt  
 1/4 teaspoon vanilla or nutmeg  
 Method:  
 Beat eggs slightly add sugar, salt, milk and flavoring. Pour into a pie plate lined with pastry. Bake until firm.

Mrs. Charles Mills  
 Eglinton and Howe Bay W.I.

### MINCE PIE FILLING

2 cups chopped apples  
 1 1/2 cups chopped raisins (seeded)  
 1/2 cup chopped suet  
 1 cup sugar white and brown (1/2 cup each)  
 1/4 c. cloves  
 1/2 tsp nutmeg  
 1 tsp cinnamon  
 1/4 tsp salt  
 Mix all together. This makes 2, 8" pies.

Mrs. Keith Warren  
 Margate W.I.

### MOCK CHERRY PIE

2 tsp flour  
 1 cup chopped cranberries or more  
 1 c. sugar  
 1/2 cup raisins or dates  
 1/2 cup cold water  
 1/2 tsp vanilla  
 1 tsp. butter  
 Put in pie shell (top and bottom) and bake.  
 Mrs. Arthur Prefitt  
 Margate W.I.

### COCONUT CREAM PIE

1 8 inch baked pie shell  
 2 cups milk  
 2 tbsps. cornstarch.  
 1 1/2 tbsps flour  
 1/4 tsp. salt  
 1/2 cup sugar  
 2 egg yolks, slightly beaten  
 2 tsp. butter  
 1 tsp vanilla  
 1/4 cup shredded coconut

Heat 1 1/2 cups in top of double boiler. Combine 1/2 cup cold milk with blended drying ingredients. Add to hot milk. Cook stirring constantly until mixture thickens. Continue cooking 15 min. stirring occasionally. Blend a little of hot mixture with yolks. Add to remaining mixture and cook 2 min. Remove from heat, add butter. Cool and cover. Add vanilla and coconut. Turn into pie shell. Top with whipped cream. Sprinkle with toasted coconut.

Mrs. L.C. McIsaac  
 Mermaid W.I.

### PASTRY

1 lb. lard  
 5 cups flour  
 1 tsp. baking powder  
 Salt  
 1 egg beaten slightly in cup  
 Fill cup with water  
 1 tbsps vinegar  
 Keep in refrigerator.  
 Mrs. Daniel S. Morrison  
 New London W. I.

### BLUEBERRY PIE

1 Baked pie shell  
 1 cup blueberries  
 1/4 cup water  
 Bring to boil



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Mix together and add:  
 2 tbsps flour  
 1/2 cup white sugar  
 1/2 tsp salt.

Put a layer of raw blueberries in shell. Spoon hot sauce over berries in shell and chill. Serve with whipped cream or ice cream.

Mrs. Gladys Bernard  
 St. Eleanors' W. I.

### BUTTERSCOTCH PIE

1 1/2 cup brown sugar  
 2 tbsps butter  
 1/2 tbsps mild vinegar  
 1 cup boiling water  
 2 egg yolks  
 3 tbsps flour  
 1/2 cup cold water  
 1/2 tsp. salt

Combine the brown sugar, butter, vinegar and boiling water in double boiler and stir until the sugar dissolves. Separate the eggs, beat the yolks until thick, combine with flour, cold water and salt. Pour the hot mixture into the egg mixture, and return to top of double boiler. Cook. Stir until the mixture thickens

Transfer to baked pie shell and cover with meringue. Beat two egg whites stiff but not dry, add slowly 4 tsp. sugar, a little salt. Cover butterscotch with this and brown in slow oven.

Mrs. Gladys Bernard  
 St. Eleanors W. I.

### PUMPKIN PIE

Temperature 325 deg. 50-60 min.  
 1 can pumpkin  
 2 desert spoons flour  
 1 1/2 cups w. sugar  
 2 teaspoons ginger  
 2 teaspoons cinnamon  
 1 teaspoon nutmeg  
 1 teaspoon salt  
 3 eggs  
 1 cup milk

Method — Sift together flour sugar, spices and salt. Beat eggs lightly and add milk. Add to dry ingredients. Fold in pumpkin and beat until smooth. Place paper rings over pastry to prevent burning.

Mrs. J. Sterling Gillespie  
 Souris East W. I.

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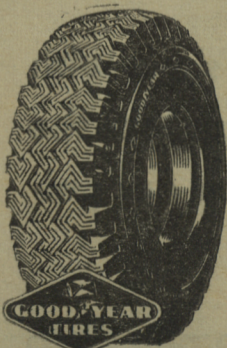
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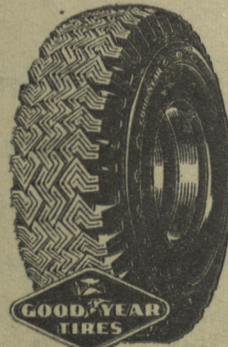
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