

Pies popular on all tables

NORTH POLE CHERRY PIE

1 qt. vanilla ice cream
1 baked 9" pie shell or crumb crust
1 tin cherry pie filling

Spread slightly softened ice cream in pie shell and freeze. Could be tinted delicate green.

An hour before serving, spread filling over top. Return to freezer. Serve quickly.

M. STEWART,
Bushby W.L.

FLAKY PIE CRUST

2 cups sifted pastry flour
1 level tsp. salt
¾ cup or 12 level tbsp. shortening
4-6 tbsp. ice water

Sift together flour and salt, add half the shortening, flaking into tiny pieces with a fork. Then add the remainder of the shortening, flaking into larger pieces.

Put ice water in pepper shakers and sprinkle over flour and shortening mixture until the dough just holds together. Roll to ¼ in. thickness on a lightly floured board.

Pastry allowed to stand several hours in ice box improves its texture.

MARJORIE MCGUGAN

RHUBARB FLUFF PIE

2 cups rhubarb (finely chopped)
¾ cup sugar
¾ cup water
1 tsp. unflavored gelatine
¾ cup cold water
2 egg whites
¾ cup sifted sugar
¾ cup whipping cream
1 tsp. grated orange rind
1 baked pie shell

Combine rhubarb, sugar and water. Cook till tender, force through a coarse sieve. Soften gelatine in cold water, add to hot rhubarb. Chill until almost firm. Beat egg whites, add sugar gradually, until fluffy.

Fold into cold rhubarb mixture. Whip the cream until stiff and fold into mixture with grated orange rind. Turn into baked pie shell and chill.

MRS. HERMAN FAUPTIT

NEVER FAIL PASTRY

2 cups flour
1 lb. lard
1 tsp. salt
2 egg sugar
¾ tsp. baking powder
1 tsp. vinegar
Beat egg slightly in 2 oz. cup. Add vinegar; then fill cup with cold water. Combine flour, salt and baking powder. Rub lard into flour mixture; mix well. Add egg, vinegar and water. Mix to roll out. Chill over night.

MRS. EDNA JENKINS
342 Chestnut Avenue
Summerside

FROZEN LEMON PIE

2 egg whites

2-3 cup white sugar
1 lemon
1 cup cream
vanilla wafers
Beat egg whites stiff and add white sugar, juice of 1 lemon. Whip 1 cup cream combine with egg white mixture. Sprinkle vanilla wafers on pie plate, add filling, and more wafers on top. Freeze.

MRS. HERMAN FAUPTIT

HOMESPUN PIE

2 cups grated raw potato
2 cups grated raw apples
2 cups raisins
¾ cup molasses
½ cup vinegar
3 tablespoons butter
2 cups brown sugar
¾ cup mixed peel
1½ teaspoons salt
2 teaspoons cinnamon
2 teaspoons nutmeg
2 cups hot water

Prepare in order given, simmer slowly until thick (it burns easily). Enough for four nine-inch pies or seal hot for future use.

MRS. HERMAN FAUPTIT

PUMPKIN CREAM PIE

¾ cup white sugar
2 tablespoons cornstarch
½ teaspoon cinnamon
½ teaspoon ginger
1 teaspoon nutmeg
½ teaspoon salt
2 egg yolks
2 cups cooked pumpkin
2 cups milk

Mix first six ingredients together. Add beaten yolks, pumpkin and milk. Cook in double boiler until thick. Pour into cooked pie shell. Top with meringue made of the two egg whites and 4 tablespoons sugar.

MRS. FRANCES WALSH
Elliotdale

CHERRY PIE

2-15 ounce tins red cherries
4 leaspoons cornstarch
1 leaspoon butter
one-third leaspoon salt
3 leaspoons sugar

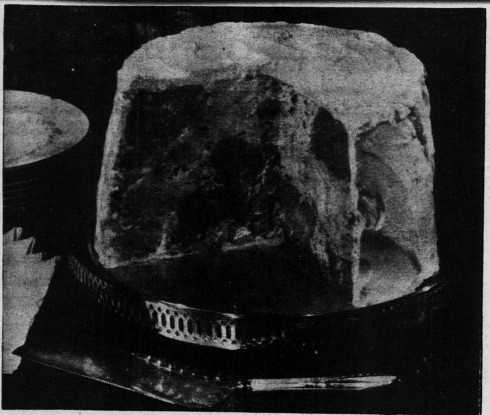
Drain syrup from cherries into saucepan. Combine salt, cornstarch, sugar, stir into cherry syrup slowly. Cook over heat, stirring until thick. Add butter, stir in cherries. Cool.

Prepare pastry for double crust pie, use half to line 9-inch pie plate. Pour cherry filling into pastry lined pie plate. Criss-cross strips of pastry over top. Bake in hot oven 25-30 minutes in 425 degree oven.

MRS. FRANCES WALSH
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ICE CREAM BOMBE

This glamorous dessert makes 10 to 12 servings. To prepare, chill a two quart metal bowl in freezer, then, with a chilled spoon spread 1½ pints softened strawberry ice cream over bottom and sides, until firm. Stir 1-3 cup toasted slivered almonds into

1½ pints of softened vanilla ice cream and quickly spread over top and sides of strawberry layer. Freeze until firm. Quickly spread 1 pint softened raspberry sherbert to completely cover vanilla layer. Freeze. Stir a few drops peppermint ex-

tract into ¼ pint softened vanilla ice cream and tint with green food coloring. Pour into centre of mold and freeze overnight. Unmold on serving plate and store in freezer until ready to serve. (Canadian Dairy Foods Service Bureau)

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