

Pies

Alls-Good Pie

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|-------------------|-----------------------------|
| 4 Eggs, separated | 4 Tbsp. melted butter |
| 2 Cups sugar | $\frac{1}{2}$ tsp. cinnamon |
| 3 Tbsp. cream | $\frac{1}{4}$ tsp. cloves |
| 3 Tbsp. vinegar | 1 Cup raisins |

Plump raisins in hot water. Beat egg yolks until thick. Add sugar and beat well. Add cream, melted butter, spices, vinegar. Beat until well blended. Add raisins. Beat egg whites until stiff and fold into other mixture. Pour into unbaked pastry shell and bake as regular custard pie. The egg whites should rise to top and form a crisp crust-like top. Chopped nuts or coconut may also be added if desired. Makes two small pies or one 10" pie.

Mrs. H. McMillin

Apricot Pie

Place one pint dried apricots (don't pack into measure) into a large saucepan and simmer gently with one blade mace and one stick cinnamon until tender (20-30 minutes). Meanwhile, stir one envelope gelatine into $1\frac{3}{4}$ C. water and heat until dissolved (stir). Remove whole spices from apricots and put through food mill or blender adding gelatine. Chill until just set, then beat until frothy. Beat 2 egg whites until soft peaks form and add 2 Tbsp. sugar. Fold into apricot mixture along with $\frac{1}{2}$ C. cream, whipped. When blended, flavor with $\frac{1}{2}$ tsp. almond extract, pour into pie shell and chill several hours or overnight. Garnish with puff whipped cream, fresh mint springs, and ring of sliced cherry.

Edna Earl Spitzer

Apricot Pie

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| $1\frac{1}{2}$ Tbsp. minute tapioca | 1 Cup hot apricot juice |
| $\frac{1}{3}$ Cup sugar | 1 Recipe pastry |
| $\frac{1}{4}$ tsp. salt | 1 Small can crushed pineapple |
| 2 Cups cooked dried apricots,
drained | (1 cup) |

Combine tapioca, sugar and salt, and add apricots and juice, mix and let stand 15 minutes or while pastry is being made. Line a 9-inch pie pan with pastry. Combine apricot mixture and crushed pineapple and turn into pastry shell. Arrange lattice of pastry strips across top. Bake in hot oven (425°) 10 minutes, then decrease heat to moderate (350°) and bake 30 minutes longer. Cool. Serve with or without sweetened whipped cream.

Mrs. R. F. Martin

Pies

Blueberry Pie

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|-----|--------------------------|-----|-------------------|
| 2 | pkgs. frozen blueberries | 1 | Tbsp. lemon juice |
| 3 | Tbsp. tapioca | 1/2 | Cup brown sugar |
| 2/3 | Cup granulated sugar | 1 | Tbsp. butter |
| 1/4 | tsp. salt | | |

Mix first five ingredients and let stand while making pie crust. Make regular double pie crust. Bake in 425° over 35 minutes.

Butter Tarts

Make regular pastry. Cut out to fit into small muffin tins.

Filling

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|-----|-----------------|---|-------------------|
| 2 | Tbsp. butter | 1 | tsp. vanilla |
| 1 | Cup brown sugar | 1 | Cup raisins |
| 1/8 | tsp. salt | 1 | Cup nuts, chopped |
| 1 | Egg, beaten | | |

Melt butter and add sugar and egg. Mix well. Add salt, vanilla, raisins and nuts. Fill tart shells half full and bake 10 to 15 minutes at 400°.

Carleen Severs

"The eyes of all wait upon thee, O Lord; and thou givest them their meat in due season.

Thou openest thine hand, and fillest all things living with p!enteousness."
Psalm 145 : 15, 16

Butter Tarts

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|-----|---------------------|-----|-------------------------|
| 2 | Eggs | 1 | Cup raisins |
| 1/2 | Cup chopped walnuts | | Butter (size of walnut) |
| 1 | Cup brown sugar | 2 | tsp. vanilla |
| 1/4 | Cup corn syrup | 1/2 | tsp. salt |

Beat all together until full of bubbles. Drop from teaspoon into tart (or muffin) tins lined with pastry. Bake at 400° for 20 minutes or less. Enough filling for 12 large tarts.

Joan Smith

Cheese-Crumb Apple Pie

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| 1 Unbaked 9" pie shell | 1/2 tsp. nutmeg |
| 8 Cups cored, pared apples
(Or 1 No. 2 can apple slices) | 1 Tbsp. lemon juice |
| 1/3 Cup light or brown sugar | 2/3 Cup flour |
| 2 Tbsp. quick-cooking tapioca | 1/3 Cup light brown sugar |
| 1 tsp. cinnamon | 1/3 Cup butter or oleo
Cheddar cheese |

Start heating oven to 400°. Meanwhile combine apples, 1/3 C. brown sugar, tapioca, cinnamon, nutmeg and lemon juice. Arrange in pie shell.

In small bowl, place flour, 1/3 C. brown sugar, butter and 2/3 C. grated cheese. With two knives or pastry blender, cut in butter till it is the size of peas. Sprinkle over apples. Bake 40 to 45 minutes, or till crust is brown and apples are done. Best served slightly warm, with wedges of cheese on top.

Margaret Brewer

"And having food and raiment let us be therewith content."

1 Tim. 6 : 8

Chocolate Silk Pie

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|---------------------|----------------|
| 1/2 Cup butter | 2 Eggs |
| 3/4 Cup sugar | Whipping cream |
| 2 Squares chocolate | |

Cream butter, add sugar gradually, beat well. Add melted cool chocolate. Add eggs 1 at a time beating 5 minutes after adding each egg. Pile in cold baked pie shell. Spread whipped cream over top. Chill 1 to 2 hours. (Wonderful to freeze).

Ruth Ann Berrisford

Chocolate Pie

Make a 9-inch pie shell and cool.

Melt and blend together over hot water:

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| 1 pkg. chocolate chips | 2 Tbsp. sugar |
| 3 Tbsp. milk | |

Cool. Add 4 egg yolks, one at a time, beating well after each addition. Add 1 tsp. vanilla.

Beat till stiff 4 egg whites. Fold into chocolate mixture. Pour into pie shell. Chill several hours. Garnish with whipped cream.

Maxine Voiles

Pies

Chocolate Bavarian Pie

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| 1 Tbsp. unflavored gelatine | 1 Cup milk, scalded |
| ¼ Cup cold water | 1 tsp. vanilla |
| 3 Slightly beaten egg yolks | 3 Stiffly beaten egg whites |
| ½ Cup sugar | 1 Cup heavy cream, whipped |
| ¼ tsp. salt | |

Soften gelatin in water. Combine egg yolks, sugar, salt. Add milk slowly. Cook in double boiler until mixture coats spoon. Cool. Add vanilla. Fold in egg whites and cream. Pour into crust. Sprinkle with ¼ C. water crumbs. Chill thoroughly.

Crust

Blend 1¼ C. chocolate wafer crumbs (about 20 wafers) with 1/3 C. melted butter. Press in 9-inch pie pan. Chill.

Peggy Hagerty

Chocolate Chiffon Pie (Nut Crumb Crust)

For the crust

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| 1 Cup vanilla cookie crumbs | 2 Tbsp. sugar |
| ½ Cup nutmeats, chopped fine
(walnuts, pecans) | 3 Tbsp. margarine or butter
(melted) |

Combine cookie crumbs, nuts and sugar; blend with margarine or butter. Spread over bottom and sides of 9-inch pie pan. Pat down firmly with back of spoon. Chill.

For the filling

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| 1 Envelope unflavored gelatine | 3 Eggs |
| ¼ Cup cold water | ¼ tsp. salt |
| 2 Squares unsweetened chocolate | ½ Cup sugar |
| 1 Cup milk | 1 tsp. vanilla |
| | Whipped cream |

1. Soften gelatin in cold water. Combine chocolate and milk in top of double boiler; stir over boiling water until chocolate melts. Beat until smooth; then stir in gelatin.
2. Separate egg yolks from whites; add salt to yolks. Beat till thick. Gradually beat in ¼ c. sugar. Slowly add chocolate mixture, stirring until blended. Chill until slightly thickened.
3. Beat egg whites until stiff but still moist. Gradually beat in remaining ¼ c. sugar. To chocolate mixture add vanilla and fold in egg whites. Pour into crumb-lined pan. Chill.
4. Remove from refrigerator 15 minutes before serving. Spoon whipped cream in ring on top. For an extra flourish, top with pecan halves.

Betz Jones

Coconut Pie

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| 1 pkg. unflavored gelatin | ¼ tsp. almond extract |
| 1 Cup sugar | 3 Egg whites |
| ¼ Cup flour | ¼ tsp. cream of tartar |
| ½ tsp. salt | ½ Cup whipping cream |
| 1½ Cups milk | 1 Cup coconut |
| ¾ tsp. vanilla | |

Soften gelatin in cold water. Combine ½ C. sugar, flour and salt in saucepan. Stir in milk gradually. Cook over low heat, stirring constantly. Boil one minute. Remove and stir in gelatin. Chill until partially set. Beat until fluffy. Blend in flavorings. Beat egg whites until they hold soft peaks. Add cream of tartar and remaining ½ C. sugar, beating well after each addition. Carefully fold gelatin mixture into egg whites. Whip cream and fold into egg whites. Add coconut. Pour into baked pie shell and chill about three hours.

Alice Mullen

Egg Nog Pie

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| 1 Baked 9-inch pie shell | ¼ Cup cold water |
| 3 Eggs, separated | 1 Jigger light rum |
| 1½ Cups milk | ½ Cup heavy cream whipped with |
| ¼ tsp. salt | 1 tsp. sugar and ¼ tsp. |
| ¾ Cup sugar | vanilla |
| 1 Envelope plus 1 tsp. unflavored gelatin | Grated unsweetened chocolate
(about ½ square) |

Scald milk in a double boiler and pour over beaten egg yolks combined with sugar and salt. Return mixture to double boiler and cook over hot but not boiling water, stirring constantly until custard coats the spoon. Take from double boiler and stir in gelatin that has soaked in cold water for 5 minutes. Cool custard. Fold in stiffly beaten egg whites. Chill until beginning to set, stirring occasionally during this time. Pour into crust and chill until set. Before serving, top with whipped cream. Grate chocolate over whipped cream.

Rosalie A. Teagle

Lemon Chiffon Pie

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| 1½ tsp. Knox gelatin in ½ Cup water | 1 Tbsp. grated rind of lemon |
| (Note: In Aruba use 1 whole package of Knox gelatin) | 4 Eggs, separated |
| ½ Cup lemon juice | 1 Cup sugar |
| | Pinch salt |

Beat whites and ½ C. sugar. Add salt. Beat yolks with ½ C sugar and lemon juice and rind, then cook 5 minutes. Fold in egg whites; pour into baked pie shell. Chill and serve the same day.

Mrs. J. G. Straub

Pies

Lemon Cloud Pie

Crust

Sift 1 C. flour and $\frac{1}{2}$ tsp. salt. Cut in $\frac{1}{3}$ C. shortening. Add 1 egg, slightly beaten, 1 tsp. lemon rind and 1 Tbsp. lemon juice. Roll and form in pie pan. Bake left-over crust, too.

Filling

Combine $\frac{3}{4}$ C. sugar, $\frac{1}{4}$ C. cornstarch, 1 C. water, 1 tsp. lemon rind, $\frac{1}{3}$ C. lemon juice and 2 slightly beaten egg yolks. Cook over low heat, stirring constantly, until thick.

Remove from heat and add 4 oz. Philadelphia Cream Cheese. Blend and cool.

Beat two egg whites until they stand in peaks. Add $\frac{1}{4}$ C. sugar. Fold into lemon mix.

Pour in pan. Chill 2 hours. Sprinkle crumbled left-over baked pastry around edge. Chill until serving time. Makes good tarts, too.

Frozen Lime Pie

6 Eggs separated
 $\frac{1}{3}$ Cup lime (fresh) juice
1 Cup sugar

Green food coloring
2 Bottles avoset whipping cream
Graham crackers

Roll graham crackers until they're crumbs. Line the bottom of two nine inch pie pans with crumbs. Set remaining crumbs aside. Separate eggs. Cook yolks, sugar and lime juice in double boiler until thick. About 10 min. Cool. Add coloring. Whip egg whites until stiff. Whip cream until stiff. Fold cream into egg mixture. Fold egg whites into cream and egg mixture. Spoon into pie pans. Top with crumbs. Freeze. Lemon and orange may be substituted for lime only use $\frac{1}{2}$ cup juice.

Bee Shaver

Old Sage Pie

1 Egg, beat white stiff, add yolk $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ Cup sugar 1 Cup chopped apples
3 Heaping Tbsp. flour $\frac{1}{2}$ Cup chopped nuts
 $1\frac{1}{2}$ tsp. baking powder

Pour into greased pie pan and bake 30 minutes in 350° oven.

Ann Krebs

Lime Chiffon Pie

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| 1 Envelope gelatine | $\frac{1}{2}$ Cup lime juice |
| $\frac{1}{4}$ Cup cold water | $\frac{1}{2}$ tsp. salt |
| 4 Eggs, separated (fresh) | 1 tsp. grated lime rind |
| 1 Cup granulated sugar | $\frac{1}{2}$ Cup heavy cream, whipped |

Soak the gelatin in cold water about 5 minutes. Combine in a double boiler the beaten egg yolks, one-half of the sugar, lime juice and salt. Cook over boiling water until smooth and thickened, stirring constantly. Add the gelatin and stir until dissolved. Add lime rind and chill until beginning to set. Beat egg whites until quite stiff, then gradually add remaining $\frac{1}{2}$ c. sugar, while continuing to beat until stiff. Fold into cooled custard mix. Pour into baked shell and cover with whipped cream. Add green coloring for a more lime color.

Marguerite Norton

"... the workman is worthy of his meat." Matthew 10 : 10

Orange Chiffon Pie

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| 4 Egg yolks | 1 tsp. grated orange rind |
| 1 Cup sugar | 2 tsp. gelatine softened in |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{4}$ Cup cold water |
| 2 Tbsp. lemon juice | 4 Egg whites |
| $\frac{1}{2}$ Cup orange juice | |

Beat yolks; add $\frac{1}{2}$ C. sugar, salt, juices and rind. Cook and stir in double boiler until thick. Add gelatin and stir until it is dissolved. When beginning to set, beat egg whites until stiff with remaining sugar and fold into mixture. Pour into baked pie shell. Chill. If desired, fold into mixture $\frac{1}{2}$ C. heavy cream, whipped, or spread finished pie with whipped cream. Makes 9-inch pie.

Creamy Peach Pie

Prepare a 9" unbaked pie shell. Peel and slice peaches to make 3 cups (or 1 can peaches for pie). Combine $\frac{3}{4}$ C. sugar, $\frac{1}{4}$ C. flour, $\frac{1}{4}$ tsp. salt, and $\frac{1}{2}$ tsp. nutmeg. Add all this to peaches. Put in pastry shell; then pour 1 C. heavy cream over top. Bake at 400° 35-45 minutes.

Mrs. T. W. White, Jr.

Pies

Orange Ice Box Pie

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| 1 Envelope plain gelatine | 1 6 ounce can frozen orange juice
(undiluted) |
| $\frac{1}{4}$ Cup cold water | |
| 1 Cup sugar | 3 Large eggs, separated |
| | 1 Tbsp. lime or lemon juice |

Soften gelatine in cold water 5 min. In top of double boiler combine $\frac{1}{2}$ cup sugar, slightly beaten egg yolks, undiluted frozen orange juice & lime or lemon juice. Cook over hot water until mixture thickens & coats spoon. Add softened gelatine and stir until dissolved. Remove from heat and cool. When mixture is cool, beat egg whites until they form moist peaks. Add remaining sugar about 2 T. at a time, beating with beater after each addition until very stiff. Fold egg white mixture carefully into cooled orange mixture. Pour into pie plate lined with graham cracker crust.

Chill in refrigerator at least 4 hrs. Garnish with whipped cream.
Florence Wyatt

French Peach Pie

Make $\frac{1}{2}$ recipe of pie crust.

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| 8 Fresh peaches (about $3\frac{1}{2}$ cups) | 1 Egg, slightly beaten |
| Or 1 can sliced peaches | 1 Cup heavy cream |
| 1 Cup sugar | $\frac{1}{2}$ tsp. vanilla |
| 2 Tbsp. flour | $\frac{1}{4}$ Cup shredded almonds |

Roll pastry $\frac{1}{8}$ inch thick and line pie pan and flute. Peel, stone and slice peaches; or, if canned peaches are used, drain and arrange sliced peaches in pie shell.

Combine sugar and flour. Add egg and cream and mix well. Add flavoring. Pour mixture over peaches. Sprinkle with almonds. Bake in hot oven (450°) for 10 minutes, then reduce heat to 350° for about 35 minutes. Serve when cold. This pie can be made the day before serving, but keep it in the refrigerator as it is delicious when thoroughly chilled.

Mrs. Rose C. Ciccarelli

Pecan Pie

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| $\frac{1}{3}$ Cup butter | 1 tsp. vanilla |
| $\frac{1}{2}$ Cup packed brown sugar | 3 Eggs, slightly beaten |
| 1 Cup light corn syrup | 1 Cup pecans |

Cream butter and sugar. Add corn syrup and vanilla. Mix well. Add slightly beaten eggs. Beat mixture for three minutes. Add pecans. Pour into 9" unbaked pastry. Bake at 450° for 10 minutes and 350° for 25 minutes.
Fran Royer

Peanut Butter Chiffon Pie

Soften:

- 1 Envelope Knox gelatine in $\frac{1}{4}$ cup cold water (let stand)

Beat well:

- 2 Egg yolks and 2 Tbsp. sugar, add $\frac{1}{4}$ cup water & $\frac{1}{2}$ tsp. salt

Stir in gelatine until dissolved. Cook over boiling water, beating constantly with egg beater, until thick and fluffy. Remove from heat. Let cool. Place in bowl:

- $\frac{1}{2}$ Cup peanut butter mixed with $\frac{1}{2}$ cup water (Beaten till smooth)

Add custard to peanut butter mixture. Beat thoroughly with egg beater. Chill until slightly thickened.

Beat until stiff:

- 2 Egg whites with 2 Tbsp. sugar

Fold stiffly beaten egg whites into peanut butter mixture. Add $\frac{1}{2}$ teasp. vanilla. Pour mixture into 9-inch baked pie shell. Chill until firm. Serve with whipped cream sprinkled with nutmeg.

Dorothy Springer

Spring Pie

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| $1\frac{1}{2}$ Cup raw rhubarb (or frozen) | 2 Cups strawberries |
| $\frac{1}{4}$ Cup water | 2 Oranges |
| $\frac{3}{4}$ Cup sugar | 1 Cup sliced bananas |
| 4 Tbsp. flour | Nutmeg |
| | Pastry shell |

Cook rhubarb slowly for one minute, covered, with $\frac{1}{4}$ c. water. Add sugar mixed with flour. Add oranges, pared and cut fine. Add strawberries and sliced bananas. Cook until flour is well done but not long enough to break fruit too much. Turn into baked pastry shell, top with meringue and brown in moderate oven.

Strawberry Chiffon Pie

Dissolve 1 package strawberry gelatin in 1 C. water. Dissolve 1 package plain gelatin in $\frac{1}{2}$ C. water. Cool until nearly set.

Whip two egg whites till stiff and add 4 Tbsp. sugar. Combine with gelatin. Add 1 C. crushed strawberries and $\frac{1}{2}$ C. whipping cream. Put into baked pie shell and top with whipped cream.

Mrs. Schlepp

Pies

French Strawberry Pie

Mash three 3-ounce packages softened cream cheese; beat smooth. Then spread in baked 9" pie shell. Fill with 3 cups well-drained washed strawberries (or frozen whole strawberries); gently press to cheese. Melt $\frac{3}{4}$ c. currant or apple jelly over low heat; stir smooth. Cool, stirring occasionally; spoon cooled jelly over berries. Chill $\frac{1}{2}$ hour, no longer.

Mrs. T. M. Binnion

Pumpkin Pie

1 $\frac{1}{4}$	Cups cooked pumpkin		Pinch of ginger
$\frac{3}{4}$	Cup brown sugar	1	tsp. cinnamon
2	Beaten eggs	$\frac{1}{2}$	tsp. salt
$\frac{1}{4}$	tsp. cloves	1 $\frac{1}{2}$	Cups warm milk, scalded
$\frac{1}{2}$	tsp. mace	1	Tbsp. butter
$\frac{1}{2}$	tsp. vanilla		

Beat eggs and sugar. Add pumpkin, dry ingredients and warm milk. Put into unbaked pie shell. Bake at 450° for 10 minutes. Reduce heat to 325° for 30 minutes or until silver knife comes clean from center. Do not let pie boil, as that will make it watery. This pie freezes nicely if wrapped air tight and allowed to completely defrost on rack before removing covering.

Esther Monroe

*Now I get me up to work
I pray the Lord I may not shirk,
And if I die before tonight
I pray my work will be all right.*

