

...least
...sulfed water. Co.

Aunt Chick's Dies



Tarts
Ravio
Cookies
Doughnuts

WAR TIME PASTRY

Metals are gone so I can no longer sell you a blender. However one of these days this fight is going to be over. In the meantime if you have no blender use the recipe for Hot Water Piecrust as given below. It is just as good a piecrust. It has a slightly greasy feeling as you handle it which I do not like especially but the results are worth working for.

Fats will be scarce no doubt, therefore use your own ingenuity patterned on what I will tell you below, using bacon fat, chicken, turkey, goose or any other fat you may have on hand, especially for biscuits and meat pies. The government is after only that fat for which you have no use.

HOT WATER PASTRY

Flour - Read page 4.

Liquid - Read page 4.

Fat - Read above paragraph and page 4. If you are using a liquid fat, use same amount as your regular recipe calls for, reducing the amount of liquid very little. Experiment a bit, it will develop your courage and self confidence. If you have any trouble write me.

RECIPE FOR TWO CRUST PIE using all-purpose flour, also called blended flour.

1. Sift and measure $1\frac{1}{2}$ c. flour. Add $\frac{3}{4}$ teaspoon salt.
2. In small pan, over low flame, heat together only until the fat is melted, $\frac{1}{2}$ c. shortening and 4 tb. milk. Use the milk because you can bake the pie right straight through at 350° and get a delightful brown.
3. Turn fat and milk mixture into bowl. Beat occasionally until so cool that it has the consistency of heavy cream. If eggs are plentiful with you, at this stage beat in 1 yolk, or, if you have an egg white in the refrigerator, use only 3 tb. milk and at this stage add one egg white.
4. Use knife to stir and cut the fat into the flour mixture, only enough to make lumps the size of plums. Cutting does no harm. Stirring never was good for pastry and never will be.
5. Turn onto waxed paper and between the hands form into a ball as shown in figure 3 on page 5. This piecrust must cool. It cannot be used immediately. It can be cooled in the refrigerator. However if it gets downright hard, you can not use it until it has softened to the point that when pressed with the finger it gives the feeling of freshly made piecrust.

From here on follow directions as given in the book.

AUNT CHICK



MRS. SAMUEL PENDLETON MCBIRNEY
nee Nettie Williams

young, salted, water. Co
at least

Aunt Chick's Pies

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Recipes Compiled — Methods Developed
Non-Stick Pastry Canvas
and
Crispy Crust Pie Pan

Manufactured in U. S. A.

by

Nettie McBirney
(Mrs. Samuel Pendleton McBirney)

1944

The Chicadees
1350 East 27th Place
Tulsa, Oklahoma

Dear Reader:

A few years ago, much to my surprise, I found that there were thousands of women who could not turn out a good pie every time but were anxious to do so. I have found that I could teach any woman to make a good pie in five minutes if she used my equipment and followed my fool-proof directions. As a result, business has been wonderful.

My pen name was Aunt Chick. When my four children, amused at the idea of Mom going into business, asked what I was going to call it, I answered only half seriously. "If there are any profits in this you four will get them. Think I will call it The Chicadees," and The Chicadees it has been ever since. Perhaps a silly name, but one with a very personal meaning for me.

This little book—I hope you will love. It is universally appreciated by those who have bought it. I make you pay for it, because you have no respect for, or faith in, a free one. Some of these recipes have cost me time and money to find or evolve. Some are from the very best test kitchens in the United States.

I have taken every short cut possible, never sacrificing results, always attempting to save time and dish washing. Try the Butter-scotch Cream Pie, Auntie Mitch's Mincemeat, Summer Moonlight, and many others. You will love them.

Discovering that women love to turn out BEST results, I have decided that, on a whole, what they need in a cookbook is one that tells them HOW TO FOLLOW RECIPES, tells them WHY their muffins have holes in them, and gives them all the do-es and donts to get good results. I am writing that type of cookbook now, and would appreciate hearing a few of the things that bother you. Why not try using me as a source of information. I do not know everything, but I would be very happy to pass on what I do know.

I graduated from Stout Institute a good many years ago. I have found my class mates all over the country. I taught home economics for three years. Married and have had my own home long enough to be a grandmother. Wrote a food column here in Tulsa until business of The Chicadees made it impossible for me to continue. I love to cook but I hate to wash dishes, hence the keynote of the cookbook. I hate waste but can be ghastly extravagant. Perhaps I save so I can spend. But bad food is waste in time and material and in these war days, as one famous store says—Its smart to be thrifty.

Here's to a NEW DAY IN COOKING.

AUNT CHICK

MY "MODERNEST" APPLE PIE

In these war times, only the grossly ignorant or irresponsible woman CAN fail to be interested in food values, not only the caloric worth but the vitamin and mineral values of that which we are buying at very high prices. My experience with women is: they are anxious and perfectly willing to do everything possible but so much vitamin and mineral talk is way over their heads.

Piecrust made from the reinforced white flour is now as rich as that made from the whole wheat flour—thanks to recent government ruling. So, as far as the actual content value of these flours, the one is as good as the other. However if you have ever eaten a GOOD whole wheat flour crust, there is a nutty flavor that the white flour crust lacks. I especially like it with apple pie.

In the following recipe whatever is done to reinforce the apple pie can be done to any fruit pie and make its contents richer. Wheat germ, three tablespoons of which make up your daily allowance of vitamin B can be added without hurting the flavor whatever. It does not thicken the contents.

Raw apples contain many more vitamins than cooked fruit. Peeled apples are not as rich in vitamins and minerals as unpeeled apples. Check and see if the skin of the apple you are using is tender enough to go into a pie and if so, slice apples unpeeled, being careful not to have any large chunks of peeling.

WHOLE WHEAT FLOUR PIECRUST

This pastry has a tendency to crumble and therefore is a wee bit harder to handle than that made from all white flour. Without a canvas, I marvel at anyone's being able to handle it without coming to grief.

Rub your canvas full of flour either white or whole wheat and use it as for regular piecrust.

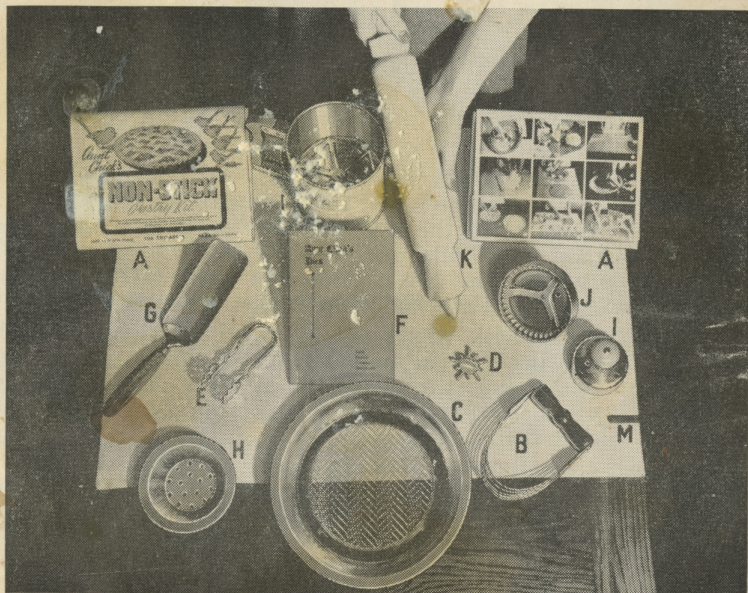
RECIPE: (1) To 2½ c. sifted and measured whole wheat flour, add 1 t. salt. (2) Using pastry blender cut in ¾ c. shortening, any kind. (3) Add ½ c. liquid, preferably milk, brimming full. (4) From here on follow directions as given in the book, starting with paragraph 4, page 4.

If your crust should break, you can usually repair it by modeling with the finger tips. Don't forget that your CRISPY CRUST PIE-PAN develops the nutty flavor by baking under crust brown and dry.

Read page 4, paragraph headed LIQUID to learn about the use of the egg in piecrust.

AUNT CHICK.

WHAT DOES IT TAKE TO MAKE A PIE?



- A. NON-STICK PASTRY CANVAS** with knit cover for the rolling pin. When piecrust, cookies, doughnuts or any other doughs are rolled on this canvas, there is NO sticking of the doughs. A board is unnecessary when using this canvas. You will never know what you are missing until you use it. We give you an unconditional guarantee on its making you happy and turning out not only good piecrust but, no matter how good you are, better piecrust than you have ever made before.
- We will have this right through the war-----\$1.00
- B. DOUGH BLENDER** with walnut handle. We have a very few of these. After the war we will have them again.
- C. CRISPY CRUST PIEPAN** with wire bottom. Bakes bottom crust dry and brown. Follow directions. We have a few of these either 9" or 10"-----40
- D. STAR VENT CUTTER**—no more until metals are again available.
- E. STRIP CUTTER** - Two wheeled - makes beautiful strips for latticed top. Use one wheel and cut square cookies. We have these-----30
- F. AUNT CHICK'S PIES**—This book. We will have throughout the war.
- G. SPATULA**—Don't forget to buy this beautiful flexible piece of steel when we can again be interested in steel for something of a peaceful nature.
- H. INDIVIDUAL PIEPANS**, called pietettes-perforated bottoms make tarts a joy. You can have these when we take the tin mines away from the Japs.
- I. and J TART AND FILLED COOKIE MAKERS**. 3 and four inches in diameter. The three inch size for cookies, Banbur, tarts, ravioli, knishes and kreplech. The 4 inch size for apple turnovers, etc. We will have these a while with plastic fillers. Aluminum fillers-----
- K. ROLLING PIN**—Ball bearing, spins like magic, Have a few-----\$1.25
- L. TRIPLE SIFTER**—See you after Hitler is no more on this gorgeous item.

PIE CRUST

1—FLOUR

Piecrust can be made from all pastry flour, all blended flour or a combination of $\frac{2}{3}$ blended and $\frac{1}{3}$ cake flour, never from all cake flour. If you are a beginner, use the all-purpose flour first as it is more easily handled than the others

2—FAT

Use any good fat, not too cold. Pack firmly into cup. Do not measure by water displacement method.

3—LIQUID

The quantity varies with the type of flour. We use Pillsbury's Best, an all purpose, blended flour in demonstration and all our tests are made with it. This flour takes from $2\frac{1}{2}$ to 3 tb. brimming full for each cup of flour. Pastry flour and the combination of the two needs only 2 brimming tb. per cup. Milk used in place of water does not change the texture of your crust but does give a much prettier brown at a lower temperature. For custard and pumpkin pies, and your nicest berry pies, sometime try the following and see if you do not like the results. Measure out the required amount of milk, and add an egg yolk, beating just enough to combine thoroughly. Then sometime use lemon juice instead of milk with the egg yolk. Measurements should be brimming full.

4—RECIPE

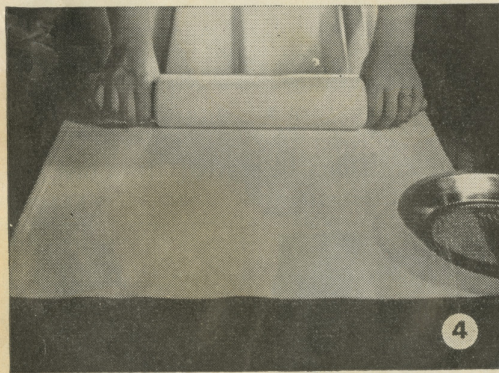
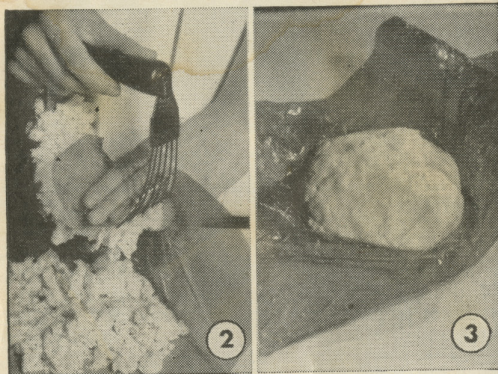
FLOUR ALL PURPOSE	Fat	Salt	Liquid
For Shell	1 c.	$\frac{1}{3}$ c.	$\frac{3}{4}$ t.
Double Crust	$1\frac{1}{2}$ c.	$\frac{1}{2}$ c.	$2\frac{1}{2}$ to 3 tb.
Quantity	3 c.	1 c.	$\frac{1}{2}$ c.

4—MAKING OF PIECRUST. Don't be scared. It is just piecrust.



(1) Measure ingredients (Recipe ¶ 2). See Fig. 1. at left. With dough blender, cut fat in flour until fine. (2) Add liquid, in several spots. There is no necessity of putting it in carefully. Toss the dry and wet together. Cut with blender, until all dry spots disappear, continually shaking back into the pan the dough that collects within the wires of the blender. (3) Turn onto the waxed paper. With corner of paper press dough from blender. (Observe Fig. 2)

GOOD PIECRUST IS EASY TO MAKE. See 1



Notice that the thumb is not used in this process, (Fig. 2). (4) Pressing on the outside of the paper, shape dough into firm ball. Completed, it is shown in Fig. 3. This dough may be used immediately or wrapped tightly in waxed paper, and stored in the refrigerator. (5) In fig. 4, notice the canvas which is to be rubbed full of flour and the knit cover for the rolling pin which extends over the end of the pin and is also to be rubbed full of flour. Then the flour on the canvas should be rolled in with the floured pin. Use plenty of flour. If dough sticks, there is just one answer: You have not used enough flour. Rub rolling pin full of flour, INTO it, not just on the surface. (6) Roll dough from the center out, not pressing hard. By rolling this way, each time in a different direction, you will soon be able to keep the shape under control. It can be immediately cut for pie pan, but the **VERY NICEST CRUST** possible is made according to the directions for the **ESPECIALLY FLAKY PIE CRUST ¶ 5.**

(5) This dough folded, and rolled the second time is much safer, if you fear a hole in the bottom crust. It is so little more work. Once you make it, you will do it every time for the custard and two crust pies. I suggest not folding for the baked shell. (6) **TO MAKE SHELL** turn to ¶ 101. (7) **TO MAKE SHELL FOR CUSTARD PIE** or any pie depending upon uncooked eggs for thickening, turn to 301. **TO MAKE STRIP PIE TURN TO 201.**

PIECRUST MADE WITH MILK BROWNS EASILY

5—ESPECIALLY FLAKY CRUST.



Roll dough to about $\frac{1}{8}$ inch thickness, then fold as shown in picture, (Fig. 5.) completing the square. Pat lightly with rolling pin to anchor the layers and roll out again to desired thickness.

6—CRUMB CRUSTS.

Graham crackers, vanilla wafers, zweiback, ginger snaps, dried bread, or cornflakes, rolled, will make the crumbs for this type of crust. To $1\frac{3}{4}$ c. crumbs, add from $\frac{1}{3}$ to $\frac{1}{2}$ c. sugar, and $\frac{1}{2}$ c. melted butter. (2) If desired, reserve $\frac{1}{2}$ c. of this mixture for topping. If not, then pat and press firmly down into piepan with solid bottom. (3) If desired to use immediately bake in 375° oven for 15 minutes. However, if there is time for chilling, and a meringue is to be baked later, one baking will do.

7—MERINGUE.

(1) Eggs must be cold, fresh, and no trace of the yolk in the white. They can not stand after beating without ruining your chances for a good meringue. (2) Sugar can be either powdered or granulated, but not too coarse. Use 2 tb for each egg, level for medium sized eggs, slightly rounded for extra large eggs, slightly scant for small eggs. (3) $\frac{1}{2}$ t. baking powder can be added with the sugar, but I think it is unnecessary. (4) $\frac{1}{4}$ t. salt should be added. (5) For flavoring, $\frac{1}{4}$ t. almond with 1 t. vanilla, makes a rich flavor.

DIRECTIONS.

Beat whites very, very stiff, adding the sugar gradually until all is added, or, $\frac{1}{2}$ of the sugar may be beaten in and the other half folded in after all the beating is done. You can not overbeat a meringue. The flavoring is folded in at the end of the beating.

Filling should be cold when meringue is spread on. Drop it on, shape with a knife or spatula, bringing it clear over onto the edge of the baked frill of the shell.

BAKING.

Know your own oven. It makes a difference in the baking of a meringue whether pie is placed at the top, bottom or center of the oven. In a well regulated modern oven, I find that if the top of the pie comes to the center of the oven I get the best results.

A 2 egg meringue bakes nicely in 12 min. in 350° oven, or, 15 minutes in a 325° oven. You can easily see that a three egg or four egg will take longer than this.

CREAM PIES

Cooked fillings slightly cooled poured into baked shells.

This is easy type to make. However there are precautions to be observed.

100—NECESSARY PRECAUTIONS—answering common complaints.

(1) The undercrust of this type of pie sometimes becomes damp as it stands. To avoid, use the wire bottom pan and always set on cooler to allow complete circulation of air. Never pour hot filling directly into shell. Instead, cool shell partially, cool filling and beat to a fluff before pouring into cooled shell.

(2) Fillings sometimes become runny after being poured into shell at which time they appear to be plenty thick enough. The cream filling was not cooked quite long enough after the egg yolks were added. Lemon filling will get runnier and runnier if the lemon juice is boiled with the starch. Follow directions of recipe 119 for lemon pie.

(3) Either cornstarch or flour gives nice results. A common practice is to use both. If a clear color is desired use cornstarch. If milk is used as liquid, either will do. 2 tbs. cornstarch will thicken liquid as much as 3 tbs. of flour and some say as much as 4 tbs. Always be sure mixture bubbles well to assure thorough cooking of starch.

(4) With care a filling can be made in a third the time directly over the flame that it takes when using a double boiler. However watch it and use moderate to low flame.

(5) When egg is added to a hot mixture, a small amount of the hot mixture should be stirred into the beaten eggs. Then the egg mixture can be quickly stirred into the hot mixture without curdling the egg.

(6) When adding starch to hot mixture, either blend the starch and sugar thoroughly by shaking in a little covered blender cup called swirl mixer, or blend the starch with part of the measured liquid in the same swirl mixer. Then after having removed the hot liquid from the flame, if you stir all the time, you can add either starch mixture to the hot mixture without fear of lumping. Then return to flame for thorough cooking.

(7) When gelatine is to be cooked with a custard or added later, it can be mixed with the sugar, without the preliminary of being first mixed with cold water.

(8) In this day of high priced eggs, you can, if you wish, substitute 1 tb. flour or cornstarch for one egg. There is an egg coloring on the market (write us we will tell you where to get it) three drops of which will convince anyone that you had beautiful yellow eggs for your custard. The result is a rich colored mixture instead of a pale puny one.

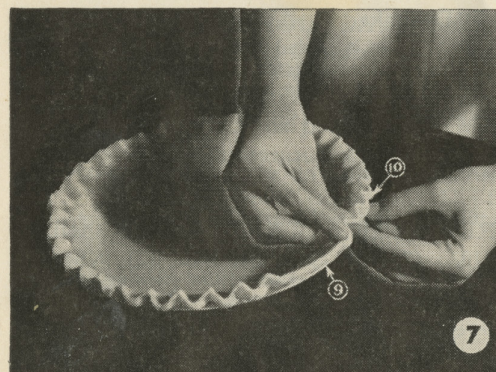
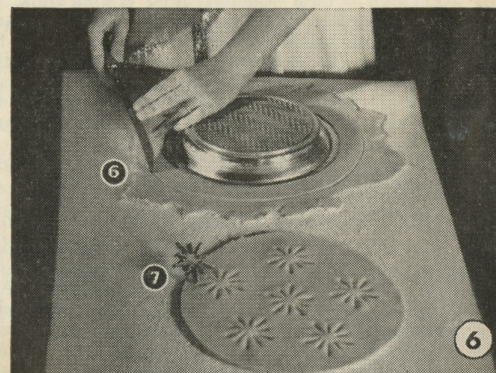
Use **NON-STICK PASTRY CANVAS**. Doughs never stick.

101—MAKING OF SHELL.

For Shell and undercrust of Double Pie.

(1) Roll dough $\frac{1}{8}$ in. thick. Invert pie pan. With spatula, cut around pie pan about $1\frac{1}{4}$ in. from edge. See Fig. 6. Prick thoroughly—evenly

(2) Fold once. **ADJUST DOWN INTO** the pan, so that stretching into the corners is unnecessary. (3) Fold under portion that extends over edge of pan.



See Fig. 9. Press to make upright rim, like picture, so that it rests on the **OUTSIDE** edge of shoulder of pie pan. (4) Flute with fingers, (see Fig. 10) practically hooking each flute over edge of pan. This will keep it from falling into the pan as it bakes. Pierce with fork every $\frac{1}{2}$ inch while still lying on the canvas.

102—BAKING OF SHELL.

With wire bottom pan, you can see that air will never catch between dough and pan, therefore you do not need to prick completely through dough. When filled the baked undercrust stays dryer than with a solid bottom pan. There is a disadvantage in using one. The fact that the bottom is baked too brown when the rest is just the right color, is avoided by setting the pan with the unbaked dough on a cookie sheet then placing the cookie sheet on the center shelf of 350° oven. After about five minutes, the heat should be increased for browning.

FIVE REASONS WHY SHELLS fall in during baking. The frill is not hooked over the edge of piepan. If the dough is of uneven thickness, there will be a tendency for the shell to fall in on the thin side. Too hot an oven expands the air contained in the dough and pulls the edge into the pan. If one side is too close to side of oven, it will fall in on that side. Therefore place in center of shelf. If pricked unevenly, it will fall in on the side where the pricks are far apart.

103—CREAM PIE—baked shell.

(1) In double boiler, scald 2 c. rich milk, preferably part cream. (2) Mix thoroughly, $\frac{1}{2}$ c. sugar, 2 tb. cornstarch and 3 tb. flour. (Note: One tb. cornstarch may be left out if a less firm consistency is desired.) (3) Add to scalded milk. Cook until thick and smooth, stirring occasionally. This will take about 15 minutes. (4) Add 3 yolks slightly beaten, (observe precaution 5, ¶ 100). Cook about 2 minutes—long enough to cook eggs. (5) Add 3 tb. butter, $\frac{1}{4}$ t. salt and flavoring— $\frac{1}{2}$ t. almond and 1 t. vanilla, or $\frac{1}{2}$ t. lemon and 1 t. vanilla, or 1 t. nectar, or $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. nutmeg and pinch cloves. (6) Top with 3 egg white meringue. See Recipe 7.

104—IMPERIAL CREAM PIE—baked shell.

(1) Mix $\frac{3}{4}$ c. sugar with $\frac{1}{4}$ t. salt, 3 tb. flour and 2 tb. cornstarch. (2) Add 2 c. milk and cook until thick, about 25 minutes in double boiler. (3) Beat 2 yolks and 1 egg slightly. Add to hot mixture, cooking about 2 minutes longer. (4) Add 1 t. vanilla. Cool. (5) Whip 1 c. cream stiff and fold $\frac{1}{4}$ of it into cold custard. Pour half of it into cooled shell. (6) On this lay a circle of piecrust previously baked, the size of bottom of piepan. Cover with remaining custard and top with whipped cream. Garnish with nuts and fruit or both.

105—BANANA CREAM PIE—baked shell.

(1) Make recipe No. 103. Pour $\frac{1}{3}$ of it cooled and beaten, into shell. (2) Arrange layer of thinly sliced bananas on this. (3) Add balance of filling. (4) Top with 3 egg white meringue (recipe 7).

106—COCOANUT CREAM PIE—baked shell.

(1) Make cream pie, (103), adding $\frac{1}{2}$ c. cocoanut, fresh or canned, to filling. (2) Sprinkle meringue lightly with additional cocoanut, before baking.

107—STRAWBERRY CREAM PIE or TARTS—baked shell.

(1) Make cream pie, 103. (2) Fill shell half full. (3) When set slightly, arrange whole berries on filling with points sticking up. (4) Serve with whipped cream, quite well sweetened.

108—RASPBERRY TARTS or PIE—baked shell.

(1) Make cream pie, 103. (2) Cook 1 c. canned berries and juice with $\frac{1}{4}$ c. sugar and 2 t. minute tapioca. This will not be thick, merely thickened. (3) Cool. (4) Fill baked shell $\frac{1}{2}$ full of partially cooled and beaten cream filling. Let cool. (5) Over this pour raspberry mixture. (6) Serve with whipped cream filling.

109—CHOCOLATE CHIP PIE—baked shell.

(1) Make cream pie, 103. (2) Cool thoroughly. (3) Beat and fold in $1\frac{1}{2}$ squares chocolate grated. (4) Serve with whipped cream.

110—CHERRY CREAM PIE—baked shell.

(1) Make cream pie, 103, seasoning with $\frac{1}{2}$ t. almond and $\frac{1}{2}$ t. vanilla. (2) Cool, beat, and half fill shell. (3) Boil together, 5 minutes, $\frac{2}{3}$ c. cherries, (canned or fresh) and $\frac{1}{4}$ c. sugar mixed with 1 tb. minute tapioca, or cornstarch. (4) Cool. Pour into partially filled shell. (5) Cover with 2 egg white meringue (recipe 7).

111—APRICOT CREAM PIE—baked shell.

(1) Make cream pie, 103. Cool, beat, fill shell $\frac{1}{3}$ full. (2) On this arrange canned apricots or $1\frac{1}{2}$ c. dried apricots cooked with $\frac{1}{2}$ c. sugar. (3) Fill shell with creamed filling. (4) Sprinkle with toasted nuts or cocoanut. Serve with whipped cream, if desired.

112—MAPLE CREAM PIE—baked shell.

(1) Cook until thick $\frac{1}{3}$ c. flour $\frac{1}{2}$ c. sugar, $1\frac{1}{4}$ c. milk, $\frac{1}{4}$ t. salt. (2) Add 1 c. maple syrup, heating mixture thoroughly before adding 2 yolks slightly beaten. (3) Cook about long enough to "set" yolks. (4) Add 1 t. vanilla. Cool, beat and pour into baked shell. (5) Top with 2 egg white meringue. (Recipe 7).

113—CHOCOLATE PIE—baked crust.

(1) In double boiler, scald $3\frac{1}{2}$ c. milk with 3 squares finely cut chocolate. Beat with Dover beater until blended. (2) Combine 1 c. sugar, 6 tb. flour, $\frac{1}{2}$ t. salt. Stir into hot mixture. Cook until thick and smooth. (3) Beat 2 yolks. Add to hot mixture, observe precaution 5, Recipe 100. Cook about 3 minutes longer. (4) Cool. Add 2 tb. butter and 1 t. vanilla. Beat until fluffy. Pour into baked shell. (5) Top with 2 egg white meringue. Recipe 7.

114—SANTIAGO CHOCOLATE CREAM PIE—baked shell.

(1) Make recipe of Chocolate cream pie, 113, omitting meringue. (2) Serve topped with slightly sweetened whipped cream, mixed with $\frac{1}{2}$ c. nuts, (black walnuts, pecans, Brazil or English walnuts) or $\frac{1}{2}$ c. plumped raisins. To plump raisins: boil 3 minutes in water enough to cover. Drain.

115—CHOCOLATE PEPPERMINT PIE—baked shell.

(1) Make chocolate cream pie, 113. Serve topped with sweetened whipped cream, flavored with peppermint extract. A bit of green coloring in the cream would be attractive.

116—RAISIN CHOCOLATE CREAM PIE—baked shell.

(1) Plump 1 c. raisins by boiling 5 minutes in water to cover. Drain. (2) Add to one recipe of chocolate cream pie, 113. (3) Cool, beat, fill shell. Top with 2 egg white meringue. Recipe 7.

117—MAGIC CHOCOLATE PIE with MARSHMALLOW TOPPING—baked shell.

(1) In double boiler, beat until blended, 2 squares chocolate, finely cut, and $1\frac{1}{2}$ c. sweetened condensed milk, (1 can). Stir until thick—about 5 minutes. (2) Add $\frac{1}{2}$ c. nuts and $\frac{3}{4}$ c. cocoanut, 1 t. vanilla, $\frac{1}{4}$ t. salt. (3) Top with $\frac{1}{2}$ pound marshmallows, cut in halves, and $\frac{1}{3}$ c. cocoanut, sprinkled over top. (4) Bake in 350° oven, until marshmallows show signs of melting—about 5 minutes.

118—CHOCOLATE SUNDAE PIE—baked shell.

(1) Cook to a rather thick, creamy, custard, in double boiler, $\frac{1}{2}$ c. sugar mixed with 1 tb. gelatine, $\frac{1}{4}$ t. nutmeg, $1\frac{1}{4}$ c. rich milk or cream, 3 yolks. (2) Add 1 t. vanilla. Cool. (3) When mixture begins to set, fold in 3 stiffly beaten whites. (3) Pour into baked shell or tarts. (4) Serve topped with whipped cream, over which 2 squares chocolate have been grated.

Pie crust never sticks on a pastry canvas.

Use the Crispy Crust Piepan for dry undercrusts.

119—LEMON CREAM PIE—BEST EVER—baked shell.

(1) Combine and cook until smooth and clear, $1\frac{1}{4}$ c. sugar, $4\frac{1}{2}$ tb. cornstarch, $\frac{1}{2}$ t. salt, and $1\frac{1}{2}$ c. water. (Milk can be used instead.) (2) Add $\frac{1}{4}$ c. lemon juice and grated rind of one lemon. (3) Add 3 beaten yolks, (Precaution 5, Rec. 100.) (4) Cook about 2 or 3 minutes longer stirring constantly, to cook yolks. (5) Add 2 or 3 tb. butter. Cool. Beat. Turn into shell. Top with 3 egg whites meringue. Recipe 7.

120—HEAVENLY COCOANUT PIE—baked shell.

(1) Cook until clear and smooth, $\frac{3}{4}$ c. sugar mixed with 2 tb. cornstarch, $\frac{1}{4}$ t. salt and 1 c. water. (2) Season with $\frac{1}{2}$ t. almond and 1 t. vanilla, or $\frac{1}{2}$ t. lemon and 1 t. vanilla, or 2 t. rum extract. (3) Beat 3 egg whites very stiff and over them pour the above hot mixture, beating thoroughly. Cool partially and pour into cooled shell. (4) Spread with 1 c. cream whipped with $\frac{1}{4}$ c. sugar and seasoned the same as the filling. Sprinkle well with coconut.

121—STRAWBERRY PIE—baked shell.

(1) Cook until clear 1 c. crushed berries with 1 c. sugar and $2\frac{1}{2}$ tb. minute tapioca or 3 tb. cornstarch. Add 2 tb. lemon juice, few drops red coloring and 2 tb. butter. Cool, beating from time to time. (2) Arrange strawberries in baked shell with points up. Beat cooked mixture and pour around berries, letting the points stick up through the filling. Serve, topped with whipped cream.

122—STRAWBERRY TARTS—baked shells.

Arrange sweetened berries in shells and cover with glaze made as follows.

123—STRAWBERRY GLAZE.

Crush 3 c. berries. Cook and strain off juice. Add $\frac{1}{3}$ c. sugar mixed with 1 tb. cornstarch. Cook until clear. Add 1 tb. lemon juice and few drops red coloring.

124—ORANGE CREAM PIE—baked shell.

(1) Combine and cook until clear, $1\frac{1}{4}$ c. sugar, 5 tb. cornstarch, $\frac{1}{2}$ t. salt, 1 c. water, $\frac{3}{4}$ c. orange juice and 2 t. orange rind. (2) Add 2 tb. lemon juice and 3 beaten yolks. (3) Cook several minutes longer, to be sure yolks are cooked. (4) Add 2 tb. butter. Beat. (5) Partially cool and beat again. (6) If it is not a pretty yellow, due to pale eggs, add 2 drops egg coloring. (7) Top with 3 white meringue. Recipe 7.

125—MAGIC ORANGE CREAM PIE—baked shell.

(1) Combine 1 can ($1\frac{1}{3}$ c.) sweetened condensed milk, 2 yolks, 2 tb. lemon juice and $\frac{1}{4}$ c. orange juice. Chill until it stiffens. Pour $\frac{1}{2}$ mixture into baked shell. (2) On it arrange 1 c. orange sections that have been freed from all membrane. Add remaining filling. Top with 2 egg white meringue. Recipe 7.

126—DUKE OF ORANGE CREAM PIE—baked shell.

(1) Cook until clear and smooth, 2 c. milk, to which has been added 1 c. sugar and $\frac{1}{2}$ c. flour. (2) Beat 2 yolks and add to hot mixture,

(Observe Precaution 5, Recipe 100.) Cook just long enough to cook

No one likes a soggy crust.

yolks, about 2 or 3 minutes. (3) Add $\frac{1}{3}$ c. orange juice, 1 t. rind, 1 t. vanilla. (4) Cool. Beat well and pour $\frac{1}{2}$ the filling into the baked shell. (5) Beat 1 c. cream stiff, fold into remaining custard and pour into pie. (6) Sprinkle with nuts, chill for few minutes and serve soon.

127—RAISIN CREAM PIE—baked shell.

(1) Plump 1 c. raisins by boiling 5 minutes in water to cover. Drain. (2) Cook until smooth $\frac{1}{2}$ c. brown sugar mixed with 2 tb. cornstarch, 3 tb. flour and 1 c. water. (3) Then add 1 c. rich milk. This method should avoid curdling. (4) Add 2 yolks, cooking about 2 minutes longer. (5) Add 2 tb. butter. Cool and beat, adding the plumped raisins. (6) Pour into shell, topping with 2 egg meringue. Recipe 7.

128—CHERRY CARAMELIZED CREAM PIE—MAGIC—baked shell.

(1) Caramelize sweetened condensed milk as follows: Boil unopened cans of sweetened condensed milk, well covered with water, for 3 hours. (2) Blend 1 can with 2 tb. cherry juice, beating smooth. Pour into baked shell. (3) Cover with drained sour cherries. Chill. (4) Serve with sweetened whipped cream.

129—BUTTERSCOTCH CREAM PIE—baked shell.

(1) Combine and cook in double boiler until thick and smooth, $\frac{3}{4}$ c. granulated sugar mixed with $\frac{1}{3}$ c. flour, and 2 c. milk. (2) In skillet, cook until bubbly, 3 tb. butter and $\frac{3}{4}$ c. brown sugar. (3) Add to thickened mixture. (4) At the same time, add 2 yolks and cook long enough to cook eggs, about 2 minutes. (4) Season with $\frac{1}{4}$ t. salt, and 1 t. vanilla. Cool, beat well, and pour into cooled baked shell. (5) Top with 2 egg white meringue. Recipe 7.

130—PEANUT BUTTERSCOTCH CREAM PIE—baked shell.

(1) Use Butterscotch Cream pie filling, 129, adding $\frac{1}{4}$ c. peanut butter.

131—DATE BUTTERSCOTCH PIE—baked shell.

(1) Cook until thick, 2 c. milk, $\frac{1}{2}$ c. sugar mixed with $\frac{1}{3}$ c. flour and $\frac{1}{2}$ c. dates. (2) In skillet, cook until bubbly, 3 tb. butter and $\frac{3}{4}$ c. brown sugar. (3) Add to cooked mixture, also 2 yolks, slightly beaten and cook 2 or 3 minutes longer. (3) Add $\frac{1}{4}$ t. salt and 1 t. vanilla. (4) Top with 2 egg meringue.

132—PEACH BUTTERSCOTCH PIE or

133—PINEAPPLE BUTTERSCOTCH.

(1) In baked shell, arrange peach halves or 1 c. diced pineapple, well drained. Cover with butterscotch cream, flavored with almond. Top with 2 egg meringue.

134—DATE PINEAPPLE PIE—baked shell.

(1) Mix 1 package finely cut dates with 1 c. milk, $\frac{1}{2}$ c. sugar mixed with 3 tb. cornstarch, $\frac{1}{4}$ t. salt, 1 small can pineapple from which juice has been drained. Cook until thick. (2) Add 2 beaten yolks and cook 2 minutes longer. (3) Add 1 t. vanilla, 2 tb. butter, $\frac{1}{2}$ c. nuts. (4) Cool, beat, pour into baked shell. Top with whipped cream. Sprinkle with nuts.

Everyone likes a crispy bottom crust.

135—DATE DIVINITY PIE—baked shell.

(1) Mix 1 c. graham cracker crumbs, 1 t. baking powder, 1 c. nuts, $\frac{1}{2}$ c. dates. (2) Beat 3 eggs, stiff and thick as possible. (3) Fold in dry ingredients. (4) Turn into baked shell. Bake about 25 minutes in 350° oven on shelf just below the center of oven. (5) Serve with whipped cream.

136—PARADISE APPLE PIE—baked shell.

(1) Pare and quarter 7 apples that do not cook up. (2) Simmer with 1 c. sugar, $\frac{1}{4}$ c. orange juice, 1 tb. lemon juice, $\frac{1}{2}$ t. cinnamon (preferably cinnamon extract) and a few drops of red coloring. (Do not over cook apples. If anything, under cook them.) (3) Cool out of syrup, they will not be a solid color. (4) Measure syrup and if less than $1\frac{1}{2}$ c. add water to that amount. (5) Soak $1\frac{1}{2}$ tb. gelatine in 2 tb. water and dissolve in the hot syrup. Cool. (6) Arrange apples in baked shell. Over them pour the partially congealed syrup. (7) Top with whipped cream sprinkled with $\frac{1}{3}$ c. broken salted nuts.

137—RAISIN and PINEAPPLE MERINGUE PIE—baked shell.

(1) Scald 1 c. raisins with 2 c. crushed pineapple, $\frac{1}{2}$ t. salt. (2) Add 1 c. brown sugar, mixed with $\frac{1}{4}$ c. flour. Cook thick and clear. (3) Add 2 tb. butter, 2 tb. lemon juice, 3 yolks slightly beaten. Cook 2 minutes longer. (4) Cool, beat, pour into baked shell. (5) Top with 3 egg white meringue. Recipe 7.

138—PINEAPPLE ANGEL PIE—baked shell.

(1) Mix 1 c. sugar, 4 tb. cornstarch. Add 1 c. pineapple juice, 1 c. cubed pineapple, $\frac{1}{2}$ c. water. Cook clear. (2) Add 2 tb. lemon juice. (3) Beat 3 whites stiff. Fold into hot pineapple mixture. (4) Pour into cooled shell.

139—CALIFORNIA CREAM PIE—baked shell.

(1) Combine and cook clear, $\frac{2}{3}$ c. sugar mixed with 5 tb. flour, $\frac{1}{4}$ t. salt, 2 c. pineapple juice or shredded pineapple. (2) Add 2 tb. lemon juice, 2 tb. butter, 2 yolks slightly beaten. (3) Cook 2 minutes longer. (4) Fold in 6 marshmallows, cut in quarters. Turn into baked shell. (5) Top with 2 egg meringue. Recipe 7.

140—MAGIC RHUBARB PIE—baked shell.

(1) Blend 1 can ($1\frac{1}{2}$ c.) sweetened condensed milk, $2\frac{1}{2}$ tb. lemon juice, 2 yolks. (2) Fold in 1 c. unsweetened rhubarb. Pour into baked shell. (3) Top with 2 egg white meringue. Recipe 7.

141—RHUBARB and PINEAPPLE—baked shell.

(1) Cook together until fruit is soft, 2 c. rhubarb, 1 c. sugar mixed with 1 tb. flour (or preferably $1\frac{1}{2}$ tb. minute tapioca), $\frac{1}{3}$ c. orange juice, grated rind one small orange. (2) Add 2 yolks slightly beaten. Cook 2 minutes longer. (3) Turn into baked shell. Top with 2 egg meringue. Recipe 7.

142—CRANBERRY COCOANUT—baked shell.

(1) Cook together about 5 minutes, $2\frac{1}{2}$ c. cranberry juice, $\frac{1}{4}$ c. sugar mixed with 2 tb. cornstarch. (2) Add 3 yolks to hot mixture, cook 2 minutes longer. (3) Add 1 t. vanilla, 2 tb. butter, 1 c. cocoanut. (3) Cool, pour into shell. Top with 3 egg meringue. Recipe 7.

No woman likes to wash an oven. See 200.

143—APPLE TARTS or PIE—baked shells.

(1) In a syrup of 1 c. sugar and 1 c. water, cook peeled and quartered apples until done, but not soft. (2) Drain and set to cool where the syrup can continue to drain off. To drain, use your Crispy Crust pie-pan. (3) To the syrup, add 1 t. cornstarch mixed with 2 tb. water and cook until clear. (4) Arrange apples in baked shells. Pour cooled syrup over them. (5) Serve with hard sauce flavored with cinnamon, rum, sherry or a part brown sugar hard sauce.

144—FLORENTINE APPLE PIE—baked shell.

(1) In syrup of 1 c. water and 1 c. sugar, cook apples that have been peeled and cut in eighths until done but not soft. (2) Cool, draining at the same time. (3) Arrange in shell. (4) Cook syrup with 1 t. cornstarch mixed with 2 tb. water, until syrup is clear. Add 2 tb. lemon juice. Pour over apples. (5) Over this, spread orange marmalade, sprinkled with finely cut citron. (6) Set in 350° oven for about 15 minutes to blend flavors. Serve with VERY snappy cheese.

145—RAISIN and GOOSEBERRY PIE—baked shell.

146—GREEN GRAPES can be substituted.

(1) Combine and boil 10 minutes, stirring all the time, 2 c. canned or fresh gooseberries, 1 c. raisins, $\frac{1}{2}$ c. water, 1 c. sugar mixed well with 3 tb. cornstarch, $\frac{1}{4}$ t. each cinnamon, nutmeg and salt. (2) Add 3 tb. butter and $\frac{1}{2}$ t. lemon rind. (3) Cool, beat, pour into baked shell. (4) Serve with plain whipped cream or a sauce made by cooking together, 3 tb. butter, $\frac{1}{4}$ c. sugar, 3 tb. cornstarch and 1 c. nuts.

147—PEAR and MARSCHINO CHERRY PIE—baked shell.

(1) Combine and cook until thick, 1 c. sugar plus 2 tb. cornstarch, 2 yolks, $\frac{3}{4}$ c. pear juice. Add 2 tb. butter, $\frac{1}{2}$ t. almond, 2 tb. lemon juice. (3) Arrange pears in baked shell. Cover with filling. Sprinkle with $\frac{1}{2}$ c. cherries cut in quarters. Top with meringue or whipped cream.

148—VINEGAR PIE

(1) Cook until clear and smooth, 1 c. sugar mixed with 4 tb. flour 1 c. water, $\frac{1}{4}$ t. nutmeg. (2) Add 2 yolks. Cook 2 minutes longer. (3) Add $\frac{1}{2}$ t. lemon extract, $1\frac{1}{2}$ tb. vinegar, 2 tb. butter. (3) Cool, beat, pour into shell. Top with 2 egg meringue. Recipe 7.

149—LEMON ANGEL PIE—baked shell.

(1) Beat 4 yolks well with $\frac{3}{4}$ c. sugar, add $\frac{1}{4}$ c. lemon juice and $\frac{1}{2}$ t. rind. Cook in double boiler stirring constantly until thick, about 10 to 15 minutes. (2) Add 1 tb. butter. (3) Beat 2 whites well. Fold into hot custard, cool. DO NOT BEAT. Pour into baked shell. Top with 2 egg meringue. Recipe 7.

150—VENETIAN BERRY PIE—TARTS—baked shell.

(Raspberry, Blackberry, Loganberry, Young, Boysen)
(1) Combine 1 c. berries, 1 c. sugar, mixed with 1 tb. minute tapioca, $\frac{1}{4}$ t. salt. Cook until tapioca is clear, about 5 minutes. (2) Add 2 beaten yolks. Cook 2 minutes longer. Add 2 tb. lemon juice, 2 tb. butter. (3) Cool, beat, pour into shell. (4) Spread with 1 c. uncooked berries. (5) Top with 2 egg meringue or whipped cream.

CAN YOU MAKE A NON-LEAK PIE? 200.

151—RAISIN NUT PIE—baked shell.

(1) Boil 2 c. raisins in water, 5 minutes. Drain. (2) Combine raisins with $\frac{1}{2}$ c. sugar mixed with 2 tb. flour, $\frac{1}{4}$ t. salt, $1\frac{1}{2}$ c. rich milk, part cream. Cook until clear. (3) Add 2 beaten yolks. Cook 2 minutes longer. (4) Add 3 tb. butter. Cool, beat. Add $\frac{3}{4}$ c. chopped nuts. Pour into baked shell. Top with 2 egg meringue. Recipe 7.

152—CAMEL PIE—baked shell.

(1) Combine $\frac{3}{4}$ c. sugar with $\frac{1}{2}$ c. flour, $\frac{1}{4}$ t. salt, and 2 c. milk. Cook until thick. (2) In small skillet, melt, not burn, $\frac{1}{2}$ c. sugar, adding $\frac{1}{2}$ c. water. Cook down to about $\frac{1}{4}$ quantity. Add to thickened mixture. (3) Add 3 beaten yolks, cook about 2 or 3 minutes longer. (4) Add 2 tb. butter, cool, beat, pour into baked shell. Top with 3 egg meringue. Recipe 7.

153—MAGIC LEMON BANANA PIE—baked shell.

(1) Mix and stir until it thickens, $1\frac{1}{3}$ c. (one can) sweetened condensed milk, $\frac{1}{2}$ c. lemon juice, grated rind 1 lemon. (2) Add 2 medium sized bananas, diced in small cubes. (3) Turn in baked shell. (4) Top with $\frac{1}{2}$ c. cream whipped with 2 tb. sugar.

154—LEMON SOUFFLE PIE—baked shell.

(1) Combine in double boiler, cooking until thickened, stirring carefully, $\frac{1}{3}$ c. lemon juice, 1 t. grated rind, 3 tb. water, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ c. sugar, 3 egg yolks that have been very well beaten. (This takes about 15 minutes.) (2) Beat 3 egg whites stiff with $\frac{1}{2}$ c. sugar and fold into custard. (3) Pour into baked shell and bake about 30 minutes at 325° .

155—CHEESE CAKE—Use Crumb Crust, Recipe 6 reserving $\frac{1}{2}$ c. for topping. Use ordinary piepan.

(1) Combine 2 c. fine cottage cheese with 1 c. sugar mixed with 4 tb. flour, $\frac{1}{4}$ t. salt. (2) To this add 1 c. heavy cream, mixed with $\frac{1}{2}$ t. vanilla, $\frac{1}{2}$ t. grated lemon rind, 3 tb. lemon juice. (3) Add 4 well beaten eggs. Mix thoroughly. (4) Turn into prepared crust. Top with crumbs. Bake in 250° oven for 1 hr.

156—PUMPKIN CHIFFON—baked shell.

(1) Combine $\frac{3}{4}$ c. milk and 1 tb. gelatine. Heat until gelatine is dissolved. Then add $1\frac{1}{3}$ c. pumpkin, 1 c. brown sugar, $\frac{1}{2}$ t. salt, 2 t. cinnamon, $\frac{1}{2}$ t. ginger, $\frac{1}{2}$ t. allspice, 3 yolks. Cook until mixture thickens, about 10 minutes in double boiler. (2) Cool until mixture begins to "set", about 20 minutes. Beat with Dover beater, until fluffy. (4) Beat 3 whites stiff with 6 tb. sugar and fold into set mixture thoroughly. (5) Pile into baked shell. Top with whipped cream.

157—REFRIGERATOR PUMPKIN PIE—This is good—baked or crumb crust.

(1) Mix 1 tb. gelatine with $\frac{3}{4}$ c. milk and bring to scald. (2) Add 1 c. milk, 2 tb. butter, $1\frac{1}{2}$ c. pumpkin, 2 tb. molasses, $\frac{1}{2}$ c. sugar mixed with 1 t. cinnamon, $\frac{1}{2}$ t. ginger, $\frac{1}{2}$ t. nutmeg, $\frac{1}{4}$ t. salt, $\frac{1}{4}$ t. cloves. (3) As it begins to set, pour into shell. Serve topped if desired with whipped cream.

Make your pies non-leak. 200.

...at least
boiling, salted, water. Co

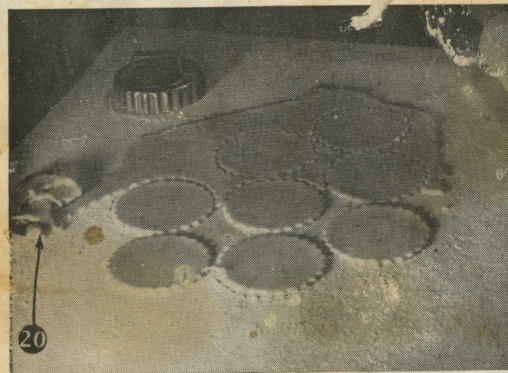
158—ANGEL FOOD PIE—baked shell.

(1) Beat 4 whites as for meringue, adding $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ t. baking powder, $\frac{1}{2}$ t. almond and 1 t. vanilla. Beat until shape is held. (2) Pour into baked shell and bake 30 min. about the center of 300° oven. (3) Cool. Before serving spread with 1 c. cream whipped, seasoned with $\frac{1}{2}$ t. almond, 1 t. vanilla, and $\frac{1}{4}$ c. sugar. (4) Sprinkle with nuts, candied fruits or cocoanut.

159—BLACK BOTTOM PIE—crumb crust, made by combining 15 crushed gingersnaps, 6 tb. melted butter and 1 tb. water. Pack in pan, bake 10 minutes in 350° oven.

FILLING: Combine and boil for 1 minute, 2 c. milk, $\frac{1}{4}$ t. salt, $1\frac{1}{2}$ tb. cornstarch mixed with 1 c. sugar. (2) Add 4 yolks, with care, and cook until it coats the spoon. (3) Remove 1 c. custard and to the balance add 1 tb. gelatine soaked in $\frac{1}{4}$ c. milk. Set aside to cool and set. (4) To the 1 c. custard removed, add $1\frac{1}{2}$ squares finely cut chocolate and beat with Dover beater until chocolate is blended. If necessary, reheat slightly. Cool. Add 1 t. vanilla and some nuts. Pour into cooled crumb crust. (5) When the other custard begins to "set", fold in 4 whites beaten stiff with $\frac{1}{2}$ c. sugar. Pour over chocolate custard. (6) Top with 1 c. cream beaten stiff with $\frac{1}{4}$ c. powdered sugar, seasoned with vanilla. Sprinkle with chocolate shot. Cool thoroughly.

160—COOKIES.



Use pastry canvas, rubbed full of flour, firmly rolled in with knit covered rolling pin. Chill dough. Roll only about $\frac{1}{3}$ of dough at a time. Pick up scraps around the cookies. See figure 20. This makes it possible to pick up less flour and easier to pick up the cookies. Knit cover to pin is rubbed full of flour, INTO it, not loose on it.

CRISP SUGAR COOKIES: (1) Combine 2 c. sifted, measured, blended, flour, 4 t. baking powder, 1 t. salt, 1 t. spice, if that is desired

flavoring. If not, use extracts. (2) Cream together 1 c. sugar, $\frac{1}{2}$ c. shortening, adding 2 well beaten eggs, and sifted dry ingredients. (3) Roll thin as desired. Bake on greased cookie sheet for 10 minutes in 400° oven. Remove from sheet immediately after removal from oven.

161—SOFT SUGAR COOKIES.

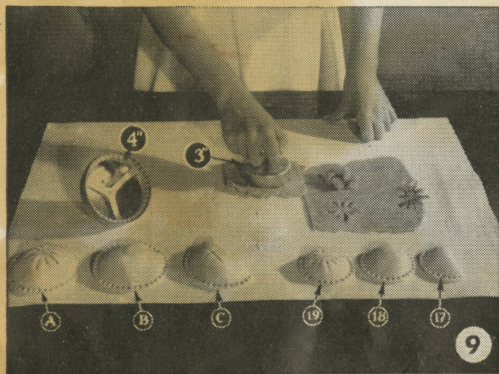
Combine in same manner $\frac{1}{2}$ c. butter, 1 c. sugar, 1 egg, $\frac{1}{4}$ c. milk, 2 t. baking powder, $\frac{1}{4}$ t. nutmeg or $\frac{1}{2}$ t. vanilla, $2\frac{1}{4}$ c. flour.

161 A—GINGER SNAPS. (1) Sift together 2 c. sifted measured flour, $\frac{1}{2}$ t. baking powder, $\frac{1}{4}$ t. baking soda, 1 t. ginger, $\frac{1}{2}$ t. salt. (2) Cream

Do not over-bake custard pies. 303.

together $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. shortening, 2 tb. water and 1 egg. (3) Add $\frac{1}{2}$ c. molasses, and the sifted dry ingredients. (4) Chill. Roll thin. Bake at 375 to 400°.

162—TARTS—FRIED PIES—FILLED COOKIES—RAVIOLI.



The large and small tart cutters, shown at the left, make either turnovers or full rounds. The large, (figures A, B, C), makes apple dumplings, fried pies, chicken turnovers. The small, (19, 18, 17), makes filled cookies, knishes, kreplech, meat pasties, etc. If it is baked, a steam vent must be made. If it be boiled or fried, of course no steam vent. Saves time and effort and produces a beautiful product.

163—DOUGH FOR FRIED PIES.

Use biscuit recipe with the egg, on Page 23. Roll $\frac{1}{8}$ inch thick. Filling should have been chilled until it is stiff and can be easily handled. If too much filling is used, the pie will crack on edge during cutting. If making a turnover, shape the dough in half circle with finger tips. Adjust top dough over the filling. Dip tart cutter in flour, place over filled area, press down to cut. Press knob to seal. Do not twist. Fry in deep fat of 325° to 350°. Lay in hot fat with flat side up. Turn after about three minutes. Later turn again. Drain on absorbent paper. These can be reheated in the oven, if desired. Use the Crispy Crust piepan for this. You will think they just came out of the fat.

163A—MEAT FILLINGS.

Combine 2 c. ground meat with 2 c. sauce made with 4 tb. flour and 2 c. liquid, plus seasoning you like best—a good croquette mixture. Worcestershire sauce, garlic, celery. Make your choice. Cool and handle as for croquette fillings. The ravioli filling is good.

164—FRUIT FILLING FOR FRIED PIES.

Use well seasoned apple sauce, apricot, or any other mixture desired. Do not have it too wet.

165—RAVIOLI PASTE.

Combine 2 yolks, 1 tb. shortening, 1 t. salt, 1 c. luke warm water. (2) Stir in and knead 4 c. sifted blended flour. Knead smooth. (3) Cover with clean napkin. Let stand about 20 minutes to "ripen", when it is easier to roll. Do not let stand too long or it gets stretchy. Roll on pastry canvas until thin. (3) Arrange rounding tablespoons of the meat mixture over the dough, allowing room between. (4) Brush top

and at least
boiling, salted, water. Cool
thickness of dough. If

half of dough with slightly beaten white. Arrange over meat, carefully pressing out as much air as possible. (5) Cut and seal with ravioli cutter. (6) Arrange on edge of canvas (figure 9), lightly flattening meat out with the finger tips, so that it is well distributed. (7) Allow to stand at least 30 minutes before boiling. Drop gently into boiling, salted, water. Cook from 12 to 20 minutes, depending upon thickness of dough. If cooked too long, or too hard, they will break. (8) Remove from water carefully. Drain. Arrange on platter or individual plates. Cover with tomato sauce. Sprinkle generously with Parmesan Cheese. These are larger than the commercial ravioli but, you can attain more meat with less dough, using this tart cutter.

166—MEAT FILLING FOR RAVIOLI.

Combine 1 c. cooked meat with 1 c. cooked spinach. Season highly with salt, pepper, garlic, strong cheese, as desired. Add 1 or 2 eggs and a few bread crumbs, if necessary, to absorb excessive moisture.

167—TOMATO SAUCE.

Cook 1 large can sieved tomatoes or tomato juice, with sliced onion, celery tops, garlic, salt, pepper, and a bit of cayenne. Cook until thick adding some bacon fat or butter, toward end of cooking.

168—TARTS—Turnover Type—See Figures 17-18-19.

Make especially flaky dough 5. Roll about $\frac{1}{8}$ inch thick. Dot with filling. The small crescents contain very little filling. Brush one half the dough with beaten egg. Adjust cutter to size desired. Dipping in flour avoids sticking. Arrange on greased cookie sheet. Cut a small gash in top see (figure 9). Bake in 350° oven until done. Remove from cookie sheet and cool on wire rack. Glazing the top with egg yolk beaten with a little milk and sprinkling with sugar before baking makes a prettier tart. Roll in powdered sugar.

169—TART AND COOKIE FILLINGS.

No. 1. Marmalades and preserves are too runny. Therefore add enough buttered crumbs to keep from being runny.

No. 2. Cook to soft paste, 2 c. dates, 1 c. sugar, $\frac{1}{2}$ c. water, $\frac{1}{4}$ c. orange juice, 2 tb. orange rind. Cool. Add $\frac{1}{2}$ c. chopped nuts.

No. 3. Cook together 1 c. sugar, 1 c. raisins, $\frac{1}{4}$ c. chopped nuts, 1 lemon juice and grated rind. Cool.

No. 4. CRANBERRY BANBURY TARTS: Boil 2 c. cranberries, $\frac{1}{2}$ c. raisins until berries burst. Add 1 c. sugar. Cool. Add $\frac{1}{2}$ c. cracker crumbs, 1 tb. orange juice, 1 t. grated rind, 1 egg.

170—FILLED COOKIE DOUGH.

Cream $\frac{1}{2}$ c. of fat, 1 c. sugar, 1 egg, 1 t. vanilla. Sift together 3 c. flour, 3 t. baking powder, $\frac{1}{2}$ t. salt. Add alternately to the creamed mixture with $\frac{1}{2}$ c. milk. Chill but do not freeze. Rub pastry canvas full of flour. Roll in well. Roll dough $\frac{1}{8}$ inch thick in strips twice the width of your cookie cutter. Put 1 t. of filling on right side of strip. Fold over other half of strip using spatula. Cut with 3 inch tart maker. Press knob lightly. Remove filled cookie to greased cookie sheet. Pierce top at least twice with fork. Bake in 375° oven. Remove from cookie sheet immediately after taking from oven. This recipe makes about 36 cookies.

Set Crispy Crust piepan in plate to cut pie. 203.

Cool all pies on wire coolers.

CARE OF CANVAS

Do not wash it every time, simply scrape off all excess flour. Lay rolling pin across center of canvas. Fold ends of canvas together, starting with the roll formed about the pin, roll up and wrap in clean towel. Store in dish towel drawer. Use it from one day to three years without washing. You will soon brag about the length of time you have used it.

TO WASH CANVAS

If you have the canvas which has a definite odor of varnish and on the cover tells you that this is a treated canvas, follow the directions for washing the **TREATED CANVAS**.

If you have the canvas that does not mention treatment, which treatment was discontinued because the Japs took the islands from which came the gum that we used in the treatment, follow the directions for the untreated canvas. Incidentally the untreated canvas will do everything that the treated canvas does. The only difference is in the washing.

TREATED CANVAS WASHING

Fold it once. It will then fit down into any sink. Scrub on all sides with vegetable brush and hot suds. Rinse, do not wring. Lay on hard surface and smooth out wrinkles. When dry it will come up like a handkerchief dried on a mirror—without wrinkles. Do not iron treated canvas.

UNTREATED CANVAS WASHING

Read the directions for WASHING TREATED CANVAS and unless your canvas is very soiled you can wash according to those directions. However if it has picked up so much grease that it will not come out under this washing, either send to the laundry or wash it yourself giving it a good washing in lots of hot suds, just the same as your clothes. Iron while rather damp.

TO WASH KNIT COVER FOR ROLLING PIN. Using vegetable brush, while still on the rolling pin, brush out all dry flour. Then using good suds and brush, scrub while still on the pin. NEVER DIP THE ROLLING PIN ITSELF IN WATER. Remove cover from pin and finish washing between the hands. Rinse and dry. If cover is slightly stiff when dry rub between hands until limp.

TO REPLACE KNIT COVER send 10c to The Chicadees, Tulsa, Oklahoma.

CHIFFON PIES

Use baked shell Recipe 101, or, crumb crust Recipe 6.

PRECAUTIONS.

- (1) Mixing gelatine with sugar before combining with the other ingredients for the custard, avoids lumping. Adding it in this manner also saves time and effort and the results are the same.
- (2) The stage at which the custard is sufficiently "set" to be added to the egg whites, is hard to describe. Too stiff, it will not blend. Not stiff enough, it will lose its light quality: If too stiff, the mixture can be heated ever so little and again allowed to set. The folding of the whites and custard should be complete.
- (3) Folding in the whipped cream does not have to be done as thoroughly.
- (4) A thin spreading of sweetened and sometimes flavored whipped cream over the set filling is the usual manner of serving this type of pie.
- (5) A nice variation of this is the Marshmallow Topping, 175.
- (6) Another is the Foamy Sauce, 176. Flavored as desired.

175—TOPPING—for CHIFFON PIES.

- (1) Quarter 12 marshmallows. Soak with 1 c. whipping cream for 30 minutes. Beat stiff and spread over pie.

176—FOAMY SAUCE.

Boil to thread stage 1 c. sugar and $\frac{3}{4}$ c. water. Pour over 2 yolks, beating all the time. Season with 1 t. orange extract and $\frac{1}{4}$ t. lemon extract or liquor. Fold in 2 stiffly beaten whites. Beat until cold. Just before serving, fold in $\frac{1}{2}$ c. whipped cream.

177—CHIFFON CUSTARD PIE WITH CREAM.

- (1) Combine and cook to thick cream, 1 tb. gelatine, $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ t. nutmeg, $\frac{1}{4}$ t. salt, $\frac{3}{4}$ c. milk, 4 yolks. (2) Add 1 t. vanilla and cool until it begins to set. (3) Beat with whisk beater and fold in 4 whites stiffly beaten. (4) Let set until begins to thicken, then fold in 1 c. cream whipped stiff.

178—CHIFFON CUSTARD PIE without cream.

- (1) Combine and cook to custard in double boiler, $\frac{1}{2}$ c. sugar, 1 tb. gelatine, $\frac{1}{4}$ t. nutmeg, $\frac{1}{4}$ t. salt, $1\frac{1}{4}$ c. milk, 3 yolks. (2) Add 1 t. vanilla. Cool until beginning to set. (3) Beat with whisk beater until light and puffy. (4) Chill, while beating 3 whites very, very stiff. (5) Fold lightly but thoroughly into setting custard. Pour into baked shell.

179—EGG NOG PIE with or without cream.

Use chiffon custard 177 or 178, substituting, for flavoring, rum, rum flavoring, whisky, brandy, in strength desired. Sprinkle with browned nuts. Serve with foamy sauce, recipe 176.

180—MOCHA CHIFFON PIE with or without cream.

Use chiffon custard recipes 177 or 178 substituting coffee for the milk in the custard.

NEVER KNEAD or stir piecrust.

181—CHOCOLATE TOPPED CHIFFON PIE use chiffon custard 177 or 178. Top with 1 c. grated chocolate or cocoa.

182—SOUTHERN SWEETMEAT PIE with or without cream.

Use chiffon custard 177 or 178, using 1 c. canned green gage pulp, 2 tb. lemon juice, $\frac{1}{4}$ c. syrup and few drops green coloring.

183—APRICOT CHIFFON PIE.

(1) Combine $\frac{1}{2}$ c. sugar, 1 tb. gelatine, $\frac{1}{4}$ t. salt, 2 tb. lemon juice, $\frac{1}{2}$ c. apricot pulp, $\frac{1}{4}$ c. juice or water and 3 yolks. Proceed as given in chiffon custard 177 or 178.

184—STRAWBERRY AND OTHER BERRY CHIFFON PIE.

(1) Slice 2 c. strawberries, crush 2 c. strawberries. (2) Heat $1\frac{1}{2}$ tb. gelatine with $\frac{1}{4}$ c. water until gelatine is melted. (4) Stir into crushed berries and add 1 c. sugar. Stir until dissolved and let set until mixture begins to thicken. (5) Fold in 2 whites, stiffly beaten with $\frac{1}{4}$ c. powdered sugar, and the sliced berries. (6) As this begins to set, fold in 1 c. cream whipped stiff with $\frac{1}{4}$ c. powdered sugar. Fill shell. Arrange whole berries in design at centre of the pie.

185 & 186—BUTTERSCOTCH OR CARAMEL CHIFFON PIE.

(1) Combine and cook to thick cream $\frac{1}{2}$ c. sugar, 1 tb. gelatine, $\frac{1}{4}$ t. salt, $\frac{3}{4}$ c. milk, 4 yolks. (2) Melt together and cook until good and bubbly, $\frac{1}{3}$ c. brown sugar and 2 tb. butter. Add to hot custard. Proceed as in Recipe 177 or 178.

187—ALMOND TOFFEE CHIFFON PIE. Use butterscotch chiffon, 186 with cream and fold in $\frac{3}{4}$ c. crushed almond toffee.

188—SUMMER MOONLIGHT (lime) CHIFFON PIE

(1) Cook to custard in double boiler, $\frac{3}{4}$ c. lime juice, 2 tb. water, $\frac{3}{4}$ c. sugar mixed with 2 tb. gelatine, $\frac{1}{4}$ t. salt and 6 yolks. (2) Color rather deep green. Cool. As it begins to set, fold in 6 whites, stiffly beaten with $\frac{3}{4}$ c. sugar. (4) Pour into baked shell or tarts. (5) Top with whipped cream, sprinkled with pistachio nuts or almonds.

189—AMBROSIA CHIFFON PIE—Green or Malaga Grape.

(1) Dissolve 1 package orange gelatine in $\frac{1}{2}$ c. hot water. Cool until slightly thick. (2) Beat until light and puffy. Chill a little more. (3) In the meantime, beat 1 egg white with $\frac{1}{4}$ c. powdered sugar and fold into gelatine. (4) Beat $\frac{1}{2}$ c. cream with $\frac{1}{4}$ c. powdered sugar and fold into mixture. (5) Chill slightly and fold in 1 c. halved and seeded grapes or the small Thompson Grape. Turn into baked shell. Sprinkle with cocoanut.

190—ORANGE CHIFFON PIE.

(1) In double boiler cook to custard, 2 t. gelatine, 3 tb. water, $\frac{3}{4}$ c. strained orange juice, 1 t. rind, $\frac{3}{4}$ c. sugar, $\frac{1}{4}$ t. salt, 3 yolks. (2) Cool. As it begins to set, fold in 3 whites stiffly beaten with $\frac{1}{4}$ c. sugar. (3) Pour into baked shell. Top with whipped cream.

1/3 cake flour plus 2/3 blended flour for piecrust.

...ing, salted, water. Co
thickness of dough. If coo

191—CHOCOLATE CHIFFON PIE.

(1) Combine, beat with Dover beater until chocolate is blended and then cook to custard. $\frac{1}{2}$ c. sugar, 1 tb. gelatine, $\frac{1}{4}$ t. salt, 2 squares chocolate cut fine (or 6 tb. cocoa), $\frac{3}{4}$ c. milk, 4 yolks. (2) Add 1 t. vanilla. As it begins to set, fold in 4 whites stiffly beaten with 2 tb. sugar. (3) Let set for few minutes. Fold in 1 c. cream whipped stiff.

192—LEMON CHIFFON PIE.

(1) In double boiler, cook to custard, 1 tb. gelatine, $\frac{1}{4}$ c. sugar, $\frac{1}{4}$ c. water, $\frac{1}{2}$ c. lemon juice, 1 t. rind, $\frac{1}{2}$ t. salt, 4 yolks. (2) Cool. As it begins to set, fold in 4 whites stiffly beaten with $\frac{1}{2}$ c. sugar. Pour into baked shell. Serve with whipped cream.

193—BANANA CHIFFON PIE—topped with whipped cream.

(1) Combine and cook to custard, $1\frac{1}{2}$ t. gelatine, $\frac{3}{4}$ c. banana pulp, $\frac{1}{2}$ t. salt, 3 tb. sugar, 2 tb. lemon juice, $\frac{1}{2}$ t. lemon rind, dash orange rind, and 2 beaten yolks. (2) Cool, as it begins to set, fold in 2 stiffly beaten whites with 2 tb. sugar. (3) Turn into baked shell. Serve with whipped cream.

194—DATE CHIFFON PIE.

(1) Cook $1\frac{1}{2}$ c. finely cut dates with $\frac{1}{2}$ c. water. Add 1 c. milk, $\frac{1}{4}$ c. sugar mixed with 1 tb. gelatine. Add 2 yolks. Cook to custard, about 2 minutes. (2) Add 2 t. lemon juice, $\frac{1}{4}$ t. salt, 1 t. vanilla or rum flavoring. (3) As it begins to set, fold in 3 whites, beaten stiff with $\frac{1}{2}$ c. sugar. (4) Serve topped with whipped cream, sprinkled with nuts.

195—RASPBERRY CHIFFON PIE.

(1) Combine $\frac{1}{2}$ tb. gelatine, $\frac{1}{4}$ t. salt, $\frac{1}{3}$ c. sugar, $\frac{2}{3}$ c. berry pulp, few drops red coloring. (2) As it begins to set, beat briskly. (3) Add 2 c. berries, and fold in 3 whites, beaten stiff with 3 tb. sugar. (4) Pile into baked shell. Serve with spreading of whipped cream.

196—COFFEE CHIFFON (with cocoa) PIE.

(1) Cook to custard in double boiler, $\frac{1}{2}$ c. cocoa, $\frac{1}{2}$ c. sugar mixed with 1 tb. gelatine, $\frac{1}{4}$ t. salt, 1 c. strong coffee and 4 yolks. (2) Add $\frac{1}{4}$ t. salt, $\frac{1}{2}$ t. vanilla. Cool. (3) As it begins to "set" fold in 4 whites stiffly beaten with $\frac{1}{2}$ c. sugar. Pour into cooled shell. Serve topped with whipped cream.

197—PRUNE CHIFFON PIE.

(1) Combine and cook to a custard 1 c. prune pulp, 1 c. juice, 1 tb. lemon juice, $\frac{1}{2}$ t. rind, 2 t. gelatine, 2 yolks. (2) Cool. When beginning to set, fold in 2 whites stiffly beaten with $\frac{1}{2}$ c. sugar and 1 t. vanilla. (3) Turn into baked shell. (4) Chill and serve with whipped cream. Black walnuts sprinkled over the top improve it 100%, or $\frac{1}{2}$ c. cocoanut substituted for $\frac{1}{2}$ c. pulp, makes a nice variation.

198—DATE-MARSHMALLOW CHIFFON PIE.

(1) Scald $1\frac{1}{4}$ c. milk with $\frac{1}{4}$ c. sugar mixed with 2 t. gelatine. (2) Quarter 18 marshmallows and heat in double boiler with 3 tb. boiling water. (3) Add the first mixture. Let stand until it begins to "set", then fold in 2 stiffly beaten whites. (4) Add $\frac{1}{2}$ c. dates. Pour into baked shell. Sprinkle with nuts or cocoanut. Serve very cold with whipped cream.

In regulated oven, bake pies on bottom shelf.

BISCUITS

A—BISCUITS ARE EASY to make if a few rules are followed.

1—Choose the right flour. Sift and measure carefully.

2—decide the thickness of biscuit you like. Bake at 450 degrees, no less. The top should be crusty and brown, the center done but not dry, **DO NOT OVERBAKE**.

B—FLOUR: Soft wheat flour, (pastry flour, not cake flour), makes the type biscuit for which the southern woman is famous. You can knead this dough all you please. All purpose flour makes the northern type biscuit, a good biscuit, but different. You can knead this dough only slightly. A combination of $\frac{1}{2}$ cake flour and $\frac{1}{2}$ all purpose flour almost attains the soft wheat flour biscuit. You can knead this dough quite a little. All cake flour makes a still different biscuit.

C—LIQUID: If buttermilk is used, you will need about 2 tb. more than sweet milk. Also, add $\frac{1}{2}$ t. soda to the baking powder called for in the recipe, using **BOTH** baking powder and soda. A biscuit that is round on top has too much liquid. However, not enough liquid makes a very uninteresting flake. If you will drop an egg yolk or half an egg into the measuring cup and fill to the desired mark with sweet or buttermilk, you will have a much more tender flake.

RECIPE: Sift together 2 c. sifted and measured flour with 4 t. baking powder and 1 t. salt. Using blender, cut into this 5 tb. fat. Still using blender add $\frac{3}{4}$ c. sweet milk. (For buttermilk, see paragraph C.) Turn onto well floured canvas, on which a very small amount of loose flour has been left. knead as instructed in paragraph B.)

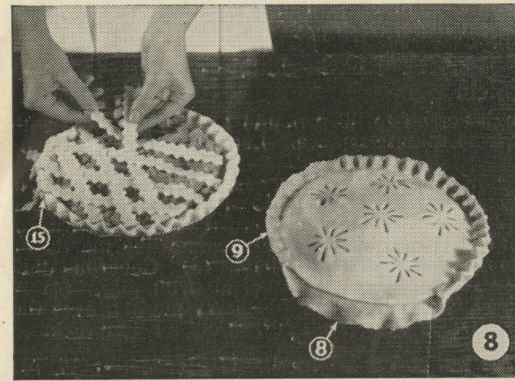
Grease pan, leaving small amount of melted fat in bottom. (I like butter best, who wouldn't?) Cut biscuit, lay in pan. Turn over in melted fat. This gives a crispy top. Bake at center of 450 degree oven, no less. The time will depend upon the thickness of the biscuit. Serve immediately.

SHORTCAKE

Use above biscuit recipe adding 2 tb. sugar to the dry ingredients. Use the egg and milk for liquid. (See paragraph C.) Cut and bake as directed for biscuit. Or, if you like, use 1 c. liquid and turn this soft dough into a greased pan. Bake at 450 degrees. Then split the baked cake, butter well and use as desired.

In oven without regulator, bake pies on centre shelf

200—MAKING OF DOUBLE CRUST NON LEAK PIE.



(1) Study figures 5, 6, 7, 8, 9. Use especially Flaky piecrust method, recipe 5. Because the crust is so much nicer and there is no danger of a hole in the bottom crust. Roll dough $\frac{1}{8}$ in. thick for bottom crust. Cut as shown in Fig. 6, page 8, about $1\frac{1}{4}$ in. from edge of inverted pan. Adjust in pan allowing the edge to fall over edge of pan. (See Fig. 8 at left) (2) Make top crust thinner, exact size of pan unless for fat fruit pie, then make it only $\frac{1}{4}$ inch larger than inverted piepan. Cut plenty of vents in top crust. Fill lower shell. Ad-

just top over filling. Bring overlying undercrust up over edge of top crust, (Study Fig. 8 and 9 above). With very tip of thumb press down onto edge of top crust, then flute.

201—MAKING OF LATTICE CRUST.

Study above Fig. 15. Notice that the strips are woven as a child weaves paper in kindergarten. They are cut with the stripper shown on page 3. You can make them as shown in the picture, not attempting to tie the end of strips down, or, bring the lower crust up and over as in the double crust pie, Fig. 8, and anchor them into the fluted edge.

202—BAKING OF LATTICE OR DOUBLE CRUST PIES.

Having used either milk, or, milk and egg in the crust for the liquid, you can get a good brown at 350°. Therefore set on bottom shelf of 350° oven and bake an apple pie one hour. Watch pie during baking. If it gives indication of running over, open the door for several minutes.

203—CUTTING OF PIES, especially juicy ones.

Just before cutting, because the under crust has settled into the wire mesh slightly, to loosen pie, tap bottom of pan several times on the table. To cut, set pan in plate. The juice will run through the wire into plate. Serve pieces of pie. Then dip juice from plate onto each individual serving.

204—THICKENING FOR PIES.

Tapioca of the Minute variety, one level tablespoon for apple, $2\frac{1}{2}$ tb. for juicy fruit pies, gives a nice texture. However tapioca is scarce due to the war, so substitute with flour in same quantities and cornstarch in scantier measurements.

Use middle shelf for pies in unregulated oven.

205—DO NOT REMOVE PIE FROM PIEPAN.

Tomorrow it will be just as nice as today. If desired, it can be reheated in 350° oven about 12 minutes, tipping it up a little so the juices will not run out. It is just like a fresh pie.

206—BERRY PIES or CHERRY PIES—double crust or latticed. Under crust $\frac{1}{8}$ in. thick.

FRESH (1) To enough berries to fill pan, add 1 c. sugar mixed with $\frac{1}{4}$ t. salt, 2½ tb. (or less) minute tapioca. Let stand during preparation of crust.

CANNED (1) To the juice drained off berries, or cherries add 1 c. sugar mixed with $\frac{1}{4}$ t. salt, 2½ tb. minute tapioca. Bring to boil, pour over berries and let cool during preparation of crust. (2) Lemon juice, about 2 tb. "brings out the flavor" of the fruit. Some like the flavor of a grating of orange or lemon rind, for variety. (3) Generous dotting with butter improves the general flavor of all fruit pies. (4) A large tart apple shredded in huckleberry or blueberry pie improves the flavor. (5) Bake as directed in Paragraph 202. Cool on wire rack.

207—APPLE PIE—double crust or latticed. Under crust $\frac{1}{8}$ in. thick.

Apples sliced (enough to fill pan), skins may be left on if not too tough, 1 c. sugar, 1 tb. minute tapioca, $\frac{1}{4}$ t. salt, flavoring, lemon juice and grating of rind, or $\frac{1}{2}$ t. cinnamon and $\frac{1}{4}$ t. nutmeg. Bake as directed in 202. Carefully arrange first layer of slices so as not to pierce under crust of pie.

208—APPLE PIE with cheese.

Spread top of baked pie with thin slices of rich, snappy cheese and bake in 325° oven until cheese is melted. Serve immediately.

209—PEACH PIE—Fresh. Under crust $\frac{1}{8}$ in. thick.

Sliced peaches to fill pan, 1 c. sugar, 1½ tb. minute tapioca, $\frac{1}{4}$ t. salt, 2 tb. lemon juice, 2 tb. butter, dash of spice. Bake as 202 directs.

210—GREEN TOMATO PIE—MARVELOUS!!

Green tomatoes, sliced very thinly, enough to fill pan, 1¼ c. sugar, 2 tb. minute tapioca, 1 t. grated rind, either orange or lemon, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. nutmeg, 3 tb. butter. $\frac{1}{2}$ c. raisins makes a nice variety and gives good flavor. Bake as 202 directs.

211—TOMATO PIE. Under crust $\frac{1}{8}$ in. thick.

Substitute diced red or yellow tomatoes for the green ones in Recipe 210.

212—CARROT AND APPLE PIE—double or lattice. Under crust $\frac{1}{8}$ in. thick.

Substitute 1 c. finely shredded carrots for the same amount of apples in any apple pie, especially with raisins. Bake as 202 directs.

213—RED HOT APPLE PIE—latticed top. VERY PRETTY. Under crust $\frac{1}{8}$ in. thick.

Use apple pie recipe 207. When pie is half baked, in every open square of the lattice, pile red hot candies, also called cinnamon drops.

BAKE FRUIT PIES as directed. 202.

214—DATE and APPLE PIE—double or latticed top. Under crust $\frac{1}{8}$ in. thick.

Add 8 dates cut fine to apple pie recipe 207 and use brown sugar instead of white.

215—RAISIN and APPLE PIE—double crust or latticed top. Under crust $\frac{1}{8}$ in. thick.

Add $\frac{1}{2}$ c. raisins to apple pie recipe 207.

216—RHUBARB PIE. Under crust $\frac{1}{8}$ in. thick.

3 c. diced unpeeled rhubarb, 1 c. sugar, 1½ tb. minute tapioca, $\frac{1}{4}$ t. salt, 3 tb. butter.

217—RHUBARB and PINEAPPLE. Under crust $\frac{1}{8}$ in. thick.

Add 1 c. drained crushed pineapple to recipe 216.

218—RHUBARB and RAISIN. Under crust $\frac{1}{8}$ in. thick.

Add $\frac{1}{2}$ c. raisins to recipe 216.

219—RHUBARB and Date—latticed top. Under crust $\frac{1}{8}$ in. thick.

Combine 2 c. rhubarb, $\frac{3}{4}$ c. dates, 1½ tb. minute tapioca, 1 c. sugar, 2 tb. lemon juice, dash grated rind, 1 beaten egg poured over all. Bake as 202 directs.

220—RHUBARB and STRAWBERRY. Under crust $\frac{1}{8}$ in. thick.

1½ c. rhubarb, 1½ c. strawberries, 1 c. sugar and 3 tb. minute tapioca, $\frac{1}{2}$ t. salt, 3 tb. butter.

221—APPLE PIE a-la Honolulu—latticed or double crust. Under crust $\frac{1}{8}$ in. thick.

To apple pie recipe 207 add 1 c. drained crushed pineapple, dash lemon rind, 2 tb. lemon juice, $\frac{1}{4}$ t. salt, $\frac{3}{4}$ c. sugar mixed with 1½ tb. minute tapioca. Bake as 202 directs.

222—CRANBERRY PIE. Under crust $\frac{1}{8}$ in. thick.

Cut 3½ c. cranberries in halves, 1 c. sugar, 2½ tb. minute tapioca, 3 tb. butter, and 3 t. vanilla. (Yes, 3 t.)

223—CRANBERRY and RAISIN, Mock Cherry Pie—double or latticed top. Under crust $\frac{1}{8}$ in. thick.

1½ c. cranberries, 1 c. raisins, 1 c. sugar, 2½ tb. minute tapioca, 1 tb. vanilla, 3 tb. butter. Bake as 202.

224—MINCE PIE—with BLACKBERRY SAUCE. Under crust $\frac{1}{8}$ in. thick.

Fill with mince meat, adding fresh apples, cider or jelly as seems best.

225—BLACKBERRY SAUCE.

Cook until clear, 1 tb. sugar, 1 tb. cornstarch, $\frac{1}{8}$ t. salt, 1 c. juice from canned blackberries. Add 2 tb. lemon juice and 2 tb. butter.

226—GREEN TOMATO MINCE MEAT.

(1) Shred 2 quarts green tomatoes, sprinkle with salt and let stand un-

Bake Custard pies as directed. 302.

til morning. Drain. Rinse in cold water. (2) Simmer for 2 hours, with 2 c. shredded, unpeeled apples, $\frac{1}{2}$ pound suet, 1 orange shredded, 3 c. brown sugar, 1 pound raisins, 1 tb. cinnamon, 2 t. nutmeg, 1 t. cloves. Can in sterilized jars.

227—CHRISTMAS PIE MINCEMEAT.

Shred 24 tart apples unpeeled, 3 large lemons, $1\frac{1}{2}$ pounds suet, 1 oz. each, candied orange, lemon and citron, 2 pounds raisins, 1 pound dates, 1 pound currants, 4 pounds brown sugar, 2 c. boiled cider.

228—MINCE MEAT UNCOOKED.

Mix in stone jar, cover, let stand for week. Then turn into sterilized jars and let stand another week before using. 2 c. minced cooked meat, 6 c. chopped apple, 2 lbs. raisins, 1 lb. currants, $\frac{1}{4}$ lb. citron, 1c. currant jelly, grated rind and juice of 2 lemons and 2 oranges, 2 c. sugar, 1 lb. suet, 1 c. candied orange peel, 1 tb. each salt and cinnamon, 1 t. each nutmeg, cloves, and all spice, 1 pt. boiled cider, 1 qt. sherry, 1 pt. Catawba wine, 1 pt. brandy, 1 c. syrup from brandied peaches, or other sweet juice from fruit.

229—RAISIN PIE—double crust. Under crust $\frac{1}{8}$ in. thick.

(1) Boil together 2 minutes, 2 c. raisins, 2 c. water, $2\frac{1}{2}$ tb. minute-tapioca, (or 2 tb. cornstarch) $\frac{3}{4}$ c. sugar, $\frac{1}{4}$ t. cloves, 1 t. cinnamon, $\frac{1}{2}$ t. salt, 2 tb. vinegar and 2 tb. butter. Cool. Use as filling for double crust pie. Bake as directed 202. Cool on wire rack.

230—MINCE MEAT—AUNTIE MITCH'S.

(1) Cut 5 lbs. beef, part heart, in 3 inch cubes. Brown in fat, partially cover with water, season with salt and simmer until tender. (2) Grind. (3) To the juice add 1 c. molasses, $2\frac{1}{2}$ pt. cider vinegar, not too strong, $3\frac{1}{2}$ lb. brown sugar, 1 tb. each, mace, nutmeg, cloves, 3 tb. each, cinnamon, allspice, salt. Juice and grated rind of 3 oranges and 3 lemons. (4) Boil until partly reduced. Combine ground meat, the liquid mixture, $2\frac{1}{2}$ lb. each currants and raisins, and 1 lb. suet, and 4 qts. diced apples, that do not cook up. Simmer just enough to cook apples. Leave a good amount of moisture on mixture. If cooked too dry, it is not nice. Seal in sterilized jars.

231—BLUEBERRY—fresh or canned, follow recipe 206.

232—BLUEBERRY and APPLE.

Add 1 large shredded tart apple.

233—BLUEBERRY and Red Currant.

Add $\frac{1}{2}$ c. red currants to Recipe 206.

234—BLACKBERRY with spiced sauce.

Follow recipe 206, serve with following sauce.

235—SPICE SAUCE.

Cook together 1 c. blackberry juice with $\frac{1}{4}$ c. sugar, $\frac{1}{4}$ t. salt, 1 tb. cornstarch. Add 2 tb. lemon juice and $\frac{1}{4}$ t. cinnamon and $\frac{1}{8}$ t. nutmeg. Add 2 tb. butter. Serve warm.

236—GRAPE PIE—seedless Thompson or seeded Malaga—double crust. $\frac{1}{8}$ in. thick.

(1) 5 c. grapes, $1\frac{1}{4}$ c. sugar, $2\frac{1}{2}$ tb. minute tapioca, or 3 tb. cornstarch, $\frac{1}{4}$ t. cinnamon. Dots of butter. Bake as directed in 202.

Use "set shell" for all custard pies. 301.

PIES BAKED IN ONE CRUST

250—MAKING OF SHELL: Follow directions for making shell 101 but do not bake because the filling is baked in the crust. There is no coating applied. It is just an unbaked crust.

251—BAKING OF PIES—same as double crust pies, 202.

252—BETHLEHEM APPLE PIE—unbaked shell.

(1) Arrange apples pared and halved, on pastry with cut side up.
(2) Put small chunk butter in each half, sprinkle with $\frac{1}{2}$ c. brown sugar mixed with $\frac{1}{2}$ t. cinnamon. Bake as directed in 202.

253—PEACH CREAM PIE—unbaked shell.

(1) Into unbaked shell turn $1\frac{1}{2}$ c. sliced peaches mixed with $\frac{1}{2}$ c. sugar and 2 t. minute tapioca. (2) Set on lowest shelf of 350° oven. Turn regulator to 400° . Bake until peaches are done, about 40 min.
(3) In meantime, make following cream filling: Cook until thick, $\frac{1}{2}$ c. sugar mixed with 4 tb. cornstarch, $\frac{1}{4}$ t. salt and $1\frac{3}{4}$ c. milk. Add 2 yolks, cook 2 minutes longer. Partially cool. Season with $\frac{1}{2}$ t. almond flavoring and 2 tb. butter. Beat and pour over peaches. Serve with thin spreading of whipped cream.

254—PRUNE WHIP PIE—MARVELOUS!!—unbaked shell.

(1) Cook until clear 2 c. liquid, (which should be orange juice or a combination of orange and cider), $\frac{1}{2}$ c. sugar and $\frac{1}{2}$ c. minute tapioca. Cool. (2) Add 1 c. finely cut cooked prunes. (3) Beat 3 yolks very stiff and fold into prune mixture. (4) Beat 4 whites very stiff and, into them fold the prune mixture. (5) Turn into unbaked shell. Bake on lowest shelf of 325° oven until firm, about 65 minutes. Sprinkle with chopped black walnuts, and top with whipped cream, or vice versa.

255—APPLE PIE Wau-ki-ki—unbaked shell.

(1) Slice apples to fill pastry $\frac{3}{4}$ full. Mix with $\frac{3}{4}$ c. sugar mixed with 1 tb. minute tapioca, $\frac{1}{4}$ t. salt. Pour into shell. (2) Set on lowest shelf of 350° oven. Turn regulator to 400° and bake until apples are done. (3) Pour on following mixture: $\frac{1}{2}$ c. shredded pineapple brought to boil with $\frac{1}{4}$ c. sugar, 2 tb. cornstarch and 2 tb. lemon juice. Cool. Top with meringue. Recipe 7.

256—FRESH PEACH PIE—unbaked shell, dough $\frac{1}{8}$ in. thick.

(1) Arrange peach halves, cut side up in pastry. Set on lowest shelf of 350° oven. Turn regulator to 400° . Bake 25 minutes. (2) Pour over them the following mixture: 2 eggs beaten thick with 1 c. sugar, (either brown or white), 2 tb. butter, $\frac{1}{4}$ t. salt. (3) Turn regulator to 350° and bake 30 minutes longer.

257—APPLE PIE with HONEY—unbaked shell, dough $\frac{1}{8}$ in. thick.

Mix apples and 1 tb. minute tapioca—no sugar. Arrange in unbaked shell. Sprinkle with cinnamon. Dot well with butter. Set on lowest shelf of 350° oven. Turn regulator to 400° . Bake until apples are tender, about 45 minutes. Remove from oven and drizzle $\frac{3}{4}$ c. honey over apples. Nuts may be sprinkled over.

Southern Fried Pies are historic. 162.

258—APPLE RHUBARB PIE—unbaked shell, dough $\frac{1}{8}$ in. thick.

(1) Mix $1\frac{1}{2}$ c. rhubarb and $1\frac{1}{2}$ c. sliced apples. Mix with $\frac{1}{4}$ c. light brown sugar. Arrange in unbaked shell. Cover with mixture made by creaming $\frac{1}{2}$ c. butter with 1 c. light brown sugar mixed with $\frac{3}{4}$ c. flour and $\frac{1}{2}$ t. salt. Bake according to 202.

259—QUICK APPLE PIE—unbaked shell, dough $\frac{1}{8}$ in. thick.

In unbaked shell, arrange cooked apples in slices or quarters. Sprinkle with $\frac{2}{3}$ c. sugar mixed with $\frac{1}{4}$ t. nutmeg. Cream together $\frac{1}{2}$ c. butter $\frac{1}{2}$ c. light brown sugar, and $\frac{1}{2}$ c. cake flour. Set on lowest shelf of 350° oven. Turn regulator to 400° and bake about 50 minutes.

260—DUTCH APPLE PIE—unbaked shell, dough $\frac{1}{8}$ in. thick.

(1) Mix $\frac{3}{4}$ c. heavy sweet or sour cream with $2\frac{1}{2}$ tb. minute tapioca and let stand. (2) Slice tart apples, mix with 1 c. sugar, $\frac{1}{4}$ t. nutmeg and $\frac{1}{8}$ t. cloves. (3) Arrange apples in unbaked shell. Pour cream mixture over. Bake as 202.

261—PRUNE PIE MAJESTIC—unbaked shell, dough $\frac{1}{8}$ in. thick.

Combine 2 c. quartered cooked prunes, 2 c. sliced bananas. (2) Beat until white and fluffy $\frac{2}{3}$ c. honey, $\frac{1}{4}$ c. butter, 2 tb. lemon juice. Pour over prunes. Set on lowest shelf of 350° oven. Turn to 400°. Bake 45 minutes. Serve with whipped cream.

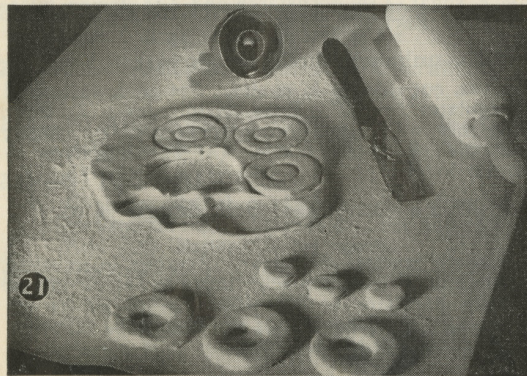
262—SOUTHERN SWEET POTATO PIE—unbaked shell, dough $\frac{1}{8}$ in. thick.

(1) Cook together $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. water, 2 tb. butter, 2 t. cornstarch, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. salt. Cook. (2) Slice 2 c. cooked sweet potato and $\frac{1}{2}$ c. tart apples. Arrange in unbaked shell. Pour over the sauce. (3) Set on lowest shelf of 350° oven. Turn regulator to 400°. Bake about 45 minutes. (4) Cover with split marshmallows and brown.

DOUGHNUTS

Make them on the pastry canvas and they can be handled with no trouble at all. There is no flour picked up and the doughnuts are perfect. Use the thermometer, if possible for frying.

RECIPE: (1) Sift together 4 c. sifted and measured blended flour, with 1 t. soda, $\frac{1}{2}$ t. each, cream of tartar, nutmeg, cinnamon, mace, salt. (2) Cream until fluffy, 2 tb. shortening, $\frac{3}{4}$ c. sugar, and 4 yolks or 2 eggs and one yolk. (3) Add 1 c. thick sour milk or buttermilk, and the sifted ingredients, alternately, stirring just enough to combine. Chill 20 minutes. (4) Roll $\frac{3}{8}$ inch thick on Non-Stick Pastry Canvas that has been rubbed very full of flour which has been firmly rolled in with the knit covered rolling pin. (5) Fry in hot fat 375°.



CUSTARD PIES

THE PERFECT CUSTARD PIE, no curdled filling and a dry, crispy undercrust, is possible for all. Follow directions for making the shell, (see 300) and for preparing, coating and setting the shell (see 301) and the directions given in the recipes and, Presto!!! There it is!

Needless to say, there must be no hole in the crust. That would be disastrous. The crust must be at least $\frac{1}{8}$ in. thick. Your crust is such GOOD crust; if you make it with the pastry canvas, you will be proud to make it thick enough for inspection.

If you do not prepare and coat it as directed, you will have just another soggy crust for this type of pie. Therefore follow directions.

300—MAKING OF SHELL.

For wetting in your dough measure out milk instead of water and drop in an egg yolk, beat slightly. You get a gorgeous brown at lower temperature. Roll dough and fold, roll again as directed in paragraph 5 on page 6. You avoid weak spots through which your custard might leak. To obtain best results for dry undercrust, make a "set shell" as directed in next paragraph.

301—SET SHELL.

Roll dough at least $\frac{1}{8}$ inch thick. DO NOT PRICK. Cut and shape as directed on page 8. Thoroughly coat the inside of this unbaked, unpricked shell using one tablespoon of the egg beaten for your custard filling. SET on bottom shelf of 350° oven and bake 6 minutes. Pour in prepared custard filling, using the recipe in paragraph 305.

302—BAKING OF CUSTARD PIES.

In an oven with a regulator, you already have your pie on the bottom or middle shelf of a 350° oven if you have followed directions in the preceding paragraph. Bake pie until custard gives the done test as described in following paragraph. In an oven without regulator, bake on center shelf of an oven that would be right for loaf cake. You may have to reduce this heat later. You must know your own oven.

303—DONE TEST FOR CUSTARD PIES.

Slip a knife into custard. When thick mixture, not a runny one, clings to the knife, take the pie out. If the knife comes out clean, the chances are the custard is over done and will go "Watery", therewith soaking your undercrust. You MUST be careful to learn this test. Always cool on wire rack or an unlighted burner of the stove. I always cool my own in the refrigerator.

The most popular pie is Apple. 207.

305—CUSTARD PIE FILLING—"set shell"—301.

(1) Mix $\frac{1}{3}$ c. sugar with $1\frac{1}{2}$ tb. cornstarch. (2) Add $2\frac{1}{2}$ c. milk. Bring to boil. Cool. (3) Beat 3 eggs. (4) Prepare shell, coat and bake 6 minutes. See 301. (5) Combine cooled milk mixture and well beaten eggs. (6) Season with $\frac{1}{4}$ t. salt, $\frac{1}{2}$ t. almond and 1 t. vanilla, or $\frac{1}{2}$ t. lemon and 1 t. vanilla, or $\frac{1}{4}$ t. cinnamon and $\frac{1}{8}$ t. each nutmeg and cloves. (7) Pour into "set shell" gently. Bake as directed in 302.

306—CHOCOLATE CUSTARD PIE—"set shell"—301.

(1) Cook until smooth, 2 squares chocolate and $\frac{1}{2}$ c. milk, stirring constantly. (2) Combine and add $\frac{1}{2}$ c. sugar, 1 t. cornstarch and 2 c. milk. (3) Bring to boil. Cool. (4) Prepare shell, coat, partially bake. See 301. (5) Combine well beaten eggs, milk mixture. Add $\frac{1}{4}$ t. salt and 1 t. vanilla. (6) Pour gently into "set shell". (7) Bake and test as given in 302.

307—LEMON SPONGE PIE—"set shell"—301.

(1) Beat 2 yolks well. (2) Prepare shell, coat with 1 tb. yolk and "set". See 301. (3) To beaten yolks, add a mixture of 1 c. sugar, 1 tb. flour, $\frac{1}{4}$ t. salt, beating until smooth. (4) Add juice and grated rind of one large lemon. (5) Add 1 c. milk. (6) Work quickly and fold in thoroughly 2 whites stiffly beaten. (7) Turn into "set shell". Bake as directed in 302.

308—PEANUT BUTTER PIE. Serve small portions—"set shell" 301.

(1) Beat 3 eggs slightly. (2) Prepare shell, coat, and set as directed in 301. (3) Combine 1 c. white corn syrup, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ c. peanut butter and 1 t. vanilla. (4) Continue beating eggs, adding 1 c. sugar. Fold in syrup mixture. (5) Turn into "set shell". Bake as directed in 302.

309—PECAN PIE—"set shell"—301.

(1) Beat 2 yolks well. (2) Prepare shell, coat with 1 tb. beaten yolk and "set" as directed in 301. (3) Cream $\frac{1}{4}$ c. butter with $\frac{1}{4}$ c. sugar mixed with 1 tb. cornstarch, adding the beaten yolks. (4) In the meantime, cook to a thread, 1 c. sugar and $\frac{1}{2}$ c. water. Pour slowly over creamed mixture, beating with Dover beater. (5) Fold in thoroughly, 2 beaten whites. Add $\frac{3}{4}$ c. whole pecans. (6) Pour into "set shell". Bake as directed in 302.

310—BOILED CIDER AND RAISIN PIE—"set shell"—301.

(1) Beat 2 eggs. (2) Prepare shell, coat and set as directed in 301. (3) Continue beating eggs well and over them pour $\frac{1}{2}$ c. cider, scalded with $\frac{1}{2}$ c. maple or light brown sugar, beating all the time. (4) Add $\frac{1}{2}$ t. nutmeg, and 2 tb. butter. Cool. (5) Spread $\frac{1}{2}$ c. raisins over "set shell". Over them pour custard mixture. (6) Bake as directed in 302.

311—ORANGE NUT PIE—"set shell"—301.

(1) Combine 1 c. corn syrup, $\frac{1}{4}$ c. melted butter, $\frac{1}{4}$ c. sugar, $\frac{1}{2}$ c. nuts, $\frac{1}{2}$ t. salt, 1 tb. orange juice, 1 tb. grated rind. (2) Beat 3 eggs. (3) Prepare shell, coat, set as directed in 301. (4) Continue beating eggs well. Combine with first mixture. (5) Pour into "set shell". Bake and cool as directed in 302.

The next most popular pie is Chocolate Cream. 113.

312—DATE ORANGE PIE—"set shell"—301.

(1) Soak 1 c. ground dates in $\frac{3}{4}$ c. orange juice. (2) Add 2 tb. lemon juice, $\frac{1}{4}$ t. salt, 1 tb. grated orange rind, 2 tb. melted butter, 1 c. sugar mixed with 1 tb. cornstarch or minute tapioca. (3) Beat 3 eggs well (4) Prepare shell, coat, and set as directed in 301. (5) Combine well beaten egg and date mixtures. (6) Pour into "set shell". Bake and cool as directed in 302.

313—DATE AND PEEL PIE—"set shell"—301.

(1) Cook 1 c. finely cut dates with $\frac{1}{2}$ c. water, until thick. (2) Add $\frac{1}{2}$ c. mixture of citron, lemon, orange peel, and $\frac{3}{4}$ c. nuts, $\frac{1}{2}$ c. sweetened condensed milk and $\frac{1}{2}$ c. orange juice. (3) Beat 3 yolks well. (4) Prepare shell, coat with 1 tb. yolk, set (see 301). Combine balance of well beaten yolks, and date mixture. (6) Fold in 3 egg whites well beaten. (7) Turn into "set shell". Bake about 45 minutes in 350° oven, until done (see 302).

314—DATE CUSTARD PIE—"set shell"—301.

(1) Cook until soft $1\frac{1}{2}$ c. finely cut dates with 2 tb. sugar, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. cloves, 1 c. water. Cool. (2) Beat 2 eggs. (3) Prepare shell, coat and set as directed in 301. (4) Continue beating eggs until stiff. Combine with cooled date mixture. (5) Pour into "set shell". Bake as directed in 302.

315—OLD ENGLISH DATE PIE—"set shell"—301.

(1) Combine $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ t. salt, 1 t. cinnamon, 1 tb. crumbs, $\frac{1}{4}$ t. each allspice, nutmeg, and cloves, $\frac{1}{2}$ c. cocoanut, 1 c. finely cut dates. (2) Beat 2 eggs. (3) Prepare shell, coat and set as directed in 301. (4) Continue beating eggs until stiff with 1 c. thick sour cream or 1 c. sweet milk plus 2 tb. lemon juice. (5) Combine mixtures. Pour into "set shell". Bake as directed in 302.

316—SOUR CREAM AND RAISIN, or DATE, or Apricot PIE—"set shell"—301.

(1) Combine and cook for not more than one minute, $\frac{1}{2}$ c. milk, and 2 tb. cornstarch or minute tapioca. (2) Add 1 c. brown sugar, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. nutmeg, $\frac{1}{4}$ t. salt, 1 c. raisins, or $\frac{1}{2}$ c. raisins and $\frac{1}{2}$ c. dates or 1 c. finely cut cooked apricots, and 1 t. lemon rind. Cool. (3) Beat 2 yolks and 1 egg slightly. (4) Prepare shell, coat and set as directed in 301. (5) Continue beating eggs with 1 c. sour cream until thick. (6) Combine two mixtures. Pour into "set shell". (7) Bake as directed in 302.

317—APPLE CREAM PIE—"set shell"—301.

(1) Beat 1 yolk and 1 egg. (2) Prepare shell, coat and set as directed in 301. (3) Working quickly, lay 5 apples, pared and quartered, being careful not to poke holes in crust. (4) Sprinkle with $\frac{1}{4}$ c. sugar mixed with 2 tb. flour. Add $1\frac{1}{2}$ c. heavy cream or undiluted condensed milk, mixed with the beaten egg. (5) Sprinkle top with $\frac{3}{4}$ c. sugar mixed with 2 tb. additional flour and $\frac{1}{2}$ t. cinnamon. (6) Bake as directed in 302.

318—ORANGE SPONGE PIE—"set shell"—301.

(1) Beat 3 yolks slightly. (2) Prepare, coat and set shell as directed in 301. (3) Continue beating yolks very well, adding a mixture of 1 c. sugar, $\frac{1}{4}$ t. salt, 3 tb. flour, 1 tb. orange rind, 3 tb. orange juice, 1 tb.

The next most popular is lemon pie—best ever. 119.

lemon juice and 3 tb. melted butter. Beat well. (4) Add 2 c. milk. (5) Fold in thoroughly 3 whites beaten stiff. (6) Pour into "set shell". Bake as directed in 302.

319—CHERRY or RHUBARB CUSTARD PIE—"set shell"—301.

(1) Beat 3 eggs. (2) Prepare, coat and set shell as directed in 301. (3) Continue beating eggs until stiff, adding $\frac{1}{2}$ c. sugar and $\frac{3}{4}$ c. thick sour cream and $\frac{1}{4}$ t. nutmeg. (4) Spread 2 c. cherries or rhubarb in "set shell". (5) Over this pour custard and bake as directed in 302.

320—CHERRY CUSTARD PIE—"set shell"—301.

(1) Beat 3 eggs. (2) Prepare shell, coat and partially bake (301). (3) Continue beating eggs with $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ t. nutmeg and $\frac{3}{4}$ c. sour cream, or sweet cream plus 2 tb. vinegar. (4) Pour 2 c. cherries into "set shell". (5) Over this pour mixture. (6) Bake as directed in 302.

321—BUTTERMILK PIE—"set shell"—301.

(1) Bring to boil $\frac{3}{4}$ c. milk and $\frac{1}{3}$ c. sugar mixed with 2 tb. cornstarch. Cool. (2) Beat 3 eggs, using 1 tb. for preparation of set shell. Add $\frac{1}{2}$ c. sugar and $\frac{1}{2}$ c. softened butter. (3) Mix $1\frac{1}{4}$ c. buttermilk with 3 tb. lemon juice and $\frac{1}{2}$ t. rind. (4) Combine mixtures and bake as 302. Raisins or currants may be added.

322—MAPLE SUGAR PIE.

(1) Use custard pie 305, substituting maple sugar for white sugar.

323—CUSTARD PIE with FUDGE TOP—"set shell"—301.

(1) Mix together $\frac{1}{2}$ c. powdered sugar, $\frac{1}{8}$ t. salt, 2 tb. cream, 2 tb. melted butter, 1 square chocolate melted. Spread over top of cooled custard.

324—CUSTARD PIE—very very rich, but very very good. "set shell"—301.

(1) Bring to boil 1 c. sugar, 1 tb. cornstarch, $\frac{1}{2}$ c. butter, 1 c. milk. Cool. (2) Beat 3 yolks well, using 1 tb. for "set shell" preparation. (3) Combine mixtures and season. Bake as 302. (4) Top with 3 egg meringue. Recipe 7.

325—COFFEE MARSHMALLOW CUSTARD PIE—"set shell"—301.

(1) Bring to boil, 2 c. milk, 4 tb. coffee or use instantaneous coffee. Strain. (2) Add to milk, 4 tb. sugar, 1 tb. cornstarch, $\frac{1}{4}$ t. salt. Bring to boil. Cool. (3) Season with $\frac{1}{4}$ t. salt, $\frac{1}{4}$ t. vanilla. (4) Beat 3 eggs, using 1 tb. for preparation of "set shell", 301, combining balance with cooled custard. (5) Pour into set shell, drop marshmallows cut in halves, over top. Bake as directed in 302.

326—COCOANUT CUSTARD PIE—"set shell"—301.

Use custard pie 305 and sprinkle with $\frac{1}{2}$ c. cocoanut as it goes in the oven.

Did you ever eat a green tomato pie? It is good. 210.

Very, Very Rich Famous Pies of Custard Nature

327—PUMPKIN PIE with CRUSHED NUT BRITTLE.

When almost baked, sprinkle top with crushed brittle, either with or without whipped cream.

328—MOLASSES CRUMB PIE—"set shell".

(1) Beat 1 egg, using 1 tb. to prepare shell 301. (2) Mix until crumbly $\frac{3}{4}$ c. flour, $\frac{1}{2}$ c. brown sugar, $\frac{1}{4}$ t. salt, $\frac{1}{2}$ t. cinnamon, $\frac{1}{4}$ t. each, nutmeg, cloves and ginger, 2 tb. butter. (3) Boil $\frac{3}{4}$ c. water with 1 tb. cornstarch. Add $\frac{1}{2}$ c. molasses, 1 tb. lemon juice, $\frac{1}{2}$ t. soda and the balance of the egg. Cool. (4) Spread bottom of "set shell" with $\frac{1}{2}$ of the dry mixture. Add the liquid. Top with balance of dry mixture. (5) Bake according to 302.

329—PINEAPPLE MARSHMALLOW with crumb crust.

Combine $\frac{1}{4}$ pound marshmallows, cut in quarters with 2 c. pineapple, and 1 egg beaten. Pour into cracker crumb crust. Bake 15 minutes at 375°.

330—DATE MARSHMALLOW PIE—use crumb crust only.

(1) Crush 12 graham crackers. (2) Mix with these, $\frac{1}{2}$ pound marshmallows cut in quarters, 1 c. chopped nuts and 1 c. dates, cut fine. (3) Add 1 c. cream, whipped stiff, flavored with $\frac{1}{2}$ t. almond (no sugar). (4) Combine mixtures. Pour into crumb crust. Sprinkle top with crumbs. Chill thoroughly. Serve with cream—not whipped.

331—LEMON PUDDING CHIFFON PIE—"set shell"—301.

(1) Boil 1 c. milk with 1 tb. flour. Cool. (2) Cream together 3 tb. butter, $\frac{1}{2}$ c. sugar, mixed with 4 tb. flour. (3) Beat 3 yolks and 2 whites very stiff with $\frac{1}{2}$ c. sugar, adding $\frac{1}{4}$ c. lemon juice. (4) Combine milk and cream mixture, folding in the beaten egg mixture thoroughly. (5) Turn into "set shell". Bake on bottom shelf of 375° oven about 40 minutes. This has a cake top with custard beneath.

332—PRUNE CUSTARD PIE—"set shell"—301.

(1) Beat 2 yolks. Prepare shell, coat and set, 301. (2) Add to the yolks, $\frac{1}{2}$ pound prunes, cooked and mashed, 1 c. cream, $\frac{1}{3}$ c. sugar mixed with 1 t. cornstarch, 1 t. vanilla. (3) Pour into "set shell" and bake as directed in 302.

333—PUMPKIN PIE—double decked—"set shell".

(1) Beat 2 eggs. Prepare "set shell" 301. Combine beaten eggs, 2 c. pumpkin, 1 t. salt, $\frac{1}{2}$ t. each ginger, cinnamon and nutmeg, $\frac{1}{2}$ c. sugar, 1 c. milk. (2) Bake as directed in 302. Cool. (3) Top with 2 c. apple sauce, in which 1 tb. gelatine has been dissolved. (Note: Soak gelatine in 3 tb. water. Heat with about $\frac{1}{2}$ c. sauce until dissolved.) Serve with whipped cream.

334—MARLBOROUGH APPLE PIE—"set shell"—301.

(1) Beat 4 yolks. Prepare shell 301. (2) To balance of yolks, add $2\frac{1}{2}$ c. apple sauce, 3 tb. butter, 2 c. soft bread crumbs, $\frac{1}{2}$ c. sugar, 2 tb. lemon juice. (3) Bake as directed 302. Top with meringue. Recipe 7.

Can you make good cookies? 160.

335—CARROT PIE.

(1) Beat 2 eggs and prepare shell as directed in 301. (2) Scald 1 c. milk with $\frac{1}{4}$ c. sugar, and 1 tb. flour, $\frac{1}{2}$ t. cinnamon and $\frac{1}{4}$ t. salt. (3) Add $1\frac{1}{4}$ c. sieved carrots, balance of egg. (4) Bake as directed in 302.

336—DAMSON or other PRESERVE PIE—"set shell".

(1) Beat 4 yolks, prepare shell as directed 301, (2) Spread 1 c. preserves over "set shell". (3) Cook $\frac{3}{4}$ c. milk with 1 c. sugar mixed with 1 tb. flour and $\frac{1}{2}$ c. butter. Cool. (4) Add to stiffly beaten yolks, pour over preserves. Bake as directed in 302.

337—PERSIMMON PIE.

(1) Beat 2 eggs, prepare "set shell" 301. (2) Combine 1 c. ripe persimmon pulp, 2 tb. lemon juice, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ t. cinnamon, the 2 eggs, beaten very stiff. (3) Pour into "set shell". Bake as directed in 302. Serve with whipped cream.

338—SWEET POTATO PIE—"set shell".

(1) Beat 2 eggs, using 1 tb. for shell preparation, 301. (2) To balance of eggs, add $1\frac{1}{2}$ c. mashed sweet potato, $\frac{1}{2}$ c. brown sugar, 1 t. each, ginger and cinnamon, $\frac{1}{2}$ t. salt, $1\frac{1}{2}$ c. milk. (3) Pour into "set shell", bake as directed in 302. Cool on rack. When cool, spread with topping, recipe 339.

339—TOPPING FOR SWEET POTATO PIE.

Cream $\frac{1}{4}$ c. butter, with $\frac{1}{2}$ c. brown sugar. Add $\frac{3}{4}$ c. chopped nuts.

340—SQUASH PIE—"set shell".

Combine, pour into "set shell" 301. Bake as 302.

341—NO. 1.

1 c. squash, 3 eggs, 1 c. sugar (white or brown), 1 c. cream, 1 t. each, nutmeg, cinnamon, $\frac{3}{4}$ t. salt and $\frac{3}{4}$ t. ginger.

342—NO. 2.

$2\frac{1}{2}$ c. squash, 1 c. brown sugar, 1 c. sugar, 1 t. cinnamon, $\frac{1}{2}$ t. ginger, $\frac{1}{2}$ t. salt, $\frac{3}{4}$ c. cream, $\frac{1}{2}$ c. cocoanut, 3 eggs.

343—NO. 3.

2 c. squash, 1 t. salt, 2 eggs, 2 c. milk, 1 c. sugar, 1 t. cinnamon, $\frac{1}{2}$ t. ginger.

344—SAUCE.

Maple sugar and cream would be good served on top.

✓ 345—PUMPKIN PIE—"set shell"—301.

(1) Beat 2 or 3 eggs, using 1 tb. for shell preparation, 301. (2) To balance add $\frac{2}{3}$ c. brown sugar mixed with $\frac{1}{4}$ c. sugar, 1 t. cinnamon, $\frac{1}{2}$ t. nutmeg, $\frac{1}{4}$ t. cloves, $\frac{1}{4}$ t. salt $\frac{1}{4}$ t. ginger, 2 c. pumpkin, 2 c. rich milk. (3) Turn into "set shell". Bake as directed in 302. **DO NOT OVERBAKE.** Cool on rack.

Home-made Ravioli is marvelous. 160.

346—PUMPKIN PIE with COCOANUT.

Add $\frac{1}{4}$ c. cocoanut to mixture. Top after baking with $\frac{1}{4}$ c. cocoanut and 2 tb. honey. Return to oven to brown.

347—PUMPKIN PIE served with whipped cream and nuts, for topping.

348—PUMPKIN PIE with Honey.

Drop spoonful of whipped cream on each serving and form hollow in cream with bowl of spoon. Drop spoonful of honey in each hollow, or, spread with cream and drizzle with honey.

348-A—PUMPKIN & MINCE MEAT PIE.

Use favorite pumpkin mixture and mince meat—about half and half proportion. Use "set shell" 301. Bake as directed in 302.

349—CHESS PIE—"set shell"—301.

(1) Beat 2 eggs very very stiff with $\frac{3}{4}$ c. sugar, brown or white, mixed with 1 tb. cornstarch, and $\frac{1}{2}$ c. soft butter, adding $\frac{1}{4}$ c. milk and 1 t. vanilla. (2) Add either $\frac{1}{2}$ c. currants, $\frac{1}{2}$ c. raisins or $\frac{1}{2}$ c. nuts.

350—VINEGAR CUSTARD—"set shell"—301.

(1) Beat 3 eggs well, with 1 c. sugar, brown or white, mixed with 1 tb. cornstarch and $\frac{1}{2}$ t. soda, and $\frac{1}{2}$ c. soft butter, $\frac{1}{2}$ t. vanilla, and 1 tb. vinegar, 1 tb. water. (2) Use set shell 301, and bake as directed in 302.

351—TRANSPARENT PIE—"set shell"—301.

(1) Beat 4 yolks thick with 1 c. sugar and $\frac{1}{2}$ c. soft butter, 1 t. vanilla. Bake as custard 302.

352—MOLASSES NUT—"set shell"—301.

(1) Beat 3 eggs, (using 1 tb. for shell preparation), adding 1 c. sugar mixed with 1 tb. cornstarch, $\frac{1}{2}$ t. each nutmeg and cinnamon, $\frac{1}{4}$ t. ginger. (2) Add 1 c. molasses, 3 tb. melted butter, 1 c. salted pecans. (3) Bake as directed in 302.

Read the uncooked mincemeat. 228.

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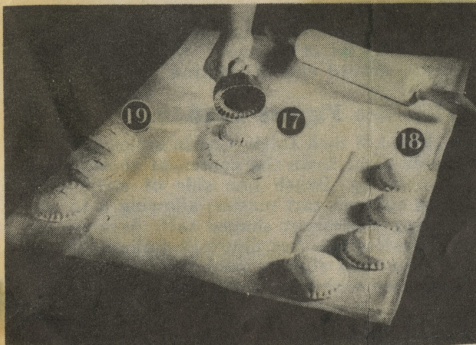
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Date and Peel—313	32
Date Pineapple—134	12
Date and Rhubarb—219	26
Date and Sour Cream—316	32
Egg Nog Chiffon—179	20
Foamy Sauce—176	20
Gooseberry, fresh or canned—206	25
Gooseberry and Raisin—145	14
Grape Pie—236	27
Green Grape Chiffon—189	21
Green Grapes and Raisin—146	14
Green Tomato—210	25
Green Tomato Mince Meat—226	26
Huckleberry, fresh or canned—206	25
Lemon Angel Pie—149	14
Lemon Banana Magic—153	15
Lemon Chiffon—192	22
Lemon Cream BEST EVER—119	11
Lemon Pudding Chiffon Pie—331	34
Lemon Souffle—154	15
Lemon Sponge—307	31
Lime Chiffon—188	21
Maple Cream—112	10
Maple Sugar Custard—322	33
Malaga Grape Chiffon—189	21
Meringue—7	6
Mince Meat, Christmas—227	27
Mince Meat Green Tomato—226	26
Mince Meat, uncooked—228	27
Mince Meat, Auntie Mitch's—230	27
Mince Pie, with blackberry sauce—224	26
Mocha Chiffon—180	20
Molasses Crumb—328	34
Molasses Nut—352	36
Orange Chiffon—190	21
Orange Cream—124	11
Orange, Duke of—126	11
Orange, Magic Cream—125	11
Orange Nut—311	31

Orange Sponge—318.....	32
Peanut Butterscotch—130.....	12
Peanut Butter—308.....	31
Peach Butterscotch—132.....	12
Peach, Fresh—256.....	28
Pecan—309.....	31
Peach Cream Pie—253.....	28
Peach Pie, Fresh—209.....	25
Pear and Maraschino—147.....	14
Persimmon—337.....	35
Pineapple Angel—138.....	13
Pineapple Butterscotch—133.....	12
Pineapple Marshmallow—329.....	34
Pineapple and Rhubarb—217.....	26
Preserve—336.....	35
Prune Chiffon—197.....	22
Prune Custard—332.....	34
Prune Pie Majestic—261.....	29
Prune Whip Pie—254.....	28
Pumpkin—345.....	35
Pumpkin Chiffon—156.....	15
Pumpkin with Coconut—346.....	36
Pumpkin, double decked—333.....	34
Pumpkin with Honey—348.....	36
Pumpkin and Mince meat —348-A.....	36
Pumpkin with Nuts and Cream—347.....	36
Pumpkin refrigerator—157.....	15
Pumpkin with crushed nut brittle—327.....	34
Raisin Pie—229.....	27
Raisin and Apple—215.....	26
Raisin and Cider—310.....	31
Raisin Cream—127.....	12
Raisin and Cranberry—223.....	26
Raisin Nut—151.....	15
Raisin and Pineapple Meringue—137.....	13
Raisins and Rhubarb—218.....	26
Raspberry Tarts, Cream—108.....	9
Raisins and sour cream—316.....	32
Raspberry Chiffon—195.....	22
Red Currant and blue- berry—233.....	27
Rhubarb—216.....	26
Rhubarb and Apple—258.....	29
Rhubarb and Cherry—319.....	33
Rhubarb and Date—219.....	26
Rhubarb Magic—140.....	13
Rhubarb and Pineapple—141.....	13
Rhubarb and Pineapple—217.....	26
Rhubarb and Raisin—218.....	26
Rhubarb and Strawberry—220.....	26
Sauce for Squash—344.....	35
Sour Cream and Raisin, Date or Apricot—316.....	32
Southern Sweet Meat, Greengage—182.....	21
Southern Sweet Potato—262.....	29
Spice Sauce—235.....	27
Squash—340.....	35
Strawberry—121.....	11
Strawberry Chiffon—184.....	21
Strawberry Cream—107.....	9
Strawberry Glace—123.....	11
Strawberry and Rhubarb—220.....	26
Strawberry Tarts—122.....	11
Summer Moonlight, Lime Chiffon—188.....	21
Sweet Potato—338.....	35
Tomato, Green—210.....	25
Tomato, Red or Yellow—211.....	25
Topping for Chiffon Pies—175.....	20
Topping for Sweet Potato—339.....	35
Transparent—351.....	36
Venetian Berry—150.....	14
Vinegar Custard—350.....	36
Vinegar Pie—148.....	14

TARTS—Suggested Fillings

Apple—143.....	14
All Chiffon Ambrosia—189.....	21
Berries—150.....	14
Southern Sweetmeat—182.....	21
Summer Moonlight—188.....	21
Berry Chiffon—184—122	
Fruit—Baked in Shell	
Mince Meat With Foamy Sauce	
Pumpkin—All Recipes	

TARTS - TURNOVER - RAVIOLI FRIED PIES - FILLED COOKIES



The little cutter shown at the left, labeled 17, does more tricks than a trained monkey. It makes the cutest little afternoon tea tarts crescent shaped, out of the flakiest piecrust, the old fashioned fried fruit pie and the new fashioned meat pie, out of the rich biscuit dough, filled cookies as per recipe and if you like ravioli, here is your chance to have more meat and less dough to the bite than when you made it in the old manner.

DOUGH FOR FRIED PIES. (1) Sift together $1\frac{1}{3}$ c. blended flour, $\frac{2}{3}$ c. cake flour, 2 t. baking powder, 1 t. salt. (2) Cut in 6 tb. fat. (3) Beat 1 egg and fill with milk to the $\frac{2}{3}$ c. mark with sweet milk. (4) Mix as for biscuits and roll a little more than $\frac{1}{8}$ inch thick. (5) Dot with rounding tablespoon of meat filling over $\frac{1}{2}$ of the dough, allowing enough room between for the cutter. (6) **Brush the other half of the dough with beaten egg** — and adjust over the meat, pressing the top dough down around the meat, excluding as much air as possible. (7) Dip cutter in flour, place over meat, cut as a cookie, and press knob down firmly. Arrange them on the side of the pastry canvas, see figure 18. (8) Fry at 325° until brown. Drain on absorbent paper. Eat as a hot sandwich in the fingers or with gravy as a plate dish. These can be reheated in the oven.

MEAT FILLING: Combine 2 c. meat with 2 c. sauce made by cooking $3\frac{1}{2}$ tb. flour with 2 c. liquid, all meat liquor or part milk. Season well with onion juice, celery salt, and pepper. Just a good croquette mixture. Cool thoroughly and use as directed above.

FRUIT FILLING FOR FRIED PIES.

Use well seasoned apple sauce, apricot, or any other mixture desired. Do not have it too wet.

RAVIOLI PASTE.

Combine 2 yolks, 1 tb. shortening, 1 t. salt, 1 c. luke warm water. (2) Stir in and knead 4 c. sifted blended flour. Knead smooth. (3) Cover with clean napkin. Let stand about 20 minutes to "ripen", when it is easier to roll. Do not let stand too long or it gets stretchy. Roll on pastry canvas until thin. (3) Arrange rounding tablespoons of the meat mixture over the dough, allowing room between. (4) Brush top half of dough with slightly beaten white. Arrange over meat, carefully pressing out as much air as possible. (5) Cut and press with ravioli cutter. (6) Arrange on edge of canvas (figure 18), lightly flattening meat out with the finger tips, so that it is well distributed.

(7) Allow to stand at least boiling, salted, water. Cool thickness of dough. If cool. (8) Remove from water carefully. Drain. Arrange on platter or individual plates. Cover with tomato sauce. Sprinkle generously with Parmesan Cheese. These are larger than the commercial ravioli but, you can attain more meat with less dough, using the larger cutter.

MEAT FILLING FOR RAVIOLI.

Combine 1 c. cooked meat with 1 c. cooked spinach. Season highly with salt, pepper, garlic, strong cheese, as desired. Add 1 or 2 eggs and a few bread crumbs, if necessary, to absorb excessive moisture.

TOMATO SAUCE.

Cook 1 large can sieved tomatoes or tomato juice, with sliced onion, celery tops, garlic, salt, pepper, and a bit of cayenne. Cook until thick adding some bacon fat or butter, toward end of cooking.

TART TURNOVER STYLE. See Figures 17-18-19.

Make especially flaky dough. Roll $1/8$ inch thick. Cut in strips about 4 inches wide. Dot strip with dough right down the center, at about 3 $1/2$ inch intervals, with 1 teaspoon filling. Brush one side of strip with beaten egg. Turn over filling and cut with tart master, allowing it to extend over onto the canvas, cutting a crescent shaped tart. Arrange on greased cookie sheet. Cut small gash in top. See figure 19. Bake in 375 to 400 degree oven until done. As they get slightly cool, roll in powdered sugar and serve for tea. Or, brush top with beaten egg and sprinkle with sugar before baking.

TART AND COOKIE FILLINGS.

1. Minced meat or banbury filling is good. If using runny preserves or marmalades, mix with well buttered crumbs to take up the runniness.
2. Grind one orange, everything but the seeds, with 1 c. figs, and 2 c. canned pears. Add $1/2$ c. sugar and boil until thickened slightly. Cool.
3. Cook to soft paste 2 c. dates, 1 c. sugar, $1/2$ c. water, $1/4$ c. orange juice, 2 tb. orange rind. Cool.
4. Cook together 1 c. sugar, 1 c. raisins, $1/4$ c. chopped nuts, 1 lemon, juice and grated rind. Cool.
5. Cranberry Banbury Tarts. Boil 2 c. cranberries, $1/2$ c. raisins, and 1 c. sugar until berries burst. Cool. Add 1 tb. orange rind and $1/2$ to $3/4$ c. cracker crumbs.

FILLED COOKIE DOUGH.

Cream 1 c. sugar and $2/3$ c. shortening. Sift together 3 c. flour, 3 t. baking powder, $1/2$ t. salt. Combine two mixtures adding $1/3$ c. milk and 2 beaten eggs. Chill and it handles better. Be sure and prick top of cookie. Bake in 400 degree oven about 15 minutes.

BISMARCKS—FILLED DOUGHNUTS.

- (1) Combine 1 c. scalded milk with 1 t. salt, $3/4$ c. sugar. Cool to luke warm and add 1 yeast cake softened in $1/4$ c. luke warm water.
- (3) Add 1 $1/2$ c. flour. Allow to stand as for rolls until so light that it will fall easily. (4) Add 1 beaten egg, $1/2$ t. nutmeg and 2 $1/2$ c. additional flour. Knead. The dough should be softer than bread dough. (5) Cover and set in warm place to rise. (6) Roll to $3/4$ inch thickness. They must not be too thick. (7) Cut dough into 6 inch strips and arrange jelly or preserve filling on one half of the strip. (8) Brush other half of strip with beaten egg. Turn over the filling and cut with tart master. (9) Let rise until light and fry in 360 degree fat until done. When putting into fat put raised side down. The heat will cause the other side to rise.

THE CHICADEES

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