PIE CRUST

Sift 1 cup pastry flour and 1-3 teaspoon of salt together. With a knife cut in 1-3 cup of shortening until the mixture looks like meal. Then add gradually sufficient ice water to make a paste that will stick together without adhering to the bowl. Turn onto board lightly floured and roll out to the thickness required.

CUSTARD PIE

1 cup Borden’s Evaporated Milk
1 cup water
3/4 teaspoon salt

Flavoring of few gratings of nutmeg, vanilla or lemon extract

Dilute milk with water and bring to scalding point, add sugar, butter, and salt to beaten eggs; pour over them gradually the scalded milk. Flavor to taste. Line pie tin with paste, strain in the mixture. Bake in quick oven at first, to “set” rim of crust, decrease heat and finish baking at low temperature.

For cocoanut pie, add 1/4 cup grated cocoanut to custard mixture.
BUTTER SCOTCH PIE

1 cup Borden's Evaporated Milk
diluted with ½ cup water
2 tablespoons butter
1 cup brown sugar
4 tablespoons granulated sugar
2 tablespoons flour
⅛ teaspoon salt
1 teaspoon vanilla
2 eggs, beaten separately
Baked pastry shell

Dilute milk with water and bring to scalding point; mix thoroughly the brown sugar, flour, salt, butter, and egg yolks; add the hot milk slowly, stirring constantly. Cook the mixture in a double boiler until thickened, cool, add vanilla and pour in pastry shell. Cover the top with meringue made with stiffly beaten egg whites and granulated sugar. Brown lightly in a very slow oven.

PUMPKIN PIE

1 ¾ cup Borden's Evaporated Milk
¾ cup water
1 ½ cup cooked pumpkin, strained
1 cup brown sugar
3 eggs, beaten
1 tablespoon melted butter
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt

Mix the spices and salt, add the pumpkin, slightly beaten eggs, and gradually stir in the milk and water. Mix together thoroughly. Turn into plate lined with pastry. Bake slowly.
CREAM PIE

1 cup Borden's Evaporated Milk
1 cup water
3/2 cup sugar
3/8 teaspoon salt

Baked pastry shell

3 eggs
3 tablespoons flour or 2 tablespoons corn starch
1 tablespoon butter
1 teaspoon lemon or vanilla extract

Dilute milk with water and bring to scalding point. Mix dry ingredients thoroughly together, add slightly beaten egg yolks, and add gradually the scalded milk. Cook in a double boiler, until thickened, stirring constantly. Cool, add flavoring, fill baked crust, cover top with a meringue made from stiffly beaten egg whites, and 4 tablespoons sugar. Brown slightly in a cool oven.