

PASTRY

" See that your kitchen fire be bright,
And your hands be neat and skilled ;
For the love of man oft takes its flight,
If his stomach be not well filled."

RHUBARB PIE.

Take the tender stalks, strip off the skin and cut in small pieces, put them in a stew pan with just a little water and stew until soft. If there is too much water drain it off and add sugar to taste. Beat two eggs very light and stir them into enough rhubarb to fill one pie plate. Bake in an under crust, use the white to frost the top. The stewed rhubarb makes a nice sauce for supper.

DRIED PEACH PIE.

Stew peaches until tender, mash fine and add for two pies $\frac{1}{2}$ teacup of sweet cream, 1 teacup sugar, bake with two crusts, or omit cream and add $\frac{1}{2}$ teacup boiling water and butter size of a hickorynut.

SOUTHERN TOMATO PIE.

For one pie peel and slice green tomatoes, add 4 tablespoons sugar, flavor with nutmeg or cinnamon, nutmeg is the best. Bake with two crusts slowly. This tastes very much like green apple pie.

PUMPKIN PIE.

One quart pumpkin, 4 eggs, 1 gill molasses, 4 ounces sugar, 2 ounces butter, 2 teaspoons ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each, nutmeg and salt.

PASTRY.**ORANGE CREAM PIE.**

One large orange and $\frac{1}{2}$ of a lemon, 1 cup sugar, butter, size of a walnut, 2 tablespoons corn starch, 4 eggs, $\frac{1}{2}$ cup milk. Put milk and 1 cup boiling water in double boiler, then grate the yellow part of orange, squeeze juice into a bowl and lemon juice also, then put the orange and lemon in another bowl and pour 1 cup of boiling water over and let stand until you beat the four yolks and white of 1 egg with the butter, sugar and starch, then add the juice and grated rind and the water from the orange and lemon, a pinch of salt, then pour into the boiling milk and water, stirring all the time until well cooked. Bake shell, put in mixture and add whites of eggs whipped stiff with a little orange flavor and powdered sugar to top off pie. Brown in oven.

CRUMB PIE.

One cup of molasses, 1 cup water, spice to suit taste, 1 teaspoon soda, for crumbs, 1 cup sugar, 1 cup lard and butter, 4 cups flour, mix in crumbs and bake in four pans.

CREAM PIE.

One pint milk, yolks of 2 eggs, 2 tablespoons corn starch, 3 tablespoons sugar; wet the starch with a little cold milk, beat the yolks and sugar together and add the boiling milk, add a lump of butter and flavor. Take whites of 2 eggs for frosting. Bake your crust, then add this mixture, then frost.

STRAWBERRY SHORT CAKE.

Mix 2 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon salt, $\frac{1}{2}$ cup butter, wet with about $\frac{3}{4}$ cup milk or water; roll on well-floured board to fit pan, half inch thick; butter the side and put on another cake; bake in hot oven. Have berries well washed, mashed and sweetened; separate cake, butter while hot; spread generously with the berries; cover top with berries. Serve at once.

TRANSPARENT PIE.

Three cups white sugar, $\frac{3}{4}$ cup butter, 4 well-beaten eggs, mix well together and bake with lower crust. The above will make two pies.

PLUM COBLER.

Take 1 quart flour, 4 tablespoons melted lard, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder; mixed as for biscuits, with either sweet milk or water, roll thin and line pudding dish or dripping pan, nine by eighteen inches; mix 3 tablespoons flour and 2 of sugar together and sprinkle over the crust; then pour in three pints canned damson plums and sprinkle over them 1 coffee-cup sugar; wet edges with a little flour and water mixed, put on upper crust, press the two edges together, make two openings by cutting two incisions at right angles an inch in length, and bake in a quick oven half an hour. Peaches, apples or any kind of fresh or canned fruit, can be made in the same way.

PIEPLANT PIE.

Mix $\frac{1}{2}$ teacup white sugar and 1 heaping teaspoon flour together, sprinkle over the bottom crust, then add the pieplant cut up fine; sprinkle over this another half teaspoon sugar and heaping teaspoon flour; bake fully $\frac{3}{4}$ hour in slow oven. Or stew the pieplant, sweeten, add grated rind of one lemon and yolks of 2 eggs, and bake and frost like lemon pie.

PINE-APPLE PIE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet cream, 5 eggs, 1 pine apple, grated; beat butter and sugar to a cream, add beaten yolks of eggs, then the pine apple and cream, and, lastly, the beaten whites whipped lightly. Bake with under crust.

CUSTARD PIE.

Heat 1 quart good, rich milk in a tin pan set in skillet of hot water, take 5 eggs, 4 large tablespoons sugar and a little salt, beat sugar and eggs a little and pour in the milk; flavor to suit taste and have oven hot when put in to bake. Then cook slowly so as not to boil, as that spoils it; test with a knife, when done it will not stick to blade. Without the crust, this makes a delicious baked custard. Bake in a deep tin.

CHERRY PIE.

Line a pie tin with rich crust; nearly fill with the carefully seeded fruit, sweeten to taste, and sprinkle evenly with a teaspoon corn starch or a tablespoon flour, add 1 tablespoon butter cut into small bits and scattered over top; wet edge of crust and press the edges closely together, taking care to provide a hole in the center for the escape of air. Pies from blackberries, raspberries, etc., etc., are all made in the same way, regulating the quantity of sugar by the tartness of the fruit.

PEACH PIE.

Line a pie tin with puff paste, fill with pared peaches cut in halves or quarters, well covered with sugar; put on upper crust and bake; or make as above without upper crust and bake until done, remove from the oven and cover with meringue made of whites of 2 eggs beaten to a stiff froth with 2 tablespoons of powdered sugar; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

MOCK MINCE PIE.

One cup raisins, 2 cups sugar, $1\frac{1}{2}$ cups bread-crumbs, 2 cups water, $\frac{1}{2}$ cup vinegar, butter size of hickorynut, 1 teaspoon allspice, 1 egg. Cook until thick. Makes three pies.

LEMON PIE.

One large lemon, grated, 1 cup sugar, a small piece butter, yolks of 3 eggs, 2 heaping teaspoons corn starch, beat all together and add enough milk to make two pies. Bake in a rich crust. When done add the whites of 3 eggs beaten with 3 tablespoons sugar; return to oven to brown.

ORANGE SHORT CAKE.

One quart flour, 2 tablespoons butter, 2 teaspoons baking powder thoroughly mixed with flour; mix (not very stiff) with cold water, work as little as possible, bake, split open and lay sliced oranges between; cut in square and serve with pudding sauce. Berries may be used instead of oranges.

RIPE CURRANT PIE.

One cup mashed ripe currants, 1 cup sugar, 2 tablespoons water, 1 of flour, beaten with the yolks of 2 eggs; bake, frost the top with the beaten whites of the eggs and 2 tablespoons powdered sugar; and brown in oven.

BUTTERMILK PIE.

Two cups buttermilk, yolks of 2 eggs, $\frac{3}{4}$ cup butter, 2 tablespoons flour, $1\frac{1}{2}$ cups sugar, nutmeg. Line pie tins with good paste. Pour mixture in crust and bake, beat whites of eggs for frosting, spread on top and return to oven to brown.

GOOD PIE CRUST.

The secret of making good pie crust is to use as little water as possible to get the dough in shape. Put a cupful of lard to a quart of flour and a teaspoon of salt. This should make four crusts. Work the lard into the flour with the fingers until it is thoroughly mixed before adding the water, then add only a little and press the dough together, turn out on a well-floured board and roll only one way.

RAISIN PIE.

Two cups seeded raisins, 2 cups sugar, 1 cup water, 4 tablespoons vinegar, $\frac{1}{2}$ cup butter, 6 eggs, 1 teaspoon, each, cinnamon, cloves, spice and nutmeg. This will make three pies.

COCOANUT PIE.

One pint milk, 1 cocoanut, teacup sugar, 3 eggs, grate nut, mix with yolks and sugar, stir in milk filling the pan even full and bake. Beat whites of eggs to a froth, add 3 tablespoons pulverized sugar, pour over pie and bake a light brown. If prepared cocoanut is used 1 heaping cup is required.

RAISIN PIE.

One pound seeded raisins, put in a pan and cover with water, boil until soft, then add 1 cup sugar, a little salt, butter the size of walnut, 2 tablespoons flour dissolved in cold water, 1 tablespoon vanilla. Filling can be put in crust hot or cold. Will make two large or three small ones.

CHERRY WHANG.

Line pie tin with rich crust, fill it with cherries, 1 cup sugar, take 1 cup sweet cream and stir in 1 tablespoon flour, pour this over cherries and bake.

FROSTING. Whites of 3 eggs beaten to a stiff froth, add 2 tablespoons sugar. Spread on pies; set in oven; brown lightly.

LEMON PIE.

Grate 1 lemon, 1 cup sugar, 1 tablespoon corn starch, yolks 2 eggs, 1 cup boiling water, cook until it is well thickened, then pour in crust that has been prepared, beat the whites of eggs to a stiff froth, add 3 tablespoons sugar and a little lemon extract, put on pie, then brown a little in oven.

MINCE MEAT.

Four pounds lean beef, 8 pounds tart apples, 1 pound suet, 3 pounds seeded raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, 1 pound brown sugar, 1 quart baking molasses, 2 quarts fruit juice, 1 pint vinegar, 1 tablespoon each, of salt, pepper, mace, allspice and cloves, 4 tablespoons cinnamon, 2 nutmegs, grated. This will make three gallons.

CHOCOLATE PIE.

One pint milk and a square of chocolate heated, add $\frac{3}{4}$ cup sugar, yolks of 2 eggs, 1 teaspoonful vanilla, thickened with 1 large tablespoon corn starch. Have the crust baked and fill with the above filling. Beat whites to a stiff froth, brown in oven. This is delicious.

SHOO FLY PIE.

Line a pie pan with crust, put 3 tablespoons syrup in a cup, $\frac{1}{2}$ teaspoon soda and pour 2 tablespoons of boiling water over this, stir well and put in crust; have ready 1 heaping cup flour, $\frac{1}{2}$ cup brown sugar, butter size of egg, all rubbed well together with the hands, then sprinkle over the molasses, but don't stir it. Bake like any ordinary pie.

PUMPKIN PIE.

Two heaping teaspoons pumpkin, 3 tablespoons sugar, 1 pint milk, $\frac{1}{2}$ teaspoon cinnamon, pinch salt, 3 eggs. This is for one pie. If more are made, allow 1 egg for each additional pie.

BANANA PIE.

Make a banana pie with a lower crust only; bake the crust first, then fill it with sliced bananas and powdered sugar; the fruit will soften sufficiently in a few moments. Cover the top with whipped cream and eat at once.

ELDERBERRY PIE.

Two cups berries, $\frac{3}{4}$ cup sugar, 1 tablespoon vinegar, 1 tablespoon flour, 1 tablespoon butter, pinch salt. Place between two crusts.

VINEGAR MINCE PIE.

One cup vinegar, 2 cups water, 1 cup sugar, 1 cup molasses, 1 cup chopped raisins, 2 cups bread crumbs, $\frac{1}{2}$ cup butter, 2 eggs, spice to taste.

MOCK CREAM PIE.

Yolks of 2 eggs, 2 tablespoons flour, 1 cup sugar, (slack), 2 cups water or milk, pinch salt, 1 teaspoon lemon, boil till it thickens, pour in crust that is already baked. Beat whites, pour over top, put in oven, brown lightly. This recipe is for two pies and is fine.

MOCK MINCE PIE.

One cup molasses, 2 cups sugar, 1 cup vinegar, 1 cup water, 1 cup crackers rolled, 1 egg, 2 cups raisins, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon allspice. This makes six pies.

MINCE MEAT.

Four pounds raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, 4 pounds apples, 2 pounds beef, 2 quarts cider, 1 pound suet (or butter in proportion), sugar, spices, as cloves, cinnamon, allspice, etc., to taste. If cider cannot be obtained use equal portions of vinegar and water with molasses enough to make it about as sweet as cider.

PIE SHELLS.

Roll pie crust and place on the outside of pie pan instead of the inside to bake.

SHORT CAKE.

One egg, 2-3 cup sugar, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup butter, 2-3 cup sweet milk and one quart flour.

STRAWBERRY SHORT CAKE.

One egg, $\frac{1}{2}$ cup each, of sugar and sweet milk, butter size of an egg, 1 teaspoon baking powder, 1 cup flour and bake in layers.

BANANA PIE.

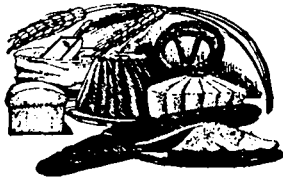
Two sliced bananas, 1 cup milk, yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 1 tablespoon flour, boil the custard and when cool pour into the baked shell on the sliced bananas and whip the whites of 2 eggs and put on top. Set in the oven until brown.

LEMON PIE.

One lemon, juice and grated yellow rind, 2 cups of sugar, 4 eggs, 1 cup corn starch and 1 quart of water. Mix and cook in double boiler until thick. Bake crust first and fill. Spread with beaten whites and a little sugar. Return to oven and brown.

PIE CRUST.

A teaspoon of baking powder sifted in a quart of flour improves pie crust. Roll thin.



MEMORANDA.