

PIES

EDITED BY MRS. SARAH KATHERINE WOODS

LEMON PIE

2 lemons, 1½ cup sugar, 3 tablespoons (heaping) sifted flour or 1 tablespoon corn starch, 3 egg yolks, 2 cups water, 1 teaspoon butter, pinch of salt. Cook in double boiler.

Mrs. Nellie Stubbs

MACAROON PIE

10 crackers rolled fine, 1 cup sugar, ½ cup nuts rolled fine, whites of 3 eggs beaten stiff, ½ teaspoon baking powder. Add all the ingredients and fold in the beaten whites. Bake in an ungreased pie tin and serve as pie with whipped cream on top.

Mrs. Nellie Knudtson

BUTTER SCOTCH PIE

Line a tin with a rich pie crust. Beat the yolk of 1 egg, add 1 cup each of dark brown sugar and milk, 3 tablespoons flour, dissolved in 3 tablespoons cold water, 2 tablespoons butter and a pinch of salt. Stir over fire until thickens and pour in pie shell (which has been baked) after adding teaspoon vanilla. Make a meringue out of white of egg adding a tablespoon of confectioners sugar. Put in oven and brown.

Mrs. Viola Butterfield

HEAVENLY PIE

Line a pie plate with pastry and bake to a light brown. Mash 2 ripe bananas, add 1 cup granulated sugar, 1-8 teaspoon salt, and 2 unbeaten egg whites and beat all together with egg beater till stiff and frothy like egg whites. Add 1-8 teaspoon almond extract and fill pie shell with this mixture and bake in very moderate oven for 20 minutes. Remove and chill thoroughly then top with ½ pint of cream whipped stiff and to which ½ teaspoon vanilla has been added. Dot the surface of the whipped cream with cubes of currant jelly and sprinkle with chopped nuts, using ½ cupful. The jelly and nuts may be omitted but add much to the festive appearance of the pie. The main thing is to bake the shell very little the first time only to a light brown as it gets 20 minutes more baking after it is filled.

Mrs. Ruby Wilkins

MINCE MEAT

2½ quarts chopped cooked beef, ¼ pound chopped suet, 5 quarts chopped tart apples, 3 pounds seeded raisins, 2 pounds currants,

$\frac{3}{4}$ pound citron, 7 cups brown sugar, 1 quart (scant) vinegar, 1 tablespoon each of salt, allspice, cinnamon, nutmeg and cloves. Add water if necessary and boil 1 hour. Makes about 2 gallons.

Mrs. Myra Griswold

GREEN TOMATO MINCEMEAT

1 peck tomatoes heaped, chop and dry, 12 large sour apples, 2 pounds raisins, 5 pounds light brown sugar, 2 cups vinegar, 2 tablespoons each of cloves, nutmeg, and cinnamon, 2 teaspoons salt, 2 teaspoons pepper. Cook 2 hours.

Mrs. Amy Ross

MARLBORO TART

Line a pie plate with pastry. Cut off long strips, a scant half inch in width, of puff-paste. Mix together 2 cups of grated apple, the grated rind and juice of 1 lemon, $1\frac{1}{2}$ cups sugar, two eggs beaten without separating the whites and yolks, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon salt and 1 cup thin cream. Turn into the plate lined with pastry. Wet the edges and set the strips of pastry over the top of the filling in two directions. Finish with a strip of paste on the edge. Let bake until firm in center.

Mrs. F. G. Stafford

LEMON PIE

3 eggs, 1 cup sugar, 1 lemon rind and juice, 3 tablespoons boiling water. Beat yolks real good. Add lemon rind and juice and $\frac{1}{2}$ cup sugar and cook till it is like thin custard. Take off stove and beat whites of eggs and add $\frac{1}{2}$ cup sugar. Fold in the custard and pour into baked shell and brown in oven. Grated rind of an orange may be added.

Mrs. A. B. Wesner

MOCK CHERRY PIE

1 cup chopped raisins, 1 cup cranberries, 1 cup sugar, $\frac{1}{2}$ cup boiling water, 1 tablespoon flour. Cook for 10 minutes. Flavor with vanilla. Put flour in after it is cooked.

Mrs. H. O. Berklund

DELICIOUS APPLE PIE

Pare and core 6 or 8 tart apples; boil 1 cup sugar in $\frac{1}{2}$ cup water for 5 minutes, add a heaping teaspoon of butter and 1 of almond extract; stir and lay in the apples. Cover bake until tender and set aside to cool. Line a deep pie tin with puff paste; prick with a fork to keep from blistering and bake; fill with the fruit, spread over the top a meringue made of whites of 2 eggs and 2 ta-

blespoons of shredded blanched almonds, dust with a tablespoonful of sugar, brown and serve very cold.

Mrs. H. O. Berklund

RHUBARB PIE

2 cups rhubarb cut in small pieces. 1 cup sugar, 2 eggs, 1 tablespoon of flour and butter, a grating of nutmeg. Beat eggs, sugar, flour and butter together, add to the rhubarb, put it in pie shell and bake until done, remove from oven; beat 2 egg whites with 3 table-spoons sugar, pile on top and brown.

Mrs. Ruby Wilkins

RHUBARB PIE

5 good stalks rhubarb, chop fine and stew. When cooked add 1 cup sugar, 2 egg yolks, 1 tablespoon cornstarch, butter size of a walnut. This will fill 2 crusts. Use whites of eggs for frosting.

Mrs. Amy Ross

LEMON PIE FILLING

Juice and rind of 1 lemon, $1\frac{1}{4}$ cups of sugar, 2 heaping table-spoons corn starch, 1 teaspoon of butter and pinch of salt. Mix together and add three egg yolks and $1\frac{1}{4}$ cups boiling water. Cook till thickened in double boiler. Then beat into the three egg whites beaten stiff. Especially nice in summer when one uses an oil stove.

Mrs. Madge Klotter

MINCE MEAT

2 quarts of apples pared and chopped, 1 quart meat chopped fine. Boil beef in as little water as will keep from burning. $\frac{1}{4}$ pound suet cleaned of strings and powdered with flour, 2 pounds of seeded raisins, 2 pounds of brown sugar, juice and grated rind of 1 lemon, 1 tablespoon each of cloves, cinnamon and nutmeg and 2 teaspoons of salt. 1 quart of fruit juice already sweetened. Mix well and boil.

Mrs. Sybil Coleman

MINCE MEAT

Small dish pan apples chopped, 3 pounds beef cooked and ground, 1 pound suet, 2 pounds brown sugar, 2 pounds white sugar, 2-3 cup sorghum, 1 tablespoon cinnamon, 1 teaspoon cloves and allspice, $\frac{1}{4}$ teaspoon nutmeg, 1 pint vinegar, 1 pound raisins, $\frac{1}{2}$ pound currants. Cook and seal in fruit jars.

Mrs. Sadie Mather

LEMON PIE

Yolks of 2 eggs, 1 small cup sugar, grated rind and juice of 1 lemon (if good lemons 1 will make 2 pies), 1 heaping tablespoon corn-starch, 1 cup boiling water, cook in double boiler. Add a little butter. Use whites of eggs as meringue. Filling for 1 pie.

Mrs. Allie Mott

LEMON PIE

Cream together 1 cup sugar, 2 egg yolks and the juice and grated rind of 1 lemon, then add 1 cup of boiling water and 1 teaspoon of butter. Let come to a boil stirring constantly then add 1 tablespoon or cornstarch previously dissolved in cold water and boil until clear and creamy. Let cool and turn into shell and cover with the following meringue. 2 egg whites beaten stiff and dry with 2 tablespoons of sugar, cover pie smoothly first, then drop by spoonfuls in uneven pyramids and brown lightly.

Mrs. Annie Green

PINEAPPLE PIE

Bake rich bottom crust and fill with the following mixture. $1\frac{1}{2}$ cups grated pineapple, yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 2 tablespoons flour. Cook all together and when cool pour in pie shell or crust. Make meringue of egg whites and 2 tablespoons sugar and brown in the oven.

Mrs. Mary Twist

BANANA PIE

Bake rich crust; slice 2 bananas and arrange in the bottom of crust. Cover with cream filling as follows: $1\frac{1}{2}$ cups milk, 1-3 cup sugar, yolks of 2 eggs, 2 tablespoons cornstarch blended with a small quantity of the milk, add egg yolks to same and mix with milk and sugar. Add pinch of salt and vanilla as desired. Cook until of the proper consistency. Cool and pour over the bananas. Make meringue of the egg whites and 2 spoons sugar, cover the pie and brown in the oven. Our men folks say it is the best ever.

Mrs. Mary Twist

SOUR CREAM PIE

1 cup raisins, 1 cup sour cream (or buttermilk or sour milk with small chunk of butter), $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon each cinnamon, cloves and nutmeg, 1 egg, pinch of salt. Line pie tin with pie crust, spread raisins evenly and bake with top crust.

Miss Viola Talbert

GREEN TOMATO PIE

6 or 8 green tomatoes, sliced very thin, $1\frac{1}{4}$ cups sugar, 2 tablespoons vinegar, butter size of walnut, 1 teaspoon cinnamon.

Mrs. Milo Stubbs

SOUR CREAM PIE

1 cup sugar, 4 tablespoons of flour, 1 cup raisins chopped or ground, 1 cup sour cream, yolks of 2 eggs, 1 tablespoon of lemon juice, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cinnamon. Boil and put in baked crust. Take the whites of 2 eggs and 2 spoons of sugar for frosting.

Mrs. Eva May

CREAM PIE

Put 2 cups whole milk in double boiler, add 3 tablespoons sugar, pinch of salt, yolks of 2 eggs, 2 rounded tablespoons flour. Cook until it thickens, season with vanilla or nutmeg. Pour into baked crust. Use the egg whites for meringue and brown in oven.

Mrs. Ina Lockwood

LEMON PIE

$1\frac{1}{2}$ slices of dry bread crumbled, butter the size of a large walnut, 1 cup sugar, 3 egg yolks, grated rind and juice of 1 lemon, $1\frac{1}{2}$ cups water. Mix all together thoroughly. Bake in a lower crust. when done beat the whites of 3 eggs stiff and add sugar to sweeten. Spread on top and return to oven and brown.

Mrs. Mary A. Roberts

ADDITIONAL RECIPES

SALADS

EDITED BY MRS. MADGE KLOTTER

SALMON SALAD

½ can salmon, juice of 1 lemon, chill. When ready to serve add as much celery as salmon, 1 dozen walnuts, 3 cucumber pickles, ½ dozen olives and any prepared dressing.

Mrs. Clotilda C. White

WALDORF SALAD

Scoop out the centers of some smooth red apples of uniform size, after removing a slice from the top. Fill with a salad made of tiny cubes of apples, some grated horseradish, and finely cut celery masked with mayonnaise and replace the cover. Serve on a lettuce leaf.

Mrs. H. E. Hoffman

PEAR SALAD

Peel and remove the centers of 2 large pears. Cut the part removed into squares and add a little celery and pineapple and mix with mayonnaise. Fill the pears and set each on a slice of pineapple. Surround with lettuce and garnish with mayonnaise and whipped cream combined.

Mrs. H. E. Hoffman

NOVELTY SALAD

Put into a salad dish, 2 apples chopped fine. Over this a layer of powdered sugar a layer of chopped walnuts, 2 bananas sliced fine, a layer of powdered sugar, 2 oranges sliced fine and over all pour the juice of 2 lemons, thickened with granulated sugar, as much as it will absorb. Chill before serving.

Mrs. H. E. Hoffman

EXCELLENT SALAD

1 can of peas, 2 apples, 1 small cucumber chopped, ½ cup pecan meats chopped. Serve with Mayonnaise.

Mrs. H. E. Hoffman

CABBAGE SALAD

Chop cabbage fine, add pineapple cut in small pieces and mix with salad dressing, which has been combined with whipped cream. Bananas may be used instead of pineapple.

Mrs. D. A. Mather

A NEW SALAD

Shred some cabbage, choosing a sweet, white one. Blend with plenty cocoanut and walnut meats. Make a mayonnaise; add whipped cream and decorate with dashes of paprika. Slivered green, sweet peppers may be used for decoration also.

Mrs. Richard A. Turnham

SALAD DRESSING

$\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup water—bring to a boil. Add a little butter. Mix well separately $2\frac{1}{2}$ tablespoons flour, 1 tablespoon sugar, 1 teaspoon mustard (French), salt, 1 egg. Put in above and boil until thick.

Mrs. Neal Dybdahl

SALMON AND PEA SALAD

1 large can salmon, 1 can peas, 1 orange, 1 package pimento cheese. Add boiled dressing, mix well and serve on lettuce.

Mrs. John W. Howe (Thelma Mather)

FRUIT AND NUT SALAD

1 cup Malaga grapes, 1 cup shredded pineapple, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup nut meats, 2 chopped apples, 2 oranges cut in small pieces, 1 sliced banana. Mix ingredients together lightly. Serve on lettuce leaf with mayonnaise dressing.

Mrs. Frances Sidnam

APPLE, BANANA AND CABBAGE SALAD

1 quart chopped cabbage or head lettuce, 2 medium sized sour apples, 3 large bananas. Pour over a cooked salad dressing made of 2 tablespoons sugar, 1 tablespoon mustard, 1 teaspoon salt, $\frac{1}{2}$ cup melted butter, 3 eggs well beaten, 1 cup vinegar, 1 cup milk. Cook in double boiler until thick. This makes 1 pint of cooked dressing and will keep a week or more if kept in a cool place. A nice dressing also for fruit salads.

Mrs. John Reynolds

APPLE, NUT AND CELERY SALAD

1 quart chopped apples or cubed, 1 pint chopped celery or cubed, $1\frac{1}{2}$ cups blanched almonds shredded, 2-3 cup pecan or walnut meats chopped or rolled. Serve on lettuce leaf with mayonnaise dressing or cooked dressing.

Mrs. J. L. Naab

POTATO AND PIMENTO SALAD

1 small onion cut fine, 1 tablespoon crisco or butter, 4 large potatoes, 2 hard boiled eggs, $\frac{1}{2}$ can pimentos, 1 tablespoon chopped

cucumber pickles or 1 fresh cucumber. Serve with mayonnaise or cooked dressing.

Mrs. J. L. Naab

PINEAPPLE DRESSING

½ cup butter, 1 cup sugar, 2 tablespoons flour, 2 eggs well beaten, the juice from 1 can of pineapple. Cream together butter, sugar and flour. Heat the juice, pour over the above mixture. Boil in double boiler until thick, add whipped cream when ready to serve. For fruit salads.

Mrs. Neal Dybdahl

CHEESE SALAD

1 cake Blue Label or Waukesha Cheese, ½ cup whipped cream, 1 green pepper chopped, 1 or 2 tablespoons chopped pimento, 2 tablespoons chopped nuts, 1 teaspoon salt, dash of paprika. Mix well, roll in waxed paper about 1 inch in diameter, chill 3 or 4 hours. Serve slice on nests of head lettuce with French or mayonnaise dressing.

Mrs. Sidney Holgren

MACARONI SALAD

2-3 package macaroni—cook, blanch in cold water and dry. 1 cucumber, bunch radishes, 2 or 3 stalks celery, 4 hard boiled eggs, and 1 small onion all cut fine. Salt and pepper to taste and mix with boiled salad dressing. Better if allowed to stand an hour or so. Serve very cold.

Mrs. Palmer Boyd (Margaret White)

APPLE AND PINEAPPLE SALAD

1 can sliced pineapple, 1 lemon, 4 large sweet apples, 1 pint sweet cream, 1 cup chopped walnuts, sugar to taste. Drain the pineapple and boil the juice with the juice of the lemon. Sweeten to taste. Cut pineapple in small pieces, peel the apples and slice in bowl with the pineapple. Sprinkle with sugar, then pour over the cool boiled juice. Just before serving add the nut meats and cream. Stir lightly.

Mrs. Sarah Grave Larson

HOT POTATO SALAD

Boil until tender potatoes with skins on. Let cool and cut very thin. Shave one onion on top, add salt and pepper. Cut ¼ pound bacon fine and fry until crisp. Mix two tablespoons of bacon fat to 4 tablespoons of vinegar. Heat and pour over potatoes. Garnish with parsley and hard boiled eggs.

Contributed

EGG AND LETTUCE SALAD

6 eggs boiled hard, 1 head of lettuce. Chop medium fine and mix with boiled salad dressing.

Mrs. Madge Klotter

BOILED SALAD DRESSING

3 eggs, butter size of an egg, 1 cup vinegar, 1 cup sweet milk, 3 tablespoons of sugar, 1 teaspoon of salt, 1 teaspoon of mustard. Mix dry ingredients, add beaten eggs, milk and butter. Heat in double boiler. Then add the vinegar slowly, which must be hot. Cook till it thickens. This makes about 3 cups and will keep two weeks in a cool place.

Mrs. Madge Klotter

ECONOMICAL SALAD DRESSING

$\frac{3}{4}$ cup vinegar, 2 eggs, 2 level tablespoons flour, 3 tablespoons sugar, 1 teaspoon mustard, $\frac{3}{4}$ cup boiling water, 1 heaping tablespoon butter. Heat vinegar, add beaten eggs slowly, mix dry ingredients, moisten with cold water. Then add to vinegar and egg. Lastly add boiling water and butter. Boil 5 minutes in double boiler.

Mrs. John Hursh

BOILED DRESSING

3 eggs beaten light, 3 tablespoons sugar, 1 teaspoon salt, 6 tablespoons sour cream, 1 tablespoon prepared mustard. Mix together thoroughly. Then boil together 1 cup mild vinegar and 1 tablespoon butter and add the above mixture to this stirring constantly until thick. (If necessary thicken with a little cornstarch.)

Mrs. Mary Benson (Mary Talbert)

MAYONNAISE DRESSING

1 egg well beaten, 1 tablespoon Wesson oil, beat 60 turns with Ladd egg beater. Add 1 tablespoon oil and beat 60 turns each time until required thickness. 1 cupful Wesson oil for potato salad about $\frac{1}{2}$ cup for lettuce salad. Flavor with juice $\frac{1}{2}$ lemon, 2 tablespoons sugar. If desired add 1 teaspoon vinegar, $\frac{1}{2}$ teaspoon mustard.

Mrs. George Turnham

SALAD DRESSING

1 teaspoon mustard, 1 teaspoon sugar, $\frac{1}{2}$ cup vinegar. Cook these together. Then stir into 1 cup of milk just ready to boil, $\frac{1}{2}$ cup butter melted with 1 tablespoon (level) flour. Mix 1 and 2 and add the beaten whites of the eggs and whipped cream if liked.

Mrs. Dama Carr

SALAD DRESSING

1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, little black pepper, beat together and add slowly 1 pint of Wesson oil. Beat till stiff and add 1 teaspoon lemon juice.

Mrs. Allie Bartlett

CABBAGE SALAD

Chop 1 medium sized cabbage fine and let stand in salt water about 2 hours and then dry thoroughly with towel, 1 cup stripped almonds, 1 box marshmallows cut in fourths. Mix with any good salad dressing mixed with whipped cream. This will serve 12 people.

Mrs. Mabel Ferrell

ADDITIONAL RECIPES