

# Choice pies, light, delicate add enjoyment to Island dinners

## MOCK MINCE PIE

2 cups sugar  
1 cup fine bread crumbs  
1 cup water  
½ lb. vinegar  
½ lb. chopped raisins  
A piece of butter the size of an egg  
1 tsp. each cinnamon and nutmeg  
Top and bottom crust  
**MRS. AGNES SHEA**  
Indian River, W. I.

## PINEAPPLE PIE FILLING

1 large can crushed pineapple  
2 scant cups w. sugar  
2 eggs  
2 tsp. flour  
1 cup cold water  
A little lemon flavoring also,  
A pinch of salt  
This makes enough filling for 8 pies. Bake between 2 crusts. Green sauce lower crust before filling is added then cover with upper crust.  
**MARGARET HALING**  
Baltic Lot 18 W. I.

## LEMON CHIFFON PIE

3 egg yolks  
1 tsp. grated lemon rind  
½ tsp. salt  
3 tsp. cold water  
3 egg whites  
¾ cup sugar  
one-third cup lemon juice  
1 tsp. gelatine  
one-third cup boiling water  
¼ tsp. cream of tartar  
Beat egg yolks in top of double boiler, add half the sugar, lemon rind, lemon juice, salt. Mix well. Cook over boiling water until thick about 10 minutes.  
Soak gelatine in cold water add boiling water mix until dissolved. Add to hot custard and beat until smooth, cool Beat egg whites until frothy. Add cream of tartar. Beat until stiff and beat in remaining half of sugar.  
Beat set custard, fold in egg whites, pile into cooled pie shell. Chill 2 hours. Garnish with whipped cream.  
**MRS. DONALD MacLEAN**  
DeGros Marsh

## FRESH BLUEBERRY PIE

2 cups blueberries  
½ cup sugar  
¼ tsp. flour  
1 tsp. tapioca  
½ tsp. cinnamon  
½ tsp. nutmeg

¼ tsp. salt  
1 tsp. lemon juice  
2 tsp. grated lemon rind  
1 tsp. butter  
Combine sugar, flour, tapioca, spices and salt. Add to berries. Add lemon juice and rind. Mix well. Turn into pastry - lined pie plate. Dot with butter. Cover with top crust. Bake for 10 minutes in 450 deg. oven, reduce heat to 350 deg. F. and bake 20 minutes longer.  
**MRS. ERNEST LADNER**  
North River

## Cranberry Lattice Pie

1½ cups sugar  
2 tsp. cornstarch  
Grated rind and juice 1 orange  
2 cups cranberries  
1½ tsp. butter  
pastry for 9 inch pie  
In saucepan combine sugar, cornstarch, orange rind and liquid. Add cranberries, cook stirring often until berries pop about 5 minutes. Cool slightly. Fill pastry lined pie plate. Top with lattice strips. Bake in hot oven 30-40 minutes.  
**MRS. DONALD J. MacLEAN**  
DeGros Marsh

## PUMPKIN PIE

¾ cup b. sugar  
1 tsp. flour  
¼ tsp. salt  
¾ tsp. cinnamon  
¼ tsp. nutmeg  
¼ tsp. ginger  
1½ cups cooked pumpkin (mashed)  
1½ cups milk  
1 egg beaten  
Mix all together and pour into unbaked pie shell. Bake in moderate oven.  
**MRS. LILL VESSEY**  
York W. I.

## Rhubarb Pie

4 cups rhubarb  
1-3 cup flour  
2 cups sugar  
1 tsp. butter  
Prepare pastry for double crust pie, line 9 inch pie plate. Combine rhubarb, flour, sugar, fill unbaked pie shell. Dot with butter. Cover with top crust slit to let steam escape. Bake 30-40 minutes in 425 degree oven until brown.  
**MRS. DONALD J. MacLEAN**  
DeGros Marsh

## PASTRY

Put into bowl:  
¾ cup shortening  
pour over this:  
1 tsp. butter  
¼ cup boiling water  
Mix until well creamed, then add:  
1½ cups flour  
¼ tsp. salt  
½ tsp. B. powder  
(Crust for 1 pie).  
**MRS. TED CRANE**  
Milview

## CHERRY PIE

2-15 oz. tins red cherries  
4 tsp. cornstarch  
1 tsp. butter  
1-3 tsp. salt  
3 tsp. sugar  
Drain syrup from cherries in saucepan combine salt, cornstarch, sugar, stir into cherry

syrup slowly. Cook over heat, stirring until thick. Add butter stir in cherries, cool.  
Prepare pastry for double crust pie use half to line 9 inch pie plate. Pour cherry filling g into pastry lined pie plate. Cross crust strips of pastry, overtop. Bake in hot oven 25-30 minutes in 425 degree oven.  
**MRS. DONALD J. MacLEAN**  
DeGros Marsh

15 or 20 min. at 350. Spread with favorite filling, roll in towel.

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