



THE YOUNG CITIZEN PANTRY



ONE of the favorite dishes the world over is pie, which consists of a pastry crust with any of various kinds of filling. There are all sorts of pies: beef pies and pork pies, chicken pies and pigeon pies, lamb pies and kidney pies, fruit pies and cream pies, *et cetera*. Of course, those pies in which meat or fowl is the filling are served as the main dish of a meal. Pies in which fruit is used as a filling are usually served as the dessert of a meal.

For many years fruit or cream pies have been popular as a dessert, especially in the United States, from which country this delicious cookery has been introduced into most European countries, and, of course, into the Philippines.

All pies have a lower crust of pastry, and many pies have an upper crust also. The crust should be about one-eighth of an inch thick, and large enough to lap over the edges of the

SOME PIE RECIPES dish in which it is baked for about half an inch. If the pie has a top crust perforate the top crust in the center to allow the steam to escape. The perforations may be made by using the tines, that is, the prongs, of a fork. A well-made pie has a tender crust, is well seasoned, and is baked to a light golden brown.

Making the Pie

First, line the dish with the lower crust. After the top crust has been rolled, put in the filling of the pie. Wet the edges of the lower crust, place the top crust over the pie, and press the top and lower crust together between the fingers. Trim off the surplus dough, and press the edges more firmly with the tines of a fork.

It is not necessary to grease a pie dish. When rolling out the dough, dust the rolling pin and pastry board with flour, using as

little flour as possible.

It requires from thirty minutes to an hour to bake a pie, and it should be turned around several times while baking in the oven.

Pie Pastry

Sift one and a half cups of flour with one-half of a teaspoon of salt, and add 8 tablespoons of shortening. Chop until the shortening is blended well with the flour, and add enough cold water to make a stiff dough. If the dough is too wet, it will be sticky, hard to handle, and tough. Chill the dough and roll it with a rolling pin. When fitting dough into the pie dish, do not stretch it, as it shrinks in baking.

In this article we shall give recipes for fruit pies. Apple pie and cherry pie seem to be the favorites, so we shall give those recipes first.

Apple Pie

Line the pie plate with pastry. Then fill the lined

plate with thinly sliced tart apple. Strew generously with sugar, using about half a cup of sugar to each pie. Sprinkle with cinnamon or nutmeg, and dot with bits of butter, using about one tablespoon of butter to each pie. If the apples are dry, add 2 tablespoons of water. Cover with the top crust, and place in a hot oven for five minutes. Reduce the temperature to a moderate heat, and bake about 40 minutes. If the crust is nicely browned, if the apples are soft (test with a fork), and if the juice that cooks out of the top of the pie is thick, the pie is done.

Cherry Pie

Remove the seeds from two cups of canned sour cherries. Add one cup of sugar. Sprinkle the bottom crust with one tablespoon of flour, put the cherries in the pie, and sprinkle one tablespoon of flour over the top. Cover with the top crust and bake.

Apricot Pie

Drain a can of apricots and mash them. Sweeten to taste, and add sufficient flour to thicken them as

much as is necessary. Put in a lined pie dish, cover with the top crust, and bake.

Peach Pie

Make peach pie the same as apricot pie, except do not mash the peaches.

When you are successful in making apple, cherry, apricot, and peach pies, perhaps you will want to be able to make some other



Nothing is better than a well-made pie.

kinds of pies. Following are more pie recipes.

Berry Pies

Blackberry, raspberry, strawberry, and other berry pies are successfully made if enough flour is added to make the berries of proper firmness. Line a pie plate with pastry and fill it with three cups of berries. Sprinkle over the berries two-thirds of a cup

of sugar, one-half of a teaspoon of salt, and one tablespoon of flour. Add one teaspoon of butter. Cover with a top crust. Bake about 45 minutes in a moderate oven.

Pineapple Pie

Mix one can of grated pineapple which has been cooked with one cup of sugar and one tablespoon of soft butter. Beat the yolks of two eggs, mix with one teaspoon of starch, and add to the pineapple. Serve with whipped cream.

Prune Pie

Soak the prunes over night, boil until soft, remove the seeds, and mash. Sweeten with one-half of a cup of sugar, and flavor with two tablespoons of lemon juice. Bake between two crusts.

Rhubarb Pie

Stew slowly one can of rhubarb. When thoroughly cooked, mash it fine, and add a small piece of butter. When cold, sweeten to taste, and sprinkle over it a little cinnamon or nutmeg. Bake between two crusts.

(To be continued.)