



THE YOUNG CITIZEN PANTRY



Our readers who are doing cooking seemed to like the pie recipes which were given in the June issue of *The Young Citizen*. We are therefore including some more pie recipes in the July number.

Raisin Pie

Boil together for ten minutes one cup of raisins, one cup of sugar, the juice and rind of one lemon, one cup of water, and one teaspoon of cornstarch. Bake between two crusts.

Apple and Raisin Pie

Make the same as apple pie (page 210, June issue of *The Young Citizen*) but use only one-fourth of a cup of sugar. Place three-fourths of a cup of washed seeded raisins over the top of the sliced apples, cover with the upper crust, and bake.

Rhubarb and Raisin Pie

Line a pie-plate with pastry, and fill with 2 cups of stewed rhubarb. Sprinkle one cup of sugar over the rhubarb, and one-half

MORE PIE RECIPES

of a cup of washed seeded raisins. Cover the upper crust and bake in a moderately hot oven for 45 minutes.

Plum Pie

Remove the seeds from two cups of plums. Add one-half of a cup of sugar, sprinkle with flour, add 2 tablespoons of lemon juice, one tablespoon of butter, and bake between two crusts.

Guava Pie

Wash green guavas, cut them in halves, and remove the seeds. Cut the halves in slices and stew with sugar to taste. Place the stewed guavas between two crusts of pastry, being careful that there is not too much juice. Bake for 45 minutes.

Banana Pie

Mix together one-third of a cup of sugar, two-thirds of a teaspoon of flour, one-eighth of a teaspoon of salt, and then add the slightly beaten yolks of 2 eggs. Gradually pour into

this mixture one cup of scalded milk while stirring constantly. Cook for 15 minutes in a double-boiler, stirring continually until the mixture thickens. Cool, and then add one-fourth of a cup of thin cream, three-fourths of a tablespoon of lemon juice, and one banana which has been peeled and cut into thin slices. Chill thoroughly and pour into a crust already baked. (When baking the crust, puncture with the tines of a fork to prevent air bubbles from forming.) Just before serving, beat the whites of two eggs until stiff, beating in gradually two teaspoons of powdered sugar. Add one-fourth of a teaspoon of lemon extract. Spread this over the pie and brown it lightly in the oven.

Experimenting

We have now given recipes for making most of the usual fruit pies and you are now ready to do some experimenting. Try using different fruit combinations.

(To be continued)