

PIES, TARTS, ETC.

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In making pastry, always sift the flour. Rub the butter or lard into it before adding the water, which should be as cold as possible. If lard is used, add salt; stir quickly. Many prefer cutting it with a knife instead of rubbing it with the hands.

 Use Campbell's Cathartic Compound for Liver Complaints and Bilious Disorders.

A Plain Pie Crust.

For two pies, 1 cup of lard, or lard and butter together, $\frac{1}{2}$ cup water, 3 cups flour, 1 teaspoonful salt.

Apple Pie.

Fill the pie crust with some juicy apples, pared and sliced thin. To each pie take 1 small cup sugar; butter, the size of a walnut, 1 teaspoonful flour, $\frac{1}{2}$ of a grated nutmeg; rub well together, strew the seasoning over the apples, and add 2 or 3 tablespoonfuls of water, according to the juiciness of the apples. Pinch the edges of the upper crust close, and bake at once.

Lemon Pie.

Six eggs (less 2 whites), 2 cups of white sugar, a little salt, 1 cup of sweet milk, 2 tablespoonfuls of corn starch dissolved in the milk, 2 large lemons, juice and rind; bake slowly until set. Meringue for the top; whites of 2 eggs beaten with 6 tablespoonfuls of powdered sugar; bake to a light brown.

Squash Pie.

To 1 quart of boiled milk, take 1 pint of strained squash, 2 cups sugar, 4 eggs, 1 teaspoonful salt, a few drops Royal lemon extract or vanilla, $\frac{1}{2}$ teaspoonful each of ginger, cinnamon and nutmeg. Bake with one crust in rather deep plates.

Pumpkin Pie.

Stew the pumpkin with just enough water to prevent burning. When soft, rub through a colander, and to each large teacupful add 1 pint of milk or cream, 2 eggs, 1 cup of sugar and flavoring to taste.

Apple Custard Pie.

Stew sour apples, rub them through a colander, add 3 well-beaten eggs, 1 cup each of butter and flour. Flavor with nutmeg. The above amount of seasoning will make 3 pies, and for each, 1 cup of sauce is needed.

Potato Pie.

For 2 pies, boil 1 quart of sweet milk, and then stir into it 1 cup of grated potato. When cool, add 3 well-beaten eggs; sugar and nutmeg to taste. Bake with one crust. Eat the day it is baked.

Cocoanut Pie.

One cupful grated cocoanut, 1 cup sugar, 1 quart milk, 1 tablespoonful butter, 3 eggs. Flavor with nutmeg. Bake in a deep pie-plate.

 Ladies go into ecstasies over the new perfume, "Lotus of the Nile."

Mince Pie.

To 3 lbs. finely chopped beef add 6 lbs. apples, 1 lb. suet, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 2 oz. candied lemon, 1 oz. mace, 1 oz. cinnamon, 1 oz. nutmeg, 1 lb. sugar, 1 pint molasses or syrup, and 1 quart cider. Seed the raisins, and chop half of them; chop the apples, thoroughly wash the currants, and slice the citron very thin. Mix well, put over the fire, cook slowly till the apples are done. If not sweet as liked, add more sugar; if too stiff, increase the amount of cider.

To every pound of flour
Mix the flour to a stiff paste
covering the paste
will be ready for use

 An unequal

Take $\frac{1}{2}$ of a cupful
the white of an egg

Cook soft 10 or 12
grated juice and rind
well. Line tart pan

Take $\frac{1}{2}$ pint of milk
and butter. Beat
cups half full for

In these, as in the
Powder or Flavoring
sift the baking powder
the well-beaten yolks
the whites beaten
possible.

One cup sugar,
soda, Standard
One cup sugar,
spoonful Standard
a soft dough. Mix

One cup grate
teaspoonful Stan
enough to roll out

Two cups molasses
spoonfuls hot water
can be rolled, and

Two cups molasses
2 tablespoonfuls
nutmeg, and 1 tea
and bake in a m

One cup sugar,
Royal extract va

 For good

One cup but
ginger, 2 teaspo
in moderate oven