

PASTRY

If good results are possible, why poor?

PINEAPPLE PIE.—Mix 1 c. grated pineapple, 1 c. water, $\frac{1}{2}$ c. sugar. Let come to a boil. Add 2 tblsp. corn starch, dissolved in a little water. Boil until thick. Pour into previously baked crust. When cool, put on top, whites of eggs, well beaten, or whipped cream. Mrs Angove

SUNKIST LEMON PIE.— $1\frac{1}{2}$ cs. sugar, one-third c. flour, pinch salt, 1 c. boiling water, 3 egg yolks, juice and grated rind of 1 lemon, tsp. butter. Mix flour, sugar, salt, add boiling water, stirring constantly. Cook until thick, then add butter, egg yolks, rind and juice of lemon. Top—2 egg whites (stiff), $\frac{1}{2}$ c. icing sugar, 1 tsp. lemon juice. Mrs Craig

DATE PIE.—For the pastry make like ordinary pastry, only using half rolled oats. Filling—1 package dates, $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. water. Boil till soft. Make with upper crust. Mrs T. B. Young

PUMPKIN PIE.—1 pt. boiled pumpkin, 1 c. brown sugar, 3 eggs, 1 tblsp. melted butter, 1 tblsp. cinnamon, 1 tblsp. nutmeg, pinch of salt, 1 pt. milk. This makes 2 small pies or 1 deep one. Mrs E. C. Graham

BUTTER SCOTCH PIE.—2 tblsp. butter, 1 c. brown sugar, yolk of 2 eggs, 3 tblsp. flour, 1c. milk. Boil till thick; beat well; add vanilla. Put in baked crust with whites of eggs browned for top. Mrs E. C. Graham

CHOCOLATE PIE.—1 c. coffee, c. milk, 2 tblsp. grated chocolate, $\frac{3}{4}$ c. sugar, yolks of 2 eggs. Heat chocolate and milk together. Add sugar, yolks, 2 d. sp. flour. Beat and pour into hot milk. Stir well; flavor with vanilla. Put in a baked crust, with beaten whites on top. Brown in oven. Mrs G. Morgan