

Currant Pie.

Beat one egg until very light, add one cup sugar, beat again and add one tablespoonful flour and one cup ripe currants that have been mashed. Bake with an under crust only. If desired the top can be ornamented with thin pieces of crust cut in fancy shapes.

Lemon Pie.

The juice and grated rind of one lemon.

1 $\frac{1}{4}$ tablespoonfuls cornstarch.

1 $\frac{1}{2}$ cups boiling water.

1 cup sugar. 2 eggs.

Beat the yolks of the eggs until light, add the sugar, cornstarch, lemon and hot water and beat them all together until perfectly smooth. Cook this mixture until it thickens, then turn it in a deep pie plate, that has been lined with a crust, and bake. Use the whites of the eggs with two tablespoonfuls sugar for a meringue.

Mince Pie.

2 $\frac{1}{2}$ quarts meat that has been boiled and chopped fine.

5 quarts apples chopped.

1 lb. beef suet.

1 $\frac{1}{2}$ lbs. raisins seeded and chopped.

1 $\frac{1}{2}$ " currants.

It is impossible to give an accurate rule for mince pies as most of the seasoning is done to suit the taste of the family that is going to consume them. Do not chop the suet and put it in, rather try it out in a separate dish and just use the fat, or boil it with the meat. When the meat is done take it out of the water that it has been boiled in, and when it is cold it can be chopped. When it is chopped add the apples, raisins, currants, and moisten with the water the meat was boiled in and the suet that has been removed and warmed, add one cup of boiled cider, one-half cup vinegar and sweeten with molasses and brown sugar, season to taste with cloves, cinnamon, mace, nutmeg, allspice, salt and pepper. Cook a few minutes and pack in a stone jar, when cold cover securely and keep in a cool place, it will keep in a cool place all winter. If brandy is desired add one or two spoonfuls to each pie.

Strawberry Custard Pie.

1 $\frac{1}{2}$ cups sweet milk.

2 tablespoonfuls sugar.

2 eggs.

1 dozen large strawberries.

Beat the eggs and sugar until light, add the milk and the strawberries cut into thin slices. Bake without a top crust. Eat cold.

Custard Pie.

2 cups milk.

2 eggs, well beaten.

2 tablespoonfuls sugar.

Line a deep pie plate with crust, pour in this mixture, grate a little nutmeg over the top and bake in a quick oven until custard has set.

Apple Custard Pie.

Beat the yolk of one egg and one-half cup of sugar until light and foamy, then beat in one cup of apple sauce that has been strained through a fine strainer, season to taste with lemon extract. Bake with an under crust in a quick oven. Make a meringue of the white of the egg, spread it over the pie as soon as it is done and brown lightly.

Spiced Currants.

7 pounds ripe currants.

4 pounds sugar.

1 pint vinegar.

1 pound raisins.

4 tablespoonfuls each cloves and cinnamon.

Pick the currants over and wash carefully, strain part of them as for jelly, seed and chop fine the raisins. Mix the currants, vinegar, raisins and sugar together, add the spices, and put over a slow fire. Cook the mixture until it is thick, about three hours, then put in jars or jelly tumblers, cover and keep in a cool place. This makes an excellent relish for meat, and will keep an indefinite length of time.

Jim-Jem.

1 pint brandy.

6 pounds sugar.

1 pint strawberries.

1 " raspberries.

1 " pineapple.

1 " bananas.

1 " cherries.

1 " blackberries.

A large stone or glass jar is the best thing for this preserve; one that has a tight fitting cork. Put in the brandy with one pint of strawberries and one pound of sugar. Stir it thoroughly every day. Add the other fruits with the sugar from time to time as they can be procured. The bananas should be sliced very thin, the stones removed from the cherries, and the pineapples grated fine. If kept in a cool place this will keep a long time. It must be stirred every day during the time of putting in the different fruits and for several days after in order to dissolve the sugar and preserve the fruit.