

PLAIN APPLE PIE.

Line your plate with pastry; fill with sliced sour apples; cover the crust without pressing down the outer edge. Bake light brown, and when done remove the upper crust, and season with butter and lard slightly, sugar and spice to taste.

LINCOLN PIE.

One pint stewed sour apples, sifted; butter size of an egg, two tablespoons flour; grated rind and juice of a lemon: yolks of three eggs, beaten. Sweeten to taste. Bake with lower crust, brush over the crust when done spread a meringue of the whites of three eggs, also, to give it beaten with three tablespoons sugar over the top, and brown in oven.

PUMPKIN PIE.

One cup stewed pumpkin, one coffee cup milk, three eggs, piece of butter size of a walnut, two teaspoons cinnamon, one teaspoon ginger, a little salt and pepper. Sweeten with molasses.

SQUASH PIE.

One full cup stewed squash, one scant cup sugar, one pint milk, two eggs, two tablespoons melted butter, a little salt, ginger and cinnamon.

PIE PLANT PIE.

Two cups pie plant, one table spoon water, one-half cup sugar, a little butter. Crust: one pint flour, one-half cup lard; pinch salt; water to roll out.

PORK PIE.

Cover the dish with crust; put a layer of apples, sliced thin, a layer of pork (salt and and raw), sliced very thin and in small pieces. Black pepper and spice to taste. Sugar upper crust. Bake one hour and a half.

COCOANUT PIE.

One cup powdered sugar, one-half cup butter, four eggs, one cup grated cocoanut, one quart milk. Put the cocoanut with the butter and sugar; add the milk and eggs. Makes two pies.

A VERY RICH LEMON PIE.

One large lemon, one teaspoon of butter (heaping); one and one-half cups of sugar, three eggs, one heaping teaspoon of flour, one-half glass of brandy. Grate the yellow part of the rind and squeeze the juice of the lemon; beat the butter and sugar to cream with the yolks of the eggs; then stir in the grated rind and juice, flour and brandy; lastly whip and stir in the whites. Bake with an under crust.

For diseases arising from impure blood use Burdock Blood Bitters.