

PIES.

PIE CRUST.

One-half cup lard, one-half cup butter, one quart sifted flour, one cup cold water, a little salt. Rub the butter and lard slightly into the flour; wet it with the water, mixing it as little as possible. This quantity will make two large or three small pies.

PIE CRUST GLAZE.

To prevent juice from soaking the under crust, beat up three eggs white of an egg, and before filling the pie, brush over the crust with the beaten egg. Brush over the top crust also, to give it a beautiful yellow brown.

CUSTARD PIE.

One pint of milk, three eggs, a little salt, three tablespoons sugar. Flavor with vanilla or nutmeg and essence of lemon. If the milk is scalded it will require but two eggs to a pint.

RICE PIE.

For two pies, take two tablespoons of rice; wash and put into a farina boiler with a quart of milk; cook until perfectly soft. Let it cool; add three eggs, well beaten, with three tablespoons sugar and one of butter; a little salt, cinnamon and a few stone raisins. Bake with under crust.

CREAM PIE.

One pint of milk, scalded; two tablespoons of corn starch, three tablespoons of sugar, yolks of two eggs. Wet the starch with a little cold milk; beat the eggs and sugar until light, and stir the whole into the scalding milk. Flavor with lemon or vanilla, and set aside to cool. Line a plate with pie crust and bake; fill it with cream, and cover it with frosting made of the whites of eggs, beaten dry, with two tablespoons of sugar. Bake a delicate brown.

CREAM PIE ELEGANTE.

For one pie, beat together one cup sugar, one-half cup corn starch, two eggs. Stir into one pint hot milk; when well cooked and cool, flavor and put between crusts that have been baked and are cold.

CRUST FOR PIE.

One pint flour, one-half teacup lard, one-quarter teacup ice water, teaspoon salt. Bake upper and lower crusts in separate plates, and put the cream between.

Use Hope's Magnetic Ointment for burns, scalds and eruptions on the skin.