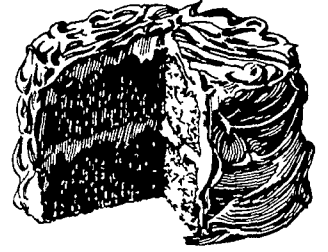


Home On The Range



Pies - we've got a bumper crop

Here in recipeland a bumper crop of pie recipes has been growing, and today we're going to harvest some of them. From Shoo Fly Pies in response to a reader's question for a good wet-bottomed recipe, to Watermelon Chiffon, you'll enjoy trying these recipes on your family and friends.

Pies are the perfect solution to a lot of hot weather problems such as family reunions and picnics. They generally carry well and serve easily and are a snap to store. So why not get up the crust to try one of these today?

WATERMELON CHIFFON PIE

- 2½ cups strained watermelon juice
- 2 envelopes unflavored gelatin
- ¾ cup sugar
- 1 teaspoon salt
- 1 tablespoon lemon juice
- 2 egg whites
- 1 cup heavy cream

For juice, cut melon into cubes and rub through a strainer to remove seeds and membranes. Sprinkle gelatin over 1 cup of juice in a saucepan. Place over low heat, stirring until gelatin dissolves. Remove from heat and stir in ½ cup sugar and salt. Add the remaining 1½ cups of juice and lemon juice. Chill until the mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff. Add remaining ¾ cup sugar and beat until very stiff. Fold into the watermelon mixture. Whip the cream until stiff. Fold in. Turn the mixture into a prepared pie shell. Chill until set, several hours. Garnish with watermelon balls and mint.

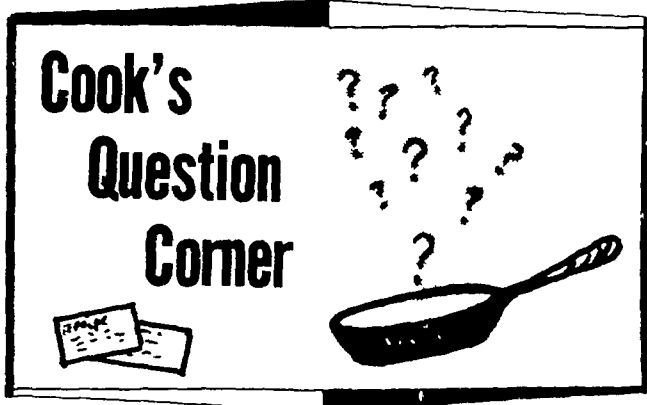
Barbara Russell, Pine Bush, New York

MOCK PECAN PIE

- ¼ cup butter or margarine
- ½ cup sugar
- 1 cup dark corn syrup
- ¼ teaspoon salt
- 3 eggs, well beaten
- ½ cup coconut
- ½ cup quick cooking oatmeal
- 1 9-inch unbaked pastry shell

Cream butter to soften. Add sugar gradually and cream until fluffy. Add syrup and salt and beat well. Add eggs one at a time, beating thoroughly after each addition. Stir in coconut and oatmeal. Pour into unbaked pastry shell. Bake in a moderate oven, 350° F. for 50 minutes or until a knife inserted off-center comes out clean. Cool before serving.

Mrs. David Stauffer, Ephrata



QUESTION: I'd like a hard candy recipe made from corn syrup. I'd also like recipes for chocolate and vanilla taffy.

Thelma Gavlak, Acme

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PEACH PIE

- 1 cup sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1½ eggs (1 egg plus the yolk of another)
- 3 cups peeled and sliced peaches
- 1 9-inch unbaked pie shell

Mix the ingredients except the peaches together until well blended. Place the peaches in an unbaked pie shell. Spoon the sauce over the peaches. Bake at 350° F. until a golden brown.

Mollie Fantom Tressler, Marietta

RAISIN PUDDING PIE

- 1 cup seedless raisins
- 1 large package vanilla pudding mix
- 2 cups milk
- 1 cup thawed Cool Whip
- 1 teaspoon lemon juice
- dash of cinnamon
- 1 baked 9-inch pie shell, cooled

Pour boiling water over raisins to cover. Let stand 5 minutes and drain well. Prepare pie filling mix using 2 cups milk. Chill thoroughly. Fold in whipped topping, lemon juice, cinnamon and raisins. Spoon into the pie shell. Chill 3 hours. Garnish if desired.

Regina Raudabaugh, Shippensburg

PUMPKIN CREAM CHEESE PIE

- 1 cup graham cracker crumbs
- ¼ cup butter or margarine, melted
- 4 3-ounce packages of cream cheese
- ¾ cup sugar
- 1½ tablespoons flour
- ¼ teaspoon grated lemon peel
- ¼ teaspoon grated orange peel
- ½ teaspoon vanilla extract
- 2 eggs
- 2 egg yolks
- 1 cup canned pumpkin

Mix the graham cracker crumbs and shortening together lightly with a fork. With the back of a metal spoon, press to the bottom and sides (not the rim) of a 9 inch pie plate. Refrigerate.

In a large bowl with an electric mixer, combine cheese, sugar, flour, peels, vanilla, eggs, egg yolks and pumpkin. Beat at medium speed until smooth. Turn into the crust. Bake for 35-40 minutes at 350° F. or until the center of the pie seems firm when gently shaken.

Sour Cream Topping.

- 1½ cups sour cream
- 2 tablespoons sugar
- ½ teaspoon vanilla extract

In a small bowl, combine all ingredients and mix well. Do this while the pie is baking. When the pie comes out of the oven, spread the top of the pie evenly with the topping. Bake 10 minutes longer. Let the pie cool completely, about 1 hour. Serve the pie very well chilled. Refrigerate at least 4 hours.

Mrs. Leo Barsnica, Neshanic Station, New Jersey

COCONUT PIE

- 1 cup coconut
- 2 eggs, separated
- ½ cup sugar
- 2 tablespoons cornstarch
- dash of salt
- 1 pint milk
- 1 teaspoon vanilla
- butter the size of a walnut

Bake your favorite shell for 10 minutes at 400° F. Heat milk, then slowly add sugar. Add the cornstarch dissolved in a little milk, then the beaten egg yolks. Just before taking custard from the stove, add vanilla, butter, salt and half of the coconut. Put in the baked shell. Cover with meringue. Sprinkle with the rest of the coconut over the meringue and bake 10 minutes at 350° F.

Zelda Smith, White Hall, Maryland

CREME DE CACAO PIE

- 1 quart coffee ice cream
- 1 9-inch graham cracker or chocolate wafer pie shell
- 1 pint pistachio, butter pecan or French vanilla ice cream
- ½ cup dark creme de cacao or chocolate syrup

Soften the coffee ice cream slightly. Pack into the pie shell. Freeze until firm, at least 1 hour. At serving time, place a scoop of pistachio ice cream on each serving and drizzle with 1-2 tablespoons creme de cacao

Carol Fantom, Delta



This Chess Pie may be just the something different your family's appetites will enjoy. With its brown sugar custard and topping of whipped cream, it tastily combines rich and lush.

RHUBARB SPONGE PIE

- 2 egg yolks
- 1 cup sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- 2 egg whites, stiffly beaten
- 2 cups fresh or frozen rhubarb, diced
- 1 teaspoon lemon juice
- 1 9-inch unbaked pie shell

Beat the yolks in a bowl. Add flour and melted butter and stir in the milk. Add the sugar and lemon juice. Stir in the beaten egg whites. Place the rhubarb in the pie shell and pour the mixture over it. Bake at 450° F. for 10 minutes. Reduce the heat to 350° F. and bake for 30 minutes longer.

Mrs. Harold Moyer, Millerstown

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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

BAKED PEARS

- 6 large, fresh, cooking pears
- 2 cups water
- 6 whole cloves
- ¾ cup sugar
- 2 sticks cinnamon
- ¼ cup Honey Brook Baking Molasses

Heat oven to 350°F (moderate) Wash unpeeled pears Cut a thin slice from bottom of each pear; stand upright in baking pan Mix remaining ingredients in saucepan, cook until sugar is dissolved and pour over pears Cover Bake 35 minutes Uncover Bake 15 minutes or until pears are tender YIELD: 6 servings

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



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