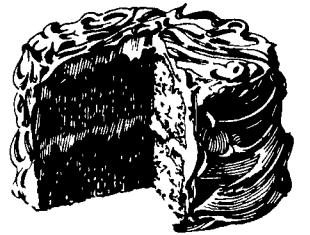


Home On The Range



Fresh Fruits Make Luscious Homemade Pies

A trip to the farm market this time of year is a joy indeed! I find it difficult to limit myself to an armful of goodies and usually end up taking home more than I need.

Fruits especially catch my eye, and as I glimpse pints of plump blueberries and baskets full of rosy-cheeked peaches and tart green apples, I envision a steaming fruit pie cooling on the countertop.

If the pie isn't completely cool before the first slice is cut (and it usually isn't at my house), top it with a scoop of ice cream and enjoy the mingling flavors, textures and temperatures of warm pie and melting ice cream.

Below are some of our readers' ideas for creating pies from the bountiful display at the farm market.

LUSCIOUS APRICOT PIE

1 deep pie shell, unbaked
1 large can apricot halves
1 cup granulated sugar
¼ cup flour
½ pint whipping cream, unwhipped

Place apricot halves in pie shell. Combine sugar and flour and sprinkle over apricots. Pour cream over top. Bake at 325°F. for 1½ hours.

Donna Lencoski
Latrobe

STRAWBERRY-RHUBARB PIE

1½ cups sugar
½ cup flour
2 cups cut fresh rhubarb (1-inch pieces)
1 pint strawberries, washed, hulled and cut in half
Crust

In large bowl, combine sugar, flour, rhubarb and strawberries. Toss and let stand 30 minutes. Prepare crust. Turn mixture into bottom crust and dot with butter. Cut pastry strips and put on top. Brush top (but not rim) with some milk and sprinkle with sugar. Bake at 400°F. for 50 minutes or until juice bubbles through lattice. Can be served warm with ice cream if desired.

Donna Lencoski
Latrobe

APPLE CREAM PIE

3 cups finely cut apples
1 cup brown sugar
1 cup cream or milk
¼ teaspoon salt
1 round tablespoon flour

Mix together and put in an unbaked pie shell. Sprinkle top with cinnamon. Bake in 450°F. oven for 15 minutes. Then reduce heat to 325°F. and bake 30 to 40 minutes longer. When pie is about done, take a knife and punch top apples down to soften.

Leah Stoltzfus
Leola

WHOLE WHEAT PIE CRUST

1½ cups whole wheat flour or combination of whole wheat and whole wheat pastry flour
½ cup wheat germ
1 teaspoon salt
10 tablespoons margarine
4 to 6 tablespoons ice water.

Stir together flour, wheat germ and salt. Cut margarine into dry ingredients with two knives or a pastry cutter. When dough is consistency of rolled oats, sprinkle with water, using just enough to hold dough together.

Using cupped fingers, work dough together quickly and gently. As soon as it will hold together, form into ball. For best results, refrigerate for at least ½ hour or overnight, but be sure to remove from refrigerator an hour before rolling it out. Preheat oven to 400°F.

Press dough out into thick disc. Roll to size on lightly floured surface, or between sheets of waxed paper, or on pastry cloth. Gently roll dough over rolling pin and onto pie plate, easing it loosely into plate. If it should stick to table, slide long, sharp knife underneath, and if it should tear, patch with extra dough once it is in place.

Gently press dough into plate so there are no air pockets. Cut off excess with sharp knife, but be sure to make rim extra thick so it won't burn. If you are going to fill pie before baking, you may use extra dough for lattice; otherwise, sprinkle with a bit of sugar and cinnamon and bake along with pie as an impromptu cookie. Form an attractive rim and pierce pie shell all over with fork. Bake for 10 to 12 minutes, cool and fill. Bake for just 7 minutes if your recipe calls for partially baked shell. Makes 1 10-inch crust or crust and lattice for 1 8-inch pie.

FAVORITE PLUM PIE

4 cups sliced plums
½ cup sugar
¼ cup flour
¼ teaspoon salt
¼ teaspoon cinnamon

Combine sugar, flour, salt and cinnamon. Add to plums and place in 9-inch pastry shell. Sprinkle 1 tablespoon lemon juice over plums.

Topping:

½ cup flour
½ cup sugar
¼ teaspoon cinnamon
¼ teaspoon nutmeg

Mix and cut in ¼ cup butter. Mound crumbs in center of pie. Place pie in heavy brown grocery bag. Cover pie loosely. Fold over end twice and fasten with paper clips. Set on baking sheet. Bake 1 hour at 425°F. Remove pie from oven. Let rest a few minutes before removing bag. Serve warm.

Carol Tice
Grantsville

PEACH OR APPLE PIE

Mix:
4 tablespoons tapioca
1½ cups sugar
½ teaspoon salt
7 to 8 cups sliced fruit

Let stand 5 minutes. Add topping and bake.

Topping:

1 cup brown sugar
1 cup flour
1½ teaspoons cinnamon (for apples)
1 teaspoon nutmeg (for peaches)
6 tablespoons butter

Bake at 400°F. for 40 to 45 minutes. Makes 3 pies.

Martha Oberholtzer
Mifflinburg

CHERRY PIE

2½ cups sour cherries
½ cup cherry juice
½ cup brown sugar
½ cup granulated sugar
3 tablespoons minute tapioca
1 tablespoon butter
1/8 teaspoon almond extract

Combine cherries, juice, sugars, flavoring and tapioca. Let stand 15 minutes. Pour into pastry-lined pie pan. Dot with butter. Place crust or strips on top as preferred. Bake at 425°F. for 10 minutes then in moderate oven (375°F.) for 30 minutes.

Sara Horst
Gardners

P'NUTTY APPLE CRUMB PIE

21 ounces apple pie filling
1 8-inch unbaked pie shell
1 tablespoon lemon juice
¼ cup crunchy peanut butter
2 tablespoons butter
½ cup flour
½ cup packed brown sugar
¼ teaspoon cinnamon
1/8 teaspoon nutmeg
1 teaspoon lemon peel

Spoon apple pie filling into pie shell. Sprinkle with lemon juice. Cut peanut butter and butter into mixture of flour, brown sugar, spices and lemon peel. Spread over surface of pie. Bake at 400°F. for about 30 minutes, until topping is bubbling hot.

FRESH CRUMB PEACH PIE

2 cups diced fresh peaches
1 cup sugar
1 tablespoon flour or 1 scant
tablespoon cornstarch
1 egg

Dice 2 cups fresh peaches. Add sugar and flour. Add well beaten egg. Pour into unbaked pie shell. Top with the following crumb mixture:

½ cup flour
¼ cup sugar
2 tablespoons butter

Mix well. Bake in one-shell pie crust in a 9-inch pan at 415°F. for 15 minutes, then reduce temperature to 350°F. for 35 to 40 minutes.

Linda Zerr
Sinking Spring

PIE CRUST

2 cups flour
1 teaspoon salt
¾ cup shortening (room temperature)
5 to 7 tablespoons cold water

This makes enough crust for a two-crust pie.

Linda Zerr
Sinking Spring



An inviting combination of apples and peanut butter make this P'Nutty Apple Crumb Pie a favorite.

GOOSEBERRY PIE

3½ cups gooseberries, stems and end blossom ends removed
2 tablespoons quick-cooking tapioca
1½ cups granulated sugar
¼ teaspoon salt
1 teaspoon grated orange rind
2 tablespoons melted butter

Pastry for a 2-crust pie
Wash and drain gooseberries. Add tapioca, sugar, salt, rind and butter. Let stand for 20 minutes. Line 9-inch pie plate with pastry. Fill with berry mixture, moisten pastry edge with water and put on top crust. Trim edge and flute. Cut vents for steam to escape. Bake at 425°F. for 10 minutes, then reduce to 325°F. Bake 35 minutes more. Serve with whipped cream.

Mrs. Stuart Keeny
New Freedom

APPLE MINCEMEAT PIE

1½ quarts grated apples
1½ cups beef or pork puddings
¼ cup brown sugar
¼ cup granulated sugar
¼ cup molasses
¼ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon cloves
1 cup raisins

1 cup water or enough to simmer above ingredients.

Simmer above ingredients together for 15 minutes. Remove from heat and add:

1/8 teaspoon lemon flavoring
1/8 teaspoon maple flavoring

If mixture is too watery, thicken with cornstarch or Clearjel. Cool. Use for pie filling in a double crust pie. Bake at 350°F. for about 1 hour. Serve warm or cold with whipped cream.

Mrs. Lester Newswanger
Shippensburg

PEACH CREAM PIE

Filling:
4 cups fresh peaches
1 cup sugar
2 tablespoons flour
1 egg
¼ teaspoon salt
½ teaspoon vanilla
1 cup milk

Crust:
½ cup butter
1½ cups flour
½ teaspoon salt

Topping:
½ cup sugar
½ cup flour
¼ cup butter
1 teaspoon cinnamon

For crust, cut butter into flour and salt. Press into 9-inch pie pan.

For filling: Slice peaches into a bowl; sprinkle with ¼ cup sugar. In another bowl, combine ¾ cup sugar, flour, egg, salt and vanilla. Fold in milk. Stir in peaches. Pour into crust. Bake at 400°F. for 15 minutes, then reset at 350°F. for 20 minutes.

Combine topping and mix until crumbly. After baking pie 20 minutes, sprinkle topping over top of pie. Bake another 10 minutes.

M.E. Martin

RICH RHUBARB PIE

1 egg, beaten
1 cup thick sour cream
1 cup sugar
3 tablespoons tapioca
3 cups chopped fresh rhubarb
1 9-inch unbaked pie shell

Combine egg, sour cream, sugar and tapioca. Mix well. Fill the unbaked pastry shell with chopped rhubarb. Pour egg and cream mixture over rhubarb. Bake in oven for 15 minutes, then reduce heat to 350°F.

Minerva Martin
Ephrata

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

August

9- Tomatoes
16- Jams & Jellies
23- Summertime Casseroles

Featured Recipe

If your luck with pastry shells has been less than perfect, this week's featured recipe will be to your liking. Crumb crusts are easier to deal with than the rolled out variety and taste just as good.

The Crunchy Oatmeal Crust below is the perfect foundation for a delectable fruit pie.

Crunchy Oatmeal Crust

1 cup uncooked rolled oats
¼ cup brown sugar
¼ cup powdered dry milk
¼ cup melted butter or margarine

Preheat oven to 350°F. Combine all ingredients in mixing bowl and stir well with fork to moisten. Press with fingers into bottom and sides of 9-inch pie plate. Bake 8 to 10 minutes in preheated oven, until lightly browned. Fill as desired. Makes 1 9-inch crust.