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Oregon Agricultural College, United States Department of Agriculture, and
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BAKING CLUB LESSON NO. 9

Circular No. 11

PASTRY

Recipe for Pie Crust.

- 3 cups flour
- 1 cup butter or lard
- 1 teaspoon salt
- Cold water enough to form dough

Add salt to flour and cut in the *cold* fat with two knives. Use just enough cold water to make the particles adhere together. Put on to a slightly floured board and roll very thin. Cover pastry tin with the crust. Put in the desired filling. Put on the upper crust, press the two edges together with a fork, make a few perforations in the upper crust and trim. Bake delicately brown. When it is done, it should turn in the tin.

Pie Fillings.

Apple. Slice into thin slices, tart, easily cooked apples. Arrange in under crust, sprinkle liberally with sugar and lightly with cinnamon. Add small particles of butter. Cover with upper crust.

Cherry. Fill lower crust with any kind of cherries, add sugar and 2 tablespoons of water. Cover with upper crust.

Peaches, berries, prunes, and rhubarb can be used in place of cherries. Either fresh or canned fruit may be used. If canned fruit is used, use juice in place of water.

Lemon Pie Filling.

1½ c boiling water	3 eggs (two or even one may be used) save out whites for meringue
4 t cornstarch	
4 T lemon juice	1 T butter
⅔ c sugar	

Mix the sugar with cornstarch. Pour on the boiling water, add the butter. Cook until clear. Add the lemon juice and egg yolks. Cook long enough to cook the egg. Fill the baked pie shell. Beat up the whites of the eggs adding 2 t sugar to each white. Put this meringue on the pie and brown slightly in a moderate oven.

Custard Filling.

⅔ c milk	½ t vanilla
⅛ t salt	2 T sugar
	2 eggs

Beat eggs a little, add sugar, salt, vanilla, and milk. Pour into pie crust and bake until firm.

When you have baked pie once, and baked bread once, fill in the report card and mail it to the State Club Leader. Then begin working on Lesson No. 10, while your project report blank is being sent to you.

HELEN COWGILL
Asst. State Club Leader.