

Foresters Falls, Ont.
Spring, 1975.

BAKED IN A PIE

Do you have cracks and blisters; is your bottom soggy too?
Is too much fat your problem and you wonder what to do?
It's your pastry that I'm speaking of, it's hard to get it right
But we learned how to do it almost overnight.

One night in March at Minnie's house some twenty women met
To learn of pastry baking, our two leaders were all set;
Muriel Fletcher and Lola Byce had been to training school
And now their knowledge would impart and teach us all the rules.

Don't handle your poor pie crust; be sure that you're not rough.
If you don't treat it gently then it will be oh, so tough
Work quickly, measure carefully, use very little flour.
If you add too much you must plan to chew it for an hour.

Do not stretch that pie dough large enough to fit the sink.
Just ease the dough into the pan or it is sure to shrink.
If you add too much juice or let it sit until it's soggy
Your pie won't please your family - 'twill be pitched out to the doggy.

Be sure you bake it long enough; be sure the oven's hot enough,
Try a different filling for a change.
There's pork and beef and salmon, squash 'n egg 'n ham ' fish,
Quiche Lorraine or onion - almost anything you wish.

The ones that were our favourites were the ones made for dessert,
Of course they're full of calories but just one small piece won't hurt.
That blueberry pie was scrumptious; the lemonade one too
And those cream puffs were something else. Am I tempting you?

Our thanks go to our leaders for their patience and their time.
The Pastry Puffs from Foresters Falls like royalty now dine.
We had fun while learning of the what and how and why.
We all think it was so worthwhile - this course 'Baked in a Pie'

by: Suzanne Lambie

(Mrs. Douglas Lambie)
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This poem was composed by Mrs. Doug. Lambie for the Summary Day
for the short course called "Baked in a Pie". Forester's Falls
Women's Institute sponsored a group in the community, and the above
poem sums up very well how we enjoyed the course.