

PIE RECIPES

PEANUT BUTTER PIE

1 cup icing sugar
 1/2 cup peanut butter
 3 (tbsp.) cornstarch
 granulated sugar
 1/4 tsp. salt
 2 cups milk
 3 eggs separated
 1 tsp. vanilla
 1 baked 9-inch pie shell

Mix icing sugar and peanut butter together until crumbly. Heat cornstarch, 2/3 cup sugar, salt and milk in a double boiler until mixture begins to thicken. Add slightly beaten egg yolks and vanilla. Continue cooking, stirring constantly, until thickened. Remove from heat and cool. Place half peanut butter mixture in bottom of pie shell. Add filling. Beat egg whites until soft peaks form. (No sugar is added to egg whites). Spoon over filling. Sprinkle with remaining peanut butter mixture. Place pie in preheated 350 F oven until meringue browns about 15 to 20 minutes. Makes 6 to 8 servings.

June Gilson,
 Georgetown

CHOCOLATE PEANUT BUTTER BARS

Preheat oven to 375 F.
 Combine the following ingredients in a large bowl:
 2 cups oatmeal
 1 cup graham crumbs
 1/2 cup brown sugar
 1/2 cup corn syrup
 1/4 tsp. soda
 1/2 cup peanutbutter (smooth or crunchy)
 1/2 cup melted butter or margarine.

Press mixture into a jelly roll pan. Bake 15 minutes at 375 F. Cool.

Topping: Melt together: 1/2 cup peanut butter, 1/2 cup chocolate chips
 Spread on top of cooked ingredients, cut into bars. Great for snack with milk.

Phyllis Caughey,
 Georgetown

VIENNA APPLE PIE

Preheat oven to 350 F.
 2 pounds cooking apples
 1 cup flour pastry
 2 (tbsp.) raisins or sultanas
 3 oz. margarine
 2 (tbsp.) brown sugar
 1 (tbsp.) white sugar
 1/2 tsp. spice or cinnamon
 coconut 1/2 cup or more

Method: Peel, core and slice apples, place in an oven proof dish. Sprinkle raisins over, then white sugar and spice. Mix brown sugar and flour, cut in margarine to make a crumble, add about 1/2 cup and spread over apples. Bake at 350 F for 40 minutes. Serve with cream.

Phyllis Caughey,
 Georgetown

COCONUT CUSTARD PIE

Serves 8. 350 F. 50-60 min.
 Preheat oven to 350 F.
 Combine in blender:
 4 eggs
 6 (tbsp.) margarine
 1/2 cup flour
 2 cups milk
 1/4 cup sugar
 1 tsp. vanilla

Add: 1 cup coconut

Blend several seconds. Pour into a greased and floured 10" pie pan, or two 8" pans. Bake 50-60 min. Pie forms its own crust.

Susan Cunningham,
 Georgetown

STRAWBERRY-RHUBARB PIE

1 1/2 cups cut up rhubarb
 1 1/2 cups sliced strawberries
 1 1/2 cups white sugar mixed with 3 (tbsp.) flour

Mix all ingredients together in a large bowl. Put into pastry lined pie plate. Dot with butter. Put pastry on top. Bake 10 minutes at 425 F. Reduce heat to 350 F and bake for 30 minutes.

Florence Corbett,
 Georgetown

KEY LIME PIE

Crust: Preheat oven to 350 F.
 1 1/2 cups fine graham wafer crumbs
 1/4 cup granulated sugar
 1/2 cup melted butter or margarine

Mix well, press firmly into 9" pie plate. Bake 10 min. Cool.

Filling:
 1 (35 oz. (1 litre) container) whipped topping (frozen)
 1/2 can (12 1/2 oz. can) frozen limeade
 1 can Eagle brand condensed milk
 2 (tbsp.) fresh lime juice
 green food coloring

Mix first four ingredients in large bowl blending with mixer. Add coloring a few drops at a time to desired shade of green. Empty into cool shell. Chill at least 3 hours for easy cutting and serving.

Sandra Bowles,
 Georgetown

DANISH PASTRY

Heat oven to 350 F.
 Part one:
 1 cup flour
 1/2 cup margarine
 2 (tbsp.) water
 dash salt

Put ingredients in bowl, mix as in pie crust. Divide into 2 parts. Press out on one large, or two cookie sheets about 3 inches wide and 12 inches long.

Part two:
 1/2 cup margarine
 1 cup water
 (dash salt)

1 tsp. almond flavour
 1 cup sifted flour
 3 eggs

Bring water and margarine to boil in small pot, add almond flavour, take from burner. Add flour at once, so not to lump. Then add one egg at a time. Divide into two parts. Spread on first parts. Bake at 350 F until golden brown. Take from oven, let cool. Spread on icing.

ICING
 1/2 box icing sugar
 1 (tbsp.) margarine
 1/2 tsp. vanilla
 enough milk to spread, sprinkle with nuts

Barb Varley,
 Georgetown

50TH ANNIVERSARY CAKE

12 oz. candied pineapple
 18 oz. green glazed cherries
 100 grams sliced almonds
 1 1/2 cups seedless raisins
 18 oz. red glazed cherries
 16 oz. candied mixed fruit
 1 1/2 cups dates - cut
 1 1/2 cups seeded raisins (or 3 cups light raisins)

Empty all fruit in large bowl and let stand covered with towel overnight. The only fruit I cut is dates. Wash and drain raisins.

June Gilson,
 Georgetown

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