

DELICIOUS FRESH FRUIT PIES

Fresh Blueberry Pie

Pastry for 2-crust 8-in. pie
4 cups fresh blueberries
4 teaspoons lemon juice
1/4 cup sugar
1/4 cup flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 teaspoon grated lemon peel
2 tablespoons butter or margarine

1. Line pie pan with pastry; set aside.
2. Gently toss berries with lemon juice, then with a mixture of the next six ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center; dot with butter or margarine. Complete as for 2-crust pie.
4. Bake at 450°F 10 min.; reduce heat to 350°F and bake 30 to 35 min. longer, or until crust is lightly browned.
5. Serve warm or cool.

One 8-in. pie

Mango Pie

1/2 cup flour
1/2 cup firmly packed dark brown sugar
Few grains salt
1/2 cup butter or margarine
Pastry for 1-cr. at 8-in. pie
4 cups sliced par-d mangos (about 2 1-lb. mangos)
4 teaspoons lime juice
1/2 cup sugar
1/4 teaspoon salt
3 tablespoons quick-cooking tapioca
1 teaspoon grated lime peel

1. Blend flour, brown sugar, and few grains salt together in a bowl; cut in butter or margarine with a pastry blender until pieces are the size of small peas. Chill.
2. Line pie pan with pastry; bake 5 min. at 450°F and set aside.



Fresh Blueberry Pie and ice cream—a welcome dessert any time!

3. Sprinkle mango slices with lime juice. Gently toss with a mixture of the next four ingredients.
4. Turn into pastry shell, heaping slightly at center. Sprinkle crumb mixture evenly over the top of fruit mixture.
5. Bake at 450°F 10 min.; reduce heat to 350°F and bake 15 to 20 min. longer, or until crumb topping is golden brown and fruit is tender.
6. Serve warm with vanilla ice cream.

One 8-in. pie

Double-Crust Raspberry Pie

Pastry for 2-crust 8-in. pie
5 cups red raspberries
1 tablespoon orange juice
1 cup sugar
1/2 cup flour
1/4 teaspoon salt

1. Line pie pan with pastry; set aside.
2. Gently toss berries with orange juice and a mixture of the remaining ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center. Complete as for 2-crust pie.
4. Bake at 450°F for 10 min.; reduce heat to 350°F and bake 25 to 30 min. longer, or until pastry is lightly browned.

One 8-in. pie

Fresh Peach-Plum Pie

Pastry for 2-crust 9-in. pie
2 cups sliced ripe peeled peaches
2 cups sliced ripe purple plums
2 to 4 teaspoons lemon juice
1/4 teaspoon almond extract
1 1/2 cups sugar
3 tablespoons quick-cooking tapioca
1 teaspoon grated lemon peel
1/4 teaspoon salt
2 tablespoons butter or margarine

1. Line pie pan with pastry; set aside.
2. Gently toss peaches and plums with the lemon juice and extract, then with a mixture of the next four ingredients.
3. Turn into unbaked pastry shell, heaping slightly at center; dot with butter or margarine. Complete as for 2-crust pie.
4. Bake at 450°F 10 min.; reduce heat to 350°F

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