



HOME COOKING

with Cathy

My column this month is dedicated to Joan Anyan & Arline Ayre. For decades those two beautiful and talented ladies participated in fierce but friendly baking competitions at the Orono Fair. We can only hope that they are baking up a storm in Heaven. To honour them, here is one of their award winning recipes.

by **Cathy Abernethy**

CLARINGTON PROMOTER
CONTRIBUTOR

"This is the best when made with fresh picked blueberries! It is a beautiful sight with a lattice top."

Blueberry Pie



Ingredients

- 3/4 cup white sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 4 cups fresh blueberries
- 1 recipe pastry for a 9 inch double crust pie
- 1 tablespoon butter

Pie Crust Ingredients

(Makes 3 pies and lids or 6 pie crusts)

- 5 1/2 cups all-purpose flour
- 2 teaspoons salt
- 1 lb Tenderflake Lard
- 1 egg, stirred slightly
- 1 tablespoon vinegar
- 7/8 cup cold water

Baking Directions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.
3. Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.
4. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

Pie Crust Directions

1. Stir the flour and salt together.
2. Cut in the lard with a pastry blender or 2 knives until the shortening is in pea size pieces.
3. In a measuring cup, combine the egg and vinegar.
4. Add enough cold water to make one cup.
5. Stir the liquid into the flour mixture, adding just enough to make the dough cling together.
6. Stir the water in with a wooden spoon until mixed thoroughly, then gather the dough into a ball, and separate into 6 portions.
7. Cover and refrigerate for one hour, you can chill overnight, covered, providing you leave it at room temp for 15 mins before rolling.
8. Lightly flour surface and roll into circles, then pat the dough into pie pans, following pie recipes. Be careful not to stretch the dough.
9. This is also a good dough for tarts, but you will want to roll the dough a little thicker than you would for pies.