

## JEFF DAVIS PIE

3 EGGS SEPARATED  
1/2 CUP BUTTER  
1 1/2 CUPS SUGAR  
1 CUP MILK  
4 T FLOUR  
1 TSP ALLSPICE  
1 TSP CINNAMON  
1 1/2 TSP LEMON EXTRACT

BEAT EGG YOLKS WELL. ADD BUTTER, SUGAR AND MILK. SIFT FLOUR WITH SPICES. ADD TO MIXTURE. ADD LEMON EXTRACT. MIX WELL. FOLD IN THE BEATEN EGG WHITES AND POUR INTO UNBAKED PIE SHELL. BAKE AT 350 DEGREES FOR 45 MINUTES. TEST WITH A SILVER KNIFE.

## GRANDMOTHER "CATES?????" CHESS PIE

1 CUP BUTTER  
2 CUPS SUGAR  
3 BEATEN EGGS  
1 CUP MILK  
6 T CORNMEAL  
1 TSP VANILLA OR LEMON EXTRACT

MIX AS LISTED. POUR INTO UNBAKED PIE SHELLS. BAKE AT 350 DEGREES UNTIL SET. RECIPE WILL MAKE 3 SMALL OR 2 LARGE PIES.

## OLD FASHIONED DEWBERRY OR BLACKBERRY PIE VERY GOOD

3 CUP BERRIES  
2 BEATEN EGGS  
1/3 CUP FLOUR  
1 1/2 CUPS SUGAR  
1/2 CUP EVAPORATED MILK

CLEAN BERRIES AND PUT INTO A 10 INCH UNBAKED PIE SHELL. MIX EGGS, SUGAR, FLOUR AND MILK TOGETHER. POUR OVER BERRIES. MIX UNTIL CRUMBLY 4 T BUTTER OR OLEO (MELTED), 8 T FLOUR, AND 8 T SUGAR. SPRINKLE OVER BERRIES AND CUSTARD. BAKE AT 325 TO 350 DEGREES FOR 1 HOUR.