

Pie Recipe Comes Full Circle

by Martha Schutt

DOCUMENTATION

Hannah Jane (Jennie) Eveleth

Gilmanton, N.H. — b. June 18, 1839 to July 1926

Lillian Eveleth Chalmers

Gilmanton, N.H. — b. March 28, 1871 to November 1942

Doris Chalmers Golding

St. Johnsbury, Vt. — b. December 19, 1910 . . .

Martha Ann Golding Schutt

New York, N.Y. — b. September 15, 1936 . . .

This recipe was handed down from my great-grandmother, to her daughter, Lillian (my grandmother), to her daughter Doris (my mother), and to me.

My grandmother, Lillian, was a collector of family recipes and hand copied them in script in a large notebook. She originally used the notebook for biology notes when she was a student at the N.H. State Normal School in Plymouth, N.H. Because thrift was a virtue and paper was scarce in those days, nothing was discarded until it had no further use. Thus, the science notebook also became a recipe book. Lillian Eveleth Chalmers listed the source of the recipe along with anecdotal notes.

In 1935, my grandmother left New Hampshire for New York City and became a Long Island resident in 1938, living with us at my parents' home in Flushing.

Mock Cherry Pie has been a holiday tradition at Thanksgiving, Christmas and New Year's Day dinners with my family ever since I can remember.

MOCK CHERRY PIE (Cranberry-Raisin Pie)

Ingredients:

For 8" Pie	For 10" Pie
1 cup cranberries	1 ½ cups
1/2 cup seeded muscat raisins	3/4 cup
3/4 cup sugar	1 ½ cups
1 cup water	1 ½ cups
2 Tblsp. corn starch	3 Tblsp.
2 Tblsp. cold water	1 Tblsp.
1 ½ tsp. vanilla	1 Tblsp.

Cut cranberries in half. Place in strainer and rinse thoroughly with cold water to wash away small seeds. Cut raisins in half.

Mix cranberries, raisins, sugar and water in sauce pan and boil for 5 minutes. Remove from heat.

Prepare thickening by gradually adding cold water to cornstarch to form a paste. Gradually stir at least half of hot mixture into cornstarch mixture. Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat. Blend in vanilla. Cool* before pouring into uncooked pie crust. Add top crust. Top crust may be regular or lattice top.

Heat oven to 425° (hot). Bake 45-55 min., or until crust is nicely browned. Serve warm or cold, or serve with a wedge of sharp cheese on the side.

* Cool. Filling may be made in advance and stored.

Editor's Note: Mrs. Martha Ann Golding Schutt of New Hyde Park, New York, sent the Sun her recipe for Mock Cherry Pie which won first place in the Long Island Potluck Recipe Contest at old Bethpage Village Restoration on November 9th of this year. The recipe originated in Gilmanton and it is Mrs. Schutt's wish to return it to its area of origin so it will have made a full circle.