



Recipe for: Florence Matthew's Pie Crust

From the kitchen of: Ellen Matthew

1 cup flour
½ teaspoon salt
⅓ cup lard
water

Cut the lard into the flour and salt with a pastry blender or two knives. Sprinkle in enough water to loosely bind the dough. Roll 2 crusts very thin.

Gooseberry Pie Recipe:

About 2 cups gooseberries
1 cup sugar
2 Tablespoons minute tapioca
1 Tablespoon butter

Put one pie crust in the bottom of the pan. Cover the crust with a single layer of gooseberries. Cover with the sugar and tapioca mixture. Dot with butter. Top with the second crust. Seal and crimp the outer edge. Cut vents in the top crust. Brush the crust with milk and sprinkle with sugar.

Bake at 425F for 15 minutes. Reduce heat to 350F and bake about another 45 minutes. Serve the pie the same day it is baked.

Story

Submitted by Ellen Matthew, Boise, ID

My dad, John Matthew, loves pie. At our family's dinner time he would often proclaim he had had a light lunch; a salad and a piece of pie. He was born in 1927 and did a good portion of his Depression Era and WWII growing up on a farm out the Alexandria Pike north of Anderson, Indiana. My grandma, I'm told, would bake a pie almost every day for her family of six and whichever other relatives were living with them at the time. The only pie my father does not enjoy is gooseberry, which is a favorite of many in his family. My aunt gave me the family gooseberry pie pan, splatterware passed down from my great-grandmother, which allows for a very thin, two-crust pie.



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