

Pies

Red Raspberry - Fresh - 1 qt.

$\frac{3}{4}$ cup sugar - flour (about $\frac{1}{4}$ cup) ^{or less} - a little
shake of salt and butter.

use 2 qts of frozen (dip out with slotted
(thaw) spoon) 1 cup ^{or more} sugar - use 9 $\frac{1}{2}$ " pie dish
425° oven 45 min. to 1 hour.

~~Purple raspberries
take much more
sugar~~

^{Fresh or frozen}
Cherry Pie - flour - sugar - salt - almond flavouring - butter
check books for sugar amounts -

When blueberries stay whole at thawing, only need only 1 quart
Blueberry - 1 qt. fresh - 9 in" - $\frac{1}{2}$ cup sugar, lemon
(about 1 tsp.) juice, salt, flour, butter.
~~7 2 qts frozen - 9 in" - 1 cup sugar~~
425° oven 45 to 1 hour

(over)