1959

A Pie That "Just Grewed"

Caroline Fisher
Iowa State University

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker
Part of the Home Economics Commons

Recommended Citation
Fisher, Caroline (1959) "A Pie That "Just Grewed"," The Iowa Homemaker: Vol. 39 : No. 8 , Article 9.
Available at: http://lib.dr.iastate.edu/homemaker/vol39/iss8/9

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
We Clean and Store
Woolen Garments
moth-safe
fire safe
summer safe

To Give You
Extra Closet Space
Use Our Economical
Box Storage
$3.95
plus cleaning and pressing charges
Pay Next Fall When
You Pick Up Your Clothes

Ames Pantorium
401 Douglas
GE 2-4302

from page 5 – Could Move in Co-ops

come from three types of housing in the Lower East Side neighborhood. The co-operative apartment buildings included apartments which are purchased by the occupants. The government housing projects make up a large part of the neighborhood. Occupants qualify for government housing according to their income level. Conditions in the government housing projects are often equal to those in the tenements which are the third type of housing available to the many people living in this area. The neighborhood is changing rapidly as tenements are torn down and government housing projects are put up. Families living in the tenements have the choice of moving into the "co-ops" if their income is high enough to purchase an apartment, moving into the government housing if their income is low enough to qualify and the third alternative of finding another tenement to live in if their income is in between.

It was not uncommon to find families of 6-12 people living in a three room flat. In many of these a bathtub in the kitchen served the double purpose of a bathtub and a kitchen table when a board was placed on top of it. Crowded conditions were exemplified by the remark of one small boy as it was related to us. When he was told by his teacher to hang a picture that he had drawn on the wall at home he replied that he had no wall in his part of the room. His cot occupied the center of the room while the cots of his brothers and sisters lined the walls.

I feel that this summer gave us the opportunity to serve others, broaden our education, and have a good time, all in one.

A Pie That "Just Grewed"
by Caroline Fisher, H. Ec. 3

YOU'RE FAMILIAR with custard pie and its main ingredients eggs, sugar and milk. Southerners have a similar recipe but have substituted butter for all or most of the milk. The result is an uniquely flavored masterpiece known as chess pie.

Chess pie is like Topsy, it "just growed". One of the first records of its success was at a small inn near Huntsville, Alabama. People came from miles around the surrounding countryside because of the specialty offered. That specialty was chess pie! From its early origin to the present day the recipe has changed in its proportions and ingredients.

Here are three variations of chess pie. Phrases like "1 scant tablespoon of corn meal" and "1/2 egg shell of milk" are included in the recipes for the experienced cook who may want to use her own individuality in devising a recipe built upon different amounts of these two items. Equivalents for these ingredients are listed in the recipes.

These recipes are similar in that – the eggs are NOT beaten separately – the unbaked consistency is thick – when the pie is done it looks puffed and golden yellow – as it cools it falls into a rich jelly-like consistency.

Virginia Chess Pie

1/2 cup butter
1/2 cups granulated sugar
3 eggs
2 juice of two lemons
1 scant tablespoon corn meal (2 1/2 teaspoons)

Cream butter and sugar. Add all eggs at once and mix. Combine lemon juice and corn meal with mixture. Bake in unbaked pastry crust in moderate oven (350 degrees) for 30 minutes.

Just About Perfect Chess Pie

1/2 cup butter
1 cup brown sugar
1/2 cup white sugar
1 teaspoon flour
2 eggs unbeaten
1/2 egg shell milk
(1 1/2 tablespoons)
1 teaspoon vanilla

Melt butter. Mix together sugars and flour. Add 2 eggs, milk and vanilla; stir until all ingredients are combined. Blend butter into mixture. Bake in slow (325 degrees) oven in unbaked pastry shell 30 to 35 minutes.

Alabama Chess Pie

1 cup sugar
1/2 cup butter
5 egg yolks unbeaten
1 teaspoon vanilla
2 tablespoons top milk or light cream

Cream sugar and butter. Stir in egg yolks, vanilla and baked pie crust. Bake at 325 degrees for 30 minutes.

The Iowa Homemaker