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Her Champion Pie

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IN SPITE of sugar shortages the American people will not be deprived of cherry pies. Due to the ingenuity of Mary Elizabeth Lush, the Ames High School senior who won the national cherry pie baking contest this year, many homemakers are now using honey to sweeten their cherry pies.

Miss Lush, who intends to enroll in home economics at Iowa State College in September, mastered the art of cherry pie making in two weeks of practice during which time she baked 54 pies.

This is the recipe which won Miss Lush a $100 defense bond, a $100 cash prize and recognition of her solution to the sugar problem:

**Filling.** Three cups of tart cherries; one cup of honey; one-fourth cup of cherry juice; four tablespoons of corn starch; one tablespoon of butter.

Combine the corn starch and cherry juice, add the honey and cook over a very low flame until thick. Add one-fourth teaspoon of red food coloring to supplement the cherry color. Add well-drained cherries and the butter.

**Crust.** One and one-half cups of good bread flour; one-half cup of chilled lard plus two tablespoons of lard to spread on the crusts; one-fourth teaspoon of salt; one-third cup of ice water.

Mix the flour and salt. Blend the lard in quickly. Add ice water slowly, mixing it in lightly with a fork. Divide the dough in two parts. Roll out each part, spreading with small amount of lard. Reroll, do the top with remaining lard and sprinkle lightly with sugar. Bake pie for 10 minutes at 450°F and for 20 minute more at 325°F.

—Pat Galligan