1955

Practice Makes Prize-Winning Pies

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Marjorie Campbell finds—

Practice makes

By Sally Rosenquist Bennett
Ex. Technical Journalism Sophomore

NOT ONLY FEBRUARY but every month is cherry pie month for Marjorie Campbell, home economics freshman from New York. She made 160 pies in the winter of 1954–1955 (that’s more than one a day), to practice for the 23rd National Cherry Pie Baking Contest.

And she did capture the national title with her “right” formula to reign as 1955 cherry pie queen.

Marjorie’s Prize-Winning Cherry Pie

**FILLING**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>4 cups drained and thawed</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>frozen cherries</td>
<td>1/4 cup sugar</td>
</tr>
<tr>
<td>2/3 cup cherry juice</td>
<td>4 drops almond extract</td>
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<tr>
<td>3 tablespoons cornstarch</td>
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Mix 1/2 cup of juice with cornstarch. Put remainder on to heat. When the juice has boiled, add cornstarch mixture and stir until thick and clear. Remove from the heat and add sugar, salt, almond extract and drained cherries. Cool while preparing the crust.

**CRUST**

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tr>
<td>2 cups sifted pastry flour</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>2/3 cup + 1 tablespoon</td>
<td>1/3 cup ice water lard*</td>
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Sift measured flour and salt into bowl, remove 1/2 cup of this mixture and add to the water to form a paste. Add lard to the rest of the flour and blend until crumbly. Add the paste mixture blending it in with a fork until it goes together well. Shape out one portion until 1/4 inch thick, spread on 1/2 tablespoon of the additional lard* and fold into a pocketbook form. Roll to size of pan and place in pan. Take second portion of dough and roll out the same way; cut into half-inch strips. Pour cherry filling into the pastry-lined pan and top with pastry strips woven in lattice fashion. Trim pastry even with the pan and then place on with water two 1-inch longer strips around the edge of the pan with about 1/2 inch hanging over which is tucked under. flute edge and place in pre-heated oven of 450°F. for 20 minutes. Remove from oven and put pie tape around edge of crust while oven cools to 300°F. Place in oven for 20 minutes longer, remove, cool.

Cherry pies began playing a big part in Marjorie’s life when she placed third in county cherry pie baking contests in 1953 and 1954. The next year, instead of using a general cookbook, she decided to develop her own recipe. She knew she wanted a flakier crust and better consistency for her pie filling, so began adding and subtracting ingredients from a standard recipe until the desired effect was obtained.
The judges watched every move the nervous, excited girls made. As the pies came out of the ovens, each contestant was allowed to choose her favorite of the two as an official entry.

In judging, a record of previous activities in high school and organizations were considered along with the quality of the pie. The winner of each regional contest had her pie placed on a separate table and four new judges were called to choose the best pie from the group. And then, Marjorie was applauded as the winner of the twenty-third annual National Cherry Pie Baking Contest. She had competed against a total of 75,000 contestants in this contest, and 41 of her 49 final competitors were fellow 4-H members.

For her prize Marjorie received a $500 scholarship to any home economics college, the range which she used during the contest, a trip to New York City and Washington, D. C.

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