



CANADIAN PINEAPPLE PIE

Between the crusts of this pie is a story that dates back to olden days when sailing vessels plied the seas from England to the Indies and brought home silks, spices and the rare, exotic fruit—pineapple.

“So expensive it was,” says the originator of this recipe, “that it was served only to guests one wished to honor. And thus it became the symbol of hospitality; beds in the guest rooms had pineapples carved on the posts and some houses bore the symbol above their doorways. That is why, centuries later, pineapple pie is our company pie.” And how good it is in a crust made with Crisco—a shortening that actually tastes sweet and fresh itself!

1 $\frac{1}{4}$ cups grated	2 tablespoons Crisco
canned pineapple	2 egg yolks beaten
$\frac{3}{4}$ cup pineapple juice	light
$\frac{1}{4}$ cup orange juice	$\frac{1}{4}$ teaspoon salt
1 teaspoon lemon juice	$\frac{1}{4}$ cup sugar
2 tablespoons flour	

Mix flour, salt and sugar. Add to beaten egg yolks. Add fruit juices to this mixture and cook until thick in double boiler. Remove from fire and add grated pineapple and Crisco. Line pie-plate with Crisco pastry. Brush with melted Crisco to prevent soaking. Pour in the filling. Moisten edges of crust with water. Cover with pastry; bake 10 minutes in hot oven (450° F.). Reduce heat to moderate (350° F.); bake 25 minutes.