

A New Pie

VERY often after draining boiled rice and noting the thick, white, mucilaginous substance thus obtained, I have thought: "What a shame to throw away such good material," and recently devised a way to utilize it, which proved most "tickling" to the palate. This concoction I have named

RICE CUSTARD PIE

To one pint of the rice liquor add three eggs well beaten, reserving the white of one for frosting, one-half cupful of sugar, a pinch of salt and one tablespoonful of lemon extract. Pour into a pie-plate lined with rich paste, and bake the same as custard pie. When done frost evenly and return to the oven until slightly browned. It has a richness and delicacy of flavor foreign to a milk custard pie, and this ingredient is often at hand when milk is difficult to procure.

MARION T. SEARL.