

The Homemaker's Mentor

For the Love of Laundry

The Homemaker's Mentor
Lesson
"Teaching & Expanding
Homemaking Skills"

Fun to Laundry means
Mrs. Marie Green & Mrs. Sharon Gendaly
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Ode to the Backyard Clothesline

You'll say I'm "quaintly countrified,"
Old-fashioned - as you please,
But I love the sight of fresh, clean laundry
Tossing in the breeze.

To suspend each garment on the line,
Then give the wind full play;
To caress and gently fragrance,
In that sweet "outdoorsy" way.

They bask in sunny radiance,
Towels neatly hung in rows;
Snowy linens snapping crisply,
Dangling dancing baby clothes.

And when at dusk I gather them
I feel extremely blessed
That line-dried and sun-kissed cleanliness
Clothes the ones that I love best.

by Joanne M. "Mama"
- a savvy teacher who keeps an eye on a load of laundry
for her students - the class of 1 children

Stubborn Stain Soaking Solution for Hand-Me-Down Baby Clothes



1/2 cup dishwasher powder
(like Cascade)
1/2 cup color-safe liquid bleach
(like Clorox 2)
2 gallons very hot water

Mix in a pail and add in
clothing sprayed with stubborn
stains. Let soak overnight. This
is the best thing I have found to
get our stains that seem to
appear on baby garments I have
stored away to use on the next
one, and the next one, and the
next...

JMS

Have you ever wringed or hemmed while you work to make that line to be
done - for or for first? I remember all my children... from the
first (last) time I line-dried to the first - but in those days we had our
old ways. "This is the way we wash our clothes, not our clothes, not our
old ways." "This is the way we wash our clothes, not a weekday morning" and add
clothes, this is the way we wash our clothes, not "we wash our clothes," or "we hang our
some other way using the words "we wash our clothes," or "we hang our
example of joy in our lives to be your family and your children will wash
your happy spin. Wash day made to wash the mother load and see
helping and wringing along with you.

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We hope you enjoy
the two lessons from
THE HOMEMAKER'S MENTOR
included in this PDF sampler!

The Homemaker's Mentor Lesson

Perfect Pies! Granny would be Proud!

In this lesson you will learn to make a homemade pie -
yea!! - even the crust will be homemade -
Pies homemade by YOU - pies that
would make your granny proud!
Pie crusts for any level of cooking skill, pie crusts for
bulk baking day, pie crusts for turnovers - You can
learn to make these and you will have no trouble
finding taste-testers! Let's get started!



My Aunt Gerie
We're a Reader for 30 years - Home to 11 Children - and Nieces to the GrandDaughters

My Daddy Dear is the youngest of seven and fondly tells me of his dear mamma who is a devoted
homemaker. He says, "She had her week completely scheduled with homemaking tasks and Saturday
she spent ALL DAY long in the kitchen! One hot mix batter cake from scratch, and full pies with homemade
made crusts, dinner rolls, along with the Sunday dinner to prepare." He then chuckles and says to me,
"And since I was the youngest, I was usually left home to help her, and had to stay in the kitchen
with her and clean and scrub it while she baked and cooked all day." He didn't like the cleaning up part... but he loved the part when it
came time to eat her homemade rolls, cakes and pies!

INTRODUCTION

I hope you won't think you are not an up-to-par homemaker if you haven't made a practice of making pies
or your pie crusts from scratch. Not so! A homemade pie crust isn't the standard of a loving homemaker
But there came a time in my life where I just had the whim, a fancy notion, to make my own pie crust
and all it came about one day when I was off to the grocery for just one thing - that is not a good
idea... who ever goes "IN" and comes "OUT" with just one thing??? But anyway, I needed pie crusts for
a batch of pies I had been asked to make for a family gathering. I happened to turn over the pie crusts I
took from the grocery's freezer aisle, had a streak of curbarity, and read the ingredient list.

Unleaded Fat, Wax, Iron, Tin, Titanium, Woodcase
Sils and Silts, Partially Hydrogenated Fat
Sils and Silts, and so on...
Water, Iron, Spices, Wax, Wax
Selling like, Selling like (journals)
Selling like Yellow Seal Yellow

I thought to myself "All this stuff in just a simple pie crust? I think I'll
try to make my own!" And I did! Pies certainly are not something I
"Suzy-Homemaker" when I do make them. And I'll tell you - they are
not hard. Let's try some of these together and soon you'll be the talk
of the family for your perfect pies - N.Y., oh, my! You would make your
Granny proud.

Oh! Perfect! Gorgeous and her little Gendaly
(my very own Daddy Dear!)



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The
HomeMaker's
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"Teaching & Expanding
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from the laundry rooms
of
Mrs. Martha Greene & Mrs. Sharon Castlebury
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Ode to the BackYard Clothesline

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Towels neatly hung in rows;
Snowy linens snapping crisply,
Darling dancing baby clothes.

And when at dusk I gather them
I feel extremely blessed
That line-dried and sun-kissed cleanliness
Clothe the ones that I love best.

by: *Juanita M. Vernon*

~ a country maiden who hangs out many a load of laundry
for her momma - the oldest of 11 children

Have you tried singing or humming while you work at tasks that have to be done - fun or no fun? I sometimes tell my children: "_____(name the chore/task) doesn't have to be fun - but, it does have to be done!" Sing the old song. "This is the way we sort our clothes, sort our clothes, sort our clothes, this is the way we sort our clothes, on a weekday morning," and add verse after verse...using the words "we wash our clothes," or "we hang our clothes," or "we fold our clothes", or "we iron our clothes." This will be an example of joy in mundane tasks to your family and your children will catch your happy spirit. Watch them pitch in with the task at hand and start helping and singing along with you! ++++++

Stubborn Stain Soaking Solution for Hand-Me-Down Baby Clothes



1/2 cup dishwasher powder
(like Cascade)
1/2 cup color-safe liquid bleach
(like Clorox 2)
2 gallons very hot water
Mix in a pail and add in
clothing spotted with stubborn
stains. Let soak overnight. This
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get out stains that seem to
appear on baby garments I have
stored away to use on the next
one, and the next one, and the
next . . .

MG

A Fresh Cover for the Ironing Board

As we consider the subject of laundry, we must not forget the importance of the ironing board. This is a very important tool to the homemaker who wished to keep her family neat and pressed, especially if she is taking care of her dear husband's shirts.

It doesn't take long for the ironing board cover to get dirty and stained. It is not only unsightly and depressing, but soil on the cover will soon be pressed right into hubby's white Sunday shirt!

The women of the past knew how to cover an ironing board! They didn't buy a new Teflon coated packaged deal at the local mercantile ~ no they didn't! When the old one had "had it," they simply folded some clean old sheets and wrapped them around the top of the old cover and pinned the new cover in place. After a lifetime of use, an ironing board was pretty heavy to carry around with all that padding, but it was wonderful full padding with nice rounding at the corners.



For the modern homemaker, of course, we can buy the "Teflon job," or we can make a very lovely cover to match the laundry or ironing room, and cheer us up when we iron. The really nice thing is, when it gets soiled, there is no need to throw it away. Just throw it in the wash!

Now you can keep JT clean AND hubby's shirts as well!

OOPS! I SCORCHED IT!

Did you know if you should happen to lightly scorch something with an iron that is too hot, you can pour hydrogen peroxide on the scorched area to help remove the scorching stain?

Pour directly, full strength, on the stain and let it soak in; rub the stain vigorously and run under warm water to flush it out. If the stain persists, try a few more times. Then hang to dry. This has worked wonders for me!

MG ♥

REMOVING STUBBORN CREASES

Did you know if you have a heavy crease you are trying to iron out - like if you are letting the hem down from a pair of men's pants or such as that -- you can put white vinegar on a dampened wash cloth and dab the area heavily with the wet vinegar-soaked cloth.

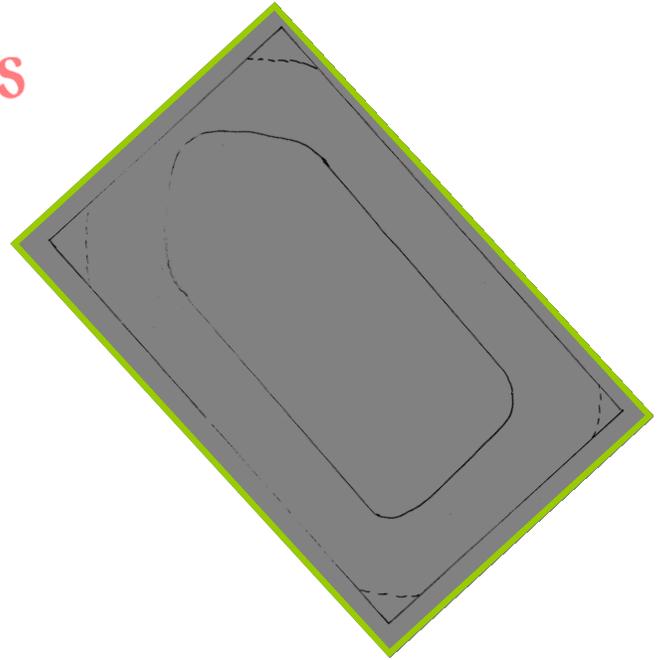
Dab and press the stubborn crease with a steam iron and repeat. Rubbing the white vinegar on the crease somehow seems to miraculously make it disappear.

♥ MG

Simple Instructions

1. Take a length of 100% cotton fabric that covers the top of the ironing board with at least 5" hanging over the edge. For extra durability, lay a heavy piece of 100% cotton down under it (like heavy flannel) and treat the two as one.

2. Starting at the wide end, begin trimming the overhanging sides straight with the grain with about 5 inches hanging down. Do not try to follow the contour of the board. You will have a rectangle, more or less. Round off the straight angles of the corners.



3. Turn the raw end of the twill tape under. Beginning at the center of the rounded end (the pointy end of the board), lay seam tape on top of the fabric, with one edge extending out over the raw edge of the fabric. Sew tape along the inside edge, securing it to the fabric.

4. Fold tape and fabric to the underside of the fabric; sew the other edge down, forming a casing.

5. The tape begins and ends in the center of the rounded end. Run a cord through the casing all the way around the whole cover.

6. Pull up the cording a bit in the rounded areas to form gathers. Fit onto your board and distribute the gathers evenly. Tie off and tuck the ends under.



Now when it gets dirty, it won't be hard to remove the cover and wash. . .

Nice!



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Mrs. Sharon Castlebury
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Having a clothesline is not necessary to have clean laundry. However, it sure is nice to have if you desire to hang out your sheets on a summer day! It's also nice to have one if you have many children who come in on a rainy day and need a place to hang their clothing until you are able to take care of them. Clotheslines have fallen out of favor over the years. Many of our readers may live in subdivisions that do not allow clotheslines because it is considered unattractive to view the neighbor's laundry from one's backyard.



Country Backyard Clothesline



A nice solution is to hang a simple line in your basement or garage. It's not exactly the same as getting the breeze blowing through your sheets, but it still works! This laundry section of your lesson would not be complete without some instructions for an old-fashioned laundry line - if for nothing more than to keep the idea alive in our ultra-modern world.

~ Thoughts from Mrs. Sharon Castlebury



Sharon was inspired to have her handy boys build her clothesline after seeing a picture of one that sparked her fancy in a magazine.

Cut notches in the posts to make a place to mount the cross pieces.



The fancy shape for the cross piece for each end was achieved using high-levels of mathematical calculation! We used a circular lid to a jar! ☺



Cut out the shape for the cross pieces if you want them pretty and fancy on the ends. Otherwise a flat board will do. My son cut them with a jigsaw after tracing the shape and then gave them a sanding to smooth them up.



We began with hand-cut cedar logs, found on the property. Your husband may be able to cut these from someone's land, because cedars have a way of growing freely in many parts of the country. If this is not an option, use pressure-treated wood purchased at the local lumber yard.



The cross pieces were from pressure-treated wood boards.

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Simple Build-a-Clothesline Instructions

cont.....

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compliments of
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Use enormous heavy-duty bolts to secure the cross pieces to the posts. After the cross pieces have been bolted in place in the notched-out area of the posts. Mount large screw eyes on the cross pieces. Have strong young boys dig holes to set the posts in the ground. It can be a good idea to pour some cement in the holes before filling in the rest of the way with dirt to make the posts extra secure. Run your line and secure each end in the screw eyes. You are ready to hang laundry!

NOTE: Large screw eyes mounted here on cross pieces to hold 2 lengths of line.



Laundry Notes from MG ♥

I am interested to try making fabric softener from scratch. I have tried homemade detergents before but now that I have found **Charlie's Soap Powder** - I won't ever switch to any other laundry detergent again. It is made very naturally, is biodegradable and has made my dirty laundry cleaner than it has ever been for the nice price of only pennies per load and tiny bit of powder! It gets clothes just plain clean but with absolutely no scent except the smell of clean clothes.



[You can find **Charlie's** at both www.thewashbasin.com and www.marmeedear.com]

But my family tells me I have a sensitive sniffer and I miss the yummy smell when I use the dryer that fabric softeners give.... of course line-dried clothes don't need a thing as that fresh smell can't be beat! I have been going to try this one that can be added to the rinse cycle but I am more inclined to just dampen a washcloth with it and throw it in with the wet clothes. I know that works! So I thought I'd share it and see if you all want to try it with me!

Here is a homemade laundry softener recipe for us to try together. I am thinking we can get hair conditioner pretty cheaply at a variety dollar store? And if the scent of the hair conditioner isn't very strong

- 6 cups water
 - 3 cups white vinegar
 - 2 cups hair conditioner (not shampoo)
 - 1 Tbsp. essential oil if desired for extra scenting
- Stir gently in a large container and use either in the rinse cycle - 1/2 cup - or pour directly onto a cloth or sponge to dampen it and then add to the dryer with wet clothes.

we could add some essential oils of our choice to make it smell really nice? I'll be trying this soon and anyone else brave enough to try - let us know how you like it. I've also heard it works great to put some of this on a sponge and dry along with the clothes.



For the Love of Laundry



how to Iron Your Man's Dress Shirt

+++++
Instructions & Photos
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Before beginning to iron your husband's best shirt, you must make a plan:

Iron temperature: Look at the fiber content of the shirt. You will want to set your iron for the fiber that requires the lowest setting on your iron. For instance, if your shirt contains cotton and polyester, set the iron for polyester, because the cotton setting may be too high for the polyester in the shirt and will scorch.

To starch or not to starch: Usually, you will only use starch with 100% cotton, when you desire the shirt to be crisp. Also, if the shirt collar lacks stiffness, you may starch just the collar. This will help the collar stand up better.

To steam or not to steam: This is entirely a personal preference. This writer does not believe a steam iron can put enough moisture into cotton fabric to cause the wrinkles to release. She uses a spray bottle of scented water and mists the fabric till it is damp, but not wet.

Using the ironing board:
Unfold and adjust it to a comfortable height. Plug in your iron and set the temperature according to the fiber requiring the lowest setting. You will use the **wide** end of the board to iron the shirt. If you are right handed, you will iron the right shirt front first. If you are left-handed, you will begin with the left front of the shirt.

Begin:

1. Spray the entire shirt with starch and/or mist with water, starting with the unfolded collar, then the sleeves, fronts and back.



Collar:

2. Iron the collar.



Sleeves:

3. Lay the sleeve out on the board with the cuff opening up. [A] In order to establish a neat fold at the top of the sleeve, draw your attention to the underarm seam. Fold right along this seam as closely to it as you can and press. [B] Now press down the tucks that come out of the cuff. [C] Press the sleeve flat as you move the iron from the underarm seam across the sleeve, forming the crease line that goes down the center of the sleeve. Flip the sleeve over [D] and press the front side of the sleeve well. Do the other sleeve using the same procedure.



Continued...

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*Martha's eight boys lined up in birth order -
it is a rare occasion to see them
all pressed and suited up!*



Shirt Front:

4. Place the upper part of the shirt front on the ironing board. Be sure you can reach just beyond the yoke seam with the iron. Press well. [E]

Run the tip of the iron in between the buttons, [F] then along the row of buttons. [G]

This area is often missed. So don't forget it! See [H]. Press the upper portion of the shirt. [I]

Next, press the lower portion of the shirt ~ just in case the shirt tails come un-tucked ~ this area needs pressing too! [J]

To finish the shirt front, turn the shirt slightly on the board and iron the under-arm seam. Repeat with other shirt front (remember there are 2 fronts and don't forget to iron the yoke.



Shirt Back:

5. Now position the back shoulder over the board. Press one side of the shirt back, smoothing the fabric from the arms eye across to the center pleat.

Press the bottom portion of this part of the shirt.

Go over to the opposite side of the back and do the same. Don't be afraid to pull on the shirt in order to work your iron into tricky areas. Press the bottom portion as you did the other side.



For the pleat, press the fabric flat below the pleat -- Pull on the pleat from top to bottom in order to establish the pleat. Press the pleat flat.



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Finishing:

Hang the shirt up neatly onto the hanger. Fold the collar over. Avoid pressing the collar down, as this tends to break the fibers along this fold line. Be sure to keep the shirts hanging with the center back of the collar high on the hanger. This helps the shirt to hang properly so that wrinkles are avoided in the body of the shirt.

I'll have to close this lesson saying that laundry is not a task that any of us just adores to do! But it all comes down to attitude or perspective - right? Just think about all the wonderful conveniences we have to help us in our tasks. My great-grandmother used a wringer washer and hung everything on the line - snow, sleet, rain, or shine! The house was no doubt strung about with clothing from every hook and cranny on rainy weeks. We have running water and hot water heaters. Think about it, ladies - it is a true blessing that we don't have to haul water. We have just been reading "The Yearling" aloud (again!) and Ma Baxter would have done near anything to have a well outside her home. Instead they hauled water by the bucket full from the water hole and hiked to the ole hole on a regular basis to do the laundry. We are truly blessed. Our grandmothers spent ALL day on washin' day -- that is how many recipes came to be known as "Wash Day Soup" as they had to get supper on early since their day was filled with washing and "biling" [boiling] the water in the pots, etc. It doesn't take our entire day to get it all done - though my laundry mountains seem endless...so I share with you in closing my recipe affectionately called "Wash Day Chowder" - good and comforting at the end of any day.

WASH DAY CHOWDER



- | In a small soup pot put in:
- | 1/4 lb. of bacon snipped in small pieces and fry until crisp.
- | While bacon fries, peel and dice up 4 potatoes. Let stand in salted water until ready to use.
- | Cut 1 small onion chopped fine and cook until soft in bacon drippings.
- | Add in:
- | 1 can tomato sauce (12 oz. size)
- | 1 can whole kernel corn with juice
- | The diced potatoes, [drain off water first]
- | 2 tsp. salt
- | 1/4 tsp. black pepper
- | 1/2 tsp. paprika
- | 3 cups boiling water
- | Cook and simmer until potatoes are soft and then add in 1 cup evaporated milk. Heat through but do not boil. Serve in large soup bowls with bran muffins and jam.
- |
- | I make this recipe in a large soup pot and quadruple it! We love it to the last drop!

Perfect Pies! Granny would be Proud!



In this lesson you will learn to make a homemade pie - yes!! --even the crust will be homemade -- Pies homemade by you - pies that would make your granny proud! Pie crusts for any level of cooking skill, pie crusts for bulk baking day, pie crusts for turnovers -- You can learn to make these and you will have no trouble finding taste-testers! Let's get started!

Mrs. Martha Greene © 2008

Wife to RogerDear for 30 years ~ Momma to 11 ChildrenDear ~ and Marmee to the GrandDears



My DaddyDear is the youngest of seven and fondly tells me of his dear momma who was a devoted homemaker. He says, "She had her week completely scheduled with homemaking tasks and Saturday she spent ALL DAY long in the kitchen! One hot milk batter cake from scratch, two fruit pies with homemade crusts, dinner rolls, along with the Sunday dinner to prepare." He then chuckles and says to me, "And since I was the youngest, I was usually left home to help her, and had to stay in the kitchen with her and clean and scrub it while she baked and cooked all day." He didn't like the cleaning up part. . . . but he loved the part when it came time to eat her homemade rolls, cakes and pies!



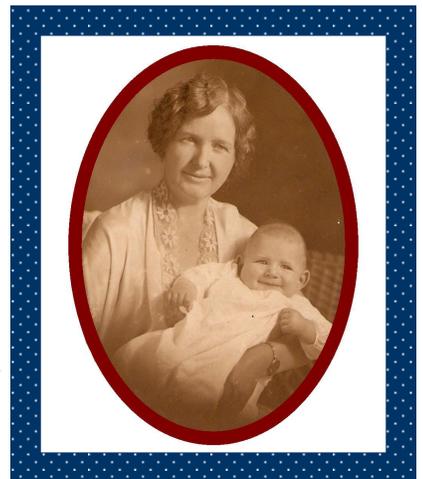
INTRODUCTION

I hope you won't think you are not an up-to-par-homemaker if you haven't made a practice of making pies or your pie crusts from scratch. Not so! A homemade pie crust isn't the standard of a loving homemaker! But, there came a time in my life where I just had this whim, a fancy notion, to make my own pies, crust and all. It came about one day when I was off to the grocery for just one thing-- that is not a good idea....who ever goes "IN" and comes "OUT" with just one thing??? But anyway, I needed pie crusts for a batch of pies I had been asked to make for a family gathering. I happened to turn over the pie crusts I took from the grocer's freezer shelf, had a streak of curiosity, and read the ingredient list.

- Enriched Flour, Niacin, Iron, Thiamin, Mononitrate
- Riboflavin, Folic Acid, Partially Hydrogenated Lard
- BHA and BHT added to protect flavor
- Water, Corn Syrup, Salt, Whey
- Baking Soda, Sodium Bisulfite (preservative)
- Added Color Yellow 5 and Yellow 6

I thought to myself - "All this stuff in just a simple pie crust? I think I'll try to make my own!" And I did! Pies certainly are not something I make all the time, but they do give me a cozy feeling of being a real "Suzy-homemaker" when I do make them. And I'll tell you -- they are not hard! Let's try some of these together and soon you'll be the talk of the family for your -- perfect pies - My, oh, my! You would make your Granny proud!

Ethel Faithful Gurganus and her little GenieBoy
(my very own DaddyDear!)





STARTIN' OFF EASY!

This is a pie crust anyone can make that is old enough to be in the kitchen "playing cook"! Super easy -- can't fail unless you burn it to a crispy "blackish" color, let's don't try that, dearies. On this one, you won't even need a rolling pin.

~ Buttery Pressed Pie Crust ~

Skill Level: EASY for Beginner Bakers

In a mixing bowl, place 2 cups of plain all-purpose flour.

Using a pastry blender cut in 1 cup of butter until the butter in the mixture resembles small peas. Butter should be firm, but not cold & hard nor soft to near melting point --just lightly chilled. Then add in either 1 cup of coconut flakes or 1 cup of finely chopped walnuts or pecans. Mix all together once again with the pastry blender. Press into a large pie pan until all areas are covered evenly.

For using with a no-bake pie filling, like a pudding cream pie, pre-bake the crust only at 375° for 15 minutes. For using with a baked filling, just add filling on top of crust and bake as directed for the pie filling recipe. This crust is suitable for any pie with a bottom crust. This is not suitable for a double-crust pie recipe as you can't roll and add to the top for a double-crust pie.

A Pastry Blender



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SUMMER FRUIT PIE "SECRET"

I found this great ingredient just last summer! Our acres are loaded with blackberries but I've never been able to make a pie from fresh fruit that really cut and sliced nice. You know, you cut a slice and all the fruit and juices just sort of swim around the plate, while the crust floats around on it? Well, last summer I learned a secret trick - **Minute Tapioca**. I really had never liked tapioca pudding and didn't really know it had a use as an ingredient. I don't think I ever have even had tapioca pearls in my pantry in my 30+ years of keeping a home, but vaguely I remember hearing about tapioca pudding from my childhood. It certainly wasn't a staple I remember at our house when I was growing up.

Minute Tapioca is found commonly on the grocery store shelf near the pies and pudding-type items and it is an amazing ingredient when added to fruit to make a fresh fruit pie.

My children went out blackberry picking "for-to-stir-up-some-yummy-pies".

We rinsed and gently patted the berries dry. Dumped 4 cups of berries into a mixing bowl along with 1/4 cup of the Minute Tapioca, 1 cup of sugar and 1 Tbsp. of lemon juice. Gently folded it all together, by lightly stirring in a rotating motion, and let it stand for 15 minutes. We filled up our pie crust and topped it with another crust. Sealed the edges of the crust, cut a few slits in the crust to let out any steam, and popped it in a hot 400 degree oven. 45 minutes later we pulled a beautiful, golden brown, homemade, hand-picked, berry pie from the oven. We let it cool before serving. Using this recipe, you get lovely slices of berry pie that are about picture perfect! This works for other fresh-picked fruits too - just read the back of the tapioca box for recipes.



UH - OH!



Another REALLY GOOD reason to make your own home-made pie crusts. This is what the last one I brought home from the grocery looked like when I got it out of the freezer to make a pie.....I was in a pinch and didn't think I'd have time to make a homemade crust.....big mistake!.....they don't really even take that long to make....and as you'll see, if you keep reading in the lesson....you can have them on hand to pop right out of the freezer and I promise you they won't look like this! I'll show you a way to freeze your pie crusts so this just won't happen!

HOW IN~A~PINCH PIE CRUSTS CAME TO BE. . . .

Well, dears, I was fed up with the ingredients listed in the store-bought crusts but loved that convenience. How could I make it convenient and easy when I needed to make a pie? Just grab a pre-made pie crust from the freezer....hmmm....my great- grandmother didn't have that convenience and she made hers from scratch, so I was determined to try it. She probably didn't have the benefit of a freezer either - so I was off to try to match convenience with homemade flavor and ingredients I could control.

I had a recipe I had used on occasion before, for making pie crusts to freeze, but it just wasn't quite right to me. So scouring through my cookbooks, I found a recipe that sounded very interesting. It was in my MOMYS cookbook (I LOVE!! MY MOMYS COOKBOOK!) and so I dove right in and started making this large batch of pie crusts that the recipe stated would freeze nicely. It was a really busy day and I was making these on the fly and just hoping they would turn out and I would have this job done quickly. I was happy to be making my crusts I needed for the day from scratch, and was thrilled there would be more left to stash in the freezer for later. Oh good grief! Gulp! I had read the recipe before beginning, but didn't pay close enough attention....nor did I do the right thing as all good cooks do ☺ and gather all my ingredients before beginning. I was a bit over-confident as I always have a well- stocked freezer, fridge and pantry. I let out a big "OhhhNoooo!" when I realized the recipe called for eggs and opened the fridge and NO EGGS! I already had this big batch of flour/shortening mixture mixed together and now I didn't have an important ingredient called for in this recipe. So....I had to decide what to do next. I almost NEVER just hop to the store for one thing. That to me is not thrifty and not done too often unless it really is an emergency. I live way out in the boonies, you know, although a high-dollar grocery store is in the closest town and not too far away. I had to get this recipe finished and wasn't sure what to do next. Then I had this thought...I really don't know where it came from...it just popped in my head.

I remembered an easy biscuit recipe my Momsy had given me that called for flour and buttermilk and mayonnaise. Those were the only 3 ingredients. It got me to thinking....mayonnaise has a lot of egg in it and biscuits are similar to pastry and those were really flaky biscuits...hmmm.....I think I'll put in 2 egg-size portions of mayonnaise to substitute for the eggs I don't have on hand to use. I plopped in the mayonnaise and continued on with my recipe and ...<drum roll>

The pie crusts turned out delicious, flaky and tasty, so I've come up with my own version from being "in a pinch" without the needed ingredients. Now I have my own recipe for a "perfect" pie crust that can be made ahead and frozen and popped from the freezer any time you need them.

Wow! Granny would be proud!



Pie Crust Recipe

I use a large kitchen mixer with a whip attachment to make the job much easier and very fast. If done by hand with a pastry blender I wouldn't attempt such a large batch.

~ In~a~Pinch Pie Crust ~

8 cups all-purpose unbleached flour

2 Tbsp. sugar

4 tsp. salt

Mix these ingredients together until well blended in a large mixer bowl equipped with whips.

Add in:

3 1/4 cups shortening

Turn mixer on and blend quickly for a short time until shortening is combined with flour and resembles small pea-size lumps. You must not over mix at this point or the mixture will be combined into a large sticky ball and you don't want that at this point. It is a very brief whirl with the wire whips just to the point of pea-size lumps!! This step is important to follow.

Switch mixer to be equipped with dough hook as pastry dough will become stiff.

Add in:

1 cup cold water

3 Tbsp. mayonnaise

2 Tbsp. white vinegar

Mix only briefly until mixture forms a ball. Remove pastry dough from mixer bowl and divide into eight equal portions. Flatten out each portion to a small thick flat circle. Place each circle into a fold 'n' close sandwich bag. Fold over bag to enclose the dough in the bag. Press down bag to flatten circle to fit the bag and to press out any air pockets. Stack the circles in a zip-per seal bag and freeze for later use. To make pie(s) immediately save out one circle for each crust needed. Roll out between lightly floured sheets of wax paper and follow pie recipe.

To use frozen crusts I place them in the refrigerator 24 hours before ready to use and bake.

HAVE A LOOK!



Flour mixed with dry ingredients



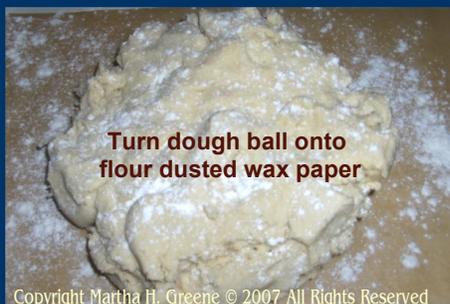
Measure and add in shortening



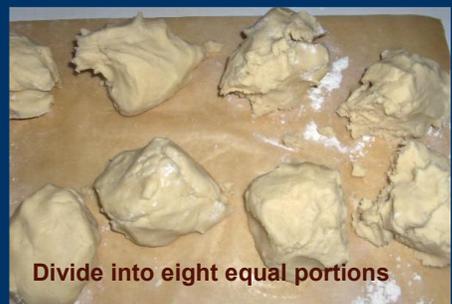
Mix in only till pea-size lumps form



Add in wet ingredients and mix



Turn dough ball onto flour dusted wax paper



Divide into eight equal portions

PIES DON'T HAVE TO BE ROUND!

When feeding a large family or number of guests, pies don't tend to be the most practical as there are only eight basic slices per standard pie size. So why not have a big family size pie? I have used the "In-a-Pinch" Pie Crust and used a larger portion of the crust and made it to fit a 9"x13" glass pan using double the filling ingredients. Presto! You have a crowd-sized pie. This recipe usually presses easily into a large pan - so you can just press instead of roll! Certainly we can always stay with the traditional round pie and just make more than one! There is certainly something pretty and appealing about a round golden crusted pie stuffed with bubbling fruit filling. But just an idea for a big gathering or a large family to feed. I use the "big pan" pie often when feeding my family their favorite treat of hot apple pie.

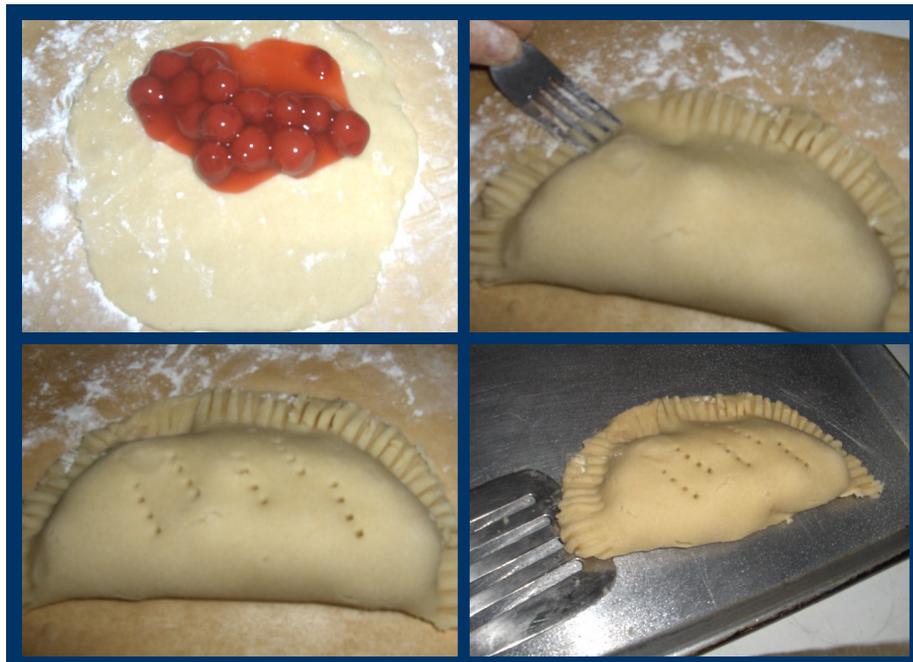
TURNOVERS or MINI-PIES

Just the opposite from a large group wanting to gobble up your pies is making individual pies. They are called turnovers or other names depending on what part of the country you are from but no matter what they are called they are yummy and a real treat! This can be frozen on the baking sheet before baking and then individually wrapped. Just pull out and bake from frozen to golden brown.

To make a turnover is a bit time-consuming but they are such a special treat! Roll out the "In~a~Pinch" pie crust (remember you can pop them out of your freezer anytime, thaw and use!) to an 8" circle on a piece of wax paper or use a turnover dough press. Place a small portion of filling on one half of the circle. (You must use wax paper and a dusting of flour to be able to handle and manage these and any pie crust!) Fold over the pastry dough (don't roll toooooo thin or it will break) to cover the filling and crimp and seal the edges closed using a fork. Then you have the option to either bake them on a greased baking sheet or to fry them. Baking of course is the healthier option- if we can even consider that for this treat that is not exactly health food!

To bake a pan of turnovers: Bake at 400 degrees for 20-25 minutes or until golden brown. Don't forget that option of brushing them with milk and sprinkling the crust with sugar! Yuumm!

To fry turnovers: Carefully place each filled turnover into a deep skillet with about 1/2" of hot cooking oil. Fry on each side until lightly golden, turning only once and drain to absorb excess oil on paper towels. While still hot, dust with powdered sugar or frost with a thin glaze of 1 cup powdered sugar mixed smooth with 1 Tbsp. of milk. Use any fruit pie filling to fill your turnovers. How about cherry? Apple? What is your favorite?





MOTHER'S STRAWBERRY PIE!

Step 1:

Go berry picking with the children. Bring home a gallon of fresh, plump, sweet strawberries.

Step 2:

Bake 4 deep dish pie crusts from the "In~a~Pinch" recipe. Set aside 4 cooled pie crusts.

Step 3:

Mix together in a saucepan -

3 cups sugar

12 Tbsp. cornstarch

Pinch of salt

Add in 3 cups boiling water and cook & stir constantly over medium high heat until clear and thickened. Add in 1 small pkg. of strawberry flavored Jell-O powder. Stir well and let cool to room temperature.

Step 4:

While mixture is cooling, wash and stem berries. Lay in a bowl lined with paper towels to absorb any moisture and to get them dry. Slice berries into a bowl and set aside in the refrigerator until mixture has cooled completely from step 3.

Step 5:

Place prepared strawberries into baked pie crusts from step 2. Pour thickened glaze over berries from step 3, dividing glaze evenly between 4 pies. Chill until thick and set. Top pies with a thick layer of whipped topping and garnish with a few whole strawberries in the center or a ring of sliced strawberries around the edge. Serve immediately.

PIE CRUST TOPPERS

For an old-fashioned crust with an extra appeal try this: Before baking a double-crust pie, brush the top of it with about 3 Tbsp. of milk. Then sprinkle liberally with Demara (turbinado sugar) and bake as directed. This leaves a beautiful sugary & shiny look to the top of the pie crust after baking.

Wow! A fancy topping on your next double-crust apple pie: Melt 1/4 cup butter in a small saucepan while apple pie is baking. Add in 1/2 cup brown sugar and 1 Tbsp. of heavy cream. Bring to a boil while stirring constantly. Remove from heat as soon as the mixture boils and add in 1/2 cup of finely crushed pecans. Pour over top crust after removing apple pie from oven and then return to the oven for 3 minutes. Serve warm or cooled with a scoop of vanilla ice cream.

A` la mode: Don't forget nearly any fruit pie is yummy served with a scoop of ice cream on top! And have any of you ever tried a thick slice of sharp Cheddar cheese with apple pie? That is good too!

Crumb topping: This is wonderful for a quick way to top off a fruit pie without having to have another crust in place on the top. Mix in a bowl, 1 cup of all-purpose unbleached flour, 1/3 cup brown sugar, 1/4 cup butter (cut this in the flour/sugar mixture with a pastry blender or a large fork). Then add in 3/4 cup finely chopped walnuts. If your family doesn't like nuts try substituting the walnuts with 1 cup of rolled oats. Mix well and sprinkle all over top of the pie and bake. Most pies take approximately 35-40 minutes to bake at 400 degrees. Check occasionally for a lovely golden brown color as oven temperatures vary.

One
Of
My
Favorite
Kitchen
Tools
~~~  
A  
Pastry  
Roller!



Handling a pie crust can be a bit delicate. They take a little patience and a sheet or two of wax paper and a dusting of flour always helps. Wipe your surface with a wet cloth. This will make your wax paper adhere to the surface and not slip around. Dust your wax paper with flour and lay down your pastry dough, forming a circle with your hands. Don't over handle the dough - it will make it tough. Dust the top of your dough with a bit more flour. Set another sheet of wax paper on top. And press and roll out with a rolling pin or pastry roller. Not toooooo thin! Pick the crusts up, wax paper and all, and peel off paper as you get the crust in place. Trim crust as needed. Press edges to seal and flute or press a fork around the edges to make a nice edging.

## German Chocolate CAKE? Make it in a PIE!

### ~ German Chocolate Pie ~

Blend in a large mixing bowl with an electric mixer:

3 cups sugar

6 Tbsp. baking cocoa powder

4 eggs, well beaten

Dash salt

Add in :

1 12 oz. can evaporated milk (not sweetened condensed!)

1 tsp. vanilla flavoring

1 stick of butter or margarine, melted

1 1/2 cups flaked coconut

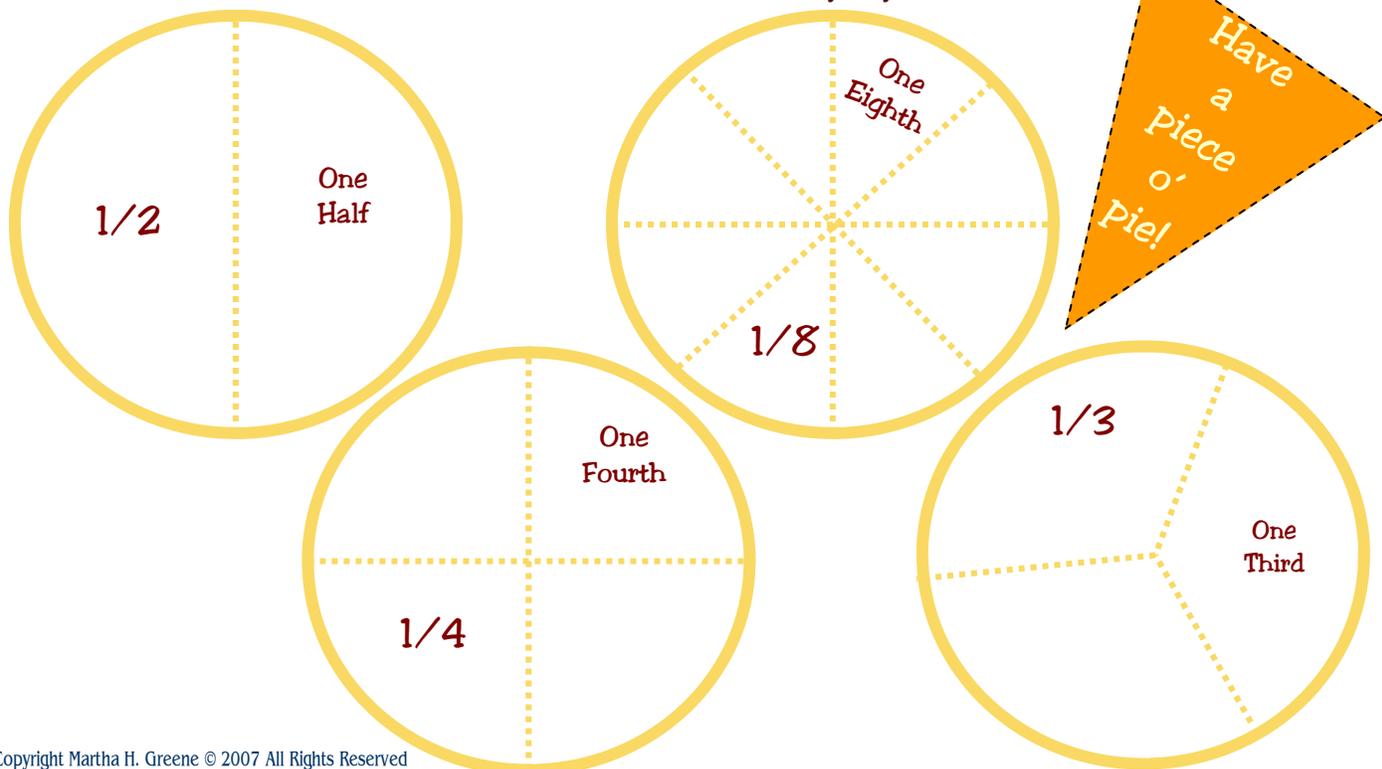
1 cup walnuts or pecans, coarsely chopped

Pour into 3 unbaked 9" round pie crusts. Bake at 300 degrees for 40 minutes. Cool and before serving, lightly drizzle each slice with chocolate syrup and a dollop of whipped cream.

Remember you have "In-a-Pinch" pie crusts already in your freezer? Just take 3 circles out the night before and place in the refrigerator. The next day you can make these delicious pies. We like German Chocolate Cake but we L-O-V-E this pie too. Hope you can try it too.

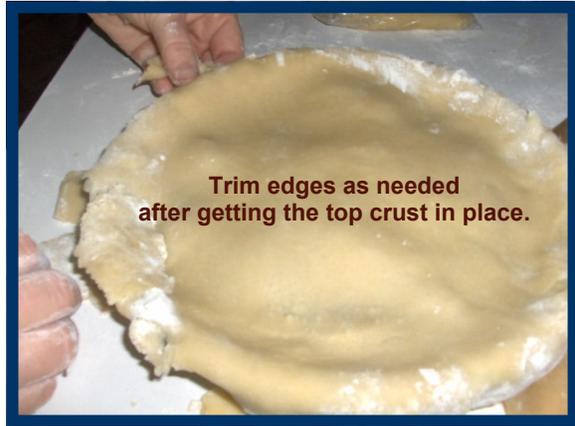
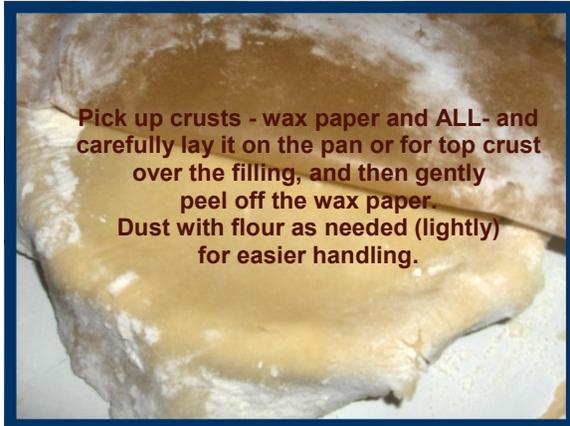
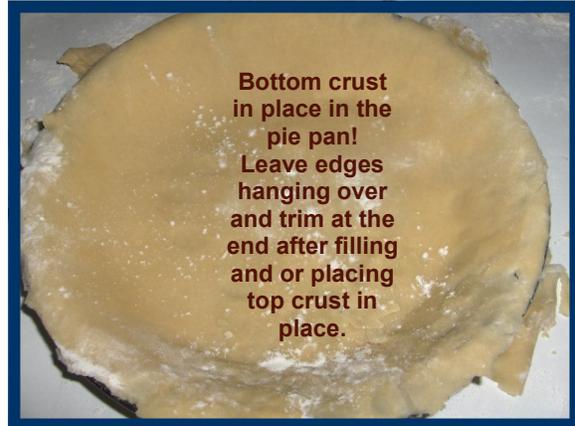
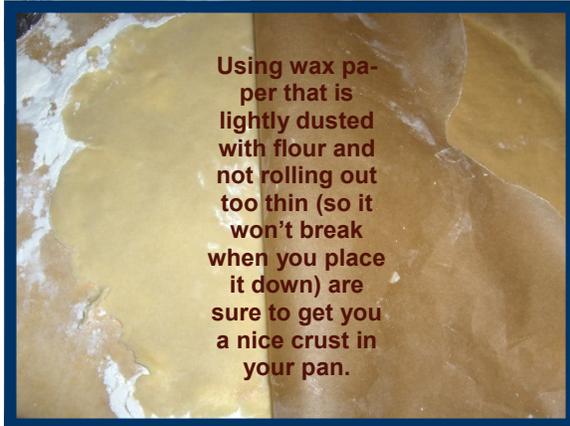
### Mommas! ~ Make Your Kitchen a Classroom ~

Don't forget that your kitchen can be a classroom teaching your children all sorts of things that they will need to learn in life. These can be special times and they don't even realize they are learning. PIES are perfect for learning fractions so give them a circle of pie dough and let them roll and cut and learn about fractions the next rainy day!



## Making a PIE!

Step by step, Martha in her kitchen rolling out and making pie from "In~a~Pinch" Pie Crusts. The pictures show a double-crust pie. Nothing fancy - just plain homemade good!



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View a short video clip of packing pie crusts for the freezer when visiting [www.thehomemakersmentor.com](http://www.thehomemakersmentor.com)