

Ritzy rasp-berry-good pie takes the cake

Congratulations, Darlene Hansen of Bozeman, for the top recipe. And thanks to all who sent entries. Look for other berry recipes on our Web site: www.mtco-ops.com.

Remember to send us your best **Fair Fare** recipes for August, the fair food you prepare that is as good as what's on the midway. Please include your hometown and phone number so *RM* can call you for a photo.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@sofast.net by July 1 for August's *RM*.

For September, we'll be calling for your **Too Many Tomatoes** recipes. Your most exotic, inventive use of your tomato surplus.

1ST PLACE — \$30

RASPBERRY RITZ PIE

- 3 egg whites
- 1 cup white sugar
- 1/2 tsp. baking powder
- 3/4 cup nuts, chopped
- 14 Ritz crackers, coarsely broken
- 1/2 pint whipped cream
- 2 tsp. cornstarch
- 1/3 cup water
- 1 (10 oz.) pkg. frozen raspberries
- 1 tbsp. lemon juice

Beat egg whites until stiff peaks form. Add sugar slowly to egg whites. Add baking powder. Fold in nuts and Ritz crackers. Pour into a greased 9-inch pie plate. Bake for 30 minutes at 350°. Cool. Spread whipped cream over pie and chill. Meanwhile, mix cornstarch and water together and pour over frozen raspberries in a saucepan. Bring to a boil and add lemon juice. Let cool. At serving time, cut pie into wedges and pour sauce over the pie.

Darlene Hansen • Bozeman



Darlene Hansen

2ND PLACE — \$20

BERRY, BERRY, BERRY RHUBARB PIE

- 1 cup raspberries
- 1 cup strawberries, sliced
- 1 cup blueberries
- 1 cup sliced rhubarb
- 1 cup white sugar
- 3 tbsp. tapioca
- pinch of salt
- 1 tsp. lemon juice
- 1 unbaked double crust

Gently toss all ingredients together except for double crust. Put into unbaked shell and cover with crust. Bake for 20 minutes at 425° and then 20 minutes at 375°.

Lana Toren • Columbia Falls

3RD PLACE — \$10

BERRY GOOD

- 2 env. unflavored gelatin
- 1 cup milk
- 1/2 cup sugar
- 2 (8 oz.) pkgs. cream cheese
- 2 cups huckleberries
- 1 (8 oz.) frozen whipped topping
- 1 (9-inch) graham cracker crust

Put 1/2 cup cold milk in a blender or food processor, and sprinkle gelatin over. Let it sit for 4 minutes. Heat other 1/2 cup milk. Pour hot milk into blender and while blending add sugar and cream cheese. Reserve a few huckleberries to sprinkle on top. Add rest of berries to blender. Pour into a mixing bowl and fold in whipped topping. Put into a pie crust and sprinkle with reserved huckleberries. Chill thoroughly.

Peggy Jane Ousley • Eureka