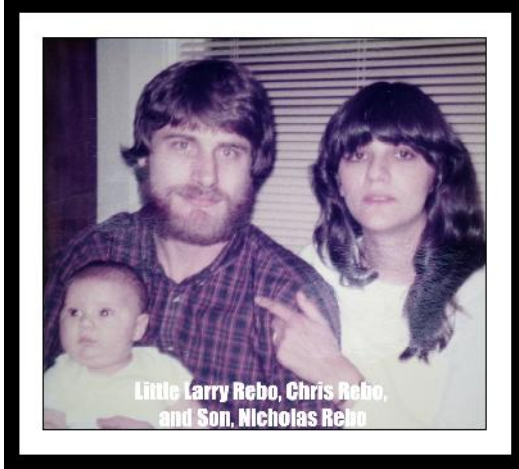


Pies

Fresh Raspberry Pie



Pictured Are Grandson Little Larry Rebo, his wife, Granddaughter-In-Law Chris Rebo, and their son Great-Grandson Nicholas Rebo - taken on Thanksgiving, 1982.

"We lost our beloved Little Larry in December of 1983 in the brutal, unforgiving waters in Alaska. He was, barely, 26 years old. He and his wife, Chris Rebo, embraced the lifestyle of Larry being a crab fisherman. They became the proud parents of Nicholas Rebo on September 17, 1982. Chris tells the story of she and Nicholas being in Alaska and Larry carrying baby Nicholas down to the boat, Nicholas all bundled up, hitching a ride on his dad's shoulders. Larry could not have been happier, or more proud, than to be a father. It brought him great joy.

Little Larry was very close to Grandpa and Grandma. He and Grandpa shared an unwavering love of the outdoors." Teresa Rebo

2/3 Cup Sugar
2 Heaping Tablespoons Flour
2 Tablespoons Butter
1 1/2 Cups Boiling Water
Raspberries
9" Pie Crust - 1, Baked

Mix sugar and flour, then add butter and boiling water. Cook until thickened. Place fresh, washed raspberries in precooked 9" pie shell. Pour cooked mixture over berries, while still hot. Be sure all berries are covered and sauce joins the crust all the way around. Chill thoroughly before serving, with or without whipped cream.

Note: This recipe does not specify the quantity of raspberries. A similar recipe found on the Internet calls for 1 quart fresh raspberries, 3 heaping tablespoons cornstarch, 1 C sugar and 1 - 1 1/4 cups water, depending on juiciness of berries. Given these variances, you may want to experiment a bit with these ingredients.

Fun Facts: "Pie By the Numbers:

Americans who prefer no crust on top of their pie - 32%

Americans who agree that a slice of pie represents one of the simple pleasures in life - 90%

Americans who prefer to eat their pie crust-first - 9%"

100CafeStreet.com