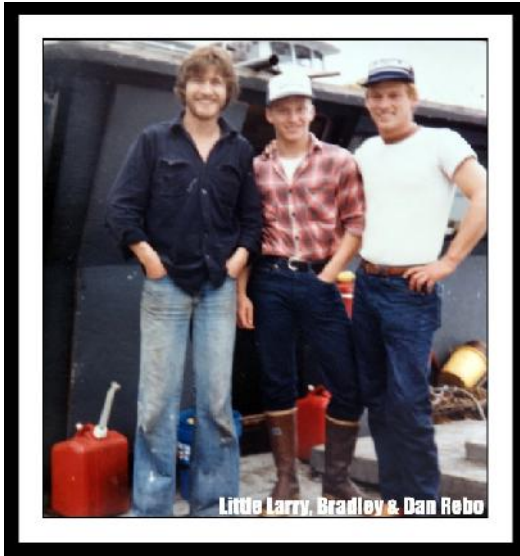


Pies

Lemon Pie Filling

Photo Taken of Three Rebo Grandsons, Crab Fishing in Alaska



"This photo of three of Gram & Gramp's Grandsons, and siblings, Little Larry, Bradley and Dan Rebo, was taken during the summer of 1981, we believe. That being the case, Brad was 16. Out of school for the summer, he joined his brothers doing what was Larry's passion, fishing for crab in Alaska. They are standing on Larry's crab boat, Spirit. I remember Larry speaking about how difficult it was, being the "new guy on the block", to find places to put his crab pots. One would think that it is a vast open sea, with endless possibilities, but he said it was brutally territorial. He was, however, very excited about making progress, and finding places here and there. He had made some friends, and territories were opening up for him. Bradley remembers fishing in the waters around Gustavus, Elfin Cove and Inian Pass, which Bradley remembers them calling "Hell's Gate". That descriptive name is an insight into what they dealt with on the Alaskan waters." Teresa Rebo

1 Cup Sugar
2 Egg Yolks
1 1/2 Heaping Tablespoons Cornstarch
1 Lemon
Rind From Lemon, Grated
1 1/2 Cups Water

Pour boiling water over cornstarch and sugar, which have been mixed thoroughly. Pour water over egg yolks to mix. Cook in preheated 325 degree oven for 15 - 20 minutes.

All About Eggs: "As a food, chicken egg yolks are a major source of vitamins and minerals. They contain all of the egg's fat and cholesterol, and about one-half of the protein. [Egg yolk] is used in painting as a component of traditional egg-tempera." Wikipedia.org

"The type of food a chicken eats largely determines the color of the egg yolk. Yellow orange plant pigments called xanthophylls found in chicken feed determine the yolk color. Yellow corn mash and alfalfa meal will produce medium yellow egg yolks. Wheat or barley produce lighter colored yolks. Bright yellow marigold petals added to feed will enhance the color of the yolk. A white cornmeal diet will produce egg yolks that are almost colorless." FoodReference.com