





The American Pie Celebration began in 1986 to commemorate Crisco's 75th anniversary of serving good food to families everywhere. Its popularity has grown at both the state and national levels, and the celebration has now become an annual event to pay tribute to the great American tradition of pie baking.

To search out the best pie recipes across America, Crisco pie baking contests are held at major state or county fairs in each of the fifty states. Bakers compete in a pie category usually chosen by each fair to reflect the unique personality of that state, including its native grown ingredients. Bakers from all walks of life participate — mothers, grandmothers, and an increasing number of men — all trying their skills and their luck to be chosen the state's best. The winner from each contest then represents his or her state in a national competition for the first place "Silver Rolling Pin" award and title of "Baker of The American Pie." To date, over 7,000 pie bakers have submitted their best pies hoping to represent their state at the national competitions.

Included in this magazine are the 4th annual first prize Crisco American Pie Celebration recipes from all 50 states, all of the national winners since 1986, and a selection of other outstanding recipes. We hope that you try many of these delicious blue ribbon pies. They are truly the best of the best. We have also included a how-to section on pie crust techniques.

Also, we hope that these recipes will tempt you to enter the Crisco American Pie Celebration competition in your state and maybe win the grand prize of a \$10,000 dream kitchen from KitchenAid and Crisco. To find out the location and date of your state competition, write to:

The Crisco Kitchens  
P.O. Box 5547  
Cincinnati, Ohio 45201

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Congratulations to the 50 state winners of the 4th annual Crisco American Pie Celebration. These are America's greatest pie bakers. Look for the recipes with stars and stripes to enjoy these award-winning recipes.

Alabama <b>James Causey</b> Topsy Pie	Colorado <b>Louise Kopasz</b> High Country Peach Pie
Alaska <b>Sue Anne Weaver</b> "Cabin Fever" Wild Blueberry Pie	Connecticut <b>Rose Calello</b> Apple Pie
Arizona <b>Beth Sternitzky</b> Best Pie Filling	Delaware <b>Loretta Wootten</b> Delaware Blueberry Pie
Arizona's Supreme Citrus Pie	Florida <b>Gloria Norton</b> Citrus Dream Pie
Arkansas <b>Peggy Dennie</b> Blueberry Pie	Georgia <b>Anna Perkins</b> Best Looking Pie
California <b>Lola Mefferd</b> Lola's Apple Pie	Southern Pecan Bourbon Pie

Hawaii **Yoshie Watanabe**  
Hawaiian Pineapple Pie

Idaho **Kay Payne**  
Idaho Centennial Apple Pie

Illinois **Jone Shumacher**  
Caramelized Apple Pie

Indiana **Chris Rienecker**  
Caramel Apple Crumb Pie

Iowa **Vicky Smith**  
Black Raspberry Pie

Kansas **Sherry Sanders**  
My Best Apple Pie

Kentucky **Jacque Wallace**  
Kentucky Burgoo Pie

Louisiana **Mark Beridon**  
Chip Off the Old Pie

Maine **Thomas Goodman**  
Red, White and Blueberry Pie

Maryland **Loric Dixon**  
Blueberry Bavarian Sweet Dough Pie

Massachusetts **Ann Marshall**  
Date-Nut Pumpkin Pie

Michigan **Sally Sibthorpe**  
Michigan Blueberry Pie

Minnesota **Majorie Johnson**  
Minnesota's Fresh Blueberry  
Cream Cheese Pie

Mississippi **Bettie Bryant**  
Chess Pie

Missouri **Michele Delanty**  
Luscious Cranberry and  
Blueberry Pie

Montana **Kelly Sanford**  
Sumptuous Strawberry Rhubarb Pie

Nebraska **Eunice Ruth**  
Cherry Pie

Nevada **Marci McCloskey**  
Desert Cooler Green Tomato  
Cheese Pie

New Hampshire **Nancy Labrie**  
New Hampshire White Mountain  
Pumpkin Pie

New Jersey **Sandra Johnson**  
Double Blueberry Cheese Pie

New Mexico **Robyn Hogan**  
Peanut Cream Pie

New York **Alexis Huston**  
Apple-Grape with Raspberry Pie

North Carolina **Sara Spaugb**  
Apple Blossom Pie

North Dakota **Tobi Lynne**  
Country Crunch Rhubarb Pie

Ohio **Diane Cordial**  
National Winner  
Ohio Sour Cherry Pie

Oklahoma **Janice Kyle**  
Chocolate Chip Pecan Pie

Oregon **Florence Neavoll**  
Cherry City Amaretto Cherry  
Cream Pie

Pennsylvania **Patricia Ziegler**  
Shoo-Fly Pie

Rhode Island **Eileen Fochler**  
Little Rhody Praline Pumpkin Pie

South Carolina **Rhonda Woods**  
Sweet Potato Pie with Fruit Topping

South Dakota **Ardis McNames**  
Dakota "Plain Jane" Green Apple Pie

Tennessee **Cecile Pace**  
Apple-Orange Pie

Texas **Louise Davis**  
Most Original Recipe  
Rhubarb, Apple and Pineapple Pie

Utah **Irene Brock**  
Imperial Cherry Pie

Vermont **Elizabeth Lincoln**  
Apple Butternut Pie

Virginia **Violet La Breque**  
Peanut Supreme Pie

Washington **Minnie Orr**  
Minnie's Apple Pie

West Virginia  
**Mary Lou Tuckwiller**

Cider Apple Pie in Cheddar Crust

Wisconsin **Susan Vlazny**  
Crisco's Door County Cherry Pie

Wyoming **Michelle Neumiller**  
Peach Delight Pie

32 SUMMER

## 1990 Virginia State Pie

### Crisco American Pie Celebration

#### ★ PEANUT SUPREME PIE ★

*Violet La Breque, Leesburg, Virginia*

*This is the second consecutive win for Violet in Crisco's American Pie Celebration.*

#### CRUST

9-inch Classic Crisco® Single  
Crust

#### PEANUT LAYER

chopped peanuts confectioners sugar



## 1989 Virginia State Pie

### Crisco American Pie Celebration

#### Virginia Peanut Pie

*Violet LaBreque, Leesburg, VA*

*Violet likes to roll her crust between sheets of waxed paper to eliminate the need for extra flour. This is her first contest.*

#### Crust

Unbaked 9-inch Classic Crisco Single Crust

#### Filling

1 box (1 pound) brown sugar  
(2 1/4 cups firmly packed)  
1/4 cup all-purpose flour  
1/4 teaspoon salt  
1/2 cup half and half  
1 1/2 teaspoons vanilla  
3 eggs  
1 cup Jif Creamy Peanut Butter  
1 1/4 cups salted cocktail peanuts, chopped

1. Heat oven to 325°F.

2. For filling, combine brown sugar, flour and salt in large bowl. Add half and half and vanilla. Beat at low speed of electric mixer until well blended. Beat in eggs. Beat in Jif Creamy Peanut Butter until well blended. Pour into unbaked pie shell. Sprinkle peanuts on top.

3. Bake at 325°F for 1 hour 15 minutes or until puffy and set in center. Allow to cool one hour before serving.

ONE 9-INCH PIE

