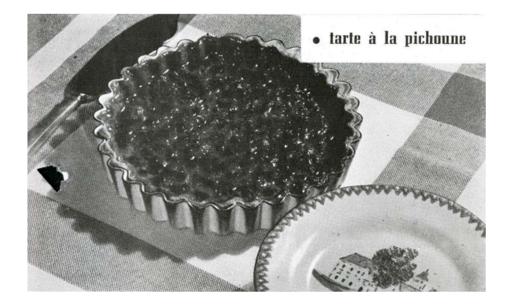
WHAT'S COOKING IN OUR ARCHIVES! A taste of the past





• tarte à la pichoune

1/2 cup granulated sugar

- 1/2 cup molasses
- 1/2 cup water

Thicken with 4 tablespoons flour Cook 15 minutes longer, stirring occasionally.

Let cool and turn into unbaked 9-inch pastry shell. Bake in a hot oven (450°F.) 10 minutes then reduce heat to (350°F.) for 30 minutes longer. May also be baked in small tart shells.

Recipe, courtesy of CHEF LOUIS BALTERA Tested in THE AMERICAN HOME KITCHEN Château Frontenac, Quebec