

Thelma Neill – Maple Sugar Pie

Jane Beck (JB): Maple sugar pie. Thelma Neil.

Thelma Neill (TN): Ha! Ha! Ha! Isn't hard to make either.

JB: One egg, oh maybe I could try this, I egg, two cups maple sugar, or two cups good syrup, which would you use.

TN: The fancy if I had it. We most always had it, because we made a lot of fancy.

JB: Two tablespoons flour, a piece of butter or oleo, the size of an egg, I like that.

TN: Ha! Ha! Ha!

JB: Ha! Ha! Ha! A large egg or a _____ egg.

TN: Either one. Ha! Ha! One time Albert's cousin was here and they, asked him how I made this and that, and said how long did you bake it, well I said till it's done. Ha! Ha!

JB: And two teaspoons vinegar. Stir all together.

TN: That's that syrup you see. That's sweet.

JB: Yeah. Yes. Bake in two crusts. Ah, ha. Until golden brown. At 400.

TN: It isn't hard to make, I took one up to town meeting, of course we all take something for town meeting, and put it together, and I made this large pie, and they come along and wanted to know what kind of pie I wanted, and I said, I want one piece of my own, and she said, what did you bring, and I said, maple sugar. You brought maple sugar pie, and I said, yeah, I did. And the fellow that sat across from us, he said you bring, sugar, maple sugar pie, Thelma and I said, yeah. He said, I want a piece. And Albert said I want a piece, and Raymond sat beside of us, and he want a piece and I took a piece so there wasn't much left. Ha! Ha! Ha!

JB: Ha! Ha! Ha!

TN: And one of the girls, she's in the nursing home now, lived up here, lived beside of her all her life, and she says, that's Thelma's maple sugar pie and I want a piece. And she took out a piece and put it in the refrigerator for herself. Ha! Ha! So it didn't last too long.

JB: I think maybe I'm gonna have to try it.

TN: It's good. It's awful good.