

PAST STILL PRESENT

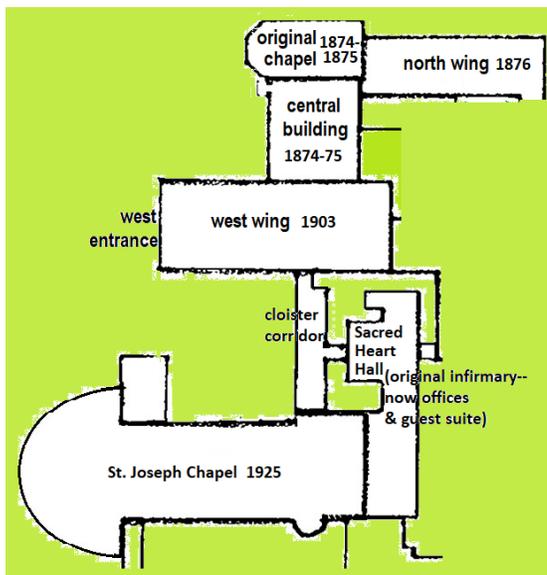
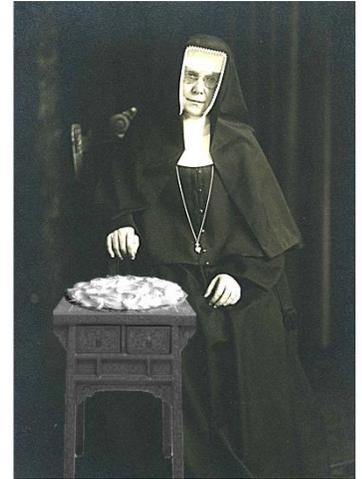
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LEMON PIE — A COMMUNITY TRADITION

The custom of Lemon Pie for the Feast of St. Joseph became a part of our Community heritage when Mother Wilhelmine served the Community as our Mother Superior [1920-1938].

In 1922 the Community was in a dilemma over the shortage of water. After the building of the Lourdes Grotto, and constant prayers to our Blessed Mother, the artesian well became a reality.

However, the facilities for our growing Community were no longer adequate; [in the] then existing building, the chapel walls [note: the original chapel, the old auditorium] were bulging as young girls were waiting to join, but all space was over-crowded.



Mother Wilhelmine saw the need to erect a large chapel with an infirmary of ten rooms nearby, so that the sisters who were ill could participate in Divine Worship.

So Mother Wilhelmine turned to St. Joseph for help.



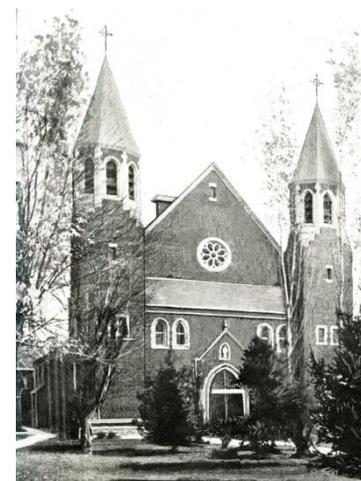
Since in the summer of 1925 we would have lived in O'Fallon for fifty years, it was planned to celebrate with the dedication of the new chapel.

Blueprints were prepared, bids were sent out, and soon it was time for ground breaking. All might have turned out as planned, but a long rainy season placed a halt on the digging for the much needed sewerage, which slowed up the process.

Besides, an epidemic of Typhoid fever broke out in July and August, and put some thirty people to bed for six weeks. Many pleas were directed to good St. Joseph.

Even though the celebration of the Golden Jubilee of the Community (living in O'Fallon) and the consecration of the chapel had to be postponed for a year, St. Joseph again came to our rescue. No one died of typhoid and a beautiful chapel was completed in his honor.

Mother Wilhelmine looked upon all this as God's doing, and kept on trusting St. Joseph to bring this matter to a successful completion.



To Mother Wilhelmine, a very nourishing meal was of importance. Hence on days when we did not serve meat, she wanted a very special dessert to supply for the protein. Her favorite dessert was the American Pie, not known in Europe. To Mother Wilhelmine, a good pie was such a substitute, and she directed it to be served once a week. To her fancy a deep lemon pie with meringue was the Dessert Supreme.

When the feast of St. Joseph came on March 19 she wanted him honored with a solemn liturgy, declared it a free day and asked that a very special dinner be prepared for the sisters to be climaxed with a good-sized piece of Lemon Pie. This was to be repeated each year on the feast of St. Joseph. [Thus] she started a tradition that on the feast of St. Joseph, it was a MUST.

And so St. Joseph not only brought the great building process to a happy completion, along with many more such undertakings that followed, but he also brought a good piece of LEMON PIE for the sisters to enjoy each year on his feast day, March 19.



H Padleckas, Own work, 3 June 2005,
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Sister Ernestine wrote this account which appeared originally in C.P.P.S. INTERCOM, March 1993

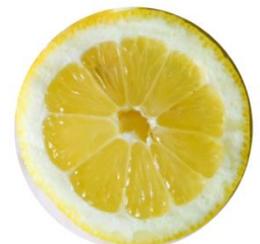
**We remember fondly and gratefully all our sister bakers
who faithfully made lemon meringue pies for us.**

LEMON MERINGUE PIE — FUN FACTS

- Lemons have been cultivated in the Mediterranean from as early as the first century A.D.
- Lemon trees bloom and produce fruit year-round. Each tree can produce between 500 and 600 pounds of lemons in a year.
- California and Arizona produce 95% of the entire U.S. lemon crop.
- Lemon-flavored custards, puddings and pies have been made since Medieval times, but meringue was perfected in the 17th century.
- The Quakers generally receive credit for inventing lemon custard in the late 1700s. Philadelphian Elizabeth Goodfellow [1768-1851], a pastry chef, businesswoman, and cooking school founder, is credited with creating the lemon pie that was a prototype of the lemon meringue pie.
- The art of the actual meringue was perfected in the 17th century.
- Lemon meringue pie, as it is known today, is a 19th-century product. The earliest recorded recipe was attributed to Alexander Frehse [dates unknown], a Swiss baker from Romandy.



H. Zell, Own work, 31 May 2009
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Mervat Salman, Own work, 24 April 2016,
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jules,
27 April 2008
originally posted to Flickr as mum's lemon meringue pie,
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**LEMON MERINGUE PIE DAY IS CELEBRATED
ON AUGUST 15TH**