

HORRY COUNTY HISTORY JOURNAL

A publication of the
Horry County Historical Society (S.C.)

Roll Rite Rolling Pin

By
Saundra Lockhart Parler
2017-06-12

For as long as I can remember, my mother used a *Roll-Rite Glass Rolling Pin*. Not only do I have the pin, but I also have the descriptive insert that she had thoughtfully saved in one of her many cookbooks. The rolling pin was made by the Owens-Illinois Glass Company in Toledo, Ohio. One end has an aluminum screw-on lid, so that it can be filled with water or ice.

When Mother made pie crusts she filled the pin with ice and water, put a lump of dough on a cloth that had been sprinkled with flour, folded the pie crust dough over a few times, and then rolled it thin with the cold glass rolling pin. The most difficult part was folding the crust up accordion style and centering it over the pie plate so it covered the pie plate without tearing. She then pressed around the edges with her fingers, trimmed around the outside with a knife, and finally pressed around the outside edges with a fork. If she baked the crust before filling, she used a fork to stick holes in the crust so it would not puff up.

With leftover dough, Mother made "Stickies." She rolled the leftover dough very thin, spread it with butter, sprinkled it with sugar and cinnamon, then rolled it up like a log, pinched the edges closed, and baked it in a small pan. These were some of my favorite treats.

The *Roll Rite Glass Rolling Pin* flyer is not dated and the pin has no manufacturer's mark, but I remember my mother using it in the mid-1940s. The flyer suggested that this rolling pin was the perfect shower gift. A rolling pin was a common shower gift, and it always brought a few chuckles as the running joke was that the wife might need a rolling pin to keep her husband in line.

The flyer contained two recipes. In my experience pie crust made with 1 cup flour makes one crust, not two, so to make an apple pie with a top and bottom crust, the recipe would need to be doubled.

Flaky Pie Crust

1 cup flour

2 large tablespoons lard

Pinch of salt

Mix together well

Add ½ cup cold water

(Use a little more flour if necessary.)

Mix well. Chill thoroughly and roll out with Roll-Rite rolling pin filled with ice water.

Old Fashioned Apple Pie

Cut apples fine into the crust.

Sprinkle some sugar, nutmeg, and cinnamon on the apples. (For tart apples use about ½ cup of sugar.)

Put a few holes in the top crust around the center and put on top. Sprinkle a little sugar on top of the dough.