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## Do you dare make pie for company?

YOU should know that good pie crust, cery times, is not a mater of "uck." It comes from thame and four, the amount of water to sue, and the proper method of baking. Poor shortening, too lirte shortening, too much water, or too much handiling makes pic crust toogh; brad four biborors too much water; too

Try Crisco in this recipe
CRANBERRY TART vavaz

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Good cooks preferc Criseo for pastry because it is the richest shorenening that can be made; because it is a purc, wholesome, vegetable product: and because it is tasteless, therchy permiting the full, natural A Avors of the pie filling to prevail, unspoild by any greasy taste in the crust.

## RISCO For Frying-For Shortening For Cake Making

This book will help you avoid fälures in making pastry
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## The NU-WAY Laundry

