## SOCIAL TUESDAY junuary 3 <br> Stage.. Serreen .. Soticty . Clubs

Society Bridge Affairs Are on Today


FederationGives Program in
SocialHall



## Do you dare make pie for company?

OU should know that good pie crust, ecery time,
is not a matter of "luck." It comes from knoroing the right kinds and proportions of shortening and flour, the amount of water to use, and the proper method of baking. Poor shortening, too little shortening, too much water, or too much handling makes pic crust tough; bread flour absorbs too much water; too
cool an oven permits the filling to soak into the crust.

Try Crisco in this recipe cenvizRy tant



##   mixicio

 Good cooks prefer Criseo for pastry because it is the nchess storterening that can be made; because it is a pure, wholsome, vegetable product; and because it
is tasteless, therchy permitining the full, natural favors of the pie flling to premvini, unspolied by any greasy taste in the crust.

## RISCO <br> For Cake Making

This book will help you avoid fallures in
makises pastry




