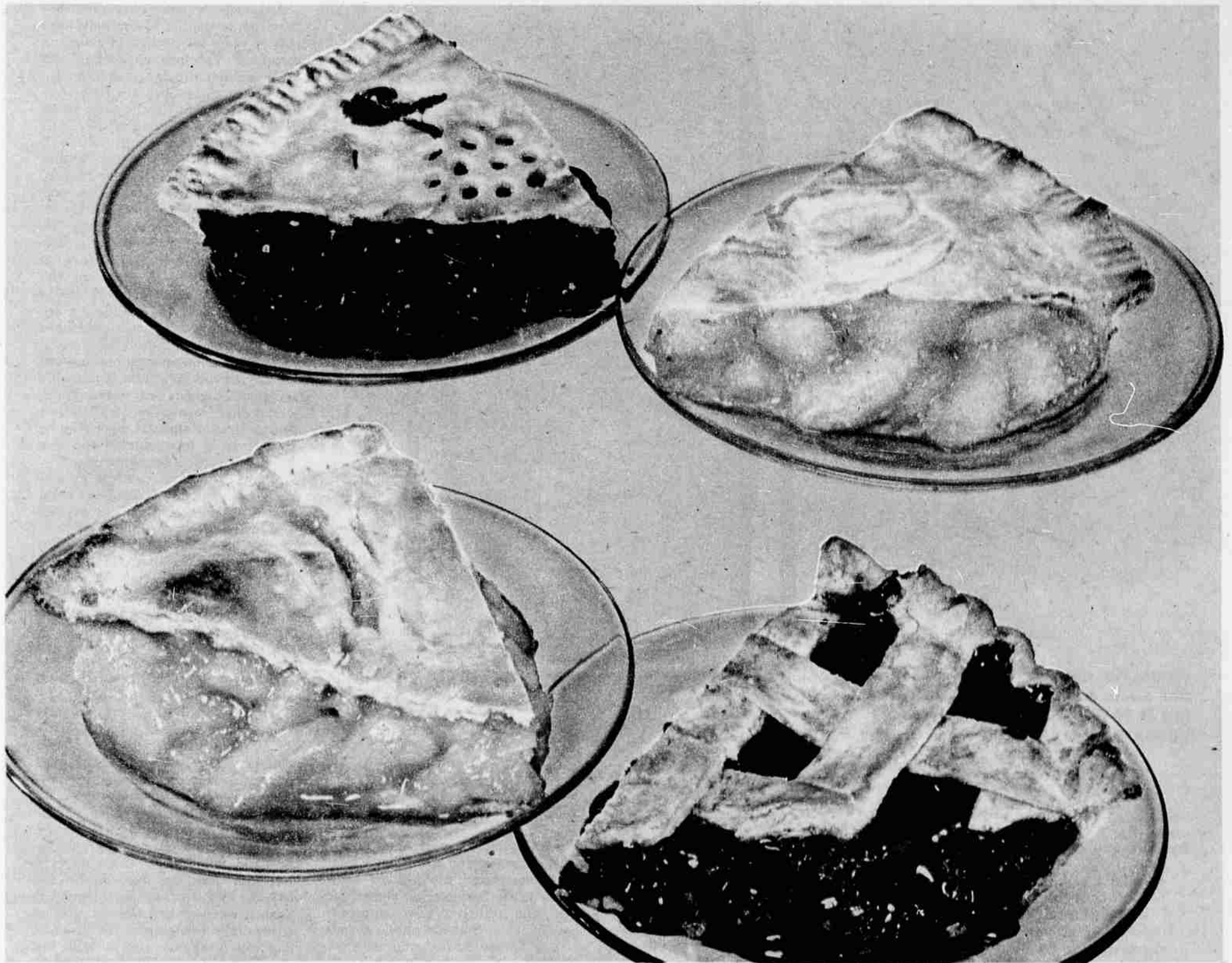


Pie* Right! Pie* Bright!

with Minute Tapioca as the magic thickener—Spry for a flaky crust



* What makes a fruit pie perfect?

Crust that's flaky—with crispy goodness so light it crumbles at the touch of a fork.

Fruit filling that's juicy—never "runny." Sparkling with color . . . full of true fruit flavor. That's fruit pie perfection!

Easy to make. Use Spry to shorten your crust. Spry's "Water-Whip" pastry method

(directions on Spry can) insures success.

Use Minute Tapioca in fruit fillings instead of flour or cornstarch thickeners. Can't dull color or flavor—gives perfect body. See directions on every Minute Tapioca box.

See for yourself—Spry and Minute Tapioca make pie right—pie bright!



For perfect fruit pies **SPRY** and **MINUTE TAPIOCA**