



Max. Boyd makes the best pies we ever tasted. She sends us this recipe for pie crust, with the comment that she never knew it to fail.

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Sift into a mixing bowl one and one-half cups of flour and one-half teaspoon of baking powder (made tartaric acid, two-thirds cream of tartar). Make a depression in the center. Into this pour a half cup of Wesson Oil and one-half cup of very cold (or ice) water. Add a pinch of salt. Mix quickly with a fork and

divide in two portions. Do not knead, but roll on a well-floured board, spread on pans, fill and bake at once in a quick oven. The ingredients should be cold, and do not knead or knead. The dough must not stand, but the whole process be completed as rapidly as possible.

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37