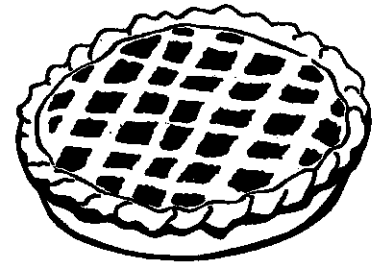


MRS. BLAIR'S NO FAIL PIE CRUST



Single Crust Pie

1. Sift together:
1 C. flour
 $\frac{1}{4}$ tsp. salt
2. Cut into flour mixture with a pastry blender until crumb-like texture:
 $\frac{1}{3}$ C. shortening
3. Stir in with fork:
2 Tbsp. + $2\frac{1}{2}$ tsp. very cold water
4. Form into a ball of dough.
5. Roll dough between 2 pieces of wax paper.
6. Fit into pie shell.
7. Trim and finish.

Double Crust Pie

1. Sift together:
2 C. flour
 $\frac{1}{2}$ tsp. salt
2. Cut into flour mixture with pastry blender until crumb-like texture:
 $\frac{2}{3}$ C. shortening
3. Stir in with fork:
 $\frac{1}{3}$ C. very cold water
4. Form into 2 balls of dough. (Use one half for the bottom and one for the top)
5. Roll dough between 2 pieces of wax paper.
6. Fit into pie shell.
7. Fill pie and put on top shell.
8. Trim and finish.