



PIES AND PASTRIES

CONSERVATION PIE CRUST

1 cup rye flour

$\frac{1}{4}$ teaspoonful salt

$\frac{1}{3}$ cup vegetable fat

Cold water

Mix salt and flour, cut in shortening with knife. Moisten the dough with just enough cold water to take up all the crumbs. Roll out on floured board. Fill pie tin, flute edges and pierce bottom well. Bake in hot oven until slightly brown, then fill and finish baking.

LEMON PIE

$\frac{3}{4}$ cup sugar

3 tablespoonfuls flour

Yolks of 2 eggs

Grated rind of 1 lemon

3 tablespoonfuls lemon juice

1 tablespoonful melted butter substitute

$\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk

$\frac{3}{4}$ cup water

Whites of 2 eggs

$\frac{1}{2}$ teaspoonful salt

Mix flour and sugar, add egg yolks slightly beaten, grated rind, butter substitute, water, milk and lemon juice. Fold in stiffly beaten whites and salt. Fill pie crust, and bake until firm in moderate oven. Number served, 6 persons.

