



The homely Meat-
Pie is fit for a King
when made with-

PURITY FLOUR

Recipe: Make a paste of $1\frac{1}{2}$ lbs. of **PURITY FLOUR**, $\frac{1}{2}$ lb. of butter, $\frac{3}{4}$ pint of water. Rub the butter lightly into flour and mix to a smooth paste with the water. Roll out two or three times and it is ready.

Cut 3 lbs. of steak into pieces about 2 inches square, allowing a small piece of fat to each. Arrange in layers in a deep pie-dish, sprinkling between each layer salt and pepper to taste. Fill the dish sufficiently to support the crust and stand in the centre a cup turned upside down to take the weight. Pour in water to half fill the dish, put on crust and bake for $1\frac{1}{2}$ hours in a hot oven. (Sufficient for eight persons.)