## TTICHENERSMOR





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ples.
French Apple Pie.-Line a pie tin
with plain patstry, then place a layer
of apples, sliced as thin as paper, in with plain pastry, then place a layer
of apples, sliced as thin as paper, in
the bottom. Sprinkle with cinnamen or apples, sliced as thin as paper, in
the botom. Sprinkle with cinnamon
and brown sugar and a thin layer of and brown sugar and a thin layer of
finely chopped raisins. Repeat until
the pie tin is h finely chopped raisins. Repeat until
ho the pie tin is full. Add two toble-
h sponfuls of cold water, then cover
hh with strips of pastry, cut one inch ch spoonfuls of cold water, then cover

th $\begin{aligned} & \text { with strips of pastry, cut one inch } \\ & \text { thd } \\ & \text { wide, in lattice fashion. Bake in a } \\ & \text { moderate oven. }\end{aligned}$ Bres. | moderate oven. |
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