

BLACKBERRY PIE!



This is blackberry pie season—the time when the small boy begs blackberry pie between meals and the big boy snitches blackberry pie from the ice chest for the midnight lunch.

Here is the recipe for real good, summery blackberry pie:

The crust should be firm, yet rich and tender. To make a paste of this quality, measure 2 quarts of pastry flour, $\frac{1}{4}$ cup lard, $\frac{1}{2}$ cup butter. Chill

these ingredients and have a cup of ice water at hand.

Sift $\frac{1}{2}$ teaspoon of salt with the flour, chop in the lard, mix to a very stiff dough with a little water, then chop in the butter and set on the ice three hours. Roll out on a well-floured board to $\frac{1}{4}$ inch in thickness. Line a deep pie plate with the paste.

Wash 1 quart of fine ripe blackberries and dredge with flour.

Mix with 1 heaping cup of sugar and spread over the paste-lined plate.