





Because you know a little boy

who loves apple pie...you put your whole heart into doing for him. And it's because you care so much that you begin with Pillsbury's BEST. (Pre-sifted? Of course; has been for years.)

Sift or not? You decide. The reason you sift is to measure. When you want the accurate measurement that guarantees your very BEST pie crust . . . sift before measuring.

Apple Pie news! Flavor livelier, color brighter . . . with little red cinnamon candies. Special pastry twist makes pastry fail-proof. A Bake-Off winner from Xenia, Ohio . . . to Pillsbury . . . to you. Get the recipe in sacks of Pillsbury's BEST Flour, or write Ann Pillsbury, Box 317, Minneapolis 60, Minn.

And, because only the best will do:

Pillsbury's BEST Flour