



LARGEST TREE IN ALL MEXICO—It is known as "Ahuetu." It takes a dozen men with hands extended to surround this wonderful tree.



A PERFECT LEAP—The photograph shows F. Partridge, winner of the 120-yard race at the Cambridge meet in England, taking the final hurdle of the race.



BREAKING THE TAPE—Showing the finish of the senior half mile race at Eton, England, won by H. W. Kerr.



AN IRISH ENVOY—This is Prof. Timothy Smiddy of the University of Cork, just arriving in New York.



Now is the time for riding, and Miss Doris Gubelman of West Orange, N. J., Miss Grace Pierson and Miss Dorothy Barber, both of New York, are enjoying the sport.



Wrecks were common in the great German railway strike. Picture shows a head-on collision costing several lives and thousands of marks. A tampered switch caused the crash.

Gillman

# The Secret of Success with Pastry

By A. Louise Andrea

**PIES! TARTS! DUMPLINGS!** What visions of goodies! And always the crowning touch is and will be the pastry—the flaky, tender, melt-in-your-mouth kind.

A perfect shortening is essential, one containing no water, so every drop of oil will help to make a tender crust.

Mrs. Andrea was awarded the gold medal as lecturer on food and culinary topics, at the Panama-Pacific International Exposition, San Francisco, in 1915, appointed official lecturer on foods and canning for the New York International Exposition in 1918, and recognized as one of the greatest living authorities on food preparation.

with care" on a pie plate. When cold it is ready to be filled.

### How to vary your pastry

From the same pastry dough may be made dumplings, cheese straws, pimiento squares, and other dainties. Or try adding some sugar to the flour. Again, a bit of grated lemon or orange rind gives you "something different," and that delicious almond flavor is gained by a judicious blending of almond paste into the dough.



Creamed Chicken Pattie with Cream Sauce



Fill shells with sweetened fillings and decorate from pastry tube with mixture made from sugar, white of egg, and flavoring. Brown in oven.

### Mazola a splendid shortening

Mazola is a pure oil, containing no water, or curd, as butter does. Use less Mazola than butter. If your recipe calls for a cup of butter, use only three-quarters of a cup of Mazola. This will give a deliciously crisp, tender crust. You will be surprised, too, at the saving this will effect in your pastry-making alone during the year.

Also remember that pastry flour contains less gluten than bread flour, and consequently is less "thirsty." The best home-made pastry flour is prepared by putting three tablespoons Argo corn starch into your measuring cup, filling the cup even full with your regular bread flour, and then sifting.

### Be exact in making your dough

Place measured Mazola and ice water in bowl, add salt sifted with flour and mix to a stiff dough with a knife. In this way Mazola will be more evenly distributed throughout mixture.

After combining ingredients, your dough is ready for the rolling pin.

Flour board, turn dough on it, and toss to and fro with a knife, so that all surface is coated with flour. Rub rolling pin with flour, and starting from centre, roll out dough toward you, from you, and to left and right, using quick, light strokes.

### How to make and bake the pie

The lower crust for a pie should be slightly thicker than the upper as it must hold the weight of the filling when being served. Have pie plate brushed with Mazola and lay rolled out dough loosely on it, letting edges hang over. If there are any blisters lift edge of paste so all air is excluded. Then press edge slightly with palm of hand, and trim with a sharp knife. Now roll out dough for the upper crust. Fold one half on the other, and on fold cut short gashes so that when placed over the filling steam may escape during baking. Place filling in lower paste, then dip finger in cold water and moisten edge of lower paste all round and cover filling with top paste. Dip tines of fork in flour and gently press edges together, trim with a knife.

Pies require a hot oven at first, in order that the lower crust will be quickly baked to prevent the moisture in filling from soaking the lower crust and making it heavy. Later reduce heat so that filling is cooked by the time the upper crust is baked. If crust browns quickly before filling is done, cover with white paper brushed with Mazola.

### Shells for tarts

Shells for a lemon meringue pie or tarts are baked on the outside of pans. Roll out dough as for upper crust, lay pie plate, inverted and ungreased, on board, lay rolled dough loosely over the dish. Place another ungreased pie plate, same size, on top so paste is held between the two; trim edges and bake dough—sandwiched between the two plates, in a quick oven. In about five minutes lift off top plate. If pastry is set (no blisters forming) reduce heat and continue baking without top plate until pastry is crisp and well browned. If blisters form after removing top plate put back for a few minutes, and then remove it. When baked, invert the shell so that it lies "right side up

**FAMILY PASTRY**  
5 tablespoons Mazola 1/2 teaspoon salt  
4 tablespoons ice water 1 1/2 cups flour  
1 teaspoon baking powder

Put Mazola and ice water in mixing bowl. Sift flour, baking powder and salt together, and stir them into the liquid, mixing with knife into a dough that can be lifted on the knife without crumbling. Roll out as needed.

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