

PASTRY FOR APPLE PIE

2 cups sifted all-purpose flour 1/3 cup butter
1 teaspoon salt 4 tablespoons ice
1/3 cup lard water.

Sift flour with salt. With pastry blender, cut in lard and butter until mixture resembles coarse cornmeal. Sprinkle ice water, 1 tablespoon at a time, over flour mixture, stirring lightly with fork after each addition and pushing dampened portion to side of bowl. On lightly floured surface, knead lightly 15 times. Press into ball; divide in half. Refrigerate until ready to use for Apple pie.