

Never Fail Pastry

3 c. flour

1 tsp salt

$\frac{1}{2}$ # Crisco (1 cup)

$\frac{1}{4}$ c. margarine

$\frac{1}{2}$ c. cold water.

Cream shortening with flour & salt
& mix adding water alternating with
flour. A soft dough. Chill. Roll out
with flour on board