

CLAM PIE—Rub two tablespoons of shortening into a quart of flour until it is like meal, adding two tablespoons of baking powder and a pinch of salt, then mix with ice water to the consistency of pie crust, bake like short cake, split and spread with butter, putting the clams between and turning the sauce over. To prepare the filling scald in their own liquor a quart of very small clams or a dozen large ones, after thoroughly cleansing from bits of shell and sand. If the large clams are used they must be chopped. Strain out the clams and keep them hot in a covered dish. Strain the broth and thicken with a tablespoon of flour creamed with two tablespoons of butter, and season with salt and pepper. Return the clams to the sauce, boil up, then arrange through and over the pastry. Oysters may be used in similar fashion, and the canned kind serve almost as well as fresh.