



— and when the pie is opened

-there is always a new appetite delight in any Meat, Game or Chicken Pie, perfectly baked and served piping hot in transparent

PYREX

-which keeps the food hot throughout the entire meal. The modern housekeeper finds Pyrex a necessity for the kitchen — an attraction for the table. Pyrex bakes food better and serves it appetizingly in the same dish — saving time, fuel and extra pot and pan scouring.

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ORIGINATORS AND PATENTEES OF OVEN GLASSWARE
Write Department "L" for the "Expert's Book on Better Cooking"

PYREX CHICKEN PIE

by Ida Bailey Allen,
International Food Authority.

1 (4 pound) chicken	2 cupfuls flour
2 quarts water	4 teaspoonfuls baking powder
1½ cupfuls peas	1 teaspoonful salt
1½ cupfuls potato balls	2 tablespoonfuls shortening
6 cooked onions	
¾ cupful milk	

Cut up chicken as for fricassee, cover with water, add 2 teaspoonfuls salt and simmer until meat is tender. Drain chicken; and thicken a quart of the stock with 4 tablespoonfuls of flour blended with ¼ cupful cold water. Remove chicken from bones, add to gravy with the onions, peas and potato balls, bring to boiling point, pour into a Pyrex dish and cover with biscuit crust rolled to one-half inch thickness or cut into biscuits. Bake 35 minutes in hot oven—375° F. Place dish on Pyrex glass serving tray and garnish with parsley.

To make crust, sift flour, baking powder and salt. Rub in shortening, moisten with milk, turn on floured board, pat to one-half inch thickness and use as desired.



Illustrating No. 465,
PYREX Pudding
Dish and No. 708,
PYREX Serving
Tray. At all Dealers
in U. S.