

# Download The Sugar Bulletin Vol 33 October 1 1954 Classic Reprint

Pie crust In its most basic definition, pie crust is a simple mix of flour and water. The addition of fat makes it pastry. In all times and places, the grade of the ingredients depends upon the economic status of the cook. BibMe Free Bibliography & Citation Maker - MLA, APA, Chicago, Harvard Modern American candy (Post Civil War--1920s). The Industrial Revolution made possible many new candies. Advances in food technology, scientific knowledge, and cooking apparatus made possible items such as jelly beans and chocolate. Most 19th century American cookbooks do not include recipes for making chocolate candy because it was primarily made by professional confectioners. The following are lists of notable people who died by suicide. Suicides effected under duress are included. Deaths by accident or misadventure are excluded.