

**NR\_key\_name:** 8DD4A501A4A639D38525638D00431AAF  
**SendTo:** CN=Dave Montague/O=ARRB @ ARRB  
**CopyTo:**  
**DisplayBlindCopyTo:**  
**BlindCopyTo:** CN=R ecord/O=ARRB  
**From:** CN=Mary McAuliffe/O=ARRB  
**DisplayFromDomain:**  
**DisplayDate:** 08/21/1996  
**DisplayDate\_Time:** 8:16:29 AM  
**ComposedDate:** 08/21/1996  
**ComposedDate\_Time:** 8:12:57 AM  
**Subject:** Pastry shells  
The pastry shells and filler are in the ARRB kitchen freezer, wrapped in newspaper and a white plastic bag. It's a large box--on top, or, at least, for the moment. Good luck. Hope they survived the journey. By the way, the directions tell you simply to push down the centers with your thumb once the shells are baked, but that doesn't work very well. It's better to remove them--as soon as possible. They'll be very hot, but if you wait until they're cooler, you'll break them trying to remove the centers. Otherwise, there won't be a place to put the filling.  
**Body:**  
**recstat:** Record  
**DeliveryPriority:** N  
**DeliveryReport:** B  
**ReturnReceipt:**  
**Categories:**