



TESTED  
CRISCO  
RECIPES

*The absolutely new product  
for FRYING ~ ~  
for SHORTENING  
for CAKE MAKING*

Tested  
**CRISCO**  
Recipes



THE ABSOLUTELY NEW PRODUCT  
FOR FRYING  
FOR SHORTENING  
FOR CAKE MAKING

MANUFACTURED BY  
THE PROCTER & GAMBLE Co.  
CINCINNATI



## IMPORTANT

Keep Crisco at a moderate temperature. It needs no refrigeration.

Crisco should not be kept in the refrigerator, for like butter, it hardens quickly with cold and the best results cannot be obtained with Crisco if it is too hard. It works perfectly at the usual room temperature.

For Biscuits, Cake and Pastry making, use a little less of Crisco than of butter, and add salt to compensate for salt in butter.

For Deep Frying, heat Crisco until a crumb of bread becomes a golden brown in

60 seconds for raw dough mixtures, as crullers, fritters, etc.

40 seconds for cooked mixtures, as croquettes, codfish balls, etc.

20 seconds for French fried potatoes.

Seconds may be counted thus: one hundred and one, one hundred and two, etc.



**C**RISCO is a new, and heretofore unknown, cooking product, wholesome and delicious, and made under absolutely hygienic conditions from an edible vegetable oil, by a process controlled exclusively by ourselves.

Without your realizing it perhaps, a radical change in the principal cooking fats, butter and lard, has taken place.

So gradual has this change been, that except for the constantly higher prices which she has had to pay, not one woman in a thousand realizes that it has taken place.

As much as forty years ago, the population of the country outgrew the supply of butter and lard. Something had to be provided.

In the effort to meet the demand for more butter, butter which had turned rancid was renovated and sold; beef fat then was added to butter; then mixtures containing absolutely no butter were used. In 1911, *over 140 million pounds* of renovated butters and butter substitutes were sold.

To increase the supply of lard, first the inferior parts of the hog were used; then beef and mutton fats were mixed with lard; then cottonseed oil was added. Still the supply was inadequate and substitutes containing absolutely no lard were made. The Government figures for 1911, show the astounding fact that *a larger quantity* of compounds and substitutes were registered *than lard itself*.



You will notice that in making up the growing deficiency in butter and lard, producers were compelled to resort to less and less desirable fats. This was because the only fats and oils available either were not pure, or were mixtures which quickly "separated" and turned rancid, or burned at too low a temperature or imparted a decidedly disagreeable odor or flavor to foods.

*Never before had such a need for a uniformly pure, high grade yet inexpensive cooking fat existed.*

### A Scientific Discovery Which Changed the Situation Completely

In 1908, an important scientific process was discovered which changed the situation completely. By this process it was possible to make an entirely new cooking fat.

The first step was to determine what the ideal fat must be. To do this, we established laboratory kitchens and tested both animal and vegetable fats. Butter, lard, goose grease, chicken fat, olive oil, cottonseed oil and cocoanut oil were used in many ways and the advantages and disadvantages of each were determined from *results*.

#### What the Ideal Cooking Fat Must Be

*For Healthfulness:* The evidence in favor of vegetable fats was overwhelming. The ideal fat must be strictly vegetable.

*For Frying:* The burning and smoking of the existing fats made it apparent that the ideal fat must stand a much higher temperature than does butter or lard.

*For Shortening:* The great need for a *uniform* product was evident. The ideal fat must not vary, must always be delicate and rich so that it can be used for cake making as well as for pastry.

*For Economy:* The cost of the ideal fat must be reasonable, so that everyone can secure a pure fat at a moderate price.

It took us four years to produce such a fat. Only after four years of experimenting, were we able to pro-

duce a cooking fat, in which *every* desirable feature was secured.

Crisco is purely vegetable and is exquisitely clean in origin and manufacture. Its very appearance is pleasing, and it is always of one quality—the best.

In cake making and in pastry, you actually can get better results with Crisco than with butter, and *at half the cost*.

You can heat it very much hotter than you can heat lard without causing it to burn or smoke, which makes a very radical change in frying.

This new product was analyzed by the proper bureau of the United States Government and acknowledged to be an entirely new fat as it did not answer any of the tests for fats already existing. We named it Crisco. It is the only solid fat in general use, which comes under the Pure Food Law instead of the Meat Inspection Law.

The cost of Crisco is less than any other pure cooking fat. When you purchase lard, for instance, you buy by gross weight and pay for the weight of the pail. Crisco is put up in three sizes of cans—1½ pounds, net; 3 pounds, net; and 6 pounds, net.

In presenting this little booklet, we do not wish it to be considered as an attempt to cover the cooking field.

It is a collection of tested recipes which point the way to the use of Crisco in all forms of fat cookery,—whether the fat be incorporated in the food as a shortening, or whether the food be immersed in the fat, as in frying and sauteing.

A little study of these various recipes will show you how to use Crisco wherever you previously have used butter, lard, or any of the many substitutes for either.

All the recipes have been tested in our Crisco Kitchen, and you may be certain of their value.

With best wishes and inviting your correspondence relative to any points on which you may not be quite clear,

Yours respectfully,

*The Procter & Gamble Co.*





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## Yeast Breads

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### Water Bread

- |                         |                                       |
|-------------------------|---------------------------------------|
| 2 cupfuls boiling water | 2 teaspoonfuls salt                   |
| 2 tablespoonfuls Crisco | $\frac{1}{4}$ yeast cake dissolved in |
| 1 tablespoonful sugar   | $\frac{1}{4}$ cupful lukewarm water   |
|                         | About six cupfuls sifted flour        |

Mix Crisco, sugar and salt, pour on boiling water; when lukewarm add dissolved yeast cake. Stir in enough flour to make a batter; beat well, then add more flour, a little at a time to make stiff dough, mixing with a knife. Turn on a floured board; knead until it is smooth, elastic and does not stick to the board. Put into a bowl greased with Crisco, cover closely and let stand in a warm place over night. The first thing in the morning knead again until fine grained; shape into loaves and place in a warm pan greased with Crisco. Cover and put in a warm place. When double in bulk, bake in a hot oven. Bake one hour.

## Milk and Water Bread

1 cup scalded milk	1 cup boiling water
2 tablespoonfuls Crisco	1 yeast cake dissolved in
2 teaspoonfuls salt	$\frac{1}{4}$ cup lukewarm water
	6 cups sifted flour

Prepare and bake as Water Bread.

This bread can be mixed, raised and baked in five hours. It is usually mixed in the morning and the cook is able to watch the dough while rising and keep it at a uniform temperature. It is often desirable to place bowl containing dough in pan of water, keeping the water at a temperature of from 95 to 100 degrees F.

## Rye Bread

1 cup scalded milk	2 teaspoonfuls salt
1 cup boiling water	$\frac{1}{4}$ yeast cake dissolved in
2 tablespoonfuls Crisco	$\frac{1}{4}$ cup lukewarm water
$\frac{1}{4}$ cup brown sugar	1 cup flour
	Rye meal

To milk and water add Crisco, sugar and salt; when lukewarm add dissolved yeast cake and one cup flour, beat thoroughly, cover and let rise until light. Add rye meal until dough is stiff enough to knead; knead thoroughly, shape into loaves, let rise again and bake.

## Parker House Rolls

2 cups scalded milk	2 teaspoonfuls salt
3 tablespoonfuls Crisco	1 yeast cake dissolved in
2 tablespoonfuls sugar	$\frac{1}{4}$ cup lukewarm water

Add Crisco, sugar and salt to milk; when lukewarm add dissolved yeast cake and three cups of flour. Beat thoroughly, cover, and let rise until light; cut down and add flour enough to knead. Let rise again, toss on slightly floured board, knead, pat and roll out to  $\frac{1}{3}$  inch thickness. Shape with biscuit cutter. Dip the handle of a case knife in flour, and with it make a crease through the middle of each piece, brush over one-half of each piece with melted Crisco, fold and press edges together. Place in a pan greased with Crisco, one inch apart, cover, let rise and bake in a hot oven twelve to fifteen minutes.



## Date Bread

1 cupful warm wheat mush	$\frac{1}{4}$ yeast cake
$\frac{1}{4}$ cupful brown sugar	$\frac{1}{4}$ cupful warm water
1 teaspoonful salt	Flour
1 tablespoonful Crisco	$\frac{2}{3}$ cupful walnut meats
	$\frac{2}{3}$ cupful dates

Mix first four ingredients, add yeast cake dissolved in lukewarm water, and flour to knead. Cover and let rise over night. In the morning cut down and while kneading add nuts cut in small pieces and dates stoned and cut in pieces. Shape in a loaf, let rise in pan and bake fifty minutes in a moderate oven. This bread is well adapted for sandwiches.

## Fruit Rolls

1 cupful milk	$\frac{1}{4}$ cupful melted Crisco
1 yeast cake dissolved in	$\frac{1}{3}$ teaspoonful mace
$\frac{1}{4}$ cupful lukewarm water	$\frac{1}{2}$ teaspoonful cinnamon
Flour	$\frac{1}{2}$ cupful raisins
$\frac{1}{4}$ cupful sugar	$\frac{1}{2}$ cupful currants
2 teaspoonfuls salt	$\frac{1}{2}$ cupful walnut meats
2 eggs	$\frac{1}{8}$ lb. citron
$\frac{1}{2}$ cupful cocoanut	

Scald milk, when lukewarm add dissolved yeast cake and  $1\frac{1}{2}$  cups flour, beat well, cover and let rise until light. Add sugar, salt, eggs well beaten, Crisco and enough flour to knead; knead, let rise again. Roll out one-eighth inch thick, spread with melted Crisco, sprinkle with sugar, cinnamon, fruit and nuts; roll like jelly roll and cut in one-inch pieces. Place pieces in pan greased with Crisco, let rise and bake.

## Raised Oatmeal Muffins

$\frac{3}{4}$ cupful scalded milk	$\frac{1}{4}$ yeast cake dissolved in
$\frac{1}{4}$ cupful sugar	$\frac{1}{4}$ cupful lukewarm water
1 teaspoonful salt	1 cupful cold cooked oatmeal
1 tablespoonful Crisco	3 cupfuls flour

Add sugar and salt to milk; when lukewarm, add yeast cake. Work oatmeal into flour, and add to first mixture; beat thoroughly, cover, and let rise over night. In the morning, fill gem pans, greased with Crisco, two-thirds full, let rise until full and bake in moderate oven twenty-five to thirty minutes.

## Imperial Muffins

$\frac{1}{2}$  cupful scalded milk       $1\frac{3}{4}$  cupfuls flour  
 $\frac{1}{4}$  cupful sugar              1 cupful corn meal  
1 teaspoonful salt           $\frac{1}{4}$  cupful Crisco  
 $\frac{1}{3}$  yeast cake dissolved in  $\frac{1}{4}$  cupful lukewarm water

Add sugar and salt to milk; when lukewarm add dissolved yeast cake, and one and one-fourth cups flour, cover, and let rise until light, then add corn meal, remaining flour and Crisco. Let rise over night, in the morning fill muffin rings, greased with Crisco, two-thirds full; let rise until rings are full and bake thirty minutes in a hot oven.

## Rolled Oats Bread

2 cupfuls boiling water       $\frac{1}{2}$  yeast cake dissolved in  
 $\frac{1}{2}$  cupful molasses             $\frac{1}{2}$  cupful lukewarm water  
1 tablespoonful salt         1 cupful rolled oats  
1 tablespoonful Crisco       $4\frac{1}{2}$  cupfuls flour

Add boiling water to oats and allow to stand one hour; add molasses, salt, Crisco, dissolved yeast cake and flour; let rise, beat thoroughly, turn into bread pans greased with Crisco, let rise again and bake.

## Apple Cake

1 cupful scalded milk              Flour  
 $\frac{1}{3}$  cupful Crisco                      Melted Crisco  
 $\frac{2}{3}$  cupful sugar                      5 sour apples  
1 teaspoonful salt                   $\frac{1}{4}$  cupful sugar  
1 yeast cake                           $\frac{1}{2}$  teaspoonful cinnamon  
 $\frac{1}{4}$  cupful lukewarm water        2 tablespoonfuls currants  
2 eggs

Mix first four ingredients. When lukewarm add yeast cake which has been dissolved in the lukewarm water, eggs and flour to make a soft dough, cover, let rise, beat thoroughly and again let rise. Spread in a dripping pan greased with Crisco, and brush over with melted Crisco. Pare, cut in eighths, and remove cores from apples.

Press sharp edges of apples in the dough in parallel rows, lengthwise of pans. Sprinkle with sugar, cinnamon and currants, cover, let rise and bake in a moderate oven thirty minutes.



## Muffins

1 cupful scalded milk	1 ½ teaspoonfuls salt
1 cupful boiling water	½ yeast cake
2 tablespoonfuls Crisco	1 egg
¼ cupful sugar	4 cupfuls flour

Add Crisco, sugar and salt to milk and water; when lukewarm, add yeast cake, egg well beaten, and flour. Beat thoroughly, cover, and let rise until light. Put greased muffin rings on a hot griddle greased with Crisco. Fill half full with raised muffin mixture and cook slowly until well risen and browned underneath. Turn muffins and rings and brown the other side. When muffins are cold, cut through the center, toast, and serve with marmalade.

## Hot Cross Buns

1 cupful scalded milk	¾ teaspoonful cinnamon
¼ cupful sugar	3 cupfuls flour
2 tablespoonfuls Crisco	1 egg
1 teaspoonful salt	¼ cupful raisins
½ yeast cake dissolved in	¼ cupful lukewarm water

Add Crisco, sugar, and salt to milk; when lukewarm, add dissolved yeast cake, cinnamon, flour, and egg well beaten; when thoroughly mixed add raisins, cover, and let rise over night. In the morning shape in forms of large biscuits, place in pan greased with Crisco, one inch apart, let rise; brush over with beaten egg, and bake twenty minutes. Cool, and with ornamental frosting make a cross on top of each bun.

## Raised Doughnuts

1 cupful milk	⅓ cupful Crisco
¼ yeast cake	1 cupful brown sugar
¼ cupful lukewarm water	2 eggs
2 teaspoonfuls salt	½ grated nutmeg
Flour	

Scald and cool milk; when lukewarm, add yeast cake dissolved in water, salt and flour, enough to make a stiff batter. Let rise over night. In the morning add melted Crisco, sugar, eggs well beaten, nutmeg and enough flour to make a stiff dough; let rise again. Toss on floured board, roll to one-half inch thickness, shape with cutter and place on floured board, let rise one hour. Fry in deep Crisco and drain on brown paper. Cool and roll in powdered sugar.



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## Baking Powder Breads

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### Breakfast Muffins

2 cupfuls flour	2 tablespoonfuls sugar
4 teaspoonfuls baking powder	1 cupful milk
$\frac{1}{2}$ teaspoonful salt	2 tablespoonfuls Crisco
1 egg	

Mix and sift the dry ingredients, add gradually milk, egg, well beaten, and melted Crisco. Bake fifteen minutes, in gem pans greased with Crisco.

### Baking Powder Biscuit

2 cupfuls flour	2 tablespoonfuls Crisco
4 teaspoonfuls baking powder	$\frac{3}{4}$ cupful milk
1 teaspoonful salt	

Mix and sift twice the dry ingredients. Work in Crisco with tips of fingers; add gradually the liquid, mixing with a knife to a soft dough. Toss on a floured board, pat and roll to one-half inch in thickness. Shape with a biscuit cutter. Place on a tin greased with Crisco and bake in a hot oven twelve or fifteen minutes.

*Use level measurements  
in all Recipes.*



## Pin Wheel Biscuit

2 cupfuls flour	3 tablespoonfuls Crisco
4 teaspoonfuls baking powder	$\frac{2}{3}$ cupful milk
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{3}$ cupful raisins cut fine or currants
2 tablespoonfuls sugar	2 tablespoonfuls citron

Mix dry ingredients and sift. Work in Crisco with tips of fingers, add gradually the liquid, mixing with a knife to a soft dough. Roll to one-fourth inch thickness, brush over with melted Crisco and sprinkle with fruit, 2 tablespoonfuls sugar and cinnamon. Roll like a jelly roll; cut off pieces three-fourths inch thick. Place on tin greased with Crisco and bake in hot oven for fifteen minutes.

## Maryland Biscuit (Beaten)

1 pint flour	1 teaspoonful salt
$\frac{1}{3}$ cupful Crisco	$\frac{2}{3}$ cupful milk or water

Mix and sift flour and salt. Work in Crisco with tips of fingers and add liquid. Toss on slightly floured board, and beat with rolling-pin until the dough blisters. Roll one-third inch in thickness, shape with round cutter, pinch with fork and place on a tin greased with Crisco. Bake twenty minutes in a hot oven.

## Strawberry Short-Cake

2 cupfuls flour	2 teaspoonfuls sugar
4 teaspoonfuls baking powder	$\frac{3}{4}$ cupful milk
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{4}$ cupful Crisco

Mix dry ingredients, work in Crisco with tips of fingers, and add milk gradually. Toss on floured board and divide in two parts. Pat, roll out and spread with Crisco, put together and bake twelve minutes in a hot oven, in a round layer cake tin. Split and spread with crushed strawberries that have been sweetened to taste.

## Cream Scones

2 cupfuls flour	1 teaspoonful salt
4 teaspoonfuls baking powder	4 tablespoonfuls Crisco
2 teaspoonfuls sugar	2 eggs
	$\frac{1}{3}$ cupful cream

Mix and sift flour, baking powder, sugar and salt. Rub in Crisco with tips of fingers, add eggs well beaten, and cream. Toss on floured board, roll to one-half inch in thickness, cut in fancy shapes, brush with white of egg.

## Sour Milk Griddle Cakes

2 cupfuls flour	2 cupfuls sour milk
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful soda
1 tablespoonful Crisco melted	1 egg
	1 tablespoonful sugar

Sift dry ingredients, add milk, well beaten egg, and melted Crisco. Drop by spoonfuls on a hot griddle, greased with Crisco. Cook until browned, then turn and cook on other side. Serve hot with syrup.

## Waffles

3 cupfuls flour	2 cupfuls sour milk
$\frac{1}{2}$ teaspoonful soda	2 eggs
2 teaspoonfuls salt	2 tablespoonfuls Crisco
1 tablespoonful sugar	

Mix and sift dry ingredients, add milk gradually, yolks of eggs well beaten, melted Crisco, and whites of eggs beaten stiff; cook on a hot waffle iron greased with Crisco. Serve with maple syrup.

A waffle iron should fit closely on range, be well heated on one side, turned, heated on other side, and thoroughly greased with Crisco before iron is filled. In filling, put a tablespoonful of mixture in each compartment near center of iron, cover, and mixture will spread to fill the iron. If sufficiently heated, it should be turned almost as soon as filled and covered. In using a new iron, special care must be taken in greasing, or waffles will stick.



## Sweet Milk Griddle Cakes

1 ½ cupfuls flour	2 tablespoonfuls sugar
3 teaspoonfuls baking powder	1 ¼ cupfuls milk
1 teaspoonful salt	1 egg
	1 tablespoonful melted Crisco

Sift dry ingredients, add milk, well beaten egg, and melted Crisco. Cook on a hot griddle, greased with Crisco. Serve hot with syrup.

## Pop-Overs

1 cupful flour	⅞ cupful milk
½ teaspoonful salt	2 eggs
2 teaspoonfuls melted Crisco	

Mix salt and flour; add milk gradually in order to obtain a smooth batter, add eggs beaten until light, and melted Crisco. Beat five minutes—using a Dover egg-beater,—turn into hissing hot, iron gem pans, greased with Crisco, and bake thirty to thirty-five minutes in a hot oven.

## Rich Doughnuts

4 tablespoonfuls Crisco	3 ½ teaspoonfuls baking powder
1 cupful sugar	1 ½ teaspoonfuls salt
3 eggs (well beaten)	1 cupful milk
	1 teaspoonful grated nutmeg

From three to four cups flour sifted before measuring. Cream Crisco, add sugar gradually, eggs well beaten. Sift dry materials—flour, baking powder, salt and spice together, add alternately with milk to egg mixture. Roll out as soft as can be handled.

## Plain Doughnuts

1 ½ tablespoonfuls Crisco	4 teaspoonfuls baking powder
1 cupful granulated sugar	in 2 cupfuls flour sifted before measuring. Add more flour until dough is soft as can be handled
2 eggs (one egg may be used if preferred)	
1 cupful milk	
1 ½ teaspoonfuls salt sifted with dry materials	1 level teaspoonful grated nutmeg or 1 teaspoonful vanilla

Cream Crisco with one-half the sugar; beat eggs with remainder of sugar; then mix and beat thoroughly. Add

milk and dry materials alternately to egg mixture. Cut in rounds and fry in kettle of melted Crisco.

(NOTE,) Test frying temperature of Crisco with crumb of bread. If bread browns in 60 seconds, the temperature is right for doughnuts, fritters, etc.

## Apple Fritters

1½ cupfuls sifted flour  
1 tablespoonful sugar  
2 teaspoonfuls baking powder  
¼ teaspoonful salt  
1 well beaten egg

About ¾ cupful milk or sufficient to make drop batter  
1 tablespoonful melted Crisco  
2 apples cut in ¼-inch slices

Sift dry ingredients into bowl, add milk to egg and stir liquid into the dry materials, beating thoroughly, add melted Crisco last.

Cover slices of apples with batter, dip out by tablespoonfuls and drop in deep Crisco heated so that a crumb of bread will brown in 60 seconds. Cook 3 or 4 minutes. Drain and sprinkle with powdered sugar.

*Use level measurements  
in all Recipes.*







## Gingerbread and Cookies

### Plain Gingerbread

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 1 cupful molasses                  | 1 teaspoonful soda                 |
| $\frac{1}{2}$ cupful boiling water | $1\frac{1}{2}$ teaspoonfuls ginger |
| $2\frac{1}{4}$ cupfuls flour       | $\frac{1}{2}$ teaspoonful salt     |
| 4 tablespoonfuls melted Crisco     |                                    |

Add the water to the molasses. Mix and sift the dry ingredients, combine the mixtures and beat well. Pour into a shallow tin, greased with Crisco, and bake twenty-five minutes in a moderate oven.

### Fancy Wafers

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| $\frac{1}{4}$ cupful Crisco         | $\frac{1}{4}$ cupful milk         |
| $\frac{1}{2}$ cupful powdered sugar | $\frac{7}{8}$ cupful bread flour  |
| $\frac{1}{4}$ teaspoonful salt      | $\frac{1}{2}$ teaspoonful vanilla |

Cream the Crisco. Add sugar gradually, and the milk. Then add flour and flavoring. Spread very thinly with a long bladed knife on an inverted dripping pan, greased with Crisco. Crease in three-inch squares and bake in a slow oven until delicately browned. Place pan on back of range, cut squares apart with a sharp knife, and roll while warm in tubular shape.

*Use level measurements  
in all Recipes.*

## Ginger Snaps

1 cupful molasses	$\frac{1}{2}$ teaspoonful soda
$\frac{1}{2}$ cupful Crisco	1 tablespoonful ginger
$3\frac{1}{4}$ cupfuls flour	$1\frac{3}{4}$ teaspoonfuls salt

Heat molasses to the boiling point and pour over Crisco and dry ingredients mixed and sifted. Chill thoroughly. Toss one-fourth of the mixture on a floured board, and roll as thinly as possible; shape with a small, round cutter, first dipped in flour. Place close together on a sheet greased with Crisco and bake in a moderate oven.

## Spice Cookies

$\frac{1}{2}$ cupful molasses	$\frac{1}{2}$ teaspoonful soda
$\frac{1}{4}$ cupful sugar	$\frac{1}{2}$ teaspoonful salt
3 tablespoonfuls Crisco	$\frac{1}{2}$ teaspoonful cloves
1 tablespoonful milk	$\frac{1}{2}$ teaspoonful cinnamon
2 cupfuls flour	$\frac{1}{2}$ teaspoonful nutmeg

Heat molasses to the boiling point. Add sugar, Crisco and milk. Mix and sift dry ingredients and add to the first mixture. Cool thoroughly. Toss on a floured board, roll as thinly as possible, shape with a small cutter. Place on a sheet greased with Crisco and bake in a moderate oven.

## Gingerbread

$\frac{1}{2}$ cupful sugar	1 level teaspoonful salt
$\frac{1}{4}$ cupful Crisco	2 level teaspoonfuls ginger
1 egg, beaten	1 level teaspoonful powdered cinnamon
$\frac{1}{2}$ cupful molasses	2 level teaspoonfuls baking powder, or 1 of soda
$\frac{1}{2}$ cupful milk (sour if possible)	$\frac{1}{2}$ teaspoonful cloves
$1\frac{1}{3}$ cupfuls flour	

Bake in a moderate oven 30 to 45 minutes.

### SAUCE

1 cupful ( $\frac{1}{2}$ lb.) maple sugar	1 level tablespoonful flour
1 level teaspoonful Crisco	1 egg
	1 cupful boiling water

Dissolve the maple sugar in the boiling water. Rub together the Crisco and the flour. Add gradually the boiling syrup; add lastly the beaten egg. Then return to the fire and stir briskly until thickened.



## Jumbles

$\frac{1}{2}$ cupful Crisco	$2\frac{1}{2}$ cupfuls flour
1 cupful sugar	2 teaspoonfuls baking powder
2 eggs	$\frac{1}{2}$ teaspoonful lemon extract
1 tablespoonful milk	$\frac{1}{2}$ teaspoonful grated nutmeg
1 teaspoonful salt	

Cream Crisco, add sugar, eggs well beaten, milk and flavoring. Mix and sift dry ingredients and add to first mixture. Toss one-fourth of mixture on floured board and roll as thinly as possible; shape with a small cutter, first dipped in flour. Place in a pan greased with Crisco, and bake in a hot oven.

## Vanilla Wafers

$\frac{1}{3}$ cupful Crisco	2 cupfuls flour
1 cupful sugar	2 teaspoonfuls baking powder
1 egg	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{4}$ cupful milk	2 teaspoonfuls vanilla

Cream the Crisco, add sugar, egg well beaten, milk and vanilla. Mix and sift dry ingredients and add to the first mixture. Toss on a floured board and roll as thinly as possible; shape with a small, round cutter. Place close together on a sheet greased with Crisco, and bake in a moderate oven.

## Crisco Delights

1 cupful Crisco	1 teaspoonful salt
$1\frac{1}{2}$ cupfuls sugar	1 teaspoonful cinnamon
3 eggs	1 cupful English walnuts
1 teaspoonful soda	$\frac{1}{2}$ cupful currants
$1\frac{1}{2}$ tablespoonfuls hot water	$\frac{1}{2}$ cupful raisins
	$3\frac{1}{4}$ cupfuls flour

Cream the Crisco, add sugar gradually, and eggs well beaten; add soda dissolved in hot water, and one-half the flour, mixed and sifted with salt and cinnamon. Then add fruit which has been dredged with one tablespoonful of the measure of flour. Add remainder of flour last. Drop by spoonfuls one inch apart on sheets greased with Crisco and bake in a moderate oven.

## Walnut Cakes

$\frac{1}{2}$ cupful Crisco	2 cupfuls flour
$\frac{1}{2}$ cupful brown sugar	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{1}{2}$ cupful boiling water	$\frac{1}{3}$ teaspoonful cloves
2 tablespoonfuls molasses	$\frac{1}{3}$ teaspoonful nutmeg
1 teaspoonful soda	$\frac{1}{2}$ teaspoonful salt
Walnut halves	

Cream Crisco and sugar, add water and molasses. Sift dry ingredients and add to first mixture. Drop from a spoon on baking tin, greased with Crisco. Press a half walnut meat into each cake and bake in a moderate oven.

## Chocolate Cookies

$\frac{1}{2}$ cupful Crisco	2 oz. chocolate
1 cupful sugar	$2\frac{1}{2}$ cupfuls flour (scant)
1 egg	2 teaspoonfuls baking powder
$\frac{1}{4}$ teaspoonful salt	$\frac{1}{4}$ cupful milk
	$\frac{1}{2}$ teaspoonful vanilla

Cream the Crisco, add sugar gradually, egg well beaten, salt and melted chocolate. Beat well and add flour, mixed and sifted with baking powder, alternately with milk. Roll very thin, shape with small cutter, and bake in a moderate oven.

## Rolled Oats Wafers

2 tablespoonfuls Crisco	1 teaspoonful vanilla
6 tablespoonfuls sugar	$\frac{1}{4}$ teaspoonful salt
1 egg	1 cupful rolled oats

Cream the Crisco with sugar, add beaten egg, vanilla, salt and oats. Drop from a spoon on a baking tin that has been greased with Crisco. Bake in a moderate oven.

*Use level measurements  
in all Recipes.*





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## Cakes

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In Cake Making observe four rules:

1. Have ingredients of the best.
2. Measure and combine ingredients carefully.
3. Have pans properly prepared.
4. Regulate oven heat carefully and watch cake during baking.

Materials should be ready and all utensils at hand. Tins should be greased with Crisco and dredged with flour, with superfluous flour shaken out, or they can be fitted with paper which has been greased with Crisco. Flour should be sifted before measuring; when measured add baking powder and salt. Put the measured Crisco in a bowl and cream by working with a wooden spoon until a soft consistency is obtained. Add sugar gradually, creaming thoroughly with the Crisco. The whites and yolks of eggs should be beaten separately, the beaten yolks added to the creamed Crisco. Next sift the flour, baking powder and salt into the creamed mixture, adding them alternately with the milk; fold in stiffly beaten whites last. All large

cakes require a moderate oven, baking from 30 to 45 minutes. Smaller cakes require a hotter oven and should bake from 10 to 30 minutes.

## Jelly Roll

3 eggs	$\frac{1}{4}$ teaspoonful salt
1 cupful sugar	1 teaspoonful baking powder
$\frac{1}{2}$ tablespoonful milk	1 cupful flour
	1 tablespoonful melted Crisco

Beat eggs until light, add sugar gradually, milk, then flour, which has been sifted with salt and baking powder, and lastly the melted Crisco. Grease a dripping pan with Crisco, cover bottom of pan with mixture and spread evenly. Bake twelve minutes in a moderate oven. Remove from pan, spread with jelly and roll. This must be done quickly, or the cake will crack while rolling.

## Lunch Cakes

6 tablespoonfuls Crisco	2 cupfuls flour
1 cupful sugar	3 teaspoonfuls baking powder
1 cupful milk	1 teaspoonful salt
2 eggs	1 teaspoonful vanilla

Cream Crisco, add sugar gradually and the well beaten eggs. Sift the dry ingredients, and add to the first mixture alternately with the milk.

## One Egg Cake

$\frac{1}{4}$ cupful Crisco	$1\frac{1}{2}$ cupfuls flour
$\frac{1}{2}$ cupful sugar	$2\frac{1}{2}$ teaspoonfuls baking powder
1 egg	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful milk	1 teaspoonful vanilla or lemon

Cream the Crisco with the sugar, and add egg well beaten. Sift dry ingredients, add alternately with milk to first mixture. Bake in a shallow pan that has been greased with Crisco. Add flavoring last. When baked, remove from tin, allow to cool and spread with frosting.



## Devils Food

2 cupfuls brown sugar	3 eggs
6 tablespoonfuls Crisco	1 teaspoonful soda
$\frac{1}{2}$ cupful hot water	1 teaspoonful salt
$\frac{1}{2}$ cupful cocoa	3 cupfuls sifted flour
$\frac{1}{2}$ cupful sour milk	1 teaspoonful vanilla

Cream the Crisco, add sugar gradually, then add eggs one at a time, beating thoroughly. Dissolve the cocoa in the hot water, add the flour to which salt and soda have been added, and lastly the milk. Bake 45 minutes in a moderate oven.

## English Fruit Cake

$\frac{3}{4}$ lb. Crisco	1 lb. currants
$\frac{3}{4}$ lb. brown sugar	$\frac{1}{2}$ lb. citron
2 tablespoonfuls molasses	$\frac{1}{2}$ lb. glace cherries
6 eggs	$\frac{1}{2}$ lb. almonds
$\frac{1}{2}$ pint milk	$\frac{1}{2}$ a nutmeg
1 lb. flour	2 teaspoonfuls cinnamon
2 teaspoonfuls baking powder	$\frac{1}{2}$ teaspoonful mace
1 lb. seeded raisins	1 glass of brandy, if liked

Beat the Crisco and sugar to a cream. Add the eggs, one at a time with some of the flour. Stir in the molasses and milk. Cut into small bits the fruit and nuts and dredge in one-half of the flour. Add the spices which have been dissolved in the brandy. Stir in the spices, fruit and the rest of the flour. Pour into a lined cake tin greased with Crisco. Bake in a slow oven for four hours or longer. This rich cake should be made several months before it is required for use.

## Black Chocolate Cake

1 $\frac{1}{4}$ cupfuls granulated sugar	3 teaspoonfuls baking powder
$\frac{1}{4}$ cupful Crisco	1 teaspoonful salt
2 eggs	$\frac{1}{2}$ cupful milk
4 squares Baker's Chocolate	1 teaspoonful vanilla
1 $\frac{1}{2}$ cupfuls flour (measured after sifting)	

Cream Crisco and sugar, add well beaten eggs, then chocolate melted, beat thoroughly. Sift salt and baking powder with flour and add alternately with milk to previous mixture. Add flavoring last and beat thoroughly before pouring into a pan well greased with Crisco. Bake in a moderate oven about 40 minutes.

## Cinnamon Drop Cakes

$\frac{1}{2}$ cupful Crisco	2 cupfuls flour
1 cupful sugar	4 teaspoonfuls baking powder
2 eggs	2 teaspoonfuls cinnamon
$\frac{1}{2}$ cupful milk	$\frac{3}{4}$ teaspoonful salt

Cream Crisco and sugar, add well beaten eggs. Sift dry ingredients and add to mixture, alternating it with the milk. Bake in gem pans that have been greased with Crisco.

## Gold Cake

5 tablespoonfuls Crisco	$1\frac{1}{2}$ cupfuls flour
$\frac{3}{4}$ cupful sugar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful milk	3 teaspoonfuls baking powder
4 egg yolks	$\frac{1}{2}$ teaspoonful flavoring

Cream Crisco and sugar. Beat the egg yolks until very light and add to creamed mixture. Sift the dry ingredients and add to the above mixture, alternating with the milk. Bake in a moderate oven.

## Cherry Cake

6 tablespoonfuls Crisco	2 cupfuls flour
1 cupful sugar	4 teaspoonfuls baking powder
3 eggs	2 tablespoonfuls citron
$\frac{1}{2}$ cupful milk	4 tablespoonfuls cherries
Grated lemon rind	$\frac{3}{4}$ teaspoonful salt

Cream the Crisco, add the sugar gradually and the well beaten eggs. Sift the dry ingredients and add to the above mixture alternately with the milk. Bake in a moderate oven.

## Silver Nut Cake

$\frac{1}{2}$ cupful Crisco	2 cupfuls flour
1 cupful sugar	$\frac{1}{2}$ teaspoonful salt
4 egg whites	3 teaspoonfuls baking powder
$\frac{1}{2}$ cupful milk	1 cupful pecans or English walnuts cut small
$\frac{1}{2}$ teaspoonful vanilla	

Cream Crisco and sugar. Sift dry ingredients and add to the above mixture, alternating with the milk; add the nuts. Beat the egg whites stiff and fold in at the last. Bake in a moderate oven.



## Layer Cake

$\frac{1}{2}$ cupful Crisco	1 teaspoonful salt
1 cupful sugar	3 eggs
2 cupfuls flour	$\frac{3}{4}$ cupful milk
	4 teaspoonfuls baking powder

Cream Crisco, add sugar and cream together. Add eggs one at a time and beat well. Add vanilla. Sift flour, baking powder and salt together and add alternately with milk. Grease layer cake tins thoroughly with Crisco, pour in cake mixture, and bake in a moderately hot oven for fifteen minutes.

## Caramel Layer Cake

### CAKE

1 cupful sugar	2 cupfuls flour
$\frac{1}{2}$ cupful Crisco	3 teaspoonfuls baking powder
$\frac{1}{2}$ cupful milk	$\frac{1}{2}$ teaspoonful salt
Whites of 5 eggs	$\frac{1}{2}$ teaspoonful vanilla

### FILLING

1 cupful cream or milk	1 teaspoonful vanilla
3 cupfuls brown sugar	$\frac{1}{2}$ cupful chopped nuts
1 tablespoonful Crisco	

Cream Crisco, add sugar and cream together. Sift dry ingredients and add alternately with milk. Add vanilla and, last, stiffly beaten whites of eggs. Beat mixture thoroughly. Grease layer cake tins with Crisco, pour in cake mixture and bake in a moderate oven, for 15 minutes.

For filling, boil sugar and milk twenty minutes, or until it strings. Remove from fire and add Crisco and vanilla. Beat until it begins to thicken. Then add nuts and spread between layers.

## Hermits

$1\frac{1}{2}$ cupfuls sugar	1 teaspoonful soda
1 cupful Crisco	$\frac{3}{4}$ lb. chopped raisins
$2\frac{1}{2}$ cupfuls flour	1 lb. nuts, chopped not too fine
3 eggs	2 teaspoonfuls cinnamon
	$\frac{1}{2}$ teaspoonful salt

Cream Crisco, add sugar and cream. Add eggs and beat well. Dissolve soda in .1 tablespoonful hot water, add to mixture. Sift dry ingredients together and stir in, and lastly, add the fruit. Grease cake tin well with Crisco, and drop mixture on by teaspoonfuls. Bake in a moderate oven.

## Cushion Cake

1 cupful sugar	$\frac{1}{2}$ cupful milk
$\frac{1}{2}$ cupful Crisco	2 teaspoonfuls baking powder
2 eggs	2 cupfuls flour
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful vanilla

Cream sugar and Crisco, add well beaten eggs, and milk. Sift flour with salt and baking powder and add to the above mixture. Divide dough into two parts, and to one part add

2 tablespoonfuls molasses	1 teaspoonful cinnamon
1 cupful raisins	$\frac{1}{4}$ teaspoonful nutmeg
$\frac{1}{2}$ teaspoonful cloves	

Bake dark part 20 minutes. Take out of oven, spread white part on top, return to oven and bake until done.

## Fruit Drop Cakes

$\frac{1}{2}$ cupful Crisco	4 tablespoonfuls currants
1 cupful sugar	4 tablespoonfuls chopped almonds
2 cupfuls flour	2 tablespoonfuls citron
2 teaspoonfuls baking powder	3 eggs
1 teaspoonful salt	$\frac{2}{3}$ cupful milk
	1 teaspoonful vanilla

Cream Crisco, add sugar and cream together, add beaten yolks of eggs. Beat whites stiffly and add alternately with milk. Add sifted flour, baking powder and salt, and last of all the fruit and vanilla. Bake in muffin pans, greased with Crisco, for 20 minutes in a moderate oven.

## White Layer Cake

1 cupful sugar	2 cupfuls flour
$\frac{1}{2}$ cupful Crisco	3 teaspoonfuls baking powder
$\frac{1}{2}$ cupful milk	$\frac{1}{2}$ teaspoonful salt
Whites of 5 eggs	$\frac{1}{2}$ teaspoonful vanilla

Cream Crisco, add sugar and cream together. Sift dry ingredients and add alternately with milk. Add vanilla and, last, stiffly beaten whites of eggs. Beat mixture thoroughly. Grease layer cake tins with Crisco, pour in cake mixture and bake in a moderate oven, for 15 minutes.



## Shortbread Cookies

2 cupfuls flour      1 egg  
½ cupful Crisco    1 teaspoonful vanilla  
½ cupful sugar

Beat Crisco and sugar to a cream. Add the egg, flour and flavoring. Roll out one-fourth inch thick and cut into rounds. Bake in a moderate oven 10 to 15 minutes.

*Use level measurements  
in all Recipes.*





## Pastry, Pies and Puddings

The Flakiness of Pastry depends upon the kind and amount of shortening used. Crisco makes tenderer crust than either lard or butter. The lightness of pastry depends largely upon the light handling in blending the Crisco with the flour and in the rolling of the pastry upon the board. The best results are obtained by cutting the Crisco into the flour with a knife. Water should be used very sparingly and should be very cold. Two tablespoonfuls of water to a cup of flour will moisten sufficiently.

### Plain Pastry

- 1 cupful flour
- 5 level tablespoonfuls Crisco
- $\frac{1}{2}$  teaspoonful salt
- About 2 tablespoonfuls cold water

Sift the flour and salt and cut the Crisco into the flour with a knife until it is finely divided. The fingertips may be used to finish blending the materials. Then add the water sparingly, mixing it with the knife through the dry materials. Form with the hand into a dough, and roll



out on a floured board, about one-quarter inch thick. Use a light motion in handling the rolling pin, and roll from the center outward.

The Crisco should be of a consistency such that when scooped out with a spoon it rounds up egg shaped. If necessary, warm it slightly.

## Flake Pastry

1 cupful flour  
4 level tablespoonfuls Crisco  
 $\frac{1}{2}$  teaspoonful salt

Just enough *cold* water to hold dough together.  
(Two tablespoonfuls should be sufficient.)

Sift the flour and salt and cut  $\frac{1}{2}$  the Crisco into the flour with a knife until it is finely divided. The fingertips may be used to finish blending the materials. Then add the water sparingly, mixing it with a knife through the dry materials. Form with the hand into a dough and roll out on a floured board to  $\frac{1}{4}$ -inch in thickness.

Spread  $\frac{1}{3}$  of the remaining Crisco on the two-thirds of the dough nearest you; fold twice, so as to make three layers, folding in first that part on which the Crisco has not been spread. Turn dough, putting folded edges to the sides; roll out, spread and fold as before. Repeat once more. Use a light motion in handling the rolling pin, and roll from the center outward.

Should the Crisco be too hard, it will not mix readily with the flour, in which case the result will be a tough crust.

## Rhubarb Custard Pie

1 cupful rhubarb            2 eggs  
1 cupful sugar            1 teaspoonful lemon extract  
1 tablespoonful flour    1 cupful milk

Mix sugar and flour thoroughly. Cut the rhubarb in small pieces and mix with sugar and flour. Beat egg yolks, add milk and one teaspoonful lemon extract. Line a pie plate with plain Crisco pastry, and fill with rhubarb mixture. Pour custard over and bake until firm. Cover with a meringue made of the two egg whites beaten stiff to which four tablespoonfuls of powdered sugar have been added.

## Date Custard Pie

2 cupfuls milk      2 eggs  
 $\frac{1}{3}$  lb. stoned dates     $\frac{1}{4}$  teaspoonful salt  
Flavoring to taste

Soak dates in milk until soft, rub through colander, add slightly beaten eggs, salt and flavoring. Line a deep pie pan with plain paste, pour in date custard and bake the same as a custard pie.

## Custard Pie

2 eggs       $\frac{1}{8}$  teaspoonful salt  
3 tablespoonfuls sugar     $1\frac{1}{2}$  cupfuls milk  
Flavoring to taste

Beat eggs slightly, add scalded milk, sugar and salt. Line a deep pie plate with plain paste, pour in custard and bake in a hot oven at first to flake the crust, decrease heat afterwards to set the custard.

## Lemon Pie

$\frac{3}{4}$  cupful sugar      3 tablespoonfuls lemon juice  
 $\frac{3}{4}$  cupful boiling water    1 teaspoonful Crisco  
3 tablespoonfuls flour    2 egg whites  
2 egg yolks      2 tablespoonfuls powdered sugar

Mix flour and sugar, add water gradually, stirring constantly. Cook until thickened, add Crisco, egg yolks and lemon juice. Line a deep pie plate with plain paste. Bake a light brown. Fill crust with lemon cream. Beat egg whites to a stiff froth, add sugar—when pie is baked spread over this meringue and allow to brown in a moderate oven.

## Apple Pie

4 sour apples      1 teaspoonful lemon juice  
 $\frac{1}{3}$  cupful sugar    1 teaspoonful Crisco  
Cinnamon or nutmeg to taste

Line a pie plate with plain paste. Pare, core and slice apples into eighths, arrange on paste, sprinkle with sugar and cinnamon, dot over with Crisco and lemon juice. Cover with an upper crust and bake in a moderate oven for forty-five minutes.



## Apple Dumplings

2 cupfuls flour	4 apples
4 tablespoonfuls Crisco	Sugar
$\frac{3}{4}$ cupful milk	Cinnamon
4 teaspoonfuls baking powder	Crisco
$\frac{1}{2}$ teaspoonful salt	

Mix first five ingredients the same as for baking powder biscuit. Roll one-half inch thick, cut into squares and lay in the center of each an apple, pared and cored. Fill up place that was cored with sugar and cinnamon and take corners of the dough and pinch together. Place in a baking pan greased with Crisco, dot over with sugar and Crisco and bake in a moderate oven until brown. These are best served hot.

## Rice Pudding

$\frac{1}{2}$ cupful rice	Cinnamon
3 cupfuls milk	$\frac{1}{4}$ cupful raisins (seeded)
$\frac{3}{4}$ cupful sugar	$\frac{1}{2}$ teaspoonful salt
3 eggs	$\frac{1}{4}$ cupful Crisco

Steam rice in milk until thick, then allow to cool. Rub to a cream the Crisco and sugar, add well beaten eggs, raisins and rice. Grease pudding dish with Crisco, pour in mixture and bake one hour in a moderate oven.

## Cheese Straws

Roll plain paste one-fourth inch thick, sprinkle with grated cheese to which has been added a few grains of salt and cayenne. Fold once, roll one-fourth inch thick. Sprinkle with cheese and proceed as before; cut in narrow strips and bake in a hot oven.

## Noodle Pudding

1 pint noodles	$\frac{1}{4}$ cupful almonds
1 cupful sugar	$\frac{1}{4}$ cupful melted Crisco
4 eggs	Grated lemon peel

Throw noodles into boiling water, and cook for five minutes. Drain in a colander. Beat eggs until light and stir in the noodles. Grease a pudding dish with Crisco, put in a layer of noodles, sprinkle with sugar, nuts, grated

lemon peel, and melted Crisco. Then add another layer of noodles and proceed as before, until all are used up. Bake for an hour in a moderate oven.

## Cheese Pudding

1 cupful milk	1 teaspoonful melted Crisco
1 cupful bread crumbs	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{4}$ lb. grated cheese	3 eggs

Mix bread, cheese, Crisco, salt and milk, add eggs beaten until light. Pour in a baking dish that has been greased with Crisco and bake twenty minutes in a moderate oven.

## Cream Puffs

1 cupful boiling water	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful Crisco	1 cupful flour
3 eggs	

Mix Crisco and water, and bring to a boil, then stir in flour. Remove from fire and allow to cool. Stir in eggs one at a time. Drop on tins greased with Crisco, and bake in a hot oven 30 minutes.

## Almond Layer Pie

### PASTRY:

1  $\frac{1}{2}$  cupfuls flour  
7 tablespoonfuls Crisco  
 $\frac{1}{2}$  teaspoonful salt  
Water

### FILLING:

6 tablespoonfuls Crisco  
1 cupful sugar  
Grated rind of one lemon  
3 eggs  
 $\frac{1}{2}$  cupful blanched and powdered almonds

Make short crust of flour, Crisco, salt and water. Roll out thin and line bottom and sides of a Crisco greased pie-dish. Cream Crisco, add sugar and cream together; add yolks of eggs separately and beat well; then rind of lemon, almonds, and lastly well beaten whites of eggs. Mix thoroughly and spread one-half of mixture onto pastry. Then cover with a layer of pastry, the rest of mixture, and lastly cover with pastry. Bake in a moderate oven until brown.

If liked, the pastry may be rolled out, brushed over with Crisco, then mixture spread over it, and rolled up to form a roly-poly. Bake in a moderate oven until brown.





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## Fish and Meats

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### Baked Halibut

- |                         |                                  |
|-------------------------|----------------------------------|
| 2 lbs. halibut          | 2 tablespoonfuls flour           |
| 1 cupful tomatoes       | $\frac{3}{4}$ teaspoonful salt   |
| 2 tablespoonfuls Crisco | $\frac{1}{8}$ teaspoonful pepper |

Clean fish, season with salt and pepper, dredge with flour, place in pan, pour over tomatoes, and dot with Crisco. Bake in a moderate oven, basting often.

### Codfish Balls

- |  |                                  |
|--|----------------------------------|
| 2 cupfuls mashed potatoes                | 1 tablespoonful Crisco, melted   |
| 1 $\frac{1}{2}$ cupfuls shredded codfish | $\frac{1}{8}$ teaspoonful pepper |
| 1 egg                                    |                                  |

Put codfish in wire strainer, let cold water run through and squeeze dry.

Mix the hot, unseasoned potatoes with codfish. To this add the melted Crisco, beaten egg and pepper. Beat well. Shape in balls and fry in deep Crisco until of a golden brown color.

### Fried Fish

Clean fish, season with salt and pepper. Dip in crumbs, egg, and crumb again. Fry in deep Crisco and drain on brown paper.

*Use level measurements  
in all Recipes.*

## Fried Oysters

Choose selected oysters and dry between towels. Season crumbs with salt and pepper. Roll in cracker crumbs, beaten egg and crumb again. Fry in deep Crisco until a golden brown. Drain on paper.

## Scalloped Oysters

1 pint oysters	$\frac{1}{4}$ cupful Crisco, melted
2 tablespoonfuls milk	Salt
3 cupfuls bread crumbs	Pepper

Mix bread crumbs with Crisco. Grease a baking dish with Crisco, put in a layer of crumbs, cover with oysters, and sprinkle with salt and pepper. Repeat and cover top with crumbs. Bake for thirty minutes in a hot oven.

## Chicken Pie

1 chicken	1 teaspoonful salt
2 cupfuls flour	$\frac{1}{2}$ teaspoonful lemon juice
8 tablespoonfuls Crisco	Water

Clean chicken, cut into 12 pieces, cover with water and let soak for 20 minutes. Wash, drain and cook in slightly salted water for  $\frac{3}{4}$  of an hour. When tender, take from liquid and remove large bones and place in a deep baking dish. Cover with pastry.

PASTRY: Sift flour and salt together, rub in  $\frac{1}{3}$  of Crisco with tips of fingers. Mix to a soft dough with cold water and the lemon juice. Roll out thin and spread remainder of Crisco over half of pastry. Fold in half, roll out again, fold in three, roll and repeat process four times. Lastly, roll to one-quarter of an inch thick and cover chicken. Brush over with beaten egg. Cut a hole in center. Bake in a brisk oven for 20 minutes, or until pastry is done. Make gravy from the liquor in which chicken has been stewed and pour through opening in crust when done.

## Roast Chicken

Dress, clean and stuff a chicken. Rub surface with salt and pepper, dredge with flour and dot over with bits of



Crisco. Place in a hot oven, and when flour is browned reduce heat and then baste with one cup of tomato juice. Baste frequently until chicken is cooked. Allow from one and one-half to two hours for a four pound chicken.

## Chicken Croquettes

2 cupfuls cooked chicken	1 teaspoonful lemon juice
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ teaspoonful onion juice
$\frac{1}{4}$ teaspoonful celery salt	1 cupful thick, white sauce

Mix ingredients in order given. Cool mixture, shape, crumb and fry in deep Crisco.

### Thick White Sauce

2 tablespoonfuls Crisco	1 teaspoonful salt
4 tablespoonfuls flour	Dash of pepper
1 cupful milk, (heated)	

Melt Crisco, add flour, then add milk gradually. Cook over fire until smooth and thick. Add seasoning.

## Fried Chicken

Dress, clean and cut up a spring chicken. Season with salt and pepper. Dredge with flour and fry in Crisco.

## Fried Sweetbread

Put sweetbreads into salted cold water, and allow to soak for one hour. Then plunge into acidulated salted boiling water and boil for 20 minutes. Remove all outside membrane, coat with egg and cracker crumbs and fry gently in Crisco till of a golden brown. Allow one tablespoonful lemon juice to one pint of water.

## Sweetbread Croquettes

$\frac{3}{4}$ cupful thick white sauce	1 lb. sweetbreads
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Prepare sweetbreads as for fried sweetbread. When cooked, chop up finely and mix with white sauce. Shape into croquettes. Dip in beaten egg, roll in bread or cracker crumbs, and fry in Crisco till of a golden brown color. See Thick White Sauce under Chicken Croquettes.

## Fried Calf's Liver

Wash liver thoroughly, dry and sprinkle with salt and pepper. Dip in flour and fry in Crisco.

## Fried Chops

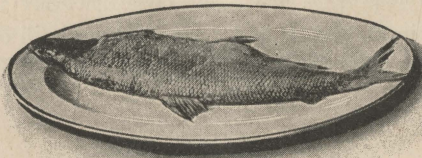
Wipe chops with a damp cloth, coat with egg and bread crumbs, if desired, and fry in Crisco. The Crisco should be hot enough to sear the chop, and then temperature should be reduced to cook through.

## Meat Croquettes

1 lb. cold meat	Salt and pepper
1 teaspoonful chopped parsley	1 beaten egg
Dust of nutmeg	Bread crumbs
$\frac{3}{4}$ cupful brown sauce	

Mince meat fine. Make sauce hot (not boiling), add meat, parsley, nutmeg, salt and pepper, and mix well. Turn onto plate, divide into 12 equal portions and leave to cool. When cool enough, take each portion and shape into balls, pyramids or oblongs, brush with beaten egg, coat with bread crumbs and fry in Crisco hot enough to brown a cube of bread in 30 seconds. Drain thoroughly.  $\frac{1}{2}$  lb. of mashed potatoes may be added to mixture, if liked.

*Use level measurements  
in all Recipes.*







## Miscellaneous Recipes

### Oyster Stuffing

- |                                    |                           |
|------------------------------------|---------------------------|
| 3 cupfuls bread crumbs             | Pepper                    |
| $\frac{1}{3}$ cupful melted Crisco | 1 teaspoonful onion juice |
| Salt                               | 1 pint oysters            |

Mix ingredients in the order given. Use as a filling for either roast turkey or chicken.

### Brown Sauce

- |                        |                 |
|------------------------|-----------------|
| 1 tablespoonful Crisco | 1 cupful stock  |
| 2 tablespoonfuls flour | Salt and pepper |

Melt Crisco in saucepan, add flour, and cook till of a nut-brown color. Stir in stock and boil for three minutes. Season to taste.

### Maple Filling

- |                      |                        |
|----------------------|------------------------|
| 1 cupful maple sugar | 4 tablespoonfuls water |
|                      | 1 egg white            |

Boil sugar and water together until it spins a thread (238°). Beat egg white stiffly and add syrup gradually. Beat until stiff and spread on cake.

## Cream Pea Soup

1 tablespoonful Crisco	1 cupful peas
1 tablespoonful flour	Salt
1 cupful milk	Pepper
1 slice onion	1 bay leaf
	1¼ cupfuls boiling water

Make a white sauce of Crisco, flour and milk. Cook peas, onion and bay leaf in boiling water until liquid is reduced to 1 cup. Drain peas and press through a sieve. Add liquid and pulp to white sauce. Season to taste. Reheat and serve.

## Cream of Tomato Soup

1½ tablespoonfuls Crisco	1 cupful strained tomato juice
2 tablespoonfuls flour	1 teaspoonful celery salt
1 cupful milk	Salt and pepper to taste
	Pinch of soda

Make a white sauce of Crisco, flour and milk. Heat tomato juice. Season to taste. A pinch of soda added to tomato juice will prevent soup from curdling. Just before serving add white sauce to tomato juice, stirring so as to blend thoroughly.

## Cocoanut Filling

1 cupful sugar	1 teaspoonful vanilla
⅓ cupful water	½ grated cocoanut
⅛ teaspoonful cream of tartar	1 egg white

Boil sugar and water together, add cream of tartar, and boil till it spins a thread. Beat egg white stiff and add syrup gradually. Add vanilla and beat until thick. Spread on cake and sprinkle over with grated cocoanut.

## Marshmallow Filling

¾ cupful sugar	¼ lb. marshmallows
¼ cupful milk	2 tablespoonfuls hot water
	½ teaspoonful vanilla

Boil sugar and milk 6 minutes. Melt marshmallows over tea-kettle. Add hot water, vanilla and other ingredients. Beat until thick and creamy. Spread between layers.



## Cheese Balls

$\frac{1}{2}$ cupful dry bread crumbs	A few grains Cayenne pepper
1 cupful grated cheese	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{4}$ teaspoonful mustard	1 egg

Mix dry ingredients, add egg, shape in small balls and fry in deep Crisco.

## Cream Salad Dressing

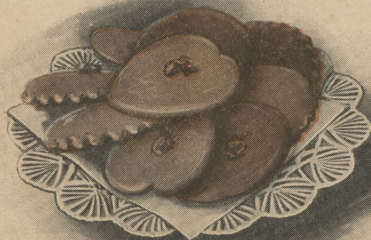
1 teaspoonful mustard	5 tablespoonfuls melted Crisco
1 teaspoonful salt	Yolks of 2 eggs
2 teaspoonfuls sugar	$\frac{3}{4}$ cupful cream or milk
	$\frac{1}{4}$ cupful vinegar

Mix sugar, salt and mustard, add melted Crisco and stir thoroughly; then add beaten egg yolks, cream and lastly the vinegar. Cook in double boiler until of the consistency of cream. If milk is used instead of cream, add one teaspoonful of flour to the other dry ingredients.

## Plain Salad Dressing

2 tablespoonfuls Crisco	1 teaspoonful salt
2 tablespoonfuls flour	4 teaspoonfuls sugar
$1\frac{1}{2}$ cupfuls hot water	2 teaspoonfuls mustard
$\frac{1}{3}$ cupful vinegar	$\frac{1}{8}$ teaspoonful pepper
	1 egg

Rub together Crisco and flour, add water and cook until thickened. Mix salt, sugar, mustard and pepper, add vinegar. Beat egg slightly, add to water mixture and then to vinegar.



## Write Us If Necessary

If you make cake with butter and it falls, you don't blame the butter. If your pie crust made with lard is tough, you don't blame the lard. Likewise, should your first results with Crisco not be wholly satisfactory, don't blame the Crisco. Write us.

Through exhaustive tests in our own kitchens and by its use in hotels, restaurants and thousands of homes, Crisco has been proven so perfect that the reason for disappointments always lies outside the product itself.

We shall consider nothing too much trouble to help you start right with Crisco for we know that Crisco is ideal and that you will be delighted with it if you use it properly. Most women follow their usual recipes and secure extraordinary results.



