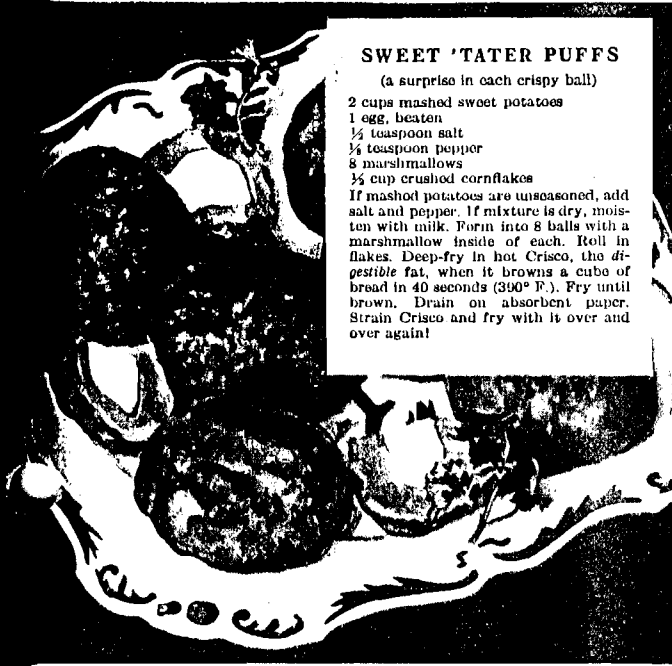


I'll never  
guess they're

# LEFT OVERS!

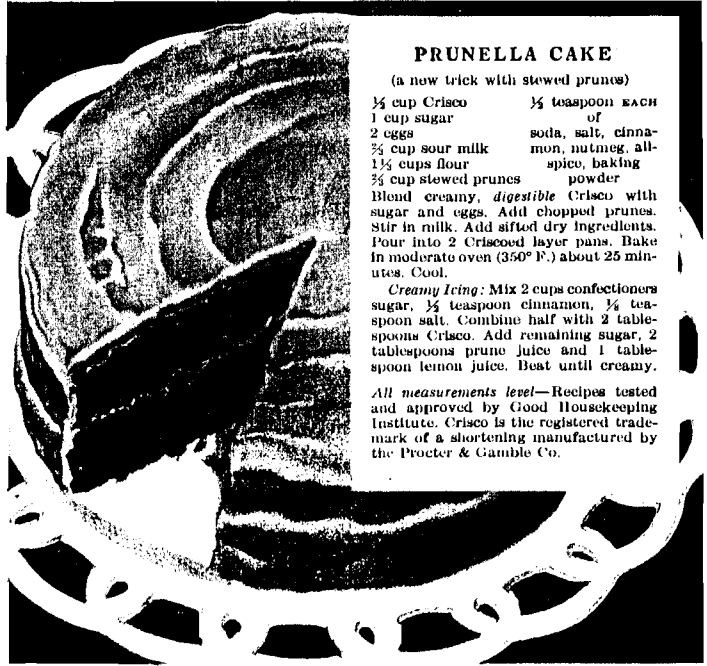


### SWEET 'TATER PUFFS

(a surprise in each crispy ball)

- 2 cups mashed sweet potatoes
- 1 egg, beaten
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 8 marshmallows
- ½ cup crushed cornflakes

If mashed potatoes are unseasoned, add salt and pepper. If mixture is dry, moisten with milk. Form into 8 balls with a marshmallow inside of each. Roll in flakes. Deep-fry in hot Crisco, the digestible fat, when it browns a cube of bread in 40 seconds (300° F.). Fry until brown. Drain on absorbent paper. Strain Crisco and fry with it over and over again!



### PRUNELLA CAKE

(a new trick with stewed prunes)

- ¼ cup Crisco
- 1 cup sugar
- 2 eggs
- ½ cup sour milk
- 1½ cups flour
- ½ cup stewed prunes
- ¼ teaspoon EACH of soda, salt, cinnamon, nutmeg, allspice, baking powder

Blend creamy, digestible Crisco with sugar and eggs. Add chopped prunes. Stir in milk. Add sifted dry ingredients. Pour into 2 Criscoed layer pans. Bake in moderate oven (350° F.) about 25 minutes. Cool.

*Creamy Icing:* Mix 2 cups confectioners sugar, ¼ teaspoon cinnamon, ¼ teaspoon salt. Combine half with 2 tablespoons Crisco. Add remaining sugar, 2 tablespoons prune juice and 1 tablespoon lemon juice. Beat until creamy.

All measurements level—Recipes tested and approved by Good Housekeeping Institute. Crisco is the registered trademark of a shortening manufactured by the Procter & Gamble Co.



### GOOD-BYE SHORTCAKE

(a happy ending for drumsticks and such)

*Biscuit:* Sift 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt. Work in 5 tablespoons Crisco, the digestible fat. Add about ¾ cup liquid (half milk and water). Pat out the dough ½ inch thick. Cut out half with biscuit cutter; brush with melted Crisco. Cut remaining dough with doughnut cutter; place rings on whole rounds. Bake 15 minutes in hot oven (450° F.). Separate biscuits, pour meat sauce between. Garnish with jelly.

*Meat Sauce:* Melt 2 tablespoons Crisco. Add 6 tablespoons flour, 1 teaspoon salt, ¼ teaspoon pepper. Slowly add 2 cups milk (or milk and gravy). Stir. Bring to boil. Add 2 cups diced cooked meat and 2 tablespoons minced parsley.

**YOU** have my sincere sympathy if your husband looks scornfully at cold meat and warmed-up vegetables. A man's just like that! But you can get around him—if you change your left-overs into dishes that taste brand-new!

I've tried out these three left-over dishes on the most finicky men I know. They were a grand success! They're thrifty because they use left-overs . . . but they taste expensive. Crisco dresses them up in its own rich goodness. For Crisco, you know, tastes as sweet as pure whipped cream!

Crisco's pure sweet taste will tell you something mighty important. Crisco is a digestible shortening. So Crisco makes food digestible because it's so digestible itself.

Perhaps you haven't realized that Crisco keeps sweet and digestible . . . right out in your kitchen.

The last creamy spoonful you scoop out of a Crisco can will be as fresh-tasting and digestible as the first one! So you're safe in buying the 3-lb. can, to keep plenty of Crisco on hand for delicious cakes and pies.

Do send for my new book, "Tested Radio Recipes." Address me, Winifred S. Carter, Dept. XJ-32, Box 1801, Cincinnati, Ohio.

WINIFRED S. CARTER



Why does Crisco digest easily?

Its pure, sweet taste will tell you