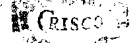


Cakes and Pies and Real Home Fries...
that's what a G.I. dreams of!



46B

CRISCO improves all 3



**1. CAKES
THEY'RE LIGHTER!
THEY'RE RICHER!**



CRISCO CHOCO-LIGHT CAKE

Now—Better Cakes on Every Count! For lightness—richness—moistness—texture, new Crisco cakes top cakes you used to make.

Measure into mixing bowl:

- 1½ cups cake flour (sifted before measuring)
- 1¼ cups sugar • ½ cup Crisco • 1 tsp. salt • 1 tsp. soda
- 2 squares melted bitter chocolate • ½ cup milk

Stir vigorously by hand or with mixer (medium speed) 2 minutes. Now stir in (all by itself): ¾ tsp. baking powder.

Add: ½ cup milk • 1 tsp. vanilla • 2 eggs, unbeaten

Blend by hand or in mixer (medium speed) 2 minutes. Pour into two 9" layer pans (1½" deep) which have been Criscoed and lined with waxed paper. Bake in moderate oven (350°F.) 25 to 30 minutes. (Crisco has a baking secret. It makes cakes lighter than the most expensive shortening. With Crisco—only with Crisco—we promise you a better cake all 'round from this recipe!) Frost with chocolate fudge icing. All Measurements Level.

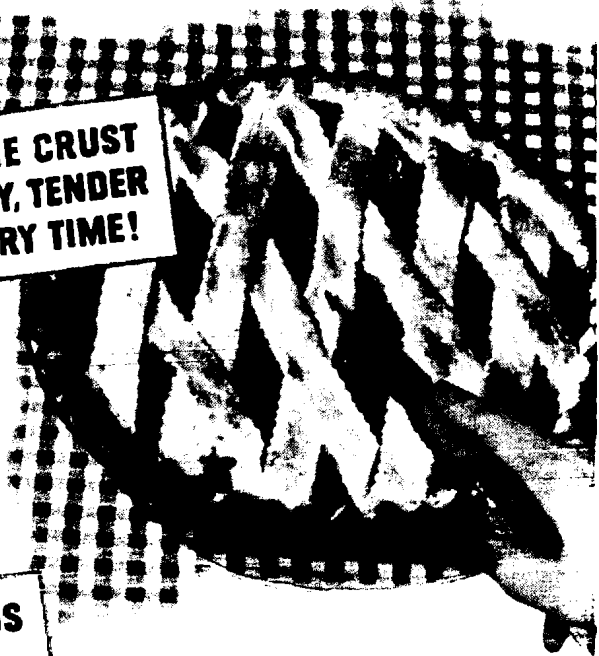
**2. PIE CRUST
FLAKY, TENDER
EVERY TIME!**

CRISCO APPLE SCOTCH PIE

- 6 to 8 apples
 - 1½ cups brown sugar
 - 1 cup water
 - 2 tsps. vinegar
 - 4 tbsps. flour
 - ½ tsp. salt
 - 1 tsp. butter
 - 1 tsp. vanilla
- Double-crust recipe Crisco Pastry

Peel, core and slice apples. Heat half of sugar with water and vinegar. Add apples and simmer until tender. Remove apples from syrup. Mix remaining sugar with flour and salt. Add slowly to syrup and cook until thickened. Remove from stove; add

butter and vanilla. Line 9" pie pan with Crisco pastry. (Yes, ma'am! You can get flaky, tender pie crust every single time! Just follow the easy, sure-fire Pastry Method on the Crisco label—be sure to use Crisco—and you'll say good-bye to pie failures. And Crisco pastry is digestible!) Fill with apples and add hot mixture. Cover with strips of pastry arranged in lattice fashion. Bake in hot oven (425°F.) 10 minutes, then lower to moderate (375°F.) 25 to 35 minutes. All Measurements Level.



**3. FRIED FOODS
CRISP, LIGHT
DIGESTIBLE!**



CRISCO PAN-FRIED FRENCH-FRIES with Barbecued Meat Balls

Cut raw potatoes into small cubes. Soak in cold water several hours. Dry thoroughly. Fry in skillet in half inch of Crisco. (No need to fear upset digestions! Foods fried crisp and light in pure, all-vegetable Crisco not only taste better—they're so digestible even children may eat 'em!) Stir potatoes to brown on all sides.

Barbecued Meat Balls—Mix 1 tbsp. flour, 1 tbsp. sugar, 1 cup tomato juice, 2 tbsps. Worcestershire sauce, 1 tsp. salt and ¼ tsp. pepper. Bring to boil. Shape 1 lb. chopped meat into balls. Brown in Crisco. Add sauce and simmer for a few minutes.

CRISCO COOK BOOK—Send 10¢ in coin and a Crisco label (any size) to Crisco, Dept. G11, Box 837, Cincinnati 1, Ohio, for the 64-page "Recipes for Good Eating." Offer good in the United States, including Hawaii.

**CRISCO is America's largest selling
Vegetable Shortening—IT'S DIGESTIBLE!**