

want to make graham cracker crust the easy way,  
buy the one you don't have to make.

old C  
they  
er. The  
favori  
favori  
ving, us  
and Mr  
sylvan  
don is  
at  
d the t  
he four

top  
te two  
53  
6/14  
3/16/6  
ed on page 54  
P53

...the new completely pre-  
...cracker crust from John-  
...don't have to mix it, or crush it,  
...or bake it. And unlike pre-  
...you don't even have to  
...a pie pan. Because it comes  
...pressed in its own pan. All you  
...is take the cover off and fill it.  
...you don't spend time making

new Ready-Crust, you have time to  
make something out of it. So you can  
spend your time on the most important  
part; what goes inside.  
Of course, if you don't have any time,  
you can just spoon any one of 54 differ-  
ent prepared fillings into Ready-Crust  
and be done with it.  
New Ready-Crust stores in the kitch-

en cabinet instead of the refrigerator. But  
you can put it in the refrigerator after  
it's been filled. And you can invert the  
plastic cover that comes with it to pro-  
tect the topping.  
Try new Ready-Crust. Graham  
Cracker or Chocolate Cookie. You'll find  
it in your supermarket in the cake mix  
section. Even though it's not a mix.



**Completely Prepared**—Just remove lid, fill and then  
chill before serving. If you wish to bake crust before  
filling, place in 350° oven for 10 minutes. Crust  
stays fresh as packed—no refrigeration necessary.  
Robert A. Johnston Co., Milwaukee, Wisconsin  
Ingredients: Flour, Graham Flour, Sugar,  
Shortening, Brown Sugar, Partially Inverted Sugar  
Syrup, White Clover Honey, Leavening, Partially De-  
fatted Cooked Cottonseed Flour, Salt, Malt, Soya  
Lecithin, Vanilla Sugar, Vanilla Artificial Flavor,  
Sodium Sulfite. Net Wt. 6 oz. 9 1/2" size. Reg. Pat. No.  
Dept. Agr. Patent #3,190,758

**#5 Sweetheart Cherry Pie** 1 can cherry pie filling • 1/2 cup shredded coconut •  
1 teaspoon almond flavoring • 1 8-ounce package cream cheese, softened  
• 6 tablespoons confectioners' sugar • 1 cup whipping cream, whipped •  
1 Johnston Graham Cracker "Ready-Crust." Combine cherry pie fill-  
ing, coconut and flavoring. Beat cream cheese until fluffy. Add  
confectioners' sugar to whipped cream and fold into  
whipped cream cheese. Fold into cherry mixture.  
Pour into dessert crust. Chill until firm.