

NOTHING in recent years has made such a hit with women as Crisco's revolutionary new pastry method which takes the guess work out of pastry making—makes it sure-fire and fool proof.

Hundreds of women who have never been sure of making good pastry before have found that with Crisco and the new pastry method they can now turn out "melt-in-your-mouth" pie crust every time. If you haven't used this tried and proved pastry method, you'll want to do so the very next time you make a pie, tarts, or a pastry-topped main dish. Follow the directions to the letter and see if



Blend Crisco with flour. A wire blender is handy but a fork or finger tips can be used.

your family doesn't exclaim, "The best pie crust you ever made!"

When making pastry, have your Crisco at room temperature. With some shortenings, it is necessary to chill the fat in order to get flaky

pastry but not with Crisco. At normal room temperatures, Crisco produces as tender, flaky pastry as you will ever want to eat.

Crisco pastry is digestible. Even children and old people can have the pastry desserts that they like so much. Let them have their share of cream pies, custard pies, simple fruit pies made with digestible Crisco crust.

CRISCO'S NEW PASTRY METHOD TWO CRUST

2 cups sifted all-purpose flour
1 teaspoon salt $\frac{2}{3}$ cup Crisco
 $\frac{1}{4}$ cup water

Sift flour and salt into bowl. Take out $\frac{1}{3}$ cup of this flour and mix with the $\frac{1}{4}$ cup of water to form a paste. Cut Crisco (with knives, fork or blender) into the remaining flour till the pieces are the size of small peas. Add flour-paste to Crisco-flour mixture. Mix thoroughly until the dough comes together and can be shaped into a ball. Divide in half—roll out both crusts about $\frac{1}{8}$ inch thick.

CRISCO'S NEW PASTRY METHOD ONE CRUST

Use $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup Crisco. Take out $\frac{1}{4}$ cup flour and blend with 3 table-

Crisco's Own Sure Pastry Method PECAN PIE

9" SINGLE CRUST

$\frac{1}{2}$ cup Crisco
 $1\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ teaspoon salt
3 tablespoons water

Sift flour and salt into bowl. Take out $\frac{1}{4}$ cup flour and mix with water to form paste. Cut Crisco into remaining flour until the pieces are the size of peas. Add flour paste to Crisco-flour mixture. Mix and shape into ball. Roll dough on a floured board with short, light strokes, keeping pastry circular in shape, about 12 inches in diameter and $\frac{1}{8}$ inch thick. Place in pie pan. Trim pastry allowing it to extend $\frac{1}{2}$ inch beyond edge of pan. Fold and flute with fingers. Add pecan filling.

FILLING: $\frac{1}{3}$ cup Crisco 3 eggs
 $\frac{1}{2}$ cup brown sugar $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup milk 1 cup corn syrup
1 cup chopped pecans $\frac{1}{2}$ teaspoon vanilla

Cream Crisco and sugar. Add remaining ingredients and blend. Pour into unbaked pie shell. Bake in hot oven (425°F.) 10 minutes then at 350°F. for 25 minutes.

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Made in U. S. A.

The pie crust you stir and roll

*No cutting in shortening
Pour delicate Wesson Oil for flaky,
tender pie crust every time*



1 Quick start for modern Stir-N-Roll pie crust: pour Wesson Oil and cold milk into measuring cup, and pour all at once into flour. There's no digging out shortening, no packing to measure. Wesson pours to measure accurately. It is instant shortening with all the delicacy of finest salad oil.



2 No cutting in shortening—just stir to mix. Wesson blends in quickly and evenly. Even beginners find Stir-N-Roll pie dough easy to handle. Best of all, light, delicate Wesson Oil keeps its delicacy at high pie-baking temperatures. Your pie crust has home-baked flavor no mix can equal.



3 No mushy floured board. Roll your pie crust neatly between waxed papers. Even with moist, juicy fillings, your pastry keeps its tender crispness. And because Wesson Oil is lighter and more delicate than any other type of shortening, your pie crust is sure to be delicate, too.



STIR-N-ROLL HOLIDAY MINCE PIE

Wesson's easy, instant shortening method

2 cups sifted all-purpose flour,
such as Gold Medal

* 1½ teaspoons salt
½ cup Wesson Oil
¼ cup cold whole milk

Heat oven to 425° (hot). Mix flour and salt. Pour Wesson Oil and milk into one measuring cup (but don't stir). Then pour all at once into flour. Stir until mixed. Press into smooth ball. Cut in halves; flatten halves slightly. Place one half between 2 sheets of waxed paper (12" square). Roll out gently to edge of paper. (Dampen table top to prevent slipping.) Peel off top paper. If dough tears, mend without moistening. Lift paper and pastry by top corners. Place paper-side-up in 9" pie pan. Peel off paper. Fit pastry into pan. Flute edge. Add your favorite mince-meat or fruit filling. Roll top crust to form circle 9" across. Peel off top paper. Make leaf pattern, then cut 6 holly leaves from pastry with shears or sharp paring knife. Place leaves over filling paper-side-up. Peel off paper. Bake 25 to 35 minutes. If desired, reroll remaining dough, sprinkle with cinnamon-sugar and cut into strips. Bake at 425° about 5 minutes or until done. Good snack.

*When using Gold Medal Self-Rising Flour, omit salt. Reduce baking temperature 50°.

Delicate salad oil
makes the finest shortening

Wesson Oil

See "VALIANT LADY" CBS-TV—Monday thru Friday

Freezer Pie Crust

I have been using this recipe without fail since the early 80s

6 cups all purpose flour

2 teaspoons salt

2 1/3 cups vegetable shortening

1 1/4 to 1 1/2 cups water, cold

In a bowl, combine flour and salt. With a pastry blender cut in shortening until mixture resembles cornmeal in texture. Add 1 1/4 cups water all at once. Mix lightly with a fork until water is absorbed and mixture forms a ball. If necessary, add additional water.

Divide dough into 7 portions. Shape into balls. Flatten each ball slightly. Wrap each flattened ball in 1 piece of plastic wrap.

Label and date. Use within 10 months. Freeze.

6 Packages make for deep Dish pans

7 Packages for 8 to 9 inch glass pans

8 Packages 9" foil pie plates

I am gluten free so I haven't tried this recipe.

1940s

Lord Woolton Pie

1lb cauliflower

1lb parsnips

1lb carrots

1lb potatoes

Bunch of spring onions chopped

2 teaspoons of Marmite (yeast extract - or you can use a stock cube)

Tablespoon of rolled oats

Salt and pepper to taste once cooked.

Parsley (fresh or dried)

For the pastry

8oz wholemeal/wholewheat flour

4oz mashed potato

3oz margarine or lard

2 tsp of baking powder

couple large pinches of salt

Dash of water if needed.

Method

Chop up the vegetables into chunks with those that take longest to cook into smaller pieces.

Place in pot and bring to simmer with just enough water to reach 3/4 of the way up the veg in the pot.

Add in Marmite and rolled oats, salt and pepper and cook until tender and most of the water has been absorbed.

Place mixture in deep pie dish and sprinkle with fresh parsley (or add dry parsley to mixture and mix in)

Make the pastry by mixing the flour with the baking powder and salt and then rubbing in the margarine.

Mix the mashed potato in to form a dough and knead (add a little water to the mixture if too dry)

Roll out to form pie crust and place on top and decorate then brush with milk.
Place in oven at 200C for 30 minutes or so until top is firm and browned.