Don’t You Like Surprises?

Especially, if they’re pleasant ones. Of course, you do... what housewife doesn’t? Here, then, are some exceptionally pleasant surprises that await your first trials of Armour’s Star Pure Lard... that extremely economical shortening which because of its richness and purity is responsible for such delightful cooking and baking results.

Any one of the recipes in this leaflet, prepared as directed, will conclusively demonstrate the goodness of Star Lard and its “surprising” possibilities for your daily uses.

You can obtain Armour’s Star Pure Lard in convenient, easy to open, air-tight two, four and eight pound pails—or in the handy one pound carton.

Surprise yourself and your family today by the use of this delightful and economical shortening. It’s wonderfully good!

Sold in
1 pound cartons
2, 4 and 8 pound pails

Recipes for Using Armour’s Star Pure Lard

Absolutely pure
Pie Crust

[For Two Pies]


8 tbsp. “Star” Lard 1 tsp. salt
2 c. pastry flour ¼ c. cold water

Method—Mix and sift dry ingredients. Cut in lard with knife, and then use finger tips. Moisten with one-half cup cold water, and when well mixed, toss on slightly floured board and divide. Roll out lower crust and fit tin. Make incisions in top. Cover pie, trim and bake about 45 minutes in moderate oven.

Quick Coffee Cake

Serves 5-6. Preparation 30 Minutes.

1⅛ c. “Star” Lard 2½ c. water
1⅛ c. sugar 2⅔ c. flour
1 Cloverbloom egg 4 tsp. baking powder
¾ c. Veribest evaporated milk ¾ c. raisins
1 tsp. salt 2 tsp. sugar
1 tsp. cinnamon

Method—Mix melted fat, sugar, slightly beaten egg and liquid. Sift flour, salt and baking powder, and add to other ingredients. Add chopped raisins. Pour in greased cake-pans and sprinkle with mixture of sugar and cinnamon. Bake in hot oven for fifteen or twenty minutes.

Baking Powder Biscuits


2 c. flour ¼ c. “Star” Lard
4 tsp. baking powder ¼ c. Veribest evaporated milk
1 tsp. salt ¼ c. water

Method—Mix and sift dry ingredients. Work in “Star” Lard, using finger tips, then add liquid, mixing with knife. Roll or pat out ½ inch thick. Cut. Bake close together on shallow pan.

SAUTÉD POTATOES

Serves 4-6. Preparation 20 Minutes.

6 medium sized cold boiled potatoes 2 tbsp. “Star” Lard
¼ tsp. pepper ½ tsp. salt

Method—Cut the potatoes in one-fourth inch slices, season. Melt lard in frying pan. When hot put in the potatoes, brown on one side, turn and brown on other side.

Chicken and Ham Croquettes


2 tbsp. “Star” Lard ¼ tsp. pepper
½ tbsp. onion (finely chopped) Dash nutmeg
¾ c. flour 3 Cloverbloom eggs (beaten yolks)
1 c. chicken stock 1⅛ c. cooked chicken
¼ tsp. paprika ¼ c. cold boiled “Star” ham

Method—Cook onion in lard three minutes stirring constantly. Add flour and stir until well blended, then add gradually, stirring constantly, one cup chicken stock (canned or broth left after cooking a fowl). Bring to boiling point and add seasoning, yolks of eggs slightly beaten, cold, cooked chicken and cold, boiled ham, cut in small cubes. Mix thoroughly and spread on plate to cool. Shape, dip in crumbs, egg, then crumbs, fry in deep kettle of “Star” Lard and drain on brown paper. Remove to hot serving dish and garnish with parsley.

Doughnuts


3 tbsp. “Star” Lard 4 c. flour
2½ c. sugar ¼ tsp. salt
2 Cloverbloom eggs ½ tsp. grated nutmeg
½ c. Veribest Evaporated Milk 3¼ tsp. baking powder
3½ tsp. water

Method—Work “Star” Lard until creamy. Beat in sugar gradually. Then add yolks of eggs beaten thick and whites beaten stiff. Mix and sift dry ingredients; add alternately with liquid to first mixture. Toss on board slightly floured, knead lightly, pat and roll one-fourth inch in thickness, using one-half mixture at a time. Shape with doughnut cutter, first dipped in flour, fry in “Star” Lard, drain on brown paper.

Armour’s Star Pure Lard — for Shortening, for Pastry, for all Frying Purposes