Crisco's
Easy-as-Pie
Recipes

Illustrated Instructions plus
23 Favorite Pie Recipes
instructions

1. Ingredients  
   For one-crust pie shell:  
   1 1/2 cups sifted enriched flour  
   1/2 tsp. salt  
   1/2 cup Crisco  
   3 tbsp. water  
   For double-crust pie:  
   2 1/4 cups sifted enriched flour  
   1 tsp. salt  
   3/4 cup Crisco  
   3/4 cup water

2. Follow easy directions at right for making dough with the Easy-as-Pie sheet.

3. For single-crust pies — fit rolled dough in pie plate, trim with scissors and flute edge. Prick dough generously over bottom and sides of pan with fork to avoid shrinkage. Bake about 12 — 15 minutes at 425° F.

For baking double-crust pies, follow recipes in this booklet.

4. To clean sheet, see Page 4.

1. Measure Crisco. Sift flour — or, if you prefer, stir flour lightly with a spoon to aerate before measuring. Place flour, salt and Crisco in center of sheet.

4. Open bag and scrape mixture into center with rubber spatula. (Mixture will be crumbly, with some pieces larger than others.) Sprinkle water over mixture, a tablespoon at a time, tossing a bit with spatula to distribute evenly. Gather up corners again.
2. Divide Crisco into three or four pieces with rubber spatula which has been dipped in flour. (Caution: Knives can damage any fine plastic like the Easy-as-Pie Sheet).

3. Gather corners of sheet together to form a bag. Hold bag with one hand, and with the other hand blend ingredients with a gentle squeezing motion — about 40 times — shaking down when necessary.

5. Squeeze bag gently 20 more times. Press together to form ball of dough. Moisten table to prevent sheet from slipping. Spread sheet out and dust center lightly with flour. Flip ball back and forth to coat lightly.

6. Roll dough about ½ inch thick, using guide circles for your own size pie pan. Trim pastry with scissors after placing in pan. Flute or seal. Bake as directed for single or double crust.
HELPFUL PASTRY HINTS

1. To clean the Easy-as-Pie Sheet, wipe off with sudsy dish cloth while spread out on working surface. Dry with dish towel or roll in towel to store. Or, you may prefer to wash sheet in hot dishwashing suds, squeezing several times. Rinse, then hang on towel rack to dry.

2. Instead of sifting flour before measuring, try this — stir the flour lightly with a fork or spoon to aerate and keep it from packing, then spoon the stirred flour into the measuring cup. It's easier than sifting.

3. Here's an easy way to measure Crisco — use the rubber spatula to spoon it from the can to the measuring cup. Nested unit measuring cups are easier to use because Crisco can be placed in the cup, leveled off with the spatula, and removed to the mixing sheet with the same spatula.
4. Keep Crisco at room temperature. It is easier to measure and to blend with other ingredients if it is not refrigerated.

5. If you prefer a very short pie, add one or two extra tablespoons of Crisco.

6. If dough cracks at edges, seal cracks by pinching dough together before continuing to roll out.

7. For double crust pies, don't forget to prick or cut top crust to allow for escape of steam. Do this with a fork or knife after the top crust is placed on the pie.

8. For a baked pie shell, press dough well into creases of pie pan and prick dough generously with a fork over bottom and sides of pan to avoid shrinkage of the crust during baking.

9. If edges of pastry get too brown before baking is completed and before top crust is brown, cover pastry rim with strips of aluminum foil.

10. Re-roll scraps of leftover pastry dough to make small pies or individual tarts.

Note: Folded in half, this booklet will fit in a 3" x 5" recipe file box.
Apple Crunch Pie

Crisco pastry for double crust

Filling:
- 5 cups pared, sliced, tart apples (about 6 large apples)
- ¾ cup sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- 1 tablespoon flour
- 1 tablespoon lemon juice
- 1 tablespoon Crisco

Topping:
- 1 tablespoon Crisco
- 1 tablespoon sugar
- 3 tablespoons flour
- ¼ teaspoon salt

Line pie pan with half of the pastry dough rolled to ⅛” thickness.
Mix filling ingredients together. Place in pastry lined pie pan.
Roll remaining half of dough to same thickness and place over filling. Trim ⅛” wider than edge of plate. Fold pastry under, seal and flute. Prick top crust for escape of steam during baking.
Blend topping ingredients together until crumbly.
Sprinkle over pastry.
Bake in a hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 25 minutes.

Coconut Cream Pie

Crisco baked pie shell.

Filling:
- ½ cup sugar
- ½ teaspoon salt
- 3 tablespoons cornstarch
- 2½ cups milk
- 3 egg yolks
- 1 teaspoon vanilla
- 1 tablespoon margarine

Meringue:
- 3 egg whites
- 6 tablespoons sugar
- ½ cup shredded coconut

Combine sugar, salt and cornstarch with milk, stirring until lightly thickened over hot water.
Combine a little of hot mixture with beaten egg yolks, return to hot milk mixture and cook 2 minutes longer. Add vanilla and margarine.
Pour into baked pie shell.

Beat egg whites until frothy, add sugar gradually, beating until stiff enough to stand in peaks. Spread over filling.
Brown in a hot oven (425°F.) about 5 minutes and sprinkle with coconut.
French Mint Pie

Crisco baked pie shell.
2 cups sifted confectioners' sugar
½ cup Crisco
4 1-oz. squares unsweetened chocolate, melted
4 eggs
¼ teaspoon peppermint extract
½ pint whipping cream

Combine sugar, Crisco and melted chocolate. Blend well.

Add eggs, one at a time, beating vigorously after each addition. Add flavoring.

Pour into baked pie shell and chill thoroughly.*

Top with whipped cream just before serving.

*That's right, you don't have to cook it — just chill it.

Mildred's Open Apple Pie

Crisco pastry for single crust
5 large tart baking apples
1½ tablespoons flour
3 tablespoons sugar
¼ teaspoon nutmeg
½ teaspoon cinnamon
pinch of salt
1 tablespoon margarine

Topping for Apples:
1 tablespoon margarine
¼ teaspoon nutmeg
½ teaspoon cinnamon
½ cup granulated sugar

Line pie pan with the pastry dough rolled to ⅜” thickness. Turn under and flute with fingers or fork.

Cut apples in half. Core and pare.

Combine flour, sugar, spices and salt and place in pastry lined pan. Dot with margarine.

Arrange apples, cut side down, quartering several to fit in, and completely fill.

Spread margarine over apples, then sprinkle spices and sugar over them.

Bake in hot oven 425°F. for 10 minutes, reduce heat to 350°F. and continue baking about 40 minutes.

This pie may be made at a convenient time thru the day, covered with wax paper and stored in refrigerator, and baked at dinner time.
Butterscotch Chiffon Pie

Crisco baked pie shell.

Filling:
1 package gelatin (1 tablespoon)
1/2 cup cold water
2 egg yolks
1-1/3 cups milk
1/4 teaspoon salt
1 tablespoon molasses
1/4 cup brown sugar
1 teaspoon vanilla
2 tablespoons margarine
2 egg whites
1/4 cup sugar

Soften gelatin in cold water.
In top of double boiler, mix together egg yolks, milk, salt, molasses, and brown sugar. Cook over hot water, stirring constantly, until mixture thickens slightly (about 15 minutes).
Remove from heat, add gelatin, margarine, and vanilla.
Chill until mixture begins to thicken.
Beat egg whites and 1/4 cup sugar until stiff and fold into butterscotch mixture.
Place in baked pie shell. Chill until set.

Topping:
2 tablespoons melted margarine or butter
2 tablespoons brown sugar
2 tablespoons chopped nuts
1/4 cup whipping cream

Combine the melted margarine or butter with brown sugar and nuts.
Whip cream until stiff.
Decorate top of pie with puffs of whipped cream and sprinkle topping over each puff.

Berry Pie

Crisco pastry for double crust
3 cups blueberries, dewberries, or boysenberries
2/3 cup berry juice
1/4 cup sugar
1/4 cup flour
1/4 teaspoon salt
2 tablespoons lemon juice
1 tablespoon grated lemon rind
2 tablespoons margarine

Line pie pan with half of the pastry dough rolled to 1/8" thickness.
Combine all ingredients except margarine. Place in pastry lined pie pan. Dot with margarine.
Roll remaining half of dough to same thickness and place over filling. Trim 1/2" wider than edge of plate. Fold pastry under, seal and flute. Prick crust for escape of steam during baking.
Bake in a hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 25 minutes.
Chocolate Meringue Pie

Crisco baked pie shell.

**Filling:**
- ¾ cup sugar
- 3 tablespoons cornstarch
- 3 tablespoons flour
- ½ teaspoon salt
- 2½ cups milk
- 2 1 oz. squares unsweetened chocolate, melted
- 3 egg yolks
- ½ teaspoon vanilla

**Meringue:**
- 3 egg whites
- 6 tablespoons sugar

**Cherry Apple Pie**

Crisco pastry for double crust

- 3 cups pared, sliced apples (4 large)
- 2½ cups drained pitted sour red cherries (1 - No. 2 can or 1 lb. 4 oz.)
- 4 tablespoons margarine
- 1½ cups sugar
- 2 tablespoons tapioca
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg

Combine sugar, cornstarch, flour and salt with milk; add chocolate.
Cook over hot water or low heat until thickened (about 20 minutes).
Add a little of the hot milk mixture to beaten egg yolks, return to hot mixture and stirring constantly, cook until thick (about 5 minutes). Remove from heat and add vanilla.
Pour into baked pie shell.
Cool slightly.

Beat egg whites until frothy, add sugar gradually, beating until stiff enough to stand in peaks. Spread over filling.
Brown in a hot oven (425°F.) about 5 minutes.

Line pie pan with half of the pastry dough rolled to ⅛" thickness.
Mix filling ingredients together. Place in a pastry lined pie pan.
Roll remaining half of dough to same thickness and place over filling. Trim ½" wider than edge of plate. Fold pastry under, seal and flute. Prick top crust for escape of steam during baking.
Bake in hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 20 minutes.
**Fruit Tarts**

Divide dough into six equal parts. Roll each part to circle 6” in diameter and \( \frac{3}{8}” \) thick.

Line individual tart pans, trim edges about \( \frac{1}{4}” \) beyond edge of pan. Fold edge under and flute. Prick sides and bottom of each tart shell generously.

Bake in a hot oven (425°F.) about 10 - 12 minutes or until brown.

Combine all ingredients except fruit. Cook over low heat until thickened and clear (10 - 15 minutes). Combine with fruit and fill baked tart shells.

If you have no tart pans, shape dough over back of muffin tins.

**Raisin Cream Pie**

Crisco baked pie shell.

**Filling:**

\[ \frac{3}{4} \text{ cup seedless raisins} \]
\[ 1\frac{1}{2} \text{ cups water} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 3 \text{ tablespoons flour} \]
\[ \frac{1}{2} \text{ teaspoon cloves} \]
\[ \frac{1}{2} \text{ teaspoon cinnamon} \]
\[ 3 \text{ tablespoons margarine} \]
\[ 3 \text{ egg yolks} \]
\[ 1 \text{ tablespoon grated lemon rind} \]
\[ \frac{1}{4} \text{ cup lemon juice} \]

**Meringue:**

\[ 3 \text{ egg whites} \]
\[ 6 \text{ tablespoons dark brown sugar} \]

Simmer raisins and water over low heat about 10 minutes.

Mix sugar, flour and spices and stir into raisins. Continue cooking, stirring constantly until thickened. * Add margarine.

Beat egg yolks slightly, add lemon juice and rind, and stir into hot mixture. Return to heat and cook about 2 minutes longer.

Cool slightly and fill baked pie shell.

Beat egg whites until frothy, add sugar gradually, beating until stiff enough to stand in peaks. Spread over filling. Brown in a hot oven (425°F.) about 5 minutes.

* Cook filling very thick as lemon juice added later will thin it out.
Deep Dish Cherry Pie

Single crust pastry recipe
3 cups sour cherries (fresh or canned)
2 tablespoons Crisco
1 ¼ cups sugar
3 tablespoons flour
2 tablespoons cornstarch
½ teaspoon salt

Mix sugar, flour, cornstarch and salt. Add cherries and Crisco. Cook over low heat until mixture is thick, stirring constantly.

Pour into 7” x 10” x 2” baking dish. Roll pastry ¾” thick and cut rectangle 1” longer and wider than top of baking dish. Place on top of cherry mixture with edges up around side. Seal or flute edges and cut or prick top crust for escape of steam during baking.

Bake in a hot oven (425°F.) about 25 minutes.

Chocolate Chiffon Pie

Crisco baked pie shell
1 package gelatin (1 tablespoon)
¼ cup cold water
2 squares unsweetened chocolate
1 cup milk
2 egg yolks
½ teaspoon salt
2 egg whites
½ cup sugar
½ pint whipping cream
1 teaspoon vanilla

Soften gelatin in cold water.

Melt chocolate in milk over hot water. Beat until smooth; stir in softened gelatin.

Beat egg yolks until thick, add salt and ¼ cup sugar. Continue beating, adding chocolate and vanilla. Chill until it thickens.

Beat egg whites and remaining sugar until stiff. Fold with 2/3 cup whipped cream into filling.

Place in baked pie shell.

Chill until firm. Top with remaining whipped cream.
Fudge Topped Pie

Crisco pastry for single crust.

Filling:
3 eggs
\(\frac{1}{2}\) cup sugar
\(\frac{1}{2}\) teaspoon salt
2\(\frac{3}{4}\) cups milk
1 teaspoon vanilla

Fudge Topping:
2 tablespoons margarine
2 tablespoons evaporated milk
1 cup confectioners' sugar
1 1 oz. square unsweetened chocolate, melted
1 teaspoon vanilla

Roll pastry \(\frac{1}{8}\)" thick. Line pie plate with pastry and trim edge \(\frac{1}{2}\)" from outside edge of plate. Turn under and flute with fingers or fork.

Beat eggs lightly, add sugar and salt and blend well. Add milk and vanilla. Pour into unbaked pastry shell.

Bake in a hot oven (425° F.) for 10 minutes; lower temperature to 350° F. for 25 - 30 minutes or until custard is firm.

Cool custard.

Cream ingredients until well blended.
Place over cooled custard filling.
Chill before serving.

Apricot Pie

Crisco pastry for double crust

3\(\frac{1}{2}\) cups drained (cooked or canned) apricots
\(\frac{1}{2}\) cup apricot juice
2/3 cup sugar
\(\frac{3}{4}\) teaspoon salt
1 tablespoon cornstarch
2 tablespoons lemon juice
1 tablespoon margarine

Line pie pan with half of the pastry dough rolled to \(\frac{1}{8}\)" thickness.
Mix sugar, salt and cornstarch.
Add apricots, apricot juice and lemon juice.
Place in pastry lined pie pan and dot with margarine.
Roll remaining half of dough to same thickness and place over filling. Trim \(\frac{1}{2}\)" wider than edge of plate. Trim pastry under, seal and flute. Prick top crust for escape of steam during baking.
Bake in a hot oven (425° F.) 10 minutes; reduce heat to 350° F. and continue baking about 25 minutes.
Pumpkin Pecan Pie

Crisco pastry for single crust.

**Filling:**
- 1/3 cup dark brown sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/3 cup corn syrup
- 2 eggs
- 1 1/2 cups cooked pumpkin
- 1/2 cup evaporated milk

**Crunch Topping:**
- 1/4 cup brown sugar
- 1/2 cup chopped pecans
- 1 to 2 teaspoons milk

Mincemeat Chiffon Pie

Crisco baked pie shell

- 1 tablespoon gelatin
- 1/4 cup cold water
- 2 eggs, separated
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1 cup prepared mincemeat

Roll pastry 1/8" thick. Line pie pan with pastry and trim edge 1/2" from outside edge of plate. Turn under and flute with fingers or fork.

Combine filling ingredients and blend thoroughly.

Pour filling into unbaked pastry shell.

Make the crunch topping from brown sugar, nutmeats and enough milk to moisten. Sprinkle over top of pie.

Garnish with whole nutmeats, if desired.

Bake in hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 45 minutes or until custard is firm.

Soften gelatin in water.

Combine slightly beaten egg yolks, milk, salt, and sugar, and cook over hot water until thick enough to coat a spoon, stirring constantly.

Remove from heat, stir in gelatin and set in pan of cold water. When cool, add mincemeat and vanilla. When thickened slightly, fold in stiffly beaten egg whites.

Pour into baked pie shell. Chill thoroughly.
Lemon Meringue Pie

Crisco baked pie shell.

Filling:
1 cup sugar
1/4 teaspoon salt
1/4 cup flour
3 tablespoons cornstarch
2 cups water
3 egg yolks
1 tablespoon margarine
1/4 cup lemon juice
1 teaspoon grated lemon rind

Blend together sugar, salt, flour and cornstarch. Stir in water.
Cook over low heat or boiling water until thick and clear.
Add a little of the hot mixture to beaten egg yolks, return to hot mixture and cook 1 minute longer. *
Remove from heat and stir in margarine, lemon juice and rind.
Pour into baked pie shell.
Cool slightly.

Beat egg whites until frothy, add sugar gradually, beating until stiff enough to stand in peaks. Spread over filling.
Brown in a hot oven (425°F.) about 5 minutes.

* Be sure to cook mixture very thick as lemon juice added later will thin it out.

Meringue:
3 egg whites
6 tablespoons sugar

Peach Pie

Crusto pastry for double crust
3 1/2 cups drained (cooked or canned) peaches
1/2 cup peach juice
1/4 cup red cinnamon candies
2/3 cup sugar
1/4 teaspoon salt
1 tablespoon cornstarch
2 tablespoons lemon juice
1 tablespoon margarine

Line pie pan with half of the pastry dough rolled to 1/8" thickness.
Mix sugar, salt and cornstarch.
Cook peach juice and cinnamon candies until melted.
Add with peaches and lemon juice to sugar mixture.
Place in pastry lined pie pan. Dot with margarine.

Roll remaining half of dough to same thickness and place over filling. Trim 1/2" wider than edge of plate. Fold pastry under, seal and flute. Prick top crust for escape of steam during baking.
Bake in a hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 25 minutes.
Pecan Pie

Roll pastry \( \frac{\frac{3}{4}}{4} \)" thick. Line pie pan with pastry and trim edge \( \frac{\frac{1}{2}}{4} \)" from outside edge of plate. Turn under and flute with fingers or fork.

Cook corn syrup and brown sugar together until mixture begins to boil. Remove from heat; stir in margarine. Add salt. Cool.

Beat eggs and add to syrup mixture. Pour filling into unbaked pastry shell. Sprinkle pecans on top of filling. Bake in moderate oven (350°F.) about 1 hour.

Peach Glaze Pie

Mix sugar, cornstarch and salt. Add water and cook slowly over low heat until clear (about 5 minutes). Add yellow food coloring and cool slightly.

Wash and pare peaches. Cut into \( \frac{\frac{1}{2}}{4} \)" wedges. Place in baked pie shell. Pour glaze over peaches. Chill. Top with whipped cream, if desired.
Chess Pie

Crisco pastry for single crust

1/2 cup Crisco
1 cup sugar
3 egg yolks
3 egg whites
1 cup chopped raisins
1 cup chopped nuts
1 teaspoon vanilla

Roll pastry 1/8” thick. Line pie plate with pastry and trim edge 1/8” from outside edge of plate. Turn under and flute with fingers or fork.

Cream Crisco, sugar, and egg yolks. Add stiffly beaten egg whites, raisins, nuts and vanilla. Place in unbaked Crisco pie shell.

Bake in a hot oven (425°F.) 10 minutes; lower temperature to 350°F. and continue baking about 30 minutes.

Cool before serving and garnish with whipped cream, if desired.

Fruit Cocktail Pie

Crisco baked pie shell

1 No. 2 1/2 can mixed fruit (1 lb. 14 oz.)
1/2 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
1 cup water
6 whole cloves
1 stick cinnamon

Combine ingredients except fruit. Cook over low heat until thickened and clear (10 - 15 minutes).

Remove spices.

Add cooked glaze to fruits and pour into baked pie shell.
Aloha Pie

Crisco pastry for double crust
2 cups sliced bananas
1 cup drained, crushed pineapple
1 cup pared, sliced apples
\( \frac{1}{2} \) cup sugar
1 tablespoon lemon juice

Line pie pan with half of the pastry dough rolled to \( \frac{1}{8} \)" thickness. Mix filling ingredients together. Place in pastry lined pie pan. Roll remaining half of dough to same thickness and place over filling. Trim \( \frac{1}{2} " \) wider than edge of plate. Fold pastry under, seal and flute. Prick top crust for escape of steam during baking. Bake in hot oven (425°F.) 10 minutes; reduce heat to 350°F. and continue baking about 20 minutes.

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(CUT ALONG THIS LINE)

Mrs. Mildred Semple
Box 149, Wollaston Branch
Boston 70, Massachusetts

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to her regular job as housewife. She had to find time for more experiments and for meetings with lawyers, business men, professional home economists and publishers. She invested a lot of her own money to assure the success of her idea. As a lifetime Crisco user naturally she was happy to team up with Crisco to present the results of her work to millions of women across the country.

Crisco liked her idea from the start and thought of it as a wonderful new method for Crisco pie-bakers to use. The EASY-AS-PIE Method was thoroughly tested in the Procter & Gamble Home Economics Kitchens and tested with hundreds of typical American housewives in their own homes. So here it is—invented by Mrs. Semple in her kitchen, tested and proved and advertised all over America by Crisco—the EASY-AS-PIE method. If you would like to order more kits, see Mrs. Semple’s special offer on the opposite page.

*Easy-as-Pie is Crisco’s own name for this new sheet and method. However, MILDRED SEMPLE’S MAKE-A-PIE is the registered trademark used by Mrs. Semple, who originated the method and has protected it under U.S. Patent #2625893 and Canadian Patent No. 499462.
Meet Mrs. Mildred Semple of Wollaston, Massachusetts, the housewife and inventor who originated THE EASY-AS-PIE* sheet. It’s her idea which Crisco is presenting to you; the idea of making perfect pastry without fuss or muss — without a bowl, a blender, or a pastry board.

For years Mrs. Semple has been known to her family and friends as a wonderful cook. She was most proud of her pies, but, being a perfectionist, kept trying to think of new ways to improve them so they’d win baking contests. She had heard that getting more air into her dough would give her flakier, more tender pastry, so she spent months experimenting in her own kitchen, trying one method after another. She worked out new mixing methods, trying cloth and many kinds of plastics to blend air into the dough.

One day Mrs. Semple came upon polyethylene, a new magic plastic developed during World War II. It was pliable yet strong and was certified as safe for foods by the U. S. Department of Agriculture. This magic plastic was just what she was looking for, and the EASY-AS-PIE Method, which resulted, made certain she and everyone who used it got just the right amount of air in the dough. At the same time it did away with the bowl, the blender, and the pastry board!

Mrs. Semple won first prize at a baking contest in Boston in 1950. Her apple pie, made with the EASY-AS-PIE Method, was judged best in the show. So she patented her idea and began to advertise and sell it for $1.00.

Mrs. Semple found that it was hard to run a business in addition

(Continued on inside cover)