Make it Right with LARD
1. The ingredients for the perfect pie crust: 1 3/4 teaspoons salt, 2/3 cup lard, 2 cups flour, and cold water.

2. Cut lard into flour and salt mixture with a fork or pastry blender until crumbs are coarse and granular.

3. Add 3 to 6 tablespoons cold water, a little at a time. Mix quickly and evenly through the flour until the dough just holds in a ball.
Perfect Pie

4 Roll half the dough to about one-eighth inch thickness. Lift edge of pastry cloth and roll crust onto rolling pin. Line pie pan, allowing one-half inch crust to extend over edge.

5 Add filling. Roll out top crust, making several gashes to allow escape of steam. Place over filling. Allow top crust to overlap lower crust. Fold top crust under the lower and crimp edges.

6 And here is the perfect pie, baked in a moderately hot oven (425° F.) for thirty-five minutes. (For filling recipe see page 5.)
△ A pie crust will be more easily made and better if all the ingredients are cool.

△ The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.

△ Folding the top crust over the lower crust before crimping will keep the juices in the pie.

△ In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

△ Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

△ The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

△ After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling.

△ Cakes should not be frosted until thoroughly cool.

△ Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.
USE LARD for MEALTIME TREATS

Flaky Pies

PASTRY RECIPE
2 cups flour  1 3/4 teaspoon salt
2/3 cup lard  4-6 tablespoons water

Sift flour, measure, add salt, and sift again. Cut in lard until particles are about the size of dried peas. Add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. Use as little water as possible. Chill before rolling. This makes enough pastry for a two-crust 9-inch pie. Roll one-half the dough to about one-eighth inch in thickness and line pie pan, allowing one-half inch of the pie crust to extend over the edge. Add filling. Roll out remaining pastry, making several gashes or a design to allow escape of steam, and place over filling. Allow top crust to overlap lower crust. Fold top crust under the lower. Crimp edges. Bake according to directions in recipes.

ALWAYS READY LARD PIE MIX
7 cups flour  4 tablespoons salt
2 cups lard  teaspoons

Sift flour, measure, and add salt. Cut lard into flour with knives or pastry blender until the crumbs are coarse and granular. Cover and store in the refrigerator until ready to use. Always Ready Lard Pie Mix and plain pastry recipe may be used interchangeably in the following recipes to suit your convenience. In using Pie Mix, 2 1/2 cups are required for a two-crust pie and 1 1/2 cups of the Pie Mix are required for a one-crust pie.

CHERRY PIE
1 pastry recipe or 2 1/2 cups lard pie mix
2 No. 2 cans pitted sour cherries
4 tablespoons cornstarch
1 cup sugar 1 tablespoon butter
1/4 teaspoon salt

Prepare pastry as given above. Drain cherries saving 1/2 cup liquid. Mix liquid with cornstarch and cook until very stiff. Add sugar gradually and continue cooking about five minutes or until sugar is dissolved. Add butter, salt, and cherries, stirring carefully to prevent crushing cherries. This recipe can be used for any canned fruit pie including gooseberry, blueberry, blackberry, huckleberry, raspberry, boysenberry, and loganberry. If the berries have sugar added in canning, the sugar in this recipe should be decreased to 3/4 cup. Fill pie and bake in moderately hot oven (425° F.) for thirty-five minutes.
APPLE PIE

1 pastry recipe
5 cups sliced apples
3/4 cup sugar
1 teaspoon cinnamon
2 tablespoons sugar

Combine all ingredients except the butter. Pour into lined pie pan and dot with butter, adjust top crust and bake thirty-five minutes in 425°F oven.

PUMPKIN PIE

1/2 pastry recipe
2 cups pumpkin
3/4 cup sugar
2 teaspoons salt

Combine pumpkin, sugar, flour, spices and salt. Scald the milk. Beat eggs slightly and add with the milk to other ingredients. Pour into an unbaked pie shell. Bake in a hot oven (450°F) for ten minutes. Reduce oven temperature to moderate (350°F) and finish baking until custard is set, about thirty minutes.

BANANA BUTTERSCOTCH FILLING

1/2 pastry recipe
4 egg yolks
1 1/2 cups brown sugar
3 tablespoons butter
5 tablespoons flour
1 1/2 teaspoons vanilla extract
1 1/2 cups water
4 bananas

Line pie pan with pastry and bake in 425°F oven for ten to fifteen minutes.

Mix sugar and flour. Add water and beaten egg yolks and cook until thick stirring constantly. Just before removing from heat, add butter and vanilla. Cool. Slice two bananas in bottom of baked pie shell, then pour butterscotch mixture over bananas. Serve with whipped cream and overlapping slices of banana placed on the pie filling.

COCOA BUTTERSCOTCH FILLING

1/2 pastry recipe
4 egg yolks
1 1/2 cups brown sugar
3 tablespoons butter
5 tablespoons flour
1 1/2 teaspoons vanilla extract
1 1/2 cups water
4 bananas

Line pie pan with pastry and bake in 425°F oven for ten to fifteen minutes.

Mix sugar and flour. Add water and beaten egg yolks and cook until thick stirring constantly. Just before removing from heat, add butter and vanilla. Cool. Slice two bananas in bottom of baked pie shell, then pour butterscotch mixture over bananas. Serve with whipped cream and overlapping slices of banana placed on the pie filling.

PUMPKIN PIE

1/2 pastry recipe
2 cups pumpkin
3/4 cup sugar
2 tablespoons sugar

Combine pumpkin, sugar, flour, spices and salt. Scald the milk. Beat eggs slightly and add with the milk to other ingredients. Pour into an unbaked pie shell. Bake in a hot oven (450°F) for ten minutes. Reduce oven temperature to moderate (350°F) and finish baking until custard is set, about thirty minutes.

MERINGUE

3 egg whites
1 teaspoon lemon juice
1/4 teaspoon salt
6 tablespoons sugar
2 tablespoons cocoanut

Beat egg whites until bubbly, add salt and flavoring. Continue beating until egg whites form a thick foam. Add sugar, a tablespoon at a time, beating after each addition. After last addition of sugar, beat until mixture piles and sugar is dissolved. Spread a small amount of meringue around edge of filled pie shell, allowing no space be-
tween edge of meringue and pastry. Pile rest of meringue on filling and spread lightly to meet that at edge. Sprinkle with cocoanut. Bake in a moderate oven (350° F.) for twelve minutes or in a moderately hot oven (400° F.) for eight minutes.

**DIXIE PECAN PIE**

1½ cups Lard Pie Mix  
1-3 tablespoons cold water  

Add water to Pie Mix, small amount at a time, mixing quickly and evenly through the flour and lard until the dough just holds in a ball. Roll on lightly floured board. Line pie pan and crimp edges. Pour in filling. Bake in moderate oven (375° F.) for forty-five to fifty minutes.

**PECAN FILLING**

3 eggs  
2 cups dark corn syrup  
1 tablespoon sugar  
1 teaspoon vanilla extract  
2 tablespoons flour  
¼ teaspoon salt  
1 cup whole pecan meats

Beat eggs until light. Mix sugar and flour; add to eggs and beat well. Reserve enough of the pecans to place on top of the filling. Add syrup, vanilla, salt, and pecans. Arrange remaining pecans on top of filling after it is in pan.

**BEST WHITE CAKE**

1 cup lard  
2½ cups sugar  
1½ teaspoons salt  
3⅓ cups sifted cake flour  
7 egg whites  

Reserve ½ cup sugar to beat with egg whites. Cream lard, 2 tablespoons water, the remainder of sugar, and salt. Sift flour, measure, add baking powder and sift again. Add flour alternately with the water. Add vanilla to creamed mixture. Beat egg whites until stiff, fold in the ½ cup of sugar, and carefully fold into batter. Bake in three 9-inch layer pans in a moderately hot oven (375°F.) for twenty-five to thirty minutes. Put together with Seven-Minute Icing.

**SEVEN-MINUTE ICING**

2½ cups sugar  
7½ tablespoons water  
1½ tablespoons white corn syrup  
3 egg whites  
1½ teaspoons vanilla

Combine all ingredients, except vanilla, in top of double boiler and mix well. Cook over boiling water for three minutes. Remove from fire but leave over hot water and beat with rotary beater for seven minutes, or until of a consistency to spread. Add vanilla and blend well. Frost cooled cake.

Lard makes white cake of velvety texture and feathery lightness.
JAM CAKE
2 cups flour \(\frac{1}{2}\) cup lard
1 teaspoon soda 1 cup sugar
\(\frac{1}{4}\) teaspoon salt 3 eggs
1 teaspoon cinnamon 1 cup jam
\(\frac{1}{2}\) teaspoon cloves \(\frac{3}{4}\) cup buttermilk

Sift flour, measure and sift with soda, salt and spices. Cream lard, add sugar and cream together until light and fluffy. Add eggs, one at a time, beating after each addition. Add jam and beat until smooth. Add dry ingredients alternately with buttermilk. Line the bottom of two 9-inch pans with waxed paper. Pour in the batter. Bake in a moderate oven (375° F.) for thirty-five minutes. Cool and ice with Jam Frosting.

JAM FROSTING
\(\frac{1}{2}\) cup jam 2 egg whites
\(\frac{1}{2}\) cup corn sirup \(\frac{1}{2}\) teaspoon lemon juice

Combine ingredients and beat until the consistency of marshmallow.

DIXIE CHOCOLATE CAKE
3 cups cake flour \(\frac{3}{4}\) cup lard
3 teaspoons 2 cups sugar
baking powder 3 eggs
\(\frac{1}{2}\) teaspoon soda 4 squares chocolate
1 teaspoon salt \(\frac{1}{2}\) cups milk
\(\frac{1}{2}\) teaspoons vanilla extract

Sift flour once, measure and sift again with baking powder, soda, and salt. Cream lard. Add sugar gradually and continue creaming until light and fluffy. Add eggs, one at a time, beating after each addition. Add melted chocolate and blend. Add sifted dry ingredients alternately with milk and vanilla, beating after each addition until smooth. Line the bottom of three 9-inch pans with waxed paper. Pour in batter. Bake in moderately hot oven (375° F.) for twenty-five minutes. Cool and frost with Chocolate Fluff Frosting.

CHOCOLATE FLUFF FROSTING
6 tablespoons butter 2\(\frac{1}{2}\) cups confectioners sugar
2\(\frac{1}{2}\) teaspoons vanilla extract 4 squares chocolate
\(\frac{1}{2}\) teaspoon salt 3 egg whites

Cream butter. Add 1 cup sifted confectioners sugar and blend. Add vanilla, melted chocolate, and salt, and mix well. Beat egg whites until stiff, but not dry. Gradually add remaining sugar to egg whites beating until mixture stands in peaks. Fold into chocolate mixture and stir until smooth.

EASY CAKE
1\(\frac{3}{4}\) cups cake flour \(\frac{1}{2}\) teaspoon salt
\(\frac{1}{2}\) cup lard \(\frac{1}{2}\) cup milk
\(\frac{3}{8}\) cup sugar 1 teaspoon vanilla
2 tablespoons baking powder 2 eggs

Sift flour and measure. Cream \(\frac{1}{2}\) cup flour and lard together thoroughly. Add the remaining flour, the sugar, baking powder, salt, vanilla and \(\frac{1}{2}\) cup milk. Stir and beat vigorously until
smooth and fluffy. Add remaining milk. Beat again until thoroughly combined. Add eggs, one at a time, beating well after each addition. Pour into two round 8-inch cake pans and bake in moderate oven (375° F.) for about twenty to twenty-five minutes. Ice with Caramel Frosting.

Caramel Frosting

1 1/2 cups brown sugar  
3/4 cup cream or milk  
2 tablespoons butter  
1/2 teaspoon vanilla extract

Cook sugar and cream or milk until it forms soft ball when dropped in cold water (238° F.). Add butter and flavoring. Cool. Beat until consistency to spread. Frost cake.

Crunchy Cookies

Ginger Cookies

5 cups flour 1 cup lard  
1 tablespoon soda 2 cups brown sugar  
1/2 teaspoon salt 2 eggs  
1 tablespoon ginger 1 teaspoon vinegar  
1/2 cup dark molasses

Sift flour once, measure and sift again with soda, salt and ginger. Cream lard, add sugar and continue creaming. Add beaten eggs, vinegar and molasses. Mix in dry ingredients and roll in balls using about 2 1/2 tablespoons of dough for each. Place on a cookie sheet and bake in a moderately hot oven (400° F.) for twelve to fifteen minutes. The cookies are very soft when done.

For variety some of the cookies may be cooled and covered with a confectioners sugar icing.

Mincemeat Drop Cookies

3 1/4 cups flour 1/2 teaspoon salt  
1 teaspoon soda 1 cup lard  
1 1/2 cups brown sugar 3 eggs  
1 1/2 tablespoons hot water 1/2 cup chopped pecans  
1 1/2 cups or 1 nine-ounce package dry mincemeat 2 teaspoons vanilla

COCOANUT PECAN FINGERS

½ cup lard  ½ cup chopped pecans
⅔ cup confectioners sugar
1 cup flour  ½ cup cocoanut
1 teaspoon salt
1 teaspoon vanilla extract

Cream lard. Add sugar and other ingredients, mix thoroughly. Make into finger-shaped rolls. Place on cookie sheet and bake in a moderate oven (375° F.) twenty to twenty-five minutes. When cool, roll in additional confectioners sugar, if desired. For variety, small round, crescent and other shaped cookies can be made from a portion of this mixture.

HOMEMADE BISCUIT MIX

8 cups flour  4 teaspoons salt
8 teaspoons baking powder

Sift flour and measure. Sift again with the baking powder and salt. Cut in the lard until the mixture has a fine even crumb. Place in a closed container and keep in refrigerator, using as desired. This mixture will keep at least a month in the refrigerator. It will yield five batches with two cups of the mixture to the batch. It may be used for biscuits, dumplings, shortcake, waffles, muffins, quick coffee cake and dozens of other things.

BRAN BISCUITS

1 cup shredded bran
2 cups Homemade Biscuit Mix
Milk

Combine bran and Biscuit Mix and add milk to make a soft dough. Roll to desired thickness. Cut out. Place on cookie sheet. Bake in hot oven (425° F.) for fifteen minutes.

SUGAR FROST MUFFINS

3 cups Homemade Biscuit Mix
2 eggs
⅔ cup brown sugar
2 tablespoons granulated sugar
1 teaspoon nutmeg
1 cup milk
1 tablespoon water

Measure Biscuit Mix. Beat 1 egg and 1 yolk, reserving 1 white for topping. Add sugar, nutmeg, and milk to eggs and mix thoroughly. Combine liquid and dry mixtures and stir only until dry ingredients disappear. Fill greased muffin pans half full. Add water to egg white and brush over tops of muffins. Sprinkle with granulated sugar. Bake in moderately hot oven (425° F.) for twenty-five minutes.
CURRANT TURNS

2 cups Homemade Biscuit Mix  
Milk  3 tablespoons butter  
½ cup brown sugar  
1 teaspoon cinnamon  ½ cup currants  
½ cup chopped nut meats

To Biscuit Mix add enough milk to make a soft dough. Turn onto floured pastry cloth. Knead dough until dough is smooth. Roll as nearly round as possible, ½ inch thick. Spread with butter and sprinkle with sugar and cinnamon, currants and nuts. Cut circle into eight wedge-shaped pieces and roll, starting at wide end. Place on greased cookie sheet and bake in a hot oven (425° F.) for twenty minutes.

Doughnuts and Croquettes

ECONOMY CROQUETTES

½ pound ground beef  
1 cup raw grated carrots  
1 cup fine moist bread crumbs  
¼ cup grated onion  ½ teaspoon pepper  
1 egg  
1 teaspoon salt  
Milk  
Lard for deep-fat frying

Combine all ingredients, except dry crumbs and milk. Divide into six parts and shape into croquettes. Roll in crumbs, then in milk and again in crumbs. Cook until brown in deep hot lard at 365° F. Drain on absorbent paper. If desired, serve with hot tomato sauce.

POTATO DOUGHNUTS

6 cups flour  
7 teaspoons baking powder  
1 teaspoon salt  3 eggs  
1 teaspoon nutmeg  2 cups sugar  
1½ cups warm mashed potatoes  
6 tablespoons melted lard  
¾ cup milk  
Lard for deep-fat frying

Sift flour once, measure and sift again with baking powder, salt and nutmeg. Beat eggs, add sugar, potatoes and lard and continue beating. Add milk and combine. Add dry ingredients and mix only until flour disappears. Chill. Place about one-third of the dough at a time on a lightly floured cloth. Sprinkle surface lightly with flour and roll to one-half inch in thickness. Cut with floured doughnut cutter. Fry until golden brown in hot deep lard (375° F.). Drain on absorbent paper. Roll in granulated or confectioners sugar.

Golden doughnuts shortened with lard and fried in lard.
1. Lard has the greatest shortening power of any plastic fat.
2. Lard makes the tenderest, flakiest pastry.
3. Lard is easily workable over a wide range of temperatures.
4. Cakes of fine texture and feathery lightness are made economically with lard.
5. Lard adds flavor and richness to foods, whether used as shortening or for frying.
6. Bread made with lard has superior flavor of crumb and crust.
7. Lard is 97 per cent digestible.
8. Lard contains certain food elements necessary for growth and health.
9. Lard is a rich energy producing food.
10. If it calls for a fat, use lard.