CRISCO'S APPLE PIE – 1913
from: *The Story of Crisco.*
from: *Thanksgiving & the New England Pie.*

For filling for a medium-sized pie tin, use 3 cups pared and sliced apples, ½ cup sugar, 1/8 teaspoon salt, 1 tablespoon Crisco, ¼ teaspoon cinnamon, 1 tablespoon lemon juice, and grated rind of ½ lemon.

Plain Crisco Pastry
1 1/2 cupfuls flour
1/2 cupful Crisco
1/2 teaspoonful salt
Cold water
Sift flour and salt and cut Crisco into flour with knife until finely divided. Finger tips may be used to finish blending materials. Add gradually sufficient water to make stiff paste. Water should be added sparingly and mixed with knife through dry ingredients. Form lightly and quickly with hand into dough; roll out on slightly floured board, about one-quarter inch thick. Use light motion in handling rolling-pin, and roll from center outward.

"Hundreds of instances of Crisco's healthfulness have been given by people, who, at one time have been denied such foods as pastry, cake and fried foods, but who now eat these rich, yet digestible Crisco dishes."