"PASTE" (pie crust) RECIPE - 1859
Boston: Taggart & Thompson, 1859.
from: Thanksgiving & the New England Pie.

Three pounds (or quarts) of flour, half a pound of lard, and a pound of butter.

"It is difficult to make flaky crust in warm weather. But cooling the butter and water with ice, and having the pastry-table in the cellar will insure tolerable success."

From a Civil War-era envelope