

mc
979v8
102

If any point in this booklet is not clear, or if you do not have entire success in using Crisco, write us about it. Be sure to describe fully just how you have worked, so that we may answer you intelligently. We shall be glad to explain doubtful matters and to indicate to you the probable cause of your trouble.

Crisco has been tested so thoroughly both by us and by the great army of housewives, professional cooks and expert dietitians who are constantly using it, that there is no longer any question about its being the ideal cooking fat for frying, shortening and cake-making.

But *you* can be sure of that only by trying it yourself, in accordance with the recipes and directions here given.

We shall be very glad to hear of your success and to give you any help that will enable you to know Crisco and use it properly. When you have used Crisco as it should be used, you will do so always.