

### SHORTCAKE—STRAWBERRY AND OTHER.

Beat a piece of Cottolene about the size of an egg to a cream, add one cup of sugar, two eggs, whites and yolks beaten separately; one cup of milk, one and one-half teaspoonfuls baking powder, a little salt, and flour enough to make as stiff as cake. Bake in jelly tins, and spread mashed sweetened strawberries or other fruit between the layers, and on top whole berries with sugar sprinkled over them.

### PIE CRUST.

One cup Cottolene, three cups of flour, a little salt. Sift the flour and the salt and rub in the shortening. Use enough ice water to hold all together, handling as little as possible; roll from you. One-third of the above quantity is enough for one pie.



A proof that **COTTOLENE** is especially adapted to bakers' use, and to the requirements of home, is that it will "cream up" like butter. Take two-thirds ( $\frac{2}{3}$ ) as much Cottolene as is ordinarily used of butter, and the proper quantity of sugar, and a few moments' rubbing together will convince the most skeptical that Cottolene is a perfect substitute for butter in cake-making. We call special attention to the rich flavor and odor of the Cottolene when thus treated. Another advantage is that it will not only cream up much quicker than butter, but being free from salt it does not have to be washed. This results in a saving of time and labor.