

water in summer. Be sure to handle lightly in blending the Crisco with the flour and in rolling the pastry upon the board.

Use one-fifth less Crisco than lard.

### Deep Frying

In deep frying do not wait for Crisco to smoke. Heat Crisco until a crumb of bread becomes a golden brown in

60 seconds for raw dough mixtures, as crullers, fritters, etc.

40 seconds for cooked mixtures, as croquettes, codfish balls, etc.

20 seconds for French fried potatoes.

Seconds may be counted thus: one hundred and one, one hundred and two, etc.

The fat may be tested also by dropping into it a little piece of the food. When it rises to the top, bubbles vigorously and browns quickly, the fat is hot enough.

### Points to Remember

It is not necessary to keep Crisco in the refrigerator; but it does no harm to do so.

When you use Crisco in place of butter, be sure to add salt in the proportion of one teaspoonful for every cupful of Crisco.