



ONE WAY TO SHORTEN PIE [OVER]

Cottolene

White, Pure, Wholesome.

Unequaled for Shortening and Frying.

NOTHING enters into the manufacture of **Cottolene** but pure and sweet vegetable oil, refined and clarified, and choice selected beef suet—no hog fat or any other undesirable ingredient. **Cottolene** is, therefore, wholesome and nutritious, and is recommended and used by expert cooks everywhere in preference to any other shortening or frying medium. Prominent physicians and food chemists highly endorse it as both appetizing and healthful. **Cottolene** is sold in sealed tin pails of three sizes—small, medium and large—with our trade-marks, "**Cottolene**" and "steer's head in cotton-plant wreath," on every tin. Not genuine if sold in any other way.

...Made Only By...

THE N. K. FAIRBANK COMPANY,

Chicago, St. Louis, New York, Boston, Philadelphia,
Pittsburgh, Baltimore, New Orleans,
San Francisco, Montreal.

How to Use Cottolene.

USE **Cottolene** for all purposes exactly as you would any other cooking fat, but take one-third less, *z. e.*, if your recipe calls for a cup of shortening, use only two-thirds of a cup of **Cottolene** and you will have better results.

Proper care should be taken in frying with **Cottolene** to see that it does not become too hot. Bear in mind that **Cottolene** will not bubble when heated, and does not give off any smoke till it burns, which condition should be avoided.

When preparing to fry, *put the Cottolene in a cold pan* and let it heat up gradually to the proper temperature, which should be ascertained by dropping a small piece of bread into the **Cottolene**, and if the bread browns quickly the **Cottolene** is hot enough and should not be allowed to get any hotter.

For cake-making, cream the **Cottolene** as you would butter, adding *a little salt*, as it contains none.



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