

DOWNTOWN BAKERY & CREAMERY

SHARING RECIPES AND BAKING TIPS

HERE'S WHY THEY ALL USE SPRY!

Panel 1: Woman 1: "I'M GETTING ANOTHER CAN OF SPRY." Woman 2: "SO AM I. I THINK IT'S MARVELOUS. IT CREAMS SO EASILY."

Panel 2: Woman 1: "MY CUSTOMERS SAY THEY GET BETTER RESULTS WITH SPRY. IT NEVER VARIES. EVERY CAN'S THE SAME."

Panel 3: Woman 1: "SPRY IS SO WHITE. I JUST KNOW IT'S PURER." Woman 2: "IT'S MORE ECONOMICAL, TOO. YOU CAN FRY WITH IT OVER AND OVER AGAIN."

Panel 4: Woman 1: "AND ISN'T IT WONDERFUL FOR BAKING! I NEVER HAD SUCH LIGHT, DELICATE CAKES BEFORE." Woman 2: "AND FOODS FRIED IN SPRY ARE AS DIGESTIBLE AS IF BAKED OR BOILED."

Text on can: PURE VEGETABLE SHORTENING, **Spry**, FOR ALL FRYING, CAKES, PASTRY, BISCUITS, PIES.

Text below can: The new, purer, all-vegetable shortening TRIPLE-CREAMED. Sold in 1 lb. and 3 lb. cans. Thrifty women buy the economical 3 lb. size. Stays fresh and sweet until used up.

VOL. 7
PIE DOUGH
CRISP TOPPING
PEACH PIE

HEALDSBURG, CA

PIE DOUGH

YIELDS ONE 9" SINGLE CRUST PIE

5 OZ (ABOUT 1 CUP) ALL-PURPOSE FLOUR
 1/4 TSP TABLE SALT
 1/4 TSP GRANULATED SUGAR
 3 1/2 OZ (7 TBSP) **COLD** UNSALTED BUTTER, CUT INTO 1/2" PIECES
 3/4 OZ (1 1/2 TBSP) **COLD** VEGETABLE SHORTENING, CUT INTO 1/2" PIECES
 1 1/2 TBSP ICE-COLD WATER

IN THE BOWL OF A STAND MIXER, BLEND THE FLOUR, SUGAR AND SALT. IN THE STAND MIXER (USE THE PADDLE ATTACHMENT AND GRADUALLY INCREASE SPEED FROM LOW TO MEDIUM) OR IN THE BOWL BY HAND WITH A PASTRY BLENDER OR FORK, CUT THE BUTTER INTO THE FLOUR UNTIL THE BUTTER STARTS BREAKING INTO SMALLER PIECES. CUT IN THE SHORTENING UNTIL THE BIGGEST PIECES OF BOTH FATS ARE THE SIZE OF PEAS. WITH THE MIXER RUNNING, SPRINKLE IN THE WATER AND MIX UNTIL THE DOUGH JUST HOLDS TOGETHER. YOU SHOULD HAVE SOME VISIBLE BITS OF BUTTER.

PAT THE DOUGH INTO A FLAT DISK, WRAP TIGHTLY IN PLASTIC AND REFRIGERATE FOR AT LEAST ONE HOUR TO LET THE DOUGH REST. IF YOU HAVE DECIDED TO DOUBLE THE RECIPE TO MAKE A COVERED PIE, DIVIDE THE DOUGH IN HALF AND MAKE TWO DISKS BEFORE CHILLING. FOR A TENDER, FLAKY CRUST, IT'S IMPORTANT TO KEEP THE DOUGH AS COLD AS POSSIBLE WHILE WORKING WITH IT. THE DOUGH DOES HAVE TO WARM UP TO BE MALLEABLE ENOUGH TO ROLL THOUGH, SO TAKE IT FROM THE REFRIGERATOR AND LET IT SIT UNTIL PLIABLE, 10-15 MINUTES. UNWRAP THE DOUGH AND SET ON A LIGHTLY FLOURED WORK SURFACE. WITH AS FEW PASSES OF THE ROLLING PIN AS POSSIBLE, ROLL THE DISK INTO A 12" CIRCLE ABOUT 1/8 OF AN INCH THICK.

AFTER EVERY FEW PASSES OF THE ROLLING PIN, RUN A BENCH SCRAPER UNDER THE DOUGH TO BE SURE IT ISN'T STICKING (TO PREVENT TEARING), SCATTER A LITTLE MORE FLOUR UNDER IT AND CONTINUE ROLLING. DRAPE THE DOUGH INTO A 9" PIE PAN, GENTLY FITTING IT TO THE CONTOURS OF THE PAN. ALLOW THE DOUGH TO REST FOR A MINUTE OR TWO (THIS WILL HELP KEEP THE CRUST FROM SHRINKING) AND THEN TRIM THE EDGE, LEAVING ABOUT 1/2" HANGING OVER THE RIM OF THE PAN. TUCK THE OVERHANG UNDER TO MAKE A HIGH-EDGE CRUST THAT RESTS ON THE RIM OF THE PAN. CRIMP THE EDGES DECORATIVELY. WRAP WELL AND STORE IN THE COLDEST PART OF THE FREEZER (GENERALLY THE TOP).

IF YOU ARE MAKING A COVERED PIE, TRIM THE BOTTOM CRUST JUST PAST THE EDGE OF THE PAN. FILL THE CRUST WITH FRUIT AND COVER WITH SECOND CIRCLE OF DOUGH. LET REST AND TRIM LEAVING A HALF-INCH OVERHANG. TUCK THE OVERHANG UNDER THE LOWER CRUST AND PROCEED AS ABOVE. CUT SLITS IN TOP CRUST TO VENT STEAM AND BRUSH WITH EGG WASH (AN EGG BEATEN WITH CREAM) BEFORE BAKING FOR A SHINY FINISH.

CRISP TOPPING

YIELDS ABOUT 3 CUPS, ENOUGH FOR ONE 9" PIE

- 1 1/4 CUPS ALL-PURPOSE FLOUR
- 1/2 CUP LIGHTLY PACKED LIGHT BROWN SUGAR
- 2 TBSP GRANULATED SUGAR
- 4 OZ (8 TBSP) **COLD** SALTED BUTTER, CUT INTO 1/2" PIECES
- PINCH CINNAMON (OPTIONAL)
- 1 TBSP GROUND ALMONDS (OPTIONAL)

PUT ALL INGREDIENTS EXCEPT BUTTER INTO THE BOWL OF A STAND MIXER. USING THE PADDLE ATTACHMENT AT LOW SPEED, CUT THE BUTTER INTO THE DRY INGREDIENTS UNTIL IT LOOKS SANDY. YOU DO NOT WANT IT TO SHEET (COME TOGETHER). TRY NOT TO OVER MIX, BUT IF YOU DO, USE IT ANYWAY.

PEACH PIE

YIELDS ONE 9" PIE

- ONE 9" PAR-BAKED PIE SHELL
- 4-5 CUPS PEELED AND SLICED YELLOW PEACHES
- 2-3 TBSP ALL-PURPOSE FLOUR
- 5-6 TBSP GRANULATED SUGAR
- ONE RECIPE CRISP TOPPING

PREHEAT OVEN TO 350 DEGREES.

TO PAR-BAKE PIE SHELL: LINE FROZEN SHELL WITH FOIL OR A LARGE BASKET-STYLE COFFEE FILTER. FILL WITH PIE WEIGHTS OR UNCOOKED DRIED BEANS, PRESSING THEM TOWARD THE SIDES TO KEEP THE WALLS OF YOUR PIE FROM FALLING DOWN. BAKE 25-35 MINUTES IN 350 OVEN. THE PIE SHELL SHOULD BE A **PALE** GOLDEN BROWN. LET COOL SLIGHTLY AND CAREFULLY REMOVE BEANS AND LINER.

TOSS PEACHES, FLOUR AND SUGAR TOGETHER IN A BOWL AND POUR INTO PAR-BAKED PIE SHELL. IF THE PEACHES ARE VERY JUICY, USE THE LARGER AMOUNT OF FLOUR INDICATED. YOUR FRUIT SHOULD BE LEVEL WITH OR SLIGHTLY BENEATH THE BOTTOM OF THE CRIMPED EDGE, AS PEACHES EXPAND DURING BAKING. IF YOU HAVE THEM, A HANDFUL OF RASPBERRIES OR BLACKBERRIES TOSSED IN WITH THE PEACHES MAKE A DELICIOUS ADDITION.

COVER WITH CRISP TOPPING.

PLACE ON PARCHMENT-LINED BAKING SHEET (TO EASE LATER CLEAN UP). BAKE 40-45 MINUTES IN 350 OVEN UNTIL TOPPING IS A RICH GOLDEN BROWN AND THE JUICES DRIPPING FROM THE SIDES OF THE PIE ARE NICE AND THICK.

FOR AN EVEN BAKE AND THE CRISPEST CRUST, BAKE YOUR PIE ON A HEATED BAKING SHEET OR PIZZA STONE ON THE BOTTOM RACK OF YOUR OVEN.

REMOVE FROM OVEN AND SET ON RACK TO COOL TO ROOM TEMPERATURE. THE PIE WILL SLICE MORE NEATLY WHEN COOL.

590 SEARS, ROEBUCK & CO., Cheapest Supply House on Earth, Chicago

<p>Retinned Milk Strainers. No. 33R5432 Two handles. Inches.....10 1/2 Weight, each, oz.....11 1/2 Price, each.....1.30</p> <p>Plain Gravy Strainers. No. 33R5432 Two handles. Inches.....10 1/2 Weight, each, ounces.....11 1/2 Price, each.....1.30</p> <p>Pierced Milk Strainers. No. 33R5434 Two handles. Inches.....10 1/2 Weight, each, ounces.....11 1/2 Price, each.....1.30</p> <p>Retinned Milk Strainers. No. 33R5436 Pierced, handled. Inches.....10 1/2 Weight, each, ounces.....11 1/2 Price, each.....1.30</p> <p>Retinned Flat Strainers. No. 33R5438 7 1/2 handles. 4 1/2 inches Weight, each, 4 ounces. Each.....50 5 1/2 inches Weight, each, 6 ounces. Each.....75</p> <p>Cake Turners. No. 33R5442 Handled wood handle. Inches.....10 1/2 Weight, each, ounces.....11 1/2 Price, each.....1.30</p> <p>Retinned Covered Scoops. No. 33R5450 Inches.....10 1/2 Weight, each, ounces.....11 1/2 Price, each.....1.30</p> <p>Shallow Pie Plates. No. 33R5465 Flat size. Inches.....8 1/2 7 1/2 6 1/2 5 1/2 4 1/2 3 1/2 2 1/2 Wt. per doz., lbs.....24 24 24 24 24 24 24 Price, each......30 .30 .30 .30 .30 .30 .30 Per dozen.....3.60 3.60 3.60 3.60 3.60 3.60 3.60</p> <p>Deep Pie Plates. No. 33R5467 Inches.....10 1/2 9 1/2 8 1/2 7 1/2 6 1/2 5 1/2 4 1/2 Wt. per doz., lbs.....36 36 36 36 36 36 36 Price, each......40 .40 .40 .40 .40 .40 .40 Per dozen.....4.80 4.80 4.80 4.80 4.80 4.80 4.80</p> <p>Shallow Jelly Cake Pans. No. 33R5470 Inches.....8 1/2 7 1/2 6 1/2 5 1/2 4 1/2 3 1/2 2 1/2 Wt. per doz., lbs.....24 24 24 24 24 24 24 Price, each......30 .30 .30 .30 .30 .30 .30 Per dozen.....3.60 3.60 3.60 3.60 3.60 3.60 3.60</p> <p>Deep Jelly Cake Pans. No. 33R5471 Inches.....10 1/2 9 1/2 8 1/2 7 1/2 6 1/2 5 1/2 4 1/2 Wt. per doz., lbs.....36 36 36 36 36 36 36 Price, each......40 .40 .40 .40 .40 .40 .40 Per dozen.....4.80 4.80 4.80 4.80 4.80 4.80 4.80</p> <p>Mountain Cake Pans. No. 33R5473 Inches.....10 1/2 9 1/2 8 1/2 7 1/2 6 1/2 5 1/2 4 1/2 Wt. per doz., lbs.....36 36 36 36 36 36 36 Price, each......40 .40 .40 .40 .40 .40 .40 Per dozen.....4.80 4.80 4.80 4.80 4.80 4.80 4.80</p> <p>Lettered Plates. No. 33R5478 Size, 6 inches. Weight per dozen, pounds.....11 1/2 Price, each......30 Price, per dozen.....3.60</p> <p>Plain Round Pate Pans.</p>	<p>Loose Bottom Pie Plate. No. 33R5505 Loose Bottom Pie Plate, shallow, round, for layer cakes and pies. Inches.....8 1/2 9 1/2 10 1/2 Wt. doz. oz.....34 44 54 Price, each......40 .50 .60 Price, doz.....4.80 6.00 7.20</p> <p>Loose Bottom Cake Pan. No. 33R5507 Loose Bottom Cake Pan. Deep, round, for loaf cakes and bread. Size, 10 1/2 x 15 1/2 inches. Weight, each, 7 ounces. Price, each.....1.30</p> <p>Loose Bottom Tubed Cake Pan. No. 33R5509 Loose Bottom Tubed Cake Pan. Round, with tube. Extra plain bottom for angel food. Size, 10 1/2 inches. Weight, each, ounces.....11 1/2 Price, each.....1.30 Size, 12 1/2 inches. Weight, each, ounces.....15 Price, each.....1.60</p> <p>Loose Bottom Square Cake Pan. No. 33R5510 Loose Bottom Square Cake Pan. Inches.....8 1/2 x 8 1/2 10 1/2 x 10 1/2 Wt. each, oz.....13 16 Each.....1.30 1.60</p> <p>Loose Bottom Bread Pan. No. 33R5513 Loose Bottom Oblong Bread or Cake Pan. Size, 10 1/2 x 15 1/2 inches. Weight, each, ounces.....15 Price, each.....1.30 Size, 12 1/2 x 15 1/2 inches. Weight, each, ounces.....18 Price, each.....1.60</p> <p>Spring Cake Pans. No. 33R5517 Spring Cake Pans. You need not spoil your cake in taking it out of the pan, as the side is hinged and is readily removed, leaving the cake standing on the flat bottom of pan. Made of good quality tin. Diameter Depth Weight Price. Small size.....7 1/2 in. 2 in. 7 ozs. .30 Medium size.....9 in. 2 1/2 in. 10 ozs. .35 Large size.....11 in. 3 in. 13 ozs. .40</p> <p>Syllabub Churn. No. 33R5520 Syllabub Churn, unequal for whipping cream for springues, etc., and for beating eggs. Made of good quality tin. Size, 10 1/2 inches. Weight, 5 pounds. Price, each.....1.50</p> <p>Divided Saucepans. No. 33R5525 Divided Saucepans, made of tin; three pans. Weight, per set, 3 pounds. Price, per set.....1.75</p> <p>Flour Sifters. No. 33R5528 Flour Sifter. Has a straight side and flat bottom, thereby increasing the wire cloth surface, making it one of the quickest sifters made, and for this reason also can be used with one hand by shaking it like you would a sieve. For mixing baking powder with the flour it cannot be surpassed. Has a detachable and adjustable agitator. As a fruit strainer and washer there is nothing better on the market. Size of body, 2 1/2 inches. Price, each.....1.00</p> <p>Rotary Flour Sifters. No. 33R5530 Rotary Flour Sifter, also serves as a scoop. Full size, well made. Weight, each, 8 ounces. Price, each.....1.00</p> <p>Flour Sieve. No. 33R5532 Rotary Flour Sifter. Weight, each, 8 ounces. Price, each......90</p> <p>Champion Flour Sieve. No. 33R5537 Champion Flour Sieve, perforated tin bottom. Diameter, 12 1/2 inches. Weight, each, 8 ounces. Price, each......90</p>
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<p>Flour Sifters. No. 33R5528 Flour Sifter. Has a straight side and flat bottom, thereby increasing the wire cloth surface, making it one of the quickest sifters made, and for this reason also can be used with one hand by shaking it like you would a sieve. For mixing baking powder with the flour it cannot be surpassed. Has a detachable and adjustable agitator. As a fruit strainer and washer there is nothing better on the market. Size of body, 2 1/2 inches. Price, each.....1.00</p> <p>Rotary Flour Sifters. No. 33R5530 Rotary Flour Sifter, also serves as a scoop. Full size, well made. Weight, each, 8 ounces. Price, each.....1.00</p> <p>Flour Sieve. No. 33R5532 Rotary Flour Sifter. Weight, each, 8 ounces. Price, each......90</p> <p>Champion Flour Sieve. No. 33R5537 Champion Flour Sieve, perforated tin bottom. Diameter, 12 1/2 inches. Weight, each, 8 ounces. Price, each......90</p>	<p>No. 33R5930 Decorated Tin Square Match Safe. Embossed and finished in assorted colors. Will hold a box of parlor matches. Size, 4 1/2 x 4 1/2 inches. Weight, 2 1/2 ounces. Price, each......60</p> <p>No. 33R5932 Wall Match Safe. Embossed tin, finished in bright colors with scratcher. Size, 7 1/2 x 4 inches. Weight, 1 ounce. Price, each......50</p> <p>No. 33R5933 Child's Decorated Tin Mug. Assorted designs, bright colors. Large size, 2 1/2 x 3 1/2 inches. Weight, 2 ounces. Price, each......60</p> <p>No. 33R5937 Child's Decorated Tin Mug. Same as above, but smaller. Just the thing for the little ones. Size, 2 1/2 x 3 1/2 inches. Weight, 1 ounce. Price, each......40</p>
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