

and salt. Cut in shortening with pastry blender until mixture resembles coarse meal. Stir in yeast and buttermilk mixture; mix well. Turn onto lightly floured surface; Knead lightly 3-4 times. Roll to $\frac{1}{2}$ in. thickness. Cut with 2 - $\frac{1}{2}$ in. biscuit cutter. Place on lightly greased baking sheet. Cover & let rise in warm place about 1 - $\frac{1}{2}$ hours. Bake 450° for 8-10 min. Lightly brush tops w/ melted butter - Yields about 2 $\frac{1}{2}$ doz.

Took 8 min. in my bottom oven. Can use reg. or butter flavor crisco. Some measure of either. Both are good.

I stored (after cooled) in tightly covered plastic container. Stayed soft for a week.

Good for eating w/ jam or w/ gravy - or soup