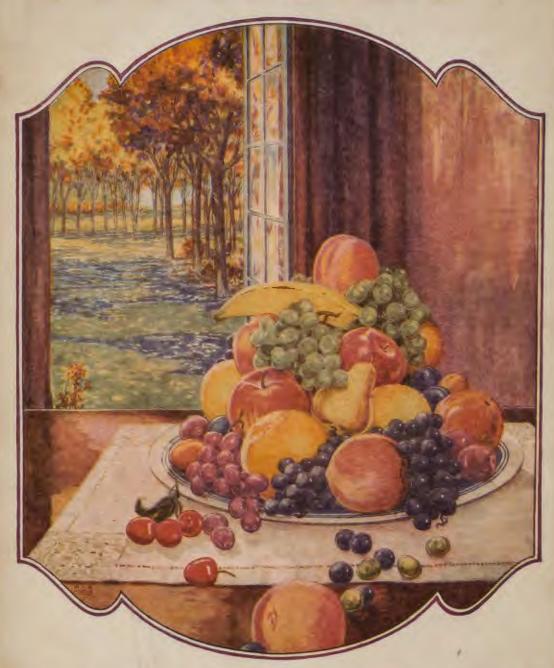
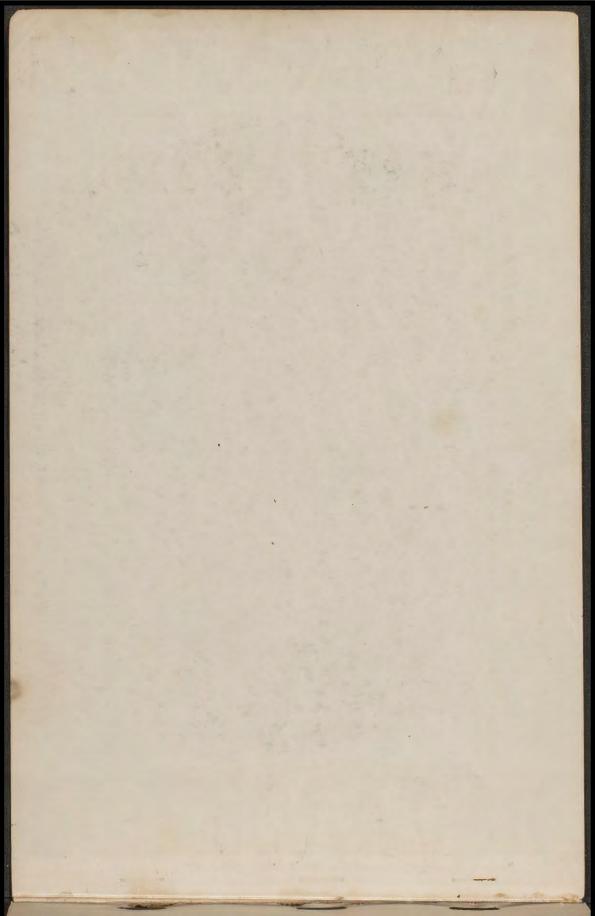
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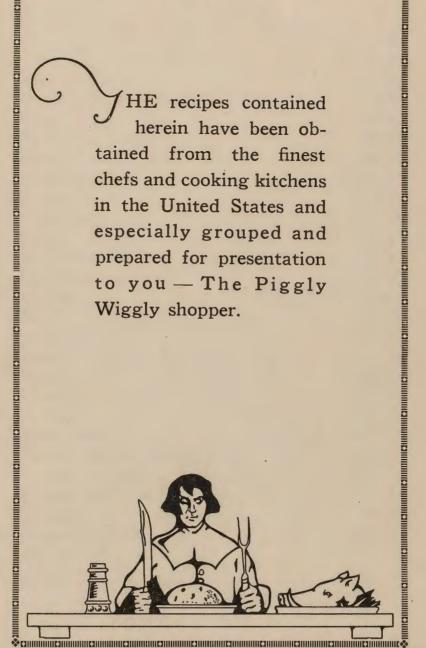


PIGGLY WIGGLY



HE recipes contained herein have been obtained from the finest chefs and cooking kitchens in the United States and especially grouped and prepared for presentation to you - The Piggly Wiggly shopper.

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PRICE - FIFTY - CENTS

SOUPS

CUSTARD BLOCKS

Did you ever wonder how one made the custard blocks that are so often served in thin soup at the hotels? It isn't at all difficult.

First you beat the yolks of two eggs slightly, then into them stir a whole egg. Add half a cup of beef stock, or bouillon, if you have it; if not, use milk. Season well with salt, pepper and a dash of cayenne.

Pour into a shallow pan about half an inch thick. Place the pan in another one containing water and bake in the oven till set. When cold, cut into cubes or fancy shapes. When needed for serving, heat in the soup or in boiling salted water.

SOUFFLE CRACKERS

Soak Boston crackers that can be split, in ice water, drain, spread with melted butter and bake in a hot oven until they are brown and puffy. Serve hot.

CHEESE STICKS

Cheese sticks are another easily made accessory. Cut stale bread into sticks the length of a slice of bread and a half inch thick. Spread with butter and grated cheese. Sprinkle with paprika and brown in the oven until the cheese is melted.

CROUTONS

Saute stale bread, cut into 1/2 inch squares, in butter-better than toasting.

A PRIZE GRUEL

Well cooked and seasoned, this makes a delicious nutty gruel.

Put one pint of milk in the double boiler, add half a cup of thoroughly cooked oatmeal, salt and pepper to taste and cook half an hour at least, stirring often and keeping tightly covered.

Strain, if you prefer, but if the patient is allowed it, it is more delicious well beaten with the grains retained.

Never sweeten it. Sweet gruel is an abomination.

AN IRON RICH SOUP FOR CHILDREN

2 heads lettuce

1 thin slice onion

3 slices (or 3 ozs.) graham bread

Juice of half a lemon

4 cups meat stock or water

4 egg yolks and whites—beaten separately

2 teaspoons salt

Put the lettuce and onion through a meat chopper with the bread. Cook twenty minutes in stock. Thicken with egg yolks well beaten, by heating at low temperature for about two minutes after adding eggs. Just before serving add stiffly beaten egg whites.

This is very good for anaemic children. The outer leaves of the lettuce can be used, if on hand. The iron in this soup amounts to 12 milligrams.

Clorox makes drainboards like new—lightens and cleanses wood, tile and porcelain

THIN CREAM SAUCE

1 cup milk

1/2 teaspoon salt

1 tablespoon Hungarian flour 1/8 teaspoon pepper or less

1 tablespoon butter

Scald the milk in a double boiler and add salt and pepper. Melt the butter and stir in the flour, making a smooth paste. Add the milk gradually, stirring to avoid lumps. Cook in double boiler 15 minutes. Or cook over a low fire five minutes, stirring constantly.

Thin Cream Sauce is the foundation for many of the fish and vegetable cream soups. The proportions usually preferred are 1 cup of the cooked and sieved vegetable or fish to 2 cups of thin cream sauce.

CREAM OF CORN SOUP

Heat 1 cup canned corn, run through a sieve and add 2 cups thin cream

CREAM OF POTATO SOUP

Boil and mash the potatoes fine, and to each cup of mashed potato add ¼ cup boiled, mashed white onion, 2 tablespoons butter and 2 cups thin cream sauce. Just before serving add a tablespoon of minced parsley.

CREAM OF CHICKEN SOUP

1 chicken (about 4 lbs.)

2 quarts cold water

1/2 onion sliced

1 tablespoon minced parsley

2 stalks celery

1/2 bay leaf

2 teaspoons salt

1/4 teaspoon pepper

1 tablespoon butter 1 tablespoon flour

1 cup evaporated milk

Thoroughly clean chicken, separate at joints, put in kettle of cold water, let stand one-half hour. Add seasonings, heat slowly, and simmer until meat is tender. Remove chicken, strain broth, cool, remove fat. Chop white meat of chicken, rub through puree sieve, add to the stock, bring to boiling point, add milk and thicken with butter and flour rubbed to

CREAM OF MUSHROOM SOUP

14 cup butter 1/4 cup Hungarian flour

Salt and pepper 1/2 pound mushrooms

4 cups milk 1/2 cup cream

1 slice of onion

Wash the mushrooms and peel them. Simmer twenty-five minutes in one-third cup of boiling water with one-quarter teaspoon of salt.

Melt the butter in a smooth saucepan, add the flour and gradually the milk, heated in a double boiler. Stir until smooth and boil two minutes.

Strain into this the water in which the mushrooms were boiled, and the mushroom caps chopped very fine. Just before serving add the cream and season to taste.

CREAM OF TOMATO SOUP

Melt 11/2 tablespoons of butter in a saucepan. Gradually add 2 tablespoons of flour, stirring constantly. When perfectly smooth add 3 cups of cold milk, a little at a time, mixing thoroughly. Add 2 teaspoons of sugar and ¼ teaspoon of soda to 1 can of DEL MONTE TOMATO SAUCE and when first mixture reaches the boiling point pour in Tomato Sauce. Serve at once.

"Sparkling"

RAINIER ORANGE DRY

Pure California Orange Juice CARBONATED!

The Drink Everybody is Talking About

RAINIER OLD GERMAN LAGER

"For Vigor and Strength"

Made from 6% LAGER BREW—a popular all-year-'round beverage, with "THE SAME OLD TASTE!"

RAINIER DRY GINGER ALE

"Champagne Type"

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RAINIER MALT SYRUP

PLAIN AND HOP FLAVORED, packed in very attractive 2½-pound, 3-pound and 5-pound tins. Use it at home in baking and cooking.

Over 50 years of experience behind this product. Manufactured in San Francisco by

THE RAINIER BREWING COMPANY

CREAM OF ONION SOUP

3 onions

3 tablespoons flour

3 potatoes

1/4 teaspoon pepper 2 tablespoons butter 1 teaspoon salt

2 cups boiling water

1 teaspoon chopped parsley

4 cups milk

Slice the onions and fry them in the butter until tender; then add the flour and stir while it cooks for a few minutes. Gradually stir in 2 cups of boiling water, cooking until all is smooth. Boil and mash the potatoes. Add them to the milk which has been mixed with 2 cups of water. Heat thoroughly and combine with the onion mixture. Season with salt and pepper, and bring to boil. It may be strained before serving if desired. Sprinkle chopped parsley over the top and serve immediately.

OYSTER BISQUE

1 cup liquor from oysters

2 cups oysters

egg yolk, slightly beaten

tablespoons flour

tablespoons butter

1 teaspoon chopped parsley

1 blade mace

1/2 teaspoon salt teaspoon pepper

2 cups evaporated milk

Heat oysters in their own liquor until the edges curl. Strain, reserving the liquor. Chop oysters and press through sieve. Melt butter, add flour, and stir until smooth. Combine the oyster liquor with one and three-quarters cups milk. Pour slowly into butter and flour. Stir until it thickens. Add oysters and seasonings and cook three minutes. Add remaining milk to the egg yolk and stir into mixture. Let cook three minutes longer and serve immediately,

CLAM BISQUE

1 dozen clams chopped fine

½ teaspoon onion salt

I small bay leaf

1 teaspoon Worcestershire Sauce 1 tablespoon corn starch

1 pint soup stock 1 pint hot milk

1 tablespoon drippings 2 drops tobasco sauce

Drain liquor from clams, boil and strain. Add clams and let simmer for three minutes. Mix drippings and corn starch thoroughly, add seasonings and gradually add soup stock which has been heated. When thickened, add clams and liquor. Let boil up and serve.

LOBSTER SOUP

Pick the meat from a large lobster or crawfish. Canned lobster will do if fresh is not available. Chop it fine and pound with a potato masher, pouring in cream or milk, a little at a time, until perfectly smooth. Season with a little salt and a dash of cayenne pepper and take out enough of the paste to make a dozen small balls. Dip the balls in egg and fry in heated olive oil. Mix the rest of the lobster with a quart of milk and rub through a sieve. Add a tablespoon of the oil, simmer for 10 minutes, stirring at intervals.

PEA SOUP

Boil liquid from 1 can of Del Monte Canned Peas, 1/2 cup of water, and any left over peas with a slice of onion or sprig of mint for 5 minutes. Rub through a strainer and add to 2 cups of thin seasoned white sauce. Boil and serve.

To bleach white cottons or linens add Clorox to the soaking suds or first rinse. Directions on bottle

LESLIE SALT



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You use but little salt—let that little be the best

OYSTER STEW

1 qt. oysters

2 cups Libby's Milk

2 cups water

4 tablespoons butter

½ tablespoon salt Pepper Celery salt

Place the oysters in a colander and pour over them % cup cold water, being careful to remove all pieces of shell that might adhere. Reserve this liquid strained off, and heat it to the boiling point. Add the oysters and cook until the edges begin to curl. Add oysters and liquid to scalded milk. Add the seasoning and the butter.

CRAB GUMBO

Clean and pick the meat from a large California crab, taking care not to break the pieces too small. Sprinkle with salt, pepper and a dash of cayenne. Cut up a good sized onion and fry it in two tablespoons of olive oil until the onion is tender. Add two large peeled tomatoes, a heaping tablespoon of chopped sweet green pepper and slice of uncooked ham cut in dice. Cover with a quart of boiling water, then add about twenty pods of young okra cut in inch lengths and the crab meat. Simmer until the okra is tender and the liquid is gelatinous. Stir in a tablespoon of olive oil, a few drops of Worcestershire sauce and a half teaspoon of kitchen bouquet. Serve with boiled rice. Picked shrimps may be used instead of crab for this dish.

THICK VEGETABLE SOUP

Turnip, carrot, onion, ½ cup each, diced

Celery, cabbage, potatoes, 1 cup 1 quart boiling water 1 quart sediment 1/4 cup cooked pearl barley Few grains pepper

1 teaspoon salt

Scald turnips, onions, carrots and cabbage in boiling water. Cook in 1 quart boiling salt water for 30 minutes. Add 1 quart of sediment left from clear soup, potatoes, celery, pearl barley and more salt if needed. Let simmer until vegetables are tender.

CLAM CHOWDER A LA DEL MONTE

Mix 1 can of chopped DEL MONTE Canned Red Pimentos with 1 cup of sliced cooked potatoes and 1 cup of chopped or minced clams. Cut a slice of bacon or fat salt pork into pieces and cook until the fat is tried out, add 1 large onion chopped, and cook until it is yellow; then add 2 cups of thin, well seasoned white sauce and the pimentos, potatoes and clams. Cook until thoroughly heated and serve.

JELLIED CHICKEN AND OYSTER CONSOMME

Finely chop the coarse half of 20 oysters, add the soft portion and scald in a pint of their own liquor. Remove the soft portions, add a half cup of cold water and simmer for 20 minutes.

Strain the oyster liquor through 2 thicknesses of cheesecloth and add a quart of clear chicken stock (this may be made from hot water cooked with celery tops and enriched with 5 chicken bouillon cubes).

Season to taste with salt and paprika and for each quart of liquid add 2 level tablespoons of gelatine softened in a little cold water.

Set aside in a cold place and when the mixture begins to thicken add the soft portion of the oysters.

VEGETABLE CHOWDER

1 slice salt pork

3 cups water 1 cup Libby's Milk ½ can corn

1 teaspoon Leslie Shaker Salt

2 potatoes

Dice a slice of fat salt pork and fry brown. Put into a sauce pan with the fat and add a pint of water, 2 medium-sized potatoes, and an onion, sliced thin. Let simmer until potatoes are done, and then add the corn and a cup of Libby's Milk mixed with a cup of water. Season with salt and pepper and cook about 15 minutes. Serve in hot soup plates.

CREOLE SOUP

1/4 cup rice 1/2 cup cut onion

2 tablespoons bacon drippings 2 cups tomatoes

% teaspoon paprika
1 tablespoon cut parsley

2 teaspoons salt

1 teaspoon sugar

Wash rice, add 3 cups boiling water and boil 30 minutes. Cook onions in pan with drippings until tender, but not brown; add tomatoes and boil 10 minutes; rub through strainer into boiled rice and water; add seasoning and sprinkle with parsley. Add a little chopped green pepper if desired.

Refrigerators may be kept germ-free and odorless with Clorox. Use two tablespoons to each quart of water

CORN CHOWDER

1 can of corn

½ cup of salad oil

½ teaspoons onion salt

4 cups of scalded milk

2 cups of water

8 soda crackers

4 cups potatoes cut in ¼-inch

Black pepper

pieces
Parboil potatoes 5 minutes, heat oil with seasonings added and cook potatoes until soft. Add corn and milk, thicken with flour, add a little butter. Put crackers on top.

SPLIT PEA SOUP

2 quarts cold water
1½ cups split peas
2 stalks celery
1 small onion
Bone from ham or small piece of
1 teaspoon salt
½ teaspoon pepper
1 teaspoon chopped mint, fresh
or dried
1 cup evaporated milk

Soak the peas over night in water to cover. Drain, add cold water, ham bone, onion and celery. Simmer slowly until the peas are perfectly soft (about 3 hours). Rub through puree sieve. Reheat, and just before serving add the milk and seasoning. Serve with croutons.

NOODLE SOUP

Put soup bone in enough water to cover. When it boils, skim and add 2 carrots, 4 onions, 2 turnips, 2 cloves, 1 tablespoon salt, pepper to taste, and herbs. Simmer 2 or 3 hours with lid on, then strain through colander and put soup back in saucepan to reheat. Then add Fontana's Egg Noodles and cook until tender.

Boil Fontana's Egg Noodles in any favorite soup stock. Serve hot. Sprinkle with grated Parmesan cheese. Garnish with a little chopped parsley.

SCOTCH SOUP

1 quart water
2 tablespoons sugar
1 cup barley
4 cups stewed tomato
1 large onion, sliced
1 cup grated carrot
1 cup diced celery
2 teaspoons salt
2 tablespoons plain malt syrup,
1 tablespoons plain malt syrup,
2 tablespoons plain malt syrup,
3 tablespoons plain malt syrup,
4 tablespoons butter
4 tablespoons butter
8 Blade of mace or bay leaf

To water add barley and salt. Cook very gently till soft. To tomatoes add remaining vegetables and sugar, cooking gently 20 minutes. Push through coarse strainer. Add to barley with tapioca and cook very gently in double boiler until tapioca is clear. Remove from fire, stir in malt syrup and butter and serve with toasted croutons.

PEANUT BUTTER SOUP

Thoroughly mix peanut butter and hot water, then add the other ingredients. Cook for 10 minutes in a double boiler and serve with croutons.

Regardless of season or climate, the quality of Golden State Butter never changes

SUPERBA TOMATO SOUP

To 1 quart of water add the contents of 1 can Superba Mushroom Gravy; place on fire and when boiling drop into it ½ cup cut macaroni. Continue boiling for about 8 minutes, then add 1 tablespoon grated cheese, stir and serve.

TONIC SOUP

Pulp of 4 medium size apples

1 cup peanut butter 34 cup honey

% cup noney ⅓ cup plain malt syrup, dark

1 teaspoon cinnamon

1/4 teaspoon cloves

1/2 teaspoon mace or nutmeg

2 quarts hot water

1 teaspoon salt

To the malt syrup, honey and peanut butter add 1 cup of the hot water, and with dover egg beater beat till creamy. Add apples and spices and continue beating until creamy. Add remaining water. Mix thoroughly and serve.

SUPERBA TOMATO SOUP

To 1 quart of water add the contents of 1 can Superba Mushroom Gravy; place on fire and when boiling drop into it ½ cup cut macaroni. Continue boiling for about 8 minutes, then add 1 tablespoon grated cheese, stir and serve.

FISH

When a fish is fresh the flesh is firm and the gills are a bright pink.

To clean: Hold fish by the tail and with a sharp knife scrape off scales toward the head; wipe with damp cloth; slit underside; carefully remove entrails; wash with cold water, removing all clots of blood from backbone.

Always cook fish thoroughly.

BROILED FISH

Clean, wash and split, removing backbone and fins along the edge. Very large fish should be cut into slices. Dry with cheesecloth; season with salt and pepper. Cook on well-greased broiler, from 10 to 20 minutes, turning once. Remove to hot platter; add melted butter and sprinkle with chopped parsley; garnish with slices of lemon and serve.

BAKED FISH

Prepare as for "Broiled Fish." Brush pan with drippings; place fish, skin side down; dust with salt, pepper and flour; pour over 2 tablespoons melted butter and ½ cup milk. Bake in hot oven 20 to 25 minutes or until brown. Remove to hot platter, sprinkle with chopped parsley and serve.

FRIED FISH

Clean, removing head and tail, unless fish are small; wash with cold water and dry with cheesecloth; dust with salt, pepper and flour on both sides. Heat one tablespoon bacon drippings or other fat in heavy pan over hot fire. Put in dish; brown quickly on both sides; reduce heat and fry 5 to 10 minutes longer. Serve with chopped parsley and lemon or sauce tartare.

To keep garbage cans germ-free and odorless add half cup of Clorox to each gallon of strong suds

FISH



PLANKED FISH

Prepare as for "Broiled Fish." Heat plank, brush with drippings and dust with salt and pepper. Place fish, skin side down, doubling thin part so that it will not burn. The oven must be hot before putting in plank; cook 20 minutes; reduce to moderate heat and leave in oven 10 to 20 minutes longer. Melt 1 tablespoon butter, add 1 teaspoon salt, ½ teaspoon pepper, and pour over fish. Garnish with potato roses, lemon and parsley and serve on the plank.

HUNGARIAN FISH CROQUETTES

2 tablespoons of Hungarian flour

2 tablespoons of butter ½ teaspoon of pepper

Lemons

2 cups of cold fish (any kind)

2 eggs

2 cups of crumbs

Flour Frying fat Parsley

1 cup of milk

1 teaspoon of salt

Cream together the flour and butter. Heat the milk to the boiling point and then add the flour and butter, stirring until the mixture is smooth. Add the salt, pepper and the fish, flaked. Mix and spread on flat dish to cool. Then shape as desired; roll in flour, eggs and crumbs and fry in the fat, deep. Garnish with the parsley and serve hot with lemon sliced ½ inch thick and quartered.

For more than a quarter century, the choice of California housewives—Golden State Butter

BAKED FISH

1 2-pound fish (with head) 1 tablespoon grated onion ½ tablespoon salt 2 tablespoons butter

% cup crumbs1 small lemon½ teaspoon minced parsley¼ teaspoon salt½ cup chopped raw oysters4 slices bacon

Sprinkle the fish, after washing inside and outside with the $\frac{1}{2}$ tablespoon of salt. Stuff the fish with a dressing made of a mixture of the crumbs, parsley, onion, melted butter, lemon juice, grated lemon rind, salt, pepper and raw oysters. Bind the fish and cover with the strips of bacon. Bake on a flat pan for $1\frac{1}{2}$ to 2 hours in a hot oven.

STUFFED BAKED FISH

2 tablespoons flour A 3 or 4-pound fish 2 cups fresh bread crumbs 2 eggs, well beaten

2 tablespoons melted butter 2 tablespoons minced parsley

1 tablespoon lemon juice Pepper and salt

Wipe fish with vinegar, inside and out. Combine all other ingredients for stuffing and fill the fish. Tie it up with string and place in a buttered baking dish, add $\frac{1}{4}$ cup water, cover and bake in a hot oven 45 to 60 minutes. When half done, add salt and pepper.

FONTANA'S NOODLES AND SALMON

1 package FONTANA'S Egg 1 cup bread crumbs stirred into Noodles 1 tablespoon melted butter

2 cups medium white sauce 1 can salmon or same quantity of left-over boiled salmon

Cook egg noodles in boiling salted water until tender. Drain. Place alternate layers of noodles, sauce and salmon in an oiled baking dish. Cover top with bread crumbs, sprinkle with paprika and bake in a moderate oven until heated throughout and browned.

SALMON LOAF

1 cup salmon
1 cup white sauce
1/2 cup bread crumbs
2 beaten eggs
1 teaspoon onion juice
1 cup white sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon lemon juice

Mix the ingredients in the order given. Put in a baking dish greased with Nucoa. Cover with bread crumbs, dot with Nucoa. Bake until firm in a moderate oven.

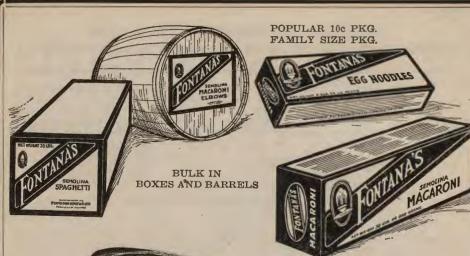
FINNAN HADDIE ON TOAST

4 tablespoons flour 1 pound finnan haddie 4 tablespoons butter 4 cups sweet milk 2 teaspoons minced parsley Pepper to taste

Soak the fish in 2 cups of the milk for 1 hour, then heat slowly and cook until tender. Drain off the milk and flake the fish. Blend the butter and flour over the fire, add 2 cups hot milk and cook 5 minutes, stirring constantly, then place over boiling water and cook 10 minutes longer. Add pepper to taste, add the flaked fish and when thoroughly heated pour over hot buttered toast, sprinkle with a little minced parsley and serve.

To remove discolorations and scorched spots from enamel, agate or glass kitchenware—use Clorox

FISH





NEW 5-POUND "HANDY CAN"

12 Varieties in Packages

Whether An 8-oz. Package or 200-lb. Barrel

The Same High Quality Prevails

100% DURUM SEMOLINA

REAL EGGS

And Fontana's Exclusive Curing Process
Gives Fontana's
That Really Delicious
Flavor

Fontana Food Products Company

PLANKED SPANISH MACKEREL

Select a 2-pound Spanish mackerel (have it split down the back). Dust with salt and paprika and rub thoroughly with salad oil; then lay on a wellgreased plank, fasten securely and bake in a hot oven (450 degrees F.) about 25 minutes. Baste frequently with melted butter or oleo and a few drops of lemon juice.

Remove from the oven, pipe around the edge a border of creamy mashed potatoes and brush over with a little beaten egg yolk. Have ready the meat from a half-pound can of lobster, dip each piece in melted butter or oleo

and lay around the fish, just inside the potato border.

Run the plank under the broiler of the gas range and brown quickly. Garnish with lemon slices, parsley and stuffed green peppers.

FISH AU GRATIN

2 tablespoons butter 2 slices onion, minced

2 tablespoons flour 34 cup evaporated milk

cup water

tablespoon parsley, minced

1/8 teaspoon pepper

½ teaspoon salt 2 cups cold cooked fish, flaked

34 cup grated cheese Fine buttered bread crumbs

Dash of paprika

Melt the butter in saucepan. Cook the onion in the butter five minutes, add flour and stir until smooth. Pour in gradually the milk diluted with water, stirring constantly until thickened. Add parsley, pepper and salt. Cover the bottom of a greased baking dish with a layer of the cream sauce. Add one-half the fish flakes; sprinkle with half the cheese. Repeat. Cover with crumbs. Sprinkle with paprika and bake in oven until crumbs are browned.

OYSTER SAUCE FOR FISH

1 pint oysters 2 tablespoons flour 34 cup oyster liquor

1/2 teaspoon pepper 1 teaspoon lemon juice 2 tablespoons butter 1 cup evaporated milk

1/2 teaspoon salt A dash of cayenne

Wash oysters, reserving liquor. Strain liquor, add oysters and cook until plump. Remove oysters and cut in small pieces. Make a sauce of butter, flour, oyster liquor, milk and seasonings. Add oysters and bring to boiling point.

SCALLOPED OYSTERS

2 tablespoons flour 4 tablespoons butter 1/2 cup cracker crumbs

1 pint oysters 1 cup hot milk Salt and pepper

Blend flour and 2 tablespoons of the butter in a saucepan over a slow fire, add the hot milk and cook until thick, then add salt and pepper. Place half the oysters in a buttered baking dish, cover with half the crumbs, pour on half the white sauce, add the rest of the oysters, the rest of the white sauce, and cover with the rest of the crumbs mixed with 2 tablespoons butter. Bake in a hot oven 20 to 30 minutes.

FRIED OYSTERS

Wash and drain oysters. Season with salt and pepper, dip in flour, egg and then bread or cracker crumbs. Fry in hot fat until golden brown. Drain well and garnish with lemon and parsley.

In fairness to your own cooking ability, insist on Golden State Butter

And for Vegetables, too-

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And it's just as easy to get, too-if you choose DEL MONTE. On a whole list of vegetable products this label stands for uniform qualityunvarying tenderness and flavor.

DEL MONTE Vegetables are the finest that Nature produces. Picked while young and fresh, packed with the most exacting care.

Many varieties, too—all tempting and delicious! The same dependable label on each!



CRAB A LA CREOLE

- 1 tablespoon butter
- 2 tablespoons flour
- 1 cup strained tomatoes
- Dash of cayenne

- % teaspoon onion salt 1 teaspoon Spanish seasoning
- 1 small can of crab meat

Melt butter, add the flour, stir; then add the tomatoes; cook until thick and smooth, stirring constantly.

Season. Add crab meat. Serve on small pieces of toast.

CRAB, DEVILED

Shred the meat of 1 large crab, add 1/2 cup of cracker crumbs and salt, pepper and paprika to taste. Smooth a level ½ teaspoon of dry mustard with a little water, and stir into the mixture, add a cup of milk, 2 tablespoons of olive oil and about 2 teaspoons of Worcestershire sauce. Put the mixture in individual shells or ramekins, dust with cracker crumbs, dot the top with bits of butter, and bake for 20 minutes in a moderate oven. Serve with slices of lemon.

HOT CHICKEN OF THE SEA A LA KING

-Is genuine White Star Tuna flaked into hot cream gravy seasoned with pepper and salt and served on hot buttered toast, or on patty shells. It tastes like chicken.

Mildew and scorched spots are quickly removed from white cottons or linens with Clorox. Follow directions on bottle

SOFT SHELL CRABS, DEL MONTE

Clean 1 dozen small crabs and sprinkle with salt and pepper. Beat 2 eggs and add 2 tablespoons of cold water. Roll the crabs in fine crumbs, then in egg and again in crumbs. Fry in deep fat, turning so that they will brown on both sides. Arrange on a hot platter and serve with DEL MONTE Tartare Sauce.

DEVILED CLAMS

- 1 tablespoon butter
- 2 tablespoons flour
- 1 cup evaporated milk
- 25 clams, chopped
- ½ teaspoon mustard ½ teaspoon Worcestershire sauce
- 1 tablespoon minced parsley
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 egg yolks

Buttered crumbs

Make a white sauce of butter, flour and milk; add clams and all remaining ingredients except egg yolks and crumbs. Cook over hot water 15 minutes and add egg yolks. Fill clam or scallop shells with mixture, sprinkle with crumbs and brown in a hot oven.

HALIBUT A LA NEWBURG IN RAMEKINS

Boil 2 pounds halibut with 1 bay leaf and 1 teaspoon salt. When cold, shred. Melt 1 tablespoon butter and stir in 1 tablespoon flour until smooth. Add 1 cup milk and stir while cooking until thick. Then add halibut, stir in 1 tablespoon sherry wine and season with 1/4 teaspoon onion salt, dash of paprika and garlic sauce. Place in ramekins with grated cheese, or if preferred, chopped parsley sprinkled over. This can also be served on buttered toast and makes a very fine luncheon dish.

CODFISH BALLS

Freshen codfish as for creamed codfish. Cook 3 or 4 slices of bacon in a frying pan, without letting either the fat or the bacon become discolored by heat. Cut enough pared raw potatoes in quarters to fill a cup twice, add a teaspoon of salt and boiling water and cook until tender; drain, mash and add 1 package of codfish, 2 tablespoons of cream sauce, if at hand, or 2 tablespoons of butter, 1/4 teaspoon of black pepper and a little hot milk; beat thoroughly, shape in cakes, dip these in flour and fry in the bacon fat. Cold boiled potatoes, quickly reboiled, may be used in place of fresh cooked potatoes.

CREAMED CODFISH

Take 1 codfish and freshen by soaking over night in cold water, changing water several times. Fish should be picked apart so that salt is entirely

After freshening fish, put into stew pan in boiling water for 15 minutes. Pour off nearly all the water, add milk, thicken with flour to make a cream, stirring well to prevent burning. After cooking, remove from fire, stir in slowly 1 or 2 eggs, well beaten; add butter. Serve with boiled or baked potatoes.

NEW ENGLAND SALT FISH DINNER

Prepare codfish as for creamed codfish. Serve with boiled potatoes and with boiled beets if desired. Pour over this gravy by frying out salt pork. Serve the pork scraps also if desired. This also makes a delicious hash.

It does pay to insist on Golden State Butter

CREAMED LOBSTER AND OLIVES

tablespoons fat tablespoons flour

1/4 cup minced ripe olives 1 cup shredded lobster meat Few drops onion juice

11/2 cups rich milk or cream

Make white sauce of the first three ingredients. Add lobster and olives. Season with salt, pepper and cayenne to taste. Serve in patty cases or pepper cups or on rounds of buttered toast.

Crab meat or parboiled sweetbreads may be used instead of lobster.

OLIVE AND OYSTER ROAST

1 pint oysters

1/2 cup oyster liquor

½ cup milk 2 cups cracker crumbs

1 cup cooked celery

1/2 cup minced ripe olives

4 tablespoons fat-

Salt and pepper

TONNO ALLA MARINARA (TUNA)

2 to 3 tablespoons chopped parsley

2 to 3 cloves garlic

3 to 4 tablespoons of BERTOLLI OLIVE OIL

1 cup tomatoes

1 tin tuna in olive oil

Place the garlic, parsley and olive oil, together with the tomatoes, in a pan. Bring to a boil and add tuna fish in olive oil, salt and pepper to taste and allow to boil for 15 minutes, then serve.

JELLIED SALMON

1 package Lemon Jell-Well

1/4 cup cold water

2 egg yolks

1 teaspoon salt

1 teaspoon mustard

1/8 teaspoon paprika

2 tablespoons melted butter

34 cup milk

1 teaspoon vinegar

1 teaspoon lemon juice

1 cup canned salmon or cooked veal, diced

Pour cold water over Jell-Well. Combine remaining ingredients, with exception of meat, in top of double boiler and cook over hot water until thickened. Add Jell-Well and meat. Place in 1 large mold or individual molds to congeal. When ready to serve, unmold on dish and garnish with parsley.

BAKED TROUT

Place trout in pan. Salt and pepper. Then sprinkle with flour and pour 1 cup of catsup, 1½ cups water, a little chopped parsley and onion and a large tablespoon Bluebird Margarine. Bake for three-quarters hour in a moderate oven.

FRIED OYSTERS

Drain oysters. Dip in egg. Roll in crackers or bread crumbs. Fry in hot Bluebird Margarine until nice and brown.

Clorox cleanses, disinfects, and deodorizes toilet bowls all in one operation. Directions on bottle

DRESSINGS

POULTRY STUFFING

4 cups stale bread crumbs

1 teaspoon salt

34 cup melted butter

1/4 teaspoon pepper

This rule is sufficient for an 8-pound turkey. Fine herbs may be added if desired. If the fowl is very large and a good deal of stuffing is liked, the body may be filled with thin slices of bread, well buttered. Do not crowd either crop or body, or the stuffing will be heavy.

SAUSAGE DRESSING

2 cups dry bread crumbs

1 teaspoon salt

½ cup fine sausage meat

½ teaspoon pepper Few grains nutmeg

1 tablespoon each parsley, onion, chopped

2 eggs

1/4 cup butter

Soak the bread in cold water until soft; press out all the water, add the sausage meat, seasonings, melted butter and eggs, well beaten. If the sausage meat is quite fat, the butter may be omitted, or chopped pork may be substituted. If one objects to pork in any form, use a full cup of butter and an extra cup of coarse crumbs.

OYSTER DRESSING

Use 1 pint of oysters in place of the sausage, and the liquid from the oysters in place of water. Omit sage if desired.

CHESTNUT DRESSING

1½ pounds chestnuts

½ cup scalded milk

2 cups bread crumbs

Salt and pepper to taste

1/4 cup butter

Remove shells from nuts, pour boiling water over them, let stand 5 minutes, drain and remove brown skin. Cook nuts in boiling salted water till tender, mash fine, add butter and seasonings, then the crumbs which have had the hot milk poured over them. Mix well.

RICE DRESSING

One cup of rice, 3 eggs, 4 slices of bread, 1 cup of hot water, 1 teaspoon of salt and pepper, ½ teaspoon of sage. Take the bread, break up in little pieces, pour hot water over that, beat eggs, butter and rice together. Bake with chicken or beef.

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E. F. HILLMAN

WHOLESALE BUTCHERS

216 Eleventh Street Market 9023 San Francisco, Calif.

MEATS

DUMPLINGS

1 cup flour

2 teaspoons Royal Baking Powder ½ teaspoon salt 1 teaspoon shortening

Cold water

Sift flour, baking powder and salt; rub in shortening lightly with fingers; add enough water to make dough hold together. Drop by spoonfuls into stew.

ROAST CHICKEN

Dress, clean, stuff and truss a 4-pound chicken. Rub with salt and pepper and place in roasting pan. Rub into a paste 3 tablespoons of butter and 2 tablespoons of flour and cover breast with it. Dredge bottom of pan with flour. Place in a hot oven and when flour is browned, baste with ¼ cup of butter melted in ½ cup boiling water. Reduce oven heat and baste every 10 minutes until chicken is done. If water dries from the bottom of the pan, add more. A 4-pound chicken requires 1¼ hours to roast.

GRAVY: Pour off the liquid from the pan in which the chicken roasted. Let this settle, remove 4 tablespoons of the chicken fat and place back in the pan; heat and add 4 tablespoons of flour. When these have cooked and browned together, add a little at a time, 2 cups of broth in which the giblets cooked, season with salt and pepper. Chop the giblets very fine and add

to gravy.

FRIED CHICKEN

Select young, tender chickens and disjoint. Wash and let stand over night in refrigerator. Drain but do not dry, season with salt and white pepper, dredge with flour, and fry in deep, hot fat, hot enough to brown a bit of bread in 60 seconds. It requires about 12 minutes to fry the chicken.

For pan frying, prepare the chicken as for deep frying, put ¼ cup butter in frying pan and when hot put in the chicken, cover and allow to steam for 10 minutes, then uncover and allow the chicken to brown, taking care to

turn frequently.

POTTED CHICKEN

Split a young roasting chicken down the back and lay it, breast up, in a baking pan or casserole. Rub in 2 tablespoons of olive oil, season and pour a cup of boiling water into the bottom of the pan. Cover closely and bake for about ¾ of an hour. Then add a cup of cream and a cup of fresh mushrooms, or ½ cup of soaked dried mushrooms if the fresh are not available. Add a little water if necessary, cover the pan and cook for 20 minutes more.

CHICKEN PIE

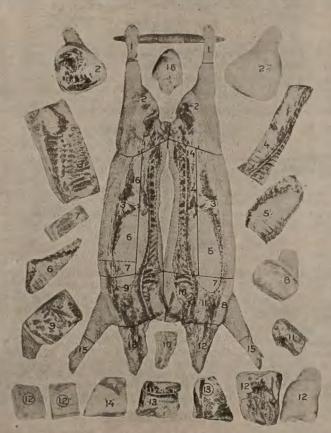
Cut up chicken as for stewing, pour over it 1 quart hot water, cook slowly until tender. Remove chicken and reduce the stock to 1 pint by rapid boiling. Thicken with 2 tablespoons flour, creamed to smoothness with 2 tablespoons melted Nucoa. Line bottom and sides of a baking dish with biscuit dough. Put the chicken and gravy into the baking dish, season with salt and 2 tablespoons minced parsley. Roll out more dough ½ inch thick, spread over top of pie; bake for 15 minutes.

To remove ink, fruit, blood, medicine, beverage, grass, mildew and scorched spots from white cottons or linens, use Clorox solution

Courtesy of

NATIONAL LIVE STOCK AND MEAT BOARD U.S. DEPARTMENT OF AGRICULTURE

FRESH PORK CHART WHOLESALE AND RETAIL CUTS



WHOLESALE CUTS - PERCENTAGE OF CARCASS

1-HIND FEET 1.00	% 7-BRISKET	2.25	(12 - JOWL BUTTS TRIMME	2.25%
2-HAMS 19.00	8-PICNIC	7.50	(3-BONELESS BUTT	3.05
3 - CLEAR BELLIES 16.50	9-N.Y. STYLE SHOULDER	16.00	13-BOSTON BUTT	5.20
4-PORK LOINS 12.75	10-NECK BONES	.95	14-LOUN BUTT	4.00
5-SPARE RIBS (3) 2.50	1 1-PICNIC BUTT	3.02	15 FORE FEET	192
6-SPARE RIBS (s) 1.50	12-JOWL BUTTS /UNTRIMMED	3.75	16 LEAF FAT	3.52

CHICKEN CROQUETTES

1 pint cold cooked chicken ½ pint milk

1 heaping tablespoon butter 2 tablespoons flour

1 teaspoon salt Bread crumbs

Beaten eggs Snowdrift

1 teaspoon onion juice 1/4 teaspoon nutmeg

1/2 teaspoon pepper

Chop meat very fine. Heat milk. Cream the butter and flour and add it to the milk. Then add the onion juice and seasonings. Cook until thick. Add this mixture to the chopped chicken. Chill this, shape, roll in crumbs, egg and crumbs again. Fry in deep, hot Snowdrift.

ROAST TURKEY

Select a turkey which is plump and young. For cleaning, dressing and trussing, follow the general directions. For stuffing use Poultry Stuffing No. 2. Place on its side on rack in a dripping pan. Rub entire surface with salt, brush with soft butter and dredge with flour. Place in hot oven and when well browned reduce the heat. Baste with fat in pan and add 2 cups of boiling water; continue basting every 15 minutes until turkey is cooked, which will require about 4 hours for a 10-pound turkey. For basting use ½ cup butter melted in 1 cup boiling water, and after this is used, baste with fat in pan. During cooking turn turkey frequently that it may brown

For gravy, pour off liquid in which turkey was roasted. From the liquid skim 1/4 cup of fat, return the fat to pan and brown with 5 tablespoons of flour; add slowly 3 cups of stock in which giblets were cooked, or add 2 cups of boiling water to dissolve the glaze in bottom of the pan and substitute for broth. Cook 5 minutes, season with salt and pepper and strain; add the giblets, chopped very fine. The giblets may be used for forcement

balls or chopped and mixed with the stuffing.

ROAST GOOSE WITH BAKED APPLE

1/4 teaspoon sage 1 8-pound goose 1 teaspoon salt 2 cups bread crumbs 1 chopped onion Pinch of pepper 2 tablespoons fat

6 to 8 apples 1/4 cup brown sugar 3 sweet potatoes

Cook the giblets until tender, chop and add to stuffing made by mixing bread crumbs, onion, fat, sage, salt and pepper. Clean and wash goose thoroughly, stuff and sew up. Roast slowly for about 3 hours. Wash and core the apples, sprinkle with sugar, stuff with mashed and seasoned sweet potato. Bake until tender and serve hot with the goose.

SQUABS EN CASSEROLE

This is a very sightly dish. Use the smaller birds, allowing one for each person, and stuff with cooked rice that has been boiled with a bit of bay leaf and highly seasoned with onion juice, poultry seasoning, celery salt, salt

and paprika.

Truss the pigeons, rub over with salad oil, dust with salt, and brown in a quick oven. Transfer to a large casserole, add brown seasoned stock to half fill, and cover casserole. Simmer in a moderate oven (350 degrees F.) until the birds are nearly tender, and add a small cup each of tiny peeled onions and halved mushroom caps that have been sauted in a little butter or oleo.

Thicken the gravy with browned flour, add a tablespoon of chopped parsley and garnish with toast points.

You use butter 1,095 times a year. In so important a food it pays to insist on Golden State Butter

ROAST DUCK

Roast ducks in hot oven, allowing 15 to 30 minutes for a wild duck, according to size, and 1 to 1½ hours for a tame duck.

Wild duck should always be rare and should have strips of bacon or salt pork laid across the breast while roasting, and requires frequent basting. Wild ducks should not be stuffed.

Tame ducks may be stuffed with sage and onion dressing or potato dressing, and should be basted often with melted butter while roasting.

SAGE AND ONION DRESSING

6 good-sized onions
1 cup stale bread crumbs

1 tablespoon butter Salt and pepper

½ teaspoon powdered sage

Peel onions and cook till tender in boiling water, drain and chop fine. Add butter, salt and pepper, sage and crumbs, adding a little liquor from the onions if necessary to moisten.

BOILED HAM

Soak in cold water over night or for several hours, scrape and trim carefully. Put in a kettle and cover with cold water. Bring gradually to the boiling point and cook slowly until tender. Remove kettle from range and set aside that ham may partially cool. Then take from water, peel the skin carefully in 2-inch strips, make rings or figures with cloves stuck in the crust, brush with beaten egg and dust thickly with fine bread crumbs. Brown in the oven. Add a paper ruffle to the shank before sending to the table. Garnish with cauliflower, cabbage, sauerkraut, spinach or some sort of greens.

ROAST HAM

Soak a 12-pound ham for several hours or over night in enough cold water to cover. Wash well, scrape, and trim off hard skin near the end of the bone. Put in a kettle with ½ cup each of sliced onion and carrot, 2 strips of parsley, ½ bay leaf, 4 cloves and 5 peppercorns. Cover with cold water, bring slowly to the boiling point, and simmer until tender, about 4 hours. Add 1 quart of sweet cider. Allow ham to cook in liquor. Remove it, take off the skin, sprinkle with sugar and fine bread crumbs. Put a dash of paprika over ham, about every 2 inches, and insert cloves in center of each dash of paprika. Bake for 1 hour in slow oven.

HAM AU GRATIN

Place a thick slice of ham in a pan. Peel several Irish potatoes and put around the ham. Cover with milk. Bake slowly from 45 minutes to 1 hour, or until the potatoes are done and the milk has evaporated, leaving a light brown skin over all. This skin gives a distinctly cheesy flavor to both ham and potatoes.

ROAST PORK

The chine, loin and spare-ribs are the best pieces for roasting. Trim and wipe the meat, rub well with salt, pepper and sage, place in a hot roasting pan, dredge with Gold Medal flour, roast in hot oven until surfaces are brown; baste, reduce heat and roast from 3 to 3½ hours, basting every 20 minutes.

Tea, coffee, chocolate, wine and other beverage stains are removed with Clorox

PORK TENDERLOINS, LARDED

½ pound fat pork 2 tablespoons butter 4 large pork tenderloins 1 teaspoon salt

1 cup cracker crumbs ½ teaspoon pepper 1 cup boiling water 1 teaspoon poultry seasoning

Wipe tenderloins with a damp cloth. With a sharp knife make a deep pocket lengthwise in each tenderloin. Cut the fat pork into long, thin strips, and with a larding needle lard each tenderloin. Melt butter in water, add seasonings and the cracker crumbs, mixing all thoroughly. Now fill each pocket in the tenderloins with this stuffing, sew up the pockets closely. Place tenderloins in a baking pan and bake in a brisk oven 45 minutes, basting often with a brown sauce.

PICKLED PIGS' FEET

4 pigs' feet 6 whole cloves
3 cups vinegar 1 bay leaf
1 onion 1 tablespoon salt
12 whole peppers

Split the pig's feet, scrub thoroughly and cover with cold water. Add vinegar, bring to the poiling point and remove all scum. Add seasonings and boil slowly 2 hours. Cool in the liquid and serve cold.

ESCALLOPED SAUSAGE AND MACARONI

Cook American Beauty macaroni or spaghetti in boiling salted water and drain. Moisten with a cream sauce and place in a buttered glass dish in alternate layers with chopped cooked sausage. The macaroni should form the top layer. Cover with crumbs and bits of butter or a thin layer of grated cheese and brown in a hot oven.

STUFFED PORK PEPPERS

12 green peppers (parboiled) 2 tablespoons butter

2 cups left-over pork (chopped) 1 egg 3 tablespoons onion juice ½ cup milk

1 cup cracker crumbs Salt and pepper to taste

Grind left-over pork in meat chopper. Melt butter. Mix pork, butter, onion juice, milk, egg, cracker crumbs, salt and pepper. Put in pepper shells and cook in a moderate oven for 10 minutes.

ROAST VEAL

Use the rack or the ribs of veal for this roast. Trim and wipe meat. Season with salt and pepper, rub with butter, dredge with flour and place in a hot roasting pan. The oven should be heated very hot at the beginning and the roast should be turned twice in the first 15 minutes to thoroughly sear the surface of the meat and seal up its juices. After this a cup of boiling water should be poured in the bottom of the pan, and the meat should be basted with a little broth or stock and roasted steadily for 2½ hours longer, basting once in every 15 minutes. After the first basting, if the liquor in the bottom of the pan seems exhausted after the basting, add a little more water to it to prevent its burning. Eight potatoes, peeled and laid in the pan during the last ¾ of an hour that the meat is roasting, are an excellent garnish and accompaniment. Sweet potatoes are especially good cooked in this way. The potatoes should always be basted when the meat is basted to insure their being well flavored with raw juices of the meat and nicely browned.

Golden State Butter sets the standard for quality

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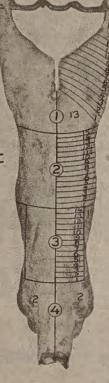
NATIONAL LIVE STOCK AND MEAT BOARD U. S. DEPARTMENT OF AGRICULTURE

VEAL CHART

WHOLESALE CUTS

(1) AND (2) HIND SADDLE () LEG

3) AND 4 FORE SADDLE 3 HOTEL RACK 4 CHUCK



RETAIL CUTS

1 LEG 1 TO 12 CUTLETS 13 - ROAST 14-SHANK (STEW)

2 LOIN TO 6 RIB CHOPS 7TOIS LOIN AND KIDNEY CHOPS

3 HOTEL RACK ITO 14- RIB CHOPS

(4) CHUCK Including shoulder neck and breast 1-STEW 2-ROASTS

Numerals in circles () refer to wholesale cuts. Other numerals refer to retail cuts

YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS

① LEGS - 40%

2 LOIN - 9%

DAND @ HIND SADDLE-49% 3 AND 4 FORE SADDLE-51%

3 HOTEL RACK - 6.5%

4 CHUCK - 44.5%

SPANISH STEAK

1½ pounds round steak teaspoons melted fat

1 teaspoon salt 1/4 teaspoon pepper

medium-sized onions

2 cups chopped fresh tomatoes or solid canned tomatoes

2 tablespoons grated cheese

(optional)

Have the steak cut in a thick, chunky piece. Heat the fat in a frying pan and brown the surface of the meat in this. Place in a baking dish or casserole, sprinkle with the salt and pepper, put the onions (sliced) and the tomatoes over and around, cover closely and bake in a slow oven about 1 hour. Remove the cover, sprinkle with cheese, allow this to brown, and serve in the dish in which it is cooked.

FILIPINO ROAST

1½ pounds ground fresh lean pork

½ pound ground round steak

green pepper 11/2 teaspoon salt

1/4 teaspoon pepper

1 small onion

1 cup soft bread crumbs

3 thin slices bacon

2 cups canned tomatoes

Combine pork, steak and onion, green pepper, finely chopped, bread crumbs, salt, pepper, slightly beaten egg, and mix thoroughly. Form into roll, place in roasting pan, lay bacon over top and pour tomatoes over and around roll. Bake in moderate oven (400 degrees) for 11/2 hours, basting frequently with tomato juice. Fifteen minutes before removing from the oven, raise slices of bacon so that they may become crisp and brown. Serve with gravy made from juices in the pan. Garnish with parsley.

POT ROAST WITH VEGETABLES

3 or 4 pounds chuck roast

1 cup sliced onions 1 cup celery cut in bits

1 cup sliced turnips

3 tablespoons fat (preferably from salt pork)

Salt and pepper

If the meat is not in a solid piece, skewer or tie it into shape; wipe it with damp cheesecloth and roll in flour. Season with salt and pepper. Boil vegetables in salted water to barely cover, until soft. Rub through a coarse strainer. Heat fat in a frying pan or Dutch oven. Put in the meat and brown on all sides. If the frying pan is used, transfer the meat after it is brown on all sides, to a kettle, unless the pan is deep enough to hold the beef. Pour the vegetables and their liquid over the meat togther with any seasoning desired. Cover tightly and let simmer slowly for 4 or 5 hours, turning twice. Thicken the gravy a little and pour over the meat.

PANBROILED CORNED BEEF

Slices of cold, cooked corned beef or canned corned beef should be used. Place these in a hot pan, in butter or in a substitute, first sprinkling pepper over them, and cooking them on both sides until brown. There should be prepared 2 or 3 cups of mashed potatoes, mixed with 1/4 cup of grated horseradish, 1 teaspoon of dry mustard, 1 teaspoon of salt and 2 tablespoons of either vinegar or Worcestershire sauce. Place the brown corned beef in the center of a hot platter, and put the potato mixture in the pan and heat quickly until slightly browned, then arrange in mounds at once at each end of the platter, and garnish with small pickled gherkins.

Iodine, mercurochrome, argyrol and other medicine stains can be removed with a Clorox solution

27

MEATS

Courtesy of

NATIONAL LIVE STOCK AND MEAT BOARD U. S. DEPARTMENT OF AGRICULTURE

BEEF CHART WHOLESALE AND RETAIL CUTS

HIND SHANK

6 FLANK
1-FLANK STEAK
2-STEWS OR HAMBURGER

12 PLATE

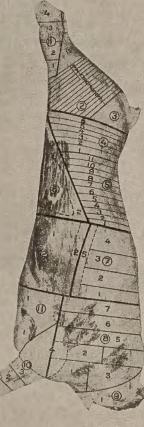
!-STEWS OR BONED AND ROLLED ROASTS 2-SHORT RIBS

(I) BRISKET

I-STEWS OR BONED AND ROLLED ROASTS

10 FORE SHANK

1 TO 3 SOUP BONES



2 ROUND

15 HEEL OF ROUND

3 RUMP STEAKS OF ROASTS

4 LOIN END

5 SHORT LOIN

ITO3 CLUB OR DELMONICO STEAKS 4 TO II PORTERHOUSE STEAKS

7 RIB

1 TO 4 RIB ROASTS 5 SHORT RIBS

8 TRIMMED CHUCK

1 & 2 BOTTOM CHUCK ROASTS 3 & 4 TOP CHUCK ROASTS 5 TO 7 CHUCK RIB ROASTS

9 NECK

I-BONELESS ROASTS STEWS OF HAMBURGER

Numerals in circles Oreter to wholesale cuts and major subdivisions of such cuts. Other numerals refer to retail cuts

WHOLESALE CUTS AND SUBDIVISIONS ALL PERCENTAGES BASED ON CARCASS WEIGHT

TO HINDQUARTER 48.0%	TO P FOREQUARTER 52.0%
() TO 3 ROUND AND RUMP 24.0	7 RIB 9.5
() HIND SHANK 4.0%	8 & 9 CHUCK 22.0
2 BUTTOCK 15.0	BTRIMMED CHUCK 17.0%
3 RUMP 5.0	9 NECK 5.0
(4) & (5) FULL LOIN 20.5	@ FORE SHANK 5.5
4 LOIN END 7.0	I BRISKET 6.5
5 SHORT LOINS 13,5	@PLATE 8.5
(6) FLANK	

HASH

The best meat for a hash is from a stew or the sides of a la mode beef; the corned beef is excellent and any scraps of cold meat can be used if care be taken to first simmer until tender all tough bits. Mince evenly but not too fine, allowing one-quarter fat to lean. Add an equal bulk of chopped, freshly cooked potatoes, mix well together and season with salt and pepper; moisten with cream, gravy or rich broth, add a tablespoon of butter or good beef drippings to a frying pan and when smoking hot add the hash even over the top. Cover over a moderate heat for 20 minutes without stirring so that a brown crust forms on a hot platter. This hash may be baked in the oven instead of over the fire.

CHILI STEW

Cut 2 pounds of beef into small pieces, salt it and place it in a pot in which you have heated 2 tablespoons of fat. Add 1 medium chopped onion and stew about 30 minutes. Add 1 quart of water, ½ pint of canned tomatoes, 4 slices potato and 1 tablespoon Ben-Hur Chili Powder. Cook slowly until done.

BRAISED SHORT RIBS

Roll and tie or skewer 31/2 or 4 pounds of short ribs of beef. Sprinkle with salt and pepper and dredge with flour. Sear all sides in melted suet or drippings. Place in a roasting pan or iron pot with tight cover. Add 1 carrot, 1 turnip, 1 onion, 1 small green pepper, 1 stalk of celery cut in slices or cubes, 1 sprig parsley, and 3 cups boiling water. Cover tightly and let simmer for 3 or 4 hours. Remove the cover, place medium-sized parboiled potatoes around the meat and set in the oven uncovered for 45 minutes or until the meat and potatoes are well browned. Remove the meat and potatoes from the dish; make gravy by thickening the liquid with 2 table-spoons of flour and more water if necessary; season. Remove the skewer or string from the meat and serve it in a deep platter with potatoes as a border. Onions may be cooked whole with the meat and potatoes.

BRAISED OXTAIL

2 pounds oxtail 1 cup white turnips 1 cup carrots 1/2 cup finely minced onion

Use large tails. Divide at joints, wipe clean and saute in fat in a hot pan. Cook pieces in 1½ pints of water; add cubes of carrots and turnips and finely minced onion. Cook slowly in closely covered dish for 1¼ hours. Shortly before serving add 2 tablespoons of salt, 1 teaspoon of pepper and a little chopped parsley. Serve the tails on a bed of freshly cooked macaroni, sprinkled with grated cheese. Strain sauce through a colander and pour over dish.

CHIPPED BEEF AND CREAMED EGGS

¼ pound chipped beef (cooked)

6 eggs

½ cup bread crumbs

1 cup white sauce

1 tablespoon butter

1 tablespoon flour 1 cup milk

Salt and pepper to taste Boil for 5 minutes

Put eggs in cold water (having enough to completely cover them), let reach boiling point. Remove from fire and let set 10 to 15 minutes. Remove shells, slice the eggs into a baking dish, putting first a layer of eggs, then one of beef. Pour a little of the white sauce over each layer and finish with bread crumbs sprinkled over the top. Dot with butter and bake until brown.

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PICNIC MEAT BALLS

2 pounds round steak

2 eggs

1/2 cup flour 1 onion (medium size) 2 stalks celery

1 small green tomato

1/2 teaspoon salt

Dash of pepper

Put steak through food chopper after having removed bone and cut into small pieces. Chop celery, onion and tomato separately and add to meat. Beat eggs well and add. Stir in flour gradually, being careful not to let it lump. Add seasoning and shape into small balls a little larger than an egg and fry until well browned. Remove from pan. Make gravy from meat fryings. Put meat balls in kettle, pour gravy over them and boil 20 minutes over slow fire.

These may also be put in a baking pan and baked. They are delicious to

take on an outing to be reheated when ready to serve.

DRIED BEEF ROLLS

slices dried beef

or 3 tablespoons minced dried

2 tablespoons minced green pepper

1 tablespoon butter

11/2 cups mashed potato

Leave large slices of beef whole. Scald as usual, dry. Add minced beef and pepper to potatoes. Spread each slice of beef with the potato mixture. Roll up and fasten with a toothpick. Lay rolls in baking dish, dot with butter. Cover. Bake in moderate oven 20 minutes.

MEAT PIE

1 pound veal 1 stalk celery

1 green pepper

½ cup peas

3 tablespoons flour 1 teaspoon salt

1 cup Libby's Milk

Cut the veal for stewing, and put it in a saucepan with just enough water to simmer. Add the salt and onion cut up. About a half hour before it is done add the peas and the celery, and green pepper cut up. When the stew is done there should be about 2 cups of stock in the saucepan. Take out a cup of it and let it cool slightly before adding the evaporated milk.

TAMALE PIE

Chop or grind 1 pound of round steak and cook in 3 cups of hot water until almost tender. (Chopped-up remains of cold roast or chicken can be substituted if desired.) Add 2 cups of canned or fresh cooked tomatoes, 2 medium-sized onions and thicken with 1 cup of cornmeal. Cook 10 minutes, add 1 cup of whole olives, ripe or green, 2 teaspoons of garlic salt, 1 teaspoon of paprika, 2 teaspoons of chili powder, ½ cup of seedless raisins.

Line a baking dish with cornmeal mush, add the pie mixture, cover with

a layer of cornmeal and bake in a moderate oven for 20 minutes.

Cornmeal mush is best prepared as follows: Sift 1 cup of cornmeal, 2 level tablespoons of flour, 2 level teaspoons of salt into the upper part of a double boiler. Moisten with 1 cup of cold water and add 3 cups of boiling water. Cook in double boiler, giving an occasional stir.

Drainpipes: To keep drainpipes of sinks, bathtubs, washbowls and refrigerators clear and germ-free use Clorox

Courtesy of

NATIONAL LIVE STOCK AND MEAT BOARD U. S. DEPARTMENT OF AGRICULTURE

LAMB CHART



CHUCKS & BREASTS HOTEL RACK

LOINS

LEGS

Numerals in circles Orefer to wholesole cuts Other numerals refer to retail cuts

YIELDS OF WHOLESALE CUTS

PER CENT OF CARCASS

1) 2 & 6) HIND SADDLE 50.0% 3 4 & 5) FORE SADDLE 50.0%

SUBDIVISIONS - PER CENT OF CARCASS

1 LEGS 33.0% 2 & 6 LOIN AND FLANK 17:0

3 HOTEL RACK 12.0 23.5

PARTY BERNELES BARRES B

STUFFED LAMB CHOPS WITH MUSHROOM SAUCE

Have the chops cut about 1½ inches thick. Slit each chop, cutting to the bone. Make a stuffing by soaking 1 cup stale bread crumbs until soft, drain and squeeze dry. Mince an onion, add salt and pepper to taste, then mix with bread crumbs, add ½ teaspoon sage, 1 teaspoon or more of melted butter and a beaten egg. Fill the opening in each chop and close the edges with strips of bacon tied together. They are to be baked in a moderate oven for 1 hour or they may be broiled.

MUSHROOM SAUCE

Cook a slice of carrot, a slice of onion, a bit of bay leaf and a sprig of thyme in ½ cup of butter until browned, stirring constantly so that it does not burn. Then add 2 tablespoons flour and, when browned, add 1 cup of brown stock (or 1 cup of water in which a beef cube has been dissolved). Cook until thickened, add salt, pepper, and a teaspoon of Worcestershire sauce; strain and add a small can of button mushrooms, or fresh ones if in season.

SPRING LAMB STEAK

Mushrooms

Boiled rice

1/4 cup cream

Spring lamb fillets
Salt and pepper
3 tablespoons butter

½ teaspoon pepper

Sprinkle lamb fillets with salt and pepper, and saute gently in 3 table-spoons butter, until thoroughly cooked. Remove from frying pan and keep hot. Put mushrooms in the same pan, cook until tender, add the cream, season with salt and pepper. Serve the fillets on hot platter, and pour the mushroom sauce over them. Garnish with parsley.

CURRIED LAMB

4 cups lamb cut in 1-inch pieces (neck)
2 tablespoons butter
1 large onion, sliced
2 tablespoons flour
1 quart boiling water
1 stalk celery
3 sprigs thyme

3 sprigs parsley
2 tablespoons butter
1 teaspoon curry powder
1 teaspoon salt
Cold water

Put the lamb in a kettle, cover with cold water, and bring to the boiling point. Pour off the water and rinse the meat in cold water, return to the kettle and add 1 quart of boiling water, the onion, cut in slices, the thyme, and the parsley. Simmer slowly until the meat is tender, then remove it and strain the liquor. Melt the butter in a saucepan and add the flour, then add the curry powder, salt, pepper, and strained liquor. Cook 3 minutes, add the meat, thoroughly reheat and serve garnished with the boiled rice.

ROAST LEG OF MUTTON A LA VENISON

Put in a large bowl, 2 parts of vinegar to 1 part water, enough to cover a leg of mutton. Add 1 or 2 onions sliced, a sprinkling of whole pickling spices and salt. Let stand for 2 days. Place mutton in pan, pour some of the liquor over the meat and bake. As the liquor evaporates, add more When done, thicken the sauce with flour. If desired a can of peas may be added to the sauce.

You can depend upon Golden State Butter; the quality never varies

DICED LAMB

2 cups cold cooked lamb or veal

2 tablespoons butter

2 tablespoons flour

½ teaspoon dry mustard ¼ teaspoon paprika

11/4 cup water, stock or milk

1 tablespoon currant jelly

2 eggs

2 tablespoons lemon juice or

vinegar

Rounds of Boston brown bread

Cut the meat into dice. Rub together butter, flour, salt, mustard, and paprika. Combine this mixture with the water, stock, or milk and stir until it boils. Add jelly and the eggs, diced meat, and stir for a few minutes until it is hot all through, then add the lemon juice or vinegar and turn into a hot dish. This is particularly good.

BARBECUED LAMB

Cut cold roast lamb in thin slices and reheat in sauce made by melting 2 tablespoons butter, and adding to it ¾ tablespoon vinegar, ¼ cup currant jelly, ¼ teaspoon French mustard, and salt and cayenne to taste.

CURRY OF MUTTON

1 pint finely chopped mutton

1 tablespoon butter

1 tablespoon flour

½ cup rice

1 tablespoon curry powder

2 quarts boiling water

Salt to taste

Wash the rice and put it in the boiling water. Let it boil until tender, drain in a colander. Put butter in a frying pan; when melted add the flour and stir until smooth. Add $\frac{1}{2}$ pint boiling water and let boil up once. Then add meat, curry and salt. Stir ten minutes. Heap meat in center of a meat dish and put the rice around in a border.

BREADED CHOPS

6 mutton chops Salt and pepper

Egg Crumbs

Wipe and trim mutton chops, sprinkle with salt and pepper, dip in crumbs, egg and crumbs again, and fry in deep fat from 5 to 8 minutes, then remove and drain. Do not have fat too hot, for chops will brown before cooking through.

AGNELLO CON OLIVE (LAMB WITH OLIVES)

1 lb. of lamb, minced

1 clove of garlic

Olives

4 tablespoons of Bertolli Olive Oil

½ cup of tomatoes

Place the lamb and olive oil in a pan, cook until browned, add lamb minced, olives, garlic and tomatoes and allow to cook slowly from 10 to 15 minutes and serve.

Dishtowels, dish-mops, dusters and floor mops can all be kept white and germ-free with Clorox

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VEGETABLE EGG SAUCE

A very delicious sauce for asparagus or cauliflower is made by rubbing the yolks of four hard cooked eggs to a paste and adding a quarter of a teaspoon of salt and the same of paprika. Then gradually work in half a cup of creamed butter, two tablespoons of thick cream and flavor to taste with lemon juice. Spread over the hot vegetables, the heat of which will cause it to melt.

CELERY SAUCE

Prepare two cups of white sauce, using equal part of celery water and milk for the liquid (4 tablespoons butter, 4 tablespoons of flour to the two cups of liquids). When well thickened, stir in two chicken bouillon cubes, which have been dissolved in part of the liquid, and season to taste with salt and white pepper.

Have ready one cup of cooked diced celery and add this to the sauce with two tablespoons of chopped parsley. Just before serving, add three tablespoons of stiffly whipped cream. Serve immediately.

This is especially good with fried rabbit or squirrel.

DELMONICO SAUCE

Melt four tablespoons of oleo or butter, blend in four tablespoons of flour and add gradually half a cup each of chicken stock (or hot water and a chicken bouillon cube) and celery liquor (water in which celery has been boiled).

Stir constantly until the sauce thickens, and season with salt, celery salt and paprika to taste and half a teaspoon of onion juice.

Remove from the fire, fold in a stiffly whipped egg white, half a cup of cream whipped and three tablespoons of bottled capers.

DRAWN BUTTER SAUCE

- 2 tablespoons Golden State Butter
- 1 teaspoon lemon juice

2 tablepoons flour

1/2 teaspoon salt

1 cup cold water

Pepper to taste

Melt butter, add flour and mix until smooth; cook until frothy, then add cold water and cook until creamy, adding seasoning last. This sauce is used for all plain creamed dishes and vegetables.

SAVORY BROWN SAUCE

- 1/4 pound raw beef (lean)
- 5 slices bacon
- 2 cups hot water or stock
- 1 small clove garlic
- 1 large stalk celery

- 1/2 small carrot
- ½ small onion
 - 2 tablespoons flour
- 1/4 teaspoon pepper

Put the meat and vegetable through the meat chopper. Cut the bacon into small pieces and brown in an iron frying pan. Add the meat and vegetables and pepper. Stir constantly and brown without burning. Add one cup of liquid and continue cooking.

Thicken the other cup of liquid with the flour and add to the sauce. Cook until thick and brown like gravy.

Ask for Golden State Butter, always. It does pay to insist

MOROLA CREAM SAUCE

2 tablespoons butter

1 cup milk or diluted evaporated

2 tablespoons flour

milk

1 teaspoon salt

Few grains of pepper

Method: Melt the butter, add flour and salt, stir until smooth. Add scalded milk gradually, stir between each addition. Cook over hot water until smooth and creamy, and until flour is thoroughly cooked. It is best to make a delicate creamsauce in a double boiler and allow it to cook about 15 minutes after it starts to boil. Serve with vegetables or with meats, or use as the base for cream soups.

LUNCHEON SAUCE

4 tablespoons melted Golden State Butter

1 tablespoon chopped parsley Ten drops tobasco sauce 1 teaspoon cold water

2 tablepsoons vinegar Chopped sour pickle 1 tablespoon grated onion

Pepper and salt to taste

Rub the bottom of a pan with garlic. In this put pepper and salt, ten drops tobasco sauce and the melted butter. Stir well with remainder of ingredients. This makes a delightful sauce for luncheon meat dishes to be served cold.

SAUCE VINAIGRETTE

Rub the bottom of a mixing bowl with clove of garlic. Put in salt and pepper to taste, ten drops of tobasco sauce and a teaspoon of cold water. Mix these, then add four tablespoons of Star Olive Oil.

TARTARE SAUCE

(For Fish). Make a mayonnaise according to foregoing directions. (See Mayonnaise.) To one-half cup, add a teaspoon of onion juice, three small sour pickles and a teaspoon of capers if liked.

MUSHROOM SAUCE

(To serve with pastes.) Soak a handful of dried mushrooms in a cup of warm water until soft, then drain, saving the water, and cut into small pieces. Fry a small chopped onion in four tablespoons of olive oil until the onion is tender. Add the mushroom water, a cup of tomato juice and pulp, a teaspoon of chopped parsley and seasoning to taste. Cook slowly for an hour.

CHEESE SAUCE

Follow White Sauce recipe. For each cup of sauce, add ½ cup grated American cheese. For seasoning, use paprika, cayenne, salt and 1/2 teaspoon mustard. Nice to serve in place of Welsh rarebit.

OLIVE AND TOMATO SAUCE

3 tablespoons flour

½ cup minced ripe olives

3 tablespoons fat

1 cup brown stock (beef cube)

cups tomatoes

2 cloves

tablespoon chopped parsley

Salt and pepper

1 tablespoon minced onion

Cook tomatoes, onion and seasoning fifteen minutes, then rub through a sieve. Melt the fat, add the flour and the brown stock gradually. Cook five minutes, then add olives and strained tomatoes.

There is no reason why olive brown sauces should not enliven meat less rich than the duck.

Discolorations made by tea, coffee, vegetables, etc., can be removed from china, crockery and glass with Clorox

TWO SPANISH SAUCES

Prepare a cup and a half of rich brown sauce. When smooth and hot stir in three tablespoons of chutney, one tablespoon of chili sauce, four drops of tabasco and half a teaspoon of kitchen bouquet.

Season to taste with salt and serve as soon as it reboils.

Cook in two tablespoons of bacon drippings, half a minced green pepper and a small chopped onion. When well colored, pour in a cup of hot water

and bring to the boiling point.

Thicken by the addition of two tablespoons of browned flour and stir Simmer for three minutes and add half a teaspoon salt (scant), one minced canned pimento, a tablespoon of chopped parsley and two tablespoons of tomato catsup. Very good with string or lima beans.

HORSERADISH SAUCE

5 tablespoons drained horse-

2 to 6 drops tarragon vinegar

radish 1/2 cup cream

2 egg yolks 1/2 teaspoon salt

1 teaspoon lemon juice

6 blanched almonds (chopped)

Whip the cream until stiff and place on ice. Beat the yolks until lemon colored, add the horseradish, lemon juice, vinegar, salt and almonds. Mix thoroughly and add to the whipped cream, stirring steadily until well blended. Serve very cold with boiled beef, fried fish or cold roasts of any kind.

This will make from two to two and a half cups of most delicious blended sauce, which will cost about 30 or 35 cents. In this small amount the almonds are too delicate to be distinguished and they could be omitted without hurting the flavor. To double the amount might be deemed an improvement.

All men are devoted to horseradish sauce. You can dress up a corned beef dinner or second-day roast with this and win much applause. Some will want a dash of cayenne and a little more horseradish, especially when served with meats. As given, it is very delicate and particularly good with tuna or any other cold fish, however bland in flavor.

SALSA VERDE (EMERALD SAUCE)

1 teaspoon capers 1 or 2 anchovies

1 slice of onion 1/2 clove garlic

Make a paste of these ingredients adding a good portion of chopped parsley, 4 or 5 tablespoons of Bertolli Olive Oil and the juice of a lemon or 1 tablespoon of wine vinegar.

Stir until well mixed and serve on cold fish, cold meat, or with boiled

eggs.

SALSA TONNATA (TUNNY SAUCE)

2 tablespoons of parsley

2 yolks of eggs 1/2 lemon

2 oz. tuna fish in olive oil 2 oz. capers

2 anchovies

Bertolli Olive Oil

Chop the anchovies, tuna fish, capers and parsley, put the paste obtained in a bowl with the 2 yolks of eggs and 3 or 4 tablespoons of Bertolli Olive Oil, mix well and strain.

Then add Bertolli Olive Oil and lemon juice in about equal quantities to

obtain a creamy mixture.

Serve over boiled meat or boiled fish.

Even in the tropics Golden State Butter holds its flavor and form

HOLLANDAISE SAUCE (MASTER RECIPE)

Sauces thickened with eggs and butter require very little heat, otherwise they will curdle. Cook in a double boiler or a bowl placed in a pan of hot but not boiling water.

½ cup Golden State Butter

3 egg yolks ½ teaspoon salt 1/4 teaspoon pepper 1 tablespoon lemon juice

2 tablespoons hot water

Cream butter until it can be beaten with a spoon. Gradually beat in the yolks of the eggs. Add seasonings and lemon juice, mix well, then gradually add the hot water. When well mixed, place in the upper part of a double boiler and set over hot (not boiling) water and stir until the mixture is smooth and creamy. Serve at once.

SALSA PICCANTE (PIQUANT SAUCE)

2 tablespoons of capers

2 tablespoons of chopped parsley

2 anchovies

Chop all in a bowl, adding 4 or 5 tablespoons of Bertolli Olive Oil, salt and pepper to taste.

It is delicious on boiled fish.

CREAM SAUCE

Follow White Sauce Master Recipe, reducing flour to one tablespoon. using thin cream or half cream and half milk. (To be used when a richer sauce than white sauce is desired.)

WHITE SAUCE (MASTER RECIPE)

2 tablespoons Golden State butter

½ teaspoon salt

2 tablespoons flour

1/8 teaspoon white pepper

1 cup cold milk

Melt shortening, add flour, mix until smooth; cook until frothy, then add cold milk and cook, stirring constantly, until creamy; add seasonings.

BROWN BUTTER OR MUNIERE SAUCE

Melt four tablespoons Golden State Butter and cook over a slow fire until a golden brown. The butter must be watched constantly as it bubbles and will boil over if the saucepan is small, and if the butter burns it is unpalatable. To be served over broiled or pan-fried fish.

STRING BEANS WITH SUPERBA MUSHROOM GRAVY

Take some young string beans, cut off the ends and string them. Wash in cold water, drain and while still wet put them into a baking dish with some olive oil or butter. Put dish on fire with its cover on and cook slowly. As the beans dry, add some Superba Mushroom Gravy slightly diluted with water, and cook until done. Canned string beans may be used to advantage with this recipe, in which case it is only necessary to place the beans in a pan, pour the Superba Mushroom Gravy over them, heat and serve.

LEMON SAUCE

One-half cup sugar mixed with 2 tablespoons corn starch. Cook in double boiler with 1 cup water until transparent, then add 2 tablespoons Bluebird Margarine, 1 tablespoon lemon juice, 1 teaspoon grated lemon rind, 6 marshmallows cut in small pieces. Beat with egg beater until smooth.

When the wash must be sterile—use Clorox

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EGGS

BOILED EGGS

Drop into boiling water and boil 3 to 3½ minutes for soft boiled, 12 to 20 minutes for hard boiled; or place eggs in boiling water, cover, and cook over moderate heat without boiling from 8 to 10 minutes for soft, 20 to 40 minutes for hard cooked.

POACHED EGGS

Break eggs and drop carefully one at a time into boiling water in shallow greased frying pan. Cook slowly until eggs are set. Remove each with skimmer and serve on toast garnished with parsley.

POACHED EGGS IN CREAM

Put $\frac{1}{2}$ cup of cream sauce into shallow baking dish. Open eggs carefully and place on sauce. Cook over boiling water from 10 to 15 minutes or until eggs are set or as firm as desired. Cover with $\frac{1}{2}$ cup of cream sauce, sprintle with chopped parsley and dust with paprika and serve.

SCRAMBLED EGGS

Break eggs into bowl, season with salt and pepper and pour into hot frying pan in which butter has been melted. Cook over slow fire and as eggs thicken stir until cooked. If desired, eggs may be beaten with milk, cream or water and cooked in same way.

PLAIN OMELET

Beat 3 eggs with 3 tablespoons milk; add ½ teaspoon salt and ½ teaspoon pepper, and mix. Melt 1 teaspoon fat in hot frying pan; pour in eggs; lift edges of omelet, allowing thin portions to run underneath, shaking pan until eggs are set; when brown underneath, fold over and serve on hot platter.

FANCY OMELETS

A great variety of omelets can be made by either mixing chopped vegetables, fruits, meats, or shellfish with plain omelet before cooking, or folding them in, after cooking.

PUFFY OMELET

- 4 eggs
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoons Royal Baking Powder
- 1 tablespoon corn starch
- ½ cup milk or half milk and half water

Separate eggs; mix salt, pepper, baking powder, corn starch and milk with yolks of eggs. Beat whites until light though not dry and mix in well with yolks. Put into greased hot frying pan and cook slowly until well puffed up. Dry out in oven, fold over in half and serve immediately on hot platter. If desired, serve with tomato sauce, added before omelet is folded.

Golden State—the "High Score" butter—for more than a quarter century the quality standard

EGGS

EGGS for HEALTH and STRENGTH

There is no food known which serves a better general purpose on the table of the American family than good, wholesome eggs. When properly prepared eggs are easily digested, and the vitamins found in the yolks of eggs make them an ideal food for infants and convalescents; and it should not be forgotten that these health-promoting and strength-building vitamins keep the well person healthy and maintain the strength of the strong.

Proteins, Fats and Minerals in Eggs

Eggs may be classed very near to a complete food, for they contain the proteins, the fats and the minerals, so vitally needed for the building and maintenance of the human body.

Piggly Wiggly Sells the Best

There is a difference in eggs, for eggs are in a sense like people—some are good, some are bad and some are indifferent. For that reason all eggs merchandised in the Piggly Wiggly stores are gathered from large commercial flocks of snow-white hens, scientifically fed on clean and wholesome feeds. And to further protect our customers, every egg is carefully candled and inspected and passed as the best before it enters the stock of a Piggly Wiggly store.

Being interested in the health and welfare of our customers, Piggly Wiggly urges them to use more of these good eggs.

PIGGLY WIGGLY

All Over the World

SAUCE FOR SPANISH OMELET

1 tablespoon chili powder

1/2 can tomatoes 1 teaspoon onion salt 1 tablespoon flour

1 green pepper, chopped fine 1 tablespoon butter

Melt butter, add flour and blend until smooth. Add seasonings, tomatoes and green pepper. Boil for 10 minutes.

SCALLOPED EGGS WITH HAM

4 hard-cooked eggs 1 cup cream sauce

2 cups bread crumbs 2 cups cold boiled ham, chopped 2 tablespoons milk

Cut eggs into slices; cover bottom of greased baking dish with one-third of bread crumbs; then add in layers eggs, ham, cream sauce, crumbs, being sure to save bread crumbs to cover top. Add milk and bake in moderate oven 20 minutes.

SCRAMBLED EGGS WITH CHEESE

8 eggs 1/2 pound Kraft American Cheese,

rub through grater 1 tablespoon chopped parsley

1/2 cup cream Salt and pepper to taste

Beat eggs slightly and add remaining ingredients. Pour into a wellbuttered skillet, and cook very slowly, stirring constantly so the cheese will be melted by the time eggs are cooked. Serve on toast.

CURRIED EGGS

1 teaspoon flour 1/4 teaspoon pepper

1 teaspoon curry powder cup grated cheese 2 cups milk 1/2 teaspoon onion salt

Bring milk to the boil, add seasonings and thicken with flour which has been mixed smooth with a little cold water. Pour over 6 hard-boiled eggs, cut in small pieces. Put cheese on top.

EGGS WITH SWISS CHEESE

1 tablespoon butter 4 eggs

1/4 pound Golden State Swiss 1/2 cup cream

Salt, pepper, and Folger's paprika Cheese, rub through grater to taste

Melt the butter, and add the unbeaten eggs one by one; add cream, seasonings, and cheese. Heat and stir until cheese is melted, and serve on buttered toast.

EGGS AU GRATIN

Boil 6 eggs for 20 minutes. Cut in eighths lengthwise. Arrange in a baking dish. Pour over 1½ cups Nucoa White Sauce. Sprinkle with paprika. Mix 1/4 cup grated cheese with 1/4 cup of fine bread crumbs and scatter over dish. Bake in hot oven until delicately brown.

Clorox makes the windows and glassware sparkle

EGGS

BAKED EGGS WITH CHEESE

4 eggs

% cup Golden State Pimento or American Cheese

1 cup fine, soft, stale bread crumbs

1/4 teaspoon salt

Few grains cayenne pepper

Break the eggs into a buttered baking dish or into ramekins, and cook in a hot oven until they begin to turn white around the edge. Cover the mixture with crumbs, cheese and seasoning. Brown in a very hot oven so that the cheese is brown without the eggs being cooked too much. White sauce may be put over eggs before the cheese mixture is added.

NUCOA WHITE SAUCE

Melt 2 tablespoons Nucoa. Stir in 1½ tablespoons flour. Add 1½ cups of milk, salt and pepper to taste. Cook until thick, stirring constantly.

EGGS RANCHO

6 eggs

1 can tomatoes

1 can I. X. L. Mushroom Sauce

Bake eggs in individual earthenware ramekins. Serve with sauce made by combining mushroom sauce and tomatoes, thoroughly heated.

TAMALE OMELET

6 eggs

2 tablespoons butter

Salt and pepper to taste

1 can I. X. L. Chicken Tamales

1/4 cup milk

Beat eggs until light and lemon colored; add salt and pepper to taste, and milk. Cook in frying pan with butter until just very soft. Heat tamales in can very thoroughly, remove and add to eggs. Do not mash tamales too much, just enough to mix with the eggs. Garnish with chopped parsley and serve on toast.

STUFFED EGGS

6 hard-cooked eggs ½ cup minced ripe olives ½ teaspoon salt ½ teaspoon mustard

French dressing

Pepper

Cut hard-cooked eggs into halves. Remove the yolks and mash them. Add olives and seasonings and sufficient French dressing to moisten. Refill the whites with the yolk mixture. Serve with French dressing in lettuce nest.

FRANKS AND EGGS

Split Frankfurters lengthwise. Fry over hot fryer. Poach or fry sufficient eggs and place one egg on each portion.

Garlic Sausage and Large Bologna may be prepared in the same way.

Golden State Butter is an institution with California housewives

APPETIZERS

CRAB COCKTAIL

Mix 6 tablespoons each of Del Monte Tomato Sauce and lemon juice and add 1 teaspoon of Worcestershire sauce and 1½ cups of crab flakes. Cut 3 well-shaped green peppers in halves crosswise, scrape out seeds and core and wash and drain thoroughly. Fill each half with cocktail. Place on a bed of crushed ice and serve.

OYSTER COCKTAIL

Mix 6 tablespoons of Del Monte Tomato Sauce, 3 tablespoons of vinegar, 6 teaspoons of finely chopped celery and 2 teaspoons of Worcestershire sauce. Add 3 dozen small oysters and serve in cocktail glasses set in a bed of crushed ice.

CLAM COCKTAIL

Mix 6 tablespoons each of Del Monte Tomato Sauce and lemon juice, 1 tablespoon of horseradish, a few drops of Worcestershire sauce and 1 teaspoon each of celery salt and curry powder. Remove the hard heads from 3 dozen Little Neck clams, mix with the sauce and allow to stand on ice 1 hour before serving.

MINCED SARDINES ON TOAST

Remove the skin and bones of the fish, place in a bowl and work into a paste. Season with celery salt and paprika. Spread on crisp slices of toast and place in hot oven to brown. Serve hot.

LOBSTER COCKTAIL

Mix 6 tablespoons each of Del Monte Tomato Sauce and grapefruit juice. Mix with $1\frac{1}{2}$ cups of lobster meat, cut in pieces, chill thoroughly and serve in cocktail glasses.

ROCKY FORD-PINEAPPLE CUP

Peel 2 oranges and remove sections. Cut up 2 peaches, a banana and apple and add 2 cups crushed Hawaiian pineapple. Serve in halves of cantaloupe, decorating top of each serving with a large strawberry rolled in powdered sugar and placing halves of strawberries, rolled in sugar, around the edge.

CHERRY AND PINEAPPLE COCKTAIL

Drain 1 cup each Del Monte Royal Anne Cherries and Crushed Pineapples and add 2 bananas diced, with strained juice of 1 orange. Chill, and serve with each portion a sprig of mint dipped in powdered sugar.

The wholesome odor of Clorox indicates its germicidal qualities

Did it ever happen that you desired to serve some delicacy to your friends, who dropped in unexpectedly, and you were unable to find anything suitable in your pantry?

Such an annoying situation will be eliminated by keeping on hand a few cans of RIPE OLIVES, and by serving a dish of

Table Mountain Ripe Olives Mission Variety

Grown and Packed by
Wyandotte Olive Growers Assn., Oroville, Calif.

an ordinary luncheon will be made quite DISTINCTIVE.

TABLE MOUNTAIN RIPE OLIVES are not merely a relish but a food, and can be served in place of many food products as a separate dish.

TABLE MOUNTAIN RIPE OLIVES are healthful, have a delicious nut-like flavor, and children prefer them to candy.

PEARS, PIQUANT

Cube well-drained Del Monte Pears to make 1½ cups. Add ½ cup finely shredded celery and ½ tablespoon finely chopped onion. To ½ cup syrup from pears add 2 teaspoons lemon juice and ½ teaspoon Worcestershire sauce. Chill pear mixture and place in cocktail glasses. Pour dressing over and serve.

GREEN GAGE APPETIZER

Remove pits from Del Monte Green Gage Plums and measure 2 cups. Mash through strainer and add 1 cup orange pulp and 1 tablespoon lemon juice. Mix well. Put a spoonful of shaved ice into cocktail glasses and fill with mixture. Place a half maraschino cherry in center. Serve very cold. Powdered sugar may be passed if desired.

GRAPE FLIP

Drain 2 cups Del Monte Grapes, reserving syrup. Remove seeds. Remove pulp from 1 grapefruit, reserving juice. Mix the fruit, add 2 tablespoons powdered sugar, chill and arrange in cocktail glasses. Mix fruit juice and syrup, sweeten to taste and pour over fruit in glasses. Garnish each with a red cherry.

Golden State is known as the "High Score" butter

APPETIZERS

GOLDEN STATE APPETIZER

Spread rounds of bread lightly with French mustard; sprinkle with Golden State Pimento Cheese, finely grated, and minced stuffed olives. Sprinkle with paprika.

VEGETABLE APPETIZER

Mix 1 cup finely shredded cabbage, ½ cup of finely cut celery, 1 finely minced green pepper (from which the seeds have been removed), ½ tablespoon of brown sugar, ½ teaspoon of salt and ½ teaspoon of mustard seed. Moisten with French dressing, chill and serve in small glasses lined with

Moisten with French dressing, chill and serve in small glasses lined with a crisp lettuce leaf. Garnish with fillets of anchovies or serve with anchovy toast.

GRAPEFRUIT SPECIAL

Cut grapefruit in halves. With a sharp knife loosen the grapefruit around the edge. Then separate each section of the fruit from the skin, cutting from the center towards the edge. With a pair of shears cut loose the base of the tough center and lift out, leaving only the fruit in the shell. Add to each half 1 teaspoon fine sugar and 1 tablespoon of grape juice and set in the ice box to chill.

FRUIT COCKTAIL

1 tablespoon grape juice to each glass 2 large oranges 2 medium grapefruits 4 cup fine sugar

Pare the fruit carefully, removing all the white skin from the oranges and grapefruit and all the inner rind from the bananas. Then dice it and chill thoroughly. Just before serving, add sugar. Arrange in fruit cocktail glasses and add to each a full tablespoon of grape juice.

BLUHILL PEANUT BUTTER CANAPE

Spread thin rounds of crisp toasted bread with Bluhill Peanut Butter. On each round place a slice of firm, ripe tomato. Add a spoon of thick mayonnaise; garnish with stuffed olive.

FISH COCKTAIL

Separate canned or left-over cooked fish into flakes. There should be at least 2 cups. Sprinkle with the juice of a small lemon and pour 1 can Del Monte Tomato Sauce over it. Chill thoroughly and serve in individual cocktail glasses.

FROZEN PINEAPPLE IN CANTALOUPE

Freeze 1 can Del Monte Crushed Pineapple. Cut ice-cold cantaloupe in halves crosswise and discard seeds. Fill the centers with the frozen pineapple and serve.

Discolorations can be removed from porcelain, tile, marble, and compositions with Clorox

A. LEVY & J. ZENTNER CO.

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After a Busy Day

A quick and delicious meal can be prepared with SUPERBA BRAND RAVIOLIS with MUSHROOM GRAVY. Put up in cans. Just heat and serve. Your nearest grocer can supply you.







ENTREES

CORN PUDDING, SOUTHERN STYLE

- 1 can Golden Bantam Corn (21/4 cups). Chop or grind and preferably put through coarse sieve
- 1 teaspoon sugar
- 1 teaspoon salt

- 1/2 teaspoon paprika
- 2 eggs
- 2 cups milk
- 1 tablespoon butter or bacon fat, melted

Beat the egg yolks and combine with milk and seasoning. Add the ground corn, then fold in beaten whites of egg lightly. Pour into a buttered-baking dish and bake slowly, in a moderate oven for about 45 minutes, standing dish in a pan of hot water as for a custard. (The perfect side partner of cold ham.)

SHRIMPS WITH TOMATO SAUCE

Add the shrimps and pour over the hot rice in the serving dish. If fresh shrimps are available, use 1 cup.

Golden State Butter—a product of California's finest dairy herds and most modern creamery plants

ENTREE

HOT BEAN CUTLETS

Press cooked beans through a potato ricer and for each pint of pulp add 1 tablespoon of chopped pimentos, salt to taste, 3 slices of bacon fried and finely chopped or crushed, 1 teaspoon of grated onion and 2 tablespoons of Beechnut Chili Sauce.

Let the mixture become very cold, form with floured hands into small

cutlets and fry crisp and brown in hot bacon fat.

Boil ½ cup of rice until tender, drain and reserve ½ cup of the stock. Drain and clean 1 can of shrimps and rinse in cold water. Mix 1 can Del Monte Tomato Sauce and the rice stock, add 1 tablespoon of butter creamed with 1 tablespoon of flour and bring to the boiling point, stirring constantly.

LOUISIANA SHRIMPS WITH RICE

Cook 2 small minced onions in 4 tablespoons of hot beef drippings for 5 minutes. Blend in 6 tablespoons of flour and add gradually 1 cup of stewed and strained tomato, 3 small cups of chicken stock (bouillon cubes and water) and stir until smooth.

Season to taste with salt, paprika and a tiny pinch of ground, sweet herbs, and add 2 cups of cooked shrimps cut in pieces and enough steamed rice to

make a thick consistency.

Serve from a casserole or chafing dish.

CREAMED CRAB MEAT IN PEPPER CASES

4 green peppers 2 tablespoons butter

2 tablespoons flour

½ cup evaporated milk

½ cup water Fine bread crumbs ½ teaspoon salt

½ teaspoon pepper 1 slice onion, minced

1 teaspoon parsley, minced

2 cups crab meat, flaked (fresh or canned)

Remove stems of peppers, cut in halves, lengthwise; remove seeds and parboil 10 minutes in boiling salted water and drain. Make a cream sauce of the butter, flour, milk diluted with water, and seasonings. Add the crab meat to the cream sauce. Arrange the pepper cases in a baking dish, fill with the crab mixture, cover the top with fine bread crumbs and dot with bits of butter. Bake in rather hot oven until crumbs are brown.

GREEN PEAS AND FRANKFURTERS

1 No. 2 can small green peas

Salt, pepper 12 small frankfurters

1 teaspoon chopped onion Butter or margarine

Put peas into a saucepan, adding chopped onion. Bring to a boil and drain. Place in a long baking dish, dot with butter, and season to taste with salt and pepper. Put a little fat or oil in a hot pan and grill frankfurters until a rich, crusty looking brown. Lay these on top of the peas. Sprinkle lightly with chopped parsley and serve very hot.

Recipe makes 6 servings.

FRANKFURTERS AU GRATIN

Put a layer of seasoned mashed potato in a deep baking dish. Arrange on top of the potatoes twelve small frankfurters, skinned and browned in butter or other cooking fat. Cover with the rest of the potatoes. Sprinkle thickly with grated cheese and rolled corn flakes, and brown in a moderately hot oven.

Time in baking, 20 minutes. Temperature, 375 degrees. Recipe makes 6 servings.

Bleach with Clorox whether you wash in machine or tubs

PORK CHOPS AND POTATOES EN CASSEROLE

1 cup Borden's Evaporated Milk Salt and pepper 1 tablespoon butter

4 medium-sized potatoes, sliced A little flour

4 pork chops

Place a layer of potatoes in a buttered casserole. Sprinkle with salt and pepper. Dredge lightly with flour and dot with bits of butter. Repeat. Dilute the milk with the water; bring to the scalding point, and pour over the potatoes. Place on top the chops, seasoned with salt and pepper. Place in a hot oven and bake until the potatoes are tender and the chops well cooked and browned.

FRANKFURTER PATÉ

Cut pastry into oblongs, and in the centre of each piece, put a skinned frankfurter. Fold the pastry over and pinch together. Bake in a hot oven until a golden brown. Have shredded the required amount of cabbage, and put into a quart of water one tablespoon of butter, a little salt and pepper. Put in cabbage, cover tightly and boil just twelve minutes. Drain and serve with the pates on a side dish with a little butter on top. Garnish pates with pickle and sliced beets.

Time in baking, 30 minutes. Temperature, 400 degrees.

FRANKFURTER BANANA SAUTE

12 frankfurters 6 bananas

Brown twelve frankfurters in butter or other cooking fat. Put on a hot dish. Split six sound peeled bananas. Roll them in flour and???

FRANKFURTER SALAD

6 large frankfurters 1 cucumber

4 cooked potatoes 1 medium sized pickle

1 medium sized mild onion

Steam the frankfurters and set aside to cool. Skin them and cut into slices. Slice the cold potatoes, onion, cucumbers and pickle and mix with the frankfurters. Mask thickly with mayonnaise and serve on crisp lettuce leaves. Recipe makes 6 servings.

FONTANA'S MACARONI STUFFED PEPPERS

2 cups cooked Fontana's Elbow 1 egg
Macaroni or Salad Macaroni 6 green peppers
1 cup canned tomato soup Buttered crumbs

34 cup grated cheese

Add macaroni to the soup, undiluted, cheese and egg slightly beaten. Cut a slice from the stem end of each pepper and remove seeds. Parboil for 5 minutes in salted water. Drain and fill with the macaroni mixture and cover with buttered crumbs. Bake in a moderately hot oven until the peppers are tender.

Time in cooking, 30 minutes; temperature, 375 degrees.

This recipe makes 6 servings.

N. B.—Many interesting dinner combinations can be built up around macaroni stuffed peppers. Place a head of cauliflower in the center of a platter and on each end place 3 macaroni stuffed peppers and on each side of the cauliflower place chopped carrots. This makes a very attractive platter.

Golden State Butter-the "High Score" butter

ENTREES

BREADED SAUSAGE AND LOAVES

A pleasing dish may be prepared from Large Bologna, Milwaukee Liver Sausage, Meat Loaf, Ham Loaf and Tongue Loaf.

Cut in slices, dip into a stirred egg then in cracker meal. Fry over hot fryer.

HIDDEN???

Peel large, even potatoes and with an apple corer make a channel through each the long way of the potato. If the frankfurters are small two channels may be made. Draw into each cavity a frankfurter, which has been skinned. Place the filled potatoes in a deep dish, baste with butter or other cooking fat and water, and bake in a hot oven until the potatoes are tender and well browned. Time in baking, 45 minutes. Temperature, 450 degrees.

CHEESE AND MACARONI

- 1 cup macaroni broken into small
- 1 tablespoon chopped green peppers
- 1 tablespoon butter

- 1 teaspoon onion juice
- 1 teaspoon chopped parsley
- 1 cup Golden State American Cheese
- Salt and pepper

Cook the macaroni in boiling water until tender; rinse in cold water, and cook parsley, onion and green peppers in a little water with butter. Mix all ingredients together with the cheese and bake in a moderate oven about 15 minutes.

FONTANA'S EGG NOODLE RING

To 1 package of Fontana's Cooked Wide Egg Noodles add 3 to 5 eggs, beaten separately (whites light and stiff); 1 cup milk or 1 cup evaporated milk (or fresh cream if desired); salt and pepper; ½ cup grated cheese; butter the ring pan well. Set in pan of hot water and bake in a moderate oven over 20 to 30 minutes. Serve with creamed sweetbreads, chicken, crab, kidney, meat left-overs, etc., which may be placed in the center.

FONTANA'S EGG NOODLES CHOW MEIN

- 1 package Fontana's Fine Egg Noodles
- ½ pound pork
- ½ pound veal

egg and serve.

34 cup chopped boiled ham

1 cup chopped celery 1 cup chopped onion

14 soaked dried mushrooms

1 hard-cooked egg

Put meat in small cubes and brown in hot fat, then add 1½ cups of water or soup stock; add chopped celery, onion and mushrooms, and cook slowly until tender. Add boiled ham; season to taste. Place cooked egg noodles in a serving dish and cover with the meat mixture, garnish with hard-cooked

FONTANA'S NOODLES AND SAUSAGE

- 1½ pounds link pork sausage1 package Fontana's Noodles (fine or wide)
- 2 tablespoons minced dry onion

1 clove of garlic

1 cup tomato puree or sauce

Put the sausage in frying pan and brown thoroughly, then remove. Into this grease put the minced onion and brown. Then add the garlic, tomato sauce and 2 cups of boiling water. Drop in the noodles, cover closely and cook 10 minutes. Skim the noodles into a casserole, remove the garlic and thicken the gravy slightly with butter and fiour. Season highly with salt and pepper. Lay the sausages on top, pour over the gravy and bake 20 minutes. A little grated Parmesan cheese may be added if desired.

Keep your hand basins and bathtubs spotless with Clorox

FONTANA'S SPAGHETTI AND TOMATO SAUCE WITH BEEF

1 package Fontana's Spaghetti

1 pound chopped beef

1/4 pound chopped pork

½ cup milk

cup bread crumbs

1 tablespoon minced onion

1/8 teaspoon pepper

1 teaspoon salt

1/2 teaspoon celery salt

tablespoons flour 1 can tomato sauce

Beef drippings

To boiling salted water add spaghetti slowly. Cook until tender and drain. Fry the onions in the hot drippings and add the beef and pork and cook until brown. Add milk, bread crumbs and seasoning. Add this mixture to the spaghetti. Stir flour into drippings in pan and when smooth add tomato sauce. Stir until boiling, if too thick add a little hot water. Pour sauce over macaroni and meat and mix slightly. Sprinkle with cracker crumbs.

Bake 5 minutes and serve hot-temperature of 350 degrees F. Service of 6.

FONTANA'S SPAGHETTI (ITALIAN STYLE)

1 package Fontana's Spaghetti or Long Macaroni

3 tablespoons olive oil or butter

1 sliced onion, cut fine, or ½ clove garlic, crushed

1 cup tomato sauce or puree

1/4 cup green peppers, cut fine 1/2 teaspoon salt, dash pepper

1/2 cup grated Parmesan cheese

1/4 cup dried mushrooms Cook spaghetti or macaroni and drain. Soak mushrooms in cup warm water for 10 minutes. Heat olive oil and brown onion in it. Add tomato, green pepper, season and mushrooms together with the water in which they were soaking. Simmer until onion, pepper and mushrooms are tender. Add spaghetti or macaroni and heat thoroughly and serve with grated cheese

CHICKEN AND ASPARAGUS TIMBALES

sprinkled on top. If desired, add 1 pound chopped cooked meat to sauce.

cup cooked minced chicken cup Supreme asparagus tips

tablespoons butter

1½ cups milk

Salt and pepper to taste

Few drops of lemon juice

2 tablespoons flour

2 eggs

Dash of mace

4 tablespoons Kraft's Grated

Cheese

Melt the butter, add the flour, milk and seasonings, as for white sauce. After cooking about 3 minutes, add slightly beaten egg yolks, and cook for 1 minute longer. Take from fire and fold in stiffly beaten egg whites. Turn into timbale molds well oiled and lined with cheese crumbs. Place in a pan of water, bake 15 minutes under greased paper in a moderate oven (350 degrees F.). Turn out of mold, garnish with asparagus tips and serve with highly seasoned cream sauce.

ASPARAGUS WITH EGGS

2 bunches asparagus

4 eggs

2 tablespoons melted butter

1/4 teaspoon salt 1/2 teaspoon pepper

Cook the asparagus, cut off the tender tops, and lay them on a buttered pie dish, seasoning with the salt and pepper and melted butter. Beat the eggs just enough to break the yolks, pour over the asparagus, and bake 8 minutes in a moderate oven. Serve with slices of boiled ham.

Dependable always—Golden State Butter

DANISH STUFFED CABBAGE

Cut a conical piece out of the stem end of a good-sized cabbage, leaving the stem as a handle. Scoop out the inside until the cabbage forms a shell about an inch thick. Have ready 1 pound of top round of beef chopped fine, or pork and veal. Mix with this 1 cup of stale bread crumbs, 1 egg well beaten, 2 tablespoons of melted butter and season the whole well with 1 teaspoon of salt, ¼ teaspoon of pepper and ½ teaspoon of nutmeg. Fill the cabbage shell with this mixture.

Trim the piece cut from the top so that it will make a snug lid, tie the cabbage firmly in a cloth and boil about 2 hours, or until the cabbage is thoroughly done. Steaming or baking slowly in a covered casserole is equally efficient and may be more convenient, or in a pressure cooker for 30 minutes

at 15 pounds pressure.

Now chop in small pieces the cabbage taken from the inside and boil it with as many white potatoes as are needed. When all is ready, turn out the stuffed cabbage very carefully onto a platter, keeping the stem end uppermost. Arrange around it the chopped cabbage and potatoes and serve with a rich white sauce seasoned with ½ teaspoon of salt, ¼ teaspoon of pepper and 1/2 to 1 teaspoon of nutmeg for each cup of sauce. This is really a delicious dish.

CHANTILLY POTATOES

Pile 4 cups of hot mashed potatoes, well seasoned, in a pyramid on a hot platter. Whip 1/2 cup of cream. Rub 1 Bluhill Cream Cheese through a coarse sieve twice, fold into whipped cream and season with salt and pepper or paprika. Then spread over the potatoes. Place in a hot oven until cheese melts and cream is browned. Serve at once.

SCALLOPED TOMATOES

There are many variations of this dish, which goes with roast beef, cold meats and veal cutlets especially well.

No. 2 can tomatoes (2½ cups)

21/4 cups of stale bread crumbs (finely ground)

tablespoons butter or oleo

2 teaspoons sugar

1 teaspoon salt Pepper and paprika

PEPPERS STUFFED WITH CHEESE

green peppers

1/4 pound Kraft American Cheese (rub through grater)

11/2 cups bread crumbs

1 teaspoon grated onion 2 tablespoons butter Salt and pepper to taste

Cut off thin slice from stem end of peppers, remove seeds and pith. Parboil peppers 2 minutes, drain and fill mixture of remaining ingredients. Cover tops with cheese. Place in a greased baking dish and bake about 20 minutes in a moderate oven.

SUPERBA SPAGHETTI

Made entirely of pure durum wheat semolina. All manufacturers of the highest quality macaroni use durum wheat semolina, as it is unsurpassed for this purpose.

Put up with Superba Brand Italian Style Sauce.

Not "soggy" or "mushy." Has the home-cooked flavor.

Just heat and serve.

Refrigerators, coolers, and other food containers are kept clean, sterile, and sweet with Clorox



Oven Fresh

We guarantee freshness. By reason of our new wax-wrapped package you are assured of ven-freshness and crispness always.

Try These Snow Flake Recipes!

SNOW FLAKE MARGUERITES: Stir plump raisins, nuts or shredded cocoanut into White Mountain Icing. Drop a spoonful onto a Snow Flake, then crisp in oven until golden brown

CHOCOLATE HONEY MAIDS: Spread melted chocolate between 4 layer Honey Maid Graham sandwiches, sprinkle with chopped walnuts, top with chocolate and a half walnut, and serve with tea or descent

nut, and serve with tea or dessert.

PIQUANT CHEESE SANDWICHES:
Spread creamed cheese on dainty Snow Flakes,
then dot with sliced stuffed olives. A real

FAIRY SNOW FLAKES: Cream powdered sugar, butter and vanilla or lemon juice. Color half pink, half green and run through pastry tube to make roses and green leaves on Snow Flakes. Serve with ice cream. Easily made, and greatly enjoyed at children's narties.

HONEY MAID BIRTHDAY CAKE: 25 Honey Maid Graham Crackers, 2 teaspoons Baking Powder, 1 cup chopped nuts, ½ teaspoon salt, 1-3 cup butter, 1 cup granulated sugar, 3 eggs, 1 scant cup milk.

Cream butter and sugar together—beat the yolks of eggs until light and add to this. Then add the milk. Roll the Honey Maid Grahams

fine—mix baking powder with cracker crumbs—add this to the other mixture together with salt and chopped nuts. Last add the beaten whites of the eggs. Bake in two layers in a hot oven (400°). For an extra large three layer cake, double the recipe.

layer cake, double the recipe.

Make White Mountain Icing and spread thickly between the layers and on top and sides of cake. Force some through pastry tube for further ornament. When icing is hard, add candles in little rose holders.

add candles in little rose holders.

SNOW FLAKE CAKE: Cream 1 scant cup sugar; 4 egg yolks. Then add beaten whites of the 4 eggs, 1 cup Snow Flake dust, ½ cup ground chocolate, 1 teaspoon vanilla, 1 teaspoon baking powder, 1 cup chopped nuts. Bake in 3 layers and put together with whipped cream.

SNOW FLAKE PIE: Line pie pan with a good pastry. Then roll 1 cup Snow Flake crumbs (8 to 10 crackers rolled fine), ¾ cup sugar, 1½ teaspoons cinnamon (more can be added if you like), butter the size of an English walnut. Scatter Snow Flake crumbs over bottom of pastry in the pie pan and sprinkle evenly over the sugar and cinnamon. Dot top with butter. Add milk to fill the pan and bake in a hot oven until filling puffs up.

Snow Flake crispness and the flavor of Honey Maid Grahams completes your favorite recipe and adds much to your tea or dinner menu. There's radiant health and energy in Honey Maid Grahams



BUY SNOWFLAKE BAKERS WAX-WRAPPED PACKAGES

BAKED BEANS

1 quart dried navy beans

4 tablespoons brown sugar

1 medium-sized onion

11/2 teaspoons salt

4 tablespoons plain malt syrup,

1/8 to 1/2 cup liquid fat

light

Wash the beans thoroughly and soak over night in cold water. In the morning use the same water to cook beans. Boil 1 hour, counting from the time the water starts to boil. Drain liquor off beans into a bowl; add malt syrup, sugar, salt and liquid fat; stir well and pour over beans and chopped onion, which have been put into bean pot. Bake in a moderate oven (300 degrees) 5 to 6 hours.

BAKED RAVIOLIS

2 cups cooked spinach

2 cans I. X. L. Raviolis 1 cup stale bread crumbs

1 chopped clove of garlic 4 eggs

1 cup grated Parmesan cheese

4 tablespoons oil

Combine spinach, garlic and oil with well-beaten eggs. Arrange in casserole in layers with raviolis between. Cover with bread crumbs and grated Parmesan cheese; bake in moderate oven 20 minutes.

RISOTTO MILANAISE

Take 4 cups boiled rice, mix well together with the contents of 1 can Superba Mushroom Gravy and 1 tablespoon grated cheese. Place in buttered baking dish, sprinkle with cheese, bake to a golden brown and serve. You have no idea what a deliciously appetizing dish you can make of rice.

PEANUT BUTTER CROQUETTES

To 2 cups of cold boiled rice add 2 rounding tablespoons of C. P. C. Peanut Butter, 1 well-beaten egg, and season with salt and paprika. Make into croquettes, roll in egg and cracker crumbs and fry in deep, hot fat.

PEANUT FRY

Boil together 3 cups meat stock, 1 cup cornmeal, $\frac{1}{2}$ cup C. P. C. Peanut Butter. Pour into square pan to cool. When cool, slice and fry.

BAKED TAMALE WITH CORN

1 small can corn

1 egg

1 can I. X. L. Chicken Tamales

ROREDE (ROOMETERREPERSE PROPERTIES DE LA COMPTE DEL COMPTE DE LA COMPTE DEL COMPTE DE LA COMPTE DEL COMPTE DE LA COMPTE DE

½ cup cracker crumbs

Add corn to tamales and mix well; beat egg and stir in. Put in individual ramekins or baking shells, sprinkle buttered crumbs over top and bake until browned and heated through.

RISOTTO MILANAISE

Take 4 cups boiled rice, mix well together with the contents of 1 can Superba Mushroom Gravy and 1 tablespoon grated cheese. Place in buttered baking dish, sprinkle with cheese, bake to a golden brown and serve. You have no idea what a deliciously appetizing dish you can make of rice until you try this recipe.

Regardless of season or climate, the quality of Golden State Butter never changes

ZUCCHINI WITH RAVIOLIS

2 pounds zucchini

4 tablespoons butter

6 fresh onions

2 cans I. X. L. Raviolis

Cut zucchini in rather thin slices; chop up the onions, green tips included, very fine. Cook zucchini and onion with the butter in frying pan closely covered for 15 minutes. Remove cover and allow zucchini and onions to slightly brown, stirring from time to time. When ready to serve, stir in the raviolis; when heated through serve on toast.

SPAGHETTI SOUFFLE

1 cup cooked spaghetti

1 cup soft bread crumbs

1 cup milk

1/2 cup grated cheese

3 tablespoons melted shortening

2 eggs

1 teaspoon baking powder

4 tablespoons water

2 tablespoons chopped green peppers

2 tablespoons chopped parsley

2 tablespoons chopped onion

1 teaspoon hop-flavored malt syrup, light

1 teaspoon salt

1/4 teaspoon white pepper

Cook vegetables in water until tender. Stir in malt syrup. Add to the cooked spaghetti, together with bread crumbs, grated cheese, shortening, salt, pepper and well-beaten egg yolks. Stir until well mixed. Beat the egg whites till frothy; add the baking powder and continue beating till stiff. Cut and fold into the first mixture. Pour all into a greased baking dish. Bake in a moderate oven (325 degrees) for 45 to 50 minutes. Serves 8.

DELMONICO POTATOES

Arrange cream potatoes and thin slices of Bluhill Cheese in alternate layers. Cover with bread crumbs. Bake until browned.

BLUHILL CHEESE WITH BAKED POTATOES

Slit potato lengthwise when baked. Remove contents, placing in mixing dish. Mix liberally with Bluhill Cheese. Refill shell, return to oven for a few minutes.

THURSDAY NIGHT

1 pound ground round steak

1 can I. X. L. Mushroom Sauce

2 mild onions

1 can tomatoes

Fry ground round steak with onions, minced. Add mushroom sauce and tomatoes; cook 1 hour. Arrange in dish with cooked noodles, sprinkle with grated cheese.

SUPERBA BEANS

Choicest of California cranberry beans, with pork and tomato sauce. A taste and character so different.

You will be surprised that beans can be so good.

Just heat and serve.

PEANUT BUTTER CHOPS

Take 2 large tablespoons of C. P. C. Peanut Butter, add enough hot water to form a batter. Dip in slices of bread cut cornerwise and fry in hot fat until a nice brown, taking care, as they burn easily. Can be used in place of meat and are very good.

When drainpipes are sluggish-use Clorox



MACARONI OR SPAGHETTI WITH BLUHILL CHEESE

A 15c package of Bluhill Cheese and ½ pound of macaroni makes a fair-sized family dish. Boil macaroni or spaghetti in salted water. When cooked, drain through with cold water to separate, then place in baking dish or casserole a layer at a time alternated with Bluhill Cheese broken up in small pieces, until dish is filled. Add seasoning, sauce or milk, according to your own taste, place in oven until brown.

Or try this simple way: Break up a package of Bluhill Cheese in a baking dish or casserole, pour the piping hot macaroni over, fork cheese through

until mixed, return to oven for a few moments.

Bluhill is economical and delicious in all cheese dishes—it does not cook stringy.

SPAGHETTI ALL'ACCIUGA (SPAGHETTI WITH ANCHOVY SAUCE)

10 to 15 anchovies

3 tablespoons chopped parsley

P. C. Peanut Butter, add enough hot water or bread out cornerwise and for in hot far as they burn easily. Can be used in Misse

2 to 3 cloves garlic 1 pound spaghetti

Chop the anchovies, garlic and parsley. Put in a frying pan with 3 to 4 tablespoons of BERTOLLI OLIVE OIL. Salt and pepper to taste. Fry for 2 to 3 minutes, then add a cup of tomatoes and allow to boil slowly for 20 minutes.

In a separate pan boil enough water, salted to taste; when boiling pour in 1 pound of semolina spaghetti. After 20 minutes drain the spaghetti, place in a large dish and pour over it the anchovy sauce.

This is enough for 4 persons.

TAMALES EN MUSHROOM SAUCE

2 cans I. X. L. Tamales 1 medium-size can corn 1 can I. X. L. Mushroom Sauce

Combine tamales with corn and mushroom sauce; put in casserole or individual ramekins. Sprinkle buttered crumbs over the top and bake until browned and thoroughly heated.

JOLLY TIME POP CORN CHEESE BALLS

Jolly Time Pop Corn American Cheese Mayonnaise Pepper Salt

Run equal quantities of pop corn and cheese through the food chopper. Season the mixture highly with salt and pepper and moisten with enough cream or mayonnaise to make it stick together well. Roll into balls with butter paddles, then roll in plain ground pop corn.

For more than a quarter century, the choice of California housewives—Golden State Butter

BLUEBIRD RICE LOAF WITH SHRIMPS

2 cups boiled rice

y pound shrimp 3 tablespoons melted Bluebird

tablespoons melted Bluebird Margarine 1 teaspoon minced onion

1 teaspoon minced green pepper ½ teaspoon Worchester sauce

1 egg

1 teaspoon minced celery Add shrimp to boiled rice, 3 tablespoons melted Bluebird Margarine. Cook minced celery, onion and green peppers 5 minutes in 1 tablespoon Bluebird Margarine. Add to mixture, then Worchester sauce and 1 lightly beaten egg. Turn into buttered tin, Bake until firm in center. Unmold and serve hot with Hollandaise sauce.

VEGETABLES

TABLE FOR COOKING VEGETABLES

Vegetables	Boiling or Steaming	Baking
Artichokes	.30 to 50 minutes	
Asparagus		
Beans, new Lima	.40 to 60 minutes	
Beans, string	. 45 to 60 minutes	
Beets, new	.30 to 45 minutes	
Brussels Sprouts	.20 to 30 minutes	
Cabbage	.25 to 45 minutes	
Carrots	.20 to 30 minutes	40 minutes
Cauliflower	. 30 to 40 minutes	
Celery	.30 minutes	
Corn	.7 to 12 minutes	
Cucumbers	.30 minutes	1 hour
Eggplant	. 25 minutes	45 minutes
Kale or Spinach	. 20 to 30 minutes	11/4 hours
Onions	. 40 to 60 minutes	1 hour
Oyster Plant		
Okra		
Parsnips		1¼ hours
Peas	. 20 to 30 minutes	
Radishes		
Summer Squash		
Winter Squash	. 1½ hours	2 hours
Turnips		
Tomatoes		30 minutes
		17 7 17

Green vegetables should be cooked as soon after picking as possible, otherwise they should be spread on floor of a dry and well ventilated cellar or placed in the ice box. Lettuce and garnishings, such as parsley, cress, mint, etc., should be picked over and washed and, while wet, placed in a pail with a close fitting cover and kept in a cold place. Wilted vegetables may be freshened by placing in cold water. Winter vegetables, toward the last of the season, should always be soaked in cold water one hour or more before using. Canned vegetables should be opened and emptied from the can at least an hour before using. Canned peas, beans, asparagus, etc., should be drained of their liquor and refreshed by allowing cold water to run over them. Wash vegetables in cold water and cook in boiling water. Allow 1 teaspoon of salt to 1 quart of water. In cooking peas and beans the salt should not be added until the very last of the cooking. Green vegetables retain their color better if cooked uncovered.

To keep toilet bowls clean, germ-free, odorless-use Clorox

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SAUCE FOR CURRIED VEGETABLES

Melt 2 tablespoons butter, add 2 tablespoons flour, mix thoroughly and pour on gradually 1 cup scalded milk and cook until thickened. Season with ¾ teaspoon Ben-Hur Onion Salt, ½ teaspoon Ben-Hur Curry Powder, ¼ teaspoon Ben-Hur White Pepper and a few grains Ben-Hur Celery Salt. Cook 1 cup each potatoes and carrots and ½ cup cooked peas. Pour over the above sauce.

SWEET POTATOES

Are prepared and cooked as white potatoes and may be served boiled with skins on or off, mashed or baked.

POTATOES

To Boil: Wash and scrape new potatoes but do not peel. Cook in boiling salted water enough to cover two inches; cook from 25 to 30 minutes. When done drain, return to the fire and shake for a few minutes to thoroughly dry. Serve in folded napkin.

Winter potatoes should be pared and soaked in cold water before boiling. Cook in boiling salted water, following the directions for new potatoes. Baked Potatoes: Wash potatoes of uniform size; cut a thin slice from each end and bake from 40 to 45 minutes.

FRENCH FRIED POTATOES

Pare and cut potatoes into long, thin pieces. Put into cold water for an hour, drain and dry well. Fry in deep hot fat, hot enough to brown a small piece of bread in 30 seconds. When potatoes are brown and cooked through, drain on unglazed paper. Salt just before serving.

SCALLOPED POTATOES

1 qt. sliced raw potatoes 3 tablespoons flour 2 cups scalded milk 1 teaspoon salt 4 tablespoons butter 4 teaspoon pepper

Cover the bottom of a buttered baking dish with a layer of sliced potatoes. Sprinkle with salt and pepper, dot with pieces of butter and dredge with Gold Medal Flour. Repeat until the materials are used. Pour over all the scalded milk and bake in a moderate oven from 45 to 50 minutes.

POTATOES AU GRATIN

2 cups small diced cold potatoes ½ cup grated cheese 2 cups No. 3 white sauce ½ cup buttered bread crumbs

Boil the potatoes the day before you want to use them. Make a white sauce and while it is thickening add ¼ cup of the cheese, which should be sharp. When sauce has thickened, stir in 1½ cups of sauce gently through the potatoes, until potatoes are all mixed with sauce. Now put potatoes into a deep baking dish, spread over them remaining half cup of sauce, then rest of the grated cheese, and last buttered bread crumbs. Bake about 15 minutes, or until the top cheese has melted and the crumbs are browned. The crumbs can be omitted if desired. A dash of pepper and paprika on top adds to the appearance of the dish. Serve very hot.

BAKED POTATOES AND CHEESE

6 large baked potatoes

1/8 cup hot milk

2 teaspoons salt

1/4 lb. Golden State Pimento or American cheese—rub through grater

1/8 teaspoon paprika

Cut potatoes in half lengthwise and scoop out the centers. Mash thoroughly. Add cheese to hot milk and beat with egg beater until smooth. Mix with the potatoes, add seasoning and whip until light and creamy. Refill the potato shells and bake in a hot oven for 10 minutes.

Golden State Butter sets the standard for quality

HASHED BROWN POTATOES

1 at. chopped cooked potatoes

1/2 cup cream

1 teaspoon salt.

1/4 teaspoon pepper

teaspoon chopped parsley

3 tablespoons butter

Mix the first five ingredients; melt the butter in an omelet pan and when hot add the potatoes. Pack lightly into a layer of uniform thickness and cook slowly from 20 to 30 minutes. Fold and serve like an omelet.

SUGAR POTATOES OR CANDIED YAMS

6 sweet potatoes

1 cup white sugar

¼ cup water 1 teaspoon Golden State butter

Parboil, peel and cut the potatoes in quarter-inch slices. Cook the other ingredients to form a syrup. Place the slices of potato in the syrup and simmer gently for an hour, then let the syrup boil away until it is almost dry. Serve with meats.

LYONNAISE POTATOES

6 cold boiled potatoes 2 medium-sized onions 2 tablespoons fat

Salt and pepper to taste

Peel and slice the potatoes, peel and thinly slice the onions. Fry the onions in the hot fat until they begin to turn yellow, then put in the potatoes and seasoning and cook a golden brown, turning the potatoes costantly in the frying pan, that they may cook and color evenly.

PEA SUGGESTIONS AND RECIPES

To serve Del Monte Canned Peas, re-heat in the double boiler in the liquid from the can, season and add 1 tablespoon of butter.

To extend a can of peas, new potatoes may be creamed with them and will give additional flavor as well.

A sprig of mint cooked with peas gives an unusual and delicate flavor which is very pleasing.

Any left-over peas may be creamed with young green onions to make a

wholesome and healthful dish.

Serve buttered peas in a border of boiled rice and omit the usual potatoes from the menu.

Eggplant stuffed with mashed peas and rice, covered with crumbs and baked, is an unusual delicacy.

Creamed peas are attractive served in cups made from turnips hollowed out and boiled until tender.

PEAS IN POTATO NESTS

Make nests of mashed potato by molding potato into flat cakes and pressing a round bottomed cup into the centers of each. Fill centers with creamed Del Monte Canned Peas, brush the potato around the edge with egg yolk and brown in a hot oven.

ARTICHOKES

Cut the stalks close, clip the sharp points from the leaves, wash and lay, head down, in cold, salted water for one-half hour. Cook in boiling salted water for about 40 minutes or till tender enough to draw out the leaves easily. Turn them upside down to drain. Serve hot with Bechamel or Hollandairs sauce, or cold with French dressing. To keep them green, tie bits of charcoal in muslin and boil with them.

Speed up your drainpipes with Clorox

SHELLED BEANS

Wash and cook in boiling soft water for 45 minutes. Add salt about 10 minutes before they are done. Drain and season with butter and salt. Lima and other white beans are improved by adding a little butter or fat salt pork.

ARTICHOKE FRICASSEE

Clean young artichokes, cutting off the stalks, all the tough outer leaves and the tops, then slice the artichokes from the heart end upward. Cook them with 3 tablespoons of olive oil, a small onion, a clove of garlic and a sprig of parsley, all minced, and a half teaspoon of prepared dry mustard. Heat the oil before the other ingredients are added. If the mixture gets too dry, add a little soup stock or boiling water. When soft, stir in two lightly beaten eggs and a sprinkling of Parmesan or grated American cheese. Cook three or four minutes, stirring constantly after the eggs are added. This dish is substantial enough to furnish the principal dinner dish.

ARTICHOKES STUFFED

Select artichokes all of one size. Cut off the stalks, all the tough outer leaves and level the tops. Make a filling of one small onion chopped fine and cooked in 2 tablespoons of olive oil, a half cup of bread crumbs, a little chopped parsley, a pinch of rosemary or thyme and salt and pepper to taste. Open the artichokes by pressing out the petals and spread the filling on the inside of each one. Press the artichokes back into shape and stand them upright in a pot of proper size to hold them in position. Pour an inch of water into the pot without spilling on the artichokes. Add a tablespoon of olive oil to the water. Cover tightly and boil 25 or 30 minutes.

ASPARAGUS WITH EGGS

2 bunches asparagus

4 eggs

2 tablespoons melted butter

1/4 teaspoon salt

1/8 teaspoon pepper

Cook the asparagus, cut off the tender tops and lay them on a buttered pie dish, seasoning with salt and pepper and melted butter. Beat the eggs just enough to break the yolk, pour over the asparagus and bake eight minutes in a moderate oven. Serve with slices of boiled ham,

CARROT LOAF

1½ cups ground raw carrots

1 cup boiled rice

1 cup ground peanuts

1 egg

Salt, pepper

2 tablespoons red or green

peppers

3 tablespoons minced bacon or

other fat

1 tablespoon onion juice

1/2 teaspoon mustard

Mix ingredients in order given and bake the loaf in a moderate oven one hour. Serve with tomato sauce if desired.

CREOLE BEANS

Cook half an onion, minced, in 2 tablespoons of melted butter or oleo, add one-half pound of Kraft's cheese cut in small pieces and stir until melted and smooth. Add 1 pint or more of baked beans and two diced or shredded green sweet peppers which have been freed from seeds and scalded five minutes. Add salt and cayenne to taste and serve immediately on hot buttered toast. This is an excellent dish for Sunday night supper and may be easily prepared in the chafing dish.

In fairness to your own cooking ability, insist on Golden State Butter

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A Partial List of DEL MONTE Food Products You Should Know

ASPARAGUS

CATSUP

CHILI SAUCE FRUITS FOR SALAD PEACHES, HALVES

PEACHES, SLICED
USTARD PEAS PICKLES
SAUERKRAUT TOMATOES

TOMATO SAUCE



DEL MONTE CANNED STRING BEANS

Mix Del Monte Canned String Beans with an equal quantity of corn for a delicious succotash.

BAKED BEANS

1 quart pea beans

½ teaspoon soda ½ cup Snowdrift (scant)

1½ tablespoons salt ½ teaspoon pepper

1 teaspoon mustard

1 medium-sized onion, sliced

1/4 cup molasses

1 cup canned tomatoes or tomato sauce (optional)

Soak the beans over night, then wash them well and put them on to cook in boiling water to cover, to which the soda has been added. When the skins are loosened, drain them, place them in a bean pot with the remaining ingredients, barely cover with boiling water, put on the lid and cook very slowly for about six hours in a slow oven, 300 degrees F. If necessary, water may be added during the cooking to keep the beans from becoming dry.

Note: Any cold, left-over baked beans may be made into little flat cakes, rolled in flour and browned on each side in Snowdrift, then served with tomato sauce.

FRIED TOMATOES

Take large, firm tomatoes. Cut across in ¼-inch slices. Dip each slice in bread crumbs, then in yolk of egg, then again in crumbs. Saute in butter for about five minutes until tender. Season with salt, pepper and a dash of paprika. Serve at once very hot. Nice with friend chicken or fish of any kind.

BAKED TOMATOES

6 medium-sized tomatoes Cracker crumbs

Salt and pepper

Onion juice

Butter

34 cup finely chopped meat

Wipe and remove thin slice from stem end of tomatoes. Take out seeds and pulp and drain off most of the liquid. Add equal quantity of cracker crumbs, the finely chopped cold cooked meat, salt and pepper, few drops onion juice and refill the tomatoes with the mixture. Place in buttered pan, sprinkle with buttered crumbs and bake 20 minutes in hot oven.

CREAMED TURNIPS

3 cups diced turnips 1 tablespoon butter 1 cup milk Salt and pepper

1 tablespoon flour

Cook diced turnips in boiling salted water for 20 minutes, or until soft. Drain and add to white sauce made by blending the butter, flour and milk. Season with salt and pepper and serve.

FRIED ITALIAN SQUASH (ZUCCHINI)

Select young squash. Wash and without peeling slice into ½-inch rounds. Dip each piece in egg and cracker crumbs and fry in olive oil, well heated before the squash is put into the pan. Sprinkle salt over the slices and fry a golden brown.

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STEAMED OR BOILED WINTER SQUASH

Winter squash is much better steamed than boiled. Wash, pare the squash, cut into small pieces, not over 2 inches. Remove seeds and stringy portion. Steam for 40 minutes over boiling water, longer if not tender. When cooked, mash it well, add butter and seasoning. Winter squash can be prepared as for steamed winter squash, then boiled in salted water until tender, but unless it is a very dry squash it is better steamed than boiled.

SOME RECIPES FOR "DIAMOND A" SLICED BEETS

A very delicious dish called "Beets Piquante" can be made by heating the canned sliced beets in their own liquor, draining them, and pouring over them the following sauce: Cook together for five minutes two tablespoons butter, 1 teaspoon sugar, ½ teaspoon salt, 6 teaspoons vinegar, 1 teaspoon grated onion, and a dash of nutmeg. This will be enough for six people.

Canned beets are perhaps best of all when served in the simplest way, heated (not cooked) in the liquor from the can, drained, placed in a hot serving dish, with a liberal amount of melted butter poured over them.

Canned beets are also a splendid addition to a vegetable salad, giving not only flavor, but color. A salad with a center of crisp lettuce leaves surrounded by small heaps of beets, cut in small pieces, diced carrots, peas, celery, or any other favorite vegetables will be most attractive and nutritious.

VEGETABLE DINNER EN CASSEROLE

- 1 bunch of celery
- 2 onions
- 2 carrots

1/2 small head of cabbage

1 cup wax beans

Shred the cabbage and celery. Slice the potatoes, carrots, onions, and wax beans. Arrange in layers with salt and pepper to taste over each. Dot with bits of butter; repeat. When baking dish is full, add the milk diluted with water. Bake in a moderate oven for three quarters of hour. Then remove cover and turn on more heat for fifteen minutes to brown.

Any one of two vegetables except potato and celery may be omitted and a larger amount of the remaining ones substituted.

STUFFED TOMATOES SPANISH STYLE

- 4 medium sized tomatoes
- 34 cup minced chicken
- ½ cup chopped Spanish green olives
- ½ cup soup stock

- 2 tablespoons tomato catsup
 - 2 tablespoons butter or substi-
 - 1 tablespoon bread crumbs
 - 1/8 teaspoon pepper

METHOD: Wash tomatoes, remove stem ends, scoop out pulp. Make sauce by melting butter, adding bread crumbs and soup stock. Add chicken and green olives, tomato pulp and seasoning. Cook 5 minutes. Fill tomato shells. Sprinkle with a few bread crumbs. Bake in moderate oven 25 minutes.

LYE HOMINY

Put enough Watch Dog Lye in water in kettle to make water feel slippery to fingers. Boil corn in this water until the skins peel easily. Peel off skins, then wash corn very thoroughly. This will require two or three washings in fresh water. Then boil corn in fresh water until it becomes soft.

It does pay to insist on Golden State Butter

BANANA SAVORY

Dip bananas in beaten egg and roll in fine white or brown bread crumbs. Fry in deep fat. Serve with cold meat. This serves six people.

SPINACH

Pick over carefully while dry, throw a few plants at a time into a large pan of cold water, wash well on both sides to dislodge insects, and pass to another pan. They should have at least three separate waters. Put the spinach into a large kettle without water, set it on the stove where it will cook slowly till the juice is drawn, then cook for 30 minutes, or until tender, drain and chop fine. For half a peck of spinach add 2 tablespoons of butter and half teaspoon salt. Reheat and serve on buttered toast.

BACON AND SPINACH

Cut 2 slices of bacon into small pieces and fry until brown over a low fire. Add 2 cups diced cooked potatoes; cook 5 minutes; then add 1½ cups Del Monte Spinach, ½ teaspoon salt, ½ teaspoon pepper and 1 tablespoon vinegar or lemon juice. Cook slowly until thoroughly heated.

DANDELIONS

Gather only the freshly grown plants; best when the dew is on them. The tenderest leaves make an excellent salad with bacon dressing. The whole plant, after thorough washing, may be boiled until tender, drained, chopped fine, seasoned with salt, vinegar and a liberal measure of butter. Those who think it too bitter may use half spinach or beet, or sorrel, in which case the dandelion should be partly cooked before the more succulent plant is added. It cannot be too well recommended.

OYSTER PLANT

Boiled: Wash, scrape and throw into cold water. Cut into inch pieces and boil rapidly uncovered in a granite stew pan for thirty minutes, or until tender. A little vinegar will help to keep it white. Drain them well and serve with plenty of butter and lemon juice, salt and pepper to taste, or dressed with white sauce or Bechamel sauce.

Fried: Cut cold boiled oyster plant into convenient lengths, coat each with fritter batter, and fry in deep fat until well crisped.

CORN SAUTED WITH PEPPERS AND GREEN OLIVES

6 ears sweet corn (uncooked)

¼ teaspoon salt

1/8 teaspoon paprika

1 green sweet pepper

2 tablespoons butter

1 cup chopped Spanish green

olives

Cut corn from cob. Remove seeds and white fiber from sweet pepper. Cut pepper into fine strips and cook 5 minutes in butter. Add corn and cook for 10 to 15 minutes, stirring corn to prevent burning. Add salt, paprika and green olives. Serve.

ESCALLOPED TOMATOES

Season a quart of canned, or freshly stewed tomatoes with a tablespoon of sugar, a teaspoon of salt and a fourth teaspoon of pepper. Rub a baking dish lightly with Snowdrift. Mix one and a half cups of dry bread crumbs with a fourth cup of melted Snowdrift and put a thin layer in the bottom of the baking-dish. Add a layer of the tomatoes, then one of the crumbs, alternating in this way until all is used, making the last layer of crumbs. Bake about forty minutes in a moderate oven, 350 degrees F. If desired, a little onion juice may be added to the tomato.

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FRIED PARSNIPS

Cook parsnips in boiling water until tender. Remove the skins, then slice them in ¼-inch slices, roll them in flour and saute them in butter. Season to taste. Serve hot.

STRING BEANS WITH SUPERBA MUSHROOM GRAVY

Take some young string beans, cut off the ends and string them. Wash in cold water, drain and while still wet put them into a baking dish with some olive oil or butter. Put dish on fire with its cover on and cook slowly. As the beans dry, add some Superba Mushroom Gravy slightly diluted with water, and cook until done. Canned string beans may be used to advantage with this recipe, in which case it is only necessary to place the beans in a pan, pour the Superba Mushroom Gravy over them, heat and serve.

ARTICHOKES DE LUXE

4 artichokes ½ cup French dressing

1 can I. X. L. Mushroom Sauce

Boil artichokes as usual. Drain and lay aside until serving time. Have your own French dressing ready. 20 minutes before serving, place artichokes in a baking dish—points upward. Press each artichoke open so that the leaves partly separate. Mix the French dressing with the I. X. L. Mushroom Sauce and pour in among the leaves of the artichoke. Sprinkle grated cheese on top—bake for about 20 minutes and serve hot.

POTATO AND PEANUT BUTTER LOAF

One cup peanut butter, 4 cups mashed potatoes, 1 egg, ½ cup milk, 1 tablespoon finely chopped parsley, 1 teaspoon grated onion, ½ teaspoon paprika, 1 teaspoon salt. To the hot mashed potatoes add the peanut butter, milk, beaten egg, parsley, onion, paprika and salt. Mix well and mould into loaf. Save a teaspoon of egg and milk with which to brush the loaf. Set in a hot oven from 35 to 40 minutes.

CORN CROQUETTES

Put one can of corn into a pan. Add three tablespoons of butter and four tablespoons of milk and sift one-third cup of Hungarian flour, one-half teaspoon of salt, one teaspoon of sugar and one-eighth teaspoon of pepper. Stir constantly until thick. Spread on a plate and let cool. Mold into cone-shaped croquettes, roll in bread crumbs. Dip in slightly beaten egg, roll again in bread crumbs and fry in deep fat. Drain on brown paper.

SPANISH RICE

1 cup rice 9 cups boiling water 2 cans I. X. L. Chili Con Carne

Cook rice in boiling water 15 minutes. Put in casserole in layers with the Chili. Sprinkle top with buttered bread crumbs and bake in moderate oven, 350 degrees F., for ¾ hour.

Many of California's leading hotels use Golden State Butter—exclusively

SALADS AND DRESSINGS

CRAB MEAT SALAD

1 pint cooked shredded crab meat

2 stalks celery (finely cut)

Lettuce leaves

1 teaspoon capers

Mix the cooked shredded crab meat with finely cut celery. Dress with Best Foods Gold Medal Mayonnaise. Serve on lettuce leaves. Garnish with capers and sliced tomato. Lobster or shrimps may be used instead of crab meat.

SHRIMP SALAD

1 can shrimp

1 dozen tiny pickled onions

(chopped)
1 small green pepper (chopped)

1/8 teaspoon paprika 2 teaspoons capers

6 stuffed olives (cut in rings)

Lettuce leaves

Remove intestinal vein and break all but six of the largest in pieces. Marinate in French dressing for a few minutes and arrange on nests of lettuce leaves. Put a spoonful of Best Foods Gold Medal Mayonnaise on top and garnish with whole shrimp, capers and rings of olives.

CRAB OR SHRIMP SALAD

Pick and break the crab meat into small pieces. If shrimps are used, do not break. Marinate in French dressing and while it is standing, cut up a head of lettuce and a bunch of watercress. Mix this thoroughly with the crab meat, and garnish the serving dish with a hard boiled egg cut in strips and sprigs of the water cress.

SALMON SALAD

1 can salmon

1½ cup celery (finely cut)
1 cup cucumber (diced)

1 hard boiled egg Lettuce leaves

Drain and flake salmon and mix with celery and diced cucumber. Dress with Best Foods Gold Medal Mayonnaise and mix. Serve on lettuce. Garnish with slices of hard-boiled egg. Tuna fish or almost any cooked fish

SARDINE SALAD

1 cup chopped sardines ½ cup chopped cucumbers

may be used instead of salmon.

1 small head of lettuce ½ 8-oz. jar mayonnaise

1/2 cup chopped celery

Remove all the bones from the sardines and combine with the cucumbers and celery. Season with salt and pepper, add the mayonnaise and serve at once on the crisp leaves of lettuce.

CHICKEN SALAD

1 cup cooked chicken (diced) 2 cups celery cut small 1 hard-boiled egg Lettuce leaves

1 dozen olives (chopped)

Mix together chicken, celery and olives. Mix thoroughly with Best Foods Gold Medal Mayonnaise. Serve on lettuce. Garnish with capers, hard-boiled egg and slices of stuffed olives. Turkey or veal may be substituted for chicken or mixed with it.

Insist on Sakhalin Brand extra fancy crab leg meat



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tropical verandas...replenishing cool green bottles brought reverently by shuffling natives... Isuan... "E-Swan," as they say in Manila.

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FISH SALAD

An excellent way in which to use your left-over fish

2 cups cold cooked fish

1 tablespoon finely chopped sour pickles

1 cup diced cucumbers 2 tablespoons horseradish

1 small head of lettuce

1 tablespoon fine chopped chives

1 8-oz. jar mayonnaise

1 tablespoon capers

Remove all the bones from the cooked fish and combine with the mayonnaise. Place on crisp leaves of lettuce, cover with the mixed chopped chives, capers, pickles and horseradish and serve, seasoning as desired.

CHICKEN SALAD

A rich but delicious salad that is suitable for a supper party or after the theatre-

1 cup diced cooked chicken

2 tablespoons chopped pimentos 4 cup cooked diced mushrooms

½ cup diced celery

Mayonnaise

2 tablespoons chopped green peppers

1 head of lettuce

Arrange the crisp leaves of lettuce in a salad bowl. Mix the chicken, celery, green peppers, pimentos and mushrooms together, seasoning with pepper and salt. Place the mixture in the nest of lettuce, covering thickly with mayonnaise and serve at once.

SALMAGUNDI MEAT SALAD

A wonderfully good salad that can be made from your "left-overs"

2 cups cold diced meat (lamb, veal, pork or beef)

1 medium sized onion—very finely chopped

1 cup cooked vegetables (potatoes, carrots, peas, beans or beets) ½ cup chopped sweet mixed pickles

2 hardboiled eggs—diced

1 8-oz. jar mayonnaise 1 small head of lettuce

Mix the ingredients together in the order named, tossing lightly with a fork to prevent mashing. Allow to stand in a bowl for ten or fifteen minutes to thoroughly blend and serve very cold on leaves of lettuce, seasoning with salt and pepper as desired.

BACON SALAD

Seldom used but really delicious and well worth trying-

1 cup cold fried bacon cut into strips

½ cup diced celery 1 small head of lettuce

½ cup diced apples Mayonnaise

Mix the apples, celery and mayonnaise and allow to stand for five or ten minutes. Shred a small head of lettuce and to it add the bacon cut into narrow strips. When ready to serve, combine with the apples, celery and mayonnaise, tossing them all lightly together with a fork.

CLUB SALAD

1 package macaroni

1 small onion chopped

1 can small peas

1/4 cup grated Kraft's cheese

1/2 can pimentos (chopped)

Lemon juice

1 pint celery (cut fine)

Break macaroni in small pieces and cook in salted water 20 to 25 minutes. Mix all ingredients together with Best Foods Gold Medal Mayonnaise thinned with lemon juice. This is a good extender for lobster or shrimp salad.

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SPAGHETTI SALAD

1 cup cooked spaghetti

1/2 cup diced tomatoes

11/2 Cups grated Kraft's American

1 hard-boiled egg

½ 8-oz. jar Mayonnaise

1/2 small head of lettuce

Mix the spaghetti and mayonnaise and place on crisp leaves of lettuce. Sprinkle the grated cheese thickly over the top. Slice the hard boiled egg and place with the diced tomatoes around the edge of the bowl. Serve very cold.

FONTANA'S MOCK CRAB SALAD

Bread ¾ package of Fontana's Egg Vermicelli into short lengths and add slowly to boiling salted water.

Boil 4 minutes, cover-remove from fire, let stand 4 minutes, drain,pour cold water over it and allow to drain again, then add:

1 can shrimps, chopped fine ½ cup chopped heart of celery 2 tablespoons mayonnaise to 2 tablespoons of

2 tablespoons chopped pimientos vinegar has been added.

Then mix all ingredients with the Egg Vermicelli and serve cold on crisp lettuce leaves.

COMBINATION SALAD

1 small head lettuce 1 small onion

2 small tomatoes

1/2 cucumber 3 radishes ½ green pepper

Have vegetables crisp and cold. Slice thin the onion, cucumber, radishes and green pepper. Quarter the tomato. Mix all these ingredients together with a French dressing and serve very cold on lettuce. A little thinly sliced celery is nice and a few left-over canned string beans or peas can be used.

STUFFED PEPPER SALAD

Wash and remove the seeds from green peppers and drain thoroughly. Moisten cottage cheese with Del Monte Tomato Sauce and fill peppers, packing the cheese in as solidly as possible. Put in a cold place at least 1 hour. Then slice in ¼-inch slices, arrange on lettuce and pour Del Monte French Dressing over it.

RICE SALADS

A very dainty and inexpensive dish for hot weather luncheon-Left overs of meat, chicken or ham can be filled out with equal quantities of cold boiled rice.

There is no substitute for Sakhalin Brand extra fancy canned crab leg meat

TOMATO JELLY

Cook one quart of tomatoes for ten minutes. Add 1 teaspoon chili powder and cook for five minutes longer. When done, add ½ package of gelatine and stir until it is soft. Strain and season with onion salt. Place in molds and set away to cool. When jelly is firm, serve with mayonnaise.

POTATO SALAD

4 cups cold boiled potatoes (diced)

1 onion (minced or chopped)

2 hard-boiled eggs (cut into small pieces)

4 slices crisp bacon (chopped) Salt, paprika and vinegar

Strips of pimento

Hard-boiled egg (sliced) Cream or lemon juice

Mix ingredients and season with the salt, paprika and vinegar. Thin Best Foods Gold Mayonnaise with a little cream or lemon juice, pour over and mix. Garnish with slices of hard-boiled egg and strips of pimento.

HOT GREEN OLIVE SLAW WITH SOUR CREAM SAUCE

Slice a head of cabbage fine Heat 1 tablespoon butter Add cabbage and 3 tablespoons of boiling water

Cover and put over a very low fire for 15 minutes. It must not boil. Then beat 1 egg, add to slaw. Add ½ tablespoon vinegar, salt and paprika to taste and just as ready to serve, ½ cup sour cream and 1 cup Spanish green olives stoned and chopped.

SOUTHERN SALAD

This is a favorite recipe in the South

2 cups cooked corn

1 tablespoon finely chopped onion

1 cup chopped roasted peanuts
1 cup chopped celery

½ 8-oz. jar mayonnaise 1 small head of lettuce

Combine the corn, peanuts, celery and chopped onion (if canned corn is used, drain off the juice) and season well with salt and pepper. Place in little mounds on crisp leaves of lettuce, cover over thickly with mayon-

WESTERN SALAD

2 cups shredded cabbage

naise and serve at once.

2 tablespoons chopped mixed pickles

1 cup diced beets 2 teaspoons horseradish

½ 8-oz. jar mayonnaise ½ small head of lettuce

Combine the cabbage, beets, horseradish and pickles. Season well with salt and pepper. Arrange on crisp leaves of lettuce, cover with mayonnaise and serve at once.

GOLDEN STATE PINEAPPLE SALAD

1/4 lb. Golden State American Cheese, rubbed thru grater Lettuce

Sliced pineapple Mayonnaise Paprika

1 tablespoon boiled salad dressing

Cream together cheese and salad dressing until very smooth. Roll into balls, place balls in center of pineapple slice. Sprinkle lightly with paprika. Serve on crisp lettuce. Mayonnaise may be added if desired.

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Pour some out into a glass. Hold it against the light. See how crystal clear it is—a pale straw color. Taste it—Wesson Oil has that exquisite delicacy of flavor that everyone likes and that tells the story of its own goodness.

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CHEESE AND OLIVE SALAD

1 Kraft's cheese

6 olives (finely chopped)

3 leaves lettuce (finely cut)

½ pimento (cut in strips) Salt and cayenne for seasoning

Lettuce leaves (whole)

Mash the cream cheese and moisten with Best Foods Gold Medal Mayonnaise and season with the salt and cayenne. Add the olives, lettuce and pimento. Press in original shape of cheese and let stand two hours in icebox. Cut in slices and serve on lettuce leaves with Best Foods Gold Medal Mayonnaise.

PINEAPPLE AND CHEESE SALAD

Place slices of pineapple on lettuce leaves, cover with slices or pieces of Golden State Pimento Cheese, and serve with mayonnaise dressing.

COTTAGE CHEESE AND PEAR SALAD

1 cup diced pears, canned or fresh

1/4 8-oz. jar mayonnaise 1/2 head of lettuce

½ cup cottage cheese ¼ cup chopped nuts

Arrange the pears on crisp leaves of lettuce, sprinkling the cheese and chopped nuts over them. Garnish with Blue Ribbon Mayonnaise and serve very cold.

Insist on Sakhalin Brand extra fancy crab leg meat

3 ripe pears (or canned pears)

Kraft's cheese

1 dozen maraschino cherries Lettuce leaves

2 dozen chopped almonds

Peel, core and slice ripe pears, or use canned pears drained and dried. Mix with cream cheese, broken in bits, chopped almonds and maraschino cherries. Dress with Gold Medal Mayonnaise thinned with lemon juice. Serve on lettuce.

PLUM SALAD

Arrange Del Monte Canned Green-Gage Plums on lettuce leaves, sprinkle with chopped, blanched almonds, and serve with French dressing.

GRAPE AND PECAN SALAD

2 cups malaga or tokay grapes

Lettuce leaves

1 cup whole pecan meats

Remove seeds from 2 cups malaga or tokay grapes, and mix with 1 cup whole pecan meats. Mix with Best Foods Gold Medal Mayonnaise and serve on lettuce leaves, with maraschino cherry on top.

MIXED FRUIT SALAD

1/2 cup shredded pineapple

1/2 cup chopped nut meats

1/2 cup orange pulp 1/2 cup grapefruit pulp 1/2 cup halved maraschino cher-

11/2 cups sliced bananas

Mix fruit and nuts and chill. Serve with dressing. Time in combining fifteen minutes. Serves from four to five.

DRESSING

2 egg yolks

½ cup sugar

teaspoon (scant) mustard tablespoons butter

2 tablespoons lemon juice

1 teaspoon salt

2 tablespoons vinegar 1 tablespoon olive oil

¼ teaspoon paprika 34 cup whipped cream

Beat yolks of eggs, add butter and sugar creamed together, vinegar, lemon juice, oil, mustard, salt, and paprika. Cook in double boiler until thick, stirring constantly. Cool and add cream. Pour over salad and serve.

AMBROSIA SALAD

2 cups diced bananas

1/2 cup pitted cherries, canned or fresh

½ cup diced pineapple, canned or fresh

2 tablespoons lemon juice

1/2 cup marshmallows, cut in small pieces

Mayonnaise

Mix the bananas, cherries, pineapple and lemon juice. With a pair of scissors cut the marshmallows in small pieces and with the mixed fruits arrange on crisp leaves of lettuce. Garnish with Blue Ribbon Mayonnaise and serve very cold.

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DIXIE SALAD

2 cups diced grapefruit ½ cup chopped pecans

1 cup chopped celery Mayonnaise
1 cup diced apples Hearts of lettuce

Mix the grapefruit, celery and apples and arrange on the hearts of lettuce. Sprinkle the chopped nuts over the top, garnish with Blue Ribbon Mayonnaise and serve at once.

APPLE PEANUT BUTTER SALAD

Serves 8; Preparation, 15 Minutes

One cup celery, 2 cups apple, 1 tablespoon C. P. C. Peanut Butter, 4 tablespoons lemon juice, 1 teaspoon sugar, ½ teaspoon salt. Dice celery and apples. Blend lemon juice and peanut butter. Add sugar and salt, pour over apples and celery. Chill thoroughly before serving on crisp lettuce leaves.

OLIVE, APPLE AND CELERY

2 cups diced apples 4 cup walnut meats, chopped

1 cup finely cut celery Boiled salad dressing

½ cup minced ripe olives Sa Mix ingredients. Serve on crisp lettuce.

STUFFED TOMATOES

6 firm tomatoes % cup shredded shrimp

1 cup finely cut celery Mayonnaise
½ cup minced ripe olives Seasonings

Peel tomatoes. Scoop out a small quantity of pulp from the center of each. Sprinkle the inside with salt, invert and let stand to chill. Mix celery, olives, shrimps and seasonings, and mayonnaise to moisten. Fill tomatoes with mixture. Garnish with mayonnaise. Serve on lettuce leaves.

FROZEN PEACH SALAD

Pack 1 can Del Monte Sliced Peaches in an ordinary bucket with equal parts of chopped ice and coarse or ice cream salt. Let stand 3 hours. Take out can; dip for an instant in hot water; punch hole in bottom; then open, cutting around side closely under top, and turn out a firm cylinder of frozen peaches. Cut in 1-inch slices and place on lettuce leaves. Put a tablespoon of dressing on top. For dressing: fold ½ cup whipped cream into ½ cup thick mayonnaise made with lemon juice instead of vinegar.

MOLDED ASPARAGUS SALAD

1 package Jell-Well Plain Gela- ½ teaspoon salt

tin 2 tablespoons chopped pimentos 1 cup boiling water 1 cup cold water

2 tablespoons lemon juice 1 can asparagus tips 1 teaspoon onion juice

Dissolve Jell-Well Plain Gelatin in boiling water. Add lemon juice, onion juice, salt, cold water to the hot mixture. When mixture begins to congeal, add pimento and asparagus tips. Pour into moulds and set aside to harden. Serve in cupped lettuce leaf with French dressing.

BANANA, ORANGE, PEANUT BUTTER SALAD

One banana, 2 oranges, ½ cup C. P. C. Peanut Butter, ½ cup chopped nuts, lettuce, mayonnaise. Remove skin from banana, scrape and cut in quarters (lengthwise) and thirds (crosswise), spread with Peanut Butter and roll in chopped nuts. Pare oranges, cut in slices (crosswise), stamp out center and insert a piece of banana through each slice. Arrange on a bed of lettuce and garnish with mayonnaise.

ORANGE SALAD

1 package Royal Orange Gelatin

2 oranges, seedless

1 cup boiling water

1/2 cup seedless white grapes, cut

1/2 cup cold water in half

Dissolve Royal Orange Gelatin in boiling water. Add cold water. Cut

off all skin from the oranges, using a very sharp knife. Cut out the whole sections of pulp. Measure any juice and add water to make one-half cup. Add to the mixture. Chill until it begins to thicken, then fold in orange sections and grapes. Chill in individual moulds until firm. Serve on crisp water cress or lettuce and garnish with cream cheese. Serves 6.

TOMATO ASPIC RINGS

1 package Jell-Well Plain Gela- 1 tablespoon lemon juice tin or Lemon Jell-Well

1 cup boiling water

1 can tomato soup

Dissolve Jell-Well Plain Gelatin in boiling water. Add lemon juice and tomato soup. Set aside to cool. Pour mixture into individual ring molds to set. When ready to serve, unmold onto a cupped lettuce leaf. Fill center with diced vegetables, shrimp, or asparagus tips and garnish with a spoon of mayonnaise.

BLUHILL PEANUT BUTTER AND PRUNE SALAD

Large cooked prunes Slices of canned pineapple Bluehill Peanut Butter

Lettuce hearts Cream mayonnaise

Remove the stones from the prunes. Stuff with peanut butter, blended with a little cream. Place a slice of pineapple on heart leaves of lettuce, arrange three or four prunes on the pineapple, and garnish with a spoon of cream mayonnaise placed in center. Chill thoroughly before serving. Dates may be substituted for the prunes.

BLUHILL CHEESE WITH CELERY

Mix Bluhill Cheese with walnuts ground fine. Select celery stalks with deep grooves. Fill grooves in celery stalks with this mixture.

These may be cut in small pieces and served on lettuce with mayonnaise dressing.

POTATOES IN HALF SHELL

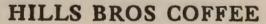
Bake 6 medium-sized potatoes, 40 minutes, or until soft. Remove from oven and cut a slice from one end of each. Scoop out inside and mash with 2 tablespoons Bluebird Margarine, 3 tablespoons milk, salt and pepper to season. Then add 2 eggs well beaten. Refill skins and bake 6 minutes in a very hot oven. Grated cheese may be sprinkled on the potatoes before placing in oven.

More than 40 foreign countries, too, know the qualiy of Golden Sate Butter



You pop corn a little at a time and Hills Bros roast their coffee the same way

A few pounds at a time—never in bulk, that is Hills Bros.' exclusive, continuous process of roasting coffee. No other process can create such an abundance of aroma and flavor. No other coffee can be as uniform in its excellence. Because Hills Bros. Coffee is packed in vacuum (a process originated by Hills Bros.), all the fullness of savory fragrance and rich strength is stored up for you until you open the tin.



Fresh from the original vacuum pack. Easily opened with a key.

ROYAL TOMATO SURPRISE

6 medium sized tomatoes

1 package Royal Lemon Gelatin

34 teaspoon salt

1 cup boiling water

3 tablespoons vinegar

34 teaspoon finely minced onion

14 cups grated cucumbers

Use ripe, firm tomatoes. Peel and cut a slice from top, scoop out inside pulp and sprinkle with salt. Chill. Dissolve Royal Lemon Gelatin and salt in boiling water. Add vinegar, onion and cucumber. Pour into the tomatoes. Chill until firm. Serve on lettuce with French or mayonnaise dressing. Serves 6.

GRAPEFRUIT AND BANANA SALAD

Allow 1 banana to each person to be served. Slice the bananas. Add half as much grapefruit, freed of seeds and skin, with each section halved. Serve on hearts of lettuce with French dressing.

CIRCUS SALAD

Children love this, and grown-ups, too.

1 cup shelled roasted peanuts

cups diced celery 1 cup diced apples

1 small head lettuce Mayonnaise

Mix together the peanuts, celery, apples and mayonnaise and when thoroughly blended, serve on crisp leaves of lettuce.

There is no substitute for Sakhalin Brand extra fancy canned crab leg meat

SALAD DRESSINGS

BORDEN'S EGGLESS MAYONNAISE

3 tablespoons evaporated milk

34 cup salad oil

tablespoons vinegar or lemon juice

1/2 teaspoon mustard ¼ teaspoon pepper

1/4 teaspoon paprika 1/4 teaspoon sugar

1/2 teaspoon salt

Combine the dry ingredients, add the milk, and gradually beat in the oil; then add the vinegar, beating until smooth.

COOKED SALAD DRESSING

11/2 cups evaporated milk

1/2 cup water

1/2 cup vinegar (hot) teaspoon mustard

2 tablespoons sugar 2 tablespoons flour Dash of cayenne 2 tablespoons butter

teaspoon salt 2 egg yolks Dilute milk with water and bring to scalding point in a double boiler. Thoroughly mix dry ingredients. Add egg yolks. Blend gradually with dry ingredients. Pour hot milk slowly over the mixture, stirring constantly.

Return to double boiler, add butter, cook until thickened. Pour in heated vinegar gradually, strain and cool.

MAYONNAISE

Wesson Oil and a fresh egg-beaten together and seasoned to tastemake the most delicious mayonnaise you ever put in your mouth.

Mayonnaise is nothing but oil and egg beaten together and seasoned to

taste. It is as simple and easy as that.

The quickest results are obtained if the oil and egg are not too cold. The

ordinary temperature of your kitchen is just right.

Break 1 whole egg in a bowl, add a tablespoon of Wesson Oil and beat 30 seconds. Add another tablespoon of oil and beat again. Two tablespoons

and beat again. Two or 3 more and beat again.

Your mayonnaise will begin to thicken a little. Then add Wesson Oil about 4 tablespoons at a time, beating well after each addition, until your mayonnaise is as thick and stiff as you want it. The more oil you beat into it the thicker your mayonnaise will be. A pint of Wesson Oil to 1 egg makes a thick mayonnaise.

Mix well 1/2 teaspoon salt, a teaspoon each of sugar and mustard, a generous pinch each of paprika and red pepper, add a tablespoon of lemon juice or vinegar and stir until the salt and sugar are dissolved, then pour into

the mayonnaise and beat well. This makes a mild mayonnaise.

If you do not like a sweet salad dressing, leave out the sugar. If you prefer a very sweet dressing, add more sugar and leave out the mustard. Or if your family is fond of very spicy things, add any amount and any kind of seasoning and spices you like. Suit yourself.

Why wouldn't today be a good time to try it?

CHILI MAYONNAISE

To 1 cup of Wesson Oil Mayonnaise add 2 tablespoons of highly seasoned chili sauce and stir until thoroughly mixed.

Clorox makes drainboards like new-lightens and cleanses wood, tile and porcelain



DEMAND!

The Original Lucca Product

Bertolli Olive Oil

FRENCH DRESSING

🗣 annonne sunn mare sunn munice sunn munice annonne sunn munice sunn munice sunn mare sunn munice sun

French dressing is the simplest, yet, at the same time the most sophisticated of all salad dressings.

6 tablespoons Wesson Oil

2 tablespoons vinegar or lemon juice

1/3 teaspoon salt

A few shakes of pepper and stir well. Paprika may be added if desired

It can be made in quantity as desired by merely increasing the amount of the various ingredients used, maintaining the proper proportions of oil and vinegar—1 part of vinegar to 3 parts of Wesson Oil (some say 4).

When made in quantity, this dressing can be kept in a covered jar in the

ice-box, and is ready for use at any time, merely needing a thorough shaking to break up the oil and blend it with the acid.

THOUSAND ISLAND DRESSING

To 1 cup of Wesson Oil Mayonnaise add 1/2 cup Chili Sauce, 1/2 cup whipped cream, 2 tablespoons chopped sour and sweet pickles or chow chow and 1 chopped pimento. Combine ingredients in order given.

RUSSIAN DRESSING

To three-fourths of a cup of Wesson Oil Mayonnaise add 1/2 hard-boiled egg, chopped fine, 1 tablespoon chopped green pepper, 1 tablespoon chopped chives, and 1/3 cup of Chili Sauce. Stir in the juice of a quarter lemon.

ROQUEFORT CHEESE FRENCH DRESSING

Crush fine 1/4 pound of Roquefort Cheese, and add a little Wesson Oil until the mixture is smooth. Using vinegar and Wesson Oil alternately, mix until the paste is of a consistency just thick enough to pour. Serve over lettuce.

HONEY CREAM DRESSING

To prepare the honey cream dressing to serve with a fruit salad, beat the yolks of 2 eggs until lemon colored and add 4 tablespoons of hot honey. Set this over hot water for a couple of minutes. Beat it steadily, remove from the fire and add 1/3 cup of salad oil, salt and paprika to taste and the juice of half a lemon. Cool and fold in 1/2 cup of chilled cream, whipped stiff.

Ask for Sakhalin Brand Crab—it will please you

SPECIAL FRUIT SALAD DRESSING

1 orange ¼ cup sugar ½ lemon 2 egg yolks 1 tablespoon butter or Wesson ½ pint cream

Put the orange and lemon juice together with the butter or oleo in the top of a double boiler and melt over hot water. Add sugar and beaten egg yolks. Cook until thick, stirring constantly. Whip cream and fold into the mixture

Delicious fruit salads are so often spoiled by being served with a sour dressing, which is appropriate for vegetable and meat salads only. If one wishes to keep the dainty, sweet flavor of the fruit in prominence, it is very desirable to have a special dressing for fruit salads. This recipe meets the demand better than any other dressing we know of. It will make 3 cups of dressing.

PEANUT BUTTER SALAD DRESSING

½ cup sour cream½ tablespoon sugar2 tablespoons C. P. C. Peanut½ teaspoon saltButter½ teaspoon mustard2 tablespoons vinegar½ teaspoon paprika1 egg

Mix and cook in double boiler until thickened.

HOT BREADS AND BREADS

ROLLS AND MUFFINS

TABLE FOR BAKING BREADS AND CAKES

Bread45	to 60	minutes
Rolls		
Biscuits		
Gems20		
Corn Bread30		
Ginger Bread30		
Sponge Cake40		
Plain Cake, loaf40		
Layer Cake		
Fruit Cake 2		
Cup Cakes		
Pies	to 50	minutes

BECAUSE IT IS ABSOLUTELY PURE AND WHOLESOME

The principal active ingredient of Royal Baking Powder is Royal Grape Cream of Tartar, a derivative of rich, ripe grapes. It perfectly aerates and leavens the batter or dough and makes the food finer in appearance, more delicious in taste, and more healthful.

It possesses the greatest practicable leavening strength, never varies in quality, and will keep fresh and perfect in all climates until used.

You can depend upon Golden State Butter; the quality never varies

PLAIN FRITTER BATTER

cup flour 1/4 teaspoon salt

11/2 teaspoons Royal Baking Pow-1 egg % cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

WAFFLES-HIGHLAND

2 cups flour 2 heaping teaspoons Royal Bak-2 cups milk

ing powder 1/2 cup melted butter

Mix milk and egg yolks and pour over flour mixed with baking powder. Add melted butter and fold in stiffly beaten whites of eggs. Serve hot with Highland Pure Maple Syrup.

SOUR MILK WAFFLES

2 teaspoons Royal Baking Pow-2 eggs

2 cups sour milk der

2 cups Hungarian Flour 14 teaspoon salt 4 tablespoons melted butter 1 teaspoon soda

Mix together well beaten eggs and sour milk, add flour sifted with soda, baking powder and salt. Add melted butter and beat thoroughly. Serve hot with Highland Pure Maple Syrup.

CORN PANCAKES

1 cup cornmeal 1/2 cup flour 2 level teaspoons Royal Baking 1/2 teaspoon salt Powder tablespoon butter

1 pint cold milk 2 eggs

Sift cornmeal, flour, salt and baking powder together. Beat the eggs and add to half the milk, then add to this the melted butter and mix into the dry ingredients, stirring until all is a smooth paste. Now add the balance of the milk until it makes a thin batter. Bake on a hot greased griddle, making each cake 6 to 8 inches across. Butter and serve with Highland Pure Maple Syrup.

WHEAT CAKES

11/2 cups flour 1/2 teaspoon salt tablespoons sugar 1 egg tablespoon Royal Baking

11/4 cups milk tablespoon melted butter Powder

Mix and sift the dry ingredients, add well beaten egg, milk and melted Bake on a hot greased griddle. Serve hot with Highland Pure Maple Syrup.

OLD FASHIONED BUCKWHEAT CAKES

Sufficient amount Buckwheat flour 2 cups sour milk or huttermilk to make thick batter 1 teaspoon salt

1/2 cake compressed yeast

1

Set in warm place to rise over night. In the morning add 1/2 teaspoon soda dissolved in warm water. If batter is too thick, thin with water. Save little of batter as starter for next day's cakes and no more yeast need be added. Buckwheat cakes to be light and crisp, must be served immediately from a hot griddle.

Nicotine, vegetable and ink stains can be removed from hands with Clorox

CORN FRITTERS

1 can corn

2 teaspoons Royal Baking Powder

2 eggs 1 cup of milk Flour

Mix well beaten eggs and milk to corn. Add enough flour to make a stiff batter, add baking powder and fry in deep fat. Serve hot with Highland Pure Maple Syrup.

PIGGLY WIGGLY SUGGESTS ROYAL BAKING POWDER

For raising or leavening breads, biscuits, rolls, muffins, griddle cakes, doughnuts, cakes, pastries, puddings and other similar foods.

FRUIT FRITTERS

Canned whole fruits drained from syrup may also be used. Chop fruit (not too fine) and stir into plain fritter batter. Drop by spoonfuls into deep hot fat, turning until brown. Drain and sprinkle with powdered sugar.

CORN FRITTERS

1 cup flour

1 teaspoon Royal Baking Powder

2 cups corn

2 eggs

1/4 teaspoon salt Pepper to taste

2 tablespoons melted shortening

Method: Mix and sift ingredients, add corn and egg yolks beaten until light. Fold in stiffly beaten egg whites. Drop the batter in hot fat by spoonfuls and fry until brown. Drain on brown paper.

RUSKS

Break dry bread into small pieces. Dip each quickly into a basin of sweetened milk. Place them on a buttered pan and dry them in a slow oven. Serve them with milk for baby's breakfast.

BISCUITS

2 cups Hungarian Flour

4 teaspoons Royal Baking Powder

2 tablespoons Nucoa shortening 34 cup milk or half milk and half

water

1/2 teaspoon salt

Sift together flour, baking powder and salt, add shortening and rub in very lightly; add liquid slowly; roll or pat out with hands on floured board to about one inch in thickness (handle as little as possible); cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

WHOLE WHEAT BISCUIT

2 cups whole wheat flour

1/2 teaspoon salt 1/2 cup shortening

4 teaspoons Royal Baking Pow-1 cup milk

Stir together the dry ingredients. Quickly rub in the shortening. When well blended, stir in the milk.

Drop the biscuits from the tip of a spoon onto a floured baking sheet and bake them thirty to forty minutes in a rather hot oven (400° F.), reducing this to 375° F. later.

One and one-half dozen crisp little biscuits, with the nutty flavor of whole wheat will be the result.

Ask for Golden State Butter, always. It does pay to insist



Particular Housewives Use Only

Royal Baking Powder

Because—

IT—is made with cream of tartar, a product of ripe grapes.

IT-is pure and wholesome.

IT-is uniform in quality.

IT—is reliable, always giving uniform results.

IT—has been recommended by good cooks for over sixty years.

IT—is endorsed by doctors, nurses and dieti-

IT-will insure perfect baking every time.

When baking powder is called for in recipes in this cook book, use ROYAL and have superior results in flavor, tenderness and delicate texture

Royal Fruit Flavored Gelatin

New and different from any gelatin you have ever tasted—Royal Fruit Flavored Gelatin has the true taste of the ripe, fresh fruits from which its flavors are made.

Once you taste its wonderful flavor, you will look upon Royal Fruit Flavored Gelatin as the standard for gelatin, just as you consider Royal the standard baking powder.

Royal Baking Powder Co.

New York, N. Y.

Five flavors from fresh fruits:

RASPBERRY STRAWBERRY LEMON ORANGE CHERRY



In the Red Box

GLUTEN BISCUITS

(Made from 40 per cent gluten flour)

With each pint of gluten flour, mix thoroughly by sifting three level teaspoons of baking powder, two-thirds teaspoon of salt, one teaspoon of shortening and enough sweet milk or cold water to make a dough as soft as can be rolled.

Knead as little as possible. Roll thin, cut out with a biscuit cutter and bake at once in a hot oven (450° F.) for about ten minutes.

GOLDEN STATE CHEESE BISCUITS

1/4 lb. Golden State American cheese—rub through grater

1 teaspoon salt 1 tablespoon shortening

2 cups flour

4 teaspoons Royal Baking Powder

Sift and mix dry materials, rub in the shortening and cheese, add milk gradually, toss on slightly floured board, roll one-half inch thick, and cut. Place on a baking sheet, and bake in a hot oven 12 to 15 minutes.

What joy it is when your bakings turn out perfect every time! What a tragedy when they fail! Avoid "bad luck" in baking—use Sperry Drifted

Snow Flour.

POPOVERS

2 cups flour

2 eggs

1/2 teaspoon salt

2 cups milk

3 cup milk

Sift together flour and salt. Make a well in flour, break eggs into well, add milk and stir until smooth. Pour into hot greased gem pans and bake 25 to 35 minutes in very hot oven. If taken out of oven too soon they will fall.

CORN-MEAL MUFFINS

1 cup corn meal

½ cup flour

2 cup nour cup milk

4 teaspoons Royal Baking Powder

1 teaspoon salt

1 tablespoon sugar

2 tablespoons melted fat

Sift together corn meal, flour, baking powder, salt and sugar, add the milk, melted fat and well beaten egg. Drop into greased muffin pans and bake in a moderately hot oven for 35 or 40 minutes.

WHEAT NUGGET MUFFINS

½ cup uncooked Wheat Nuggets

1 cup sour milk

Stir well together and let stand half hour

1 egg, well beaten

2 tablespoons melted butter

1/2 saltspoon salt

Bake in muffin pans for 20 minutes.

1 tablespoon sugar 34 cup sifted flour

42 teaspoon baking soda dissolved in 1 teaspoon hot water, add to Wheat Nuggets and milk

CHEESE PUFFS

Use one-half Baking Powder biscuit foundation recipe. Roll the dough thin; sprinkle with grated cheese and paprika. Fold dough over to enclose cheese, roll lightly as thin as possible, then cut in strips an inch wide and four inches long. Brush over with melted shortening and bake until a golden brown. Serve with a salad course. Will serve four persons.

Keep wooden drainboards white and stainless with Clorox

BRAN MUFFINS

2 cups bran

1 cup sifted flour 2 tablespoons molasses 11/4 cups of milk

1 teaspoon soda

teaspoon salt tablespoons melted shorten-

4 tablespoons brown sugar

ing Mix the dry ingredients. Combine the well-beaten egg, milk and molasses. Add to the mixture. Add the melted shortening. Bake in a moderate oven twenty to twenty-five minutes. Raisins, dates or figs may be added to the above recipe for variety.

SPERRY MUFFINS

2 cups flour 1 well-beaten egg

4 teaspoons Royal Baking Powder 1 cup milk 1 teaspoon salt 2 tablespoons melted shortening

2 tablespoons sugar

Sift dry ingredients; beat egg well; add dry materials and milk, gradually beating to a smooth batter, and adding metted shortening last. Bake in heated, well-geased muffin pans in a hot oven. Will make about twelve muffins.

SWEET CORN BREAD

2 cups yellow cornmeal 1 teaspoon salt

1 cup wheat flour 2 eggs

2 cups milk 3 teaspoons Royal Baking Powder

1/2 cup sugar Sift together the cornmeal, flour, sugar, salt and baking powder. Add the eggs, well beaten, and the milk and bake one-half hour in a moderate oven (400° F.).

BOSTON BROWN BREAD

1 cup Globe "A1" graham flour 2 cups sour milk or buttermilk

1 cup Globe "A1" yellow corn 1 teaspoon salt 11/2 teaspoons soda meal 1 cup Globe "A1" rye meal 1/2 cup molasses

Thoroughly mix together the dry materials, add the molasses and sour

milk and mix well. Fill buttered molds two-thirds full and steam for 2½ hours, then dry in a moderate oven for five minutes.

This bread may be oven cooked instead of steamed, keeping the oven heat at (300°) constantly. This method requires 1 to 1½ hours cooking according to size of bread pans or molds, the large sizes requiring a longer time.

SPERRY GOLDEN CORN BREAD OR MUFFINS

1 cup corn meal 1 teaspoon salt

1 cup Snow flour 1 egg 4 teaspoons Royal Baking Pow-1 cup milk

der 2 tablespoons melted shortening 1/3 cup sugar

Sift all dry ingredients. Beat egg well, add milk, dry ingredients and melted shortening. Bake in a well-greased shallow pan in a hot oven, or in heated, well-greased muffin pans.

Even in the tropics Golden State Butter holds its flavor and form

RAISIN BREAD

2 cups dried bread crumbs ½ pound raisins ½ cup milk 2 eggs ¼ cup melted Wilso 1 teaspoon salt

1 cup sugar

This is very rich. Soak crumbs in milk, add eggs, sugar and salt, then pour in the raisins (chop fine if large raisins are used). Steam three hours. If baked in individual dishes, steam two hours.

A PRIZE GRAHAM LOAF WITH RAISINS GALORE

1¼ yeast cakes
2½ cups graham flour
½ cup water
2¼ cups white flour
3 cup milk
1 teaspoon salt
2 teaspoons shortening
2 ounces seedless raisins
2 tablespoons molasses

Dissolve the yeast cakes in the half cup of tepid water; to this add the milk, melted shortening, salt and molasses. Mix with the flour until it forms a soft dough. (Just enough to handle without sticking.) Knead until the dough is elastic and smooth.

Grease, cover and allow to rise in warm place until double in bulk. Knead again, work in the lightly dredged raisins, which have been soaked in and absorbed a half cup of water. Shape into a loaf, place in a greased pan and again allow to rise double.

Bake the loaf for an hour in a moderate oven (350 degrees F., rising to 375 degrees and dropping again to 350 degrees for the last twenty minutes).

NUT BREAD

3 cups flour
4 teaspoons baking powder
1 cup pecan or English walnut
1 teaspoon salt
1 cup water
1 cup pecan or English walnut
1 meats cut in small pieces
2 tablespoons melted butter

½ cup Borden's Condensed Milk

Mix flour, baking powder and salt, sift twice, add the nut meats. Dilute milk with water, blending thoroughly; mix with beaten egg and melted butter, add to dry ingredients, turn into a well-greased, oblong bread pan. Let stand twenty minutes. Bake in a moderate oven, about forty-five minutes, brush with melted butter after removing from oven. If desired, one-half cup chopped seeded raisins may be substituted for one-half cup nut meats.

SANDWICH BREAD

1½ cups flour1 teaspoon soda2 cups graham flour1 teaspoon salt½ cup corn meal½ cup chopped walnuts½ cup brown sugar1 cup seedless raisins2 teaspoons Royal Baking Powder½ cup molasses2 cups sour milk or buttermilk

Mix and sift dry ingredients, but do not discard bran from graham flour which will not go through the sieve. Add remainder of materials in order named. Put into two small, well-greased bread pans, allow to stand fifteen minutes, then bake about forty minutes in a moderate oven.

This makes an excellent sandwich bread and keeps well.

To bleach white cottons or linens add Clorox to the soaking suds or first rinse. Directions on bottle

NUT BREAD

2 cups bread flour 2 teaspoons pastry spice 4 teaspoons baking powder 1 cup nut meats, broken

1 teaspoon salt % cup seeded raisins. Mix thor-½ cup granulated sugar oughly

Beat 1 egg and yolk of 1 egg, add 1 cup milk to egg, stir and add 4 tablespoons shortening.

Pour into dry ingredients, beat together, let stand twenty minutes and place in moderately hot oven increasing heat, bake 50 to 60 minutes.

GINGER BREAD

1 cup shortening 2 eggs

1 cup sugar
1 cup molasses
1 teaspoon ginger
1 teaspoon cinnamon
1 cup sweet milk
½ teaspoon cloves
½ teaspoon baking soda
2 cups flour

This makes rich old-fashioned ginger bread. Mix slowly, sifting spices and soda with flour. Bake in gem tins. Add $\frac{1}{2}$ cup more flour if you intend baking in loaf form. Moderate oven.

TEA ROLLS

(May Be Completed in Four Hours)

1 cake compressed yeast
1½ tablespoons shortening
1¼ cup tepid water
1½ tablespoons shortening
1¼ teaspoon salt

4 cup tepfu water 74 teaspoon sa 4 cup milk 3 cups flour 1 tablespoon sugar

Get the milk hot enough to scald the sugar, then add shortening and salt. Cool until tepid. Then add yeast, dissolved in the warm water, and beat in half the flour. Continue stirring until smooth. If not stiff enough to knead, add a little more flour. Knead until elastic, then set to rise in a bowl oiled with Fluffo. Cover, and when dough has risen to twice original bulk, cut into desired shape. Place an inch apart on a baking pan, rubbed with Fluffo. Let rise until doubled in bulk, bake in hot oven, 375 degrees F., about 15 minutes, then rub over with Fluffo. Time of making may be reduced about one hour by omitting the first rising, shaping the rolls after they have first been kneaded, but the longer method produces finer texture and better flavor.

NOTES ON BREAD MAKING

Always use a sponge dough when dried yeast cakes are used.

With home-made or compressed yeast a straight dough (without use of sponge) may be used.

A sponge should always raise until it begins to fall.

Dough should always double itself, and should increase twice its size when placed in the pans.

Do not let it raise too much in dough, or it will be slow in pans.

Do not have oven too hot, as bread should not brown the first ten minutes, and only gradually after that.

Do not cover when taken out of oven, but allow to cool quickly.

Do not make loaves too large.

Golden State—the "High Score" butter—for more than a quarter century the quality standard

BREAD (COMPRESSED YEAST)

1 pint milk) or 1 quart water if

1 pint water milk is not desired.
3 qts. Pillsbury's Best Flour

(more or less)

1 cake compressed yeast (use two if short fermentation time is desired) 1 tablespoon suger (heaping)

1 tablespoon salt (level)

1 tablespoon lard

To the lukewarm liquid add the yeast dissolved in a little of the lukewarm water, then add sugar, salt and lard. Stir until salt and sugar are also dissolved. Add about 2 quarts of flour and mix by working in the flour from the bottom and sides with a mixing spoon. Lift up from the bottom of the bowl—do not stir. Keep on adding flour and continue mixing until dough can be handled without sticking to the hands. (This should require about five minutes). Place on a well floured board, press out flat and fold over from top to bottom then from side to side, repeating this until a smooth round ball is obtained, using more flour if dough is sticky. However, do not get dough stiff; it should be quite soft but not sticky. Now place in a greased bowl and let come up about half again as large as its original size. (This will require approximately 1½ hours, with one cake of yeast). Take out of bowl and place on a floured board, flatten out and fold as before, adding more flour if necessary. Return to bowl and let raise until same size as before. Now flatten out, pressing out all the gas. Cut into loaves, mould into round balls and let stand for about 15 minutes, then mould into loaves. Place in greased bread pans, brush with melted lard or butter and let stand until light, or about double its size, then bake in the usual way.

BRAN BREAD (YEAST)

1 cake compressed yeast

2 cups Pillsbury's Whole Wheat Flour

1 pint water 1 pint milk

2 tablespoons shortening

5% (to 6) cups Pillsbury's Best Flour

2 cups Pillsbury's Health Bran

34 teaspoon salt

11/2 tablespoons sugar

Dissolve the yeast in ¼ cup luke-warm water. Scald the milk with rest of the water. Add the sugar, salt and shortening. Cool. When mixture is luke warm, add the dissolved yeast cake, the whole wheat flour, bran and ½ of the white flour (sifted). Beat thoroughly, then add rest of white flour, mixing thoroughly, then kneading for 15 minutes. Put in greased bowl, greasing top of dough. Let rise in warm place until doubled in bulk. Knead just enough to make into two loaves, put into greased pans, greasing top of loaves, and let rise to double in bulk. Bake 60 minutes at 375 degrees, or 50 minutes—first 15 minutes at 425 degrees, then reduced to 375 degrees.

CORN BREAD

1 cup Pillsbury's Cornmeal

1 cup Pillsbury's Best Flour

¼ cup sugar 3½ teaspoons baking powder 34 teaspoon salt

1 cup milk 1 egg

2 tablespoons melted shortening

Mix and sift dry ingredients; add milk, egg well beaten, and shortening; bake in shallow buttered pan in hot oven twenty minutes. (410°).

Refrigerators may be kept germ-free and odorless with Clorox. Use two tablespoons to each quart of water



For Sale at All
PIGGLY WIGGLY STORES

BREAD (DRY YEAST)

2 pints liquid (equal parts water and milk, or all water)

1 cake dry yeast 1 tablespoon sugar 2 teaspoons salt

1 tablespoon melted shortening 3 quarts (more or less) Pills-

bury's Best Flour

Dissolve yeast cake in ¼ cup lukewarm water. Pour the water into a mixing bowl. Add enough flour to make a thin batter, like a pancake mixture. Add the yeast to this batter and beat with a spoon two or three minutes. Cover and set in moderately warm place over night. In the morning the sponge should be twice its size, thoroughly light and bubbly.

Dissolve sugar in ½ cup lukewarm water and add to the sponge, together with salt and shortening. Add sufficient flour to form a dough stiff enough not to stick to the hands or the moulding board. Turn the dough out on a floured breadboard and knead until it is smooth and elastic and does not stick to the fingers. Then place in a well greased bowl or crock two or three times larger than the dough and allow it to rise for about 2½ hours in temperature of about 82 degrees Fahrenheit, or until double in bulk. When the dough is light knead a second time. Then let rise to 2½ times its size. Mould into loaves. Place in bread pans. Let rise in pans to 2 or 2½ times its size and bake in over 15 minutes to 1 hour at 375 degrees.

PARKER HOUSE ROLLS

3 tablespoons shortening

1 teaspoon salt ½ cup lukewarm water

6 cups Pillsbury's Best Flour, sifted 1 pint milk

1 tablespoon sugar

1 cake yeast

Scald the milk and pour it over the sugar, salt and shortening. Allow it to cool, and when it is lukewarm add the yeast, dissolved in the lukewarm water, and then add three cups of flour. Beat hard, cover and let rise, until it is a frothy mass. Then add three more cups of flour. Let it rise again until it is twice its original bulk, then place it on your kneading board. Knead lightly and then roll it out one-half an inch thick.

Take a biscuit cutter and cut out the rolls. Brush each piece with butter, fold and press the edges together, and place them in a greased pan, one inch apart. Let them rise until very light. Bake in a hot oven fifteen

minutes (425°).

This recipe makes three dozen Parker House Rolls.

SWEET FRENCH ROLLS

1 cup milk 1 yeast cake dissolved in ¼ cup

lukewarm water

1½ cups Pillsbury's Best Flour ¼ cup sugar 1/4 cup melted butter

1 teaspoon salt

1 egg Yolk 1 egg

1/3 teaspoon mace

Scald milk; when lukewarm, add dissolved yeast cake and one and one-half cups flour; beat well, cover, and let rise until light. Add sugar, salt, eggs well beaten, mace or one-half teaspoon lemon extract, and butter, and enough more flour to knead; knead, let rise again, roll in a long strip to one-fourth inch in thickness, spread with butter, roll up like jelly roll, and cut in one-inch pieces. Place piece in pan close together, flat side down. Bake 35 minutes at 400°.

Golden State Butter is an institution with California housewives

ORANGE BISCUITS

Two tablespoons of butter and 3 teaspoons sugar, 2 tablespoons orange juice, 4 tablespoons grated rind. Put this into a pan and simer until it thickens like jelly. Take 2 cups Hungarian Flour, ½ teaspoon salt, 1 tablespoon sugar, 2 teaspoons baking powder, 3 tablespoons butter, sweet milk enough to make a dough. Roll thin, cut with large size cutter, butter with orange filling, fold over like a half moon shape and bake quickly. Or roll 1 inch thick, spread with orange filling, roll up like a jelly roll, cut in slices and bake in quick oven.

BRAN MUFFINS

2	cups	Pillsbury's	Best F	lour	31/2	teaspoons	baking	powder
1 3/4	cups	milk			11/2	teaspoons	salt	
2	cups	Pillsbury's	Health	Bran	3	tablespoon	s melte	d shorten-
1	egg					ing		

1/3 cup sugar
Sift flour, baking powder, salt and sugar together well. Add milk to
beaten egg, and add alternately with bran to flour mixture, beating until
smooth. Lastly, add melted shortening. Put in warmed greased gem irons
and bake 30 to 35 minutes in hot oven (410 degrees).

Sour milk may be used if desired. Reduce baking powder to 1½ teaspoons and add 1 scant teaspoon soda.

CORN MEAL MUFFINS

	cup flour cup whole wheat or bran	2 tablespoons sugar 1 egg
	cup cornmeal	3 tablespoons plain malt syrup—
1	teaspoon soda	light
1	teaspoon baking powder	1 cup buttermilk or sour milk

½ teaspoon salt

Mix together all dry ingredients. Add unbeaten egg, liquid fat and malt syrup which has been heated till thin and added to buttermilk. Mix thoroughly and quickly, keeping spoon on bottom of bowl and stirring in ever widening circles. Pour into well greased muffin tins and bake in a hot oven (450 degrees) for 20 minutes.

WHEAT MUFFINS

Cream % cup sugar with 4 tablespoons shortening; add the well beaten yolks of 2 eggs. In another bowl mix 2 cups of whole wheat flour, 1 cup of Hungarian white flour and 4 teaspoons of baking powder. Add 1 teaspoon salt. Mix well, add to the above mixture with 2 cups milk, and add lastly the well beaten whites of 2 eggs. Put in greased pan and bake from 20 to 25 minutes.

PANCAKES

Directions for Pillsbury's Pancake Flour: Simply add cold water or milk sufficient to make batter of the thickness you prefer. The usual mixture is equal parts of pancake flour and liquid. Stir batter until thoroughly smooth and bake on a hot griddle.

Do not add anything but water or milk as this flour contains all the other ingredients necessary to make perfect pancakes.

To keep garbage cans germ-free and odorless add half cup of Clorox to each gallon of strong suds

HOT BREAD—BREAD

HUNGARIAN CHEESE POPOVERS

Beat 1 egg and add 1 teaspoon of salt and 1 cup of milk. Stir in 1 cup of Hungarian Flour and beat until it bubbles. Heat and grease muffin tins and place in each 1 spoonful of batter. Add a layer of grated cheese and then another spoonful of batter. Bake in a hot oven about 20 minutes.

WAFFLES

Slowly stir two cups of sweet milk into two level cups of Pillsbury's Pancake Flour. Add two tablespoons of melted butter and two well beaten eggs. Beat batter thoroughly and bake in a hot, well greased waffle iron.

HUNGARIAN GERMAN POTATO CAKES

Sift together 3 times, 1 cup Hungarian flour, 1 level teaspoon baking powder, ¼ teaspoon salt. To the yolk of 1 egg add 1 scant cup cream and stir into the flour mixture. Then cut and fold in the egg white. Grate a little cold cooked potato into a hot, well oiled frying pan or griddle. Do not have the potato of great depth at any point. Over it pour a little of the batter. When the underside is browned, turn the cake and brown on the other side.

PEANUT BUTTER BREAD

Sift 2 cups of Hungarian flour, 2 teaspoons of baking powder, and $\frac{1}{2}$ teaspoon salt. Rub $3\frac{1}{2}$ tablespoons of butter and 1/6 ounce jar of peanut butter into the dry ingredients with fingers until thoroughly blended. Mix 2 well beaten eggs with 1 cup Sinton's milk and add to the dry mixture. Stir well. Turn into a medium sized pan which has been buttered and bake in moderate oven from $1\frac{1}{2}$ to $1\frac{3}{2}$ hours.

PLAIN MUFFINS

1 egg

1 cup milk

2 tablespoons sugar

2 cups pastry or soft wheat flour (sifted before measuring)

34 teaspoon salt

3½ teaspoons baking powder

tablespoons Golden State Butter

Break the egg into a mixing bowl. Beat it well and then add the milk and sugar. Measure the sifted flour and sift it into the egg mixture. Melt the butter and add it to the other ingredients. Beat well to mix thoroughly. Turn into the buttered muffin pans and bake for 25 minutes at 400 degrees. Serve hot. (Yield: 12 medium-sized muffins.)

JAMES RIVER WAFFLES

3 eggs

2 cups thick sour milk

2 cups flour

2 teaspoons Royal Baking Powder ¼ teaspoon salt 1 teaspoon soda

6 tablespoons butter, melted

Separate eggs. Beat yolks, add 1 cup sour milk. Sift dry ingredients; add to yolks. Add other cup sour milk; add butter and stiffly beaten egg whites. Bake in hot greased waffle iron unless electric iron is used, then no grease is necessary. Serve with butter and hot maple syrup. Makes 8 waffles.

Golden State is known as the "High Score" butter



... we just adored your party

". . . and my, . . . what a marvelous punch you served."

"Perfectly simple, . . . it was Welch's famous fruit punch, and I made it in 5 minutes! The recipe is on the label."

Try this, too

Welch's for your breakfast fruit juice. A pint serves five . . . more if diluted. Ready instantly. Keeping Welch's in the ice box is assurance that you are prepared for unexpected guests.

The Welch Grape Juice Company, Westfield, New York

HUNGARIAN SPICY PANCAKES

Into 2 cups Hungarian Flour sift a pinch of salt, little grated nutmeg and 2 teaspoons baking powder. Add 1 beaten egg and pour in 1½ cups milk by degrees, stirring until smooth. Fry the pancakes on a hot griddle; when nicely browned, spread with butter and syrup, roll up and serve hot with cinnamon sprinkled on top. When baked in large size they may be rolled and cut across like a rolled omelet.

DROP BISCUITS

% cup Bluebird Margarine2½ teaspoons baking powder2½ cups flour2 cups sweet milk

1 level teaspoon salt

Sift dry ingredients together. Add Bluebird Margarine and work in with tips of fingers; add milk gradually. Let stand for 1 hour. Then drop on flour baking tins. Bake 30 minutes in moderate oven.

CRUMPETS

2 eggs 1 teaspoon salt
1½ cups milk 1 tablespoon sugar
6 tablespoons melted Bluebird 4 teaspoons baking powder
Margarine 2½ cups flour

Add beaten eggs and milk to melted shortening and beat well; add salt, sugar and baking powder, sifted with the flour. Put muffin rings (large size) on hot, slightly greased griddle or frying pan; fill two-thirds full with batter. Cook slowly until brown and puffed up, turn with pancake turner and cook otherside. Split while hot, butter with Bluebird Margarine and serve with cottage cheese.

SPICED BISCUIT BUNS

2 cups flour ¼ teaspoon nutmeg or mace
1 teaspoon salt ¼ teaspoon cinnamon
⅓ cup sugar ⅓ cup milk
1 teaspoon Royal Baking 1 egg, well beaten

teaspoon Royal Baking 1 egg, well beaten Powder ½ cup shortening, melted

Mix and sift dry ingredients; add milk to the well-beaten egg and add to the flour mixture. Add melted shortening; mix carefully. Turn on floured board and pat to %4 inch thickness. Cut pieces of dough 1½ inches square; shape into small buns. Place touching in a well-greased pan; set in a warm place 10 minutes. With the back of a knife make a cross on top of each bun. Bake in a hot oven at 425° F. for 20 minutes. When baked, cover with a confectioner's icing made by mixing confectioner's sugar and sufficient water together to a smooth paste. Makes 12.

EMERGENCY BISCUITS

2 cups flour 2 tablespoons Bluebird Margar-4 teaspoons baking powder ine

½ teaspoon salt . ¾ cup milk

Mix dry ingredients and sift 3 times. Work in Bluebird Margarine with tips of fingers. Add milk slowly and mix with spoon to a soft dough. More milk may be used as the dough should be soft enough to drop from spoon. Drop in pan ½ inch apart. Bake in very hot oven.

To remove discolorations and scorched spots from enamel, agate or glass kitchenware—use Clorox

BAKING POWDER BISCUITS

2 cups pastry or soft wheat flour (sifted before measuring) 2 to 4 tablespoons Golden State Butter

4 teaspoons baking powder

About % cup milk or milk and

34 teaspoon salt

Mix the dry ingredients and sift them into a mixing bowl. Add the butter and work it into the dry ingredients by means of a fork or with the finger tips. Then add enough liquid to make the dough soft, cutting the liquid into the dry ingredients by means of a knife. Turn out on a slightly floured board and pat the dough until it is about a half inch in thickness. Cut into rounds, place them on a slightly buttered pan and bake at 475 degrees for 10 or 12 minutes. (Yield: 1 dozen small biscuits.)

THIS NOTATION APPLIES TO CAKE AND PASTRY BAKING IN HIGHER ALTITUDES

The sugar content must be decreased 1 tablespoon from each cup for every 1,500 feet above sea level, according to the following table:

~		,,	, cooper cream	00 0110	TOTTO IL TITO	00000
1	tablespoon .				1,500	feet
2	tablespoons				3,000	feet
3	tablespoons				4,500	feet
4	tablespoons				6.000	feet

The baking temperature should be slightly increased for high altitudes over that used for sea level. The average baking temperature is 350° for sea level. This should be increased to 360° F. for $3{,}000$ feet above sea level, 370° F. for $6{,}000$ feet.

On yeast-raised products it is advisable to reduce the yeast content approximately 10% of the total yeast used.

WAFFLES

½ cup Bluebird Margarine 2 cups sweet milk 2½ cups flour 2½ teaspoons baking powder1 level teaspoon salt

1 level teaspoon s

Sift dry ingredients together, then stir milk in gradually. Beat until very smooth. Add melted Bluebird Margarine, then egg yolks that have been beaten until thick and lemon colored. Fold in stiffly-beaten egg whites. Bake on hot waffle iron.

COOKIES

MINCE MEAT FILLED COOKIES

Cream ½ cup of shortening with 1 cup of sugar. Stir in 1 well-beaten egg and ½ cup of milk. Sift in 2¾ to 3 cups of flour mixed with 2 teaspoons of baking powder. Stir together. Chill the dough, roll out on slightly floured board to ¾ inch thickness. Cut with round cutter. Put a spoonful of Libby's Mince Meat in center of half of the cookie. Place another cookie on top, press edges together firmly. Place on lightly floured baking sheet. Bake in hot oven.

Golden State Butter—a product of California's finest dairy herds and most modern creamery plants

COCONUT JUMBLES

1 can Baker's Southern Style Coconut (or 1/4 pound package

Baker Shred Coconut) 1/3 cup butter

34 cup sugar

1/3 cup good milk or cream

2 eggs

2 cups silfted flour

2 teaspoons Royal Baking

Powder

1 teaspoon vanilla

Cream together the butter and the sugar, add the well-beaten eggs, chopped coconut, milk and flavoring; then gradually stir in the flour to which the baking powder has been added, and a pinch of salt. Roll out thin, adding more flour if necessary. Cut into fancy shapes with a jumble cutter. Brush the tops of the cakes with a little milk or egg; sprinkle chopped coconut on some and decorate others with candied fruit and nuts. Bake in a moderate oven-350° F .-- until a delicate brown. (Coconut for decoration may be tinted with vegetable color.)

ROLLED OAT COOKIES

½ cup shortening cup sugar, granulated or brown egg 1/3 cup milk 11/2 cups rolled oats

½ cup chopped raisins

½ teaspoon salt ½ teaspoon soda teaspoon cinnamon 1 1 teaspoon nutmeg

1½ cups flour

1/2 cup chopped walnuts

teaspoon ginger

Cream shortening well; add sugar gradually and continue to cream; add egg, well beaten, milk, rolled oats, raisins and chopped nuts. Mix and sift dry ingredients and add to first mixture. Drop from tip of spoon on a well-greased pan, about 3 inches apart, and bake in a moderate oven about 15 minutes.

1

COFFEE NUT CUP CAKES

½ cup butter or substitute

1 cup sugar

2 eggs

1 cup coarsely chopped nut meats, any kind

2 cups Hungarian Flour

34 cup equal parts milk and leftover Maxwell House Coffee, mixed

2 teaspoons baking powder

1 teaspoon vanilla 1/3 teaspoon salt

Beat the butter and sugar until light and creamy; add the eggs, well beaten; next the nuts, then the milk mixture and vanilla, and lastly the flour, salt and baking powder sifted together. Beat thoroughly and bake in small, well-oiled, deep pans in a moderately hot oven. Cover with Maxwell House Coffee frosting and decorate with halved nut meats and raisins.

HERMITS

tablespoons shortening ½ cup sugar

egg

1/2 cup molasses 1/4 cup milk

1% cups Pillsbury's Best Flour

2 teaspoons Royal Baking Powder

1/4 teaspoon soda 1/2 teaspoon salt

¾ teaspoon cinnamon 1 cup seeded raisins

Cream shortening, add sugar, egg and molasses; mix well; add milk slowly; sift flour, baking powder, salt, soda and cinnamon together and add slowly; add raisins and mix. Drop from spoon on greased tins and bake in moderate oven about 10 minutes.

Mildew and scorched spots are quickly removed from white cottons or linens with Clorox. Follow directions on bottle

Pride of Illinois Fancy Country Gentleman Corn

and



Joan of Arc Fancy Red Kidney Beans

The production of fifty-one years' experience in packing and very highest selected quality of canned foods.



By The Illinois Canning Company Hoopeston, Illinois

GINGER COOKIES

- 1/4 cup Fluffo
- ½ cup brown sugar
- 1/3 cup molasses
- 1 well-beaten egg
- 11/2 cups Hungarian Flour
 - 1/2 cup sour or buttermilk
- 1/4 teaspoon soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ginger
- 1/2 teaspoon cinnamon

Cream shortening; add sugar; beat well. Sift remaining dry ingredients. Add egg to creamed shortening and sugar, then add dry ingredients, molasses and liquid gradually, beating well. Drop from spoon on a greased pan, some distance apart, and bake in a moderate oven. These cookies spread while baking.

HONEY DROP CAKES

- 1/3 cup shortening
- 1/4 cup sugar
- ½ cup honey
- 1 egg

- ½ tablespoon lemon juice
- 11/2 cups flour
- 1½ teaspoons Royal Baking
 - Powder

Cream shortening and add sugar slowly; add honey, beaten egg yolk and lemon juice; mix well and add flour and baking powder which have been sifted together; fold in beaten egg white. Put into greased individual tins or drop far apart on greased baking sheet and bake in hot oven 10 to 15 minutes.

FILLED COOKIES

Use any rolled sugar cookie or oatmeal cookie recipe. Lay half of the cookies on a greased baking sheet, put 1 teaspoon of orange marmalade in the center of each, lay a second cookie over it, press edges lightly together. Bake in a hot oven 10 to 12 minutes.

Golden State Butter—the "High Score" butter

COOKIES

SUGAR COOKIES

½ cup Nucoa 1 cup sugar 1% (about) cups flour 1 teaspoon baking powder

2 eggs 1 teaspoon vanilla

Cream butter, add sugar gradually, beating well, then 2 egg yolks and 1 white, beaten until light; add flour sifted with baking powder. Let stand to chill, then toss on a floured board, and roll 1/2 inch thick. Cut with a doughnut cutter, brush over with the unbeaten white of egg, sprinkle with sugar and cinnamon. Bake in moderate oven 10 minutes.

DOUGHNUTS

1 cup sugar 2½ tablespoons butter 3 eggs ½ teaspoon salt
¼ teaspoon nutmeg
1 teaspoon vanilla
Flour enough to roll

1 cup milk

4 teaspoons baking powder

Cream butter, add sugar, well-beaten eggs and milk. Mix and sift dry ingredients. Add to mixture, roll and cut 1/8 inch in thickness. Cut and fry in Fluffo.

FRENCH DOUGHNUTS

1 cup flour
1/4 teaspoon salt
1 cup boiling water

1/4 cup butter or Nucoa 1/4 cup brown sugar 2 eggs

Place in a saucepan the salt, sugar, butter and hot water. Bring to boiling point, then add the flour all at one time and stir rapidly until the mixture forms a paste that no longer clings to the saucepan. Remove from fire and stir a few minutes to partly cool the paste, then add one egg, unbeaten, and stir it into the paste thoroughly, add the second egg and stir until the mixture is very smooth. Press the paste through a pastry bag to form rings on oiled paper, then drop them from the paper into deep, hot fat and fry to a golden brown. Drain, cool and dust with powdered sugar. Use large-sized star tube in pastry bag to shape these doughnuts. Lacking a pastry bag, attractive "nuggets" may be made by dropping from a teaspoon lumps of the paste about an inch in diameter and frying in the hot fat.

MAPLE NUGGETS

1 cup Highland Pure Maple Syrup

1½ cups puffed rice1 tablespoon butter

Boil the syrup until it forms a soft ball in water. Remove it from the fire, add the butter and beat until it begins to thicken. Add the puffed rice crisped over heat. Mix thoroughly. Drop on waxed paper. This is a simple sweet, easily made, and excellent for children. (Courtesy The Delineator.)

MARMALADE STRIPS

Place a thin layer of crust on an inverted baking pan. Spread with thick orange marmalade. Cover with another thin layer of crust. Cut into strips 4 inches long by 1½ inches wide. Bake in a quick oven. When cool, spread with a thin icing of confectioners' sugar and water, sprinkling with finely chopped nuts.

Clorox cleanses, disinfects, and deodorizes toilet bowls all in one operation. Directions on bottle

RAISED DOUGHNUTS

4 cups flour 1 cake compressed yeast 1 teaspoon salt cup milk

1/2 cup sugar egg

1/4 cup butter 1 teaspoon vanilla

Scald the milk, add the salt, sugar and butter. Stir until blended and cool until luke warm. Add the yeast, which has been softened in 2 table-spoons lukewarm water, add 1½ cups flour, beat well and set in a warm place for an hour. Beat well, add the egg, the vanilla or any desired flavoring, add flour enough to make a dough barely stiff enough to knead. Knead until smooth, lightly grease the surface, place in greased bowl, cover and let stand in a warm place for an hour. Knead lightly, roll out half an inch thick, let stand for 10 minutes, cut and fry in deep, hot fat, drain, cool and dust with powdered sugar.

BRAN TEA CAKES

1 can Baker's Southern Style Co-1/2 cup molasses conut (or 1/4-pound package 1/2 cup water Baker's Shred Coconut) 1 cup milk

2 cups bran

1 cup white flour 1 cup whole wheat flour

1 teaspoon baking soda

½ teaspoon salt teaspoon butter

Mix together dry ingredients, stir in wet ingredients and then add chopped coconut and mix lightly. Brush pan with butter, pour in the mixture and spread evenly. Place in moderate oven—300° F.—and bake slowly 50 to 60 minutes. Cut into diamonds or squares while warm.

ENGLISH COCOANUT CHEESE CAKES

Contributed by Mrs. M. MacDougall, Wilmar, Calif.

11/2 cups flour % cup sugar % cup grated cocoanut ¼ teaspoon salt

3/4 cup shortening 1 egg

2 teaspoons cream ¼ cup cold water 1/4 cup butter 1 teaspoon vanilla

Make a rich pie paste of the flour, salt, shortening and water. Roll out, cut in rounds and line shallow muffin tins.

For the filling: Cream the butter and sugar thoroughly, add the egg and beat well, add the cream and vanilla, then fold in the cocoanut. Fill the muffin tins and bake in a moderate oven (350°) until browned and set. (No. there is no cheese used in making these cakes.)

NUT COOKIES

1/3 cup shortening 1 teaspoon baking powder

½ cup sugar 2 eggs cup chopped nuts 1 teaspoon lemon juice

34 cup Pillsbury's Best Flour

Cream the shortening and add the sugar and eggs, well beaten. Sift the flour and baking powder together. Add the first mixture. Then add nuts and lemon juice. Drop from a teaspoon on an unbuttered baking sheet, leaving an inch space between them. Sprinkle with chopped nuts and bake about 20 minutes in a very slow oven (300°).

This will make 2 dozen cookies.

Dependable always—Golden State Butter

HUNGARIAN HERMITS

Sift together 3 times, 3 cups of Hungarian Flour, 2 level teaspoons of baking powder, 1 teaspoon ground cinnamon and nutmeg and 1/2 teaspoon of ground cloves. Cream 1 cup of butter or other shortening, gradually beat into it 11/2 cups of sugar; add 1 cup of chopped raisins, 2 tablespoons of chopped citron, 3 beaten eggs and the flour mixture. Knead the dough on a floured board, roll into thin sheet, cut in rounds and bake in moderate oven. A sultana raisin may be pressed into each cake before baking. If necessary, add more flour while kneading.

PEANUT BUTTER DOUGHNUTS

2 well-beaten eggs

2 tablespoons melted butter

4 cups flour

1 teaspoon salt

1 cup C. P. C. Peanut Butter

1 cup sugar

1 cup sour milk

1/2 teaspoon soda

1 teaspoon cinnamon

Mix, roll and cut with doughnut cutter and fry in deep fat. Place on greased paper to drain. Dust with powdered sugar.

GOLDEN JUMBLES

Cream together 2 cups of sugar, ½ cup butter and ½ cup of other shortening. Add 3 well-beaten eggs and 4 tablespoons sweet milk, 2 teaspoons baking powder, flavoring to taste and enough Hungarian Flour to make into a soft dough. Do not roll it on a board, but break off pieces the size of a walnut and make into rings by rolling out rolls as large as your finger and joining the ends. Lay them on tins and bake an inch apart, as they rise and spread. Bake in a moderate oven. These jumbles will keep a long time.

DOUGHNUTS

2 cups Pillsbury's Best Flour

1 teaspoon cream of tartar

½ teaspoon nutmeg 1/2 cup sour milk

1/2 teaspoon salt

1/2 tablespoon shortening

1 egg

34 teaspoon soda

34 cup sugar

Sift flour with the salt, sugar, cream of tartar, soda and nutmeg. Beat the egg and add to it the milk. Work the shortening into the sifted ingredients and then add the milk and egg. Roll out $\frac{1}{2}$ inch thick, cut out with a doughnut cutter and fry in deep fat at 375° .

When cool, sprinkle with powdered sugar if desired. This will make 21/2 dozen doughnuts.

BLUHILL PEANUT BUTTER COOKIES

8 tablespoons sugar

8 tablespoons butter

Butter

5 tablespoons Bluhill Peanut

1 cup flour Pinch salt

1 teaspoon vanilla

Cream butter and sugar. Add peanut butter. Add beaten egg and vanilla. Beat thoroughly and add flour. Drop by spoonfuls on baking pan and bake in moderate oven until brown around edges.

To remove ink, fruit, blood, medicine, beverage, grass, mildew and scorched spots from white cottons or linens, use Clorox solution

HOW TO USE GROUND CHOCOLATE

When the Recipe Calls for Cake Chocolate

If your recipe calls for cake chocolate, simply use 1/4 cup Ghirardelli's Ground Chocolate for every square (or ounce) of the cake chocolate.

Because of the natural sweetness of Ghirardelli's, many people prefer to use less sugar in the recipe. If so, reduce the sugar in the recipe about 1 tablespoon for every ¼ cup of Ghirardelli's Ground Chocolate.

For example: If your recipe calls for 4 squares (or ounces) of chocolate

and 2 cups of sugar, use 1 cup of Ghirardelli's and 1% cups of sugar.

FILLED BRAN TEA CAKES

3 cup butter

34 cup brown sugar

1 egg

1% cups Pillsbury's Best Flour

1/2 teaspoon salt

1/3 teaspoon soda

½ teaspoon baking powder 1¼ cups Pillsbury's Health Bran

% cup sour or buttermilk

Cream butter and sugar and add the well-beaten egg. Then add the bran to the flour sifted with dry ingredients, and add this mixture alternately with the milk, beating well. Drop scant teaspoon at a time on cookie sheet about 3 inches apart. Flatten to thin cookie shape with knife. Place generous helping of filling on each, and then cover with another coating of the dough. Bake in quick oven 8 minutes (410°).

PEANUT BUTTER COOKIES

Put 3 tablespoons C. P. C. Peanut Butter, 1 teaspoon lard, 11/2 cups sugar and 2 eggs into a mixing bowl. Stir and beat until mixture is quite light. Add 21/2 cups sifted flour, 1 teaspoon soda dissolved in 3 tablespoons of thick sour milk, 1 teaspoon of vanilla extract. Roll and bake in quick oven.

CHOCOLATE ICE BOX COOKIES

1/2 cup shortening

11/2 cups white sugar

tablespoons Ghirardelli's Ground Chocolate

tablespoons boiling water

1/4 cup milk 2½ cups flour 1/2 teaspoon salt

teaspoons baking powder

teaspoon vanilla

Cream shortening and sugar. Add well-beaten egg, melted chocolate and milk. Then add flour, salt and baking powder, sifted together. Add vanilla. Shape in roll 2 inches in diameter and place in refrigerator 6 hours. Slice thin, bake at 375° F. for 12 minutes.

BLUEBERRY TEA CAKE

5 tablespoons shortening

1 cup sugar

2 eggs

3 cup milk

1% cups flour

teaspoons Royal Baking

Powder

11/2 cups blueberries

Cream shortening; add sugar, beaten eggs and milk; sift flour and baking powder and add, mixing well. Stir in blueberries rolled in a little of the measured sugar and flour. Bake in a greased shallow pan in moderate oven at 375° F. about 25 minutes. Break in small pieces and serve hot with butter.

Regardless of season or climate, the quality of Golden State Butter never changes

GHIRARDELLI'S CHOCOLATE PUDDING (NO EGG)

cup sugar 2 teaspoons baking powder 11/2 cups flour 1/4 cup mik

1/2 cup Ghirardelli's Ground 1/3 cup shortening (melted) Chocolate 1 cup walnuts

1/2 teaspoon salt 1 teaspoon vanilla extract

Sift together sugar, flour, chocolate, salt and baking powder. Add milk and melted shortening and beat well. Add nuts and vanilla. Steam in wellgreased molds for 1 hour. Serve with hard sauce or marshmallow sauce.

NOTE: 16-ounce baking powder cans are fine for this purpose. For cans of larger diameter increase time of steaming to 1 hour, 20 minutes.

PRINCESS COOKIES

1 cup flour 1/2 cup shortening

1 teaspoon Royal Baking 1/2 cup almonds, blanched

White of 1 egg

Sift flour and baking powder on kneading board. Put shortening, almonds, ground fine through food chopper, and unbeaten white of egg on flour. Stir all unbeaten white of egg on flour. Stir all together to make a smooth paste. Roll out 1/4 inch thick. Cut with small cooky cutter. Spread each with egg white and sprinkle with chopped almonds and granulated sugar. Bake in moderate oven at 325° F. about 8 minutes.

PINWHEEL COOKIES

11/2 teaspoons Royal Baking 1/2 cup shortening ½ cup sugar Powder 1 egg yolk

1/8 teaspoon salt

tablespoons milk ½ teaspoon vanilla extract 11/2 cups flour square chocolate, melted

Cream shortening; add sugar slowly; add egg yolk and beat well. Add milk; add flour, sifted with baking powder and salt. Add vanilla extract. Divide dough in half. To one half add melted chocolate. Roll white dough into a thin rectangular sheet, then roll the chocolate mixture into a sheet the same size. Place white dough over chocolate and gently press together. Roll as for jelly roll into a tight roll 2 inches in diameter. Set in ice-box for several hours to become firm. Cut in ¼-inch slices and lay, cut side down, on a greased cooky sheet. Bake in moderate oven at 375° F. about 10 minutes.

ORANGE CUP CAKES

1/3 cup shortening 3 teaspoons Royal Baking 1 cup sugar Powder 2 eggs 1/4 teaspoon salt 1 cup milk Grated rind 1 orange

2 cups flour 1/2 teaspoon orange extract

Cream shortening thoroughly; add sugar a little at a time, beating well; add yolks of eggs; beat well. Add milk, a little at a time, alternately with the dry ingredients which have been sifted together; add grated rind and extract; mix in stiffly-beaten egg whites. Bake in greased cup cake tins in moderate oven at 375° F. about 20 minutes. When cool, cover with orange frosting.

Tea, Coffee, chocolate, wine and other beverage stains are removed with Clorox

A Real Kitchen Blessing

No Melting No Grating No Waste No Time Lost



Everything You Need in Chocolate and Cocoa Everything in One

GHIRARDELLI'S **Ground Chocolate**

Write to D. Ghirardelli Co., San Francisco, for Free Recipe Book

ORANGE FROSTING

1 cup sugar

1/2 cup water

1 egg white

1 egg yolk

1/2 tablespoon orange juice or 1 teaspoon orange flavoring

Orange rind

Boil sugar and water without stirring to 238° F. or until syrup spins a thread when dropped from spoon. Pour slowly onto egg white, which has been beaten until stiff. Beat constantly with egg-beater until mixture holds its shape. Then fold in gradually egg yolk, orange rind and juice and spread on cake.

MRS. SUSKINS' ICE-BOX COOKIES

1 pound Bluebird Margarine

1 cup white sugar 1 cup brown sugar

5 cups flour

½ teaspoon soda

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1 cup walnut meats

14 teaspoon salt

Cream Bluebird Margarine and sugar until well blended, adding all the dry ingredients, which have been sifted together. Then well-beaten eggs, lastly nuts. Divide dough into 4 rolls. Put into ice-box and chill thoroughly. Then cut into slices 1/4 inch thick and bake in moderate oven 10 minutes. This dough can be kept indefinitely and used when needed.

For more than a quarter century, the choice of California housewives-Golden State Butter

PLAIN COOKIES

1 cup Golden State Butter

2 eggs

11/2 cups sour cream or milk

2 teaspoons nutmeg

4 cups flour (preferably soft wheat or pastry flour)

1 tablespoon baking powder

1/8 teaspoon baking soda

1 teaspoon salt

Put the butter in a mixing bowl and cream the same. Then add the eggs and beat the mixture until the ingredients are blended. Add the sugar and cream or milk and mix with the other ingredients. Sift some flour, then measure 4 cups. Add the baking powder, baking soda, salt and nutmeg to the flour. Through the sifter add these dry ingredients to the egg mixture. Mix all ingredients of the dough by cutting with a knife. It is advisable to place the dough in a refrigerator or other cool place to chill it before rolling it out. Sprinkle a little flour over a pastry board, roll out a portion of the cookie dough and cut it into rounds or other shapes. Repeat rolling and cutting until all of the dough is shaped into cookies. Place the cookies on a greased baking sheet and bake in an oven with the temperature wheel set at 375° for 10 or 15 minutes. If desired, sugar may be sprinkled over the dough after it is rolled out. (Yield: 6 dozen cookies, 21/2 inches in diameter.)

DOUGHNUTS

2½ cups flour

teaspoons baking powder 1/2 teaspoon nutmeg

1/2 teaspoon salt

1 teaspoon Bluebird Margarine

34 cup milk

1 egg

3 cup sugar

Sift flour, baking powder, salt and nutmeg together. Add Bluebird Margarine to dry ingredients and cut with 2 knives to mix. Add sugar and milk to eggs, well beaten, and stir into dry ingredients. Roll the dough out on floured board. Cut with doughnut cutter and fry in deep fat.

PIES

COCONUT CREAM PIE

1 can Baker's Southern Style Coconut (or 4-pound package Baker's Shred Coconut)

1 pint milk

garian Flour.

3 tablespoons cornstarch

3 egg whites ½ cup sugar

tablespoon butter

1 teaspoon Price's Vanilla

Add to the hot milk in a double boiler the cornstarch moistened with a little cold water. Stir continuously until it thickens. Add sugar, butter and coconut. Beat the whites of the eggs to a stiff froth and fold carefully into the boiling mixture. Take from the fire and add flavoring. Fill a baked pastry shell with this mixture and bake in a moderate oven-350°-about 20 minutes. Serve very cold.

Chefs of the West's leading hotels use Hungarian Flour. The experience of these good cooks indicates the success you, too, may have in using Hun-

Iodine, mercurochrome, argyrol and other medicine stains can be removed with a Clorox solution

OLD-FASHIONED CREAM PIE

1½ cups Libby's Milk½ teaspoon salt½ cup sugar½ teaspoon soda2 tablespoons flour1 teaspoon vanilla

Mix all ingredients together. Pour into an unbaked pie shell. Dot the top with bits of butter. Place in hot oven. Reduce heat after the first 10 minutes and bake slowly until the filling is firm—about 1 hour.

The chief cause of "bad luck" in baking is the lask of uniformity in ordinary flour. Hungarian Flour is famous for its uniformity.

ORANGE OR BANANA PIE

Arrange slices of oranges in baked crust. Pour over cream pie filling (basic recipe), cover top with meringue and bake as directed for cream pie.

BANANA CREAM PIE WITH MERINGUE

34 cup hot milk2 egg whites15 cup flour2 egg yolks16 cup sugar14 teaspoon P

½ cup sugar½ teaspoon Price's Vanilla3 bananas2 tablespoons sugar1 tablespoon butter1 baked piecrust shell

Scald milk in double boiler. Cream together the sugar and butter. Beat in the egg yolks and flour. Add to milk, and cook until thickened, stirring constantly. Peel and scrape the bananas. Have your pastry shell ready. Spread with a layer of the cream, then a layer of sliced bananas, alternating the two layers, with the top layer of cream. Whip the egg whites with 2 tablespoons of sugar until frothy and dry. Add vanilla. Spread over the pie and brown the meringue in the oven. This pie will serve 6 people.

PRUNE CREAM PIE

1 cup prune pulp Grated rind ½ lemon 1 tablespoon corn starch ½ cup Borden's Condensed Milk

2 egg yolks, beaten slightly 1 cup prune juice or water
4 teaspoon salt Baked pastry

tablespoon Price's Lemon

THE E TALL

FILLING

Juice

1 cup sugar
4 tablespoons flour
2 tablespoons lemon juice
Pinch salt
3 eggs
4 tablespoon lemon juice
Grated rind of ½ lemon
1 tablespoon melted butter

Mix sugar, salt and flour. Add boiling water, stirring constantly. Cook until thick. Pour on egg yolks, slightly beaten. Add lemon juice, butter and lemon rind. Cook over hot water until thick and creamy. Cool, pour into pastry and cover with meringue.

LEMON MERINGUE PIE

½ cup shortening ¼ teaspoon salt 1½ cups flour ½ cup ice water

Cut shortening into flour with knife. Mix and sift flour and salt. Add cold water to form dough. Bake in a moderate oven.

In fairness to your own cooking ability, insist on Golden State Butter

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MERINGUE

2 egg whites, stiffly beaten 4 tablespoons granulated sugar Carefully wash 1/2 pound of prunes and soak over night in cold water. Stew gently in same water until soft; mash through colander. Dilute milk with prune juice or hot water. Bring to scalding point in double boiler. Thicken with the cornstarch moistened in a little cold water; add salt; pour the mixture gradually over the egg yolks, stirring constantly. Return to double boiler, stir and cook 5 minutes longer. Remove and cool. Add prune pulp and lemon juice. Pour into pastry, cover top with meringue, and brown lightly in moderate oven.

MERINGUE

Beat the whites of the eggs to a stiff froth, add a tablespoon sugar and continue beating until the mixture holds its shape. Then fold in 2 additional tablespoons sugar and flavor to taste. Spread over the pie and brown in a slow oven.

COCONUT MERINGUE PIE

1 can Baker's Southern Style Coconut (or 4-pound package Baker's Shred Coconut)

1/4 teaspoon salt 3 eggs 34 cup sugar

1 tablespoon melted butter

Separate the eggs and beat yolks until light; gradually add sugar and beat until light and lemon-colored. Add butter. Stir in hot milk, salt and % can of coconut. Pour into a pastry shell which has been baked over an inverted pie pan, and bake in a moderate oven—350° F.—30 minutes. Remove from oven and while the pie is cooling, beat the whites of the eggs to a stiff froth, adding 3 tablespoons powdered sugar. Spread on the pie. Sprinkle remaining coconut on top and brown in quick oven.

MINCE MEAT

pounds fresh lean beef, boiled and chopped fine when cold

pound suet, chopped very fine pounds chopped apples

pound seeded raisins pounds currants

34 pound sliced citron 11/2 teaspoons cinnamon

grated nutmeg

tablespoons ground mace 1

tablespoon ground cloves tablespoon allspice 1 tablespoon fine salt

21/2 pounds brown sugar quart sherry or 1 quart

boiled cider

pint brandy

Mix all ingredients thoroughly. Pack in jars. Store in cold, dry place. Allow to stand 24 hours before using.

PUMPKIN OR SQUASH PIE FILLING

Heat 1/2 cup of milk, add 1 cup of Del Monte Canned Pumpkin or Squash. ½ cup of sugar, ¼ cup molasses, 1 teaspoon of cinnamon, ½ teaspoon each of ginger and salt, and ¼ teaspoon each of nutmeg and allspice. Pour onto a slightly beaten egg and fill crust. Heating the ingredients before adding them to the egg keeps the crust from becoming soaked.

Drainpipes: To keep drainpipes of sinks, bathtubs, washbowls and refrigerators clear and germ-freeuse Clorox





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BERRY PIES

3 cups blueberries, huckleberries 4/4 teaspoon salt or blackberries 1 teaspoon flour 4/8 cup sugar 1 teaspoon butter

Line a pie plate with plain paste; fill heaping with berries; dredge with flour, salt and sugar; dot with small pieces of butter; cover with top crust or strips of pastry across top. Bake about 45 minutes in moderate oven.

Other fruit pies can be made in the same way.

WALNUT PIE

Contributed by Mrs. A. H. Cox, Van Nuys, Calif.

4 tablespoons flour 1½ cups milk

1 cup brown sugar 2 tablespoons butter

½ teaspoon salt 6 tablespoons granulated sugar

½ cup chopped walnut meats
3 eggs
4 teaspoon vanilla
A baked pie shell

Scald the milk and add it slowly to a mixture of the flour, salt and half the brown sugar. Cook in a double boiler for 20 minutes, stirring until thickened. Add the egg yolks, beaten with the rest of the brown sugar, and cook a few minutes longer. Add the butter, remove from fire and cool. Pour into baked pie shell, cover with the nuts and top with a meringue made as follows: Beat the egg whites very stiff, add 4 tablespoons sugar and beat well, add 2 tablespoons sugar and the vanilla and beat again. Place in slow oven (300°) for 15 minutes to set the meringue.

BUTTERSCOTCH PIE

1 cup brown sugar 1 cup evaporated milk

2 tablespoons butter \(\frac{1}{2} \) cup water

2 tablespoons flour 2 egg whites, beaten stiff

2 egg yolks 4 tablespoons granulated sugar ¼ teaspoon salt Baked pastry shell 1 teaspoon vanilla

Beat together the brown sugar, butter, flour, egg yolks and salt. Add the milk diluted with the water and cook in a double boiler until thick. Add the vanilla, cool slightly, and pour into the pastry shell. Cover with a meringue made with the egg whites and the granulated sugar. Brown lightly in a very slow oven.

PLAIN PASTRY

1½ cups flour ½ cup shortening

½ teaspoon salt ½ (about) cup cold water

Sift flour and salt together. Chop shortening into the flour; add liquid gradually, using knife. This dough should become stiff enough not to stick to the sides of mixing bowl. Place dough on moulding board and roll to ¼ inch thickness. Then fold ½ of this sheet of pastry over to the center; fold the remaining third over the first fold, then fold across. Roll to ¼ inch thickness.

This pastry can be used at once, but is improved if allowed to stand several hours. By folding the dough in this manner, layers of air are enclosed, which expand when the pastry is placed in a hot oven, making the pie flaky. While the oven should be hot at first, the heat should be reduced after it has browned. This amount will make a large two-crust pie.

It does pay to insist on Golden State Butter

STRAWBERRY JELL-WELL PIE

Cover the bottom of a baked pie shell with fresh strawberries, washed and hulled. Sprinkle lightly with sugar. Make Strawberry Jell-Well according to the directions on the package. When cool and partially set, turn over strawberries. Put in cold place to become firm. Spread with sweetened whipped cream.

ORANGE AND BANANA JELL-WELL PIE

Make according to above directions, using sliced oranges and bananas instead of strawberries, and using Orange Jell-Well.

PEACH JELL-WELL PIE

Make according to above directions, using canned or fresh peaches and Loganberry or Cherry Jell-Well.

COCONUT SWEET POTATO PIE

1 can Baker's Southern Style Coconut (or ¼-pound package Baker's Shred Coconut)

11/2 cups mashed sweet potatoes

3 eggs

1/2 teaspoon nutmeg

2 cups milk (hot) 1½ cups sugar

1 tablespoon flour

1 teaspoon cinnamon

To the sweet potato add the milk, beaten eggs, coconut and dry ingredients, which have been sifted together. Pour into 2 small or 1 large piepans lined with pastry. Bake in a moderate oven— 350° F.—45 minutes.

GHIRARDELLI'S CHOCOLATE CREAM PIE

½ cup Ghirardelli's Ground Chocolate

½ cup sugar ¼ cup cornstarch

4 teaspoon salt

2 cups milk

2 egg yolks 1 tablespoon vanilla

2 egg whites

3 tablespoons sugar

Sift together chocolate, sugar, cornstarch, salt, and add to hot milk. Place over hot water; stir until thick. Cook 10 minutes. Add slightly beaten yolks and vanilla. Pour into baked pastry shell. Cover with meringue made by beating egg whites until stiff and adding 3 tablespoons of sugar. Place in oven, 300° F., to set and brown meringue. Will serve 6.

oven, 300° F., to set and brown meringue. Will serve 6.

N. B.—Do not bake in too hot oven, or for too long, as this has tendency to separate the chocolate filling. The egg whites, beaten, and sugar may be folded into the chocolate filling before pouring into shell. Bake 25 min-

utes in 300° oven.

FIG JAM PUFFS

Take 1 cup of fig jam, 2 cups of Hungarian Flour, 2 teaspoons of baking powder, 4 tablespoons of Meadow Gold Butter, 2 eggs and 1 cup of milk. Mix well and steam in cups greased with Golden Glow Butter for ½ hour. Serve hot with sauce made with ½ cup of sugar, 1 teaspoon of Hungarian Flour, 1½ cups of water, 1 tablespoon butter and ½ teaspoon lemon extract. Add a pinch of salt and boil until smooth and somewhat thick.

Dishtowels, dish-mops, dusters and floor mops can all be kept white and germ-free with Clorox

PIES

BUTTERSCOTCH PIE

1¼ cups flour

1/2 teaspoon baking powder

34 teaspoon salt 1/3 cup liquid fat

1/4 cup water

Filling 11/2 cups brown sugar

11/2 cups water

3 tablespoons flour

1/8 teaspoon salt

2 tablespoons cornstarch

1 teaspoon vanilla

3 tablespoons butter

2

tablespoons plain malt syrup, light

Sift dry ingredients; add liquid fat to water, mix well, and cut into sifted

dry ingredients. Toss on floured board, pat and roll out. Bake.

Heat brown sugar and malt syrup and water to the boiling point. Pour into a baked crust and cover with meringue made from the 2 egg whites, 1/4 teaspoon baking powder and 4 tablespoons sugar. Brown in the bottom of broiler oven for 1 minute. Serves 6.

CREAM OF PEANUT BUTTER PIE FILLING

Serves 5 or 6. Preparation, 45 to 60 minutes.

1 cup brown sugar

1 tablespoon flour 1/4 teaspoon salt

tablespoons C. P. C. Peanut Butter

11/2 cups scalded milk

Beat yolks slightly. Mix sugar, flour and salt, and add to yolks. Combine gradually with 1 cup of scalded milk. To peanut butter add slowly the other half cup of scalded milk. Put the two mixtures together, cook over hot water until of the right thickness. Cool. Pour into baked crust. Use remaining egg whites for meringue. Bake until a golden brown.

GHIRARDELLI'S CHOCOLATE ALMOND PIE

2 cups milk

½ cup Ghirardelli's Ground Chocolate

1/2 cup sugar

3 tablespoons cornstarch 1/8 teaspoon salt

1/4 teaspoon cinnamon

2 egg yolks

1 teaspoon almond flavoring 1/2 cup chopped blanched almonds

2 egg whites

Scald milk. Mix chocolate, sugar, cornstarch, salt, cinnamon, with hot milk; place in a double boiler over boiling water, stir until thickened; cook 20 minutes. Stir in slightly beaten egg yolks; cook 2 minutes; cool; add flavoring and nuts. Pour into baked pastry shell. Cover with meringue, made by beating egg whites until stiff and adding 2 tablespoons sugar. Place in a slow oven (about 325° F.) to set and brown meringue. Spices may also be added.

STRAWBERRY FILLING

1 egg white (unbeaten)

cover with following icing:

½ cup granulated or ¾ cup powdered or confectioner's

1/2 cup drained strawberry pulp 1/4 teaspoon Royal Baking Powder

Place all in bowl and beat with wire egg whip until very stiff. If desired,

Many of California's leading hotels use Golden State Butter—exclusively

STRAWBERRY PUFFS

2 cup shortening 3 eggs
1 cup flour 2 teaspoons Royal Baking
Powder

Heat water and shortening in saucepan until it boils up well; add all at once flour sifted with salt and stir vigorously. Remove from fire as soon as mixed, cool, and mix in unbeaten eggs, one at a time; add baking powder; mix and drop by spoonful 1½ inches apart on greased tin; shape into circular form with wet spoon. Bake in hot oven at 450° F. and after 10 minutes reduce the heat to about 400° F., baking 25 minutes or until puffs are light brown and thoroughly cooked. Cut with sharp knife near base, to admit following filling:

FRESH STRAWBERRY ICING

Crush 5 large strawberries with a little sugar and a few drops lemon juice, and let stand until juicy; then mix in gradually 1½ cups confectioner's sugar; spread on top of each puff. Makes 20 puffs.

PUFF PASTRY

1½ cups flour½ cup Golden State Butter½ teaspoon salt½ (about) cup cold water

Place the butter in a bowl of ice water and work it with the hands until elastic and smooth; let stand in the ice water until ready to use. Sift the flour and salt into a bowl and add water gradually, mixing with a knife. The dough should not be sticky or moist; turn onto a slightly floured board and knead until smooth. Place in a bowl, cover and place on ice until thoroughly chilled. Roll dough ¼-inch thick on a slightly floured board; dry butter on a cloth and dredge with flour. Place in the center of dough and bring upper third of dough down over butter; press edges down firmly. Fold lower third of dough under and press; then bring right side under dough and press firmly. Roll out as thin as possible, then fold again and chill again. Repeat five times, chilling thoroughly between each rolling. If you have a "Magic" cover for rolling pin and board the pastry can be handled much easier.

The dough must be cold when placed in the oven and the oven must be hot (450 degrees F.) the first eight or ten minutes, then the heat may be lowered so that the pastry may finish baking without becoming too brown.

LEMON SPONGE PIE

½ package Royal Lemon Gelatin 4 egg whites ½ cup boiling water ½ teaspoon salt

4 egg yolks ½ cup sugar ½ cup sugar Dry and grated macaroons

Juice and grated rind of one lemon Whipped cream

Dissolve Royal Lemon Gelatin in boiling water. Cook egg yolks with sugar, lemon juice and rind until custard-like. Add gelatin mixture and cool. When thick and smooth, but not set, fold in egg whites whipped stiffly with the salt and sugar. Pour into large baked pastry shell and chill at least 2 hours before serving. Cover top with unsweetened whipped cream and sprinkle top with grated macaroon crumbs.

Discolorations made by tea, coffee, vegetables, etc., can be removed from china, crockery and glass with Clorox

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PIES



CAKES

WELCH ROLLIES

One cup butter, 1 cup sugar, 3 well beaten eggs, 2 teaspoons baking powder, ½ teaspoon vanilla, with flour enough to roll thin.

Roll and cut into four squares; spread thinly with Welch Grapelade and roll up tightly like tiny jelly rolls. If necessary, fasten by driving small pin through each end of each "rollie." Bake in moderate oven.

Welch Rollies are rich, and suitable for teas, receptions, luncheons, etc.

EVERYDAY CAKE

- 4 tablespoons Snowdrift
- 3 cup sugar
- 1 egg .
- 1/2 teaspoon flavoring
- 11/2 cups flour

- 1½ teaspoons Royal Baking Powder
 - 1/8 teaspoon salt
 - ½ cup milk

Stir the Snowdrift, and gradually work in the sugar, flavoring and egg yolk, beaten. Sift together the dry ingredients and add them alternately to this first mixture with the milk, then fold in the egg-white, beaten stiff. Transfer to a medium sized cake pan, which has been rubbed lightly with Snowdrift, and bake from thirty-five to forty minutes in a moderate oven (350° F.). Cover with desired icing.

SHORTCAKE

Use baking powder biscuit foundation recipe. Roll on floured board to fit round baking pan. Brush top with melted shortening or milk. Bake fifteen minutes in a hot oven. Split and spread with butter and put fruit between and on top of shortcake.

Shortcake can be made with any of the many berries, sliced bananas, oranges or canned fruit. If strawberries are used, they should be sweetened, placed on back of range and slightly crushed. Will serve six persons.

SNOWDRIFT CAKE

- 3/2 cup Snowdrift
- 2 cups sugar
- 1 cup milk and water
- 3 cups flour
- 1/2 teaspoon salt

- 3 teaspoons Royal Baking Powder
- 1 teaspoon vanilla
- 5 egg whites (beat well and fold in last)

You use butter 1,095 times a year. In so important a food it pays to insist on Golden State Butter

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The Parade of Good Things to Eat

From kitchens to dining rooms, an endless parade of good things to eat—cakes, pies, biscuits, waffles, muffins. Each having a deliciousness all its own, and each bearing convincing proof of the wholesomeness and goodness of their common benefactor-Snowdrift.

Snowdrift—a fresh, snowy-white, pure vegetable shortening is made from oil as good as fine salad oil. That is why it makes such light, fine textured things to eat, and why so many women prefer it. Snowdrift

SNOWDRIFT

Made by the Wesson Oil People out of oil as good as fine salad oil



SNOWFLAKE GOLDEN CAKE

- 1/2 cup Fluffo Shortening
- 1% cups flour
- 1 cup sugar
- teaspoons Royal Baking Powder
- 1/2 cup milk or water
- Yolks of eggs left from Angel
- 1 teaspoon each of lemon and vanilla extracts

Cream shortening until it can be beaten with a spoon; add sugar gradually and beat until fluffy. Beat egg yolks until thick and add to creamed mixture; then add flour and liquid alternately beginning with flour. Bake in a well greased loaf pan in a moderate oven (350° F.) for 45 minutes. DELICATELY RICH-DELICIOUSLY GOOD!

SNOWFLAKE ANGEL CAKE

- 1 cup Hungarian Flour
- 1 cup fine granulated sugar
- 1 cup egg whites
- 34 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1/2 teaspoon each of vanilla and

lemon extracts

Sift flour and salt together, five times; sift sugar three times. Beat egg whites until frothy, using a wire whip; add cream of tartar and continue to beat until stiff (bowl can be inverted without losing contents). Add sugar, small amount at a time and continue to beat lightly with wire whip. flavoring. Fold in flour small amount at a time. Put batter into Angel Cake pan and bake for 1 hour in a slow oven (280-300° F.). down on a cake rack until cake is thoroughly cold.

WONDERFULLY TENDER AND FINE IN FLAVOR!

When the wash must be sterile—use Clorox

MODERN POUND CAKE

1 cup sugar 3 cup Snowdrift

4 eggs

½ teaspoon Price's Vanilla Extract

½ teaspoon lemon extract

tablespoon milk

11/2 cups flour

1/2 teaspoon Royal Baking Pow-

teaspoon salt

Cream together Snowdrift and sugar, then beat in the eggs, one at a time, without preliminary whipping. Add the extracts, then sift together dry ingredients, and add them to the first mixture with the milk. Transfer to a medium sized cake pan, which has been lightly rubbed with Snowdrift, and bake in a moderate oven (350 degrees F.), for about 40 minutes. If desired, a little mace may act as flavoring.

LAZY DAISY CAKE

1/2 cup Snowdrift

11/2 cups brown sugar

eggs ½ cup milk

1% cups flour

3 teaspoons Royal Baking Pow-

½ teaspoon cinnamon 1/2 teaspoon nutmeg

1/4 teaspoon salt

1/2 pound figs or 1 cup raisins

Put Snowdrift, sugar, eggs and milk in a bowl. Add flour, baking powder, cinnamon, nutmeg and salt, mixed and sifted together. Beat all the ingredients together five minutes. Add raisins and mix well. Pour into a greased, shallow pan, having batter two inches deep. Bake in a moderate oven (350 degrees F.) 50 to 60 minutes or in muffin pans in a hot oven (400 degrees F.) 20 to 25 minutes.

DATE LOAF CAKE

2 cups flour 1 teaspoon salt

1 teaspoon soda 2 eggs

1 lb. dates, stoned and chopped

1 cup brown sugar 1/2 cup shortening ½ cup boiling water 1 teaspoon vanilla

1 cup chopped walnuts

Sift flour and salt together, cream shortening and sugar, add the eggs and beat well. Add the vanilla, fold in the flour gradually with the boiling water in which the soda has been dissolved. Beat until smooth and fold in the dates and nuts. Turn into a greased and papered loaf pan and bake in a slow oven (325°) 45 minutes or longer. Let cool in pan.

COCONUT LAYER CAKE

1/2 cup butter

2 cups sugar 4 egg yolks 1 cup milk

21/2 cups flour

teaspoons Royal Baking

Powder teaspoon vanilla

Beat the butter to a cream; gradually beat in the sugar. Add the four egg yolks and beat all together until very light and creamy. Sift the flour and baking powder together and add alternately with the milk. Add vanilla. Bake in layers in moderate oven-350°F.-25 to 30 minutes. Put together with Cocoanut Marshmallow Icing.

Golden State Butter sets the standard for quality 111

QUICK CHRISTMAS FRUIT CAKE

Sift 1 cup of sifted flour with ¼ cup ground chocolate, 1 teaspoon each cinnamon and nutmeg, ½ teaspoon each cloves and allspice. Cream ½ cup shortening; gradually add 1 cup brown sugar, creaming well. Beat 4 eggs separately; add yolks to creamed shortening and mix well. Add ½ cup molasses, 1 teaspoon vanilla and flour mixture, stir until well mixed. In separate bowl, mix 2 cups seeded raisins, 2 cups seedless raisins, ½ cup shredded citron. Mix well, then add the cake batter to the fruit. When well blended, fold in the well-beaten egg whites and ¼ teaspoon of soda dissolved in 1 teaspoon cold water. Pour into a greased paper-lined pan and bake in a very slow oven (300° F.) about 2 hours.

SMALL APPLE SAUCE CAKES

½ cup shortening¼ teapsoon salt1 cup sugar1½ teaspoons cinnamon½ teaspoon baking powder2 teaspoons Royal Baking1 cup seedless raisinsPowder1 cup thick apple sauce½ teaspoon each cloves and nutmeg

Method: Cream sugar and shortening together. Add apple sauce. Mix and sift dry ingredients and add to the first mixture, stirring the raisins last. Bake in well-greased muffin pans in a moderate oven for 15 minutes.

FILLING

1½ cups sugar
½ cup water
Whites of 2 eggs

1 cup chopped blanched almonds
or pecan nuts
½ teaspoon Price's Vanilla Ex-

1/2 cup chopped seeded raisins

1/2 cup chopped figs

Boil sugar and water without stirring until syrup spins a thread. Pour syrup slowly over beaten eggs. Mix in fruit, nuts and flavoring. Spread between layers of cake.

FRUIT CAKE

Cream ½ cup butter with 1 cup sugar, stir in 1 well beaten egg. Add 2 cups Libby's Mince Meat, stir thoroughly and add ½ cup molasses. To 2½ cups flour, add ½ teaspoon salt and 4 teaspoons baking powder. Sift gradually into mixture with 1 cup milk, alternating a little flour and milk. Stir in ½ cup chopped nuts. Bake slowly 1 hour.

LADY BALTIMORE CAKE

½ cup Golden State Butter Short-
ening1
½
teaspoon almond extract or
teaspoon almond extract1 cup sugar1¾
cups flourWhites of 3 eggs2
teaspoons Royal Baking
Powder

Cream shortening; add sugar and unbeaten white of one egg; add milk very slowly, beating between each addition; add flavoring; add flour which has been sifted with baking powder; lastly fold in beaten whites of 2 eggs. Bake in square greased layer tins in hot oven about 15 minutes. Use following filling and cover top and sides of cake with white icing.

Clorox makes the windows and glassware sparkle

CAKES

CALIFORNIA CAKE

½cup Snowdrift1 teaspoon orange extract1½cups sugar1 teaspoon salt4egg yolks½cup water3cups Pillsbury's Best Flour¾cup orange juice (strained)3teaspoons Royal Baking4egg whitesPowder1 tablespoon orange rind

Cream the Snowdrift, add ½ cup sugar, and when well blended, add egg yolks beaten until light with ½ cup sugar, and beat well. Measure 3 cups sifted flour and sift with baking powder and salt. Add alternately with orange juice and cold water. Beat egg whites until stiff, adding slowly ½ cup sugar, orange rind, and orange extract. Fold into first mixture and bake in three greased layer cake tins for twenty-five minutes in a moderate oven or at 375 degrees F.

LAYER CAKE MIXTURE

\(\frac{1}{4} \) cup butter \(2 \) bananas \(3 \) cup powdered sugar \(1 \) cup flour

2 eggs 3 teaspoons Royal Baking Powder

Cream well together butter and sugar, add eggs, well beaten. Add the mashed pulp of the bananas; afterward the flour sifted with baking powder. Mix thoroughly. Put into 3 layer tins, spread out flat and bake in a medium oven about 20 minutes.

ROYAL DATE CAKE

% cup milk or cream 2 talespoons lemon juice

1% cups flour

Method: Cream sugar and shortening, add beaten eggs, coffee, cream. Mix well. Add one cup flour with salt and baking powder. Mix thoroughly. Add fruit, citron and nuts. Mix well. Add lemon juice and remainder of flour. Mix well. Pour in tin, bake 1½ hours in slow oven. Cool; cover with lemon icing.

MAPLE SYRUP CAKE

½ cup sugar2½ cups flour½ cup fat½ cup milk¾ cup Highland Pure Maple3 egg whitesSyrupSalt

3 teaspoons Royal Baking Powder

Cream the sugar and fat together. Add the syrup and stir well. Add the milk and flour alternately. Fold in the beaten whites and bake in an oblong pan. When the cake is baked and cool place it on an inverted cake pan and cover with boiled Maple frosting. (Courtesy The Delineator.)

More than 40 foreign countries, too, know the qualiy of Golden Sate Butter



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The National Cash Register Company

George J. McCarthy, Agent 519 Market St., San Francisco, California

COCOA CAKE

- 1/4 cup butter
- 1 cup sugar
- 2 eggs
- 21/2 tablespoons cocoa
- 11/2 cups flour

- 3 teaspoons Royal Baking Powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup sweet milk

Cream the butter and sugar gradually, then add eggs well beaten. Make paste of cocoa by adding milk. Mix baking powder with flour and sift. Add salt and vanilla. Turn into a buttered and floured cake pan and bake in moderate oven for 45 minutes. Cover with ice cream frosting.

DEVIL'S FOOD CAKE

- 4 squares unsweetened chocolate
- 1 cup sugar
- 1/2 cup sweet milk
- 1 egg yolk
- 1/4 cup Snowdrift

- 1/4 cup sour milk
- l egg
- 11/8 cups flour
 - 1/2 teaspoon soda
 - 1/2 teaspoon Price's Vanilla

Melt chocolate over hot water, add ½ cup sugar and gradually the sweet milk. Then add egg yolk and cook until mixture thickens. Set aside to cool. Cream the Snowdrift, add gradually ½ cup sugar, egg well beaten, sour milk, and flour mixed and sifted with soda. Combine mixtures and add vanilla. Bake in shallow cake pans and put boiled frosting between and on top. Add to filling ¼ cup raisins, seeded and cut in pieces, if desired.

The wholesome odor of Clorox indicates its germicidal qualities

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CAKES

DEVIL'S FOOD CAKE

Part I

1 cup brown sugar Yolk of 3 eggs ½ cup Golden State Butter 2 cups flour

½ cup sweet milk 1 teaspoon soda

Part II

½ cup cocoa ½ cup sweet milk
1 cup brown sugar 1 teaspoon vanilla

Boil and when cool mix with Part I. Bake in slow oven.

CHOCOLATE CAKE

¾ cup Snowdrift 2 teaspoons Royal Baking Powder

2 cups sugar 1 teaspoon salt 3 eggs 1 cup milk

2½ cups flour 4 squares chocolate

1 teaspoon Price's Vanilla
Cream the Snowdrift, add sugar gradually, and cream together. Add unbeaten eggs, one at a time, and beat well. Measure 2½ cups sifted flour and sift with baking powder and salt. Add alternately with milk. Add melted chocolate and blend thoroughly. Bake in a greased pan in a moderate oven or at 350 degrees F. for 45 minutes.

CHOCOLATE LAYER CAKE

½ cup Wilso 3 teaspoons Royal Baking 1½ cups flour Powder

cup sugar 2 squares melted chocolate

eggs beaten separately 1 teaspoon vanilla

½ cup milk
Method: Cream Wilso and sugar thoroughly. Add melted chocolate
and cream again. Add well beaten egg yolks. Sift dry ingredients and
alternately add to first mixture with milk. Lastly, add beaten white of eggs.
Bake fifteen minutes in moderate oven.

GHIRARDELLI'S DEVIL'S FOOD OR BROWN STONE FRONT CAKE

First Part

¾ cup Ghirardelli's Ground 1 egg yolk, beaten Chocolate ½ cup milk

½ cup brown sugar Mix ingredients and cook slowly until thick; cool.

Second Part

½ cup butter or substitute2 cups flour1 cup brown sugar2 teaspoons baking powder2 eggs½ teaspoon soda

½ cup milk 1 teaspoon vanilla

Cream butter and sugar thoroughly; add well-beaten eggs, sifted dry ingredients and milk alternately, then cooled chocolate mixture and vanilla. Beat batter until smooth. Bake in three greased layer cake pans in a moderate oven (about 350° F.) 15 to 20 minutes. Cool and put together with Ghirardelli's 7-minute icing or a white boiled icing.

You can depend upon Golden State Butter; the quality never varies

MOCK ANGEL CAKE

One cup of granulated sugar, 1 cup of milk, 1½ cups of Hungarian Flour, the whites of 3 eggs, 3 teaspoons of baking powder, 1 teaspoon of vanilla and ½ teaspoon of salt. Measure the sugar and flour before sifting. Sift 6 times. Add baking powder and salt and sift again. Heat the milk to the boiling point, but do not let boil. Stir into the dry mixture. Beat whites of eggs until stiff and dry and add one tablespoon of cold water. Add vanilla to first mixture and fold in whites of egg. Bake 40 minutes in a moderate oven.

ALL 'ROUND ICING

2½ cups sugar 1 cup light corn syrup ½ cup water 2 egg whites1½ teaspoons vanilla

Combine the sugar, corn syrup and water and cook to 240°—242° F. or the soft ball stage. Pour slowly over stiffly beaten egg whites, while beating constantly. Add vanilla and beat until almost cold, creamy to taste and stiff enough to mold. Then spread on the cake. This icing can be kept in a covered jar for a week. If necessary, soften with boiling water. It will not chip or crack even in five days.

ALMOND NOUGAT CAKE

One-fourth cup butter, 1 cup sugar, 1 egg and extra yolk, 1 cup milk, 2 cups Hungarian Flour, 2 teaspoons baking powder, ½ teaspoon vanilla, 2 squares melted chocolate, % cup powdered sugar, % cup blanched almonds.

Cream butter, adding gradually 1 cup sugar and egg, unbeaten. When well mixed, add vanilla, % cup milk and flour, sifted with the baking powder. Melt chocolate, add % cup powdered sugar, place over double boiler, add gradually remaining milk and cook until smooth. Cool slightly and add to cake mixture. Bake in gas range. Cover with boiled icing and sprinkle with chopped almonds.

TWO EGG CAKE

½ cup shortening

1/2 teaspoon salt

1 cup sugar

134 cups Pillsbury's Cake Flour

2 eggs

½ cup milk

21/2 teaspoons baking powder

1/2 teaspoon vanilla

Cream the shortening and add the sugar gradually. Add the beaten egg yolks and beat hard. Sift flour, measure indicated amount, add dry ingredients and sift again. Add alternately with milk to first mixture. Fold in egg whites beaten until light and fluffy. Pour into a greased pan and bake in a moderate oven of 350° F. for 45 minutes.

MARBLE CAKE

Follow the recipe for White or Two Egg Cake given above. Divide the mixture. To one-half, add two squares of melted chocolate; leave the other plain. Put the two mixtures alternately by large spoonfuls into a greased pan. Do not stir, but smooth over the top. Bake in a moderate oven of 350° F. for 45 minutes.

Discolorations can be removed from porcelain, tile, marble, and compositions with Clorox

CAKES

WHITE CAKE

1/2 cup shortening 1/2 teaspoon salt 3 cup milk 1 cup sugar 2 cups Pillsbury's Cake Flour 3 egg whites

3 teaspoons baking powder 1 teaspoon flavoring extract

Beat or work the shortening until it is creamy in consistency. Add the sugar gradually, beating all the while. Sift flour, measure quantity indicated, add baking powder and salt and sift again. Add alternately with the milk to the shortening. Beat until smooth, add extract, then fold in egg whites beaten until light and fluffy. Pour into a greased pan and bake in a moderate oven of 350° F. for 45 minutes.

SPICE CAKE

Follow the recipe for White or Two Egg Cake given above. Add 1 teaspoon cloves, 1 teaspoon cinnamon and 1 teaspoon allspice. Mix well, pour into a greased pan and bake in a moderate oven of 350° F. for 45 minutes.

STRAWBERRY SHORTCAKE

Hull, wash and drain two baskets of berries. Reserve a few choice ones to garnish the top. Cut the rest in half and mix with 11/2 cups of granulated sugar. Beat 1 or more cups of double cream and set aside to chill. Sift together three times 21/2 cups of Hungarian Pastry Flour, 21/2 teaspoons of baking powder, 1/2 teaspoon of salt. Work in 1/2 cup of shortening and mix into a soft dough with 34 cup of milk. Spread in 2 pans and bake about 20 minutes. When cooked, spread with a little butter and cover with the berries. Place the other cake on top and cover with berries and cream, garnishing the top with the whole berries.

ANGEL CAKE

1 cup egg whites 11/4 cups sugar

½ teaspoon flavoring extract 1 cup Pillsbury's Cake Flour 1/4 teaspoon salt 1 teaspoon cream of tartar

Beat egg whites and salt together until foamy; add cream of tartar and continue beating until the egg whites point. Fold in the sugar a little at a time. Add flavoring and then sift in the flour, blending the whole thoroughly. Pour into an ungreased tube pan and cut through the mixture with a knife to break any air bubbles. Bake in a slow oven of 320 degrees F. for one hour.

NUT DEVIL'S FOOD

2 cups sugar 4 teaspoons baking powder 1/2 cup shortening 1/2 teaspoon salt

2 ounces melted chocolate 4 eggs 1 cup milk 1 cup chopped walnuts

2½ cups Pillsbury's Cake Flour ½ teaspoon vanilla
Cream shortening and sugar together until smooth. Add the beaten egg
yolks. Measure and sift together the flour, baking powder and salt. Add
to the sugar mixture alternately with the milk. Add the chocolate, vanilla
and nuts and beat well. Then fold in the stiffly beaten egg whites. Pour
into two loaf pans and bake in a medium oven of 350 degrees F. for 45 minutes.

Ask for Golden State Butter, always. It does pay to insist 117

SPONGE CAKE

6 eggs 1 cup sugar ½ teaspoon vanilla 1 cup Pillsbury's Cake Flour 1 teaspoon baking powder

1/4 teaspoon salt

Beat egg yolks until thick, add gradually the sifted sugar, then vanilla and one-half of the beaten whites. Mix well. Carefully fold in flour, which has been sifted with baking powder and salt. Fold in remainder of whites, mix lightly and bake in ungreased sponge cake tin for one hour at 320 degrees F.

HUNGARIAN CHERRY PECAN ANGEL CAKE

11/2 cups egg whites

1/3 teaspoon salt

1/2 teaspoon cream of tartar 2 cups fine granuated sugar

11/2 cups Hungarian flour

1½ teaspoons vanilla

34 cup chopped pecans 34 cup chopped maraschino cherries

Add salt to egg whites and beat until foamy, add cream of tartar and beat until stiff, but not dry. Fold sifted sugar into whites with knife, one tablespoon at a time, and flour, which has been sifted several times, in the same way. Add flavoring and cherries and pecans, which have been floured. Add

ORANGE CAKE

one or one and one-half tablespoons of water to make a finer texture.

Two cups of sugar, 1/2 cup butter, the yolks of 6 eggs and 1 whole one, the grated rind and juice of 1 orange, ½ teaspoon of soda dissolved in ½ cup of milk, 4 cups of sifted Hungarian Flour and 2 teaspoons of baking powder. Cream the butter and the sugar and add the beaten egg yolks and the flour, beating several minutes. Lastly add the orange and bake in a moderate oven. Frost with the following: Boil together 2 cups of sugar and % cup of water until it spins a good thread. Then pour on the well-beaten yolks of 3 eggs. Beat until smooth and cool. Add orange extract to flavor.

WHITE LAYER CAKE

½ cup Golden State Butter

11/3 cups sugar 1 cup milk

3 cups flour

4 teaspoons baking powder

4 egg whites 1/4 teaspoon salt

11/4 teaspoons vanilla

Cream the butter, add the sugar and beat until the mixture is light. Then add a tablespoon or two of the dry ingredients which have been sifted together, then a little milk. Add these alternately until all are used, add the vanilla and then fold in the stiffly-beaten egg whites. Bake in 3 mediumsized layer cake tins about 35 minutes.

JAPANESE CAKE

1 cup sugar

1/2 cup Bluebird Margarine

2 egg yolks

3 tablespoons molasses

1 teaspoon cloves

2 cups flour

1 teaspoon (level) soda, dissolved in 1 cup boiling water

1 teaspoon cinnamon Bake in moderate oven. Place layers together with boiled icing, containing 1 cup chopped nuts or raisins.

Bleach with Clorox whether you wash in machine or tubs

CAKES

GINGERBREAD

1 cup Golden State Butter 1 tablespoon ginger 1 cup brown sugar 3 eggs 1 cup molasses 34 teaspoon salt 2½ cups flour

¼ teaspoon cloves 1 teaspoon soda ¼ teaspoon nutmeg 1 cup sour milk or buttermilk

Combine the butter, sugar, molasses and spices. Place in a mixing bowl and set in a warm place near the range until the butter is softened. Then beat the mixture with a spoon until it is light and creamy. Add the salt and the eggs beaten until light. Stir in the flour and the soda, which have been sifted together alternately with the milk. Beat or whip the batter until light, then pour into oiled pans and bake 45 minutes in a moderate oven. When cool, ice with a thick white icing. This recipe makes two loaves and gives best results when a dark-colored molasses and sugar are used.

CHOCOLATE POTATO CAKE

% cup butter or fat
2 cups sugar
4 eggs
1 cup hot mashed potato, unseasoned
2 cups flour

1/4 teaspoon salt
2 cup Ghirardelli's Ground
2 cup sweet milk or coffee
1 cup chopped nuts
1 teaspoon cinnamon

2 teaspoons baking powder

Cream butter and sugar. Add well-beaten egg yolks. Add hot mashed potatoes with which chocolate is mixed. Sift together 3 times flour, baking powder, salt and spice. Add dry ingredients alternately with milk. Add nuts. Fold in stiffly-beaten whites. Bake in layers 350° for 30 minutes. Cover with Ghirardelli's Marshmallow Frosting.

FEATHER CAKE

1½ cups pastry flour1 egg% cup sugar½ cup milk4 teaspoons baking powder1 teaspoon lemon extract5 tablespoons melted Bluebird½ cup fresh grated cocoanut

Sift together all dry ingredients, including sugar. Add melted margarine. Add beaten egg to milk and add to dry ingredients. Mix well. Add flavoring and cocoanut and bake in greased floured loaf pan in moderate oven 35 to 45 minutes. Sprinkle with powdered sugar or icing if desired.

BLUEBIRD FROSTY CAKE

½ cup Bluebird Margarine1½ cups milk1 cup sugar2 cups flour2 eggs3 teaspoons baking powder1 teaspoon vanilla¼ teaspoon salt

Cream Margarine thoroughly, add sugar a little at a time, beating well; add yolks of eggs and vanilla, beating thoroughly; add milk gradually with dry ingredients, which have been sifted together; mix well, but do not beat. Mix in beaten egg whites. Bake in 3 greased and lightly floured layer cake tins, in moderate oven, 20 minutes. Put layers together after they have cooled.

Even in the tropics Golden State Butter holds its flavor and form

TILLMAN & BENDEL'S



SINCE 1887

FILLING AND FROSTING

21/2 cups granulated sugar

% cup boiling water

1 teaspoon baking powder

2 egg whites

1 teaspoon lemon juice 1 cup mixed figs, cherries and pineapple

Boil sugar, water, baking powder without stirring until sugar spins a thread. Beat egg whites until dry. Add syrup gradually, beating constantly until right consistency to spread. Add fruit to 1/3 of icing and spread between the layers. Cover top and sides of cake with remaining icing.

EGGLESS, MILKLESS, BUTTERLESS CAKE

cup brown sugar

1/3 cup shortening

2 cups Globe "A1" flour

11/4 cups water

cup seeded raisins

1 teaspoon salt

1 teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon soda 1/2 cup chopped dates

Boil sugar, water, raisins, dates, shortening, spices and salt together for 3 minutes. When cool, add flour and soda sifted together and beat well. Pour into a greased loaf pan and bake in a moderate oven about 45 minutes.

ICINGS

CREAM FILLING FOR CREAM PUFFS

% cup sugar

1/8 cup Swans Down Cake Flour

2 cups scalded milk

1/8 teaspoon salt

2 eggs or 4 yolks

1 teaspoon vanilla or 1/2 teaspoon lemon extract

Mix dry ingredients, add eggs, slightly beaten, and pour on gradually scalded milk. Cook 15 minutes in double boiler, stirring constantly until thickened, afterwards occasionally; cool and flavor.

Our store clerks tell us that once a woman buys Sperry Pancake Flour she seldom changes to any other brand.

SNOWDRIFT ICING

½ cup Snowdrift

2 teaspoons almond flavoring 1/2 teaspoon salt

1½ cups confectioner's sugar 1 teaspoon lemon flavoring

Cream the Snowdrift, add flavoring and salt, then add sugar gradually, working mixture until very light and smooth. Other flavoring may be used instead of lemon and almond.

BOILED FROSTING

11/2 cups sugar

4 tablespoons boiling water 1 tablespoon Snowdrift

1/2 teaspoon flavoring

1/8 teaspoon cream of tartar

Combine the sugar, water, Snowdrift and cream of tartar and boil the mixture, without stirring, until it threads. Add the flavoring, cool until tepid, then beat until it is thick enough to spread on the cake.

Keep your hand basins and bathtubs spotless with Clorox

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ICINGS

BANANA BUTTER CREAM

1/4 pound fine grade butter

½ cup mashed banana pulp

11/4 cups powdered sugar

Cream butter and sugar well. Then add very slowly the mashed pulp of a very large banana (or ½ cup banana pulp). This makes a good butter cream for layer cakes, petits fours, etc.

Try Sperry Snowflake Cake Flour in your hardest-to-make cake. We do

not know of any other cake flour that can quite equal it.

TUTTI-FRUTTI FILLING

2 tablespoons granulated gelatin

1/2 cup cold water

2 cups sugar

½ cup hot water

½ teaspoon Price's Vanilla Ex-

1/3 teaspoon orange extract

3 tablespoons mixed candied fruits

3 tablespoons chopped nuts

Boil the sugar and hot water until it threads. Soak gelatine in the cold water, then dissolve over steam, and pour the syrup slowly onto it; add the vanilla and orange extracts. When cool, beat until thick and then stir in the candied fruits and nuts, chopped fine. Spread thickly between two layers of cake.

BANANA ICING OR FROSTING

Pulp of 1 banana

2 cups confectioner's sugar

Mix banana and sugar and stir well for 2 minutes. This is icing for 1 layer cake, 16 cup cakes, or 1 birthday cake. Undoubtedly this is the finest of fondant or icing for home use, as it will keep moist on the cakes for a long time and also keeps its glaze. Any tint may be made from this.

MAPLE ICING

34 cup Highland Pure Maple syrup

1/4 cup cane sugar 1 egg white

Cook the syrup and sugar together until it spins a thread when dropped from a spoon. Pour the syrup slowly over the beaten egg white and beat until cold. This icing is quickly made and may be used to give a maple flavor to simple, inexpensive cakes or cookies. (Courtesy The Delineator.)

Doctors recommend Sperry Wheat Hearts (Germea) for children because

it is so wholesome, nourishing and appetizing.

BOILED MAPLE FROSTING

1 cup cane sugar 1/4 cup water ½ cup Highland Pure Maple Syrup 2 egg whites

Stir the sugar, water and syrup together over the fire until the sugar is dissolved. Cover and boil for 2 minutes. Uncover and cook without stirring until the syrup threads when dropped from spoon. Pour the cooked syrup slowly over the beaten whites of eggs, beating constantly until cool enough to spread. (Courtesy The Delineator.)

Golden State—the "High Score" butter—for more than a quarter century the quality standard

CARAMEL ICING

Cook 2 cups light brown sugar with 1 cup cream (or evaporated milk) until it forms a soft ball when tried in cold water. Add 1 tablespoon butter and 1 teaspoon vanilla; remove from fire and beat until grainy and the right consistency to spread.

QUEEN COCONUT FILLING

Beat ½ cup butter to a cream. Add gradually confectioner's sugar, creaming in at least a pound, and beat the mixture until like whipped cream. Dissolve 2 tablespoons of cocoa in 3 tablespoons hot water and beat into mixture. Slowly stir in ½ can Baker's Southern Style Coconut. If necessary, stir in more sugar or, if too stiff, add a few drops of water. Spread between the layers of the cake and on top, sprinkling top layer with remaining half can of coconut. The filling should not be put on until the cake is cold, otherwise the butter will melt and become absorbed.

COCONUT CARAMEL FROSTING

1 can Baker's Southern Style Coconut (or ¼-pound package Baker's Shred Coconut)

2 cups brown sugar % cup milk

1 tablespoon butter

Boil ingredients together until a little dropped into cold water forms a soft ball—238° F. Beat until creamy. Stir in coconut and spread while warm.

COCONUT MARSHMALLOW ICING

1 can Baker's Southern Style Coconut (or ¼-pound package Baker's Shred Coconut)

3 tablespoons water 1 egg white (unbeaten)

12 marshmallows

1 cup granulated sugar
Put the sugar, water and egg white in a double boiler and beat with a
Dover Egg Beater for 7 minutes after the water is boiling. Have the marshmallows chopped in a bowl. Pour the mixture over them and beat until
thick. Stir in half the coconut, spread quickly and sprinkle the remaining
coconut on top.

MARSHMALLOW ICING

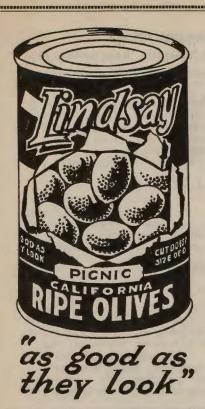
Cook 1½ cups brown sugar, ¼ cup of butter and ¼ cup boiling water as for Boiled Icing. Add ½ pound marshmallows melted in a double boiler and beat until thick enough to spread. Beat in ½ teaspoon vanilla before spreading.

COCOA ICING

2 ounces Hershey's Cocoa Pound of confectioner's sugar Piece of butter size of walnut 1 teaspoon vanilla Boiling water

Place cocoa into saucepan. Add enough boiling water to make paste. Add sugar, butter and vanilla. Rub into smooth paste and ice cake. We suggest Hershey's Cocoa for all cooking where chocolate is needed.

Refrigerators, coolers, and other food containers are kept clean, sterile, and sweet with Clorox



We Recommend

Lindsay Brand Ripe Olives

The Peer of All Ripe Olives

Packed in accordance with the regulations of the California State Board of Health

They Excel in—FLAVOR—COLOR

Lindsay Ripe Olive Co.
Lindsay, Calif.

Packers

Ben McPhun, San Francisco, Broker

FUDGE FROSTING

Melt 1 tablespoon shortening and 2 squares unsweetened chocolate together in a saucepan. Add 2 cups sugar, ½ teaspoon cream of tartar and ½ cup milk. Cook until mixture reaches 238° F., or until a little dropped in cold water forms a soft ball. Cool until tepid, add ½ teaspoon vanilla, beat until mixture thickens to spreading consistency.

CHOCOLATE MOCHA FROSTING

1/2 cup butter

2 cups confectioner's sugar

1 teaspoon Hershey's Cocoa

2 teaspoons strong coffee infusion

1 cup chopped nuts

Warm the butter slightly, as soon as soft enough to beat add sugar gradually while beating. Add cocoa and coffee gradually and lastly the nuts. Spread on cake with silver knife.

PINEAPPLE FROSTING

To a cup of crushed Del Monte Supreme Hawaiian Pineapple add a tablespoon of lemon juice and enough sifted confectioner's sugar to make a frosting that will remain in place on the cake.

Golden State Butter is an institution with California housewives

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ICINGS

MOCHA FROSTING

Cream 34 cup butter, gradually beat in about 3 cups confectioner's sugar, then strong black coffee, a few drops at a time, to tint and flavor as desired.

MAPLE CREAM

2 cups Highland Pure Maple Syrup

Salt 1tablespoon butter

34 cup milk

Cook syrup, milk and salt together to the soft-ball stage. Cool and beat until creamy. Use as a filling for cakes, cream-puffs or tarts. (Courtesy The Delineator.)

MARSHMALLOW NUT FUDGE FROSTING

1 cup Ghirardelli's Ground Chocolate

1 teaspoon vanilla 1/2 pound marshmallows

11/2 cups rich milk

1/2 cup chopped walnuts

2 cups sugar

1/8 teaspoon salt

4 tablespoons butter

Mix first 4 ingredients, boil slowly until a soft ball (about 238° F.) is formed. Cool, add vanilla, beat until creamy. Melt marshmallows in double boiler and add to chocolate mixture. Add nuts. (If rough icing is desired, cut marshmallows in fourths and beat into creamy fudge.)

CREAM PUFFS

1 cup water

1/2 teaspoon salt

1/3 cup liquid fat

4 eggs

1 cup bread flour

Bring water and liquid fat to a boil. Add flour and salt, and cook until mixture leaves sides of pan, stirring constantly. Remove from fire; cool and add unbeaten eggs, 1 at a time, beating thoroughly after each egg is added. Drop from tablespoon onto cookie sheet in round balls 2 inches apart. Bake 15 minutes in a hot oven; reduce heat to moderate and continue baking 20 to 25 minutes longer.

MOCHA BUTTER CREAM FILLING

½ cup Golden State Butter 2 tablespoons Mocha flavoring 2 cups confectioner's sugar

Sweet butter is best, otherwise wash salt butter thoroughly in order to remove the salt. Cream butter until smooth; add sugar gradually and alternately with the flavoring. This filling is improved by adding ½ cup whipped cream.

CHOCOLATE MALT FILLING

21/2 tablespoons plain malt syrup,

2 tablespoons flour

dark 1% cups boiling water ½ cup brown sugar

3 tablespoons cornstarch 4 tablespoons cocoa

1 teaspoon vanilla

Add malt syrup to boiling water and stir until thoroughly dissolved. Blend brown sugar with sifted dry ingredients; add to first mixture and cook 15 minutes. Remove from fire and add vanilla.

When drainpipes are sluggish—use Clorox

SOFT FILLING FOR CAKES

2 cups brown sugar

2 tablespoons flour 1/2 cup sweet milk

1 tablespoon butter

1/4 teaspoon salt

tablespoon vanilla

Mix the sugar, flour and salt together. Pour the milk over same and heat to boiling point, add butter and let mixture simmer for 10 minutes, stirring occasionally. Remove from fire, add vanilla, let stand until cool and spread between layers of cake.

MARSHMALLOW FUDGE FROSTING

1 cup Ghirardelli's Ground Chocolate

2 cups sugar 1 cup rich milk 2 tablespoons butter

1 teaspoon vanilla

1/2 pound marshmallows

Mix together chocolate, sugar and milk and stir until sugar is dissolved. Boil slowly to 238° F. (a soft ball). Add butter and vanilla and cool 10 minutes, and beat until creamy. Melt marshmallows in double boiler and add to chocolate mixture. If rough icing is desired, cut marshmallows into fourths and beat into creamy fudge. One-half cup nuts may be added if liked (chopped).

NOTE: Allowing fudge to cool for 10 minutes before beating is the secret of good fudge frosting.

BUTTERSCOTCH MALT FILLING

1 tablespoon plain malt syrup, light

34 cup hot water 34 cup sugar

21/2 tablespoons flour 1/4 teaspoon salt

2 egg yolks

2 tablespoons butter

Add malt syrup to hot water and pour over blended dry ingredients. Cook for 15 minutes. Blend with slightly beaten egg yolks and cook 5 minutes. adding butter at the last.

DESSERTS

PINEAPPLE SNOW

Drain 1 cup Del Monte Crushed Pineapple. Beat whites of 3 eggs until stiff; beat in 2 tablespoons sugar, then fold in 2 more tablespoons of sugar. Add 1 teaspoon lemon juice and carefully fold in the drained crushed pineapple. Pour into a buttered pudding dish and set dish in a pan of hot water. Place in a moderate oven until firm in the center, about 30 minutes. Serve with a sauce made of the pineapple juice or with custard made of the egg yolks.

CHOCOLATE ICE CREAM

2 cans Libby's Condensed Milk

2 cups water

1 teaspoon vanilla Few grains salt

2 squares chocolate

Melt chocolate. Mix with a little of the water which has been heated. Add remaining water and milk, then add salt and flavoring and freeze.

Golden State is known as the "High Score" butter

Winds to Make the

PEACH ICE CREAM

11/2 pints cream

4 cups peeled, crushed peaches % cup sugar

3 cup sugar

1 tablespoon Folger's Vanilla

Crush peaches and add sugar. Let stand 15 minutes; mix cream, sugar and vanilla, pour into a cooled, sterilized freezer can and freeze partially hard, or mushy. Add the peaches and continue to freeze until hard. Pack and let stand to ripen.

BANANA ICE CREAM

1 cup cream 1 cup milk

1 cup mashed banana pulp 11/4 cups sifted powdered sugar

Mix ingredients together well. Put into freezer surrounded by ice and salt. Freeze. Serves 8.

FIG MAPLE CREAM

4 egg yolks

1 cup Highland Pure Maple Syrup

1 pint rich milk

1/2 cup chopped pecans

1/2 pound figs Juice of 1/2 lemon 1/4 teaspoon cinnamon

Add maple syrup and milk to well-beaten yolks of eggs; cook in a double boiler until thick; remove from fire and let cool.

Stew figs with lemon juice and cinnamon in enough water to cover. When tender, drain and chop fine. Add to first mixture and freeze. When half frozen, add chopped pecans.

COFFEE CARAMEL ICE

1 cup milk

½ cup sugar 3 tablespoons coffee

2 cups cream

34 cup caramelized sugar

1/4 teaspoon salt 3 egg yolks 1 teaspoon vanilla

Scald milk with coffee for 10 minutes, strain and add caramelized sugar; beat yolks of eggs slightly and add the milk mixture, cook until mixture thickens, stirring constantly; strain and cool; add cream and vanilla and freeze.

HOLIDAY TUTTI FRUTTI

1 pound mixed candied fruit

Juice of 3 lemons Juice 4 oranges

½ cup grape juice

2 cups sugar

1 quart boiling water

1/2 cup cold water

1 teaspoon granulated gelatin

Soak gelatin in cold water. Cut up fruit and soak in grape juice. Make a syrup of boiling water and sugar and boil 15 minutes, add gelatin, cool and add lemon and orange juice. Partly freeze, stir in the fruit and continue freezing. Serve in sherbet cups with orange peel garnish.

LOVELY LIGHT DESSERT

Freeze 1 can Del Monte Fruit. Cut into the number of slices desired. put on serving plates, and into the center of each press a small candle. Light the candle and carry to the table.

To keep toilet bowls clean, germ-free, odorless—use Clorox

MILK SHERBET

11/2 cups Libby's Milk 21/2 cups water

11/2 cups sugar Juice of 3 lemons

Mix the lemon juice and sugar together. Add the water and Libby's Milk. The lemonjuice will curdle the milk, but this will not affect the finished product. Freeze. Makes about 3 pints.

THREE OF A KIND MILK SHERBET

3 lemons oranges 3 bananas 3 cups sugar 5 cups milk 1 cup cream

Mix the juice of lemons and oranges with the mashed pulp of bananas; stir in sugar, then add milk and cream and freeze at once.

CHERRY SHERBET

Add the juice of 1 orange to the syrup from 1 can of Del Monte Canned Cherries, freeze, and when almost done add 1 stiffly-beaten egg white and 1 cup of the cherries, pitted. Pack until hard.

COCONUT SNOWFLAKE PUDDING

1 can Baker's Southern Style Coconut (or 4-pound package Baker's Shred Coconut)

2 eggs 1/4 cup cold water 1/3 cup sugar

2 tablespoons granulated gelatin

1 teaspoon Vanilla Pinch of salt

1 pint milk

Soak gelatin in cold water 5 minutes. To the hot milk add beaten egg yölks and sugar. Cook over hot water until slightly thickened. Add the gelatin. Cool until the mixture begins to thicken; then fold in % cup coconut and stiffly-beaten egg whites and flavoring. Line a mold with any fruit in season, pour in the mixture, spread remaining coconut on top and chill. Serve with whipped cream.

COFFEE RIBBON BAVARIAN

1½ cups milk

2 tablespoons coffee, ground

1 tablespoon gelatin Scant 1/2 cup sugar

1/3 teaspoon vanilla

2 cups prepared orange jelly or 1 cup each orange and raspberry prepared gelatin

Few grains salt

Scald coffee in cup of milk and strain through cheesecloth. Beat the yolk of the egg and the sugar, add salt, pour scalded milk over these, stirring while pouring, then return all to the double boiler and cook over hot water until thick like custard. Meanwhile, soak gelatin in remaining half cup of milk, add it to the cooked mixture and stir until dissolved. Set aside to cool and when beginning to congeal, fold in egg white and the cream, both of which have been beaten until stiff, then combined.

Dip mold into cold water, pour into it 1/2 cup of prepared gelatin, let this just set but not become really stiff; place on it ½ cup of coffee Bavarian, next another layer of gelatin and proceed in this manner until mold is filled. Then chill. Garnish with whipped cream, sugared strawberries or raspberries, maraschino cherries, or overlapping crosswise slices of bananas.

Golden State Butter—a product of California's finest dairy herds and most modern creamery plants

MAPLE WALNUT CREAM PUDDING

1 pint milk

2 eggs

2 tablespoons cold milk

1 tablespoon granulated gelatin

1/4 teaspoon salt

1 cup Highland Pure Maple

Syrup ½ teaspoon vanilla

1/2 cup chopped walnuts

Heat milk in double boiler and pour it slowly over the well-beaten yolks of eggs; return to double boiler and cook 5 minutes. Add gelatin, which has been softened by soaking for 5 minutes in 2 tablespoons cold milk. Add salt. Remove from fire and add maple syrup. Let cool and when beginning to set, add chopped nuts and vanilla and fold in stiffly-beaten egg whites. Turn into chilled molds and cool. Serve with or without whipped cream.

CREME DU CAFE

1 pint cream, whipped light 1 package gelatin, soaked in 1 cup milk

1 cup coffee 1 cup sugar White 2 eggs

Dissolve soaked gelatin and sugar in the boiling coffee, strain and let cool, whip cream and whites of eggs in separate pans; when gelatin is perfectly cool beat gradually into the whites until it is a firm froth, whip in the cream, and turn into a mold and set on the ice.

MOCHA CREAM LOAF

2 eggs

½ cup sugar

1 cup strong coffee 21/2 tablespoons gelatin

11/2 cups Libby's Milk

Soak gelatin in cold coffee, dissolve over hot water; add sugar and wellbeaten egg yolks. When cool, add beaten whites and the whip from 11/2 cups Libby's Evaporated Milk. Line an oblong tin with wax paper. Put in a layer of yellow cake, then a layer of cream and continue until the mould is full. Chill, turn on a platter and cut in slices. Serve with Libby's Evaporated Milk which has been whipped.

TO MAKE CAKE

1/2 cup butter

34 cup sugar 11/2 cups flour

1/4 cup Libby's Milk

1/4 cup water

2 teaspoons baking powder

2 eggs

1 teaspoon vanilla 1/8 teaspoon salt

PEACH CHARLOTTE

2 tablespoons gelatin

½ cup cold water

1 pint sliced peaches, sweetened and mashed or 2 cups canned

2 tablespoons lemon juice 1 cup Libby's Milk Lady fingers

Soak the gelatin in cold water for 5 minutes. Dissolve over boiling water, and stir into peach pulp. Add the lemon juice and more sugar if desired. Put aside to thicken. Whip Libby's Milk until stiff and fold into the peach mixture when it begins to thicken. Line a mold with lady fingers and pour in the creamy mixture and chill.

Speed up your drainpipes with Clorox



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	Riverdale Creamery	STRANGE AS IT MAY SEEM, MILK IS THE BASIS FOR THAT DELI- CIOUS AND EXCELLENT ARTICLE OF DIET, "CREAM SAUCE." WE HOPE THE FOLLOWING RECIPES WILL HELP YOU.		
The Milk With	Company Phone WEst 0291			
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Salt Pepper	***********			

ORANGE FRUIT CREAM

1 tablespoon gelatin

1/4 cup cold water 1/4 cup boiling water

1 cup milk

1/2 cup sugar

2 tablespoons lemon juice

1/2 cup orange juice

Soak gelatin in cold water 10 minutes, add sugar and boiling water. When cool, add fruit juice. Let gelatin thicken slightly, then whip until light and fluffy. Add the whip from 1 cup of Borden's Evaporated Milk. Remove skin from sections of orange. Wet mould, line with orange sections and fill the mould with the mixture. Put in a cool place until firm. Any fruit may be used in this way.

RUSSIAN COFFEE FRAPPE

2 cups freshly-made coffee

2 cups freshly-made cocoa 1 cup sugar

1 egg white

1/3 teaspoon salt 1 teaspoon vanilla

Whipped cream Powdered cinnamon

Pour the scalding coffee over the sugar and salt and blend the coffee and cocoa. Chill, add the vanilla and egg white, which has been beaten until light, and freeze, using equal parts of ice and salt. Serve in frappe glasses, garnished with whipped cream and dusted with cinnamon.

MAPLE MOUSSE

1 cup Highland Pure Maple

Syrup 3 egg whites 1 teaspoon granulated gelatin

1/4 cup cold water 1 pint cream

Boil the syrup until it threads. Add it gradually to the beaten egg whites. Add the gelatin, softened in the cold water and dissolved over hot water. Beat the mixture until cold. Whip the cream until stiff and fold it into the first mixture. Mold, pack in ice and salt and let stand 3 hours.

(Courtesy The Delineator.)

STRAWBERRY BAVARIAN CREAM

1 package Strawberry Jell-Well

1/4 cup sugar 1 cup cream

1 cup boiling water 1 cup strawberries

Pour boiling water over the Jell-Well and let stand until cold. Stir in strawberries which have been washed, hulled and crushed. Add sugar and fold in cream which has been whipped. Turn into cold mold and chill.

Putting molds on ice or letting them stand with cold water in them for an hour before Jell-Well is put in, makes the Jell-Well solidify quickly and

turn out readily.

To turn Jell-Well from mold, wring a dish-cloth from hot water, hold it around mold for a few minutes, and then invert over serving dish.

JELL-WELL PRUNE WHIP

1 package Lemon Jell-Well

½ pound prunes

Cook the prunes and sweeten them as for sauce. Drain, add enough water to the juice to make 2 cups of liquid. Heat to boiling point and pour over Jell-Well. When cold and starting to congeal, beat with an egg-beater until light. Then add the prune pulp. Turn into mold and chill.

Golden State Butter—the "High Score" butter

TO WHIP LIBBY'S MILK

Thoroughly chill the milk. Pour it into a chilled bowl and whip with

Dover Beater.

If weather is warm, it will be necessary to chill the milk by emptying it into a bowl set in a larger bowl which is partly filled with cracked ice and salt. Chill for 5 minutes, then whip. It should take no more than 10 minutes' beating for it to triple in bulk and make a thick whip. Sweeten and flavor to taste with powdered sugar, vanilla and a pinch of salt. Keep on ice until ready to serve. If whip should fall, a few minutes' beating will restore it.

One teaspoon of gelatin softened in 1 tablespoon of cold water and dissolved over boiling water may be added to each cup of milk used, after it is whipped, to insure its thickness. Whip the dissolved gelatin into the mixture and chill.

Libby's Milk, whipped, is delicious served on fruits, desserts, as a topping for chocolate, cocoa or coffee, and for all whipped cream uses, Libby's

Milk-so rich it whips like cream and costs one-half as much.

MAPLE PARFAIT

6 eggs 1 quart cream 2 cups Highand Pure Maple Syrup

Heat the syrup until it comes to the boiling point, then pour into it the eggs, beaten to a cream. Cook a few minutes in a double boiler. When quite cold stir into the mixture the cream, whipped, and freeze.

PEACH MELBA

Put ½ of a Del Monte Canned Peach in the bottom of a sherbet glass, cover with vanilla ice cream, set the other half of a peach on top, cap with a tiny pyramid of ice cream and pour 2 tablespoons of peach syrup over each serving.

COFFEE PECAN SUNDAE

1 pint milk

3 tablespoons ground coffee 2 eggs

% cup granulated sugar 2 teaspoons cornstarch 2 tablespoons cold water

1 cup heavy cream 1 teaspoon vanilla Coffee syrup Pecan nut meats

Tie coffee in cheesecloth, allowing room to swell. Put this in the milk, bring to boiling point and let stand for 5 minutes, then remove coffee. Beat eggs and sugar together and add cornstarch, which has been moistened with the cold water; pour scalded milk over these, stirring constantly; return mixture to upper part of double boiler and cook until the custard thickens. Chill, add salt, cream—stiffly beaten—and vanilla; freeze, using 3 parts of ice to 1 of salt. Sprinkle pecan nut meats over the top.

TAPIOCA CUSTARD

¼ cup granulated tapioca

2 eggs

1 cup water ½ cup condensed milk ¼ teaspoon salt 1 teaspoon vanilla

Cook the tapioca in 1 cup of water until clear. Add Borden's Condensed Milk. Pour this mixture over the beaten yolks of the eggs, stirring briskly. Return to the fire and cook a few minutes longer, stirring all the time (best to use a double boiler for cooking). Fold in the stiffly-beaten egg whites, add the salt and vanilla, and cool.

Keep wooden drainboards white and stainless with Clorox

APRICOT WHIP

Drain 1 cup of Del Monte Canned Apricots and press through a strainer, fold in 2 stiffly-beaten egg whites, pour into a serving dish, and chill. Serve with a custard sauce made from the egg yolks, ¾ cup of milk and ¼ cup of syrup from the apricots.

BANANA WHIP

3 bananas

Pinch salt

1 cup heavy cream

1 tablespoon lemon juice

1/2 cup sugar

Vanilla

Few finely chopped pistachio nuts

Cook mashed banana pulp in a double boiler with sugar and lemon juice until scalded. Add a few drops of vanilla and a pinch of salt and cool. Whip cream until firm, and gradually beat in banana mixture. Set mixture aside to chill. Pile high in sherbet glasses with a sprinkling of finely chopped pistachio nuts on top. If you wish, line the glasses with slices of banana before filling. This serves 8 people.

COCOA JUNKET

3 tablespoons cocoa

11/2 junket tablets dissolved in

3 tablespoons sugar 3 tablespoons hot water tablespoon cold water ½ teaspoon vanilla

½ cup milk

Mix cocoa, sugar and hot water to a paste and bring to the boiling point; add milk and vanilla and heat to 90°, or blood heat; add the dissolved junket tablet and if desired a few grains of salt. Pour into small glass serving dishes, let stand in warm place until set, then chill on ice and serve with plain or whipped cream.

BAKED CUSTARD

4 eggs, beaten slightly

1 teaspoon vanilla

1/2 cup sugar

1 quart milk

Scald milk, pour over the eggs and add sugar and vanilla. Bake in custard cups, set in a pan of hot water, in moderate oven, until custard is set, testing with a silver knife.

RICE PUDDING

% cup condensed milk

1½ cups cooked rice

1 cups water 2 eggs

½ cup raisins ¼ teaspoon salt

Mix milk and water together. Scald in double boiler. Pour slowly over beaten eggs, stirring well. Return to boiler and cook until thickened, until custard coats spoon. Stir in the cooked rice, raisins and salt. Serve hot or cold.

AMBROSIA, SOUTHERN STYLE

1 can Baker's Southern Style Coconut 1 to 2 cups pineapple 2 bananas

4 to 6 oranges

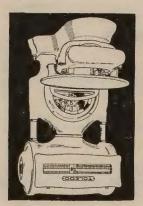
(Optional)

Cut sections of oranges into about 3 pieces, add diced banana and diced or shredded pineapple. Sweeten to taste. Add coconut and serve cold. Delightful variations can be made with any seasonable fruit, as peaches, pears, cherries and strawberries.

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STEAMED FIG PUDDING

- 1/2 cup shortening
- ½ cup sugar
- 1 egg, well beaten
- 1 cup milk
- ½ cup molasses
- 2½ cups flour
- 5 teaspoons Royal Baking Powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1/2 teaspoon salt
- 1 pound figs, chopped
- ½ cup currants
- 1/2 cup Hungarian Flour

Mix shortening and sugar and beat until creamy; add egg, milk and molasses and the $2\frac{1}{2}$ cups of flour, sifted with baking powder, spices and salt. Beat well, add figs and currants mixed with $\frac{1}{2}$ cup flour. Pour into greased mold and steam 3 hours. Serve with currant jelly sauce.

M. J. B. RICE CUSTARD

To 1 quart of milk add $\frac{1}{2}$ cup of rice, which you have previously scalded with hot water. Boil in a farina kettle until quite soft. Beat the yolks of 4 eggs with 4 tablespoons of white sugar, and add this just before taking it off the fire. Stir it thoroughly, but do not let it boil any more. Add salt to the rice while boiling and flavor with vanilla. Beat the whites of the eggs with powdered sugar to a stiff froth, and after putting the custard into the pudding dish you wish to serve it in, spread with the beaten whites and let it brown slightly in the oven.

Dishtowels and mops can be kept snow-white and germfree with Clorox

COCOA CREAM TAPIOCA PUDDING

Bring milk to boiling point, stir in the tapioca gradually, cook till thick, then add the cocoa mixed to a paste with a little cold milk, the sugar and

2 cups milk

2 tablespoons instant tapioca

2 eggs

1/4 cup sugar

¼ cup cocoa

1 teaspoon vanilla

1/4 teaspoon salt

well-beaten yolks of eggs; simmer over hot water 10 minutes, add vanilla and salt, then fold in the stiffly-beaten whites of the eggs. Whip the mixture to a froth, turn into a wet mold, chill, turn out and serve with cold cocoa sauce or cream.

CARAMEL DESSERT CARAMEL PUDDING (BASIC RECIPE)

Place unopened can of condensed milk in a kettle of boiling water and simmer for 2½ hours, being careful not to let the kettle boil dry. Remove can, cool and chill. Remove top of can, cutting along the side of the can—not the top—so that the contents may be removed whole; place on a serving dish, garnish with broken nut meats and whipped cream. To serve individually, cut in slices, garnish with nut meats and whipped cream—or use plain unsweetened cream, with or without garnish.

CHRISTMAS PLUM PUDDING

2 cups ground suet

2 cups bread crumbs

2 cups flour

2 teaspoons Royal Baking Powder

2 cups sugar

2 cups seeded raisins

2 cups currants

1 cup finely cut citron 1 cup finely cut figs

1 tablespoon finely cut orange peel

1 tablespoon finely cut lemon peel

1 teaspoon ground cinnamon

1 teaspoon ground ginger 1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1/4 teaspoon ground mace

1 tablespoon salt

1 cup water

1 cup grape or other fruit juice

Mix thoroughly all dry ingredients and add fruit; stir in water and fruit juice and mix thoroughly. Add more water if necessary to make stiff dough. Fill greased molds % full, and steam 5 or 6 hours. This pudding should be prepared and cooked a week or more before used. Before serving, steam 1 hour and serve with hard, lemon or foamy sauce.

BREAD PUDDING

1 cup condensed milk

3 cups hot water

2 cups sifted soft bread crumbs

1 tablespoon melted butter

2 eggs, slightly beaten

1/4 teaspoon salt

1 teaspoon vanilla or few gratings nutmeg or grated rind one lemon

Dilute condensed milk with hot water, stirring until well blended. Bring to scalding point in a double boiler, add the bread crumbs and let stand until cool. Stir in the eggs, butter, salt and flavoring. Pour into a buttered pudding dish, set in a pan of water and bake about 45 minutes in a ratheslow oven—350° F. Serve with plain cream or fruit sauce.

Regardless of season or climate, the quality of Golden State Butter never changes

STEAMED PRUNE PUDDING

Mix 1 cup of bread crumbs, 1 tablespoon of melted fat, 1 cup of Del Monte Dri-Pak Prunes that have been stewed, drained, stoned and chopped. Measure and mix 2 teaspoons of baking powder, 1/2 teaspoon of cinnamon, 14 teaspoon cloves, 1/2 teaspoon salt; add to 1/2 cup milk; mix thoroughly with the prune mixture; pack in a greased mold and steam for 1 hour over boiling water. Serve with a sauce made by adding ½ cup of sugar to ½ cup of hot syrup from the prunes and the juice of 1 lemon. If the crumbs are very coarse and dry, use ¾ cup of milk in place of ½ cup.

STEAMED BLACKBERRY PUDDING

Mix 11/2 cups of crumbs, 2 teaspoons of baking powder, 1/2 teaspoon each of salt and cinnamon, % cup (½ can) of Del Monte Canned Blackberries, drained, ½ cup of the syrup and 1 well-beaten egg. Pour into a greased mold and steam for 2 hours. Serve with the remaining syrup heated.

COCONUT APPLE BETTY

1 can Baker's Southern Style Coconut

6 apples, sliced

1 cup soft bread crumbs

2 tablespoons butter 1 teaspoon cinnamon

Arrange ingredients in layers in baking dish, topping with coconut. Bake in a moderate oven-350° F.-for 40 minutes. Serve with hard sauce.

ORANGE MARMALADE BREAD PUDDING

To the usual mixture of 2 cups of dry bread crumbs, 1 quart of hot milk, 1/2 cup of sugar, 1/4 cup of melted butter, 2 slightly beaten eggs, 1/2 teaspoon of salt and 1 teaspoon of flavoring, add 1 cup of orange marmalade. Crumbs are added to milk and set aside to cool. Then add all other ingredients and place in a greased baking dish. Bake in a very moderate oven an hour or steam for two hours.

BREAD AND GOLDEN STATE BUTTER PUDDING

Spread 6 half-inch slices of bread with Golden State Butter. Put in baking dish with buttered side down. Sprinkle with raisins. Scald 2 cups milk; beat 2 eggs, ½ cup sugar and pour hot milk over bread; cover and bake 20 minutes in moderate oven. Uncover and brown. Serve with caramel sauce.

MACAROON PUDDING

Put enough macaroons through a food chopper to measure 1 cup, add the macaroons to 2 cups boiling milk and cook to the consistency of thick cusstard. Then add:

1/4 cup sugar

1 tablespoon sherry

1 teaspooon ground cinnamon 2 yolks eggs, beaten

1/2 cup chopped walnuts

Mix well; then fold in the stiffly beaten whites of eggs. Put into small buttered molds. Stand in a pan of hot water and bake 20 minutes. Serve with whipped cream, flavored with vanilla.

Keep Baby's laundry and bottles sweet and sterile with Clorox

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ly beaten whites of errs. Fut in

CITROUS RICE PUDDING

1 quart milk 1 tablespoon M. J. B. rice 1 heaping tablespoon sugar Rind of one lemon or orange

Bake five hours in a slow oven, leaving it uncovered the first hour.

BAKED APPLES—HIGHLAND

8 tart apples

2 cups hot Highland Pure Maple

1/2 cup cooked rice

14 cup seedless raisins

Wash, core and pare the apples, leaving a belt of skin around each. Place in a baking dish and fill the cavities with the rice and raisins mixed. Pour the maple syrup over all and bake in a moderately hot oven (400° F.) until the apples are perfectly tender, covering for the first half hour.

BAKED ALMOND PUDDING

1/2 cup Borden's Condensed Milk

34 lb. shredded blanched almonds

11/2 cups hot water

1/4 teaspoon salt 3 eggs, beaten

1/4 lb. stale macaroons

1 teaspoon Price's vanilla

½ lb. stale ladyfingers, crumbled

Dilute milk with water, bring to scalding point. Pour over the crumbled ladyfingers and macaroons. Let stand 15 minutes, beat well, stir in eggs, salt and shredded almonds. Add vanilla. Pour into a buttered mold, set in pan of hot water and bake in a moderate oven until set.

MAPLE TARTS

1 cup Highland Pure Maple

1 tablespoon cornstarch

1/4 cup cold water

2 tablespoons butter

1/2 teaspoon vanilla

1 egg

Heat the syrup, add the cornstarch, which has been dissolved in the cold water, and the beaten egg; cook until clear. Add butter and vanilla and beat well. Line individual baking tins with plain pastry and bake until straw color. Fill with maple mixture, cover with maple meringue and brown in a slow oven. (Courtesy Delineator.)

HOT COCOA FUDGE SAUCE FOR ICE CREAM AND SUNDAES

1½ cups brown sugar 1 tablespoon butter

1 teaspoon vanilla 4 tablespoons cocoa

1 cup milk

Mix cocoa to a paste with part of the milk, add the butter, sugar and rest of the milk and cook until creamy and thick, remove from the fire, beat for a few moments, add vanilla and serve at once. For variety tear 6 marshmallows into small pieces and add while beating the sauce, or a dozen chopped pecan meats may be used as preferred.

MINCE MEAT STUFFED BAKED APPLES

Hollow out baking apples with a spoon, sprinkle inside with a little sugar, fill with Libby's Mince Meat. Put in covered casserole with a little water or cider. Cook slowly until apples are tender.

For more than a quarter century, the choice of California housewives-Golden State Butter

MOCK PLUM PUDDING

Scald % cup milk, pour over 2 tablespoons of yellow cornmeal. When slightly cool add 1½ cups Libby's Mince Meat. Beat together 2 eggs and ½ cup sugar. Add to mince meat mixture and beat thoroughly. Sift in 1 cup of flour mixed with 2 teaspoons of baking powder and 1 teaspoon of cloves. Turn into a buttered mould, cover closely, steam for three hours. Serve hot with hard sauce or any hot pudding sauce.

GHIRARDELLI'S CHOCOLATE ICE CREAM

½ cup Ghirardelli's Ground 1 cup sugar Chocolate 4 cups light cream ½ cup hot water 1/4 teaspoon salt 1 teaspoon vanilla

Sift sugar and chocolate into water and cook for three minutes. Boat with Dover Egg Beater and cool. Add remaining ingredients, cream, salt and vanilla and freeze, using three parts ice and one part salt. Remove dasher from freezer and repack. Allow to stand for several hours to ripen.

GHIRARDELLI'S CHOCOLATE PARFAIT

1 cup sugar 2 egg whites ½ cup water 1 pint thick cream (whipping) ½ cup Ghirardelli's Ground 1 tablespoon vanilla Chocolate

Boil sugar and water to a thread, 238° F. Cook chocolate and 3 tablespoons water to a smooth paste. Beat egg whites stiff and add syrup slowly, beating constantly. Add chocolate and vanilla; chill. Whip cream and fold into the parfait mixture, flavor. Pour into an oiled mold, cover with wax paper and adjust seal. Pack in ice and salt (three parts ice and one part salt); stand three hours. Note: May be placed in freezing drawer or mechanical refrigerator three hours.

PEANUT BUTTER PUDDING

One cup bread crumbs, 1 cup peanut butter, 1 teaspoon baking powder, 3 eggs separately beaten (fold in whites last), juice of half a lemon. Mix above ingredients well together and bake about 25 minutes. Serve with plain or whipped cream.

HOT MARSHMALLOW SUNDAE

Freeze a can of your favorite Del Monte fruit. Serve cut in slices with the following hot sauce: Mix 1 cup brown sugar and 11/2 cups water and cook slowly for 20 minutes. Cut marshmallows in quarters to make 1 cup. When ready to serve, pour the hot syrup on to the marshmallows, beating constantly, add 1/4 teaspoon vanilla and serve.

GHIRARDELLI'S CHOCOLATE ICE CREAM

1 quart thin cream 1/2 cup hot water 1 cup sugar ½ cup Ghirardelli's Ground 1 tablespoon vanilla

Chocolate

Scald cream, add sugar. Mix chocolate with hot water, boil to a thick paste, add cream, stir thoroughly. Cool, add vanilla and freeze.

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GRAPE JUICE GELATIN

1 envelope gelatin Juice of 1 orange 1/2 cup cold water Juice of 2 lemons 1 cup boiling water 1 cup sugar 1 pint grape fuice Pinch of salt

Soak gelatin in cold water until soft. Add to boiling water and stir over hot water until thoroughly dissolved. Add salt, stir in sugar and allow to cool. When chilled, but before it begins to form, add fruit juices and set to form in a mold rinsed out with cold water. (Service for six.)

FROZEN GRAPE MINT

Several long-stemmed sprays of 1 pint grape juice 1 pint strong lemonade fresh mint 1 pint plain or sparkling water 2 tablespoons sugar

Pinch stems of the mint between thumb and finger until the bruised sprigs give out the utmost of their flavor and thrust stems into a deep pitcher half filled with cracked ice. Over them sprinkle the sugar and let it stand for half an hour. Then add grape juice, the lemonade and water. If sparkling water is used, add it just before serving.

RASPBERRY BAVARIAN CREAM

1 package raspberry Jell-well 1/8 teaspoon salt 1 cup boiling water

2 teaspoons lemon juice 1 cup cold water ½ cup whipping cream

GHIRARDELLI'S CHOCOLATE COTTAGE PUDDING

1/8 teaspoon salt ½ cup sugar 3 tablespoons Ghirardelli's 1 egg Chocolate 1/3 cup milk 3 tablespoons oil 1 cup flour ½ teaspoon vanilla 1 teaspoon baking powder

Sift together dry ingredients. Beat together egg, milk, shortening, vanilla; beat thoroughly. Combine mixtures. Bake in greased shallow pan in oven about 375 degrees, 15 to 20 minutes. Serve with vanilla or chocolate sauce. Will serve five persons. N. B.: May be baked in muffin tins or paper baking cups. ¼ cup of nuts or ¼ cup of cut raisins may be added to the batter before pouring in the baking cups.

FROZEN STRAWBERRIES WITH ITALIAN MERINGUE

Thoroughly dry 6 macaroons in a slow oven and roll to fine crumbs. Mix 1 teaspoon gelatin with 1 tablespoon water and melt over hot water. Add to 1 cup of whipped cream with the macaroon crumbs and ¼ cup powdered sugar and pour into a small cylindrical mold or baking-powder can. Cover tightly and freeze in same ice and salt with 1 can of Del Monte Strawberries. When ready to serve remove from the cans and cut each mold in the desired number of slices. Place the slice of frozen meringue on top of the strawberry slice and if desired top with a candied cherry or a large fresh strawberry.

In fairness to your own cooking ability, insist on Golden State Butter

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CHOCOLATE BLANC MANGE

- 2 cups milk
- 5 tablespoons cornstarch
- 1/4 cup sugar
- 1 teaspoon vanilla

- 1/8 teaspoon salt
- tablespoons Ghirardelli's Ground Chocolate

Scald milk in double boiler. Sift together all dry ingredients and add to milk. Cook next to flame for 5 minutes; stir constantly. Place over hot water and cook 15 minutes. Add vanilla and mold. One whole egg may be added to plain chocolate blanc mange two minutes before removing from stove. Should be well beaten before adding and well stirred for few seconds after adding. Yolk of egg may be added as in variation above and white well beaten and added after the mixture is removed from stove and slightly cool. Made in any one of the above forms, ¼ cup nut meats or ½ cup marshmallows cut in quarters, or both, may be added when dessert is slightly cool.

Note: Glasses may be lined with ladyfingers if liked. Any one of the above recipes may be used to fill tarts or cream puffs with a spoon of strawberry jam and a "rosette" of whipped cream. Men and children usually like

this dessert.

GRAPE JUICE TAPIOCA CREAM

½ cup minute tapioca

1 cup grape juice

11/2 cup water

1/2 cup sugar

Add sugar and water to the tapioca and cook in double boiler until water is absorbed; then add grape juice and cook until clear. Serve with cream when cold. (Service for six.)

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HARD SAUCE

4 tablespoons soft butter

4 teaspoon salt
2 tablespoons lemon juice
1 egg white (unbeaten)

2½ to 2¾ cups confectioner's sugar

1 teaspoon vanilla

Beat butter, salt, lemon juice and egg white together. Add sugar gradually and beat and stir until stiff, but creamy. Add flavoring. To make chocolate hard sauce, in place of the 1 teaspoon vanilla add 4 tablespoons Ghirardelli's Ground Chocolate, mixed with 2 tablespoons boiling water or milk.

GRAPE WATER ICE

1 pint grape juice Juice of 3 oranges Juice of 3 lemons 2 cups sugar Grated peel of 1 orange Grated peel of 1 lemon 1 quart water

Boil together water and sugar for five minutes without stirring after boil is reached. Add fruit juices and grated peel, turn into freezer and freeze slowly. (Service for 12.)

PEAR BAVARIAN CREAM

1 package orange Jell-well

1 cup boiling water 1 cup cold water 2 canned pears or 2 fresh pears

1 cup whipping cream

Dissolve Jell-well in boiling water. Add cold water. When mixture begins to congeal add diced pears and fold in half the cream whipped. Set aside to chill. Place in dessert dishes and serve with remainder of cream whipped and flavored.

GRAPELADE SURPRISE

Make a custard of the yolks of 4 eggs, 1 quart milk, 1 cup sugar and 1 tablespoon of cornstarch. Line a flat pan with ladyfingers and macaroons, pour the custard over it and when cool, put spoonful of Welch's Grapelade over it. Make a meringue of the whites of the eggs and 2 tablespoons of powdered sugar; spread this over all and put in oven about three minutes to brown. Serve cold.

QUEEN OF PUDDINGS

2 cups milk

1 tablespoon butter 1 cup stale bread

1 egg

3 tablspoons sugar 14 teaspoon salt gratings orange rind
Welch Grapelade
Marshmallow cream

½ teaspoon orange extract or few

2 tablespoons cocoanut.

Scald milk, add butter and stale bread broken in small pieces. Let stand until cool, add egg beaten lightly with the sugar, salt and flavoring and turn into buttered baking dish. Bake in a moderate oven until firm. Cover with a layer of Grapelade and over this put a layer of marshmallow cream and sprinkle with cocoanut. Bake until a delicate brown.

Most hot puddings may be finished with a top like this, or the meringue may be garnished with the Grapelade.

It does pay to insist on Golden State Butter

PEACH DUMPLINGS

1½ cups flour

3 teaspoons Royal Baking Powder

½ teaspoon salt

5 tablespoons shortening

1/2 cup milk 6 peaches

6 tablespoons sugar

Sift together flour, baking powder and salt; rub shortening in lightly; add just enough milk to make soft dough. Roll out to 1/8 inch thick on slightly floured board; divide into six equal parts. Lay on each piece a peach which has been pared; sprinkle with sugar; moisten edges of dough and fold up around the peach, pressing tightly together. Place in greased baking pan; sprinkle with sugar and put a piece of butter on top of each dumpling. Bake about 40 minutes in moderate oven at 400° F. Serve with hard sauce. Makes six dumplings.

LEMON SPONGE

1 package lemon Jell-well

1 cup boiling water 1/4 cup cold water

34 cup sugar

½ cup lemon juice 3 egg whites, stiffly beaten

Pour cold water over Jell-well. Dissolve sugar in boiling water. Add lemon juice and Jell-well to hot mixture and let cool. As the mixture begins to congeal fold in the beaten whites of eggs and set aside to become firm.

ROYAL ICE CREAM PUDDING

1 package Royal Fruit Flavored

Gelatin (any flavor) 1 cup boiling water

1 cup cold water

1 pint vanilla ice cream

Dissolve Royal Fruit Flavored Gelatin in boiling water, add cold water. When cold, but still liquid, add vanilla ice cream and beat it with a rotary egg beater until creamy and thick like whipped cream. Put into one large mould or several small ones and chill until firm. Serve plain or with whipped cream or crushed fruits. It is very attractive served with ladyfingers in sherbet glasses. This dessert is easily made and ready to serve in a very short time. It is economical because a small amount of ice cream will serve several people. (Serves eight.)

LOGANBERRY DELIGHT

1 package Loganberry Jell-well

1 cup boiling water 3 tablespoons lemon juice 1 cup cold water

½ cup whipping cream

Dissolve Jell-well in boiling water. Add cold water and lemon juice. When mixture begins to congeal, with a rotary egg beater whip the mixture until it is of the consistency of whipped cream. Fold in the whipped cream and pour into dessert dishes to become firm. Serve with a spoonful of whipped cream delicately tinted pink in color.

BLUHILL PEANUT BUTTER BAKED APPLES

Peel and core 5 or six tart apples. Mix together three tablespoons peanut butter, 2 tablespoons brown or maple sugar and 1/2 teaspoon cinnamon. Fill the apples with mixture, sprinkle with sugar, place in a baking dish. Add 1 cup hot water and bake in a moderate oven.

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APPLE SNOW PUDDING

1/2 cup cold water 1 package Royal Lemon Gelatin 3 egg whites ½ cup sugar

1/4 teaspoon salt 1 large tart apple, grated 1 tablespoon lemon juice 1 cup boiling water

Dissolve Royal Lemon Gelatin, sugar and salt in boiling water. Add cold water and chill until mixture begins to thicken. Grate the apple and pour over it the lemon juice. Add to thickened gelatin mixture and whip with egg beater. When light and frothy, add egg whites beaten very stiff. Continue to beat until mixture will hold its shape. Pile into sherbet glasses or place in moulds and chill. Serve with custard sauce.

PEACH OR RASPBERRY WHIP

1 cup finely mashed raspberries, 1 package Royal Lemon Gelatin sweetened

1 cup boiling water

1 cup finely mashed peaches, sweetened, or

Add boiling water to Royal Lemon Gelatin. Add the peach pulp or crushed raspberries and cool. When almost set, place bowl in pan of cracked ice or very cold water; beat with egg beater to very stiff froth. Pile lightly in glasses. Serve at once or chill until ready to serve. (Serves eight.)

GRAPELADE DELIGHT

Beat 3 eggs, add ½ cup sugar and 1½ cups scalded milk. Butter a baking dish, sprinkle with sugar and decorate the bottom of dish with halved blanched almonds. Line bottom and sides of dish with ladyfingers, cover bottom layer with Grapelade, add another layer of ladyfingers, then Grapelade until dish is filled, using about one glass of Grapelade in all. Pour over egg mixture, then set in pan of boiling water and bake in a moderate oven until firm. When cold unmold and serve with whipped cream.

GRAPELADE APPLES

Small apples 1 cup Grapelade ½ cup sugar 1/2 cup water

Peel and core the apples and put into saucepan with the Grapelade, water and sugar. Boil gently till apples are tender and grape color. Remove carefully to a dish and let the liquid continue boiling till it jellies. Pour over the apples. Serve cold in glass sherbet dishes and top with sweetened, flavored whipped cream.

JOLLY TIME POP CORN CUSTARD

2 cups hot milk 2 eggs

½ cup Jolly Time Pop Corn ½ teaspoon vanilla ½ cup sugar

1/2 teaspoon salt

Beat eggs, add sugar and salt. Pour in the milk slowly, stirring until sugar is fully dissolved. Add vanilla and pour into slightly greased custard cups, putting a few kernels of popped corn in each. Set custard cups in a pan containing 1 inch of hot water. Bake in a slow oven (300° F.) until firm. Test by inserting a knife in the center of the custard. If it comes out with no liquid adhering, the custard is done. The oven must not be hot enough to make the water in the pan boil, as this tends to make the custard separate.

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ROYAL ORANGE LEMON JELLY WITH FRESH FRUITS

Dissolve 1 package of Royal Orange Gelatin and one package of Royal Lemon Gelatin in 2 cups boiling water, add 2 cups cold water, pour into a mould and chill until firm. Serve with any slightly sweetened fresh fruit or berries or with sliced bananas.

GRAPELADE MOUSSE

2 cups Grapelade

2 cups cream

2 egg whites

3 tablespoons lemon juice

Add lemon juice to Grapelade and mix thoroughly. Beat cream till thick, fold in stiffly beaten egg whites, then add Grapeland mixture. Pour into a mold, cover with oiled paper, fit cover on firmly and pack in equal parts of salt and ice for four hours. Serve in parfait glasses. Top with a spoonful of sweetened whipped cream and decorate with a little Grapelade.

SAUCE

1 egg, beat very light with

1 teaspoon vanilla

3 cup sugar Add a little salt 2 tablespoons cream

MAPLE PUDDING SAUCE

1 cup Highland Pure Maple Syrup

1/4 cup Borden's Evaporated Milk

1 rounding tablespoon butter 1 level teaspoon flour

1/4 cup water Pinch of salt

Mix milk with water and stir into the syrup. Melt butter, stir in flour until smooth and pour on gradually, stirring constantly. Add the salt and cook until it begins to thicken.

SAUCES

1/2 cup butter.

1 teaspoon vanilla

cups confectioner's sugar (sifted)

1/4 teaspoon lemon extract or fruit juice

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DESSERTS

CARAMEL SAUCE

One cup of sugar, caramelized; add 1 cup of boiling water; simmer for 10 minutes; add 1 teaspoon of caramel extract.

GRAPE PUDDING SAUCE

1/4 cup sugar

1 cup grape juice 2 tablespoons butter 1 tablespoon cornstarch

11/2 tablespoons flour

Mix sugar and cornstarch; add grape juice gradually, stirring constanly; boil five minutes, remove from fire and add butter. This makes a delicious and wholesome sauce for cottage pudding. (Service for six.)

HARD SAUCE

6 tablespoons Golden State Butter

2 tablespoons cream

3 cups powdered sugar

34 teaspoon vanilla

Cream the butter with a spoon and add the sugar, a little at a time; then stir in the flavoring and the cream. Chopped nuts or shredded cocoanut may be added. Serve on a hot pudding or apple pie.

CANDIES

HOW TO TEST CANDIES WITH NO THERMOMETER

Thread Stage: Dip the spoon in the boiling syrup and let a little drop from the spoon. A drop should form a thin, silky thread, which will become longer and more definite as the syrup is cooked.

Ball Stage (Soft): Put a few drops of syrup in a cup of cold water. It

should just form a ball between the fingers.

Firm Ball: The syrup should form a ball that can easily be picked up in the fingers.

Hard Ball: The syrup should form a hard ball like a gumdrop, nearly the

crack stage.

Crack Stage: Drop a little syrup in cold water. It should harden instantly, cracking as it drops into the water, and crack when broken in the

Hard Crack: The crack is harder. All the water is evaporated and candy

is almost ready to caramelize.

Caramel: The syrup browns gradually and may be removed at any point. Test in cold water to get desired flavor. It will continue to cook after removing from the stove because of its own heat.

UNCOOKED FONDANT

1 egg white (unbeaten)

3 tablespoons Borden's Evaporated Milk

1 teaspoon vanilla or other

flavoring 1 lb. confectioners' XXXX sugar

Combine the milk and egg and beat well together. Add flavoring; work in the sugar gradually. When formed into a firm dough free from stickiness,

put into earthenware jar, cover with a damp napkin and let stand in the ice box over night to ripen. (This makes it creamier.)

You use butter 1,095 times a year. In so important a food it pays to insist on Golden State Butter

COOKED FONDANT

3 cups sugar 1/4 teaspoon cream of tartar

2½ cups water 1½ teaspoons flavoring

Combine the sugar, water and cream of tartar. Stir until the sugar is dissolved, place over a slow heat and boil gently until the candy thermometer registers 238° or until a little when tried in cold water forms a soft ball. Fondant must not be stirred, as this causes it to granulate. Any crystals which may accumulate on the sides of the kettle should be wiped away with a damp cloth. Pour the fondant on a slightly buttered large platter and cool until it can be dented with the finger. Flavor, and with the spatula work the candy back and forth until it is creamy and white. It is then ready for use. For a basis for bon-bons, divide the fondant and color each part with a few drops of vegetable coloring.

PEPPERMINT PATTIES

2 cups sugar

Few grains cream of tartar

½ cup hot water 5 drops oil of peppermint

Combine the sugar, water and cream of tartar and stir until the sugar is partly dissolved. Place over a moderate heat and boil gently about eight minutes until the candy thermometer registers 238° or until a little when tried in cold water forms a soft ball. Do not stir it or the candy will be grainy. Remove, cool slightly, add the peppermint and beat until creamy. Drop by small teaspoonfuls on table oilcloth and let stand until firm.

BON-BONS

Prepare fondant. Divide it in halves, using one-half for the shaping of plain bon-bons and bon-bon centers and the remained for dipping the bonbons. The centers may be made of fondant mixed with as much chopped desiccated cocoanut or chopped nut meats as the mixture will take up. This should be formed in round balls the size of marbles and allowed to stand for a few hours to become firm, when they are ready to be dipped in more fondant of contrasting color.

PEANUT BRITTLE

2 cups sugar

3 cups roasted peanuts (measure after shelling)

1/4 teaspoon soda 1% tablespoons butter

Remove all husks from the peanuts and strew them in a buttered shallow, square or round pan, fairly good sized. Put the sugar in a small heavy frying pan and gradually melt or carmelize it until it is light brown. Stir in the soda and butter and pour at once into the pan.

GLACE

2 cups sugar

34 cup water

Few grains cream of tartar

Combine the ingredients, stirring until the sugar is dissolved. Cook to 320° or until it is extremely brittle when a little is tried in very cold water. Place the pan containing the glace at once in boiling water so it will not harden; then dip in it immediately the nuts or whatever is being used, one at a time, using a candy dipping fork, a twisted wire or a sharp hat pin. Place at once on table oilcloth to dry.

To bleach white cottons or linens add Clorox to the soaking suds or first rinse. Directions on bottle

CANDIES

VANILLA CREAM TAFFY

1 teaspoon cream of tartar 2 cups sugar ½ teaspoon Price's Vanilla 3 tablespoons butter 34 cups boiling water

Combine the sugar, water, butter and cream of tartar and boil steadily to 254° or until a little when tried in cold water forms a hard ball. Add the vanilla, pour on to a buttered platter and cool until it can be pulled, occasionally turning the edges toward the middle so that they will not become brittle. Pull until white and creamy, lightly buttering the hands. Stretch into a rope about 1 inch n diameter and cut with scissors into pieces. Roll in waxed paper.

PRALINES

1 cup Borden Evaporated Milk 1½ cups pecan meats 1 tablespoon butter 1 cup maple sugar 1 cup medium brown sugar A pinch of soda

Put the sugar, soda and milk in a cooking vessel and beat well together until all lumps are dissolved. Add the butter and cook until the mixture can be formed into a soft ball when dropped into cold water. Take from the stove and cool slightly and add the nuts. Beat until creamy. Then let the kettle stand in hot water until the candy is soft enough to form flat cakes when dropped from a spoon onto oiled paper or pan.

BUTTERSCOTCH

3 cups sugar 1 cup boiling water 1/2 teaspoon Price's Vanilla 34 cup butter

Combine the butter, sugar and water and boil to 300° or when a little tried in cold water is brittle. This takes about 45 minutes. Add the vanilla, pour into a buttered pan, making the mixture not more than one-quarter of an inch deep, and just before it is cold mark into small squares with a buttered knife. Cover the butterscotch thickly with nut meats, any kind, if desired.

PENUCHE

½ cup Borden's Evaporated Milk 1 cup chopped peanuts or pecan 1/4 cup water meats 2 cups sugar (light brown) 1 teaspoon Price's vanilla 1 tablespoon butter

Melt butter in saucepan; add diluted milk and sugar. Boil gently until when tested in cold water it will form a soft ball. Beat until creamy, adding vanilla and nut meats. Pour into well-buttered tin. When nearly cold, cut in squares.

COFFEE MARSHMALLOW PENUCHE

1/2 cup shredded cocoanut 1 cup milk 2 tablespoons ground coffee 1 teaspoon vanilla

2 tablespoons butter 1 cup marshmallows, cut finely

2 cups brown sugar

Scald the milk and coffee together, then strain out the coffee and add the sugar and butter to the milk. Cook until a little dropped in cold water forms a soft ball-if a candy thermometer is used cook to 240° F. Remove from the heat, cool slightly, add the cocoanut, vanilla and marshmallows and beat until the mixture thickens. Pour into a buttered pan and cut in squares when cool.

Golden State Butter sets the standard for quality 147

PLAIN CARAMELS

1 cup sugar 1 cup white or brown corn syrup

% cup undiluted evaporated milk 1 teaspoon butter 1 teaspoon vanilla

Combine the syrup, salt, sugar and half of the evaporated milk in a sauce pan. Stir until boiling and cook until the mixture seems a little thick, 230° by the candy thermometer. Add the remaining milk, a little at a time. Do not stop the boiling. Stir in the butter and cook to 240° or until a little tried in cold water forms a chewy ball. Remove from the heat, flavor and pour into a buttered bread pan. When nearly cold cut into squares with a knife which has been buttered.

CHOCOLATE CARAMELS

1 cup Borden's Condensed Milk 3 tablespoons butter

½ cup water 3 squares unsweetened chocolate

1½ cups sugar 1 teaspoon vanilla

1/4 cup corn syrup

Mix all the ingredients except vanilla, bring gradually to boiling point, cook over low flame until mixture will form a firm ball when tested in cold water (245° F.). Remove from fire, add vanilla, pour into a greased pan. When cold, turn out of pan on bread board and cut in squares with a large butcher knife.

COCONUT PATTIES

1 can Baker's Southern Style Coconut (or ¼ lb. pkg. Baker's Shred Coconut) ½ lb. sweet dipping chocolate

Cut the chocolate into small pieces, put it into the upper part of a double boiler and melt slowly over hot water. Add the coconut, stirring until well mixed. Drop by teaspoons onto waxed paper and set aside until firm.

COCONUT DIVINITY

1 can Baker's Southern Style Coconut (or ¼ lb. pkg. Baker's Shred Coconut) 1 teaspoon Price's vanilla 1 cup corn syrup (white) 1 cup water

3 cups granulated sugar 2 eggs (whites only)

Boil sugar, syrup and water together until it spins a thread—230° F. Remove one cup of this syrup and set aside. Boil remaining syrup until it cracks in ice water (290° F.). To the stiffly-beaten egg whites slowly add the first cup of syrup, then the remaining syrup, beating constantly. As the beating becomes difficult, add the flavoring and coconut. When the mass can no longer be stirred, form in a loaf or drop by teaspoons on oiled paper.

CHOCOLATE FUDGE

% cup milk1 tablespoon Bluebird Margarine2 cups sugar½ teaspoon vanilla

2 squares bitter chocolate

Put milk, sugar, chocolate cut in small pieces and Bluebird Margarine in sauce pan and stir over fire until sugar is dissolved and chocolate and Bluebird Margarine are melted. Then boil without stirring until it forms a soft ball in cold water. Remove from fire. Add vanilla, beat until it thickens and pour into greased pan. When cool cut in squares to suit.

Refrigerators may be kept germ-free and odorless with Clorox. Use two tablespoons to each quart of water

CANDIES

COCOA FUDGE

4 ounces Hershey's Cocoa

4 cups sugar

2 cups milk Butter size of egg

Place cocoa into sauce pan and rub into smooth paste by adding part of milk. Add 4 cups of sugar, piece of butter and all of milk except ½ cup. Place on fire and boil. Then add ½ cup of milk and cook until it forms a soft ball when dropped into cold water. Take from fire, add vanilla and beat until it is just thick enough to pour into buttered tins. By adding ½ cup of milk last you will find fudge to be free from grain and to be nice and smooth. When cool score into blocks 1 inch square and break.

GHIRARDELLI'S CHOCOLATE ROLL FUDGE

2 cups sugar

⅓ cup Ghirardelli's Ground Chocolate

1 tablespoon corn syrup

1 cup milk

% teaspoon salt
1 tablespoon butter
1 teaspoon vanilla

Chopped nuts, raisins, figs or

dates (see below)

Heat sugar, chocolate, corn syrup and milk over a low fiame until sugar is completely dissolved. Boil gently to soft-ball stage or 236° F. and cool. When fudge is luke warm add butter and vanilla and beat until creamy. Then knead on a plate for five or six minutes. Divide into four parts and pat out into rolls 4 or 5 inches long. Chopped nuts, raisins, figs or dates may be kneaded into fudge or rolls covered with chopped nuts or coconut.

GHIRARDELLI'S CARAMELS

2 cups sugar

11/2 cups corn syrup

% cup butter 2 cups milk or thin cream 1/2 cup Ghirardelli's Ground

Chocolate 1 cup nuts

1 teaspoon vanilla

Heat sugar, corn syrup, butter and 1 cup of milk or cream over the fire. Stir. When mixture boils add other cup of milk or cream and chocolate without allowing mixture to stop boiling. Remove from fire when it forms a hard ball (about 250° F.) in water. Add nuts and vanilla.

BUTTER FONDANT

2 cups sugar

1 tablespoon Golden State Butter

1 teaspoon vanilla

% cup milk
1 tablespoon light corn syrup

Put all of the ingredients except the butter and the vanilla into a sauce pan and cook, stirring until the sugar is dissolved. Continue cooking until the temperature of 238° F. is reached. Occasional stirring will be required to prevent butter fondant from scorching. Remove from fire, add butter and allow to stand until butter is melted. Stir only enough to mix the butter through the mass and pour on a platter which has been rinsed with cold water. When cool (110° F.) add vanilla and begin beating with a fondant paddle. Follow general directions for the beating and kneading of fondant. This is not quite as smooth as the water fondant. It has a slightly caramel flavor and a rich, cream color. It makes delicious centers for pecan rolls or for choloclates. Cold-water test when fondant reaches 238° F.: soft ball. (Yield: weight, 1 pound.)

More than 40 foreign countries, too, know the qualiy of Golden Sate Butter

JOLLY TIME POP CORN BALLS

5 quarts Jolly Time Pop Corn 1 cup corn syrup ½ cup butter 1 cup water

3 cups sugar

Melt the butter, add sugar, syrup and water. Stir until the syrup boils, then do not stir again. Boil to 270 degrees Fahrenheit or until candy is brittle when tried in cold water. Pour mixture slowly, stirring constantly over corn, which has been previously salted. Shape into balls when cool enough to handle.

NOTE: If the pop corn is for a gift, instead of molding it into balls, mold it against the sides of a small bowl. Then when it is cold, remove from

the mold and fill with candy.

JOLLY TIME POP CORN BRITTLE

1 quart Jolly Time Pop Corn, % cup water slightly salted 1 teaspoon vanilla 2 cups granulated sugar 2 teaspoons soda

1 cup dark corn syrup, light molasses or strained honey

Place the sugar, corn syrup and water in a deep, heavy skillet. Stir over the fire only until sugar is dissolved, then boil until the mixture is very slightly scorched and will crackle when dropped in cold water. Remove from the fire, add the vanilla, the pop corn, and finally stir in the soda, mixing well. Pour into a shallow buttered pan, and when cold break into suitable sized pieces for serving.

JOLLY TIME POP CORN FUDGE

2 cups Jolly Time Pop Corn
1 cup thin cream
1 cup granulated sugar
1 cup brown sugar
1 teaspoon butter

Boil sugar, cream and butter to soft ball. Take from fire, beat until syrup begins to thicken, add flavoring and pop corn. Pour into greased pan and when cool, cut into quarters.

CHOCOLATE FUDGE WITHOUT BUTTER

2 cups sugar
1 cup Pet Milk
2 teaspoon salt
3 squares chocolate
4 teaspoon salt
1 teaspoon vanilla

Mix thoroughly the sugar and milk. Add the cocoa or chocolate and salt. Stir until smooth and cook on slow fire, stirring all the time. Cook until it forms a soft ball when dropped in cold water. Take off the fire and let cool, then beat until creamy and pour into a greased pan. Cut into squares.

COCOANUT KISSES

14 cup Pet Milk
14 cup raisins
15 cup sugar
15 cups shredded cocoanut
16 teaspoon salt

½ teaspoon vanilla

Combine all dry ingredients. Add milk and mix well. Drop from a teaspoon on to pan lined with oil paper. Bake in a moderate oven (350° F.) until light brown. This usually takes about 30 minutes. If cocoanut kisses still seem moist allow them to remain in heated oven with the door standing open until they dry out. Yield: 10 kisses.

Even in the tropics Golden State Butter holds its flavor and form

CANDIES

JOLLY TIME POP CORN BRITTLE

3 cups brown sugar

1 cup molasses

½ cup butter

1 qt. Jolly Time Pop Corn

½ tablespoon cream of tartar

Boil sugar, molasses and cream of tartar in an iron kettle until a little syrup dropped into cold water forms a hard ball and will not stick to the teeth. Melt butter and add pop corn. When blended stir well. Remove and add soda previously dissolved in 2 tablespoons of hot water. Stir briskly and when mixture begins to rise turn in on an oiled or buttered platter. Spread thin and even. When cold, break into small pieces.

JOLLY TIME POP CORN FUDGE

1 cup granulated sugar

1 cup brown sugar

1 cup thin cream

½ teaspoon vanilla 1 teaspoon butter

2 qts. Jolly Time Pop Corn

Boil sugar, cream and butter to soft ball. Take from fire, beat until syrup begins to thicken, add flavoring and pour over popped corn, stirring so that each kernel is coated.

JOLLY TIME POP CORN NOUGAT

3 cups granulated sugar

3/2 cup honey

% cup boiling water

½ cup finely chopped and drained maraschino cherries

1 egg white

2 cups Jolly Time Pop Corn

2 tablespoons candied orange rind finely chopped

Boil sugar, honey and water until it forms a soft ball in cold water, or 238° F. Remove from fire and gradually add to stiffly beaten egg white. Add coarsely chopped corn and fruit. Turn into buttered pan and just before hardening cut into squares or oblong shapes.

ORANGE TURKISH PASTE

4 cups sugar

1½ cups water ½ cup lemon juice 4 tablespoons gelatin ½ cup orange juice Grated rind 1 orange Few grains salt

Let the gelatin stand 15 minutes in 1 cup water, then combine with the sugar in water. Boil 8 minutes, add the fruit juices and rind, add salt and cook 12 minutes more. Pour into pans rinsed with cold water, let stand overnight and finish as directed in the recipe for Vanilla Cream Taffy.

M & M COCOANUT CREAM CANDY

2 cups sugar

1 cup milk (undiluted)

1 teaspoon butter

1/2 cup shredded cocoanut

½ teaspoon vanilla extract ½ teaspoon almond extract

Boil sugar, milk and butter over slow fire until it forms soft ball in cold water. Remove from fire and add extract. Beat until it begins to thicken, stir in cocoanut and pour into buttered pan. When partly cool, cut into squares.

To keep garbage cans germ-free and odorless add half cup of Clorox to each gallon of strong suds

BEVERAGES

BOILING

In this method, follow the same procedure as in steeping. After the ground coffee and water have been placed in the pot, bring to a boil, stir thoroughly, then take from the fire. It is most important to do this, for continued boiling causes the flavor and aroma to escape and leaves a drink that is bitter and unsatisfactory. A dash of cold water added at the time the coffee is removed from the fire helps to settle the grounds and to clarify the liquid.

STEEPING

Into an ordinary coffee pot or sauce pan put the desired amount of ground coffee and add a measured amount of boiling water. After the water has been added, stir thoroughly and then allow to stand for at least 15 minutes on a part of the stove where it will keep warm without boiling. This will permit the full extraction of flavor and strength and allow the grounds to settle.

FRENCH DRIP

It has been definitely determined that the most satisfactory way to prepare coffee is by the French drip method, in which boiling water is strained through the ground coffee. Ground coffee is placed in the upper or strainer section and the required amount of boiling water is added and allowed to drip into the lower receptacle. After the water has run through, which takes from six to eight minutes, the top section is removed and the coffee is ready to be served. A good French drip pot can usually be obtained in any store carrying kitchen utensils.

HOT CHOCOLATE

6 tablespoons Hershey's cocoa

4 tablespoons sugar

1 teaspoon cornstarch or 11/2 teaspoons flour

1 cup water 3 cups scalded milk

Mix the first four ingredients to smooth paste and boil them, stirring constantly for about five minutes. Gradually pour in the scalded milk, bring this to the boiling point, then beat it with the egg beater for two minutes. To boil chocolate for 10 or 15 minutes, with or without a little cornstarch, gives body and richness, and is to be recommended for special occasions.

ICED COCOA

Make a heavy syrup by mixing thoroughly 1 cup Hershey's Cocoa and 2 cups sugar. Add enough water to make a paste, then stir this into 2 cups of boiling water and let it boil for six minutes. Remove from fire and add a pinch of salt. When cool put into glass jar and place in refrigerator. This enables you to serve instantly a cool, refreshing drink by using a tablespoon of syrup in a glass, a small quantity of cracked ice, and fill with milk, or one-half water can be used with good results. This is a very nourishing and healthful drink for children.

You can depend upon Golden State Butter; the quality never varies

BEVERAGES

healthful drink for children.

COCOA WITH EVAPORATED MILK

Have you ever tried making cocoa with M & M Evaporated Milk? Try half milk and half water with 1½ level tablespoons of Hershey's Cocoa and 1 teaspoon of sugar to each cup.

Let it boil five to eight minutes, beat for several minutes with an egg

beater, and a rich, creamy beverage will be your reward.

RASPBERRY PUNCH

Add to 2 cups Del Monte Raspberries and syrup the juice of 3 mediumsized lemons. Make a syrup, using 1¼ cups sugar and 1 pint water. Chill thoroughly and add to fruit. Strain and pour over square of ice in punch bowl. Slice 1 lemon in thin slices and add. Just before serving, add 1 quart carbonated water. This will make about 24 glasses.—Hazel Blair Dedd.

HONOLULU TEA

To 2 quarts of strong cold tea add the juice of 6 lemons, 2 cups of Del Monte Crushed Pineapple with its syrup, 1 cup maraschino cherries with their syrup and a syrup made by boiling together 2 cups sugar and 1 cup water for five minutes. Chill and serve with cracked ice. This quantity will serve about twenty persons.—Genevieve A. Callahan.

LOGANBERRY DULCET

Boil to a thin syrup ½ cup sugar in 1 cup water. Strain juice from 2 cups Del Monte Loganberries, pressing well to obtain all possible. With this mix well the juice of 1 orange and 1 lemon. Add 1 cup Del Monte Crushed Pineapple and set in cold place to ripen several hours. Half fill several glasses with crushed ice, pour in the dulcet, and drop one or two mint leaves into each glass.—Caroline B. King.

FRESH FRUIT PUNCH

1 cup grated fresh pineapple 1 cup raspberry juice

1 cup water 1 pint tea 1 cup sugar Water to dilute

½ cup lemon juice Ice ¾ cup orange juice

Cook pineapple and water 10 minutes; add sugar and cook five minutes. Cool, add other ingredients and strain. Add tea just before diluting with water and ice.

MIXED FRUIT FRAPPE

Mix juice of 3 lemons and 3 oranges with 6 tablespoons powdered sugar and chill thoroughly. Add ½ cup white grape juice, syrup drained from Del Monte Fruits for Salad and 1 quart ice water. Dice fruit and place ¼ cup in each glass. Pour iced liquid over and top with 1 tablespoon ice cream or water ice. This amount serves about 12 persons.

Hester Conklin.

Note—Whenever fruit syrup remains in the preparation of other recipes, remember that it can always be utilized in combination with numberless other simple drinks—adding both color and flavor to old favorites.

To remove discolorations and scorched spots from enamel, agate or glass kitchenware—use Clorox

"Diamond A" Sliced Beets

Grown and packed in the famous Willamette Valley of Oregon. The Variety is the selected table kind, "Detroit Red," well colored, with a 10% natural sugar content-rich in vitamines-packed without any added sugar.

The "Diamond A" Sliced Beets are table beets of a special garden

variety and high tasting qualities.

Variety selection is of great importance in "Diamond A" vegetables. They are as distinct as different varieties of fruits.

CHRISTMAS PUNCH

Boil 1 cup water and 2 cups sugar together for 10 minutes. Add 1 cup Orange Pekoe tea, 2 cups white grape juice, juice of 5 lemons and 6 oranges and 2 cups Del Monte Crushed Pineapple and syrup. Allow to stand 30 minutes, strain and add sufficient ice water to make 1½ gallons of liquid. Add 1 cup maraschino cherries and 4 cups charged water. Pour over block of ice in punch bowl. This amount serves about fifty persons.—Kate Brew Vaughn.

GRAPE PINEAPPLE PUNCH

11/2 cups water 11/2 cups sugar 1 pint tea

1 pint grated pineapple

1 quart grape juice Juice of 6 lemons Juice of 6 oranges 2 quarts chilled water

Dissolve the sugar in 11/2 cups of water. Add the tea and fruit juices and let stand for 1 hour. Add the chilled water and serve with chipped ice. This will serve twenty-five people.

GRAPE ICED TEA

3 teaspoons tea

3 cups boiling water 1 pint grape juice

4 tablespoons sugar Juice of 2 lemons

Pour the boiling water on the tea, cover closely and allow to stand for five minutes. Then stir it from the bottom and strain. Add sugar, lemon juice and Grape Juice. Chill thoroughly.

Some hostesses prefer to omit the lemon and just add Grape Juice to the iced tea. They enjoy the new color and flavor it gives.

GRAPE EGGNOG

1 egg

1 teaspoon sugar

½ cup grape juice

Beat egg yolk and white together with a fork. Add sugar and Grape Juice and pour it into a glass. This nourishing drink will seem especially enticing if the child may drink it through a straw.

Grown people, too, often take raw egg in Grape Juice either at home or at the soda fountain.

Ask for Golden State Butter, always. It does pay to insist

BEVERAGES

FRUIT TEA PUNCH

Drain 2 cups Del Monte Fruits for Salad and cut fruit in small pieces. Pour 1 quart boiling water over 3 tablespoons Ceylon tea and steep 5 minutes. Strain and cool, adding 3 tablespoons sugar, 3 slices lemon, 6 cloves and syrup drained from fruit. When thoroughly chilled pour over fruit in glasses and garnish with a sprig of mint. This amount serves about fifteen persons.—Pauline Partridge.

GRAPE JUICE PINEAPPLE CUP

1 pint grape juice 1 cup crushed pineapple 1 cup sugar 2 pints water

Juice of 2 lemons (1 pint may be sparkling water) Dissolve the sugar in Grape Juice, then add the pineapple, lemon juice and water. If sparkling water is used, add it just before serving. Serve very cold.

SANDWICHES

Use fine grained bread one day old. Spread butter thinly before cutting slices from the loaf. Cut slices about % of an inch thick with a sharp knife. Shape each slice with a fancy cookie cutter, or cut into rectangular or triangular shapes, or merely trim off the crusts, as desired. After filling sandwiches, press slices firmly together and wrap in a slightly moist napkin cloth, or paraffin paper until ready to use.

CUBAN SANDWICH

Between two slices of bread place lettuce with a little salad dressing or salt on it, then a slice of Golden State Swiss Cheese, and finally thin slices of dill pickle or a little chopped pickle.

GOLDEN STATE TOASTED CHEESE SANDWICH

Grate Golden State American or Pimento Cheese by rubbing through grater, then cream with a little butter until smooth. Spread on slices of bread, buttered lightly. Put two slices of bread together and toast until delicately brown on both sides. Serve at once.

GREEN OLIVE MUSTARD BUTTER

(Filling for Sandwiches)

Cream ½ pound fresh butter with three hard boiled eggs. Add 1 cup chopped green olives, 2 tablespoons ground mustard, ½ teaspoon salt and ½ teaspoon paprika. Put in cool place until ready to spread on bread.

KRAFT'S CHEESE AND OLIVE FILLING

1 small cream cheese Cream or French dressing 4 Lindsly olives 6 English walnut meats White bread

Work cheese until smooth, moisten with cream or dressing until of right consistency to spread. Add olives and nuts, finely chopped.

Mildew and scorched spots are quickly removed from white cottons or linens with Clorox. Follow directions on bottle

NEWPORT RAREBIT

Melt tablespoon of butter in a pan. Add 1 cup of milk, a teaspoonful of black pepper, a dash of cayenne and 6 eggs beaten slightly. Cook the same as scrambled eggs. When creamy add a 10-cent piece of Kraft Cheese cut in very small pieces. Serve on toast or crackers soon as the cheese is almost melted.

A NEW TUNA SANDWICH

A very pleasing fish club sandwich is served at a New York tea room famed for its original ideas. Two slices of bread cut % of an inch thick were toasted on one side only and the untoasted side spread with anchovy paste mixed with a little mayonnaise. A piece of crisp lettuce and Blue Sea tuna fish moistened with cream with a thin slice of tomato were placed on each. Crisp, curly bacon garnished the triangular sandwiches.

GREEN OLIVE AND BACON SANDWICH FILLING

1/2 cup chopped and stoned Spanish green olives

½ cup chopped nut meats

1/2 cup chopped bacon

1/2 cup mayonnaise

Mix ingredients together. Add salt to taste. Butter bread slightly, using either brown or white bread. Spread olive mixture about 1/2 inch thick on half the slices. Cover with remaining slices. Cut in desired shapes and serve. Makes 12. Preparation, 25 minutes.

SPANISH GREEN OLIVE CLUB SANDWICHES

Toast two slices of bread and remove crusts. Butter lightly and cool, then spread with heavy mayonnaise. On one slice of bread place hearts of lettuce leaves, then spread with stuffed green olives cut in rings. On the other portion of bread arrange slices of broiled bacon. Garnish with watercress.

GREEN OLIVE JELLY FOR SANDWICHES

1 tablespoon granulated gelatin

1/2 cup boiling water

1/2 cup diced and stoned Spanish green olives

1 medium-size cucumber, diced

1/4 cup cold water

21/2 tablespoons lemon juice

21/2 tablespoons vinegar 1/2 cup whipped cream

Salt, paprika and pepper to taste

Soak gelatin in cold water and then dissolve in boiling water, using as little as possible. Add cucumber, seasonings, olives and whipped cream. Mix and place on ice and cool. This filling is good for brown or white bread sandwiches. Makes 1 dozen sandwiches. Preparation, 1 hour.

SPANISH GREEN OLIVE TIDBITS

Cut rounds out of slices of white or brown bread with a small biscuit cutter. Make paste of well-beaten whites of 3 eggs added to 2 cups grated American cheese. Season with paprika. Spread bread 1/4 inch thick with mixture and put in hot oven until golden brown-about 3 minutes. Take from oven and sprinkle with chopped Spanish green olives. Serve hot with any kind of salad.

Even in the tropics Golden State Butter holds its flavor and form

CHEESE SANDWICH FILLING

1/4 pound Kraft's Cream Cheese 1/2 dozen olives

1/4 cup English walnuts

Rub cheese through a grinder or ricer. Chop nuts and olives very fine and add to the cheese. Mix well. Spread on Cubbison's Whole Wheat Flax-seed Crackers.

CHICKEN FILLING

No. 1

1 cup cold chicken, chopped 1 cup almonds, blanched and

chopped
1 green pepper, chopped

Moisten with sweet cream Salt and Pepper to taste

White bread

No. 2

Between 2 thin oblong slices of bread, buttered, place a layer of chicken salad on a lettuce leaf. White bread.

CELERY-NUT SANDWICHES

Chopped celery
Mayonnaise, Best Foods Gold
Medal Dressing

Grated nuts Vegex butter Bread or crackers

Wash and scrape celery; chop very fine. Add nuts and sufficient mayonnaise to make a thick paste. Place between slices of bread which have been spread with Vegex Butter.

FAVORITE FILLING

1 cup chopped cold roast beef

1 teaspoon Worcestershire sauce 1 teaspoon tomato catsup 1 teaspoon melted Golden State Butter

1/4 teaspoon Leslie salt

White bread

Stir filling material until well blended and spread on thin slices of bread.

CLUB SANDWICHES

Tomatoes Lettuce Salad dressing Cooked chicken Toast Chopped parsley Vegex Butter

On a slice of toast which has been spread with Vegex Butter place a lettuce leaf, spread with mayonnaise dressing and a thin slice of chicken. Over this place another piece of lettuce, then mayonnaise, then thin slices of tomatoes, sprinkled with chopped parsley, more lettuce and dressing. On this place another piece of buttered toast. Press firmly together and cut in half. Serve with toast hot. (Mix Vegex and sweet butter in the proportion of 1 part of Vegex to 3 or 4 parts of butter.)

SALTED ALMONDS

Blanch the almonds by immersing in boiling water. Rub off skins. Place in shallow pan and dot them with 1 tablespoon shortening and 1 teaspoon salt. Place in hot oven until light brown. Shake pan occasionally.

Clorox cleanses, disinfects, and deodorizes toilet bowls all in one operation. Directions on bottle

HYDE PARK SANDWICHES

Cut bread into ¼-inch slices. Spread half the number of slices with pimento butter and shape with round cookie cutter; shape remaining pieces with doughnut cutter, having same outside diameter as the cookie cutter, and place over spread pieces.

BUFFET LUNCHEON

Ham Sandwiches Cheese Sandwiches
Eastside Ham Sandwiches

½ pound cold boiled ham ½ cup walnut meats 6 sweet sour pickles

Put all ingredients through meat chopper, using medium knife. Mix with enough mayonnaise so that it will spread easily. Butter equal number of thin slices of white and whole wheat bread. Spread filling generously on the whole wheat slices, add lettuce leaf and top with a white slice. Cut diagonally. Garnish with ripe olives. Serve with Eastside.

SANDWICH LOAF

1 loaf sandwich bread

14 lb. cream cheese

1 green pepper, finely chopped 1 pimento, finely chopped

½ cup mayonnaise dressing

3 tablespoons plain malt syrup light

1 cup finely chopped stuffed olives

4 slices cooked and finely chopped bacon

Remove crust from all sides of loaf. Slice in four layers lengthwise of bread. Butter each slice. Cream the cheese with malt syrup and mayonnaise. Divide in four parts. To first part add one-half of bacon and one-third of green pepper. Spread on the bread and cover with second layer. To second add pimento. Spread on bread. Cover with third layer. To third part add one-third green pepper and remaining bacon. Spread on bread and cover with last slice. Cut the loaf into pieces for serving. Press into shape and cover top and sides of loaf with cream cheese. Sprinkle with olives and green pepper.

SANDWICHES

1 cup minced ripe olives

1 cup chopped nut meats

1 cup diced celery

Seasonings

Mix ingredients and add sufficient boiled salad dressing to moisten.

BLUHILL CHEESE SANDWICHES

Twelve chopped walnuts or pecans, 12 finely chopped olives, one 15c package Bluhill Cheese. Add a little cream, mix thoroughly and spread thick on thin slices of bread.

Or this way:

A 15c package of Bluhill Cheese (pimento or green chile), about 1 tablespoon of good mayonnaise or Thousand Island dressing and 1½ ounces of chopped walnuts or pecans. Mix to a batter. Spread on each slice of bread, placing tender lettuce between.

DAINTY TOASTED TIDBITS

Slice bread thin. Spread liberally with Bluhill Cheese, any variety. Sandwich together. Cut into squares or oblongs about 2 inches long. Toast on skillet greased with butter.

Golden State—the "High Score" butter—for more than a quarter century the quality standard

SANDWICHES

CANNING AND JELLY MAKING

PROVED METHODS OF CANNING

Two methods may be used in canning fruits—the "open kettle" method,

the older way of canning, and the "cold pack" method, the newer way.

The successful canning of fruits depends upon the freshness of the fruit, adequate sterilization and the syrup used. The fruit must be perfect, with no blemishes or decay, as either will cause the canned fruit to spoil. The syrup should be sufficiently sweet to make the canned fruit of the right flavor for use as sauce or in connection with the making of desserts or salads. The sterilization (whichever method is used) must be complete to kill all germ life.

JARS

These should be of glass-1- or 2-quart jars are the right size for large families, the pint or even half pints when there are but two in the family. The edges of the jars should be smooth. The rubbers should never be used twice. The covers should clamp or screw on tight to exclude all air.

SYRUPS

Three types of syrup may be used—thin, medium and thick. The thin syrup is not very sweet and should be used in canning sweet fruits. The medium syrup is fairly sweet and should be used in canning fruit which are a little tart. The thick syrup, which is very sweet, should be used for really tart fruits.

THIN SYRUPS

Dissolve 8 cups of sugar in 3 quarts of hot water and boil 5 minutes.

MEDIUM SYRUP

Dissolve 2 quarts of sugar in 21/2 quarts of water and boil 15 minutes until the syrup is somewhat thick.

THICK SYRUP

Follow the proportions of sugar and water for medium syrup, boiling until the syrup is quite heavy when poured from a spoon.

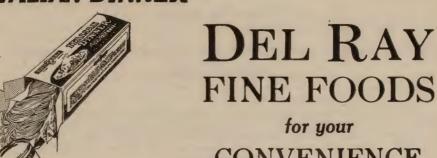
STERILIZING JARS AND RUBBERS

Wash thoroughly, place in cold water, bring to boiling point, boil 30 minutes and let stand in the hot water until needed.

To remove ink, fruit, blood, medicine, beverage, grass, mildew and scorched spots from white cottons or linens, use Clorox solution



ITALIAN DINNER



CONVENIENCE and ENJOYMENT



PREPARING THE FRUIT

Wash, remove all blemishes. Pears should be peeled, halved and cored; peaches, halved, stoned and sliced, if desired; pineapples, pared, the eyes removed and either sliced, shredded with fork or diced; cherries should be stoned—a cherry pitter is advisable when many cherries are being canned; otherwise, a sterilized hairpin may be used to remove the stones.

Apricots and peaches should be scalded, dipped at once in cold water, then the skins may be rubbed off. The skins should be left on plums when tender;

otherwise they may be scalded and peeled off.

Plums are not stoned for canning.

Berries should be stemmed, washed and left whole; grapefruit should be peeled, white membrane removed, the sections being taken out whole; rhubarb should be diced-if young and tender, the skin should be left on.

Apples and quinces should be pared, cored and cut in eighths.

"OPEN KETTLE" METHOD OF CANNING FRUITS

Prepare the syrup suited to the kind of fruit to be canned, add sufficient fruit to the syrup to fill two or three jars and cook until tender. Transfer to sterilized jars, packing it in neatly. Adjust the rubbers, fill the jars to overflowing with the syrup, wipe the syrup off the rubbers with a cloth dipped in boiling water and seal at once.

If, before sealing, there seem to be bubbles of air in the jars, run the blade of a silver knife into the jar to liberate the air. While filling, the jars should stand in a shallow pan of boiling water so they will not crack. Let

stand till cold, then invert to make sure there is no leakage.

If any jar leaks, the contents must be brought to boiling point and re-jarred.

"COLD PACK" METHOD OF CANNING FRUITS

Wash the jars, rubbers and caps and boil for 15 minutes.

2. Prepare the fruit as directed and grade for size. Jars of fruit look

more appetizing if the pieces of fruit are of similar size.

3. Whatever fruit is used should be placed in a large square of cheesecloth, quickly immersed in boiling water, then in cold. This is called blanching, sets the color and removes any germ life.

4. Pack the fruit in sterilized jars.

5. Wipe around the mouth of each jar, adjust the rubber and fill the jar to overflowing with hot syrup suited to the kind of fruit used.

6. Run the blade of a silver knife into the jars to liberate any air bubbles.

7. Put on the covers and partly seal.

8. Place a rack of folded newspapers in the bottom of a large wash boiler or preserve kettle kept for the purpose. This equipment is called a hot water bath outfit. Stand the jars, not touching, on this. Cover with warm water, put on the lid and bring to boiling point.

9. Boil the regular length of time given in this book, counting the time from the moment the water actually boils, keeping it boiling continuously.

This is called "processing."

10. Let the jars cool a little in the water, remove, seal them without opening, after first examining the rubbers to make sure they have not slipped.

11. When cool, invert to test for possible leaks.

This method of canning fruits is the easiest and the most certain. may be done either in the washboiler, as described, or in a 5-pound pressure cooker. If cooker is used the time of "processing" is decidedly less.

Tea, Coffee, chocolate, wine and other beverage stains are removed with Clorox

TABLE FOR CANNING FRUITS BY THE "COLD PACK" METHOD

PROCE	SSING	Hot Water	Pressure
Fruit	Blanching Minutes	Bath Outfit	Cooker (5 lbs.)
Strawberries, raspberries, blackberries,			
loganberries, cherries	None	16 minutes	8 minutes
Blueberries and huckleberries	None	20 minutes	10 minutes
Grapes	None	20 minutes	15 minutes
Grapefruit, sliced		10 minutes	5 minutes
Currants and gooseberries		16 minutes	12 minutes
Peaches and apricots		16 minutes	8 minutes
Pineapple		35 minutes	25 minutes
Pears, apples, quinces		20 minutes	8 minutes
Citron and cantaloupe		35 minutes	25 minutes

GENERAL RECIPE FOR MAKING PEACH, CHERRY, APRICOT, PLUM, QUINCE, CITRON AND PINEAPPLE PRESERVES

Large fruits, peaches, apricots or quinces are usually cut in medium-sized pieces. Cherries, currants, plums and other small fruits may be left whole. Cherries are always stoned. Thick syrup made with sugar should always be used in cooking, the preserves being slowly simmered down until they are thick and rich-about 30 minutes. The proportion of syrup to fruit should be barely enough to cover. The preserves should be transferred to sterilized jars according to the directions given in the "open kettle" method.

BERRY PRESERVES—STRAWBERRIES, RASPBERRIES, GOOSEBERRIES, MULBERRIES, LOGAN-BERRIES AND BLACKBERRIES

Pick over and wash the berries. To 3 quarts allow 31/2 cups of beet sugar. Combine in a preserve kettle. Cover, stand two or three hours to start the juice, stirring occasionally. Bring slowly to boiling point and simmer 15 minutes. Cool, transfer to sterilized jars, filling to overflowing. Partly adjust the rubbers and tops as in "cold pack" canning and sterilize 8 minutes according to the "cold pack" method.

If desired, these can be finished by the "open kettle" method; that is, the boiling preserves may be transferred to the sterilized jars, filled to overflow-

ing, and the rubbers and tops adjusted.

PEACH, GRAPE, APPLE, APRICOT, PLUM OR QUINCE BUTTER

Wash the fruit. Cut the hard fruits in eighths. Do not skin or core. If peaches or apricots are used, all but two or three stones should be taken out. Grapes should be crushed, skin and all. Barely cover the fruit with cold water or with sweet cider, and simmer until mushy. Rub through a colander, measure and add half the bulk of sugar together with one teaspoonful each of ground cinnamon, cloves and nutmeg to each pint of pulp. If the fruit is not sufficiently acid, add a little lemon juice, simmer until thick, 180 degrees F., transfer to scalded jars or glasses and when cold, seal with hot, melted paraffine.

Making Fruit Butter from Leftover Cooked Pulp-To the pulp add onequarter its bulk of water. When thoroughly heated, sift and proceed as

directed in the preceding recipe.

Golden State is known as the "High Score" butter

GRAPE MARMALADE

Wild or ripe Concord grapes.

Select firm grapes, cut them open with a knife and remove the seeds. Combine and weigh skins and pulp and weigh out an equal quantity of Great Western Beet Sugar. To 2 quarts of grapes, add 1 cupful of water and boil 20 minutes. Add the sugar and cook gently until a few drops chilled, hold their shape—218-222 degrees F. Turn at once into glasses, cool and seal with hot, melted paraffine.

RELISHES AND SWEET PICKLES

Often-times a meal, otherwise flat and uninteresting, can be made appe-

tizing by the addition of a relish or sweet pickles.

These belong in the preserve closet, quite as much as jams and jellies, and they are so inexpensive and easily made that any home-maker can afford them. They harmonize with any of the lighter meats, as chicken, game and

Pickled peaches, currants and grapes are especially good with smoked ham or tongue. Relishes of more savory nature, as green tomato, beet and celery, may be used with beef in any form.

SPICED GRAPES

6 pounds grapes 5 cups beet sugar 1% cups vinegar 1½ teaspoons ground cinnamon 1 teaspoon nutmeg

34 teaspoon ground cloves

Pulp the grapes, simmer the pulp until mushy and rub it through a sieve. Combine the pulp, grape skins and the remaining ingredients and simmer until thick—about an hour. Seal in sterilized jars.

CHUTNEY SAUCE FROM QUINCES, APPLES OR GOOSEBERRIES

16 sour apples or 16 quinces or 3 quarts gooseberries

2 cups chopped seeded raisins

1 tablespoon Leslie salt

2 cups sugar 4 sweet green peppers, minced 1/4 cup grated onion 3 cups vinegar 1 cup tart jelly Juice of 4 lemons

11/2 tablespoons ground ginger 1/2 teaspoon cayenne pepper

If gooseberries are used, crush slightly. If made with apples or quinces, pare, core and quarter them. Cut in thin slices, add the remaining ingredients and simmer until of the consistency of fruit butter. Transfer to sterilized jars and seal at once.

PICKLED PEARS OR PEACHES

Make a pickle syrup as follows: Combine 11/2 quarts of vinegar with 5 cups of sugar and 1 ounce of stick cinnamon and 1 teaspoon of whole cloves. Boil 12 minutes. In the meantime prepare the fruit. The pears should be small and firm, of the Seckel variety. The stems should be left on. The peaches should be scalded, chilled and the skins removed. Stick a clove or two in each piece of fruit, then put a few peaches or pears at a time in the syrup and cook gently until they are tender. Fill sterilized jars and pour in boiling syrup to overflowing and seal as usual.

Iodine, mercurochrome, argyrol and other medicine stains can be removed with a Clorox solution

GRAPE CHUTNEY

Follow the preceding recipe with this exception. Substitute for the apples and the gooseberries 1 gallon of stemmed, washed, ripe grapes. Crush these in the preserving kettle and simmer until the seeds can be easily sifted out. Then add the remaining ingredients and cook gently until thick as directed.

SWEET PICKLED CRAB APPLES

Substitute crab apples for the fruit in preceding recipe.

SWEET PICKLED DRIED PEACHES, FIGS OR PRUNES

Wash the fruit, soak over night and cook until tender in the water. Remove and finish cooking in the pickling syrup. A little ginger-root may be added in case prunes are used.

PEACH, PLUM OR APRICOT JAM

Remove the skin from the fruit, take out the seeds, chop the pulp and weight it. To 3 pounds, add 1½ pounds (3 cups) of beet sugar with ¾ of a cup of water and the juice and grated rind of a lemon. Let stand an hour to start the juice, then simmer until the mixture thickens when tried on a cold plate—218° F. Transfer to sterilized jars, fill to overflowing and seal at once with sterilized rubbers and caps.

GRAPE JAM

Wash ripe grapes, as Concords, pulp them and put the skins through the food chopper. Put the pulp on to cook over a very low heat. Boil gently 10 minutes or until the seeds can be sifted out. Add the ground grape skins to this and boil gently until the skins are almost tender. Measure, and to each pint add 1½ cups of beet sugar. Stir and boil until a little of the mixture when dropped from a spoon thickens—218° F. Transfer to sterilized jars or glasses and when cool seal with melted paraffine.

RHUBARB CONSERVE

8 cups diced rhubarb 7 cups sugar

1 orange 1 cup chopped figs or seeded

2 lemons raisins
1½ cups chopped walnut meats 1 pint water

Combine the rhubarb (unpeeled) and water. Boil gently until soft, then add the sugar, fruit juice, grated rind and the nuts. Boil gently until thick—180° F. (about 40 minutes) and seal in sterilized jars.

FIG CONSERVE

1 pound dried figs 1 orange 2 lemons Sugar

11/2 quarts water

Thoroughly wash the figs, add the water and the orange and lemon sliced thin, rind and all. Soak overnight and stew gently in the same water. Chop the fruits fine, return to the water and measure two-thirds the amount of sugar. Combine, simmer until thick—180° F. Transfer to sterilized glasses, cool and cover with hot, melted paraffine.

Golden State Butter—a product of California's finest dairy herds and most modern creamery plants

Canning and Jelly Making

GRAPE CONSERVE

Substitute for the rhubarb in the preceding recipe, 10 cups of the seeded pulp and skin of Concord grapes and proceed as directed.

APPLE CONSERVE

2 cups seeded raisins Grated rind and juice of 2 lemons and 2 oranges

2 or 3 pieces green ginger or wellbruised dried ginger

3 quarts diced tart apples 11/2 cups coarsely chopped nut meats

7 cups beet sugar

Peel and core the apples before dicing. Put apples, raisins, ginger, lemon and orange juice and rind—the latter tied in a cheesecloth bag—together in the preserving kettle. Simmer till the apples are tender, about 20 minutes. Add the sugar, cook until the mixture is thick and transparent-180° F. Stir in the nut meats, remove the ginger, turn into sterilized jars and seal at once with hot, melted paraffine.

DRIED APRICOT OR PEACH CONSERVE

Follow the directions for fig conserve, substituting dried peaches or apricots, or a combination of both, for the figs.

GENERAL ROUTINE FOR JELLY MAKING

1. Hull, stem and otherwise cleanse the fruit. Do not pare or remove the cores, but remove any decayed parts.

2. If the fruit is soft and pulpy, as grapes and currants, place in the preserving kettle and crush to start the juice, then bring quickly to boiling point and cook until the fruit is very soft.

3. If the fruit is hard, like apples or quinces, wash, cut in reasonably small pieces, add water to almost cover and boil until the fruit is mushy, but not broken.

4. Strain the juice through a flannel or flannelette jelly bag, letting it drip for an hour or two, or overnight. Do not squeeze the bag if a clear jelly is desired. If squeezed, the jelly will be clouded. Use the pulp for making fruit butter.

5. Measure the juice with a standard pint or quart measure.

6. Measure three-quarters the quantity of sugar—that is, to a pint of juice, measure 11/2 cups of the sugar.

7. Heat the sugar in the oven.8. Boil the juice for 20 minutes, add the sugar and boil hard for 5 minutes.

9. Test for jellying point by dropping a little of the mixture on a cold plate and letting it stand for three minutes in a cold place; or, better, use a candy thermometer, jellying point being reached at 218-222° F.

10. Turn the jelly into sterilized glasses standing in a pan of hot water,

and when solid cover with melted paraffine.

APPLE-QUINCE JELLY

Use equal parts of quinces and apples and proceed as directed.

Drainpipes: To keep drainpipes of sinks, bathtubs, washbowls and refrigerators clear and germ-freeuse Clorox

APPLE JELLY

Select tart apples and follow the preceding directions. Apples may be made a base for many delightful jellies, and as they are inexpensive and obtainable the year around they may be used to reduce the cost of jelly-making. In the winter, when the supply of jellies is low, apples may be combined with winter fruits to renew the diminished stock. Following combinations may be used:

APPLE-CRANBERRY JELLY

One pint cranberries to 4 quarts of apples.

APPLE-PLUM JELLY

Equal parts of apples and plums.

MINT-APPLE JELLY

One pint of chopped minced mint, stems and leaves, to 4 quarts of apples.

WATERMELON PICKLE

Pare green and pink pulp from rind of watermelon and cut in uniform chunks or pieces; make brine of ¼ cup salt to 1 quart of water (boiling) and pour over rind, letting stand over night; drain, set rind to cook in fresh water until tender and clear; drain, prepare standard sweet pickle syrup and pour boiling hot over rind; repeat for 3 successive days, last sealing rind and syrup when hot. Muskmelon and casaba or honey dew may be similarly prepared.

CHOW CHOW

1/2 bushel green tomatoes

12 onions

12 green peppers

Vinegar

2 pounds sugar

2 tablespoons Folger Powdered cinnamon

1 teaspoon powdered Folger's Allspice

½ teaspoon powdered cloves 2 peppercorns

2 ounces Folger's mustard

1 pint horseradish

Salt

Chop tomatoes, onions and peppers together. Sprinkle with salt and let stand over night. In morning drain well, cover with vinegar, boil slowly for 1 hour, drain again and pack tightly in a jar. Mix sugar, cinnamon, allspice, cloves, peppercorns, mustard, horseradish together and add vinegar to cover ingredients well. Heat this mixture and when boiling hot pour over mixture in the jar. Cover with several thicknesses of paper.

PIMENTO RELISH

1 large can pimentos

1 teaspoon Leslie Salt

2 cups shaved cabbage 6 large sour pickles ½ cup vinegar 1 large onion

1/2 cup sugar

Save the juice from the can of pimentos. Put cabbage, onion, pickles and pimentos through food chopper. Mix well, add sugar, salt, vinegar and pimento juice. Mix and seal. This requires no cooking.

Golden State Butter-the "High Score" butter

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COOKING TECHNIQUE

TABLE OF MEASURE

A speck
4 saltspoons 3 teaspoons 1 tablespoons 16 tablespoons 1 cu 2 gills 1 cu 2 gills 1 cu 1 wine glass 1 tablespoons 2 tablespoons butter 1 ounc 2 tablespoons granulated sugar 4 cups sifted pastry flour 3 ½ cups sifted flour 3 tablespoons sifted flour 3 tablespoons sifted flour 4 cups granulated sugar 5 poun 6 cups granulated sugar 7 poun 7 tablespoons sifted flour 8 tablespoons sifted flour 9 tablespoons sifted flour 1 poun 1 poun 1 poun 2 cups butter 1 poun 1 poun
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3 tablespoons sifted flour
2 cups granulated sugar
2 cups butter1 poun
2 cups butter
2 cups chopped meat, packed1 poun
2 cups rice1 poun
1 cup corn meal
1 cup stemmed raisins 6 ounce
1 cup cleaned currants 6 ounce
1 cup stale bread crumbs2 ounce
10 eggs, average size
10.
½ ounce bottle extract12 teaspoon

TABLE EQUIVALENT WEIGHTS AND MEASURES

1 saltspoon—¼ teaspoon	4 cups flour—1 pound
3 teaspoons—1 tablespoon	2 cups butter—1 pound
16 tablespoons—1 cup	2 tablespoons butter—1 ounce
2 cups—1 pint	2 tablespoons liquid—1 ounce
2 pints—1 quart	4 tablespoons flour-1 ounce
4 cups—1 quart	1 square unsweetened chocolate
2 cups granulated sugar—1	-1 ounce
pound	3½ tablespoons cocoa—1 ounce

TIME FOR BAKING

Loaf bread45 to 60 minutes
Rolls and biscuits
Graham gems30 minutes
Gingerbread
Sponge cake45 to 60 minutes
Plain cake
Fruit cake
Cookies10 to 15 minutes
Bread pudding hour
Rice and tapioca1 hour
Indian pudding 2 to 3 hours
Steamed pudding to 3 hours
Custards
Pies30 to 45 minutes
Plum pudding

Dishtowels, dish-mops, dusters and floor mops can all be kept white and germ-free with Clorox

TIME FOR BROILING

Steak, 1 inch thick	4 to	6 minutes
Steak, 1½ inches thick	8 to	15 minutes
Fish, small and thin	5 to	8 minutes
Fish, thick	15 to	25 minutes
Chickens	20 to	30 minutes

TABLE OF PROPORTIONS

1 quart of flour requires. 1/3 cup butter, or butter and lard mixed for pastry
1 quart of flour requires4 tablespoons of butter for biscuit
1 quart of flour requires 6 tablespoons of butter for shortcake
1 quart of flour requires1 cup of butter for cup cakes
1 quart of flour requires 1 level teaspoon of salt
1 quart of flour requires4 teaspoons of baking powder
1 quart of flour requires pint of liquid for batter
1 measure of liquid to 3 measures flour for bread
1 teaspoon of soda to
1 teaspoon of soda to1 cup of molasses
1 teaspoon of salt to1 pound of meat

TIME FOR MEATS

Beef, underdone, per pound 9 to 10 minutes
Beef, filet of
Mutton, leg, per pound
Mutton, stuffed shoulder, per pound
Veal, loin of, plain, per pound
Veal, stuffed, per pound
Pork, spare rib, per pound
Pork, loin or shoulder, per pound
Liver, baked or braised to 1½ hours
Corned Beef, per pound
Boiled (simmered) Beef, per pound
Ham, per pound, after water begins to boil15 to 20 minutes
Bacon, per pound
Chickens, baked, three to four pounds1 to 2 hours
Turkey, 10 pounds
Goose, eight pounds 3 hours
Duck, tame40 to 60 minutes
Duck, wild30 to 40 minutes
Grouse, pigeons and other large birds30 minutes
Small Birds
Venison, per pound
Fish, long and thin, six to eight pounds hour
Fish, thick, six to eight pounds
Fish, small

Dependable always—Golden State Butter

COOKING TECHNIQUE

CEREALS

CEREALS

Long, slow cooking for breakfast cereals is a basic rule, especially for young children. The fireless cooker and double boiler are the best appliances, and boiling salted water should be used to start the cooking.

In the case of the cereals partially cooked by the manufacturer in their preparation, less cooking is needed, but even here the flavor may be improved by exceeding the directions on the box. Be careful to add just the amount of water directed for each cereal, as none can be poured off, but more may be added, and it must all be absorbed or evaporated or you have a sticky, watery cereal that is unappetizing.

Macaroni, rice and spaghetti belong in the cereal class. Put these on in rapidly boiling water (eight times as much water as cereal). Boil them rapidly enough to keep from sticking until there are no hard centers when tested (about 30 minutes). Drain in a strainer, rinse with a good quantity of water (some like it hot and some like it cold), steam them hot again by setting the strainer over boiling water.

VEGETABLES

Tender, succulent young vegetables, such as green peas and corn, must be, according to usual technique, steamed or simmered gently for 10 to 20 minutes in just enough water to prevent burning.

Solid vegetables, like cabbage, beets and onions, may be boiled rapidly for 30 to 50 minutes.

Cooking vegetables with the cover partly or entirely off helps to preserve the color. Soda is often recommended to preserve green color in beans, spinach, peas, etc., but it sacrifices vitamine values and attacks your aluminum pans—and is not, in our opinion, a practice to be encouraged.

Orthodox methods put the succulent vegetables on in boiling water and keep it boiling, although never violently. Usually the water is salted in the beginning—one teaspoon to the quart. Tender vegetables are perhaps better if salted when half done.

Overcooking, either as to time or method, toughens the vegetable tissues, and many succulent vegetables, especially corn and peas, are spoiled in this

If vegetables have become wilted, soak them in cold water until plump and crisp.

A controversy over cooking corn and peas develops views varying from using hot water and steaming a short time to putting on in cold water and cooking for half an hour to an hour (corn).

The newest method for peas is to soak them three or four hours in cold water, drain, cover with cold water and bring slowly to the boiling point, then let them simmer. Total cooking time about 40 minutes (pan uncovered). Even corn gives good results by this unorthodox method. Even cooking is assured, and if simmering replaces "hard boiling," time seems a secondary factor.

Very young corn put into boiling water and left to steam for 10 to 12 minutes is not boiled, but "coddled" like an egg, and is delicious.

The essential point is: Do not cook these vegetables too hard nor too long. New potatoes should be washed, a thin ring of skin cut from the middle, then cooked in boiling salted water. When nearly tender, drain, cover with a folded napkin and let steam for 5 minutes on the back of the stove or in warming oven. This gives a dry, mealy potato.

Discolorations made by tea, coffee, vegetables, etc., can be removed from china, crockery and glass with Clorox

EGGS

Eggs have three roles in cookery: (1) To leaven—as when well beaten and folded lightly into a cake or souffle. (2) To thicken—as in a custard. Beat them slightly, since a firm, solid consistency is wanted, not a porous texture. (3) To clarify—as in coffee and clear soup. Add the egg (the beaten white for soup) to the cold liquid. As it heats the egg will coagulate and take unto itself particles in suspension, thus clearing the liquid.

Fine Points

Eggs are toughened by too high a temperature, cooking best when the heat is kept low. When in doubt as to your cooking temperature—if the dish is made up largely of eggs—play your low temperature card always.

For soft-cooked eggs (jelly-like consistency) coddle by letting them stand 5 minutes in water that has been brought to the boiling point. Seven minutes is right to get a slightly firmer egg, and 15 to 30 minutes for the "hard-boiled" egg with a mealy yolk and firm white.

For a fluffy, creamy, scrambled egg, cook the slightly beaten seasoned mixture with 1 tablespoon of milk or cream to each egg over low heat—a double boiler is the best. When the egg begins to "set," lift from the sides with a fork and fold over. Continue operation until none of the egg is liquid.

A custard is cooked over hot water, stirring constantly, until the spoon is coated. Then remove at once from the hot water. To give first aid to a "curdled" custard doube-quick action is necessary. Remove the top boiler at once and plunge it into a pan of cold water. This will stop the cooking. Then, with an egg whip, beat smooth and strain.

HOT BREAD, WAFFLES, ETC.

To mix a smooth batter with no lumps, mix all dry ingredients and into them stir part of the milk, which has been mixed with the well-beaten eggs, then the remainder of the milk, and, lastly, the melted fat. Beat well.

A general rule for quick, hot breads: Use 1 to 1½ level teaspoons of baking powder to each cup of flour; a little more if part of the flour contains, bran, or less if the recipe calls for several eggs.

For popovers, no leavening agent is used, but long beating entangles much air in the thin batter and the hot oven heat causes liquid and air to expand and puts the "pop" in the popovers. (White of egg beaten separately, on the other hand, should be folded in lightly, not beaten, or you lose the "lightness." This applies to souffles, omelets, etc.)

Regardless of season or climate, the quality of Golden State Butter never changes

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COOKING TECHNIQUE

Regardless of season or climate, the quality of Golden

MEATS

The juiciness of roasts and steaks depends largely on cooking. The natural juices of the meat must be kept in, so the ends of the muscle fibers which hold the juices are seared first by intense heat. Then a lower heat is applied to penetrate the center without burning the outside.

Roasting

For the roast the oven should be about 500° F. For the first 10 or 15 minutes, the roasting pan should not hold more than a few spoons of water. Then the heat is reduced to about 350° F., and if the fat which melts into the pan is not sufficient for basting, a little water may be added. The time varies from 10 to 12 minutes a pound, according to the size of the roast, whether it is served rare or well done, and with the kind of meat. Pork and lamb and veal should be cooked thoroughly.

Broiling

Broiling is an application of the same principle whether the steak is placed on the rack of a broiling pan and put under the flame or pan-broiled on top of the stove. First, the object is to sear the outside with intense heat, then to let a gentler heat penetrate the center. Frequent turnings in both cases are necessary, but especially in pan broiling, and only enough fat to prevent sticking should be used. The gravy is made by melting seasoned butter on top of the meat.

Stewing

Stewing is a hybrid method. Some of the flavor is desired for a good rich gravy, and some must be left in the meat. Hence the best stews are made by a combination procedure. First sear the small pieces of meat by pan broiling. Add hot water to this and boil for 5 minutes, then turn into a double boiler to simmer until the meat is tender.

Casserole Cookery

Casseroles might be called oven stews and the preparation is essentially the same. The meat is cut into small pieces, usually being first seared in fat, then put into the casserole with small or sliced vegetables, seasonings and added liquid. The cover is put on the casserole left to simmer in a slow oven (300 degrees F.) for several hours.

SOUP MAKING

In soup making the aim is to draw out the juices into the soup, and so the procedure is reversed. The meat is cut into small pieces to expose a large surface, cold water is added and a very slow heat applied. In addition the water is salted, which tends to draw out the juice. The same is true in making beef tea or extracting beef juice for the invalid.

The wholesome odor of Clorox indicates its germicidal qualities

DIETETIC HIGHLIGHTS

SIMPLE FACTS ABOUT VITAMINS AND WHERE TO FIND THEM

Fat-Soluble A

This vitamin is especially important for the young as it promotes growth. Rickets and acute eye troubles are at least partially caused by the lack of it.

Abundant sources: Butter, cod liver oil, eggs.

Moderate sources: Cream, mutton and beef fat, animal organs (kidney, heart and brain), salmon, herring, etc., raw milk, wheat germ, raw cabbage, lettuce, spinach (fresh or dried).

Water-Soluble B

This necessary food accessory is also essential to growth, especially to the health of the nerves, to good digestion and a keen appetite. It is a preventative of beri-beri, deficiency disease characterized by loss of appetite, etc.

The total lack of Water-Soluble B occurs on a restricted cereal diet un-

less the whole grain is fed.

Leading sources of Vitamin B are yeast, eggs and the wheat germ which is removed from white flour; it is also found in animal organs, nuts, fish roe, dried peas and lentils, cabbage, spinach and carrots, greens, tomatoes, milk products and citrus fruits.

Water-Soluble C

This food accessory is known as an anti-scorbutic (prevents scurvy). It is also probably essential to sound tooth development and is stimulative (languar and depression accompany its marked absence from the diet).

(langour and depression accompany its marked absence from the diet).

As its effect is easily destroyed by heat and it is not widely found in Nature, you must be especially careful that both adults and children do not run short on Vitamin C.

Abundant sources: Oranges, lemons, raw cabbage, raw rutabagas, let-

tuce, tomatoes.

Moderate sources: Fresh limes, beet root, pears, raspberries.

FOR THOSE WHO ARE UNDER WEIGHT

Be sure that you have plenty of food liquids, milk, milk soups, egg drinks, etc., and also plenty of water.

Remember that bread and butter and milk and eggs are prime fatteners from every point of view. The cream and butter, being concentrated milk fat, lead the list.

Vitalizers like cod liver oil, appetizers, like meats, natural cathartics like orange juice and apples all have their side function in wholesome assimi-

lation and elimination. But the first named food fatten.

Eat as often as you can relish it, using nutritious milk and egg drinks, hot chocolate and malted milk between meals and before retiring. Remember, however, that only the food you assimilate is going to increase your weight, and you must balance your ration with fruits and some vegetables and not eat more of the fatty foods than your digestive apparatus and liver can handle. Each one must determine his own toleration. Exercise and fresh air and sunshine are necessary, too.

For more than a quarter century, the choice of California housewives—Golden State Butter

DIETETIC HIGHLIGHTS

FOR THOSE WHO ARE OVER WEIGHT

Colden State Rutte

Fundamentally eliminate bread and butter, cream, all fats except what little is essential to the proper cooking of foods, and all sweets, candy, cakes, pastry, etc. Standbys are lean meats, gluten bread (very moderately), all green leaf vegetables, green salad stuff served with lemon juice and salt but little or no oil, and plenty of the bulky vegetables which, however, carry little fats, such as asparagus, cauliflower, cabbage, tomatoes and onions and spinach.

The rigidity of the diet depends upon the amount of flesh to be lost. It is best to lose slowly both for looks and health, as many who have starved themselves or entirely balanced the diet have proved. Have a very small portion of potato or macaroni once a day and two unbuttered slices of gluten bread for breakfast to provide a little starch. Serve no water or soup with the meals and either omit one meal or eat three small meals. For beverages, black coffee, tea with lemon and lemonade. These are general principles to be adapted to the individual according to age, amount of exercise taken and nature of work done. Just eliminating bread and butter and sweets will often serve the purpose.

MILK CONTAINS ALL THE VITAMINS

So Essential to Good Health

Vitamins are newly-discovered health-promoting ingredients found principally in milk, green, leafy vegetables and raw fruits. They are also found to some extent in many other foods.

IMPORTANT FOOD SOURCES OF VITAMINS

VITAMIN "A" is found in-

Milk Butter Cream Ice Cream

Eggs

VITAMIN "B" is found in-

Milk Cheese Ice Cream

Whole Grain Cereals

VITAMIN "C" is found in-

Milk Oranges Tomatoes

VITAMIN "D" is found in-

Milk Butterfat Cod liver oil

One quart of milk will furnish as much heat and energy for the body as: 2 pounds chicken

% pound beefsteak No other food known to man furnishes health-promoting and growth-

promoting ingredients so cheaply as MILK!

Cheese

Lettuce, Spinach and other greens Liver and other glandular organs Cod liver oil

Fruits Vegetables Nuts

Uncooked cabbage and other uncooked vegetables and fruits

Lettuce and other leafy vegetables.

1% pounds peas

Clorox makes the windows and glassware sparkle

LEADING FOODS AND THEIR HEALTH VALUES

Bread and Cereals (Macaroni, Oatmeal, Wheat, Rice, Corn, Etc.)

These foods are the cheapest sources of energy and heat, the carbohydrates or starches forming the foundation of the ration as to quantity, but not as to quality of nourishment or building or vitalizing power. Whole wheat, however, is one of the best balanced and most complete of foods containing valuable protein, building material, essential minerals and some fat in the germ, besides its starch. Oatmeal has the highest percentage of nutrients among the cereals, though wheat is the best balanced.

Use the whole grains as far as possible and do your own chewing! It is good for your teeth and keeps your internal organs from lazy habits. Whole grains are also excellent to promote elimination. Bran is good for children. See that the young of the human species get their share.

Rice is a lighter cereal adaptable for use as a vegetable, a dessert or in soups as well as for breakfast, and is the summer cereal par excellence.

MENUS

BALANCED MEALS MONTH BY MONTH

JANUARY

ONE

Clear or Vegetable Soup
Roast Pork Loin with Lima Beans
Sauerkraut or Cabbage Slaw
Stewed Pears, Baked Apple or Apple Sauce

TWO

Yellow Split Pea Soup, Fried Bread Croutons Rice and Tomato Sauce Apple-Celery-Date Salad

FEBRUARY

ONE

Baked Beef Stuffed Heart Vermicelli, Noodles or Spaghetti Mashed Turnips Fruit Gelatin or Stewed Fruit

TWO

Casserole of Creamed Codfish
Baked Potatoes
Braised Onions in Butter
Lemon Gelatin or Sliced Oranges

In fairness to your own cooking ability, insist on Golden State Butter

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MARCH

ONE

Casserole of Beef Tongue with White Turnips, Carrots, Canned Peas and Potatoes Cottage Pudding, Chocolate Sauce

TWO

Steamed Salmon Loaf Mashed Potatoes Creamed Celery Fruit Whip

APRIL

ONE

Creamed Hard Eggs with Tomato, Cheese Sauce Baked Potato or Boiled Rice Asparagus, Pimento Salad Berry Shortcake or Cake with Fruit

TWO

Broiled Fish

French Fried Potatoes

Cucumber and Radish Salad

Raspberry Ice

MAY

ONE

Leg of Lamb, Roasted

New Potatoes Berry Whip, Fresh or in Sherbet New Peas

TWO

Shoulder of Veal

Boiled Noodles

New Carrots or Spinach

Strawberry Pie

JUNE

ONE

Sweetbreads in Cream, in Rice Border Asparagus Salad Blackberry Tarts

TWO

Broiled Trout, Perch, etc. Scalloped Potatoes Peppers and Tomatoes Stewed Together

JULY

ONE

Chicken or Other Meat in Aspic Jelly Mixed Beet, Stringbean and Potato Salad Melons or Ice Cream

TWO

Sliced Meat Loaf

Potato Salad

Peach Compote, Peach Pie

Sliced Tomatoes

When the wash must be sterile—use Clorox 175

AUGUST

ONE

Corn on Cob

Stuffed Peppers, Rice and Meat

Tomato, Stringbean Salad

Cold Floating Island or Custard

TWO

Tomato Stuffed with Crab Meat, Chicken or Chopped Vegetables Fried Crumbed Eggplant Chilled Cubes Watermelon

SEPTEMBER

ONE

Baked Corn Pudding Broiled Tomato Sliced with Deviled Ham Fruit Pie

Mashed Summer Squash

TWO

Baked Eggplant, Stuffed Meat and Rice Tomato and Cucumber Salad Peach Cobbler or Roll

OCTOBER

Casserole of Chicken, Rice and Vegetables like Stringbeans, Tomatoes, White Turnips Cake and Fruit, or Fruit Betty

TWO

Stuffed Flank Steak

Mashed Potatoes

Brussels Sprouts

Chocolate Gelatin or Grape Betty

NOVEMBER

ONE

Roast Fresh Ham

Creamed Potatoes

Boiled Shredded Cabbage Stewed Fruit-Cranberry Compote

TWO

Sauerkraut

Baked Spareribs (Fresh) Cornstarch or Stewed Fruit or Mashed Potatoes Orange or Fruit Salad

DECEMBER

ONE

Roast Goose with Stuffing

Mashed Yellow Turnip

Lemon on Pineapple Gelatin

Baked Apples

TWO

Rabbit Stew

Baked Potatoes

Prune Pie or Whip

Buttered Beets

It does pay to insist on Golden State Butter

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SUNDAY DINNERS

FIRST SUNDAY

Stuffed Steak

Browned Potatoes

Evaporated Peaches

Creamed Cauliflower Beaten Biscuit

Fruit Salad

Plum Pudding with Sauce, or Lemon Pie

SECOND SUNDAY

Clam Broth Toasted Crackers

Carrots and Peas

Mashed Potatoes

Baked Ham Nut Bread

Grapefruit Salad, Stuffed Celery

Caramel Custard

Fancy Sweet Crackers

Coffee THIRD SUNDAY

Chicken Pie Tea Rolls

Mashed Potatoes

Cucumber Pickles

Mashed Turnips

Creamed Peas

Fruit Salad

Cucumber Pickies

Strawberry Jell

Cherry Pie Coffee

FOURTH SUNDAY

Tomato Bisque, Croutons Swiss Steak with Sauce

Mashed Potatoes

Hot Rolls and Butter Waldorf Salad

Bavarian Cream

Lady Fingers

Coffee

FIFTH SUNDAY

Cream of Pea Soup, Toasted Crackers
Cold Roast Leg of Lamb with Heated Gravy
d Potatoes

Mashed Yellow Turnips

Mashed Potatoes

Tomato Sauce

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Cucumber Pickles Apple Tapioca Pudding with Whipped Cream

Coffee

SIXTH SUNDAY

Roast Pork, Browned Potatoes, Gravy

Creamed Squash Currant Jelly

Celery

Parker House Rolls
Apple Sauce

Pineapple Fruit Salad Salted Wafers Pumpkin Pie with Whipped Cream Coffee

Discolorations can be removed from porcelain, tile, marble, and compositions with Clorox

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SEVENTH SUNDAY

Rice and Tomato Soup Roast Chicken

Creamed Carrots

Brown Gravy Tomato Aspic Salad

Pineapple Ice

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Prune Cake

Baked Potatoes

Coffee

EIGHTH SUNDAY

Cream of Carrot Soup Breaded Pork Chops and Fried Apples

Boiled Potatoes

Corn Pudding

Pickles
German Coffee Cake
Cold Slaw Salad
Cocoa Whipped Cream Dessert
Coffee

NINTH SUNDAY

Chicken Noodle Soup Celery

Fried Chicken a la Hazleton, Brown Gravy

Sweet Potato Fluff

Olive-nut Salad with French Dressing Floating Island Coffee Green Peas

TENTH SUNDAY

Winter Fruit Cup Pan-Broiled Steak with Oyster Sauce

Creamed Potatoes

Finger Rolls and Butter

Salted Peanuts

Apple-Celery Salad Pineapple Delight Coffee Olives

ELEVENTH SUNDAY

Dried Split Pea Soup Roast Duck, Apple and Horseradish Sauce

Baked Sweet Potatoes

Lettuce Salad with French Cheese Dressing Peach Custard Pie Coffee Creamed Peas

TWELFTH SUNDAY

Roast Beef, Brown Gravy

Browned Potatoes

Cold Slaw with Nuts

Creamed Onions

Boston Brown Bread Orange Marmalade
Prune Whip with Custard Sauce
Coffee

Many of California's leading hotels use Golden State Butter—exclusively

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THIRTEENTH SUNDAY

Baked Fish with Spanish Sauce

Creamed Macaroni

Olives Cottage Pudding, Lemon Sauce Coffee Stuffed Peppers

FOURTEENTH SUNDAY

Cream of Asparagus Soup Veal Birds

Celery Riced Potatoes Olives

String Beans

April-Fool Eggs

Easter Salad Coffee

Sweet Bunnies

FIFTEENTH SUNDAY

Baked Stuffed Shad, Parsley, Lemon

Boiled New Potatoes Asparagus with Cream Sauce

Dandelion Salad, French Dressing Rhubarb Pie Coffee

SIXTEENTH SUNDAY

Chicken en Casserole

Mashed Potatoes

New Carrots, Buttered

Hot Biscuits
Perfection Salad with Mayonnaise

Angel Sponge Cake

Strawberries and Cream

Coffee

SEVENTEENTH SUNDAY

Orange Appetizer
Roast Leg of Lamb with Mint Sauce

Mashed Potatoes Cucumber-Onion Salad Creamed Peas with Carrots Custard Rice Pudding

Custai

Coffee

EIGHTEENTH SUNDAY

Iced Strawberry Cocktail Breaded Veal Cutlets

Rice Croquettes

String Beans

Simpson Lettuce with Thousand Island Dressing Caramel Nut Pudding Coffee

NINETEENTH SUNDAY

Fried Chicken, Cream Gravy

Creamed New Potatoes

New Peas

Hot Raised Rolls Lettuce Salad, Sour Cream Dressing

Poinsetta White Cake

Strawberries and Cream

Coffee

Bleach with Clorox whether you wash in machine or tubs

TWENTIETH SUNDAY

Green Pea Soup Cold Sliced Pot Roast, Hot Gravy

Potatoes a la Creme

Fried Cauliflower

Spinach

Horseradish Sliced Tomatoes and Mayonnaise Strawberry Shortcake Cocoanut Macaroons Coffee

TWENTY-FIRST SUNDAY

Salmon Loaf with Egg Sauce

Melted Potatoes

Pickled Beet and Celery Salad Coffee

Strawberry Mousse

Feather Cake

TWENTY-SECOND SUNDAY

Cream of Veal Soup, with Rice

Radishes

Spring Lamb Chops, Broiled

Olives

Stuffed Tomatoes

Candied Sweet Potatoes

Shredded Lettuce with French Dressing Little Individual Strawberry Shortcakes Coffee

TWENTY-THIRD SUNDAY

Cold Tomato Soup Pressed Chicken

Country Fried Potatoes

String Beans with Bacon

Sliced Tomatoes and Cucumbers Vinaigrette Dressing

Chocolate Pie

Cocoanut Puffs

Lemonade

TWENTY-FOURTH SUNDAY

Chilled Grape Juice and Pineapple Cold Boiled Ham

New Potatoes

Scalloped New Cabbage

Stuffed Tomato Salad Mayonnaise

Chocolate Potato Cake

Strawberry Tapioca

Ice Coffee

TWENTY-FIFTH SUNDAY

Cream of Potato Soup Chicken Salad

Boiled Buttered Rice

Scalloped Tomatoes

Spice Cake

Cucumber Salad

Apple Amber

Iced Tea

You use butter 1,095 times a year. In so important a food it pays to insist on Golden State Butter

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MENUS

TWENTY-SIXTH SUNDAY

Broiled Chicken

Butter and Parsley Gravy
Little Beets on Lettuce Leaves
Little June Peas
Little New Potatoes

Strawberry Ice Cream Sponge Cake Coffee

TWENTY-SEVENTH SUNDAY

Jellied Chicken Broth Crackers Creamed Chicken

Creamed Chicken
Cream Mashed Potatoes Stuffed Egg Plant, Cheese Sauce
Tomato-Lettuce Salad Dinner Rolls

Tomato-Lettuce Salad Dinner Rolls
White Layer Cake Lemon Water Iced
Coffee

TWENTY-EIGHTH SUNDAY

Sardine Appetizer Spanish Pot Roast Succotash

Ripe Cucumber Pickle

Lettuce with Young Onions
Raspberry Pie

Raspberry Pie Iced Tea

TWENTY-NINTH SUNDAY

Fruit Cocktail Fried Chicken, Cream Gravy

Potatoes au Gratin
Stuffed Tomato Salad
Fresh Peach Ice Cream

Hot Biscuit
Angel Food

TEAS, LUNCHEONS AND SUPPERS

Coffee

AFTERNOON TEA

Relish Spread Sandwiches

Jelly and Nut Sandwiches

Brownies
Tea with Sliced Lemon and Whole Cloves

AFTERNOON TEA

Lettuce and Mayonnaise Sandwiches Nut Bread Sandwiches

Frosted Tea Cakes Coffee Salted Nuts

Penoche

Spiced Currants

Buttered Beets

FIVE O'CLOCK TEA

Bouillon in Cups

Whipped Cream Garnish Chicken Salad in Eclair Cases

Salad Rolls

Ripe Olives

Orange Cream Pie

Celery Hearts

Black Walnut Angel Food Devil's Food with Divinity Frosting
Orange Pekoe Tea Mints Coffee

FAMILY TEA

Hot Bacon and Toast Sandwiches Hot Gingerbread Sliced Dill Pickles

Keep your hand basins and bathtubs spotless with Clorox

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MENUS

BRIDGE LUNCHEON

Pimento Bisque Chicken Salad Cake

Cheese Delusions

Parker House Rolls

Coffee

Mint Bonbons

Whipped Cream

Tea

BUFFET LUNCHEON

Creamed Chicken on Toast Points "Bread-and-Butter" Pickles

Clover Leaf Rolls

Nucoa Balls

Glazed Sweet Potatoes

Stuffed Onions

Pineapple Bavarian Cream

Coffee

SIT-DOWN LUNCHEON

Fruit Cup

Veal Birds

Potato Balls

Parkerhouse Rolls

Scalloped Cauliflower Nucoa Balls

Mayonnaise

Tomato Aspic Salad Brick Ice Cream Coffee

Silver Cake Mints

BUFFET SERVICE FOR WEDDING RECEPTION

Bouillon Lobster or Chicken Patties Bread and Nucoa Sandwiches Rolls Stuffed with Chicken Salad

Frozen Pudding Orange Sherbet Assorted Cakes

Bride's Cake

Coffee

Punch

CHURCH OR COMMUNITY SUPPER

Mint Wafers

Fruit Cup Chicken Pie

"Bread-and-Butter" Pickles

Stuffed Baked Potatoes **Biscuits**

Escalloped Tomatoes Nucoa Balls

Cabbage Salad

Thousand Island Dressing

Ice Cream

Nucoa-Scotch Sauce Coffee

Chocolate Cake

BAKED BEAN SUPPER

Cream of Tomato Soup

Scalloped Oysters

"Bread-and-Butter" Pickles

Baked Beans

Nucoa Balls Brown Bread

Cold Slaw

Whipped Cream

Croutons

Dutch Apple Cake Coffee

Orange Biscuits

SUNDAY NIGHT SUPPER

Tunafish Newburgh

Currant Jelly

"Bread-and-Butter" Pickles

Nucoa Balls

Asparagus Tomato Cup

Stuffed Dates

Salted Dates

Hot Chocolate

Golden State Butter sets the standard for quality

HOLIDAY DINNERS THANKSGIVING DINNERS

Oyster Stew

Celery

Oyster Crackers

Roast Stuffed Turkey

Brown Gravy Sweet Potatoes

Turnips and Carrots in White Sauce Chicken Pie

Cranberry Moulds

Boiled Onions

Mince Pie

Squash Patties

Fruit Pudding Assorted Nuts Coffee

Brandy Sauce

Raisins

THANKSGIVING DINNERS

II.

Clam Soup

Browned Crackers

Halibut Rolls, Sauce Tartare, Dressed Cucumbers Roast Turkey With Chestnut Stuffing

Giblet Gravy Mashed Winter Squash

Onions in Cream Cranberry Punch

French Dressing Pear Salad Fig Pudding Hard Sauce

Sponge Cake Hot Chocolate Assorted Nuts Coffee

Vanilla Ice Cream

CHRISTMAS DINNER

Consomme

Dinner Rolls Salted Almonds

Olives Halibut Timbales

Shrimp Almonds Chestnut Stuffing

Roast Goose Apples en Surprise

Mashed Potatoes

Creamed Cauliflower Salad

Plum Pudding Cream Cheese Bonbons Coffee

Brandy Sauce Water Thins

CHRISTMAS DINNER

Tomato Consomme

Olives

Browned Soup Rings Salted Pecans

Fillets of Sole Roast Goose, Giblet Gravy Mushroom Sauce Frozen Apples

Riced Potatoes Pimento Timbales Saute Onions

English Plum Pudding Coffee Ice Cream

Green Pepper Salad Sauce Almond Cakes

Crackers

Bonbons Coffee

Cheese

Bread Rings

LENTEN DINNER

Corn Soup

Egg and Pimento Timbales

French Fried Potatoes Apple Salad Crackers

Baked Stuffed Haddock, Hollandise Sauce
Boiled Brussels Sprouts Custard

Coffee

Refrigerators, coolers, and other food containers are kept clean, sterile, and sweet with Clorox

MENUS



So says the mother of a little brood whose "accidents" are daily occurrences of growing up. Stains vanish before Clorox! Fruit, vegetable, tea, coffee, chocolate, wine, ink, iodine and even mercurochrome stains; mildew and scorched spots are easily removed from white cottons or linens. Also from porcelain, enamelware, woodwork, stone or marble. Just follow directions on bottle.

CLOROX

HOUSEHOLD HINTS

Brine for Pickles: Make the brine strong enough to bear up an egg, using about 2½ cups of salt to 1 gallon of water. Place the fresh, green cucumbers in this brine as soon as picked from the vines. Do not wash the cucumbers unless absolutely necessary as this will tend to make them rot.

Impurities in salt often cause discoloration in pickling.

To Preserve Color in Boiled Vegetables: By adding a very little more salt than is usual to the water in which green vegetables are boiled and cooking them in an uncovered vessel, they retain their green color. If soft water is used, salt should be put in the water at first.

To Freeze Ice Cream: Use one part of Diamond Crystal Ice Cream Salt to three parts of finely crushed ice for ordinary freezing. Place one layer of ice first in the bottom, then pack in the above proportion, turning the handle of the freezer occasionally to shake and pack down the moisture; then freeze, turning slowly at first. Do not pour off the brine before the freezing is completed, for it is the brine that is valuable for freezing. When frozen, pour off the brine and repack with ice and salt, using one part salt to four of the ice. For mousse and cream molds, use a little more salt. Salt will freeze ice cream quicker than rock salt

To Poach Eggs Properly: Always add a little salt to the water in which

eggs are being poached, to set the whites.

To remove the Odor of Onions from Knives and Cooking Vessels: When knives have been used to cut onions, or when cooking vessels have come in contact with onions, rub them off with a damp cloth, then rub thoroughly with salt and wash well with warm water. The hands may be made clean by rubbing them with salt. This will remove the odor of gasoline from hands.

To Prepare Meat and Fowls for Cooking: When there is considerable blood in fresh meat, that you wish to extract, and when fowls are dressed and prepared ready to cook, cover well with salt and let stand several hours or overnight; when ready to cook rinse in fresh, cold water, and cook as desired.

To Keep Cut Ham from Spoiling: In slicing from a large ham, rub the cut side and bone with salt. This will keep the ham wholesome.

To Keep Icing from Sugaring: When making cooked icing, add a pinch of salt to the sugar and the icing will not grain and turn to sugar.

To Prevent Milk from Souring: By adding a tiny pinch of salt to the milk when fresh it will keep much longer.

To Make Eggs Beat Quickly: A tiny pinch of salt added to the whites of eggs will cause them to beat up quickly.

To Prevent Fish from Sticking to the Pan: Sprinkle a little sait in the skillet before placing the fish in it to fry and it will not stick to the skillet.

To Bake pancakes Without Smoke or Odor: Make a little salt bag and rub the gridiron with it in place of grease. The cakes will not stick and there will be no smoke or odor.

To Improve the Flavor of Tea and Cocoa: A pinch of salt imparts a mellow taste to tea and makes cocoa seem richer.

Diamond Crystal, because of its purity, is best to use wherever fine flavor is desired.

To Whip Cream Rapidly: Wrap the jar in a wet towel, sprinkle with salt. Keep close to the ice for a short time before whipping. Add a pinch of salt to the cream.

More than 40 foreign countries, too, know the quality of Golden State Butter

To Keep Butter Hard and Cheese Dry: Butter may be kept hard without ice by setting the dish in which it is contained in cold salt water. Do not allow the water to come over the top of dish. Keep butter covered with cool, damp cloth. If cheese is desired dry for grating, pack it in salt. It will not grow strong nor get moldy.

To Improve Delicate Desserts: The flavor of the most delicate desserts

can be improved with the magic pinch of salt.

For Judging Mushrooms: Sprinkle a little salt on the gills of mushrooms, to detect their goodness. If the gills turn black, the mushrooms are fit for food; and if yellow, the mushrooms are poisonous.

To Improve Pie, Pastry, Cookies: Where lard is used for shortening, the use of a small amount of salt will insure better results; will improve pie crust and pastry of all kinds. Salt used with beef drippings in cookies serves as butter.

To Remove Iron Rust: Iron rust may be removed by using salt and lemon juice. Place in the sun to bleach. If one application is not sufficient use

another.

For Goldfish: At least once a week take the fish out of the bowl and place them in a vessel with about one quart of water and teaspoonful of salt. Leave them in this until their bowl has been cleaned, then fill it with fresh water and pour this salty water with the fish into the bowl.

To Smooth Rough Irons: When irons are rusty, rough or sticky, sprinkle salt on several folds of paper and rub the hot iron several times over this.

To Bleach Hardwood and Unpainted Softwood Floors: First wash well with soap and hot water. Make a solution of one-half pint of Clorox to each gallon of water and apply with cloth or mop. Let stand ten to thirty minutes. A badly stained floor may require more than one application. Rinse with cloth or mop wrung out in clear water.

Blood and Meat Juice Stains: To remove blood stains from white cotton and linen fabrics, first rinse stained portion in cold water. Make solution of two tablespoons Clorox to each quart cold water. Mix well; immerse fabric and soak until stains disappear. Rinse thoroughly in clear water.

Discolored Wicker and Reed Furniture: To bleach, apply a solution of four tablespoons Clorox to each quart cold water. If badly discolored, use

stronger solution.

To Remove Coffee, Tea, Chocolate and Wine Stains from white cottons or linens: Soak in cold water to remove any starch or dressing. Make a solution of two tablespoons of Clorox to each quart cold water, mix well, immerse fabric and soak until stain has vanished. Then rinse well in clear water.

Fruit Stains: To remove stains of fresh or cooked fruit from white cotton or linen fabrics, first rinse stained portions in clear water. Make solution two tablespoons Clorox to each quart cold water. Immerse stained fabric and let soak until stains are gone. Then rinse thoroughly in clear water. Jelly bags, towels and enameled utensils, used in canning fresh fruit, can be freed from stains by washing in a Clorox solution.

Ink Spots: To remove ink spots from white cotton or linen fabrics, first wet spots in cold water to remove any starch or dressing. Make a solution of two tablespoons Clorox to each quart cold water. Mix well. Immerse spot and soak until ink disappears. After Clorox has removed the ink, occasionally a brown spot is left, due to the composition of the ink. These spots can be removed by using lemon juice or vinegar.

Scorched Spots: Flatiron scorch will disappear from white cotton or linen fabrics if spots are first dampened in cold water, then soaked in a solution of two tablespoons Clorox to each quart cold water. Soak until

discoloration vanishes; then rinse well.

Medincine Stains, such as Iodine, Mercurochrome and Argyrol can be removed from white cotton and linen fabrics. First dampen stains with cold water to remove any starch or dressing. Make solution of two tablespoons

Clorox to each quart cold water. Immerse fabric and soak until stains dis-Rinse well. appear.

To Remove Mildew from white cottons or linens: First, rinse mildewed portion in cold water. Prepare a solution of two tablespoons Clorox to each quart cold water. Mix well and immerse fabric, allow it to soak for

Wash in a solution of three To Whiten Dishtowels and Dish-Mops:

ten minutes. Rinse well and hang in sunlight to dry. tablespoons of Clorox to each quart of luke warm suds.

To Bleach White Cottons and Linens: First Method-In Soaking Suds: Use Clorox in the soaking suds in the proportions of one tablespoon to each Soak thirty minutes or over night. gallon of cold or luke warm water. Second Method-In First Rinse: Thoroughly mix one tablespoon of Clorox to each gallon of cold or luke warm water before immersing clothes. Leave clothes in this rinse for fifteen minutes, thoroughly rinse in clear water.

Dye Stains: To remove stains of many kinds, including hair dye, from hands, basins and white cottons or linens, first dampen with cold water. Make a solution of two tablespoons of Clorox to each quart of cold water. Mix well. Immerse hands or fabric and soak until stains disappear. Rinse thoroughly with clear water.

Grass and Flower Stains: Rinse grass or flower stained white cotton or linen fabrics in cold water to remove starch. Then soak in well mixed solution of two tablespoons Clorox to each quart cold water until stains disappear. Rinse thoroughly.

To Cleanse Toilet Bowls: Use Clorox to remove stains and odors, and at the same time disinfect the fixture and its outlet pipe. Pour a half cup of Clorox into toilet bowl, add three tablespoons vinegar; let stand an hour, or overnight.

To Cleanse and Deodorize Drainpipes: Flush sink, wash bowl, bathtub and hopper drainpipes with a kettle of boiling water; follow with a cup of Clorox. This treatment makes the household more sanitary and tends to prevent stoppage in drainpipes.

Pet Houses and Cages: To keep them clean, odorless and germ-free: Wash with solution three tablespoons Clorox to each gallon strong suds.

Rinse well.

To Remove Certain Offensive Odors from Cooking Utensils.—Pans or kettles in which fish, onions, turnips or cabbage are cooked, usually retain an unpleasant odor. To remove it, put a little Watch Dog Lye in vessels with some water; let boil for a while; then rinse with fresh water.

SAVE KITCHEN SCRAPS AND WASTE GREASE. IT IS EASY TO MAKE YOUR OWN SOAP WITH WATCH DOG LYE

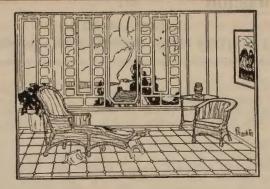
Soap can be made from almost any grease, but the cleaner the grease, the whiter and more satisfactory soap will be. Grease which has been rendered or "tried out" makes better soap. It is easy to render grease. Put scraps of fat, old cooking grease, etc., into pan or kettle over fire just hot enough to draw out grease. Pour off or dip out grease as fast as it becomes liquid. This will prevent scorching. Keep this up until all the fat is rendered. Throw away sediment, and strain grease through fine sieve or cloth, to take out any small particles of sediment that may be present.

To Clean Salty Grease.—Boil it with water, and set aside to cool; then

skim off grease.

Hard Soap Without Boiling.—Empty contents of can into kettle containing 1 quart water; stir with spoon or stick; lye will dissolve and become quite hot—allow to cool. Now take 6 pounds clean grease, tallow or lard; melt it until luke warm; then pour the cool lye solution into the melted

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MULLEN

High Class Special Cabinet Work for Distinctive Homes

Mullen, the West's leading builder of Store Fronts and Fixtures, now offers to the home-owner an unique service in individually designed and sturdily constructed woodwork for dining room, living room, library and kitchen.

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JOBBING BRANCHES

San Francisco, Oakland, Sacramento, Fresno, Eureka, San Jose, Reno (Nevada), Santa Rosa, Elko (Nevada), Alturas, Monterey, Chico.

SHIPPING BRANCHES

San Francisco, Estudillo, San Jose, Wayne, Paradise, Alvarado, Colma, Sacramento, Stockton, Salinas, Watsonville, Merced, Modesto, Fresno, Parlier, Hanford, Dinuba, Reedley, Sanger, Selma, Delano, Shafter.

Mullen Manufacturing Co.

60-80 Rausch Street, San Francisco Phone HEmlock 2858 grease gradually, in a small stream and stir slowly until it is thoroughly mixed and drops from the stirrer thickness of honey. To be properly done, stirring should continue about ten minutes. It is then ready to pour into moulds.

Soft Soap.—To contents of can add 3 gallons water; boil until lye is all dissolved; then add 6 pounds of any kind of soap grease—the cleaner the better—to the lye solution and boil. It usually becomes soap after boiling 15 to 25 minutes. Let boil slowly, so that it will not boil over. Best way to ascertain whether it is soap or not is to take out of kettle about half pint of its contents and mix as much water with it. If it is soap it will be ropy and stringy. If jelly soap is desired, water should be added and all stirred together until thickness desired is secured.

White Floating Soap.—Into kettle put 2½ quarts melted grease; then stir contents of can which has previously been dissolved in a quart of water and allowed to cool until luke warm, into the grease; add immediately 1 cup ammonia and 2 tablespoons borax dissolved in ½ cup warm water. Stir 5 minutes; beat the warm soap until it is too stiff to be handled, and

put away to cool. Do not use until 4 weeks old.

Most soap improves with age.

Don't put lye solution in aluminum ware.

If you have any particular way of your own to make soap, use this Lye to suit yourself. It will do the work to suit you.

Frank & Company Fine Sausage and Meat Specialties

Milwaukee Smoked Liver Sausage
Mil. French Liver Sausage, with Pistachio Nuts
French Head Cheese Veal Loaf

Cheese and Macaroni Loaf
Ham Loaf
Pimento Loaf

Tongue Loaf Chicken Style Loaf

Modern Cooked Corned Beef

Cooked Beef Tongues Bologna Sausage
Milwaukee Frankfurters—Imported Style
Milwaukee Mett Rings Small Frankfurters
Pure Pork Sausage—Midget Size

German Salami Italian Salami Italian Salami

Gothaer Cervelat (Eastern)
Milwaukee Cervelat Boiled Salami

SANDWICHES

Sandwiches to be toothsome and delicious should be served as daintily as possible. Appetizing sandwiches are made by placing a lettuce leaf on a thinly buttered slice of your favorite bread; add a meat specialty and top with a little salad dressing. After different varieties have been prepared, place on a chop plate, garnish with lettuce leaves, parsley or other greens and a few olives and your guests are ready to be served.

HOW TO PREPARE FRANKFURTERS AND PORK SAUSAGE

Frankfurters should be placed in a kettle of cold water and when the water reaches the boiling point, remove and serve.

Pure Pork Sausage: To prepare, par-boil for one minute, fry to a light brown.

To keep toilet bowls clean, germ-free, odorless-use Clorox

SAUSAGE AND MEAT SPECIALTIES DELICIOUS FOR SANDWICHES

Milwaukee Smoked Liver Sausage
Milwaukee French Liver Sausage, with Pistachio Nuts
French Head Cheese
Veal Loaf Cheese Loaf Chicken Loaf

Ham Loaf Salamies
Modern Cooked Corned Beef

Very palatable sandwiches and appetizers are made with Milwaukee Smoked Liver Sausage (Liver Paté) or Milwaukee Mett Rings. These articles are removed from the casing, made into a paste and spread on bread. If extreme richness is desired, a little mayonnaise may be added. For daintiness, add the lettuce leaves.

Isn't it logical that the Frank Food Company that has been manufacturing quality food products for sixty-five years should bring the best to

you now?

Don't detour on quality, use Frank Food Company products.

FOREIGN DISHES

JAMBALAYA

There is scarcely a Creole family which does not have, at least once a week, this characteristic dish in some of its forms. It is made of various meats, fishes, etc. The ingredients change with the things at hand, but rice is always used. Here is a recipe given by a Creole who is "to the manor horn."

Cut a piece of fresh pork (a pound) into pieces an inch square and chop two or three onions fine. Put a large tablespoon of sweet lard into a deep sauce pan. When hot add the chopped pork with the onions and let them brown, stirring for five minutes, then add about the same amount of chopped ham as you have of pork and ¼ pound of chopped Vienna sausage. Next add the herbs, a bay leaf, a little parsley, two cloves and a saltspoon of salt and brown a few minutes longer. When all are nicely browned add 2 quarts of hot soup stock or hot water. Let it cook about 10 minutes; when boiling nicely add a cup of M. J. B. rice washed and dried. Let boil until the rice is tender, stirring frequently to keep from burning. Season with salt, cayenne and tobasco or chile sauce. Serve very hot in bowls or on plates.

CHICKEN CHOW MEIN—CHINESE

The most important dish of the dinner—chow mein—requires ½ cup of bamboo shoots sliced in very thin strips, ¾ of a cup of water chestnuts, peeled and sliced very thin, 1 cup of celery cut fine, ¼ of a pound of blanched almonds, 1 cup of soaked and diced dried mushrooms, ½ cup diced chicken, 2 cups of chicken stock and 1 pound of fried noodles.

Place 1 cup of the stock, the celery, mushrooms and bamboo in a large frying pan and let cook for 10 minutes. Next add the chicken and water chestnuts and pour over this the other half cup of stock with 3 teaspoons of cornstarch and a teaspoon of salt. Season to taste and let the mixture cook 5 minutes longer. Just before serving stir into the mixture the almonds. Place the noodles in a deep covered serving dish and pour the cooked mixture over them. Serve piping hot.

Ask for Golden State Butter, always. It pays to insist Speed up your drainpipes with Clorox

CHOP SUEY—BOWL OF RICE EASTSIDE

1 tablespoon Golden State Butter

1/2 clove or garlic

1/4 ounce Chinese ginger (ginger and garlic must be chopped up fine together)

Imported bamboo shoot cut in squares about % inch square and 1/8 inch thick (it requires about ½ can for this recipe) ½ stock of branch celery, sliced

1/2 of a chicken, shredded

2 dozen of imported water chestnut berries, sliced thin

Imported French or Chinese mushrooms, as many as you

2 dry onions, cut thin in %-inch squares, and Chinese cabbage cut in %-inch squares

First you put the butter in a hot sauce pan, then put in your chopped garlic and ginger; then your ingredients mixed up, and fry for about 4 seconds. Then add 3 cups of stock or 3 cups of water. Salt to taste. Three teaspoons of imported Chinese sauce. Steam with cover for 15 minutes and stir for about 3 seconds. Then cook for 10 minutes; then serve. This recipe is enough for two or three persons.

"Hep good" with Eastside.

PATLIJAN-BOEREG—ARMENIAN

1 large egg-plant

4 sprigs parsley

1 lemon 3 eggs

½ pound Kraft's Hard Cheese,

grated

1 teaspoon Leslie salt

1 cup beef fat

Slice the egg-plant in 1/4-inch slices. Sprinkle with salt and let stand an hour. Drain and saute the egg-plant, a few slices at a time, in the beef fat until nearly tender. Pour off most of the fat from the pan and put in a layer of the fried egg-plant. Mix the cheese, chopped parsley and two of the eggs and spread part of the mixture on the egg-plant. Put on another layer of egg-plant and cover with the egg and cheese mixture until both are used up. Let cook gently over a very small flame until all is cooked through. Beat the other egg, pour over the whole mixture and cook until the egg covering is set. The whole dish should be like an omelet. Remove from frying pan to a hot platter and squeeze over it the juice of 1 lemon.

HERRING POTATOES

(A Delicious Dutch-Holland Dish)

2 herrings

10 or 12 medium-sized potatoes

10 small onions

Butter

1 bay leaf Bread crumbs

Procure 2 plump Holland herrings in brine. Soak them over night in cold water. Skin, clean and bone them, pulling them into small bits. Boil 10 or 12 medium-sized potatoes until tender enough to be pierced with a fork. Peel about as many small onions. Generously butter a casserole dish and put in a layer of herring, a layer of potatoes and one of the onions sliced thin, dot generously with butter or oleo after sprinkling with salt and pepper, and a few pieces of bay leaf. Repeat, sprinkling top sparsely with cracker or bread crumbs, then dot with more butter. Bake until well browned, which takes about 1 hour in a moderate oven (350° F.).

Dishtowels and mops can be kept snow-white and germfree with Clorox

SALZBURGER NOCKELN—AUSTRIAN

Separate the whites and yolks of 4 eggs. Beat the yolks with four table-spoons of sugar (powdered or granulated), ½ teaspoon salt, ½ teaspoon vanilla. Beat the whites until stiff and fold into the yolks. Have ready a chafing dish or frying pan with a small amount of butter (as for cooking an omelet) and drop in the mixture, one heaping tablespoon at a time. The pan should be hot enough to brown the souffles in 1½ minutes. Then turn them over with a pancake baker's skill and brown the other side at a slightly lower heat, so that it takes about 6 minutes in all to cook them. Serve on a warm dish and sprinkle generously with powdered sugar.

Do not let your hopes sink when the souffles refuse to remain at their highest point of puffiness—you will find that they are not heavy when really tasted, but they must be eaten "off the griddle," as they are autocratic about

the time of being served.

A quarter hour covers the whole operation easily. The quantities quoted make about 16 tiny cakes. As served in Austria the souffles are browned on both sides, but are like uncooked meringue in the middle. We found by experiment that they were more popular when cooked longer, as an omelet.

CHILI RELLENOS

Simmer until tender ½ pound of lean stewing beef, adding half a bay leaf, a slice of onion stuck with two cloves, and a few celery tops. Drain the meat, run through the meat grinder and add 2 tablespoons of canned tomato pulp, salt and ground chili pepper to taste, 1 tablespoon of minced seeded raisins, half a grated onion and 2 tablespoons of ground nut meats. Mix the ingredients well and put into halved peppers that have been parboiled for 5 minutes and drained. Cover the tops with buttered dried bread crumbs and bake for 20 minutes in a hot oven.

RICE AND MUSHROOMS, ITALIAN STYLE

1 cup M. J. B. Rice

- 4 tablespoons Star Brand Olive Oil
- 4 tablespoons chopped celery 3 tablespoons chopped parsley
- 4 tablespoons Del Monte Tomato Catsup or chili sauce
- 3 tablespoons chopped onion
- 2 cups dried mushrooms (2 ozs.)

Wash and soak the dried mushrooms in 2 cups of hot water for half an hour. Wash the rice, then fry it, uncooked, in half of the butter until it is brown and dry. Add liquid (the water the mushrooms are soaked in is excellent), a little at a time, just enough to keep the rice from sticking, and allow it to steam. It will take about 4 cups of liquid and 20 to 30 minutes for this process with the gas flame turned low.

Meanwhile fry the mushrooms, onions, celery and parsley in half the butter and when golden add with the catsup to the rice. Season with salt and paprika. An attractive way of serving this for luncheon or supper is to finish it in the oven in a glass baking dish or individual dishes, garnished

with parsley. This is a most savory dish.

MEXICAN COD BACALAO

Put a quarter cup of cooking oil in a frying pan and fry four sliced potatoes with a bud of garlic and a thinly sliced onion until cooked, but not browned. Add a pound of salt cod that has been soaked, scalded and shredded. Mix well, then turn in a can of tomatoes, 2 thinly sliced peppers, ½ cup of vinegar, 1 teaspoon of sugar and salt to taste. Cook slowly 1 hour and add a few ripe olives before serving.

Golden State is known as the "High Score" butter

