B&P UNIVERSAL PRICE BOOK
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MADE IN U.S.A.

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Jam Roulettes

Roll baking-powder biscuit dough ¼ in. thick. Brush with melted butter, spread with jam. Roll up like a jelly-roll. With a sharp knife cut into slices ½ in thick. Place on greased baking sheet about 2 ins. apart. Bake at 450° for 10-12 mins.

To glaze, brush with ~~equal parts of~~ 1 powdered sugar + milk just before removing from oven. Soft maple sugar, grated cheese or deviled ham may be substituted for the jam.

Potatoe Parker House Rolls.

Mix a cup of hot, mashed potato with $\frac{3}{4}$ cup of lard, a cup of milk, and a cup of potatoe water. Stir well. Add 1 cake of compressed yeast, blended with a little of the mixture. Add $\frac{1}{2}$ cup sugar. Cover and let stand for 2 hrs. in comfortably warm temperature. Then add 2 beaten eggs, and a qt. of flour, sifted with 2 teaspns. of salt. Mix to a soft dough, adding more flour if necessary. (Very likely) The less kneading is given, the less flour will be needed. Roll and cut and form into long, narrow rolls. Let stand for a couple of hrs. or until doubled in bulk before baking. Should make 40 rolls

The dough may be kept for several days in refrigerator in a greased bowl with a greased cloth over it.

Yorkshire Pudding.

2 cups. of flour
$\frac{1}{2}$ teaspn. of salt
Add 3 eggs beaten and 2 cups of milk. Stir until smooth
Bake from 30 to 40 minutes in muffin pans.

Spoon Bread I.

1 cup of white corn meal
1 teaspn. salt $\frac{1}{2}$ tablespn. sugar
1 tablespn. of flour 1 tablespn. of butter
Put all together in a bowl. Stir in boiling hot water until it has the thickness of mush. Beat well.
Add: 1 whole egg $\frac{1}{2}$ cup of milk
2 teaspns Bk. Pd.
Place in a greased pudding dish and bake

Lucy Willets

Thin Corndodgers

To 2 cups of cornmeal add
2 teaspns. of salt
1 teaspn. sugar
2 tablespns. of butter (or bacon fat)
Stir in 4 cups of boiling water
and beat until smooth.
Grease a baking sheet generously.
Drop mixture by teaspoonfuls
allowing a good deal of space
between each. Spread with a
spatula to paper thinness.
Dip spatula in cold water now + then.
Bake at 425° until crisp and
golden brown. Watch carefully
to prevent burning.

Wheat Terns

1 cup sweet milk
1 egg beaten into the milk
½ teaspn. of salt
3 tablespoons of sugar
1¾ cups of flour
2 tablespoons of melted butter
2 heaping teaspns. Bk. Pd. or 4 level
Bake in hot, greased tins in moderate
oven, 20 mins.

Ella Quinn

Short-cake

2½ cups of flour
2 tablespoons of sugar
2 tablespoons of butter
¼ teaspn. salt
1½ teaspns. Bk. Pd
1 cup. sweet cream
Bake in two tins.

Ella Quinn

Spoon Bread II.

Pour 2 cups of boiling water over 1 cup of cornmeal. Allow to cook for 5 minutes.

Add: 1 tablespoon butter
2 teaspns. salt

Let cool until lukewarm

Add 1 cup milk and 2 eggs

Beat for 2 minutes and bake in a greased baking dish for half an hour, in a moderate oven (375°)

Hoe Cake

Sir a cup of boiling water into a cup of yellow meal seasoned with half a teaspn. of salt. Melt and add 3 T. of butter. Drop from a spoon onto a buttered cooky sheet and bake in a hot (400°) oven until the edges are brown - 20 minutes.

Sour Cream Johnny-cake

1 cup sour cream	⅓ c. sugar
1 teaspn. salt	½ teaspn. soda
2 eggs (beaten)	1 c. corn meal
1½ c. flour	1½ teaspn. Bk. Pd.

If lacking sour cream, use 1 cup sweet milk, ½ c. melted butter. Leave out the soda. Ella Quinn

French Toast

6 slices stale bread	¼ teaspn salt
2 eggs	⅔ cup milk

Beat eggs slightly. Add milk and salt. Soak slices of bread in mixture a few minutes. Saute in butter, first one side & then the other.

Bettina

Blueberry Tea Muffins

1 3/4 cups cake flour
1 1/2 teaspns. Bk. Pd.
1/2 teaspn. salt
1/2 cup milk
1/3 c. butter
1/2 c. sugar
1 egg (well beaten)
3/4 c. fresh blueberries

Sift flour, measure and sift again with Bk. Pd. + salt. Cream butter until light. Add sugar gradually, beating until fluffy. Add egg and beat till smooth. Add dry ingredients alternately with milk, beating after each addition until smooth. Add lightly floured berries. Fill greased muffin pans 2/3rds. full. Bake at 400° about 30 mins. Makes 12.

Nut Bread

Into 3/4 ths. cup of sugar beat two eggs. Add one cup of sweet milk and 3/4 ths. cup of chopped nut meats. To 3 cups of flour add 2 teaspns. of Bk. Pd. and one of salt. Beat all together thoroughly. Pour into bread pan and let rise 20 minutes. Bake 1 hr. at 375°

Ruth Tucker

Waffles

1 3/4 cups of milk
1 scant teaspn. of salt
4 eggs (yolks + whites beaten separately)
3 tablespns. melted butter
2 3/4 ths. cups flour
2 1/2 teaspns. Bk. Pd.

Bake in very hot irons.

Ella Quinn

Rolled Oats Bread

1½ cups flour — 5 teaspns. Bk. pd.
1 teaspn. salt — ⅓ teaspn. soda
1½ cups. quick cooking oats
½ cup brown sugar — 1 c. chopped dates
¾ cup chopped nuts — 1½ cups milk
¼ cup molasses

Sift flour, salt, Bk. pd. and soda together. Add oats + sugar. Mix in dates and nuts. Add milk and molasses. Pour into 2 well buttered bread pans and bake in a slow oven for about 45 mins. Cool for cutting

Graham Gems

Cream together ½ cup of butter
½ cup of sugar

Add:
1 egg (beaten whole)
2 cups sour milk
1 rounding teaspn. of soda
2 cups of graham flour
1 cup of flour (white) ~~(graham)~~
½ teaspn. of salt

Makes 18 large or 24 small gems.

Coffee Bread

⅓ cup of fat — ¼ cup sugar
1 egg — 1 cup milk
1 teaspn. salt — 2½ cups flour
4 teaspns. Bk. Pd — ¾ cup raisins

Mix melted fat, sugar, slightly beaten egg and milk. Sift salt, flour and Bk. Pd. Add other ingredients. Pour into greased cake pans. Sprinkle with cinnamon and sugar. Bake in a hot oven 15 to 20 mins.

Pancakes

2 cups flour 1 teaspn. salt

4 teaspns. Bk. Pd.

2 egg yolks beaten. Add 1 cup of milk and beat. Add to dry mixture.

6 T. melted crisco or 4 T. of melted butter

Add 1½ c. more milk

Lastly add 2 stiffly beaten egg whites.

Mrs. Harvey

Philadelphia Butter Buns

Make a sponge of 1 cake of yeast, ¼ cup of water, 1 cup scalded milk and 1½ cups of flour. When light add ¼ cup of sugar, ¼ cup butter (melted) 2 egg yolks, ½ teaspn. of salt, the grated rind of 1 lemon and about 2 cups of flour for dough. Knead until smooth and elastic. Cover close and set aside to become doubled in bulk. Turn onto a board, roll into a rectangular sheet, spread with softened butter, dredge with sugar and cinnamon, sprinkle with currants and roll as a jelly roll. Cut into 16 pieces about 1¼ inches long. Butter a frying-pan well and dredge generously with brown sugar.

Set the buns on the brown sugar and let stand to become light. Bake in a moderate oven. Turn upside down. The sugar and butter should glaze the bottom of the buns.

3 or 4 tablespoons of butter and a generous $\frac{1}{2}$ cup of sugar are none too much on the pan.

James River Waffles

2 cups flour	3 eggs
$\frac{1}{4}$ teaspn salt	2 cups sour milk
2 teaspns. Bk. Pd.	6 tablespns. butter
1 teaspn. soda	

Separate the eggs and beat yolks until light. Then add 1 cup of sour milk. Measure and sift together the flour, salt + Bk. Pd. Add to the yolk mixture and beat well. Add the second cup of sour milk and beat again. Then add the melted butter and lastly fold in the egg whites, beaten stiff.

Swedish Coffee Cake

Beat to a cream ½ cup of butter and gradually beat in ½ cup sugar. Add 2 beaten eggs. Sift 2¼ cups of flour with 2 teaspns. Bk. Pd. and 1 teaspn. salt. Add to the butter alternately with ½ cup milk. Mix in ½ cup of seeded raisins. Pour into a 10"x15" pan. Spoon the yolk of 1 egg over the surface. Sift over granulated sugar to cover and sprinkle with ½ cup of chopped almonds. Bake 20 mins. at 375°. Serve hot.

Rice Muffins

Sift together: 2 cups flour
5 teaspns Bk. Pd.
3 tablespns sugar
¾ teaspn salt.

Beat 1 egg + the yolk of another
Add ¾ cup of boiled rice. Mix well
Add ⅞ cup of milk. Mix again
Combine mixtures and add 2 tablespns. of melted butter.
Bake in a hot muffin pan about 25 mins. at 400°

Crusty Rolls

Soften 1 cake of yeast in ½ c. lukewarm water
Put ½ c. lukewarm water into a bowl and add 1 T. sugar, 1 teasp. salt and 2 T. of shortening. Add 1 c. of flour, beating well. Add the softened yeast. Add ½ c. more flour, beating well. Then fold in 2 beaten egg whites. Add enough more flour to make a soft dough - about 2 cups. Knead on a floured board until smooth, satiny and very elastic. Put in a greased bowl and let rise until doubled in bulk. Punch down. Let rise until doubled again. Knead down lightly. Cover and let rest for ten mins. Roll out. Cut into rectangular pieces about 1½ in. wide + 2¼ in. long. Pat each piece flat. Fold long edges under so they meet. Snip off short ends with a sharp knife to seal dough and make pillow shapes. Place on greased pans that have been sprinkled lightly with corn meal. Slash top of each roll with sharp knife. Brush rolls with melted butter. Cover with towel + let rise till double in bulk. Bake in 450° oven for 20 mins.

Put a pan of hot water in the oven under the racks while baking.

35. Chocolate Alegretti Cake
37. Toasted Spice Cake
2. Royal Cream Cup Cakes
4. Hickory Nut Patties
12. Chocolate Crunch Cookies
14. Two-Egg Cake – Crisco
16. Molasses Refrigerator Cookies
4. Molasses Cookies - Lot Van C.
20. Prize Angel Food Cake
22. Feather Cake (Karo)
24. Cup Cakes with Lemon Filling -
26. Molasses Drop Cookies (Country Kitchen)
28. Applesauce Cake
6. Rice Krispie Peanut Butter Cookies
18. Raisin Cake - Mrs. Harvey
30. Sugarless Gingersnaps
32 - Fancy Cakes - Bettina
34 - Fudge Cookies - Betsy
36 - Susans Brownies (Good Housekeeping)
38 - Applesauce Drop Cookies

Molasses Cake

1 heaping tablespn. butter — 1 egg
½ cup sugar — ½ cup molasses
1 cup sour milk — 1 teaspn. soda
2 cups. flour — 1 teaspn. Bk. Pd.
Salt, vanilla, ¼ cloves and alspice (½ teaspn each)

Bake in two layers and ice with white boiled icing. Mrs. Keiser

Two-Egg Cake

½ cup butter — 1 cup sugar
2 eggs — ½ teaspn. salt
1¾ cups flour (sift before measuring)
½ teaspn. vanilla — ½ cup milk
2½ teaspns. Bk. Pd.

Cream butter and sugar. Add eggs whole, one at a time, and beat after each addition. Add milk & flour alternately. Bake in large bread pan at 355° for 45 mins.

Royal Cream Cup Cakes

Cream $\frac{1}{4}$ c. of shortening with 1 cup sugar. Add 2 eggs, well beaten, and 1 teaspn. vanilla. Add $\frac{1}{2}$ c. rich milk (or thin cream), a little at a time. Add $1\frac{1}{2}$ cups flour sifted with 2 tsps. baking powder. Fill greased muffin tins $\frac{1}{2}$ full and bake at 375° about 25 mins. Cool. Split and fill and frost with stiff whipped cream (sweetened + flavored) Decorate with a nut meat. 12 cakes.

Imperial Sunshine Cake

$1\frac{1}{2}$ cups sugar — 1 cup S.D. Flour
$\frac{1}{2}$ cup water — $\frac{3}{4}$ teaspn. c/tartar
6 eggs beaten separately
$\frac{1}{4}$ teaspn. salt — 1 teaspn. lemon extract
Grated rind of one lemon.

Boil sugar and water until it threads. Pour hot syrup slowly on the beaten egg whites, to which salt has been added. Beat mixture until cool. Add lemon rind and the well-beaten (7 mins.) egg yolks. Sift flour once, measure, add c/tartar and sift again 3 times. Fold very carefully into the egg mixture. Add extract. Bake like an angel cake

Hickory Nut Patties

1 cup of powdered sugar, sifted.
Whites of 2 eggs, beaten stiff.
Mix - Stir in one cup of hickory nut meats, finely chopped.
Drop with teaspoon on buttered heavy paper.
Bake in moderate oven. 250° Try 22
Cool a little before removing from p.

Florence Hatch

Molasses Cookies

½ lb. sugar	1c	⅜ pt. milk	¾ c
¾ lb. cake crumbs	12 oz.	⅜ pt. molasses	¾ c
¾ lb. shortening	-1½ c	1¼ lb. flour	-20 oz
¾ oz. soda	1 teasp	2 eggs	

Cinnamon, allspice, lemon extract
Dip in sugar + bake in very hot oven.
A large recipe, making several dozen cookies.

Lot Van C.

Klondike Cake

Boil 1½ cups of sugar with ½ cup of cold water till it will blow a bubble, which will blow away. Have ready the whites of 11 eggs (1½ cups), beaten dry and ragged. Pour the boiled sugar over the egg whites, in a fine stream, beating constantly. Continue beating until cold and until you can invert the bowl without losing the batter. Add 1 dessert spoon of vanilla while beating.

Have ready 1 cup of S.D. flour which has been measured after sifting once and then sifted 4 times with 4 level teaspns. (1 heaping) of cream of tartar. Fold carefully into the batter. Beat with long, slow strokes until

your mixture is smooth looking. Now beat the yolks of 9 eggs until they are lemon color. Fold into the batter and beat just long enough to mix thoroughly. Bake like an angel cake -

At the end of 15 mins - 200°
30 mins - 230°
45 mins - 260°
1 hr - 300°
1 hr. 15 mins - 320°

Make ½

Rice Krispies Peanut Butter Cookies

4 c. Kellogg's Rice Krispies	1 egg
⅓ c. shortening	1 c. flour
¾ c. peanut butter	½ teaspn. soda
½ c. sugar	2 teaspns. Bk. Pd.
¾ c. dark corn syrup	¼ teaspn. salt

Bake at 375° - 8 to 10 mins.

Crush Rice Ks. into fine crumbs. Cream shortening + peanut butter together. Add sugar + cream thoroughly. Add corn syrup, beat well. Beat in egg. Sift flour, soda, Bk. Pd. + salt together. Stir into creamed mixture. Add. Rice K. Form into 1 inch balls. Place on baking sheet + flatten with fork dipped in flour.

3½ doz.

Grandmother's Sugar Cookies

1 cup butter (crisco)	3 cups flour
1½ cups sugar	¾ cup thick sour milk
2 eggs, beaten	½ teaspn soda
1 teaspn salt.	

(½ cup sugar + 1 teaspn nutmeg, mixed)

Blend sugar and butter. Add eggs. Add sour milk and soda. Stir in flour sifted with salt. Drop by spoonfuls on pan. Sprinkle with sugar mixture. Bake in moderate oven (350°) for 10 mins. -50-

Aunt Mary's Sour Cream Cookies

1 cup sugar	1 cup sour cream (should be room temperature
1 egg	1 teaspn. soda
½ teaspn. nutmeg	1 teaspn. salt.

Vanilla!

about 2¼ c

Add enough flour to roll, but the dough should be as soft as you can handle.

Roll, cut the cookies and after they are placed on a greased cookie sheet ~~dab the top~~ with ~~cold milk~~ and sprinkle with granulated sugar. - Raisins

Frizdcakes

1 cup sugar
1 cup sour milk
1 level teaspu. soda
2 eggs
2 tablespus. melted lard (shortening)
2 teaspus. Bk. Pd.
Flour
Salt - Nutmeg -

Bertha Dikz

Ice-Box Cookies I

Cream one cup of butter and gradually add 2 cups of brown sugar.
Add: 2 lightly beaten eggs
1 teaspu. vanilla
$3\frac{3}{4}$ cups flour sifted with $\frac{1}{2}$ teaspu. soda + $\frac{1}{2}$ teaspu. salt
1 cup of pecans, broken in small pieces

Beat until the mixture is smooth; then turn into a buttered bread pan. Set in ice-box over night.
Turn out and cut the loaf into halves, lengthwise. Cut in very thin slices and bake at ~~450°~~ 375° for about ~~10~~ 6 mins.

Ice-Box Cookies II

1 cup butter (crisco)
2 eggs, beaten
$3\frac{1}{2}$ cups flour
2 cups brown sugar
($\frac{1}{4}$ cup sugar + $\frac{1}{2}$ teaspu. each of cinnamon, nutmeg)
1 teaspu. salt
2 teaspus. Bk. Pd.
1 tablespu. vanilla

Blend butter and sugar. Add eggs and flour which has been sifted with salt and Bk. Pd. Mix well. Add flavoring. Shape into rolls about 3 ins. in diameter. Place in ice-box over night.

Slice about ⅛ in. thick, sprinkle with sugar mixture and bake in moderate oven (350°) for about 10 mins.
makes 50 cookies

Filled Cookies: In centre of above slices place a little jam, marmalade, jelly or fruit. Cover with another slice and pinch edges together.

Fruit-Nut Cookies: Add 1 cup ground nuts and raisins to above recipe and bake as directed.

Chocolate Cake

1 cup sugar
1 cup of sour cream
1 teaspn. of soda
1 egg
4 tablespns. of cocoa dissolved in a little hot water
1½ cups. of flour
¼ teaspn salt – 1 teaspn. Bk. Pd.
1 teaspn. vanilla
Sift flour, soda + Bk. Pd. twice.

Mocha Icing

1 cup. powdered sugar
Butter size of an egg
2 teaspns. of cocoa
2 tablespns of strong, hot coffee
1 teaspn. of vanilla
Beat until smooth Mrs. Lowe

 Prefer recipe on Nestle package -

Chocolate Crunch Cookies

½ cup shortening — ½ teaspn. vanilla

½ teaspn. salt — ¼ c. granuated sugar

½ cup brown sugar, firmly packed

1 egg, beaten — ½ ¼ teaspn. soda

1 cup sifted flour + 2 level T.

1 seven-oz. bar semi-sweet chocolate, cut in large pieces

½ cup of cut nut-meats.

Combine shortening, salt and vanilla.

Add sugar gradually and cream well.

Add egg and beat well.

Sift soda with flour.

Add flour to mixture and mix well.

Add chocolate + nuts and blend.

Drop from tablespn. on greased baking sheets. Bake in moderate oven (375°) 12 minutes. Makes 3 doz.

Puff Cake

½ cup of butter

1 ¾ cups. of sugar

¼ teaspn. salt

1 cup. of milk

3 cups of flour (sifted with Bk. Pd. 3 or 4 times)

3 rounding teaspns Bk. Pd.

Whites of 5 eggs. Vanilla

Mrs. Osborne

Sour-cream Cake

1 cup of sugar

2 eggs (yolks + whites beaten separately)

1 cup. of sour cream

1 ¼ cups. of flour

½ teaspn. soda

1 teaspn. salt

¼ teaspn. nutmeg

Mrs. Isaac Willets

Two-Egg Cake

½ cup Crisco — 1 cup sugar

½ teaspn. salt — 1 teaspn. vanilla

2 cups of sifted cake flour

2½ teaspns. baking pd. — ¾ c. milk

Blend Crisco, sugar, salt, flavoring and eggs. Sift flour with Bk. Pd. Add to mixture alternately with milk. Bake in moderate oven (375°) This may be used as a loaf or in layers.

Hermit Drop Cookies.

1 cup of butter

2 cups. of brown sugar

1 ½ cup of sour milk

2 ⅔ teaspn. soda

2 ⅔ cup. of raisins (chopped)

2 1 cup chopped walnut meats

3 eggs beaten (2 for half)

3 tablespoons molasses

All-spice, nutmeg, cinnamon (4 tea), cloves (1 tea).

About 3⅓ cups of flour (1½ for half). 1 tea Salt

Ella Quinn

350°
375°

Doughnuts

1¼ ~~large~~ cup sugar — 2 eggs

5 tablespns. melted shortening (butter)

1½ cups sour milk — 1 teaspn. soda

Flour to make a soft dough. Salt Nutmeg

Maude Flagg

Molasses Refrigerator Cookies

Put ½ cup of molasses and ½ cup of butter into a saucepan large enough to serve as a mixing bowl. Heat until butter is melted, remove from fire. When cool, add one unbeaten egg. Mix and sift ½ cup of sugar, 2½ cups of flour, one teaspn. of salt, ¼ teaspn. each of soda, ginger, clove and cinnamon. Shape into a roll and wrap in waxed paper. Place in refrigerator for several hours. Slice and bake 10 to 15 mins. at 375°

Chocolate Cookies

1 egg beaten whole
1 cup light brown sugar
½ cup melted butter
½ cup sour milk
½ teaspn. of soda
1½ cups. of flour
1 teaspn. Bk. Pd.
2 squares of Baker's Chocolate
Salt + vanilla

3 T. of rich cream added at the last moment.

Bake in a moderate oven. 350°

Elizabeth B. Tames

Five Egg White Cake

Cream together:
$\frac{1}{2}$ cup butter $1\frac{3}{4}$ cup sugar
Sift 3 cups flour, 3 rounding teaspns. Bk. Pd. and $\frac{1}{4}$ teaspn. salt together three times. Add alternately with 1 cup of milk. Fold in the whites of 5 eggs, beaten stiff - Vanilla

Raisin Cake

Simmer 1 c. of seeded raisins in two cups of water until w. is reduced to one cup. Cream 1 c. of sugar with $\frac{1}{2}$ c. shortening. Sift 2 c. of flour with 1 teaspn. cinnamon, 1 teaspn salt. $\frac{1}{2}$ teaspn. cloves + $\frac{1}{4}$ teaspn. nutmeg. Add 1 teaspn. of soda to raisin water. Beat 1 egg into butter mixture, and then add flour and water alternately. Bake in loaf pan. Mrs. Harvey

Jelly Roll

3 eggs $\frac{1}{2}$ cup of buttermilk
$1\frac{1}{2}$ cups sugar $1\frac{1}{2}$ cups flour
1 tablespoon butter $\frac{1}{2}$ teaspn. soda
Salt. Pour into a very large pan, lined with greased paper. Bake in a moderate oven about 15 mins. Working rapidly, turn out onto a paper covered with sugar. Cut off the brown edges, spread with jelly and roll. Wrap in paper until cool. Mrs. Will Hall

Feather Cake (Karo)

½ c. butter — 1½ c. corn syrup
2 egg yolks — 3 c. sifted cake flour
4½ teaspns. baking powder
½ teaspn. salt — 1 teaspn. vanilla
1 cup and 1 T. milk — 2 egg whites

Cream the butter thoroughly. Add half the syrup gradually + cream till fluffy. Add yolks, one at a time, and beat well. Sift dry ingredients together 3 times. Add them alternately with the milk and flavoring, beating well after each addition. Beat egg whites until stiff, add remaining syrup to them gradually, beating until a stiff meringue is formed. Fold into batter thoroughly. Bake in 3 pans in moderate oven (375°)

Chocolate Cake

½ cup of butter — 1 egg (whole)
1 cup of sugar — 1 cup sour milk
2 squares chocolate — 1 tsp. soda
1½ cups of flour measure before sifting — 2 tsp. Bk. Pd.
Salt - vanilla

Mrs. Sammett

rounding T. more of flour for a loaf - Mrs. Dikes

Feather Cake

4 tablespns. butter
1 cup of sugar
2 eggs
½ cup of milk — Vanilla
1½ cups of flour — 2½ teaspns. Bk. Pd.

Cream butter and sugar - Add well beaten yolks mixed with milk. Then add flour and stiffly beaten whites.

Gertrude Graham

Ann Pillsburys Prize Cupcakes

Cup Cakes with Lemon Filling

1 cup sugar ½ cup butter

2 eggs - yolks + whites beaten separately

⅔ C. milk 1¾ cups flour

2 teaspns. Bk. Pd - salt - 1 teaspn. vanilla

Cream butter and sugar. Add egg yolks - Mix flour + Bk. Pd - Add alternately with milk - Vanilla - Fold in egg whites. Bake about ~~½~~ hr. 25 mins at ~~375~~ 350°. Fill with lemon custard and ice. Makes 14 cakes.

The eggs may be added whole, one at a time.

The Country Kitchen

Chocolate Cake

Cook together until thick:

2 squares of chocolate

½ cup sweet milk

1 egg yolk -

When cool add:

1 cup sugar

½ cup milk

1 teaspn. soda

1 cup flour (or a little more)

2 scant tablespns. melted butter.

Salt - vanilla

Beaten white of one egg

Mrs. Gaines

Molasses Drop Cookies.

Cream together $\frac{1}{4}$ cup each of soft butter and ~~lard~~ Crisco. Cream in $\frac{1}{2}$ cup of sugar (half white & half brown) Add one well beaten egg. Mix together $\frac{1}{2}$ cup molasses and $\frac{1}{2}$ cup of hot water. Stir 1 teaspn. of baking soda into this. Add to other ingredients. Also add $\frac{1}{2}$ teaspn. each of ginger - cinnamon and salt. Stir in enough flour to drop from spoon. (A trifle more than $2\frac{1}{2}$ cups) Put a raisin on each cookie. Bake at 350°

Country Kitchen

Plain Cake

$\frac{1}{2}$ cup butter	1 cup sugar
3 egg yolks	$\frac{1}{2}$ cup sweet milk
$1\frac{3}{4}$ cups flour	2 egg whites

$2\frac{1}{2}$ rounding teaspns. Bk. Pd.

Mrs. Osborne

Date Dainties

Sift flour and measure 5 tablespns. Sift again with 2 teaspns. Bk. Pd. Combine with: 1 lb. chopped dates
1 cup chopped nut meats
$\frac{3}{4}$ cup sugar $\frac{1}{8}$ teaspn. salt
1 teaspn vanilla 3 eggs (unbeaten)
Bake in a shallow pan in 325° oven for 45 mins. Cut in squares and sprinkle with powdered sugar.

Sugarless Gingersnaps.

1 cup molasses — 1 teaspn. soda
½ c. shortening — 1¾ teaspn. Bk. Pd.
2¼ cups sifted flour — 1 teaspn. salt
1 teaspn. ginger

Heat molasses to boiling. Remove from stove and blend in shortening and soda. Stir in flour and other ingredients. Chill dough from 2 to 4 hrs. Roll out 1/16 inch on lightly floured board. Cut out and bake on heavy baking sheet 5 to 7 mis. in moderate oven.

Post Toastie Macaroons

4 egg whites, beaten stiff
1 cup sugar
3 cups of Post Toasties
(more) 1 small can of moist cocoanut
1 cup of pecans.

Mix in order given. Drop from teaspn. and bake in a moderate oven.

Billie Rump

350° 25 + 30 min.

Ginger Cookies (Molasses)

1 cup molasses (scant)
½ cup sugar — ¾ cup stale cake crumbs
¾ cup butter — 1 egg — Salt
Scant cup of milk — ¼ teaspn. vinegar
1 level tablespn soda
flour enough for soft dough
Cinnamon - all spice - lemon extract.
1 teasp. — ½ — ½

Applesauce Cake

Cream ¼ cup of butter, add 1 cup of sugar gradually. Cream until fluffy. Beat in one (well beaten) egg, and stir in ¾ cup of thick, unsweetened applesauce.

Sift 1¼ cups flour, ½ tspn. of salt, ¼ tspn. each of cinnamon, cloves, allspice, together. Mix 2 T. of this mixture with ¼ cup of chopped walnuts and ½ cup of chopped, seeded raisins.

Dissolve 1 tspn. of soda in ¼ C. boiling water. Add the dry ingredients to the creamed mixture alternately with the soda-water mixture. Stir in the floured raisins + nuts. Bake in a 7" greased pan about 50 mins. in a moderate oven (350°) Test carefully 3 or 4 tart apples will make ¾ ths. cup of apple sauce. Frost cake with conf. icing.

Cocoa Cake

Pour ½ cup of boiling water onto ½ cup (rounded) of cocoa. Stir smooth.

Cream 1 heaping tablespn. of butter with 1 cup of sugar. Add cocoa mixture.

Add 1 rounded teaspn. of soda in 1 cup of sour milk. add 1 heaping teaspn. of Bk. Pd. in 1⅔ cups of flour Salt - vanilla.

Bertha S. Dike

Frivolities

Beat one egg white until stiff and dry. Add 1½ tablespns. of Pd. sugar, 1 teaspn. lemon juice, ⅓ cup chopped walnuts and 2 tablespns. raspberry jam.

Pile by spoonfuls on 8 saltines and bake 10 mins. in a moderate oven.

Fancy Cakes

½ cup butter
1 cup sugar
8 egg yolks
2 teaspns. lemon extract
½ cup milk
1-¾ cups flour
2 teaspns. Bk. Pd.

Cream butter & sugar. Beat egg yolks till very thick. Add to first mixture. Mix & sift together the flour & Bk. Pd. Add alternately with milk. Beat 2 mins. after mixing. Add extract. Pour to the thickness of 1 inch into flat pans lined with oiled paper. Bake twelve mins in moderate oven. Remove and, when cool, cut into desired shapes

Bettina

Gingerbread

Cream ⅓ cup of butter with ½ cup sugar. Add ½ cup. molasses and 2 well beaten eggs. Sift Swans Down flour once and measure out 2 cups. Add ½ teaspn. salt, 2 teaspns ginger and 1 teaspn of cinnamon. Sift again. Add this mixture to above, alternating with ½ cup of sour milk, to which has been added 1 teaspn. soda. Bake in moderate oven.

Fudge Cookies

1 cup sifted sugar ½ c. melted butter

2 eggs, dropped separately

3 sq. chocolate - salt - vanilla

½ cup of flour, half of which mix with

1 cup cut walnuts

Drop from spoon and bake in moderate oven.

Betsy MacKenzie

Chocolate Alegretti Cake

1 cup sugar 1½ cup boiling water

⅓ cup butter ½ teaspn. soda

1 egg yolk 1½ cups flour

½ cup cold water 1 teaspn. Bk. Pd.

1½ squares chocolate ½ teaspn. salt.

Cream the butter, add sugar gradually and blend well.

Cook egg, cold water and chocolate together until thick and smooth.

Add to the creamed mixture.

Add boiling water to the soda and add to first mixture while hot.

Sift flour once before measuring.

Sift flour, Bk. Pd. and salt together. ~~before~~. Add to cake. Pour into layer cake pans and bake from 30 to 35° mins. at 350°

Put together with the following filling:

¾ cup sugar ½ cup boiling water

2 tablespns. flour 1 square chocolate

2 tablespns. cornstarch ½ teaspn vanilla

Mix sugar, flour and cornstarch. Add water and stir. Cook about 10 mins. stirring constantly or 20 mins. in a double boiler. Add melted choc. and cook. Cool. Add vanilla

Frost cake, top and sides, with 1½ white boiled icing (using ¾ cups of sugar and 2 egg whites)
Cover with melted bitter chocolate using 3 ½ squares and 1 teaspn. butter.

To make another very nice cake with the above recipe: flavor the boiled icing with 2 T. orange juice and 2 T. grated orange rind. Make a two egg icing and spread between the layers, instead of the chocolate filling.

Susan's Brownies (Good Housekeeping)

Cream together ½ c. butter and 1 cup of sugar (Add sugar 2 T. at a time) Stir in 2 eggs. Beat (high speed) till smooth and fluffy. Stir in 2 sqs. chocolate (melted) Sift and then measure ¾ c. of cake flour. Add ¼ teaspn. Bk. Pd. and ¼ teaspn of salt. Sift onto choc. mixture. Add ¾ cup chopped walnuts. Mix at low speed. Pour into 8"x8" pan, greased. Bake at 350° for 30 mins. Cut into squares while warm + let cool in pan. Store in pan

Toasted Spice Cake

¾ cup shortening
2 cups sifted brown sugar
2 eggs separated
1 teaspn. soda 1¼ cups sour milk
2⅓ cups flour 1 teaspn. Bk. Pd.
1 teaspn. each of cloves + cinnamon
¾ teaspn. salt – 1 teaspn. vanilla

Blend shortening, sugar + egg yolks. Dissolve soda in sour milk – add alternately with all sifted ingredients. Add vanilla and stir smooth. Bake in dripping pan, spread with the following meringue –

2 egg whites beaten stiff – add 1 cup sifted brown sugar, slowly, and after spreading on cake, sprinkle with ½ cup nut meats – Bake 45-50 mins in moderate oven

Applesauce Drop Cookies

½ cup butter — 1 cup sugar
1 egg — 1 teaspn. soda
1 cup sweetened applesauce
1¾ c. sifted flour — ½ teaspn. salt
1 teaspn. cinnamon — ½ teaspn nutmeg
½ teaspn cloves — 1 cup raisins
½ cup chopped nuts — ~~¾~~ cup bran or wholewheat f.

Blend butter & sugar. Add egg and beat well. Add soda to applesauce. ~~Add raisins, nuts & bran~~ Sift flour with salt & spices. Add to first mixture alternately with applesauce. Add bran, raisins & nuts. Drop by teaspns. onto greased baking sheet about 2 in. apart. Bake at 375° for 15 to 20 mins. Makes from 2 to 3 dozen cookies.

1. Compotz
1. Cherries Laurette
3. Sour-Milk Steamed Pudding
5. Queen Plum Pudding
7. Coffee Bavarian Cream
9. Orange Snow Pudding
11. Chocolate Steamed Pudding
11. Date Pudding
~~13. Chocolate Parfait~~
13. Schaum Tortz
15. Chocolate Cream Dessert
17. St. James Pudding
17. Choc. Cream Pudding - Gertrude
19. Choc. Ice Box Dessert
21. Cream Pizz
21. Datz Whip
23. Coffee Bavarian Cream - Clara
25. Butter Scotch Pizz
25. Chocolate Puffs
8. ~~26.~~ Peach Flip
27. Chocolate Zoland
29. Orange Delight
31. Choc. Sundae Pie
33. French Pancakes
35. Pies and Pizz Crust
37. Crème Brulé
1. Old Homestead Pudding
3. Meringue for Pizz
2. Raspberry-Pineapple Sherbet
4. Chocolate Velvet Creams
6. Pumpkin Pizz

Compotz

Black cherries, white grapes, and mellon spheres. Flavour with Cointreau or Benedictine.

Cherries Laurette

Choose large, perfect black cherries, mix with melted currant jelly and brandy, and pour over raspberry water-ice.

Old Homestead Pudding

Cream ¼ cup of shortening with ½ cup of sugar. Beat one egg light and add. Beat well. Sift 1 cup flour with 2 teaspns. Bk. Pd. and a pinch of salt. Add to mixture alternately, with ½ cup of milk. Add 1 teaspn vanilla. Bake in greased muffin tins at 375° for about 15 mins. Serve hot with Cottagz Pudding sauce.

Raspberry-Pineapple Sherbet

1 cup raspberry juice (3 cups berries)
2 T. powdered sugar
2 teaspns. gelatin
1/4 cup cold water
3/4 cup pineapple juice
1/4 cup lemon juice
1 cup granulated sugar
2 egg whites
1 cup milk.

Crush raspberries and let stand with powdered sugar 1/2 hr. Press through fine sieve. Measure 1 c. juice. Soak gelatine in cold water 5 mins. Dissolve over hot water. Mix with juices and granulated sugar. Beat egg whites until stiff but not dry. Stir carefully into juices. Add to milk gradually and mix thoroughly - Freeze.

Sour-Milk Steamed Pudding

2 cups bread crumbs
1 cup sour milk
1 teaspn. soda
1/2 cup shortening
2 well beaten eggs
1/4 teaspn. salt
1 teaspn. vanilla
1 cup sugar
1 cup raisins
1 cup nuts
1 cup flour
1/8 teaspn. nutmeg
1 teaspn. cinnamon

Add the soda to the sour milk. Add the bread crumbs to this and allow to soak while beating the eggs. Cream the shortening and add sugar. Gradually add the egg and milk mixture. Add the flour and spices and lastly the raisins and nuts. Steam 1 hr.

Meringue for Pie.

Beat egg whites until stiff and dry. Add granulated sugar, 1 tablespn. at a time, in perportion of 2 T. to each white. Beat very stiff between each addition. ~~Sp~~ ~~Last beat in 1 tablespn. of corn starch.~~ Spread on pie and bake in 350° oven 10 or 15 mins. ~~for 30 mins.~~

Salt - 1/4 to 4 eggs

Chocolate Velvet Cream.

1 sq. Baker's chocolate
1 cup milk
1 T. gelatin
½ cup sugar ½ teaspn. vanilla
⅛ teaspn. salt
1 cup heavy cream

Add choc. to ¾ cup milk and heat in double boiler. Soak gelatin in remaining milk 5 mins. When choc. is melted beat with rotary egg beater until blended. Add gelatin, sugar, salt, and stir until gelatin is dissolved. Cool until it begins to thicken. Fold in carefully cream, flavored with vanilla. Turn into mold and chill. Garnish with whipped cream. + shot.

6 individuals.

Queen Plum Pudding

¼ lb. butter 1/16 lb. shredded citron (1 z)
¼ lb. suet, finely chopped 3 eggs
¼ lb. sugar ½ grated nutmeg
10 ozs. flour ½ cup milk
½ lb. seeded raisins, chopped
½ lb. dates ¼ cup cider or fruit juice
⅛ oz cloves - ⅛ oz. mace -

Cream the butter and add sugar. Add the well beaten yolks of the eggs, then the milk. Add flour alternately with the beaten whites. Add cider and spices and lastly the fruit, dredged lightly with the flour, and the suet. Place in a greased pudding mold, cover well and steam for 3 hrs.

Pumpkin Pie

Thoroughly stir together the following mixture:

1½ cups of thick, cooked pumpkin
⅔ ~~½~~ cup brown sugar
½ teaspn. salt
1 teaspn. cinnamon
½ teaspn. ginger
⅛ teaspn. each of nutmeg + allspice
¾ ~~+~~ cup milk 1 cup cream
2 eggs, slightly beaten

Pour into pastry shell and bake. When pie begins to puff up in the centre, thrust in a sharp knife. If it comes out clean, the pie is done.

Gertrude Graham

Coffee Bavarian Cream

Dissolve ½ package of gelatine, previously soaked in a little cold water, in 1½ cups of strong, hot coffee. Add 1¼ cups of sugar and 1 cup of milk. When quite cool add the whites of 2 eggs and whip the whole to a froth. Have ready one pint of cream, whipped stiff, and fold gradually into the beaten gelatine. Pour into mould.

Fruit Compote

2 oranges, sectioned
1 grapefruit "
1 banana, sliced very thin
½ cantalope, balled

Mix fruit well, add half a wine glass each of Jamaica rum and claret, and a teaspn. of curacao. Sweeten with powdered sugar. Serve ice cold.

Peach Flip

Melt 3 tbspns. butter in iron skillet. Blend in 1 cup brown sugar. On mixture arrange, cut-side down, one can of peaches (or apricots), well drained. Pour over the following batter –

Beat two whole eggs and two yolks.
Add 1 cup sugar
¼ cup of the fruit juice
1 cup flour
1 tsp. baking powder
¼ tsp. salt
} sifted together

Fold in two stiffly beaten egg whites
Bake 50 mins. in 350° oven. Cool slightly and invert on a platter.
Serve with cream.

Orange Snow Pudding

Juice of 4 oranges and grated rind of one
Juice of one small lemon
1 package of gelatine soaked in one cup of cold water
1½ cups of powdered sugar (or more to taste)
1 pint of boiling water
Whites of 4 eggs.

Mix the juices with the soaked gelatine. Add the sugar and let stand one hour. Then add the boiling water. Cool. Beat the egg whites and whip in. Pour into wet moulds.

Serve with – Lemon Pudding Sauce

Mix 1½ cups of sugar with ½ cup of butter. Put 1½ cups of water in a double boiler and thicken it with 1 tablespn. of corn-starch. Then add the sugar, butter, juice and grated rind of 1 lemon. Cook well. Just before removing from fire add one egg, well beaten

Maggie Riley

Peach Jelly Dessert

Soften ½ T. gelatine in a little cold water. Dissolve over boiling water. Drain the juice from a can of peaches and add enough orange juice to make one cup. Add gelatine and ½ teaspn. of almond extract. Slice the peaches into a mold. Cover with syrup and gelatine mixture. Chill. Turn out and serve, decorated with whipped cream, sweetened and flavored lightly with almond.

Chocolate Steamed Pudding.

1 cup. of sugar
1 cup of milk
3 squares of chocolate
1 egg
1½ cups of flour
2 teaspns. of Bk. Pd.
Steam 2 hrs.

BUTTER SIZE OF AN Egg.
1 teaspn. vanilla

Ella Quinn

Date Pudding

1 cup sugar
4 egg yolks, well beaten
½ teaspn. salt
1 cup of nut meats, chopped fine
1 lb. dates, chopped fine.

1 cup flour
1 teaspn. Bk. Pd.
1 teaspn. vanilla

At the last fold in the 4 egg whites, beaten stiff and steam for 2 hrs.
Serve cold with whipped cream

Mrs. Herbert Kohn

Date and Nut Torte

Beat 4 egg yolks light. Beat in one cup of sugar. Stir together 1 cup of sifted pastry flour and 1 teaspn Bk. Pd. Mix this with 1 cup chopped dates and 1 cup coarsely chopped nuts, and add to first mixture. Fold in the stiffly beaten egg whites. Bake in buttered pan (350°) about 30 mins. Serve warm or cold, cut in squares and topped with whipped cream.

Schaum Torte

9 egg whites, beaten stiff - Pinch of salt
Sift and measure 3 cups sugar
Mix 1½ teaspns. of Bk. Pd. with the sugar.
1 tablespn. vanilla 1 tablespn. vinegar
Put together like meringues. Turn into a well buttered spring cake pan. Turn oven as low as possible and bake torte 3 hrs. or longer. Test with straw. Remove from oven and cool for 5 mins. before removing sides. Serve filled with fruits, ice-cream or both and topped with whipped cream.

Ethel Krolinger

Peach Pudding

1 cup sugar (light brown if desired)
3 cups sliced canned peaches
3/4 cup peach syrup
1 1/2 cups flour 3 teaspns. Bk. Pd.
1/2 teaspn. salt 1 egg
6 tablespns butter 3/4 cup sugar
Milk

Dissolve the cup of sugar in the peach syrup and bring to a boil. Add peaches and place in a shallow baking dish. Cream butter with 3/4 c. sugar, add egg, then sifted dry ingredients alternately with milk to make a soft batter. Place over peaches by the spoonful and bake in a 375° oven. Serve hot with cream.

Chocolate Cream Dessert

Soak 1 tablespn. of gelatine in 1/3 cup of cold water for 5 mins. Melt 1/2 a square of chocolate. Add 2 tablespns. of sugar, 1 tablespn. of boiling water and 1/2 cup of hot milk. Simmer gently until thoroughly blended. Then combine with the gelatine. Whip 2 cups of cream, to which add 1/2 cup of powdered sugar. Combine with the gelatine mixture and fill a mould lined with ladyfingers. Chill thoroughly.

Strawberry Bavarian Pie

Graham Cracker Crust:

1 cup cracker crumbs - ¼ c. sugar
4 T. butter - Mix together. Pat into a 9 inch. pie pan and bake in a moderate oven (375°) 12-15 mins. Set aside to cool.

1 T. gelatine ¼ c. cold water

1½ c. strawberries ⅓ c. sugar

1 c. cream, whipped

Soak gelatine in cold water 3 mins. Heat in top of double boiler until gelatine is dissolved. Chop berries and add sugar. Pour dissolved gelatine over berries and chill. Whip cream and fold slowly into strawberry mixture. Pour into pie shell and let set until firm. Decorate with fresh berries.

St. James Pudding

¼ cup butter 1 cup molasses
1 cup milk 1 teaspn. soda
1 teaspn each of cinnamon & cloves
½ teaspn all-spice 2¾ cups. flour (1⅜)
½ lb. raisins Steam 2 hrs.

Chocolate Cream Pudding

2 cups milk 1 cup sugar
4 heaping tablespns. flour
2 eggs (beaten) ¼ teaspn. salt
1 teaspn vainilla 2 squares chocolate
1 tablespn. butter

Scald the milk. Mix flour with the sugar and add, stirring constantly until thickened. Add eggs and remove at once. Add other ingredients and beat until cool. Use ½ c. flour for cream puffs or pie. 9. Graham

Crisco Pie Crust

Double-Crust Measurements

2 c. sifted flour 1 teaspn. salt
⅔ c. Crisco ¼ c. water

Sift flour + salt into bowl. Take out ⅓ c. of this flour and mix with the water to form a paste. Add Crisco to remaining flour and cut in with knives or blender until the pieces are the size of small peas. Add flour paste. Mix thoroughly until the dough comes together and can be shapped into a ball. Divide in half and roll out both crusts about ⅛ in. thick.

One-Crust Measurement

1½ c. flour ½ teaspn. salt
½ c. Crisco Take out ¼ c. flour and blend with 3 T. water.

Chocolate Ice-Box Dessert

Line a spring cake pan with lady-fingers and fill with the following mixture: Melt 1 lb. of sweet chocolate in a double boiler, adding 3 tablespns. of boiling water and stir until smooth. Remove from fire and beat in, one at a time, the yolks of 4 eggs. Fold in the whites, beaten stiff. Allow to stand in ice-box over night. Serve decorated with sweetened whipped cream.

Rice Pudding.

2 ½ c. milk
2 eggs
8 T. sugar ¾ cup
½ teaspn. salt
2 teaspn. vainilla
1 cup. cooked rice
¼ teaspn. grated nutmeg
4 T raisins

Beat the egg. Add sugar, salt, nutmeg vainilla and milk. Add rice + raisins. Pour the mixture into a well buttered baking dish. Set on a heavy cloth in a pan of hot water. Bake 75 mins. in a 350° oven. Serve cold. Bettina

Cream Pie Filling

Scald 1 pt. milk and ½ cup sugar. Add 2 tablespns. of corn starch mixed with 2 egg yolks, beaten. Cook until thick. Remove from fire and add the stiffly beaten egg whites. Vainilla Bertha Dike

Date Whip

¼ lb. of dates
5 egg whites
4 tablespns. hot water
½ cup sugar
¼ teaspn. cream of tartar.

Stone the dates, chop fine and cook to a paste in the hot water. Beat the whites stiff, add cream of tartar and beat until dry. Fold in the dates carefully. Bake in a greased dish, set in hot water.

Rice Pudding - Bettina

1 1/4 cups milk — 1 teaspn vanilla
1 egg — 1/2 cup cooked rice
4 T. sugar — 1/4 teaspn. salt
1/8 teaspn nutmeg — 2 T. raisins

Beat the egg. Add other ingredients. Pour into well-buttered baking dish. Bake in 350° oven for 75 mins.

Cup Custard

2 eggs — 1/8 teaspn salt
2 cups milk — dash of nutmeg
4 T. sugar — 1/4 teaspn vanilla

Beat eggs slightly, add sugar and milk slowly. Add other ingredients. Set well-buttered cups in pan of hot water. Bake in moderate oven - 325°
40 mins. for individual - 75 mins. for large mold

Coffee Bavarian Cream

Dissolve 3 heaping teaspns. of gelatine in 1/4 cup of cold water. Scald 3/4 cup of milk with 1/4 cup of strong coffee and 1/3 cup of sugar. Add to gelatine. When beginning to stiffen add 1 teaspn. vanilla and 1 pt. of cream, whipped.

For Chocolate Bavarian use 1 cup of milk and scald it with 2 tablespns. of melted chocolate.

Clara Browning

Cream Puffs

1 cup boiling water ¼ teaspn salt
½ cup butter 1 cup flour
3 eggs

Place water and butter in sauce pan. Bring to a boil. Then add flour, all at once. Stir till smooth and paste comes away from sides of pan. Remove from fire. Add eggs, one at a time, beating thoroughly after each egg. Chill paste in ice box. Drop by Ts. on a buttered sheet. Start in a 250° oven - gradually increase to 375° - Bake 45 mins. or more.

Filling: 1 c. milk 1 T. flour
½ c. sugar ¼ t. salt 1 egg 1 T. butter
4 T. corn starch 1 teas. vanilla

Butter Scotch Pie

Cook together 1 cup of brown sugar, 3 tablespns. of butter and a little hot water until it forms a soft ball.
Add: 1¼ cups of milk
1 rounding tablespn of flour
or
1 heaping tablespn. corn starch
2 egg yolks.
Cook until thick. Cool and flavor with 1 teaspn. vanilla.

Chocolate Puffs

Melt 2 squares of choc. in 2 cups of milk, in a double boiler.
Add: 1 cup of fine cracker crumbs
½ cup sugar ¼ teaspn. salt
Remove from fire. Add 1 egg (beaten) and ½ teaspn. vanilla. Pour into greased cups. Set in a pan with

a little hot water and bake in a 350° oven until firm - about 45 mins. Turn out and serve with whipped cream.

Peach Flip

Cream together:
1 cup melted butter
2 cups light brown sugar

Put one half the above mixture in the bottom of an iron skillet. Lay on as many half peaches (cherry in centre of each) as desired. Spread on the other half of mixture. Pour over the following batter:

3 eggs — 1 cup sugar
3 tablespns. water — 1½ cups flour
1½ teaspns. Bk. Pd. — Salt.

Bake 40 mins. in a slow oven. Invert on platter and serve with cream.

Chocolate Island

1 quart of milk — 1 teaspn. salt
Yolks of 6 eggs — 1 teaspn. vanilla
~~8~~ 10 tablespns. of sugar

Bring milk to scalding-point without boiling. Take from fire and pour it slowly into the eggs and sugar, which have been beaten together to a cream. Stir all the time. Replace on fire and stir until the custard coats the spoon and is of a smooth creamy consistency. Immediately strain into a cold dish and add the flavoring.

When the custard is cold, make your Island by whipping the whites of 4 eggs very dry. Add eight tablespns. of confectioners sugar and 2 squares of chocolate, which has been melted and slightly cooled. Flavor with a little vanilla.

Dish out the custard into individual portions and drop in the centre of each a generous tablespn. of the chocolate Island.

For plain Floating Island, whip the whites of 2 eggs very stiff; add a

3 tablespns. of powdered sugar and flavor with Vanilla. Turn it into an oiled mold. Cover and place in a saucepan of boiling water to poach for 20 mins. Let it stand in mold until cold. Then unmold and place it on the boiled custard. Top the Island with a bit of tart jelly.

Ice Cream with Black Cherry Sauce - St. Regis

Put a dip of vanilla ice cream on a slice of sponge cake. Heat a jar of preserved black cherries (in chafing dish). Add a couple of tablespns. of brandy, and light it. Stir the flaming bowl so the brandy gets well mixed with the fruit. Ladle it over the ice cream.

~~Chocolate Ice Cream~~

~~10 dessert spoons of Cocoa~~

~~1 qt. milk~~ ~~1 pt. cream~~

~~Yolks of 4 eggs~~ ~~1½ cups sugar~~

~~1½ tablespns. flour - Vanilla - Salt~~

Orange Delight

Sprinkle 1 T. of gelatine on top of ¼ cup cold water and melt over boiling water. To 1½ cups strained orange juice add the juice of one half large lemon, the rind of one orange, and ⅔ c. sugar. Bring to boiling point, remove from fire and add gelatine. Strain to remove orange rind. Chill in a pan of ice while beating with an egg beater. When it begins to thicken, fold in one cup of cream beaten firm, and a few grains of salt. Mold and chill.

Lemon Meringue Pie

1½ T. butter — 8 T. flour
1 cup sugar — ¼ teaspn. salt
2 cups water — 2 egg yolks
Juice of 1 lemon + grated rind

Melt butter, add flour, sugar, salt water and beaten egg yolks. Mix well. Cook over hot water until thick, stirring constantly. Remove from fire. Add lemon juice + rind. Pour into baked pie shell. Top with your favorite meringue + bake.

Mrs. Hoffmann

Chocolate Sundae Pie

1 cup milk — 3 eggs
½ cup granulated sugar — ⅛ teaspn. salt
¼ teaspn nutmeg — 1 tablespn. gelatine
½ teaspn vanilla — 3 tablespns. cold water
1 cup sweetened whipped cream

Heat milk in double boiler with nutmeg.

Beat egg yolks with sugar and salt until light.

Pour hot milk over egg mixture; return to boiler and cook until consistency of thick cream.

Remove from heat and add gelatine which has been soaking 5 mins. in water

Add vanilla. Cool

When cool and ready to set, beat with Dover egg beater and fold in the stiffly-beaten egg whites.

Pour into a delicate pie-shell. Set in refrigerator. When thoroughly cold, cover with the whipped cream and sprinkle top with chocolate shot.

French Pancakes

½ cup flour	2 tablespns. melted Crisco
1 teaspn. Bk. Pd.	1 egg
¼ teaspn. salt	1 cup hot milk

Sift flour, Bk. Pd. and salt together. Beat egg and add hot milk and melted Crisco. When slightly cool, stir into sifted, dry ingredients. Beat until perfectly smooth. Use about 2 tablespns. of batter for each cake. This recipe makes seven small cakes. They are deliscious rolled up with a thin spreading of jelly and topped with powdered sugar.

Also very nice as a luncheon dish with creamed chicken piled on.

Fresh Cherry Pie - 1 qt - 3½ T flour 2 cups sugar

Pies and Pie Crust

1½ cups flour

⅓ cup of lard to 1 cup flour (cut lb. into 6 sections to measure)

1 teaspn. salt Moisten with about

½ cup water. Butter under crust and dust with flour.

Fill, and moisten edges - Put on top crust and bind.

Bake as follows: 15 mins. at 430°
(15 mins at 400°)
30 mins at 350°

For canned Berry Pies:
Drain off juice, measure and use 2 level tablespns. of flour to each cup of juice (a little more for cherry)
⅔ - ¾ cup of sugar mixed with the flour. Put part into the shell before the berries and the rest on top. Dot with butter.

For fresh fruit Pies: Use 2 cups of sugar and 3 tablespns. of flour. Mix fruit, sugar and flour together before placing in shell.

For Mince Pie: Add a little water (or orange juice) to mince meat (½ cup) Bake 45 mins.

For Apple Pie:

After buttering lower crust, flour generously (about 1 tablespn). Put in about $\frac{3}{4}$ th cup of sugar. Add a generous amount of apples cut in chunks. Cover with $1\frac{1}{4}$ cups of sugar. Add $\frac{1}{4}$ cup water. Sprinkle with nutmeg - dot with butter - Salt. Put on top crust and binder. Bake 1 hr.

For Strawberry Pie:

Mix 3 tablespns. of flour, $\frac{1}{8}$th. teaspn salt and $1\frac{1}{2}$ cups of sugar with 1 qt. of berries. Follow all other directions for fresh fruit pies.

For Rhubarb Pie:

3 cups Rhubarb - cut in half inch pieces

2 ~~1/8~~ cups sugar

4 level tablespns of flour

1 egg (beaten) - Salt - Butter.

Mix flour, salt + sugar together. Then mix with the rhubarb. Lastly stir in the egg. Bake 1 hr.

Crème Brulé

Cook $\frac{1}{2}$ cup of sugar on a hot pan until it is as brown as can be without burning. The browner it is the better the "brule" flavor. Add all at once a quart of milk (warmed), and stir over a low fire until all is dissolved. Stir together 3 eggs and $\frac{3}{4}$ ths. cup of sugar (do not beat) until the sugar is dissolved. Pour over this mixture the still warm milk, beating quickly all the time. Cook to the consistency of a soft custard. Strain over $1\frac{1}{2}$ Tab. of gelatine, hydrated in $\frac{1}{4}$ cup water. Cool and as it begins to harden around the edges beat with a Dover beater until light + fluffy. Pour into moulds, chill and serve, garnished with jelly or whipped cream.

Frostings

1 - White Boiled Icing
1 - Brown Sugar Frosting
1 - Sea Foam Frosting
2 - Brazil Nut Frosting
3 - Peanut Butter Icing
3 - Mocha Icing - Mrs. Lowe
3 - Seven Minute Icing
4 - Lucy Cassel's Choc. Frosting
4 - Sugarless Marshmallow Icing
5 - Speedy Choc. Frosting (Pillsbury)

White Boiled Icing.

$\frac{3}{4}$ cup sugar and $\frac{1}{2}$ cup water boiled together. pinch of cream of tartar. Test with wire circle to flow bubble. Pour over 1 egg white - Pinch of Bk. Pd.

For Maple Icing use heaping cup of maple sugar to 2 egg whites.

Brown Sugar Frosting.

$1\frac{1}{2}$ cups of brown sugar
$\frac{1}{4}$ cup of milk or cream
Butter size of an egg
$\frac{1}{2}$ teaspn. vanilla - Salt.

Sea Foam Seven Min. Frosting.

Combine in top of double boiler: 2 egg whites, $1\frac{1}{2}$ cups of brown sugar, firmly packed, dash of salt, and 5 T. of water. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly for 7 mins. or until frosting will stand in peaks. Remove from water,

add 1 teaspn. of vanilla and beat until thick enough to spread. Use on a chocolate cake and sprinkle edges with chocolate shot.

Brazil Nut Frosting

2 cups sugar — ½ cup brown sugar
1 cup thin cream — Salt (pinch)
1 T. butter — 1 teaspn. vanilla
1 cup chopped Brazil nuts.

Mix together sugar, cream and salt in heavy pan. Cover and cook over moderate heat until it begins to boil rapidly. Remove cover and cook until mixture forms a soft ball in water. Do not stir during cooking. Cool in a pan of water. Add vanilla and beat until creamy and quite thick. Spread on cake and sprinkle with Brazil nuts.

Peanut Butter Icing.

Blend 2 tablespns. of butter, ¼ cup of peanut butter and ¼ teaspn. of salt. Sift in 1 lb. (3½ cups) of confectioners sugar and enough milk (about 6 T.) to give a creamy, smooth icing.

Mocha Icing

3 times for 1 cake

1 cup pd. sugar — butter size of an egg
2 teaspns. cocoa — 1 teaspn. vanilla
2 T. strong, hot coffee — Beat until smooth

Mrs. Lowe

Seven Minute Icing

1 egg white — ~~7/8~~ 3/4 cup sugar
3 T. cold water — Beat ~~7~~ 5 mins. over boiling water. Add ½ teaspn. vanilla + beat until cool.

Lucy Cassel's Chocolate Frosting -

Place in Bowl -

1½ cups pd. sugar
1 whole egg
½ cup milk (scant)

Surround with ice-water and beat (with electric beater) very thoroughly.
Add 2 sqs. melted chocolate, 1 tablespn. melted butter + 1 teaspn. vanilla.
Beat until stiff.

Sugarless Marshmallow Icing

Beat 2 egg whites with 1 c. of white corn syrup in double boiler until thick and fluffy. Add 8 diced marshmallows. Beat till melted. Remove from stove and beat till icing holds peaks.

Speedy Chocolate Frosting (Pillsbury)

Melt 2 sqs. chocolate. Scald ⅓ cup of cream with 3 T. butter. Remove from heat and add 3 cups sifted conf. sugar all at once. Also ½ teaspn. salt and 1 teaspn. vanilla. Beat well. Add melted choc. and beat until thick enough to spread. Thin with cream if necessary. Enough for top & sides of 2 layer cake.

C
D
F
I
J

Ice Creams

1. Coffee Carlos
1. Strawberry Mousse
3. Vanilla Ice Cream
3. Coffee Ice Cream
4. Strawberry Ice Cream
5. Orange Mousse
7. Chocolate I.C. - Eagle Brand
2. Cocoa Ice Cream
13. Choc. Parfait
13. Banana Ice Cream
6. Nesselrode Pudding
6. Peach Ice Cream
3. Caromel Ice Cream

Coffee Carlos

1 cup sugar 1 cup strong coffee

3 eggs 2 cups cream Vanilla
Salt

Boil sugar and coffee until it hairs. Pour slowly over the beaten egg yolks. Return to fire and cook until it thickens, stirring constantly. Remove from fire and beat with a rover beater until cool. Then whip into the stiffly beaten egg-whites. Add the cream, beaten stiff, and vanilla. Pack for 4 hrs.

Strawberry Mousse

Pour 1 cup of strained strawberry juice on 2 egg yolks that have been beaten with 1 cup of sugar. Cook in double boiler until well thickened. Add a teaspn. of gelatine softened in 2 tablespns. of cold water. Remove from fire as soon as gelatine is dissolved. Set aside to cool. Have

ready 1 small cup of crushed berries that have stood well sprinkled with powdered sugar for several hrs. Drain thoroughly and add to first mixture. Fold in ½ teaspn vanilla, ½ teaspn salt, juice of half a lemon and 1 pt. of cream whipped solid. Bury in ice and salt for 4 hrs.

Cocoa Ice Cream.

10 dessert spoons of Cocoa
~~1 qt.~~ 3 cups milk ~~1 qt.~~ 3 cups. cream
Yolks of 4 eggs 2½ cups sugar
1½ tablespoons flour
Vanilla - Salt -

Gertrude Graham

Chocolate Ice Cream

2 squares chocolate
1⅓ cups (one can) Eagle Brand Sweetened Condensed Milk
1 cup cold ~~water~~ milk
2 cups ~~thin~~ heavy cream
~~1~~ cup sugar vanilla salt

Melt choc. in top of double boiler. Add condensed milk and stir for 5 mins until mixture thickens. Gradually add water and cream. Then the sugar. Blend thoroughly. Cool - add vanilla and freeze - Makes 1¼ quarts.

8 servings

~~Lucy Cassel's Choc. Icing.~~

~~1½ cups pd. sugar~~

~~1 whole egg~~

~~½ cup milk (scant)~~

Orange Mousse

1 cup sugar — Grated rind of 1 orange

¼ cup of water — ½ tablespn. gelatine

2 tablespns. cold water

¾ cup orange juice

3 tablespns. lemon juice

2 cups heavy cream

Put sugar, orange rind and water into a sauce pan and boil one minute. Add gelatine which has been soaked in the cold water. When dissolved add orange and lemon juice. Cool. When it begins to stiffen, fold in cream, whipped stiff. Place in 3 pt. mold and pack in ice and salt for 3 hrs.

Maude Flagg

Nesselrode Pudding

Use vanilla ice-cream recipe on page 3, adding an extra cup of milk to the custard. Flavor with ½ to ⅔ cup of rum. When partially frozen, stir in ⅔rd cup of Raffeto "Nesselro" mixture. Freeze until firm.

Peach Ice Cream

Make a custard using:

1 pt. milk	2 eggs
1 cup sugar	2 T. flour

Pass very ripe peaches through food chopper. Measure 5 cups and add to custard. Also add -

3 cups sugar
3 cups cream
2 T. lemon juice - Salt -

In making caramel ic. add ½ cup extra sugar
Double this recipe is plenty for 12.

Vanilla Ice Cream

1 pt. milk	2 eggs -
1 cup sugar	1 pt. cream
1 tablespoon flour	vanilla

Mrs. Isaac Willets

Coffee Ice Cream

Put ½ cup of ground coffee in a double boiler with 1 pt. of milk. Scald until milk is well flavored. Strain and add enough more milk to make one pint. Make ~~into a custard using 1¼ cups~~ of sugar, 1 tablespoon of flour and 2 eggs. Cool and add 1 pt. of cream and a teaspn. of vanilla.

Coffee ico ½ cup
1 cup sugar

Strawberry Ice Cream

2 quarts strawberries 2½ cups sugar
Let stand several hrs. Then extract the juice.

Make custard of:
2 cups milk
2 eggs
1½ tablespoons of cornstarch.

Cool; add strawberry juice and 3 cups of cream. Freeze.

This may be used for raspberry ice cream by substituting 2 quarts of raspberries and an extra cup of sugar and the juice of ½ lemon. Gertrude Graham

Chocolate Parfait

3 egg whites
1 cup of sugar
½ cup of water
2 squares of chocolate
1 pint of cream Vanilla

Boil sugar and water until it hairs. Pour gradually over the stiffly beaten egg whites. Add melted chocolate and vanilla. Cool. Add cream whipped stiff. Place in mould and pack for 4 hrs. or more.

Elizabeth Tames.

Banana Ice Cream

1 pt. milk 2 eggs
1¼ cups sugar 1 tablespoon flour
4 ripe bananas (forced through a sieve)
1½ tablespns. lemon juice Salt
1 pt. cream

C
D
F
I
J

Jams and Jellies

Currant + Rasp. J-
1 currant
3 rasph.

1. Orange Jelly
3. Ginger Pear
3. Gooseberry Fool
4. Spiced Gooseberries
5. Cranberry Jelly {use recipe in Boston Cook Book
2. Strawberry Preserves

Orange Jelly

6 oranges — 1 grapefruit
3 lemons — Sugar

Wash fruit, remove seeds and put through food chopper. Measure and add 3 cups of water to each cup of pulp and juice. Boil hard for one hr. Strain through double cheese cloth and allow to stand for 24 hrs. Pour off and measure the clear liquid. Add an equal quantity of sugar and boil till it jells.

4 qts. berries
make to half qt. jars.

Strawberry Preserve

Cover two quarts of berries with boiling water. Let stand one minute. Drain. Add 4 cups of sugar. Bring to a boil and boil ~~four~~ 7 minutes. Keep berries whole. Remove from stove and add 2 cups sugar. Then boil ~~5~~ 8 minutes longer. Let stand over night. Put up in glass cans. If wanted thicker, cook a little longer.

Mrs. Harvey

Ginger Pear

8 lbs. of pear, cut in small pieces

8 lbs. of sugar

1/4 lb. of ginger root, chopped fine and tied in a cloth bag.

4 lemons; juice and finely chopped rind.

1 cup of water. Boil slowly until thick

Gooseberry Fool.

5 lbs. of ripe gooseberries

5 lbs. sugar

2 oranges – Chop the peel (meat grinder) and slice the pulp fine, removing all seeds.

1 lb. of raisins chopped fine and simmered 15 mins.

Cook the whole mixture ~~15 mins~~ 1 1/2 hrs., or until it jellies.

Mrs. Isaac Willets

Makes 12 half pints

Spiced Gooseberries

Place 6 quarts of stemmed gooseberries in a kettle with $4\frac{1}{2}$ lbs. of sugar and a little water. Cook until soft. Then add $\frac{1}{2}$ cup. of strong vinegar and $4\frac{1}{2}$ lbs. more sugar. Boil until thick. Remove from stove and add "mixed spices" to taste.

Gertrude Graham

24. Cream Cheese Omlet
25. Cottage Cheese + Liverwurst Loaf
26. Bean Loaf
27. Chef's Special Sandwich
28. Spaghetti Loaf. E. Holbrook
28. Fried Eggs + Noodles
29. Eggs à la Louisiana
30. Macaroni + cheese

Luncheon + Supper Dishes

Rarebit McCarthy

2 tablespns. melted butter
2 teaspns. cornstarch
½ cup thin cream
½ cup ale or beer

1 lb. snappy American cheese
½ teaspn. each of salt + Eng. mustard.
a few grains of cayenne
1 teaspn A1. sauce

Add cornstarch to melted butter and mix well. Pour in cream and beer, stirring constantly with a wooden spoon. Cook 2 mins. Add cheese, cut in small pieces and stir until melted. More beer may be added if mixture is too thick. Add seasonings and serve at once on toast.

Salmon Mousse

1 pkg. lemon jello

1 3/4 cups warm water

2 tablespns. vinegar 1 teaspn salt

1 cup flaked salmon

1 cup diced cucumber

1/2 cup each of mayonnaise + heavy cream.

Dissolve gelatine in warm water, add vinegar + salt and set to cool. Combine salmon, cucumber and mayonnaise. When gelatine is syrupy, fold in the cream, whipped thick, but not stiff. Fold in salmon mixture. Chill until slightly thickened. Turn into a mold. Serve with mayonnaise or following cucumber sauce: 1/4 teaspn salt – 1/8 teaspn pepper. 2 T. vinegar, 1 cucumber, chopped + drained, 1/2 cup cream, whipped. Mix all together.

Chicken Timbales

Melt 3 tablespns of butter. Add 1/2 cup of soft bread crumbs and one cup of milk. Cook 5 mins, stirring constantly. Add 1/2 teaspn of salt. A little pepper and paprika 1 tablespn chopped parsley 1 1/2 cups of cooked chicken, diced. 3 eggs, slightly beaten. Mix well and turn into buttered timbale moulds, filling them 2/3rds. full. Set moulds in pan of hot water, cover with greased paper and bake at 325° for 30 mins. Serves six.

Tomatoes Julia

Fry 2 small slices of bacon for each service desired. Set away to keep warm.

Take a half inch slice of tomato for each service, dip in flour and place in the spider containing the bacon fat. Season with salt and pepper and heap finely chopped onion and green pepper on each slice. Cover and let simmer for 25 mins. Uncover and simmer 5 mins more. Prepare rounds of toast and place a slice of tomato on each round. Make cream sauce in the same spider and pour over the

tomato. Top with the bacon

Lobster Mousse.

Soak one tablespn. gelatine in ¼ cup of cold water for 5 minutes. Dissolve over pan of boiling water until liquid. Then blend with 1½ cups lobster meat, ½ cup minced celery, ½ cup minced apple, ⅔ cup mayonnaise, 2 T. lemon juice and salt and cayenne to taste. Lastly, fold in ½ cup of cream, whipped. Chill in a fish mold.

Rice and Cheese

Cook one cup of rice in plenty of water. When done drain and add salt, pepper and a cup of grated cheese. Put in a ring mould and set where it is warm. When ready to serve, turn out, fill centre with mushrooms and sliced hard boiled eggs. Surround with a tomato sauce, seasoned with red pepper.

Cheese and Bacon Roll

Cut crusts from a fresh slice of bread; Spread with soft cheese.

Roll up and wrap with a slice of bacon. Toast it.

Serve with a leaf of crisp lettuce and 2 stuffed olives.

Baked Noodles Antin

4 ozs. thin noodles

1 cup cottage cheese

1 cup sour cream

~~2 garlic buttons, cut fine~~

1 medium onion, cut fine

1 T. Worcestershire sauce

Dash of Tabasco sauce, + salt to taste

Cook noodles in salted water until tender, about ten minutes. Drain, and mix other ingredients with them. Put in greased baking dish. Bake 45 mins. in a moderate oven, until brown and crusty on top. Serve with grated Parmesan cheese.

Salmon Cream

1 can of salmon, minced fine

Scald 1 pt. of milk. Thicken with 2 rounded tablespns. of cornstarch. Add 2 tablespns. of butter and 1 teaspn salt + pepper to taste.

Prepare 1 pt. of fine bread crumbs. Put thin layer on bottom of greased dish – then fish – then white sauce alternately until all is used. Bake until crumbs on top are a light brown. 350°

Salmon + Cabbage

Slice cabbage very fine and spread on platter. Remove bones and skin from one can of salmon. Break in small pieces and put on top of cabbage. Cover with following dressing: 1 cup vinegar, ½ cup each of water and sugar,

2 teaspns. salt.
Butter size of an egg.
Place on stove to heat. Break one egg in a bowl and stir in 2 tablespns. of flour
1 teaspn. of mustard and a little water to make a smooth paste. Put all together and let come to a boil.
When cold, just before serving add ½ cup of cream, whipped.

Salmon Patties

1 can of salmon
2 crackers (rolled) 4 T. cracker meal
1 egg (beaten)
6 tablespoons of milk
Pepper, salt and a little lemon juice
Fry in hot, buttered spider until brown.

Salmon Loaf

1 can of salmon (minced fine)
1 cup of cracker crumbs
2 eggs, well beaten
¼ cup of thick cream
1 tablespn. of melted butter
Season with salt, pepper, lemon juice
Steam ¾ hr. in greased tin. Serve cold with mayonnaise or hot with hollandaise.

Curried Tomato Entree

6 T. butter — 2 teaspns. minced onion

2 T. minced green pepper — 1 teaspn. salt

2 teaspns. curry powder — 1 T. flour

½ cup cream — 1 cup milk

12 thick slices of tomato

½ cup flour — ½ cup deviled ham

Melt 4 T. butter and in it fry the onion and pepper until lightly browned. Add seasonings and flour stirred to thin paste with some of the milk. Gradually add milk and cream, stirring over low flame till thick and smooth. Dip tomato slices in flour and brown in remaining butter.

Spread slices of toast with deviled ham. Place 2 slices of tomato on each and pour curry sauce over tomatoes.

Omlet

3 eggs - Yolks + whites beaten separately

1 teaspn. of flour

3 tablespns. of milk

Salt and pepper.

Butter a very hot iron frying pan thoroughly. (May be heated in oven) Turn in mixture. Place over flame until set. Then continue baking in oven until firm. About 10 mins.

Spanish Rice

2 cups of tomatoes — 1 cup grated cheese

2 onions, chopped fine — ⅔ cup cooked rice

1 green pepper, chopped fine — Salt, Pepper

Mix all together and cook slowly in oven for 1 hr. Stir occasionally. Sprinkle with bread crumbs for last 15 mins.

Curried Dried Beef and Noodles

6 oz. package broad noodles

1/8 cup minced onion

3 T. butter 2 T. flour

1 tsp. curry powder

1 1/2 cups milk

1 cup. minced dried beef

Cook noodles in boiling, salted water. Drain, butter, and keep hot. Cook onion in the butter in a skillet until tender. Stir in the flour and curry powder. Add milk and cook over low heat until smooth and thickened, stirring constantly. Add meat and serve around noodles on hot platter.

Small recipe - Double

Escalloped Corn and Chicken

2 cups of corn

2 cups of diced chicken

1 1/2 cups of chicken broth
3 tablespoons of flour
3 tablespoons of butter

1/8 teaspn. celery salt, pepper + salt.

Make a sauce of the broth, flour, butter and seasonings. Put chicken corn and sauce, mixed together, into a casserol. Top with buttered bread strips. Bake 30 or 40 mins. at 400°

Escalloped Turkey

Cracker crumbs

2½ cups of diced turkey

½ cup finely chopped, cooked mushrooms

1½ cups thin white sauce or turkey gravy

2 T. butter salt and pepper.

Grease a casserole and cover the bottom with cracker crumbs or turkey dressing, if you have some left. Mix turkey, mushrooms and white sauce together. Season with salt + pepper. Pour into casserol. Toss crumbs in butter over low heat until light brown. Cover turkey with crumbs, and bake in a moderate oven, 350°, for 20 mins.

American Spaghetti

2 cups of broken spaghetti

1 tablespn. salt 3 cups water (boiling)

Cook the spaghetti in the salted water until soft. Rinse with cold water and drain.

Fry 1 slice of bacon until crisp and break into small pieces. Add 1 medium sized onion, sliced. When the onion is brown add 1 lb. of hamburg and brown. Let simmer until done.

Put spaghetti into a buttered casserol. Add meat, a little salt and paprika and 1 can of tomato soup. Bake about 30 mins.

Creole Spaghetti

2 cups of broken spaghetti

1 onion, chopped fine

3 tablespns. bacon fat

1 green pepper, chopped fine

1 cup tomatoes

½ teaspn each of paprika and salt.

(over)

Cook spaghetti in boiling, salted water until tender. Cook onion and pepper in bacon fat for 10 mins., stirring often. Add tomatoes and seasoning. Put in top of double boiler. Add spaghetti and cook ½ hr.

Scrambled Eggs with Sherry.

Put one package of cream cheese into a frying pan or chafing dish with 2 T. of butter and ½ cup of cream. Stir and break with a fork until you have made this into a smooth, creamy paste. Break in six eggs, season with salt and pepper, and when whites are barely set, stir quickly with a fork. Just before serving add 3 T. of sherry. Mix this in quickly and serve on hot buttered Melba toast.

Steamed Cabbage - Sour Cream Dressing

Wash and shred one small head of cabbage. Steam until tender - about ~~40~~ 50 mins.

Put into a double boiler:

1 cup of sour cream
1 egg (beaten)
(1 tablespn. butter)
2 tablespns. vinegar
1 tablespn. lemon juice
1 teaspn. sugar
1 teaspn. salt
1 canned pimento (finely chopped)
⅛ teaspn each of pepper, paprika, dry mustard and celery salt.

Stir constantly until thick. Pour at once over the steamed cabbage which has been seasoned with salt, pepper and butter.

French Toast Sandwich

1 cup chopped cooked ham
2 hard-boiled eggs - chopped
¼ teaspn. Worcestershire sauce
1 teaspn. lemon juice 1 teaspn. prepared mustard
2 tablespoons chopped sour pickle
2 tablespns. chopped green pepper ½ teaspn. salt

Mix all together. Moisten with enough mayonnaise to make quite soft. Spread between slices of bread. (16) Beat one egg; mix with ½ cup milk. Dip each sandwich. Brown on both sides in hot butter.

Hot Sardine Sandwich

2 T. butter	2 T. flour
1 cup milk	Salt + paprika
2 T. catsup	½ cup grated cheese
2 - 3¼ oz. cans sardines	6 slices of toast

Make white sauce of butter, flour and milk. Stir in cheese and catsup. Arrange 3 or 4 sardines on each slice of toast. Heat under broiler. Serve, very hot, with sauce over each sandwich.

Macaroni Ring

Blanch and drain 1 cup cooked macaroni. Place in a buttered ring mold. Pour over the following sauce: Pour 1½ cups scalding milk over 1 cup soft bread crumbs. Add: ¼th cup melted butter, 1 teaspn. each chopped pepper, pimiento and onion, ½ lb. pkg. Kraft Velveeta Cheese, grated, salt, pepper and a dash of paprika. Add 3 eggs, well beaten. Bake in slow oven (325°) till firm (about 50 mins) Serve with centre filled with buttered green beans or other vegetables. Serves 6.

Jellied Ham Loaf

1 ½ T. unflavored gelatine — ¼ cup water
1 - 10½ oz. can of condensed tomato soup
1 cup water — 1 - 3 oz. package cream cheese
½ cup mayonnaise — 2 Teaspns. prepared mustard
2 T. lemon juice — 2 c. cooked, ground ham

Soak gelatine in ¼ c. water. Heat tomato soup and water. Add gelatine and softened cream cheese. Stir until dissolved. Cool until almost set. Add remaining ingredients. Chill until firm in mold garnished with stuffed olive slices.

Use recipe in pasted picture book

Cheese Soufflé

1 tablespn. butter — few grains cayenne
1 tablespn. flour — 1 cup grated cheese
1 cup scalded milk — 4 egg yolks
1 slice of bread — 4 egg whites
½ teaspn. salt

Melt butter, add flour, and when well mixed add gradually scalded milk. Then add salt, cayenne and cheese. When cheese is melted, remove from fire; add the bread which has been crumbled, then the egg yolks beaten until lemon colored. Cool mixture, and fold in egg whites, beaten stiff + dry. Pour into buttered baking dish, surround with water and bake about an hour in oven at 375°

Crabmeat George

2 cups of crab meat

4 teaspns. butter ½ teaspn. chopped chives

½ cup chopped red and green peppers

Salt - black pepper

1 dessertspoon Worcestershire sauce

1 dessertspoon of A-1 sauce

3 tablespoons. of Russian dressing

Melt butter in a skillet; add chives and red + green peppers. Cook five minutes, stirring occasionally. Put in the crabmeat, season with salt and pepper. Add A-1 and Worcestershire sauces. When mixture boils, put in the Russian dressing. Mix well. Serve on toast or sautéed bread.

India Curry

Sauté in 3 tablespns. of butter until tender but not brown: ¾ cup. finely diced celery - 1 tart apple (peeled + chopped) - ½ cup. onion, chopped.

Then add: 1 can condensed consommé
1 tablespn. seedless raisins
many more of 5 ~~2~~ teaspns curry powder
1 tablespn. Worcestershire sauce
1 tablespn. sugar
1 teaspn. salt ⅛ teaspn pepper.

Simmer until most of the liquid has been absorbed (about 30 mins) Add 2 cups of cooked meat (lamb - chicken or veal) for the last 15 mins. of cooking. Just before serving add 3 egg yolks mixed with 1½ cups of thin cream. Bring to a bubble and serve in a ring of fluffy boiled rice. Serve 4 to 6

A few sections of orange + white grapes, added at the last minute are very nice.

Cream Cheese Omlet.

½ lb. cream cheese
6 eggs
¼ cup milk
3 tablespns of salad oil
4 ~~tablesp.~~ tspns. chopped chives
1½ teaspns. salt
¼ teaspn. pepper

Cream the cheese well with a spoon. Add chives. Then, with spoon, beat in egg yolks, one at a time. Blend in milk, salt & pepper. Beat egg whites until stiff but still glossy. Fold in the cheese mixture.

Meanwhile heat salad oil in large skillet. Grease the sides well. Pour in omlet and cook over low heat for 10 mins. Then bake in 350° oven for 10 mins. Fold and serve on a hot platter.

Cottage Cheese & Liver Pate Loaf.

Soften an envelope of unflavored gelatine in ¼ c. cold water. Then dissolve in ½ c. boiling water and add 2 teaspns. grated onion. Blend ½ c. of this mixture with 1½ c. mashed cottage cheese. Add ¾ teaspn. salt and a dash of cayenne. Chill till beginning to set. Then add ½ c. each finely shredded celery and raw carrots, 2 T. chopped green pepper, ¼ c. thinly sliced radishes. Add a teaspn. of chopped onion to 1 c. of mashed liverwurst and stir in the remainded of the gelatine combination. Spread half the cottage cheese mixture in the bottom of a 1 qt. pan. Chill till set. Spread the liverwurst over the mixture and top with the remaining cheese. Chill.

Bean Loaf

Wash a pint of kidney beans and soak in cold water over night. Next day cook beans in this water and add ¼ lb. of bacon or salt pork, cut in small pieces, and one small onion, chopped. When beans are soft, drain. Melt two tablespns. of drippings in a skillet, stir in a cup of rolled soda crackers, 2 T. molasses, 2 T. sugar and 1 teaspn salt. Beat an egg and mix in. Then add beans. Turn into a well greased bread pan, lined with bacon. Bake slowly for 1½ hrs, basting several times with melted drippings. Serve cold.

Chef's Special Sandwich

5 sliced cold chicken
4 slices of buttered toast
4 fresh mushrooms
3 T. butter 3 T. flour 3 c. milk
1 oz. Sherry Grated Parmesan cheese

Place the 4 slices of toast on individual plates and cover with sliced chicken. Make a smooth white sauce of the butter, flour + milk. Add sauted, sliced mushrooms and sherry. Pour sauce over the sandwiches and sprinkle generously with cheese. Just before serving place in hot (400°) oven for 10 mins. Run under broiler to brown.

Spaghetti Loaf

1 cup cooked thin spaghetti

1 cup soft bread crumbs

1 cup grated cheese

1 cup scalded milk

4 T. butter 1 tsp. salt 1 T. onion

1 T. green pepper 1 T. pimento

3 well beaten eggs.

Bake in a 325° oven for 1 hour in a pan of hot water.

E. Holbrook - Sue B.

Fried Noodles with Eggs

Beat 4 2 eggs light. Add 4 2 T. milk. Place two cups of cooked noodles in a buttered pan. Pour over them the beaten egg, shaking the frying pan gently to allow it to mix. Add salt + pepper, brown noodles both sides and serve hot.

use about 1 eggs for each person served.

Eggs à la Louisiana

6 lightly beaten eggs 2 T. butter

1 heaping T of finely chopped onion

1 small cup tomatoes, peeled, seeded + drained then cut up fairly fine

3 sliced mushroom caps

1 T capers - if desired - Salt + pepper

Melt the butter in a skillet. Put in onion + mushrooms and sauté to a light gold color. Add the beaten eggs and other ingredients and procede as with scrambled eggs. Serve on hot platter, decorated with parsley, or Vienna sausages -

Macaroni and Cheese

6 oz. elbow macaroni

2 cups milk 3 T. flour

1 T butter salt - cayenne pepper

canned tomatoes ½ lb. dairy cheese

Cook macaroni till tender - drain and rinse.

Make cream sauce of butter, milk, flour and seasonings. Add cheese, cut fine, and allow to melt - Lightly butter a casserol - put in macaroni, cheese sauce and bits of canned tomato alternately. Top with buttered bread squares. Bake ½ hr. in 350° oven.

Miscellaneous -

Meats - ~~Miscellaneous~~ -

1. Corned Beef
2. Pot Roast
3. Veal a l' Espagnole
5. Strogonoff -
7. Veal-Ham or Chicken Loaf
9. Arroz con Pollo
11. Veal Loaf
11. Kabobs
13. Chicken + Rice - Southern Style
15. Beef + Pork Loaf
17. Savory Veal Cutlets
19. Harlequin Loaf Salad
21. Russian Wrap Arounds
23. Baked Ham with Sauce
25. Paprika Chicken
4. Fricassee Chicken - Maine Style
8. Pulyas
10. Veal and Ham Pie
12. Missouri - Baked Ham
13. Breast of Chicken Lombardy
14. Chicken with Cream
16. Jellied Ham Loaf
24. Turkey In Cream
18. Poulash - Alfred Lunt
20. Chicken Curry Bombay
15. Salt Pork + Cream Gravy
22. Duck with Sour Cream
26 Swedish Meat Balls
42. Maryland Fried Chicken

50. Chicken Cream Gravy
54. Oven Fried Chicken

44. Oakleaf Ham Loaf
46. Veal Loaf - Anne Yahn
17. Baked Pork Chops
58. Savory Fried Chicken

Corned Beef

1 gal. water — 2 lbs. salt.
1 oz. salt petre — ½ lb. brown sugar
25 lbs. beef.

Boil ingredients, skim and let stand till cold. Have beef fresh and chilled. Cover with brine, weighting meat to keep it under liquid. Keep as near 38° as possible. Let stand 25 to 30 days before removing from brine. Use as soon as properly cured.

2 gals. boiling water
3 cups brown sugar
2 lbs. coarse salt
1 oz salt petre

American Cookery
enough for 25 lbs.

Pot Roast

Use a chuck roast (arm cut). Dredge with flour and brown in bacon fat. Place in an iron kettle. Add as little boiling water as possible (about ½ cup) Also add 3 cloves, 1 bay leaf, 2 T. chopped onion and a few slices of carrot. Simmer very slowly for 5 hours, adding a little water from time to time. Allow to brown down as much as possible without burning. Serve with brown gravy.

Veal a l'Espagnole

Grind twice 2 lbs. of the knuckle of veal and ¼ lb. bacon. Mix ¾ cup of fine sifted crumbs with 1 teaspn. of salt, 1 tablespn. minced parsley and ¼ teaspn. each of pepper and paprika. Bind with 1 slightly beaten egg and mix with the chopped meat. Shape in balls the size of a golf ball, roll in flour and sauté in hot bacon fat until browned nicely on the outside. Heat a pint of sifted tomato pulp with 2 tablespns. of scraped onion and half of one sweet pepper, finely minced. Pour into a casserole and set in the meat balls. Cover and cook in a slow oven (300°) for 2 hrs. This makes about 20 balls.

Chicken Fricassee - Maine Style

Put ¼ lb. of fat salt pork, cut in strips, and ¼ lb. butter into a large, deep iron frying pan (kettle). Put in the giblets of two small chickens. Cover and let simmer for a few minutes. Sprinkle the pieces of chicken with salt and pepper, and dredge with flour. Place chicken in the frying pan to brown - Keep covered except when turning chicken. Then add 2 cups boiling water, and when bubbling, a medium sized onion sliced thin, and a bay leaf. Simmer until the chicken is tender (2 hrs.?). Fork out the pieces and lay on a hot platter. Thicken the sauce with a little flour, strain and pour over the chicken

Strogonoff

Cut 2 lbs. of sirloin steak into small pieces and sear in a frying pan with butter. Then put in a stewing kettle. Cut up ¼ lb. of mushrooms and sear in the pan with butter. Add to kettle.

Put in the pan 1 medium sized onion (cut up) and 2 tablespoons of tomato soup, for a few minutes to warm. Add to the kettle.

Wash out the pan with 1 cup of sour cream and add to kettle with 2 teaspns. of Worcestershire sauce.

Cook slowly until meat is tender (1 hr.) Salt to taste and flavor with a generous tablespn. of Sherry.

"over"

Naomi Bradley Reed

Stroganoff Sauce

Fry quickly thin strips of sirloin steak, about two inches long. Place on hot platter, salt, and pour over the following sauce: Fry a chopped onion in two tablespns. of butter. Add ½ pound of sliced mushrooms and cook till done. Then add 2 tablespoons of tomato soup, a scant cup of sour cream, a teaspn. of Worcestershire sauce, and a tablespn. of Sherry.

Evaporated milk may be made "sour" by the addition of 1 teaspn. of vinegar.

Veal Ham or Chicken Loaf.

1 envelope of gelatine
1 cup cold water
2 cups of stock, well seasoned
1 onion, sliced 1 stalk of celery
Juice of half a lemon
2 cups. of chopped cold meat.
⅓ cup of chopped pimentoes
½ tablespn. of finely chopped parsley.

Soak gelatine in water 5 mins.

Add onion + celery to stock and boil 3 mins. Strain and pour over gelatine. Add lemon juice and when mixture begins to stiffen, add meat, pimentoes and parsley. Turn into mold and chill. Serve with mayonnaise.

Hard boiled eggs and olives are also nice in this.

Julyas

1 large peeled onion
3 T. salad oil
3 lbs. boneless leg of veal
½ lb. lean shoulder of pork
½ pt. sour cream.

2 tsp. salt
⅛ tsp. pepper
1 8 oz. can tomato sauce
1 No. 2½ can sauerkraut

Mince the onion and sauté slowly, in the oil in a skillet, until tender. Add the meat, cut in 1" cubes. Cover and simmer gently over low heat for 1 hr. Then add the seasonings and tomato sauce, and simmer 2 hrs. longer. Now add sauerkraut and simmer another hour. Just before serving blend in the sour cream while stirring. Mushrooms may be added to this dish.

Arroz con Pollo

2 Tablespns. olive oil
1 clove of garlic
1 bay leaf
1 can pimentoes
1 can tomatoes

1 onion
4 little chili peppers
½ saffron
or 4 sweet peppers
1 teaspn. salt

1 salt spoon of black pepper
2 small carrots, diced
1 small bottle of stuffed olives

Put oil in a casserol. When hot add other ingredients. When boiling add 1 chicken, cut in pieces. Simmer two hrs. Then add 1 cup of raw rice which has been boiled. Simmer one hr. long. Turn out onto platter and garnish with one can of peas and buttered carrots.

Mrs. L. H. Thornton

Veal-and-Ham Pie

Cover 1½ lbs. of lean veal and some veal bones with water. Add salt, pepper, an onion and a few sprigs of parsley. Simmer until meat is tender. Take out meat into suitable pieces. Strain liquid, cool and remove all fat. Thicken the stock with flour (1 T. to a cup), add veal and 2 cups of diced, cooked ham. Simmer 10 mins. Add 2 hard-cooked eggs, cut in pieces, and season to taste. Pour meat and gravy into a pie dish and cover with plain pastry. Bake for ½ hr. or until crust is done.

Veal Loaf

2 lbs. chopped veal

2 eggs — 3 soda crackers (rolled) or ¼ cup cracker meal

1 teaspn. salt

1 tablespn. Worcestershire Sauce

Work together thoroughly with hands. Press into pan, cover and steam 1¾ hrs. Steam a pound loaf ¾ hr. Gertrude Graham

Kabobs

Use sirloin steak, ¾ to 1 inch thick. Cut in small pieces about 1½ ins. square. Place a thin slice of onion on each piece of steak. Wrap with a slice of bacon. Fasten with a tooth pick. Brown in a frying pan over hot fire or cook on stick over the coals.

Missouri-Baked Ham

1/3 cup fine, dry bread crumbs
1 T. brown sugar 1 beaten egg yolk
1 teaspn. dry mustard
1 teaspn. Worcestershire sauce
2 lb. slice ham, centre cut Milk

Make paste of crumbs, sugar, egg, mustard and Worcestershire. Spread over ham. Place in shallow pan. Add enough milk to half cover ham. Bake in moderate oven (325°) for 45 mins.

Scrambled Eggs

3 eggs 1/4 teaspn. salt 1/8 of paprika
4 T. milk 1 T. butter.

Beat eggs slightly. Add milk salt + paprika. Melt butter in frying pan. Turn in eggs and cook over low fire, stirring from bottom.

Chicken and Rice - Southern Style.

Prepare chickens as for fricassee. Boil backs and necks to obtain broth. Brown the other parts and place in a baking dish. Brown half a small onion and half a green pepper in 3 tablespns. of butter. Add 4 rounding tablespns. of flour and a quart of strained tomatoes. Add to chicken, cover and cook until meat begins to get tender. Meanwhile, in a double boiler cook 1 cup of raw rice with the chicken broth until done. About 1/2 hr. Add this rice to the main dish about 20 mins. before serving and season with salt, pepper and paprika.

Breast of Chicken Lombardy

Sauté a breast of chicken slowly in sweet butter for about twenty minutes (or longer) not allowing it to brown. Arrange it on a bed of very fine noodles (cooked) and cover it with mushroom caps (sauted) Add a little flour to the butter in which it was sauted. Let this simmer for a few minutes, then add a cup of chicken broth. After the sauce has boiled down to a good rich thickness, strain it and add a half cup of whipped cream. Mix well + pour over chicken. Put under broiler for a minute to brown.

Chicken With Cream

1 young chicken (cut as for frying)

1/3 cup butter — 2 cup thin cream

1 onion — 2 ~~teaspn~~ tablespns. soy sauce

1 bunch carrots — salt + pepper

2 Tablespns - rounding ~~2 teaspns.~~ flour — 2 tablespns. water

Melt butter in heavy pot. Add ~~sliced onion, and~~ pieces of chicken, which have been rubbed with ~~salt~~ salt and pepper. Sear chicken. Add water + carrots + sliced onion, which have been cut in quarters lengthwise. Cover pot tightly to keep in steam. Cook over very low fire until tender. (2 hrs.) Or in oven at 325° Add cream to the flour until smooth and season with soy sauce. Pour over chicken and let boil up once. Arrange chicken on hot platter, surrounded with carrots. Sprinkle with 1/2 lb. sautéed mushrooms. Pour sauce over all.

Beef and Pork Loaf

1 lb. ground beef — 1/2 lb. ground lean pork

1/2 cup chopped onions — 1 cup cracker crumbs

2 chopped tomatoes — 1/2 cup milk

3 eggs (unbeaten) — 1/2 teaspn. bay leaf

1 1/2 teaspns salt — Pepper

Mix thoroughly. Press firmly into a loaf pan lined with bacon. Pour over 1/2 cup. of melted butter. Bake in a 375° oven for 1 3/4 hrs. Serve surrounded with Spanish sauce

Salt Pork and Cream Gravy

Allow 1 lb. salt pork for 3 people. Slice thin, cutting off rind. Place in skillet and cover with cold water. Bring to boil and boil slowly for 2 mins. Pour off water. Fry pork slowly until crisp. Remove to hot platter. Pour off all but 2 or 3 tablespns. fat. Use remainder as basis of cream gravy.

Gellied Ham Loaf

1 ½ tablespns. gelatine ¼ cup cold water
A 10½ oz. can of condensed tomato soup
1 cup water A 3 oz. package of cream cheese
½ cup mayonnaise 2 teaspns. prepared mustard
2 tablespns. lemon juice 2 cups cooked ground ham

Soften gelatine in ¼ c. cold water
Heat tomato soup with 1 cup water
Add gelatine and softened cream cheese
Stir until dissolved. Cool until almost set.
Add remaining ingredients. Mix.
Chill until firm in mold garnished
with slices of stuffed olives. Serves 8 to 10

Savory Veal Cutlets

3 peeled onions ¼ cup flour
2 tablespns. fat 1 tspn. salt
1 veal cutlet (1½" thick) ¾ cup sour cream
Paprika

Slice onion and brown in a skillet with the fat. Flour the cutlet and brown thoroughly. Season with salt and paprika. Add the sour cream and cover. Place over a very low heat and simmer gently about 1 hr., turning the cutlet once. Serves six.

Baked Pork Chops

Select large loin chops, cut thick. Season well on both sides with salt & pepper. Dredge with flour. Brown well on both sides in hot fat. Arrange in roasting pan. Cut medium onions into pieces and tuck in a piece near each chop. Add 1 c. water or chicken broth. Bake in moderate oven 1½ hrs. Uncover last ½ hr.

Goulash - Alfred Lunt

Brown eight medium sized onions in butter, in an iron pot. Cut 2 lbs. of veal into 1½ or 2 inch squares. Sear the meat in the pot with the onions. Add 1 level tablespn. paprika and 2 cans Campbell's consommé. Pour on boiling water to cover for an inch. Season with salt. Add cut-up green pepper and cook for 1½ hrs. Put about 2 tablespns. of flour in a cup and fill with sour cream. Mix. Stir this into the goulash and let come to a boil. This is delicious with noodles and cauliflower.

Pieces of cold roast pork may be substituted for the veal, and the goulash seasoned with 2 tablespns. of caraway-seeds.

Harlequin Loaf Salad

Soak 4 tblspns. of gelatine in 1 cup. of cold water.

Dissolve in 4 cups of hot consommé.

Add 3 tblspns. of lemon juice. Cool

When slightly set, divide into 4 equal portions.

To the first add a cup of minced chicken.

To the second 1½ cups of cold green peas.

To the 3rd. 1 cup of minced ham

To the 4th 1½ cups of diced cucumber and a minced green pepper.

Pour the first layer in a wet mold and allow to set. Add the other layers, one at a time.

Garnish with pepper, hard-boiled egg and tomato slices.

Surround with pimiento cups, filled with diced cucumber and mayonnaise.

Chicken Curry Bombay

Disjoint a 4 lb. roasting chicken in 8 pieces and sauté, but don't brown it, in butter. Remove chicken from pan and put in 1 chopped onion, 1 sliced apple, 1 sliced banana. Sauté together. Add 1 soupspoon curry powder and one of purée of tomatoes, 1 bay leaf 1 pt. chicken broth. Smother chicken in sauce till tender. Dress on platter. Strain sauce and add 1 cup of cream mixed with 2 rounding tablespns. of flour. Also 1½ tablespns. of chutney chopped very fine. Pour over chicken and sprinkle with grated coconut. Serve with rice. Chopped peanuts.

Russian Wrap-Arounds

1 lb. chopped steak Salt & pepper to taste
1 tablespn. minced onion Crisco

Mix steak with onion and seasoning. Form into flat patties. Brown meat on both sides in Crisco. Save fat in pan for cream gravy.

Make the following biscuit dough:

2 cups flour ½ teaspn salt 4 tablespns Crisco
4 teaspns Bk. Pd. ¾ cup milk (variable)

Roll out to ¼ in. thickness. Cut into squares. Place meat patties on dough and fold over. Place in pan and bake 10 to 15 mins. at 450°.

To Crisco in pan add 3 tablespn. of flour. Stir till well blended. Add 3 cup milk, salt to taste and chopped parsley. Pour over patties.

Casserole of Duck with Sour Cream

Cut a 5 lb. duck into convenient serving pieces - Put waste pieces and giblets into a kettle and boil for broth. Dredge the serving pieces with flour and sear them well in four tablespns. of fat. Remove to a casserole and season with salt & pepper. Add the broth (about a cupful) the liver chopped, one medium onion chopped fine, 3 T. chopped parsley, a pinch of rosemary, one of thyme and a clove of garlic. Pour over a cup of burgundy (or claret) and cover the casserole. Place in a 375° oven and cook for 2 hrs. Thicken 1 cup of sour cream with 2 T. flour. Add the broth from the casserole and boil up. Return it to the casserole, cover and cook ½ hr. longer. Serve with rice and buttered turnips.

Roast Duck:

30 mins. to the pound. 375°

During the last hr. of roasting pour off excess fat from the pan and baste the bird 2 or 3 times with a cup of orange juice mixed with a half cup of water. Make brown gravy as usual.

Baked Ham with Sauce

Wash a 10 to 12 lb. ham and plunge into a big kettle of boiling water. The ham must be completely under. Then toss in:

1 tablespn of whole cloves
1 stick of cinnamon
3 cloves of garlic
1 cup of vinegar
1 cup sugar
1 cup boiled cider (if desired)

Let remain in the kettle over a very low heat for 3¼ hrs. Don't even let the water boil. After turning off the heat, allow the ham to remain in the hot liquor until cold or at least for 4 hrs.

Take from liquor, remove top skin, trim and then pat in 1 cup of brown sugar mixed with 1 tablespn of dry mustard. Dot with whole cloves. Place in a roaster, add ¼ cup vinegar, ¾ cup water (or 1 cup boiled cider) and bake in a slow oven of 350° for 1 hr. Don't begin to baste until the ham is browned.

15 mins. before ham is taken from the oven, make the following sauce:

In a small sauce pan mix 1 teaspn. dry mustard, and ¼ teaspn. each of powdered cloves and cinnamon, with 2 tablespns of vinegar. Then add a small glass of crabapple jelly. Heat all this over a slow fire until jelly is melted. Add more vinegar if you desire a sharper sauce. Place ham

on a hot platter and pour over the hot sauce. When serving place a spoonful of sauce on each slice.

Turkey In Cream

Take meat off the bone in large pieces. Place in a deep, buttered casserole and pour over the following sauce: Simmer all turkey bones in water to cover with celery tops, salt, pepper, a bay leaf, a pinch of thyme, a little sage and a teaspn. of Worcestershire. Strain and reduce stock till fairly concentrated. Then thicken and add any turkey gravy you may have. Also half a cup of cream. Top with buttered crumbs and brown in the oven.

Paprika Chicken

2 large broilers — 1 cup of onions, chopped fine
2 tablespns. fat — Flour
1 cup stock — ½ pt. cream
Salt - pepper - paprika

Brown the onion in the fat and put in a pot with the chicken, which has been quartered, sprinkled with salt and pepper and dredged with flour. Cook for ½ hr. until nicely browned. Add stock and cook 1½ hrs. longer. When done, remove the chicken, add the cream to the gravy, season well with paprika and strain. Reheat, and pour over chicken or serve separately in a gravy-boat.

Swedish Meat Balls

Combine and mix well:

1 lb. ground beef ½ lb. ground pork

⅓ cup finely chopped onion

¾ cup fine soft bread crumbs

3 T. chopped parsley

½ teaspn. marjoram 2 teaspns. salt

Pepper 1 tspn. Worcestershire sauce

1 egg Add ½ cup of milk and mix thoroughly. Chill at least 2 hrs. Then shape into walnut-sized Balls. Heat 4 T. Mazola oil. Brown meat balls slowly. Remove and stir into the oil 4 T. flour, 1 T. paprika, 1½ teaspns salt, ⅛ teaspn. pepper. Then 2 cups of boiling water. Cook until smooth. Then add ¾ cup sour cream. Heat meat balls in gravy and serve with rice.

For sour cream – you may use – ¾ c. evaporated milk mixed with ½ T. vinegar,

Clam Juice Cocktail

Season one bottle of Underwood Clam Bouillon with:

1 pinch celery salt

1 teaspn. tomato ketchup

1 dash of Tobasco Sauce

Ice and shake well. This amount serves four.

Boiled Rice – Indian Style

Soak rice for four hours. Boil it furiously in boiling water for 15 mins. or until tender. Add a little lemon juice to take out the starch. Drain, and dry it in the oven.

Tomato Juice

1 peck ripe tomatoes 1 onion

4 stalks celery ½ cup. vinegar

A few bay leaves 1 cup of sugar

2 teaspns. salt.

Boil until tomatoes are very soft. Strain. Bring to a boil again and put into cans.

Marie Dusenbury

Alexandra Canape

3 T. mayonnaise

½ cup cream cheese 2 pkgs.

1 T. anchovy paste

1 teaspn. chopped parsley

Rounds of fried bread

Blend mayonnaise and cream cheese thoroughly. Stir in anchovy and parsley. Heap in small pyramids on rounds of bread. Heat at last moment.

Spiced Beets

5 large cooked beets - sliced

4 T. sugar 6 cloves 1 cup. mild vinegar

1 Teaspn. salt.

Heat all ingredients together and pour over beets. Allow to stand several hours.

Hors d'Oeuvres

Deviled Eggs stuffed with anchovy or caviere
Paté de foie gras
Slaw
Pickled beets and onions
Ripe olives
Olives stuffed with almonds, onions or anchovies
Anti Pasto
Celery stuffed with cheese or caviere
Gherkin pickles
Smoked salmon or herring
Kippered herring
Sardines
Artichoke hearts
Smoked liverwurst
Salami
Sliced frankfurters
Anchovies
Pickled Cauliflower
Stuffed Olives wrapped in bacon
Tiny sausages
Bordelaise olives (garlic)
Shrimps soaked in Worchestershire

Turn out a whole tin or terrine of paté de foies gras and surround with strips of freshly made toast, thin but not brittle. Provide butter-knives and let guests spread their own.

Encircle wedges of shad roe with thin bacon. Fasten with toothpicks and grill.

Serve strips of smoked salmon on strips of toast that have been spread with finely chopped chutney.

Tomato Aspic

2 cups tomatoes (or juice) 1 bay leaf

½ c. water 3 cloves

1 T. sugar 1 teaspn salt

2 T gelatine - 2 T. cold water

Soak gelatine in 2 T. water. Simmer tomatoes, water, sugar, bay leaf, cloves and salt for 10 mins. Strain over the gelatine. Stir till all g. is dissolved. Pour into wet moulds + chill.

Bettina

Appetizers

Spread potted ham on rounds of buttered toast. Then chopped chutney. Sprinkle with Parmesan cheese. Brown in oven and serve hot.

Cream anchovy paste with butter and chopped parsley. Spread thickly on flaky crackers and on top, a layer of minced gherkin pickles.

Chipped beef, cut fine with scissors, mix with half mayonnaise and tomato ketchup. Season highly and fill canapé biscuits.

Lay sardines on oblong pieces of toast. Melt a tablspn. of butter and 2 tablespns. of grated cheese. As cheese melts add the beaten yolk of one egg and cream. When sauce thickens season with tobasco sauce, pour over sardines and place a round of lemon on top.

Slice smoked salmon any shape you wish. Dip each slice in Russian dressing and lay on biscuit bases or toast. Season with lemon juice and cover with pearl onions.

Ham & Cheese Dreams

Make sandwitches with a slice of Swiss cheese and a slice of ham between slices of bread. For canapés, cut about three inches long and an inch wide. Or leave full size for luncheon. Tie with thread, sautée in butter, and serve hot.

Saradine Toast Fingers

Mash a can of drained, smoked saradines with a package of cream cheese. Add a little horse-radish and spread on toast fingers.

Pimento Cream

Make pimento cream to serve with clam broth by whipping half a cup of thick cream until it is stiff. Fold in one half an egg white, stiffly beaten, a few grains of salt and 2 tablespns of canned pimento puré.

Farci Stuffing for Green Peppers

4 tablespns. butter 1 T. chopped onion
1 T. chopped green pepper
1½ cups bread crumbs
1½ cups chopped cooked meat
⅛ teaspn. pepper - ½ teaspn. salt - ⅛ teaspn. sage

Cook onion and pepper in butter until slightly browned. Mix well with meat, crumbs and seasoning.

Hot Stuffed Eggs

4 hard cooked eggs

2 T. butter — 1 T. chopped onion

½ c. chopped mushrooms — ½ teaspn. salt

1 T. flour — ½ c. milk

⅛ teaspn. pepper — ¼ teaspn. mustard

Brown mushrooms and onion in butter. Stir in flour and blend. Add milk and stir until thick. Cut eggs lengthwise. Mash yolks and add to mushroom mixture and season. Refill whites, top with buttered bread crumbs. Broil 5 mins. Serve with slices of fried or broiled ham.

Fudge

2 cups of sugar

1 scant cup of milk

¼ cup of water

2 squares of chocolate

Butter size of an ~~egg~~ walnut - Vanilla

Stuffing for Roast Goose

3 T. butter — 4 cups bread crumbs

1 cup chopped apple — 1 onion, minced

1 teaspn. salt — ⅛ teaspn. pepper

1 teaspn. sage

Melt butter in frying pan. Add other ingredients and stir until the onion and apple are cooked. Do not fill goose too full.

not enough for a goose

use twice this amt. for 2 ducks

Tomato C

Put 1 can of whole tomatoes and one onion through a food chopper. Set in ice-box for 3 hours.

Before serving add about 1 T. of curry powder and 1 T. of mayonnaise Salt & pepper to taste - Stir well. Serve in soup cups or sherbet cups -

1 onion per. can. or 1 fresh tomato per person

Lucy Willets

Bread and Butter Pickles

12 cucumbers peel + cut 1½ inch chunks

6 onions, sliced 1½ c. sugar - more!

1 teaspn ginger
1 " tumeric
½ " black pepper
2 " celery seed
2 T mustard seed
1 T corn starch

Let cucumber chunks stand in salt brine 2 hrs. (1 c. salt to 2 qts. cold water.

2½ cups vinegar

Bring all ingredients to a boil for 1 min. Add cucumbers + onions. Boil slowly 8 mins. Fill jars and seal.

Anne Yahn

Dandelion Wine

Pour 1 gal. of boiling water over 1 gal. of dandelion flowers and stems. Let stand 3 days. Add the peelings of 2 oranges and 1 lemon. Boil 15 mins. Strain through a double cloth and add the pulp of the lemon and oranges. Add 4 lbs. of sugar and ⅔ cup of yeast. Let stand in a jar 3 weeks to ferment. Strain and let stand 2 weeks. Strain again and bottle.

Perry Hyde

Broiled Grapefruit

Loosen all flesh from membranes. Snip out center core. Place halves cut side up on baking pan. On each put a T. of brown sugar and a small dot of butter. Add sherry or rum. Broil slowly 5 to 8 mins., till tinged with brown. Serve hot. If preparing only a few halfs, skillet can be used Melt a T. of butter for each 2 halfs - Sprinkle generously with brown sugar. Add a little maple syrup. Place grapefruit on this, cut side down Heat gently till warmed through and lightly browned. Take up and pour syrup (wine added) from pan over the fruit.

Horseradish Relish

Make a lemon jelly, using one tablespn. of vinegar. Add 1 pimento, ½ green pepper, cut fine and ½ cup of grated horseradish. As it begins to thicken mould in green peppers. When set, cut in slices and serve with meat or fish.

Chili Sauce

36 ripe tomatoes	12 onions
6 green peppers	2½ cups of sugar
5 cups vinegar	2 tablespns. salt

1 teaspn each of cinnamon, alspice, nut-meg and cloves.

Put tomatoes, onions and peppers through the food chopper.

9 pints. Maude Flagg.

Maryland Fried Chicken

Cut a 3 to 3½ lb. frying chicken into serving pieces. Sprinkle with salt and pepper. Combine 2 tsps. paprika 1 tsp. baking pd. and ¾ c. flour. Dip chicken into seasoned flour. In a heavy skillet melt fat to depth of 1 inch. Cook chicken until brown. Remove to Dutch Oven, add a very little water or broth, and bake in a 400° oven for 1 hr. Remove chicken and make cream gravy.

Fruit Punch

8 medium lemons
1½ cups sugar 2 cups cold tea
1 can of shredded pineapple
3 oranges

Let stand on ice several hrs. to ripen. When ready to serve, strain and add 3 thinly sliced oranges, 1 small bottle of maraschino cherries with juice, 1 pt. grape juice, 3 bottles of ginger ale. Pour over block of ice in punch bowl. Serves 30.

Individual Fruit Drinks

½ large orange (juice)
½ T. maraschino juice
1½ T. pineapple juice 1 T. grape juice

Place in tall glass with cracked ice. Fill to top with ginger ale and garnish with mint.

Oakleaf Ham Loaf

1 lb. smoked ham } ground together
1⅓ lb. fresh, lean pork }
1 cup fine cracker crumbs
¼ teaspn pepper
2 eggs (beaten) Salt
1 cup milk

Mix thoroughly, form into loaf and place in baking pan. Pour "mixture" over meat. Bake at 350° about 2 hrs. basting every 30 mins. Serve with mushroom sauce.

Mixture: ⅔ cup brown sugar
2 tbspns. dry mustard
½ cup vinegar

Oil Pickles

Chunk 100 uniform, medium sized cucumbers, without paring. Lay in salt and a little water for 3 hrs. using ⅔ sack of table salt. Drain off this liquor and wash with cold water if too salty. Add 3 pts. of small white onions sliced first in water, in which has been dissolved a piece of alum the size of a small nut. Prepare onions at the same time as the cucumbers.

Add to the pickles:

3 oz. white mustard seed 1 oz. celery seed
2 oz. white ground pepper 1 pt. pure olive oil

Mix all together thoroughly. Then cover with mild, cold vinegar. Can be used in a few days. Bertha Dike

Veal Loaf

1 ½ lbs. veal } ground together once
1 lb. pork

1 egg

1 scant cup soda cracker crumbs

Pour over 1 cup of hot milk, mix well

Chop 1 medium onion and brown lightly in butter

Salt & pepper - Mix all together

Shape into a loaf and bake in a medium oven.

Thicken the juice in the pan, add a can of mushrooms and serve over the loaf -

Anne Yahn

Katharine's Canapés

Sauté fourteen circular pieces of bread in butter. Cover top with tomato catsup. Place a piece of anchovy in centre of each or spread thickly with caviale. Garnish with chopped hard-boiled egg and serve warm -

Dried Beef Canapés

Cut any desired number of triangular shaped pieces of dried beef. Mash a cream cheese and stir in prepaired horseradish to taste. Spread this on the pieces of beef and roll up in cornucopia shapes.

Canapés Surprise

Spread bread, cut in rounds, with butter and anchovy paste. On this place a thin slice of tomato and then a tablespn. of stiff mayonnaise. Pile chopped hard boiled egg on top of the mayonnaise almost an inch high. Or half of a deviled egg may be inverted on the tomato and piped around with mayonnaise.

Open Sandwich Canapés

Slice bread thin, cut in small rounds and spread with creamed butter, which has been seasoned with a little grated, fresh horseradish. Lay on a thin slice of tomato. Season with salt and pepper. On top arrange 5 crescent-shaped pieces of ripe olive.

Piquant Liverwurst Canapés

Mix to a paste:
1 cup chopped liverwurst
2 tablespns. crisply broiled bacon
1 " minced green pepper
1 teaspn. lemon juice
2 " prepared mustard
Spread on rounds of bread, toasted on one side. Garnish.

Tuna Sandwich

Mince fine ½ cup of tuna. Add ½ teaspn. Worcestershire sauce, 2 tablespns. catchup and about 2 tablespns. of mayonnaise.

Sandwich Loaf

1st. filling { 4 slices ham
3 slices broiled bacon
1 pimiento

Chop together and mix with a little mayonnaise.

2nd. filling { ½ cream cheese
½ cucumber, chopped

Currant jelly makes a good third filling.

Frost loaf with 3 packages of cream cheese, softened with cream. Decorate with stuffed olives.

Crab and Caviere Loaf

1st. filling - Mayonnaise and Crab meat

2nd. filling - Mayonnaise and Caviere
Frost top of loaf with stiff mayonnaise

Cucumber-Rye Sandwiches

Pare 1 medium sized firm cucumber and chop fine. Mix with just enough Tartar Sauce to moisten well and spread on rye bread. These are especially suited to a Dutch lunch.

Chicken Tchakhokhbelli (Omar Khayyam)

2 frying chickens (2½ to 3 lbs)

¼ lb. butter 1 large onions, sliced

¼ cup sherry ½ cup tomato juice

1 teasp. paprika 1 teaspn. salt - pepper

Melt butter in frying pan. Separate chicken into fricasee pieces. Braise in butter till light brown. Remove and place in Dutch Oven. Sauté onion in butter. Then add all ingredients except sherry, plus 1 cup water or broth. Pour over chicken. Bake covered at 350° for 1½ hrs. Add sauted mushrooms. Remove to serving dish. Add sherry to gravy & thicken like light cream. Pour over chicken. Serve with rice.

Eggnog

Beat the yolks of 12 eggs to a cream. Stir in 16 tablespoons of powdered sugar. Flavor with one cup of brandy and one cup of rum. Fold in the stiffly beaten whites of the eggs. Then add 1 pt. of cream and 1 quart of rich milk.

Egg-nog. 5 pints.

Beat separately yolks and whites of 6 eggs. Add ½ cup of sugar to the yolks, while beating, and ¼ cup of sugar to the whites after they are stiff. Mix. Stir in 1 pt. of rich cream and 1 pt. milk. Add 1 pt. of Four Roses Whiskey an 1 oz. of Jamaica Rum. Stir thoroughly. Serve very cold, with grated nutmeg on each glass.

Savory Fried Chicken

1 frying chicken (2½ to 3 lbs) disjointed
1 medium onion sliced
1 small clove of garlic (minced)
½ cup diced celery — 1½ cups milk & cream (half & half)
½ lb. mushrooms, sliced -
1½ T. flour — salt & pepper
¼ teaspn summer savory, marjoram or thyme — 2 T. sherry

Dredge chicken and brown, uncovered, in a frying pan. Arrange in a Dutch Oven or casserole Drain off all but 3 T. of fat from the pan. Add onion, garlic, celery & mushrooms. Sauté till almost tender. Blend in flour, add the liquid and stir till thickened. Season with herbs, salt & pepper. Pour over chicken and cook, covered, in 325° oven till tender - about 1¼ hrs. Add sherry for last ten minutes. Another cup of cream may be added at the last if more gravy is desired. Color slightly.

Pickles

Scrub 300 tiny cucumbers and put in brine, salty enough to float an egg. Let stand over night, and drain.

Boil: ½ gallon vinegar (if strong dilute with 3/8 cups water - or to taste)
1 pkg. mixed spices tied in cloth
15¢ worth of saccharine

When boiling add cucumbers and let cook 5 minutes (no longer). Remove pickles and pack in jars. Then bring liquid to boil and fill up jars and seal. Ready to use in a week. Makes about 7 pts.

Naomi Reed.

September - 1952

Pickles -

4 30 - McQueen -

17 pts -

2 dr - Saccharine

3 qts - Vinegar - diluted

2 pkg. Spices - 1 1/4 oz. - not enough

Oven Fried Chicken

For each pound of chicken blend
$\frac{1}{4}$ cup flour - $\frac{3}{4}$ teaspn salt - $\frac{1}{8}$ teaspn. pepper
in a paper bag.
Shake chicken, 2 or 3 pieces at a time in the bag, to coat evenly.
Save left-over flour for the gravy.

Brown pieces of chicken in at least $\frac{1}{2}$ inch layer of fat in a heavy skillet.
Use deeper fat for large cut. of chick.

Place golden-browned chicken one layer deep in a shallow baking pan.

For each chicken spoon over a mixture of 2 T. melted butter and 2 T. broth.

Cook in a moderate oven (350°) uncovered until chicken is tender - 45 mins. or better ~~Turn once to crisp evenly~~. More broth may be drizzled over chicken if it appears dry during cooking.

Serve hot with gravy - or cold.

Sauces and Salad Dressings

Salads and Soups

1. Cucumber Aspic
3. Tomato Slaw
3. Cottage Cheese Salad Mould
5. Pear Salad
5. Potatoe Salad in Tomato Aspic
6. Tomato Aspic
7. Pecan Salad
7. Spring Salad
9. Chopped Tomato Salad
9. Dutch Cabbage Salad
10. Pavlowa Salad
10. Cherry + Cheese Salad
11. Hawaiian Salad
13. Frozen Crab and Tomato Salad
25. Black Bean Soup
27. Cream of Corn Soup
27. Minestrone
29. Consommé Bellevue
29. Thick Green Turtle Soup
29. Puree Mongole
31. Milk and Onion Soup
26. Green Turtle + Pea Soup (Zuppa Boulla Gratine)
~~26 - Cream of Crab Soup.~~
2 - Stuffed Tomatoes with anchovies
30 - Tomato Bisque
4 - Wilted Lettuce Salad
~~8 - Cream Cole Slaw~~
8 - Herring Supper Salad
+ 12 - Lettuce + Tomato Salad
32. Corn and Chicken Soup

Soups and Salads

33. Philadelphia Pepper Pot
34. Creamy Coleslaw
35. Country Kitchen Vegetable Soup
36. Brunswick Stew (deliscious)
12. Tomato Soup
38. Mission Onion Soup
24. Vegetable Slaw - Epicure
39. Coleslaw with Bacon - Epicure

Cucumber Aspic

Make a quart of jellied veal stock. Add to it 1½ ozp. gelatine, the white and shell of an egg, parsley, thyme and bay-leaf. Stir briskley over a hot fire till it boils. Then add half a glass of sherry and 2 tablespns. of tarragon vinegar. Let simmer for 10 minutes. Strain and cool. Mix in thinly sliced cucumbers, which have been marinated in vinegar.

Serve it with Salmon and tiny new potatoes.

Chateau Cheese Sauce

Cut 1-8oz pkg. of Chateau Cheese in chunks and melt in top of double boiler. Add ½ cup of warm milk and stir till blended.

Stuffed Tomatoes with Anchovies

6 medium size tomatoes
1 bottle of anchovies in oil
4 hard cooked eggs
1/3 cup mayonnaise - Parsley

Chop anchovies into small pieces. Add finely chopped eggs and mayonnaise, mixing well together. Scoop out centers of tomatoes (peeled) and fill with mixture. Chill in refrigerator. Top with mayonnaise and parsley.

"Belle Prov" Barbecue Sauce

Into a saucepan put 1 medium onion and ½ a green pepper (both chopped), ¾ cup tomato juice, ¼ c. vinegar, ¼ c. tomato ketchup, ⅛ c. each of Worcestershire and beefsteak sauce, ⅙ cup butter, ½ teaspn. salt & 1 T. sugar. Simmer ½ hour. Serve over hamburgers.

Tomato Slaw.

Shred cabbage fine and dice the tomatoes without peeling, using 2 cups of cabbage for every one of tomatoes. Chill both thoroughly in separate bowls. Then marinate in French dressing for half an hour before serving.

Cottage Cheese Salad Mould

¼ cup cold water
~~½~~ 1 T. gelatine
¾ teaspn. salt
~~½~~ ¾ cup cream
2 cups cottage cheese or a little more
⅛ teaspn. paprika

Pour cold water in bowl and sprinkle gelatine on top. Melt over boiling water. Mash cheese very fine, add seasonings, cream and gelatine. Turn into ring mold and chill. Serve with centre filled with mixed fruits, cut up and marinated.

Wilted Lettuce Salad

1 head of lettuce

3 slices of bacon

2 T. cider vinegar

2 T. water

2 T. sugar

Dash of pepper - Salt.

Cut well washed and dried lettuce into rather large pieces. Fry bacon, drain and chop into small pieces. To the fat add vinegar, water, sugar and pepper. Sprinkle lettuce with salt and just before serving, pour the boiling-hot bacon dressing over lettuce. Mix lightly. Place in bowl and sprinkle with the pieces of crisp bacon.

Bartlett Pear Salad

Arrange halved, canned pears, rounded side up, on lettuce leaves. Place a cube of currant jelly in the core cavity of each. Then "frost" with softened cream cheese. Dip knife in boiling water as you work. Serve with French dressing.

Potatoe Salad in Tomato Aspic.

Dice cold cooked potatoes in half-inch cubes to the amount of 4 cups.

Add 3 stalks of celery, cut in smaller cubes.

Make a dressing of the following ingredients and add it to the potatoe and celery:

½ cup of stiff mayonnaise
¼ cup of vinegar
½ cup of cream
2 Tablespns. each of chopped onion and green pepper.
1 tablespn. of chopped chives
¼ teaspn. paprika 2 teaspns. salt.

Make 1 qt. of any good tomato aspic. Cover the bottom of your mold with aspic. Let harden.

Add the potatoe salad and pour over the rest of the aspic which is

just about to set. Serve turned out on a platter, garnished with cold cuts of meat and sprigs of fresh mint.

Tomato Aspic

2 cups tomatoes — 1 bay leaf
½ cup of water — 3 cloves
1 tablespn. sugar — 1 teaspn. salt
2 tablespns. gelatine

Simmer tomatoes, water, sugar, bay leaf, cloves and salt for 10 mins. Strain. Soak the gelatine in 2 tablespoons of cold water and add to the hot vegetable mixture. Pour into wet moulds.

Pecan Salad

Soak 1 tablespn. of gelatin in 2 tablespoons of cold water for 5 mins. Add 4 tablespns. of sugar and dissolve in 1 cup of boiling water. Add ¾ ths. cup of grapefruit juice. Fill moulds alternately with this jelly and small pieces of grapefruit, diced celery, sliced olives and pecan meats.

Spring Salad

Make 1 pt. of lemon jelly. Add 2 T. of vinegar. Fill mould alternately with jelly, slices of tomato, salmon, and peas. Serve on lettuce with mayonnaise.

Cream Cole-Slaw

½ medium-size head of cabbage, finely shredded
½ cup of sour cream 2 T. vinegar
½ teaspn. salt ⅛ teaspn. pepper
2 T. sugar Paprika

Crisp cabbage in ice water one hour. Drain. Combine remaining ingredients. Pour over cabbage. Sprinkle with paprika

Herring Supper Salad

8 slices beef tongue
8 cooked potatoes
4 apples 4 beets
4 carrots 4 small herrings
4 teaspns. prepared mustard
6 T. vinegar 4 T. chopped parsley
8 T. oil salt pepper

Press into a mold (bowl), chill. Turn onto platter, frost with mayonnaise. Decorate with beets - carrots - stuffed olives.

Chopped Tomato Salad

Small tomatoes, chopped very fine.
Finely chopped celery
Small portion of chopped green pepper and onion
Nuts if desired. Moisten with very spicy French dressing.

Lucy Willets

Dutch Cabbage Salad

4 cups of finely chopped cabbage mixed with 1 large onion, chopped, and 8 slices of bacon, fried and chopped. When ready to serve pour ½ cup of hot, slightly sweetened vinegar and ½ cup of smoking hot bacon fat over the cabbage. Season to taste and mix.

Esther Ely

Pavlowa Salad

Mix together:
3 pints of flaked crab meat
1 qt. of diced cucumber
1 pt. of tomato cut in small pieces
1 cup of shredded lettuce.
Moisten with Russian dressing.
Garnish with sliced olives, capers and cress.

{ 1 can crab meat
½ cup cucumber
1 tomato
1 hard boiled egg, chopped

Cherry and Cheese Salad

Use either large black cherries or Royal Ann white cherries. Remove stones and replace with the following mixture:

1 small cream cheese, softened with milk
½ cup walnut meats, chopped fine
⅓ teaspn. salt + a dash of paprika

Arrange on lettuce hearts with a few small pieces of onion. Serve with French dressing.

Hawaiian Salad

1 ½ envelope Knox Sparkling gelatine
½ cup chopped cucumber
½ cup chopped pineapple
¼ cup cold water ¼ cup sugar
¼ cup boiling water
⅔ cup pineapple syrup - Salt
1 tablespn. Tarragon vinegar 1 tablespn. lemon juice

Mix cucumber and pineapple, and add gelatine which has been soaked in cold water and dissolved in boiling water. Then add remaining ingredients. Color green and turn into moulds.

Lettuce and Tomato Salad

Mix ½ c. whipped cream with ½ cup. stiff mayonnaise. Add ½ cup finely chopped cucumber and 1 teaspn. chopped parsley. Salt to taste. Place slices of tomato on a bed of shredded lettuce. Just before serving, place a generous amount of dressing over the top.

Tomato Soup

2 T. diced onion
2 T. " celery
2½ cups cooked tomatoes
1 cup soup stock or consumme
1 cup water
Pinch of soda
a piece of butter size of a walnut
1 bay leaf
1/16 teaspn thyme
2 T. flour
Salt - pepper
1 T. sugar

Combine onion, celery, bay leaf, thyme and tomatoes. Cover and simmer 10 mins. Strain. Add stock and water. Thicken with the flour. Add soda - then sugar, butter, salt and pepper.

3 envelopes gelatine for double recipe

Frozen Crab Meat and Tomato Salad

2 cups canned tomatoes
2 whole cloves
1 small onion, minced
½ tsp. celery seed
1 tsp. salt
2 tblspns. sugar
1 small can of crab meat
⅛ teaspn. pepper
1 rounding tablespn. gelatine
2 tablespns. cold water
1 tbsp. lemon juice
1 cup cream
1 green pepper

Combine the tomatoes, cloves, onion, celery seed, sugar and pepper and simmer 15 mins.

Strain and add the lemon juice and gelatine, which has been softened in cold water 5 mins.

Stir until thoroughly dissolved. Cool until mixture begins to set. Then beat with egg beater until frothy, and fold in cream beaten stiff, the green pepper (seeded and chopped fine) and the crab meat. Turn into mold.

To freeze this mixture in an electric ice-box use one level tblspn. of gelatine. Serves 6 or 8

Chef Salad Dressing - Statler

1 teaspn. salt ½ teaspn. pepper

1 teaspn. mustard

Yolk of one hard boiled egg - chopped fine

A little chopped parsley and chive.

White of one egg - chopped fine

⅙ ⅓ cup of tarragon vinegar

⅔ cup of olive oil - added a little at a time. Strippes of Swiss cheese cut julienne

Roquefort Cheese Dressing

Take 4 T. of soft, ripe Roquefort cheese. Work in 4 T. of heavy cream. Add the mixture to a cup of French dressing. Beat well.

Mayonnaise

Yolk of 1 egg

½ pint of olive oil

¼ teaspn. mustard

lemon juice and vinegar as needed.

Salt and paprika.

Iroquoise Dressing

8 tablespns. olive oil

4 tablespns. taragon vinegar

6 tablespns. tomato catsup

1 level tablespn. sugar

Tobasca sauce - salt - pepper.

Manhattan Dressing

1 cup stiff mayonnaise

1 tablespoon of capers

1 hard-boiled egg, minced fine

1 tablespoon of chopped sweet pickle

Caprice Dressing.

½ cup olive oil juice of ½ lemon
juice of ½ orange 1 teaspn Worcestershire sauce
¼ teaspn. each of salt, paprika, mustard
Shake until smooth and thick

Vinaigrette Sauce

Make a French dressing using ⅔ tablespn. of tarragon vinegar instead of 1 tablespn. of ordinary vinegar.
Then add:
⅔ tablespn. finely chopped parsley
1 hard boiled egg, forced through a potato ricer.
⅔ tablespns. each of chopped capers and pickle.

Tartar Sauce

One tablespn. each of well chopped stuffed olives, parsley and sweet gherkins added to 1 cup of Mayonnaise.

Hard Sauce

Use ½ lb. sugar

1 cup.

Cream butter size of 2 eggs. Stir smooth and dry with powdered sugar. Whip in the beaten white of one egg. Flavor as desired!

St. James Pudding Sauce

½ cup of butter
1 cup confectioners sugar
3 eggs.
Stir butter, sugar and yolks to a cream. Beat whites to a stiff froth and then beat all together. Flavor as desired.

Whipped Cream Pudding Sauce

Yolks of 2 eggs (beaten)
Add 1 cup of confectioners sugar and 1 teaspn of vanilla.
Beat well.
~~2 egg whites beaten~~
Just before serving add 1 cup of Cream whipped stiff. Then add 2 egg whites beaten stiff.

Clara Browning.

Bolognese Sauce

Place in sauce pan:
1 small onion (chopped fine)
2 stalks celery (cut up)
Chopped parsley
Salt + pepper
3 ~~4~~ Tablespns. olive oil

Cook until nicely browned.

Add ¼ lb. ground, raw, smoked ham and 2 cans tomato paste.

¼ teaspn. soda – Sugar to taste (about 2 teaspns.)

Simmer gently. If too thick add sufficient good broth to give right consistency.

Serve over spaghetti, with meat balls.

H. A. Willets

For Milanese Sauce –
To the above add –
4 slices ham } cut in ¼ inch strips.
4 slices tongue }
½ cup mushrooms, sliced
½ teaspn. finely chopped garlic
1 tablespn Worcestershire sauce

Steak Sauce

Place ¼ or ⅓ lb. butter in one side of a small sauce pan. In the other side blend 1 tablespn. of catsup and 1 tablespn. of Worcestershire. Add:

1 teaspn paprika
½ teaspn. dry mustard
2 teaspns. vinegar or lemon juice

Place pan over a low heat and stir butter around in condiments until it is melted, and the sauce smooth and rich. Don't overheat or it will curdle. When done pour over the steak.

French Dressing - Mrs. Lawrence Tibbett

When ready to serve mix:

½ teaspn. salt ¼ teaspn. pepper

¼ teaspn paprika ½ cup olive oil

dash of garlic Stir until all are well mixed. Then add 2 T. of tarragon vinegar and a few drops of Worcestershire sauce and stir again. Pour over your greens and toss gently so that all pieces are well coated. Sprinkle in a T. or two of fine, dry Roquefort cheese. Toss again & serve.

Mock Hollandaise Sauce

½ cup of butter

1 cup water

2 teaspns. of corn starch or a little more if sauce is desired very thick

Juice of ½ lemon, salt + cayenne.
or ½ T. tarragon vinegar + ½ T. lemon juice

Scald together in a double boiler. Just before removing from fire add the beaten yolks of 2 eggs.

Beurre Anchois

Cream fresh butter with anchovy paste. Either dot this on blazing hot fillet of sole (or other mild flavored fish) just before serving, or serve separately.

Tomato Soup Salad Dressing

? The juice from one medium sized onion (grated)

1/4 1/4 teaspn. garlic extract or 6 peeled cloves of garlic

1 teaspn. salt 1 teaspn. paprika

2 teaspns. dry mustard

1/2 c 1 can condensed tomato soup

1 cup olive oil

1/4 cup vinegar

1 teaspn. Worcestershire sauce

2 tablespns. sugar 2 teaspns. lemon juice

Place all of the ingredients in a mixing bowl and beat until blended. Store in refrigerator. If cloves of garlic are used these may be strained out after standing over night.

Cottage Pudding Sauce

1/3 cup of butter (creamed)

1 cup sugar . 1 egg

Beat all to a froth. Then add 2/3 cup of boiling milk. Flavor with vanilla.

Clear Pudding Sauce

1 cup sugar 1/8 teaspn. salt

3 tablespns. flour 2 cups boiling water

4 tablespns. butter

Mix sugar, flour and salt in a sauce pan. Add boiling water gradually, stirring constantly. Boil 5 mins. Remove from fire and add butter. Flavor to taste with brandy. Serve hot.

Sauce for Caromel Custard

Melt a cup of sugar to caromel. Add 1/2 cup of strong, hot coffee. Stir all the time and simmer a few minutes. Cool.

Brandy Sauce

2 cups of sugar
2 cups of water
1 tablespn. cornstarch

Boil this together until it bubbles and has cooked to a heavy syrup. Add a drop of red coloring. When cool, add ½ cup of good brandy.

Marie Page Dusenbury

Vegetable Slaw

Shred finely 1 head cabbage and mix with 1 small onion, 4 stalks celery, ½ green pepper, 1 carrot – grated } all finely chopped

Add: 1 teaspn salt
¼ teaspn pepper
2 T. sugar
¼ cup olive oil
¼ cup wine vinegar

Mix all ingredients together thoroughly. Add 2 cups mayonnaise. Toss lightly till mixture is creamy.

Black Bean Soup

Wash and soak over night 1 pt. of black beans in 2 qts. of cold water. In the morning add a medium sized onion, finely minced and cooked in 2 tablespns. of butter; several stalks of celery, cut in half (½ cup) inch slices; a 1 carrot – 1 tomato – 1 T. chopped parsley tiny piece of bay leaf; several (2) cloves; ¼ teaspn. each of thyme + dry mustard; a dash of black pepper and a teaspn. of peppercorn. Cook gently for about 3 hrs. or until the beans are very tender. Strain, rubbing them well through the sieve. Reheat and add 1 can consommé.
Serve with thin slices of lemon and hard-cooked egg. ½ cup sherry.

Rub together 2 teaspns. each of flour and butter. Use to thicken soup.

Turtle and Pea Soup (Zuppa)

Mix equal portions of pea and clear and a T. of sherry for each serving. Green Turtle (Rex) soup. Heat and place in French soup bowls. Top with whipped cream and grated Parmesan cheese. Place under broiler until cheese browns.

Use Heinz or Hormel pea soup.

Cream of Crab Soup

Combine one can each of tomato and pea soup with one cup of cream. Heat, and add one cup of flaked crab meat. Just before serving season with ¼ cup (or more) of sherry.

Cream of Corn Soup.

To one can of corn add 1½ pts. of milk and scald. Strain through sieve. Add 1 tablespoon of butter rubbed into a scant tablespoon of flour. Bring to a boil and season. Add ½ pt. of cream. Sprinkle with paprika.

M.K. Benham

Minestrone.

Wash and soak one cup of small white navy beans. Cook in 3 pts. of water until very tender. Sauté to a golden color a tablespn. of minced onion in ¼ cup of olive oil. Add a ~~tiny clove of garlic~~ and a tablespn. of minced parsley. Put the beans

through a fine sieve with the quart of water which remains of that in which they were boiled. Add the oil and seasonings, a cup of strained tomato juice, a cup of finely chopped cabbage and half a cup of freshly boiled rice. Season to taste. Simmer for half an hour and serve in plates, garnished with a spoonful of grated Parmesan cheese.

1 can consommé.

Consommé Bellevue

Combine 1 pt. of good chicken stock with ½ pt. of clam broth. Top with whipped cream and a dash of paprika. Serves six.

Thick Green Turtle Soup

Combine a quart of Franco-American thick green turtle soup with a scant pint of cream. Add a liberal amount of cooking sherry and serve hot or cold.

Purée Mongole

Use one part each of condensed tomato, pea and vegetable soups, to two parts of hot water. Well stirred and heated, serve sprinkled with hot croutons or fried bread.

7 servings

Tomato Bisque -

2 cans tomato soup (Heinz)
½ teaspn. nutmeg
2 bay leaves tied together
1 T. olive oil 2 T. melted butter
2 T. flour ½ cup cream
6 whole cloves 2 T. sugar
1 qt. milk 1 medium onion - minced
½ teaspn. soda
4 T. chopped parsley for final garnish
Salt and pepper to taste

Fry onion gently in oil for 10 mins. Add soup, bay leaves, spice, soda and seasonings. Simmer very gently for 15 mins. and rub through fine sieve. Turn into double boiler with milk, cream + sugar. Thicken with flour rubbed into melted butter. Sprinkle parsley on top and garnish with cubes of fried bread.

Milk and Onion Soup.

Peel and cut in thin slices two medium sized Spanish onions, and cook with four stalks of cut-up celery in 4 tablespns. of butter in a frying pan. Add a pint of water and 2 tablespns. of rice, cover, and simmer for an hour or until the rice is quite soft, stirring occasionally. Season with 1½ teaspns. of salt, a teaspn. of celery seed, and ½ teaspn. of paprika. Add 6 cups of hot milk and a tablespn. of minced parsley. Bring to a boil.

Corn and Chicken Soup.

Cut up a large chicken (4-5 lbs) in pieces as for fricasee. Place in kettle with one large onion (cut up) and ½ cup celery. Cover with boiling water and simmer until meat falls off the bones. When about half cooked add salt, pepper and celery salt. Set aside to cool. Remove excess fat and chicken. Cut chicken into small pieces. Cut corn from 12 ears and scrape off milk. Add chicken, corn and 2 coarsely chopped, hard boiled eggs to broth. Simmer for half an hour. Serve in plates.

Lucy Cassel

Philadelphia Pepper Pot

¼ cup chopped onion
¼ cup finely chopped celery
¼ cup finely chopped green pepper
4 tablespoons butter
3½ tablespoons flour ½ c. heavy cream
1½ cups cubed potatoes
Salt and pepper
5 cups white stock (use 4 lbs. veal shank)

Cook vegetables in 3 tablespns. butter for 15 mins. Add flour and stir until well mixed. Then add remaining ingredients, except cream. Cover and let simmer, tightly covered, one hour. Just before serving add cream and remaining tablespn. of butter.

Creamy Coleslaw

Shred finely ½ a large head of cabbage, and soak in ice-water 30 mins. Drain thoroughly and dry between towels, pressing a little. Add ⅓ cup of tarragon vinegar, 2 T. sugar, ½ teaspn. of salt, pepper & paprika to taste. Toss and allow to marinate for 1 hr., tossing once or twice. Drain again. Toss lightly, adding ⅓ cup minced green pepper, 2 generous T. of minced pimento. Combine ¼ c. heavy cream, whipped, with ¼ c. mayonnaise. Pour over coleslaw, toss and serve at once.

Country Kitchen Vegetable Soup.

Place a cracked shank bone in a kettle and cover with 4 qts. of water. Simmer, adding hot water to keep stock about same. 1½ hrs. before serving add 1 cup each of chopped onions, potatoes, carrots and celery, and 1 parsnip. Also 1 cup of shredded cabbage and ½ cup of washed barley. 1 sprig of parsley Season with salt and pepper. Continue to boil slowly until vegetables are done and meat falls from the bone, adding water as necessary.

Brunswick Stew

Cut a frying chicken in pieces. Dice 3 strips of bacon or ½ lb. salt pork. Brown chicken in the drippings. Add 2 large onions, chopped, and cook along with the chicken until golden brown. Place in soup kettle; add 1 cup of fresh chopped tomatoes, 2 T. of parsley, a pinch of thyme, and half a bay leaf, crushed. Add boiling water to cover and some salt & pepper. Boil gently 2 hrs. or more. When chicken is tender (about to fall from bones) remove skin & bones and cut in small pieces. Add 1 c. of Lima beans (or diced green beans) and a couple of potatoes (diced) When vegetables are nearly done, add 2 cups of fresh corn (cut from cob) Simmer just long enough to blend flavors. Taste & reseason. Just before serving add the cut up chicken + one cup of diced bread cubes.

Piquant French Dressing

¼ cup sugar	1 tsp. salt
1 tsp. dry mustard	× 1 tsp. celery seed
1 tsp. paprika	× 1 tsp. grated onion
3 tbsp. mild vinegar	1 tbsp. Tarragon vinegar
1 cup olive oil	× A few drops of garlic extract

Mix dry ingredients together in a small mixing bowl. Add a small amount of the vinegar and beat well with a rotary beater. Add a small amount of oil and beat well. Continue in this manner until both are used. When mixture is completely blended, add garlic and let stand at least one hour. Always beat well just before serving.

Mission Onion Soup

Slice two large or three medium onions very thin. Smother them in 2 T. of butter until well browned. Add 3 cans of Campbell's consommé and 1 can of water. Cover and cook slowly for 15 mins. Pour into 4 onion soup marmites. Place a slice of buttered toast or toasted French bread on top of each. Sprinkle generously with Parmesan cheese and bake slowly in 350° oven for 8 mins. Serve with more P. cheese in a side dish.

Acheson Salad Dressing

½ cup garlic vinegar

2½ T. salt 1½ teaspns. black pepper

1 T. dry English mustard

1¾ cups. oil 1¾ cups. Mayonnaise

To make garlic vinegar chop two roots of garlic and let stand in 1 pt. vinegar

Coleslaw with Bacon

Cut 6 slices of bacon into dice and fry until crisp. Set aside half the bacon. Beat 2 eggs and add to them:

5 T. sugar - ½ cup vinegar - ½ cup water

Beat well and add to the bacon fat. Heat slowly and beat until it thickens. Do not let boil. Remove from fire and stir in ½ cup heavy cream. Pour this dressing over 1 head of finely cut cabbage. Toss lightly and garnish with the additional bacon and some chopped, hard-boiled egg.

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Vegetables

1. Candied Sweet Potatoes
2. Corn Pudding
3. Pittsburg Potatoes
5. French Fried Onions
7. Stuffed Eggplant - Lucullus
9. Spinach Timbles
9. Spinach Ring with Cucumbers -
1. Corn - Oven Roasted
4. German Braised Cabbage
6. Baked Rice with Eggplant
8. String Beans Lyonnaise
5. Hashed-in-cream Potatoes
8. Beets in Sour Cream
10. Acorn Squash
11. Scalloped Apples + Sweet Potatoes
11. Browned Rice
12. Curried String Beans
12. Tarragon String Beans
13. Oven Fried Potatoes

V

Candied Sweet Potatoes

Steam 2 lbs. of potatoes for 1 hr. Cool slightly, peel and slice. Place in a buttered pan, overlapping. Make a syrup by boiling 1 cup of brown sugar and ½ cup of water for ten minutes. Add 2 tablespoons of butter. Pour over potatoes and bake in moderate oven for about 30 mins.

Corn - Oven Roasted

Select fresh ears of corn, with husks on. Arrange in a covered roaster, adding no water. Bake at 450° for 20 to 30 mins. Remove husks and serve

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try baking at 325° for 1 hr. 15 mins.

Corn Pudding

1 can Golden Bantam corn (2 cups)

1 chopped pimento (g. pepper) ← (may be omitted if desired)

½ tablespn. chopped onion

1 tablespn. melted butter

1 tablespn. corn starch

1 cup milk 3 eggs

¾ cup bread crumbs - Salt - Pepper

Soften crumbs in a little milk. Combine all other ingredients except eggs. Mix corn starch with a little milk and add to crumbs. Combine both mixtures. Beat egg yolks slightly and mix in. Beat egg whites very stiff and fold in gently. Bake in buttered dish, set in pan of water, 1 hr. until firm in centre, at 350°. Remove from pan of water and allow to set in oven at least 5 minutes longer.

Broccoli

Wash well and look over, discarding all extremely large leaves. Steam for 1½ hrs. If bottom of stalk is large, cut a gash upwards an inch in length. Serve with hollendaise.

Pittsburg Potatoes

Dice enough raw potatoes to make one quart. Add one finely chopped onion and cover with boiling salt water. Boil 5 mins. Add 1 small can pimentoes or 1 large green pepper, cut into thin strips. Boil 5 mins. more. Drain and turn into a buttered baking dish. Melt 4 tablespns. of butter and stir till smooth with 4 level tablespns. of flour. Add 2 cups of

milk and bring to boiling point.
Add ½ lb. grated cheese
¾ teaspn. salt
⅛ teaspn. pepper.
Heat very slowly, stirring constantly until cheese is melted. Pour sauce over potatoes and bake in a moderate oven until brown.

German Braised Cabbage

5 slices of bacon
1 medium head of red cabbage
2 ~~4~~ apples 1 onion
1 ~~2~~ cups stock or ~~red~~ wine Salt + pepper
⅓ cup each of mild vinegar and sugar
Cut bacon in small pieces and fry until golden brown. Add cabbage, shredded, sliced apples and other ingredients. Season with salt and pepper. Simmer ½ hr.

French Fried Onions

4 medium Bermuda onions
1 egg ½ cup milk
1 cup flour ½ teaspn. salt.
Peel onions and cut into ¼ in. slices. Separate into rings. Beat eggs light, add remaining ingredients and beat well. Dip rings in batter, one at a time and fry in deep hot fat until golden brown. Drain and serve hot.

Hashed-in-Cream Potatoes

Dice 3 cups of previously boiled (or baked) potatoes and heat them in 2 T. of butter, mixing well. Season with salt + pepper. Add ½ cup of heated cream and mix thoroughly with the potatoes before removing from fire - takes about 10 mins. in all.

Baked Rice with Eggplant.

1 cup of cooked rice
1 eggplant
1 pt. tomato juice — 6 T. butter
1 onion, chopped — Buttered crumbs

Peel and cut the eggplant in small pieces, sprinkle with salt and let stand for about 10 mins. Fry onion in 2 T. of the butter, remove from pan and discard. Drain eggplant and fry in the same pan, adding the remaining 4 T. of butter. Combine eggplant in a buttered baking dish. Add salt as desired. Stir in tomato juice thoroughly. Top with buttered crumbs. Bake in a moderate oven about ½ hr. Serves 12.

Stuffed Eggplant Lucullus.

Wash a medium sized eggplant and cover with salted boiling water. Boil 15 mins.

Cool, halve lengthwise, remove the pulp and chop it very fine.

Dice ⅛th. lb. bacon. Chop fine a small onion and half a cup of mushrooms.

Fry the bacon crisp, add the onion, mushrooms and 1 cup of soft bread crumbs.

Saute until the crumbs are brown. Then add the eggplant pulp.

Season with salt, pepper, paprika and just a dash of mace.

Fill the shells, sprinkle with crumbs and arrange slices of bacon over the tops. Bake in a hot oven for 15 to 20 mins.

String Beans Lyonnaise

Melt ¼ cup of butter in a frying pan. Add 4 T. of minced onions and, after the onions are browned, 1 lb. of cooked string beans. Add also 1 generous T. parsley, minced fine, and season with salt and pepper and paprika to taste. Cover, and allow to simmer gently for 15 mins. Serve immediately.

Beets In Sour Cream

2 T. butter	2 T. sugar
4 T. vinegar	1 T. flour
1 cup sour cream	3 c. diced, cooked beets

Dice beets and add sugar, vinegar and half the butter. Heat. Melt remaining butter, add flour, then beet mixture and sour cream. Heat thoroughly, season & serve.

Spinach Timbale

Cook 2 qts. of spinach and chop. Should then have 1 cup.

Beat 2 eggs and add.

1 cup milk	2 tblspns. melted butter
1 tspn. onion juice	2 tspns. vinegar

Salt & pepper to taste

Spinach — Mix thoroughly.

Turn into buttered timbale mold and cook in moderate oven

Turn out and surround with creamed mushroom sauce or Hollendaise.

Spinach Ring with Cucumbers

Fill a ring mold with chopped and seasoned spinach.

Cut into uniform cubes a sufficient number of cucumbers to fill the ring. Boil in salted water for 20 mins. and drain thoroughly. Season well with salt pepper and butter.

Heap cubes in centre of ring and completely mask with Hollendaise.

Acorn Squash

Wash the squashes thoroughly, and cut in halves lengthwise. Scoop out the seeds and place the halves, cut side down on a buttered baking pan. Bake at 400° for 30 to 45 mins., until flesh is soft enough to mash easily with a fork. Turn the halves up and brush melted butter generously over the cavity and cut edges. Sprinkle with salt + enough brown sugar to make a nice sugary crust. Replace the squash in the oven, cut side up until the rims are brown and toasty. Serve in shells, with additional butter

To place the squash, cut side down, in a kettle containing a very little water and steam for 20 mins., greatly reduces the time of cooking. Then brush with butter and bake in oven.

Scalloped Apples and Sweet Potatoes

Alternate layers of sliced, tart apples and sliced, cooked sweet potatoes in a baking dish. Dust apples with sugar and salt. Dot with butter and top with bread crumbs. Add a very little water and bake in a 375° oven for one hour.

Browned Rice

3 T. butter or meat drippings (level)
3/4 cup rice (well washed + dried)
3 cups boiling water 1 1/4 teaspn. salt

Melt the fat in a skillet. Add rice and cook till golden brown, stirring frequently. Add water and salt. Cover and simmer 25 mins, with occasional stirring, or until rice is dry and flaky. Serves six.

Curried String Beans

Heat a No. 2 can of string beans in a curry sauce made as follows;

2 T. melted butter 2 T. flour

½ teaspn. of curry powder

1 cup chicken broth ½ c. milk or cream
Anne Tahn

Tarragon String Beans

1 pound cooked string beans

2 T. salad oil ½ onion (minced)

1 fresh or 1 canned tomato

2 T. tarragon wine vinegar

½ teaspn. brown sugar - salt & pepper.

Drain the beans. Cook onion in the oil, over moderate heat for 10 mins, stirring a few times. Cut the tomato in small pieces and add. Add vinegar, sugar, salt & pepper. Cook about 5 mins. more. Add beans, mix well and reheat - 4 to 5 servings -

Oven Fried Potatoes

3 medium potatoes, peeled
Salt - pepper
3 T. butter

Slice potatoes and arrange in a shallow, greased pan, with slices overlapping. Sprinkle with salt & pepper and baste with melted butter. Bake in a 450° oven till tender - about 30 mins.

Suggestions.

With a green salad pass a mound of cottage cheese, beaten up with a little cream, salt and finely chopped chives. Also nice to add a little roquefort. (very cold)

With squat servs spheres of potatoe, beets and carrots.

To bake cream puffs begin with a low temperature, 250° or less, and gradually increase to 400° or more.

In making custard pie, brush crust with white of egg to prevent soaking.

To make aspic jelly simply add 2 teaspns. of gelatin and 1 T. of vinegar to 1 can of Heinz Consommé or Madrilène

Boil chestnuts 1 hr. before peeling. Prick each one with sharp pointed knife. 2 lbs chestnuts 3 qts. bread

To keep your broccoli a bright green, cook it in salted water in an uncovered kettle.

A simple, good entrée is poached eggs on anchovy toast, topped with a thin fillet of anchovy.

Lobster Cocktails for 8 servings

½ lb. crabmeat 1 pt. shrimp ½ lb. lobster

Salad to 10 people or cocktails for 12 to 14

1 lb. crab meat 1 pt. shrimp ½ lb. lobster

Salad for 16

1 lb. lobster 2 lbs. shrimp 1 lb. crab meat

Lobster Bisque

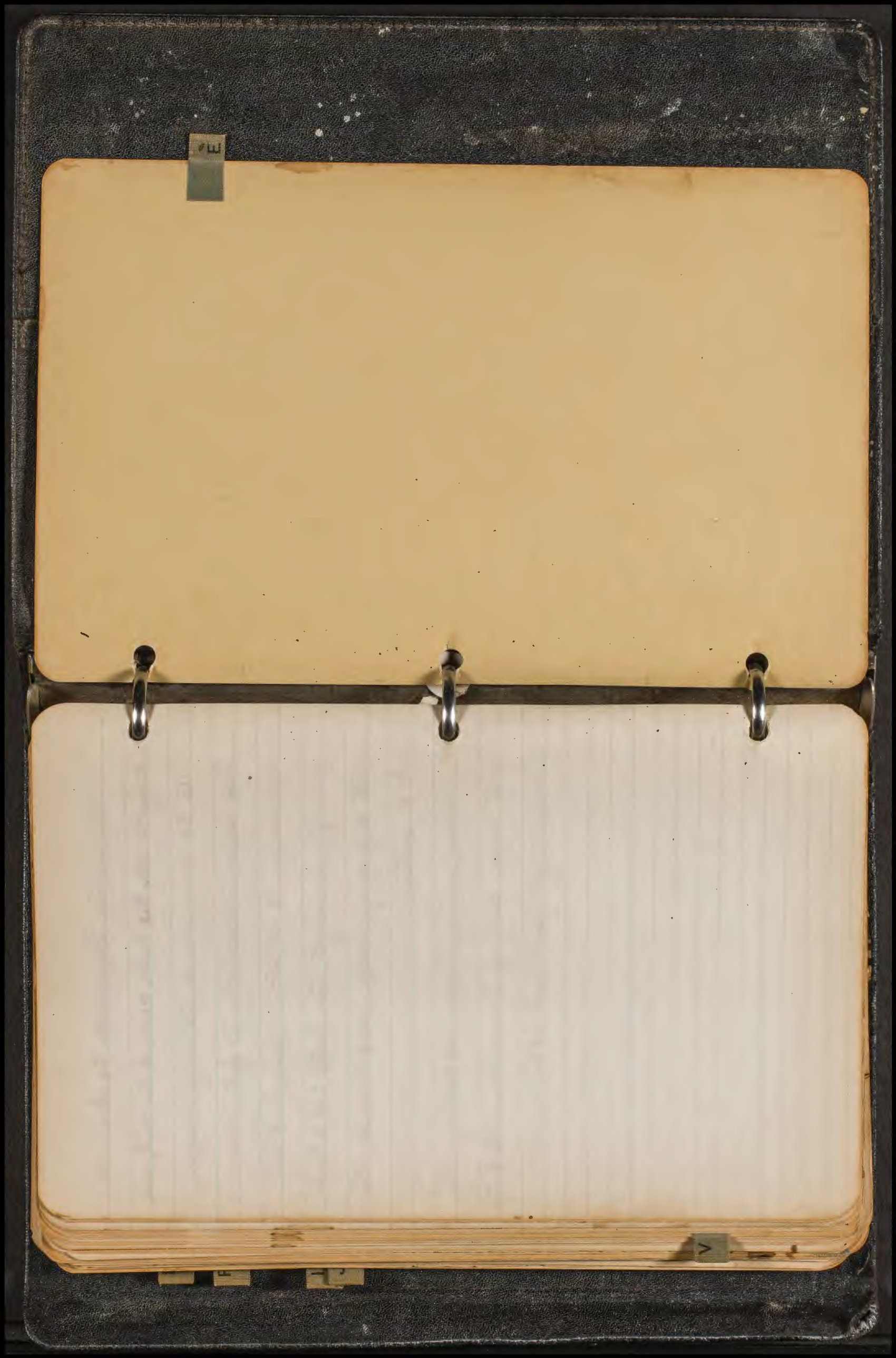
2 cans Dorset L. Bisque 1 pt. cream ½ c. sherry
(makes 5 plates)
for 12 use - 5 cans soup 1¼ pts cream ⅔ c. sherry

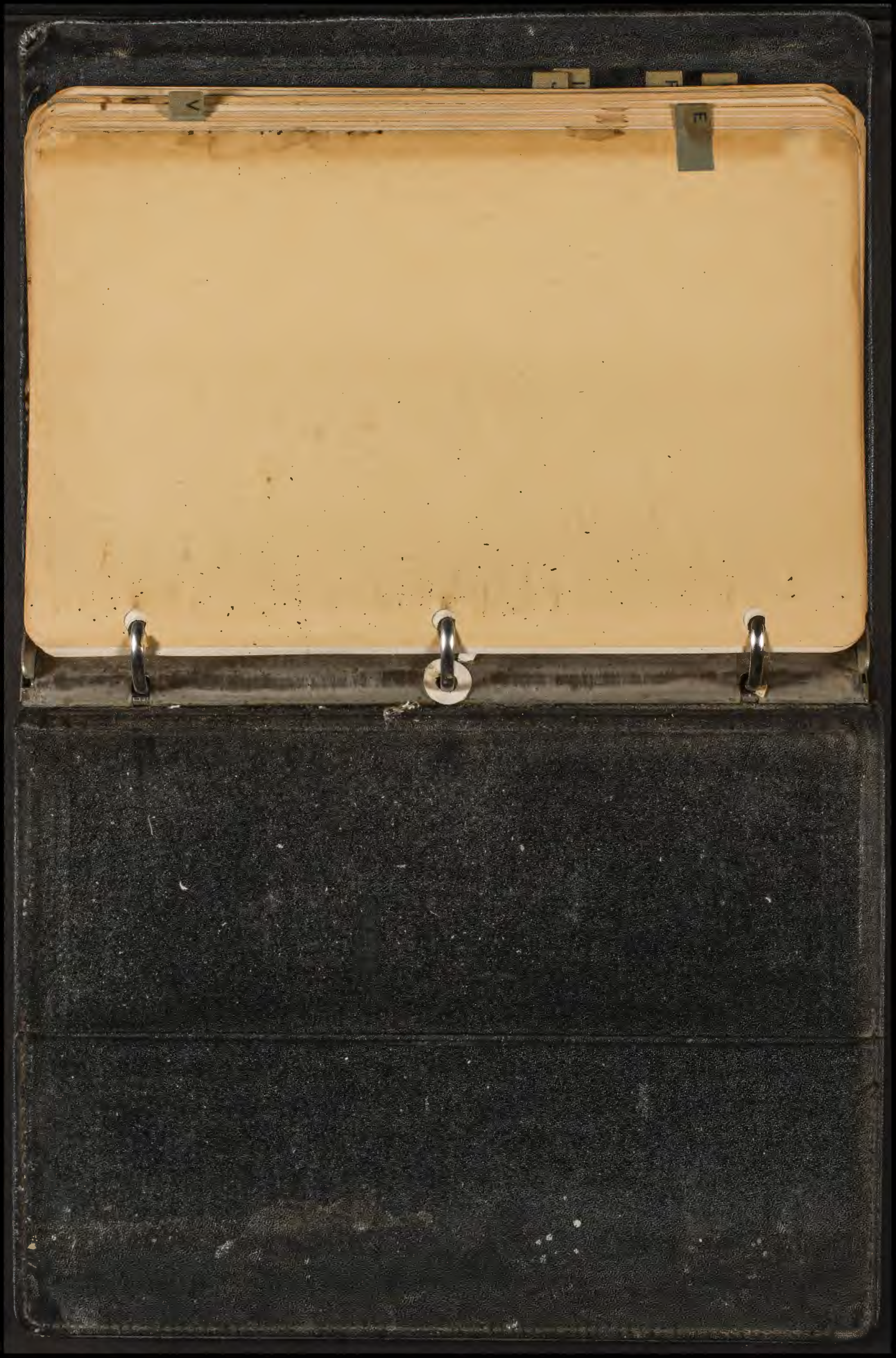
Bake Cod Fillets, in greased, shallow baking dish, 25 mins. in 400° oven.

Combine 2 T. butter, 1 T. lemon juice, ½ teaspn salt - ⅛ pepper, and pour over fish before baking.

When roasting Goose prick the skin with a fork over the back, around the tail, and into the body around the wings & legs. This helps to draw off the fat. Allow 30 mins. per lb. at 350°. During last hr. pour off excess fat, then baste 2 or 3 times with a cup of orange juice mixed with ½ c. water.

When roasting Turkey rub cavity with salt before stuffing. Grease skin with butter. Cover with fat moistened cloth.





HENRIETTA HELENE PAUL

Heline Paul.

The appetizer for the summer luncheon, dinner, or supper, though often omitted, is just as important a part of the meal as it is during the cold months. Besides being an appetizer, it can furnish part of the actual food-value, may be easily prepared, and is inexpensive. Fruit cocktails, fruit soups, iced bouillons, vegetable cocktails, or cocktails of combinations of fish and vegetables, or vegetables and fruits, offer a wide choice for this course.

Fruit cups may be made of almost any combinations of fruits, properly sweetened and flavored. As the portions should be small—not more than two tablespoonfuls of fruit and juice to a person—the fruit cocktail can often be made of materials which are left over. In many instances, as with currants and other fruits which are very acid, the smoothness of the cocktail depends upon a little preliminary cooking. For instance, to make a cocktail of a cupful of currants, a few raspberries, and a little mint, sugar in proportion to the acidity of the currants should be combined with them together with a very little water—not more than two tablespoonfuls—and the whole should be gently cooked for about five minutes. If this is done, the fruit may be kept for several days, and the raw raspberries and a trace of minced mint may be added two hours or more before serving time, so that the flavors become blended. It is a good plan to put the cocktail together in a glass jar early in the day and let it stand next to the ice till serving time. If raw fruits only are to be used, they should be allowed to stand in a sirup made of a cupful of sugar to a half-cupful of water, to insure smoothness of flavor. Many fruits are greatly improved by the addition of a little lemon-juice, not enough to make the cocktail sour, but just a dash to heighten the natural flavor. Combinations of fruits suitable for cocktails are:

Blackberries and sugar, seasoned with nutmeg and lemon-juice.

Red raspberries and diced oranges.

Shredded fresh pineapple and stoned cherries or diced oranges, with a bit of mint if desired.

Small cubes or tiny balls of watermelon and diced pineapple, with lemon-juice.

Cubed cantaloup, seasoned with nutmeg and lemon-juice.

Blackberries and diced bananas.

Diced peaches, minced angelica, a few stoned cherries, and a little diced orange.

Fruit soups are made of sifted stewed fruit thickened with corn-starch, arrowroot, or tapioca, to the consistency of a cream soup, sweetened to taste while hot, and flavored with a dash of lemon-juice or a little spice. They are then chilled and served in tiny bowls or bouillon-cups. Currants, cherries, raspberries, blueberries, and grapes as well as rhubarb and strawberries, may be used. The fruit should be cooked in twice as much water as is generally used in the plain stewing of fruit. A tablespoonful of corn-starch or arrowroot dissolved in a little cold water should be used to thicken each pint of liquid. Sugar and salt may be added to taste. A tablespoonful of tapioca should be used to each cupful and a half of soup.

When vegetable cocktails are served, the salad course should be omitted, as the blending agent of the cocktail should be a little salad dressing of some sort. Vegetable cocktails should stand thirty minutes before being served. These cocktails can be made in infinite variety; good ones are:

Diced tomato, minced green pepper, a bit of minced chive, and mayonnaise or boiled oil dressing.

Diced tomatoes and cucumbers, a little grated horseradish, and mayonnaise or boiled oil dressing.

Diced cucumbers, shredded pimientoes, crisp shredded cabbage or celery, a bit of onion-juice, and sour-cream salad dressing.

Diced beets, tiny flowerets of cauliflower, a little minced celery, a very little minced chive, and mayonnaise or oil dressing.

Fish cocktails may be made of small raw clams, crab-flakes, small pieces of lobster, or salmon. This is an excellent way to introduce a fish flavor into a meal at small expense. The cocktail may be served in a small glass buried in a deep plate of ice, and garnished with a little parsley, radish-roses, or something of the kind;

California white grapes and red Tokays, quartered, seeded, and chilled, slightly sweetened, half covered with orange-juice, and topped with shaved ice make a delicious appetizer. Serve on a doily-covered plate in a slender glass flanked by a cool-looking green leaf

Crab meat and shrimp mixed with finely chopped celery make appetizing cocktails, and, as the canned product can be used for these, they are often served.

Grape Punch

Juice 3 lemons
Juice 1 orange
1 pint grape-juice
1 quart water
1 cupful sugar
1 cupful shredded canned or cooked fresh pineapple

Combine and let stand several hours to ripen before serving.

Apple Tree Dulcet. Whip to a froth a half tumblerful of apple jelly, and beat in slowly one cupful of boiling water. Add one quart of sweet cider and a trace of nutmeg or other spice for flavoring. Chill before serving. This may be topped with the stiffly-beaten white of an egg and garnished with a sprig of mint, if desired.

Cherry Nectar. To two quarts of sweet, juicy cherries stemmed and stoned, add three cupfuls of cider vinegar and a few of the cracked pits. Let stand for three or four days, stirring occasionally. Strain through a bag, squeezing hard, and to every pint of juice add one pint of sugar or two scant cupfuls of honey. Boil twenty minutes and put up in bottles or glass jars. Two tablespoonfuls will flavor a glass of water deliciously. Wild raspberries or blackberries may take the place of the cherries.

Dandelion Cordial. Over two quarts of dandelion blossoms pour four quarts of boiling water and let stand overnight. Strain, and add to the liquid three pounds of sugar dissolved in boiling water, and two oranges and one lemon, sliced thin. Let stand for three days and strain before serving.

Rhubarb Punch. Prepare one quart of rhubarb as for the table; cover well with boiling water and let stand until cold. Boil together for five minutes one cupful of sugar, one cupful of water, six cloves, one inch of stick cinnamon, and one piece of ginger-root. Strain, add the water from the rhubarb, chill, and serve with ice and a few floating rose petals.

Mint Grape-juice. Pick from the stems a cupful of fresh mint leaves. A few sprigs of peppermint may be added. Bruise slightly and pour over them one pint of boiling water. Strain when cold and add one pint of grape-juice with sugar sirup and cracked ice or cold water to taste. A tiny sprig of mint should float in each glass. Rhubarb and grape-juice offer another excellent combination, as do mint and lemon, or the juice of fresh berries. Grape-juice alone is never quite so good as when sweetened with honey.

Gingerade. Cut into thin slices two ounces of green ginger-root and two lemons; add one quart of boiling water and boil for fifteen minutes. Strain, and when cool, add one cupful of orange, pineapple, or other fruit juice, with sugar sirup to taste. Dilute with water or cracked ice. A spice of sweet cicely, sarsaparilla, or other aromatic roots often found about country places, gives this drink a pleasant wild flavor.

Ten Kinds of Lemonade

By Effie Maurine Paige

SUNSET LEMONADE. This is a sharp, cool drink that will be relished on a hot day. Two cupfuls of sugar, the juice of four lemons and the grated rind of two oranges are boiled with one quart of water for five minutes and set aside to cool. The lemonade is then served in tall glasses, with cracked ice and half slices of orange, and a candied cherry floating on top of each glass.

Lemon Frost. Squeeze the juice of half a lemon over three teaspoonfuls of sugar, and add cracked ice and water to fill the glass. Beat the white of one egg until stiff and light, and "frost" the top of each glass with a heaping spoonful slightly sweetened and flavored with lemon juice.

Shadow Lemonade. Wash and sugar fresh blackberries, allowing them to set a little while to draw out the juice. Press through a bag carefully so the juice is clear. Half fill each glass with the blackberry juice; add the juice of half a lemon, and ice to fill the glass. It is best not to serve this drink too sweet. It is much better tart.

Strawberry Shrub. Pick over, wash and sugar one quart of ripe strawberries. Over them squeeze the juice of two lemons, and allow them to stand. Half fill the glasses with ice, crush the berries, and fill up the glasses with the crushed fruit and juice. Serve with several whole berries unstemmed on the serving plate accompanied by little sweet wafers or sponge cake.

Spiced Lemonade. Make a lemon sirup as follows: Squeeze the juice from four lemons and chip the rind from one. Add one cupful of sugar, one cupful and a half of water, three whole cloves and half a teaspoonful of cinnamon. Cook until the sugar is well dissolved and the spices mixed, adding more water if necessary to keep the sirup thin. Cool and use one quarter of a glassful for each one, filling the glasses with very fine chopped ice.

Mint Ice. Squeeze the juice of one lemon over a handful of mint leaves in the bottom of a tall glass. Crush well; add four teaspoonfuls of sugar and sufficient ice and water to fill the glass.

Lemon Crystal. To two teaspoonfuls of sugar add the juice of half a lemon and two tablespoonfuls of pineapple juice. Fill up the glass with cracked ice. Over the top of each glass grate crystallized ginger and serve a generous piece on the edge of the glass itself.

Raspberry Lemonade. To two tablespoonfuls of raspberry juice—either of the fresh fruit or canned—add the juice of one lemon, two teaspoonfuls of sugar and ice to fill up the glass. A most refreshing drink!

Apple Lemonade. Cook until tender, diced apples, including the skin and core, in enough water to cover. Strain through a jelly bag, add a cupful of sugar to each cupful of juice, bring to a boil; then cool. For each glassful of apple lemonade use half a cupful of the apple sirup, the juice of half a lemon, and water and ice to fill the glass. Serve with a candied cherry floating on top.

Pink of Perfection. Cook together one cupful of sugar and one quart of currants until the berries are soft. Add one cupful of water to the juice, and cool. Into each glass squeeze half a lemon, and add half a cupful of cool juice. Ice, and serve with very thin sweet crackers.

Marmalade Egg Shake

1 Egg
¾ Cupful of Milk
2 Tablespoonfuls of Orange Marmalade

SEPARATE the yolk and the white of the egg and beat the white until stiff. Add one tablespoonful of orange marmalade; beat again, and put into a tall glass. Beat the yolk of the egg with one tablespoonful of orange marmalade and two tablespoonfuls of milk; add the remaining milk, and strain into the glass over the egg white. The milk should be ice cold. This is a very palatable form of taking egg and milk.

Sirups Bottled at Home

A BASIC sirup for fruit-juice drinks is as follows: Add one quart of water to one pound of sugar, and boil for five minutes. Cool, and add strained fruit juice in the desired proportion. It is often desirable to make a quantity of sirup at one time, where it can be kept cold in a refrigerator and used as needed. If chocolate is a preferred flavor, make the following: ← Very nice.

Use ½ cupful of cocoa, 2 cupfuls of sugar and 1 cupful of boiling water. Mix the cocoa and sugar, and add the water slowly. Bring to the boiling point and boil for five minutes, stirring constantly. When cool add one teaspoonful of vanilla. Use about two tablespoonfuls to a glass.

A housekeeping friend finds it convenient to put up pint jars of what she calls "fountain fruits"—that is, small cubes of pineapple, peach, pear, and so forth, packed in a heavy sirup. One excellent combination is whole cherries, whole red raspberries and the juice of red currants, which can most easily be used in all the "shrubs," sundaes, or homemade sodas.

Chocolate Float

Just make your usual quantity of Runkel's hot cocoa in the morning (follow directions on the can), allow it to cool off gradually, and place in refrigerator till cold. When ready, serve in Parfait glasses, with a heaping spoonful of vanilla or chocolate ice cream. If preferable, use whipped cream instead of ice cream and add a candied cherry as a garnish.

A particularly delicious drink for service at little afternoon or evening affairs consists of well-made plain tea, with a lemon water ice, or mint ice in combination. Fill the glasses, which should be tall, half full of the chilled tea, add a heaping tablespoonful of the ice, garnish with a slice of lemon or a sprig of mint.

New Coffee Variations

CHILLED coffee is always delicious. It must be made a little stronger than when served hot and should be blended with a little cream, sugar sirup added to taste, or with condensed milk instead of sugar and cream, and may be served with or without additional whipped cream. To give it a unique, Turkish taste, pour the hot coffee on a teaspoonful of whole cloves and a little stick cinnamon, and sprinkle a little powdered cinnamon over the sweetened whipped cream. Or sweeten strong coffee and flavor with a drop or two of rose extract. Chilled coffee may be delightfully sweetened with maple sirup, or sugar sirup with a hint of maple flavoring may be used with the same flavoring in the cream. If the whipped cream is beaten with two tablespoonfuls of marshmallow cream to the cup, it will hold its shape even on a hot day. A very easy as well as practical way to make iced coffee is by means of the powdered soluble coffee which in reality dissolves as readily in cold water as in hot.

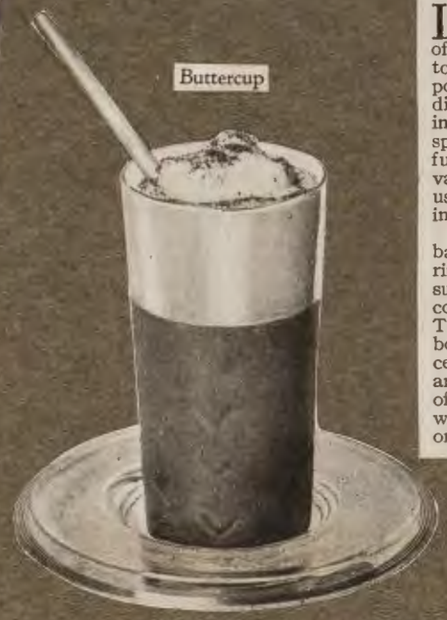
The best milk or egg shakes are made with a sirup stock foundation. The use of a regular shaker is not necessary, an egg-beater and bowl giving quicker results with an expenditure of less energy.

Chocolate Milk Shakes

IN MAKING a good chocolate sirup, add a pound and a half of cocoa to a half-pint of warm water to make a paste. Add this to a pint of warm water, together with a pound of sugar and a little salt, stir till dissolved, bring to boiling-point, and put up in sterilized bottles. Use three tablespoonfuls of the sirup to three-fourths cupful of milk with two or three drops of vanilla to the "shake." If an egg is to be used, first beat it, then add the other ingredients and whisk them in.

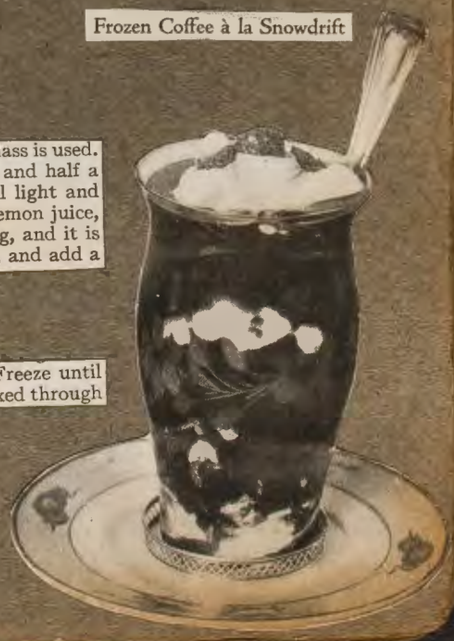
To make lemon sirup to be used as a basis for lemonade or a punch, grate the rind of seven lemons into six pounds of sugar, add the lemon juice, and let stand covered half a day, stirring occasionally. Then heat it and can boiling hot in sterilized bottles. To make orangeade sirup, proceed in the same way, using seven oranges and a large lemon. Use four tablespoonfuls of either to three-fourths cupful of water, with a dash of fresh lemon juice for the orangeade.

Buttercup



On the right, an egg for each glass is used. The yolks and whites are separated, two tablespoonfuls of sugar and half a cupful of water added for each yolk, and the whole shaken until light and creamy; the beaten white is then added. Two tablespoonfuls of lemon juice, a little of the rind and a few drops of vanilla are used as flavoring, and it is shaken again. Turn into the glasses, heap whipped cream on top, and add a sprinkle of nutmeg.

Frozen Coffee à la Snowdrift



strong black coffee sweetened with sugar sirup. Freeze until like wet snow. Serve in glasses with spoonfuls of whipped cream mixed through and pieces of candied ginger on top.

ABOVE, two tablespoonfuls of rich chocolate sirup made with two squares of grated chocolate, a cupful of sugar and a cupful of water, cooked until thick and flavored with vanilla, are put into a glass half full of cracked ice. Fill with milk. Serve with whipped cream on top.

Orangin. Place in the bottom of a punch bowl two quarts of well-frozen orange water ice. Onto this pour the contents of a sufficient number of bottles of ginger ale to cover. As the orange ice softens it will come to the top and float in little junks like real ice. Freshly made cold tea may be used in the same way in place of the ginger ale.

Grape-juice and Orange Mint Julep

FOR each glassful of this beverage, allow one-third cupful of grape-juice, in which has been steeped, for at least half an hour, one or two bruised mint leaves. Strain these out, and add two and one-half tablespoonfuls of orange-juice, one-half tablespoonful of sugar and water to fill up an ordinary-sized glass. Serve very cold with a garnish of mint tips.

Mint Punch

Wash a quart of spearmint leaves well, dry by shaking and then mash till soft. Cover with boiling water and let stand ten minutes. Strain and set, covered, in the ice box. At serving time add one cup of grape juice and one of red raspberry juice. Sweeten to taste and add as much lemon juice as is needed to bring out and combine the flavors. Stick a tiny sprig of mint in each glass.

I serve iced tea with sprigs of fresh mint sprinkled with powdered sugar sticking out of the pitcher and glasses, and when I want it to be particularly fine I use the red and green sugars from the confectioners.

Tea Punch

Make a strong tea, but let it steep only four minutes, otherwise it will become cloudy. Add one-third as much lemon juice as tea, with sugar to sweeten. Keep very cold and when serving add one bottle of ginger ale.

Grapefruit Cocktail

MAKE baskets of small grapefruit. Fill with grapefruit pulp, sliced Maraschino cherries and sliced kumquats. Pour over fruit in each basket, two tablespoons honey mixed with two teaspoons lemon juice. Chill and serve a basket to each guest.

Currant Cup

AN ENGLISH GARDEN-PARTY DRINK

This delicious drink is made of a mixture of one quart of strong coffee, one quart of Ceylon tea, and one quart of rich raspberry syrup. One pound of sugar, boiled until dissolved in one-half pint of water, is added, and the mixture is cooled, served in glasses half-filled with crushed ice, and garnished with candied rose leaves.

It also makes an excellent sherbet when frozen.

Lemonade

The best lemonade is made from prepared syrup, in the proportion of one cup, each, of water and sugar boiled for ten minutes. A thin shaving of the yellow rind is an improvement. When the syrup is cold, add the juice of four lemons and allow two tablespoonfuls of the mixture to one glass of water.

Iced Coffee with Orange

To one quart of strong cold coffee add one cup of sweetened orange juice. Drop a tablespoonful of powdered ice in each glass and top with whipped cream.

Banana Cocktail

PEEL fully ripe bananas, and scrape off the coarse threads. With a small potato scoop cut out balls from the prepared bananas, and roll each ball in lemon or grapefruit juice to keep it from discoloring. Add small pieces of grapefruit pulp or canned pineapple with some of the juice or syrup. Set into cocktail glasses, and finish with a cherry at the top; serve as a first course at luncheon or dinner. For recipe that will use the trimmings of the bananas, see Banana Sponge on another page of the Seasonable Recipes.

If you are serving a fruit cocktail, a melon, or a grapefruit on a bed of ice, you can make the ice match your color-scheme if you have any way to freeze it yourself. This is easy enough, of course, in cold weather, or it can be done in one of the new electric refrigerators. Color the water the desired tint with vegetable coloring used for candies and icings. Pink ice is very effective in one of the new glass plates with the dish containing the fruit sunk into it. Of course green, lavender, or yellow ice can be made just as easily.

FOR A PERFECT EGG-NOG

Beat separately the yolks and whites of 6 fresh eggs. Add ½ cup of sugar to the yolks while beating, and ¼ cup of sugar to the whites after they have been beaten very stiff. Mix the egg whites with the yolks. Stir in 1 pint of rich cream and 1 pint of milk. Then add 1 pint of Four Roses Whiskey and 1 ounce of Jamaica Rum. Stir thoroughly, and serve very cold with grated nutmeg on each glass. (This recipe makes 5 pints of Egg-nog.)

CALAVO COCKTAIL

Peel a large Calavo and cut with ball cutter, or cut in cubes. To three cups of the cut Calavo, add one and one-half cups diced celery. To one-half cup mayonnaise, add three tablespoons cream, two tablespoons tomato catsup and one tablespoon lemon juice. Flavor with six drops tabasco sauce and add one-fourth teaspoon salt. Place the Calavo and celery mixture in the cocktail glasses and pour a small amount of dressing over each cocktail. Chill before serving. Serves six.

RUSSIAN CRAB FLAKE COCKTAIL

Use large pieces of fresh crab flakes. The ingredients of cocktail sauce are as follows. One-half cup Chili sauce to one cup mayonnaise, one-half tablespoon of walnut ketchup, finely chopped yolk of egg, one-half teaspoon of finely chopped olives, and two ounces of fresh caviar. Put the crab flake into glasses, pouring some of the sauce over while half full, then fill to the top and pour over a generous portion of the sauce, with a coffee-spoon of caviar on top.

Yum-Yum Sandwiches

1 cream cheese, or an equal quantity of cottage cheese
2 cupfuls minced ham
White or rye bread
1 small bunch watercress

Pick the leaves from the watercress, and cream them into the cheese together with the ham. Spread between thin slices of unbuttered bread. A little mayonnaise or French dressing may be added to this sandwich filling if desired.

Cream 4 heaping teaspoons of butter and 1 teaspoon Libby's Mustard until thoroughly blended. Cut white or rye bread into thin slices, spread one slice with the mustard butter mixture, then a thin piece of rather soft cheese, another buttered slice of bread, a layer of thinly sliced pickles—sweet, sour or dill, well drained—and top with the third slice of bread. Cut in inch wide strips—decorate with nasturtium leaves and blossoms or any convenient greens or flowers

Sandwiches à la Minute

Take some slices of brown bread, cover with a layer of cream cheese, and on the cheese spread Libby's Mustard; cover with another slice of bread, pressing well together. Arrange on a dish, garnish around with little bunches of chicory and decorate with radish roses.

Serve these French Salads with sandwiches—brown or white bread—cut in varying shapes. Cream the butter with Libby's Mustard—one teaspoonful mustard to three of butter—and spread on thin slices of bread. The mustard gives the needed "different" taste to all sandwiches

DEVILED TONGUE PIQUANT SANDWICH

1 green pepper; 1 onion; bread, sliced thin; mayonnaise; 1 small can Underwood Deviled Tongue. Chop onion and pepper fine; drain; season with salt and pepper. Mix with mayonnaise. To the tongue add a little prepared mustard, lemon juice, a teaspoon melted butter; mix to a paste. Spread one slice of bread with onion and pepper mixture; cover with a plain slice. Spread third slice with the tongue, and place on top of the second slice, cut into shape desired.

A Tasty New Sandwich Filling

good

Add two tablespoonfuls of cold water gradually to three tablespoonfuls of peanut butter to make it the desired consistency for spreading. Beat until very creamy and add two tablespoonfuls of tomato catchup. Mix thoroughly and spread between very thin slices of bread. ~~No butter is needed.~~ This amount of filling makes only a few sandwiches. Salt

BEECH-NUT CLUB SANDWICH

Hot toasted bread — Sliced tomato — Lettuce
Beech-Nut Bacon — Mayonnaise
Beech-Nut Peanut Butter

TO Beech-Nut Peanut Butter add sufficient creamery butter to make it spread easily, a pinch of salt and a dash of paprika. Spread the toast lightly with this mixture, place on it a crisp lettuce leaf, a slice of crisp Beech-Nut bacon, preferably baked, and, on top, a thin slice of tomato. Spread liberally with mayonnaise, cover with a slice of unbuttered toast, cut in large squares or triangles and serve on individual plates.

Recipe by Amy M. Smith.

ENJOY THIS JULY LUNCHEON

Jellied Bouillon
Beech-Nut Club Sandwich
Fresh Raspberry Shortcake
Iced Tea

Welsh Rarebit and Onion Sandwiches

Make Welsh Rarebit according to any preferred method and let the mixture cool. When making the sandwiches, spread one slice of bread with the cheese mixture and the other with butter. Sprinkle the buttered slice with finely sliced or shredded Spanish or Bermuda onions. The amount of onion used may be varied according to one's liking for them. Then put the two slices together. The same idea may be used when serving the rarebit hot. Place the onion on the toast and then cover with the hot cheese mixture.

Delicious Sandwich Filling

Cream two small cream cheeses until smooth, and add gradually two tablespoonfuls of butter or margarin and one-fourth cupful of orange juice. When well blended together, add one-half cupful of chopped pimientos, one cupful of chopped walnut-meats, and one-half teaspoonful of salt. Mix well and spread between slices of buttered Graham or oatmeal bread. This amount will spread about twenty large sandwiches.

Brookfield Cheese Sandwiches

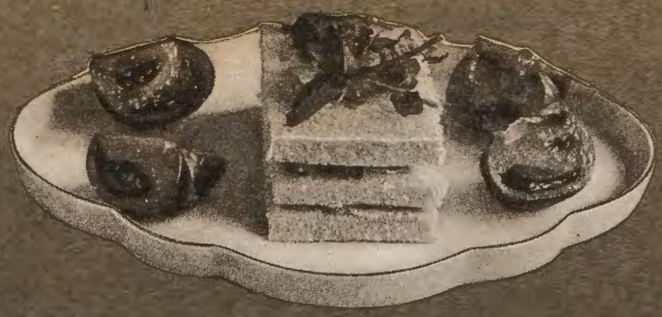
Mix together one cupful of sour cream, three eggs, one tablespoonful of butter, one tablespoonful of sugar, a few grains of cayenne pepper, one teaspoonful of mustard, and one teaspoonful of salt, putting them in a double-boiler top. Beat with a fork till the eggs are broken up, but not frothy. Set over boiling water and stir until it begins to thicken. Add three tablespoonfuls of vinegar, scalded, to the cream mixture. When this coats the spoon thickly, it is done. Set aside to cool. Put through a food-chopper one and one-half pounds of American cheese, two green peppers, and two sweet red peppers. Mix together and add enough of the cream dressing to make the mixture spread easily. Spread between thin slices of unbuttered bread. This recipe makes a large quantity. The filling part of the recipe can easily be divided, and the dressing is excellent with potato or other vegetable salads.

Cheese Fingers. To two tablespoonfuls of butter add one cupful of grated cheese, one cupful of flour and a little salt. Mix, roll out to about a quarter of an inch in thickness and cut into six-inch lengths. Lay on a greased baking sheet without touching and bake in a moderate oven.

Tasty Toasted Sandwich Filling. These sandwiches are excellent with a simple salad and are much liked by men. You will need one cream cheese, one large tablespoonful of butter, one tablespoonful and a half of grated onion, one heaping teaspoonful of French mustard, half a jar of anchovy paste, one small teaspoonful of paprika, a little salt and about one teaspoonful of powdered caraway seed. (Any chemist will powder caraway seed.) Blend all well, and spread on thinly sliced toasted white or brown bread for sandwiches.

This filling may also be used for canapés, with a thin slice of tomato placed on top and covered lightly with mayonnaise; garnish with minced chives and slices of pimiento olives.

Christmas Dreams. Prepare small rounds of bread toast delicately and butter on both sides. Have prepared one cream cheese, softened and rubbed smooth with one dessertspoonful of cream and one dessertspoonful of vinegar. Chop one sweet pepper, half red and half green; mix with the cream cheese. Spread rather thickly on the rounds of toast and place in a hot oven for five minutes. Serve hot or cold. These are much liked and easily made.



BEET AND CHEESE SANDWICH

RUB five cooked beets through a sieve, add one-half teaspoonful of salt, one-fourth teaspoonful each of paprika and made mustard, and three tablespoonfuls of Worcestershire sauce. Mash two cream cheeses into a smooth paste with four tablespoonfuls of melted butter. Cut three slices of bread, remove the crust, and spread with butter. On one slice put the cheese and on another slice the beet mixture and make a sandwich. Cut the sandwich across diagonally and serve decorated with watercress or shredded lettuce and quarters of tomatoes. This makes a delicious luncheon dish.

Shrimp and Cucumber Sandwich

1 can shrimps	1 teaspoon anchovy paste
2 tablespoons butter	1 teaspoon lemon juice
Few grains clove	Salad dressing
Few grains salt	Sliced cucumber
1 teaspoon pepper	

PUT shrimps through food chopper. To one and one-half cups add butter and seasonings, and salad dressing to moisten. Spread on thin round slices of buttered bread. Between slices put cucumber cut in thin slices of the same size and marinated fifteen minutes in French Dressing. Serve garnished with watercress.

The shrimp mixture may be packed in small jars, covered with melted butter and kept in the ice chest for several days. Bits of left-over fish or meat may be utilized in this way, varying the seasonings as desired.

ROQUEFORT CANAPÉS

One-quarter of a pound of Roquefort cheese is creamed with one tablespoonful of butter and one tablespoonful of heavy cream. Worcestershire sauce is used as seasoning, and the mixture is spread on slices of toast cut in small circles. These are surrounded with watercress and garnished with tiny pieces of pimento cut in diamond shapes.

For *Egg Canapés*, hard-cook three eggs, then shell and cut them in halves crosswise. Remove the yolks and fill with finely-chopped lobster meat which has been seasoned with French Dressing. Prepare rounds of bread toasted on one side. Spread the untoasted side with butter and then invert one stuffed egg-half on the cut side on each round. On either side of the egg-half, place a small ball of pâté de foie gras and pour over all a piquant sauce made as follows: Combine in a saucepan one-half tablespoonful each of vinegar and Worcestershire sauce, four tablespoonfuls of melted butter, one teaspoonful of chopped parsley, one-half teaspoonful of chives, and one-half teaspoonful salt. Heat until well blended. This recipe serves six. Very Good

Prunes à la Brussel are distinctly foreign and very good to eat as well as to look upon. Soak and steam large California prunes till tender, but in no sense mushy. Then chill them and remove the pits from a slit cut across one end, taking great care not to break the prunes during this operation. Chop a few stalks of celery very fine, then place in iced lemon water to blanch and chill. Dry the celery well, mix it with a few pecan-meats chopped fine, moisten with French dressing to which a few grains of cayenne have been added, and fill the prunes with the mixture. Serve standing upright with a fleck of pimiento on the top for garnish.

For Sardines à la Tartare skin the sardines and remove the back-bones. Cut strips of bread the same size and shape of the sardines and fry them a golden brown. When cool, arrange the fish on these croûtons, coat them with Tartare Sauce, and garnish with capers and bits of pimiento.

For Smoked Beef Tongue Canapés the bread is cut in rounds with a scalloped cutter and fried brown. Rub one tablespoonful of butter, one-fourth teaspoonful of mustard, and a pinch of paprika to a smooth paste. Spread the fried bread with this mixture. Cut slices of beef tongue with the scalloped cutter and place on the mustard butter. Arrange a cross-cut segment of pickle on the tongue and serve.

The following combinations for canapés always meet with favour. A whole small sardine may be placed on a piece of sauté toast and seasoned with a little chili sauce; the toast for these canapés need not necessarily be round in shape, but can be triangular, square, oblong, diamond shaped, or the shape of a tiny sardine. Twenty-four small stuffed olives that have been run through the food-chopper and mixed with two tablespoonfuls of Worcestershire sauce and one package of cream cheese make an excellent mixture to spread on buttered toast points. These may be decorated with thin slices of olives. Another favourite canapé mixture is made by stirring a tube of anchovy paste with half of a cream cheese until they are smooth, adding paprika and a few drops of onion-juice, and garnishing the completed canapés with chopped parsley. Mashed hearts of artichoke, moistened with lemon-juice, seasoned with salt and paprika, and topped with caviar are unusual ingredients for canapés. Ham canapés are made by moistening ham, which has been put through the meat grinder, with cream, and, after spreading it on sauté pieces of toast, dusting it with a few flecks of cayenne pepper.

Cheese canapés are delicious when bread has first been generously buttered and seasoned with paprika and covered with grated Parmesan cheese, then placed in the oven until the cheese is quite melted, and sprinkled with a dash of cayenne. Crab meat or lobster canapés are especially attractive when they are made with bread that has been cut in the shape of hearts. These are sautéed very carefully in hot melted butter, then spread with anchovy or pâté de foies gras. On these are spread either the crab or the lobster meat, which has been finely shredded with a silver fork and mixed to a paste with chili sauce and mayonnaise. Paprika and a little cayenne are sprinkled over the tops, and the canapés are garnished with slivers of pimento and capers. The red colour scheme on the heart-shaped canapés is unusually effective.

CANAPÉS TO TASTE

Anchovy canapés are especially good when they are made with brown or whole wheat bread instead of white and the anchovy is mixed with chopped green peppers and pimento and topped by finely grated hard-boiled egg. Egg canapés are made by placing a very thin slice of tomato on a buttered round of toast of the same size as the slice of tomato, spreading the tomato with mayonnaise, placing a chopped egg and chopped ripe olive on top, and garnishing it with caviar.

Appetizers

Using chou paste, make little cakes about one-fourth the size of Boston cream cakes. Fill with whipped cream, seasoned with salt and mixed with grated horseradish or catsup, anchovy or sardine paste, etc. Decorate each cake with bits of pimiento cut with vegetable cutter into any desired shape.

HORS-D'ŒUVRES

The hors-d'œuvre, which comes before the soup and is always served at the table, consists of numerous delicacies arranged on a dish divided into compartments or on a platter, as the case may be.

An attractive and appetizing arrangement of hors-d'œuvres is created by placing caviar eggs in the centre of a large platter. These are made by cutting hard-boiled eggs lengthwise, removing the yolks, and mixing them with salt, paprika, and caviar (half as much caviar as egg), to which a few drops of lemon-juice and a little olive-oil are added. The egg whites are stuffed with this mixture, and two halves should be allowed for each person. Around the eggs on the platter are placed halves of limes (two to a person) that have been almost completely hollowed out and filled with anchovy, with a drop of onion-juice added to each. These are surrounded with branches of blanched celery stuffed with creamed roquefort cheese. On the outer edge of this platter, alternate slices of tomatoes and cucumbers that have been marinated in French dressing are placed and decorated with radishes and stuffed olives.

This arrangement may be varied by slices of bright red beets that have been soaked overnight in vinegar, halves of hard-boiled eggs stuffed with chopped olives moistened with mayonnaise, and firm tomatoes hollowed out and filled with caviar that is seasoned with onion-juice. These various hors-d'œuvres must always be thoroughly chilled, and watercress furnishes an attractive garnish.

THE RÔLE OF THE ENTRÉE

The correct place of the entrée on the formal dinner menu is between the fish and the meat course. On less formal occasions, it follows the soup and may take the place of both the cocktail and the fish course at lunch or dinner.

A delicious substantial entrée to be served at luncheon is prepared with hot buttered rounds of toast (the size of an ordinary slice of bread with the crusts removed) spread with very cold, grated hard-boiled egg and cream cheese mixed with mayonnaise that are shaped to form a nest for a quarter of a small ripe tomato. Another way in which to prepare this type of entrée is to spread equal quantities of pâté de foie gras and anchovy paste on buttered toast, cover this mixture with a layer of cottage cheese seasoned with paprika, and, in the centre put the white of a hard-cooked egg that has been quartered and seasoned. Over the white of the egg is placed the grated yolk, around this, chopped ripe and stuffed olives are arranged, and the whole is topped with one teaspoonful of mayonnaise.

HOT ENTRÉES

For a hot luncheon entrée, cheese toast is excellent, made by mincing one onion fine and browning it in olive-oil; two slices of bacon cut in cubes are added to the onion, and the mixture is sautéed. Four eggs are well beaten with one-fourth of a cup of cream, and all the ingredients are poured into a frying-pan and scrambled together. When the mixture commences to thicken, half a cup of grated Parmesan cheese is added, as well as salt, pepper, and paprika. When the cheese is melted it is poured over pieces of well-buttered toast, garnished with parsley, and served while it is very hot. Creamed mushrooms and *petit pois* in patty shells make a suitable hot entrée, to be served at dinner, as does any creamed fish mixed with chopped hard-boiled egg and champignons. These entrées may be garnished with capers and slivers of pimento.

CUCUMBER AND CREAM CHEESE SANDWICHES

3 Philadelphia cream cheeses
¾ cup highly seasoned mayonnaise
½ cup finely chopped celery
1 long cucumber
dash of grated onion
salt and black pepper

Mash the cheese in a bowl with a fork, add mayonnaise, the slightest possible quantity of grated onion, chopped celery, salt, and a very generous quantity of coarsely ground black pepper. Spread on thinly sliced bread from which the crust has been removed, lay on enough thin cucumber slices to cover, top with another slice of bread which has also been spread with the cheese mixture, and cut in two, lengthwise, or diagonally. In making these, as in all other sandwiches, remember that the sandwich is really to eat, not to be decorative, or to transport with the least difficulty, and to that end I beg you to spread your sandwiches generously and to use only fresh bread.

• caviar continental

Fill well buttered individual ring molds with egg white. Place in shallow pan of water and bake in the oven till firm and hard. Cool and remove from molds. Place on lettuce leaf and fill center with caviar which has been mixed with grated onion and a little lemon juice. Cook the egg yolks in boiling salted water and when hard, rub through sieve. Sprinkle over caviar.

New note in hamburgers—well-seasoned ground beef piled "high, light and handsome" on a thick slice of bread (which has been toasted on the *under* side only). Sprinkle with grated onion, dot with butter and broil right on the bread.

For *Caviar Canapés*, cut bread into quarter-inch slices and then into oblongs two inches wide and four inches long. Toast on one side only. Spread one-half of each oblong, on the untoasted side, with finely minced onion, and the other half with caviar. A thin strip of green pepper may divide the two mixtures.

For *Cream of Cheese Wafers*, select long, narrow wafers, which have been crisped in the oven. Meanwhile cream together one small cream cheese and two tablespoonfuls of caviar. Spread this mixture on the wafers, sprinkle with finely-chopped onion, and top with anchovies. Makes twelve canapés.

For *Tomato and Bacon Canapés*, cut rounds of bread one-quarter of an inch thick and sauté in hot fat until brown on one side. Spread the untoasted side of each round with chopped, crisp bacon mixed with mayonnaise. On top of the bacon lay thin slices of tomato which have been marinated in French Dressing. Garnish with stuffed olives and serve each one on a bed of watercress.

For *Caviar Sticks*, cut thin slices of graham bread into oblongs one and one-half inches wide and three inches long. Sauté until golden brown on one side. Spread the untoasted side with caviar, and over the caviar place diagonally across the center a small mound of chopped pickle, on one end finely- (*Continued on page 133*)

chopped egg-white, and on the other end finely mashed egg-yolk. Where the egg-white and egg-yolk join the pickle, lay diagonally two fine strips of green pepper.

For *Tomato Rings*, toast bread rounds about two and one-half inches in diameter on one side only. Spread the untoasted side with curried butter made by creaming butter and curry powder together in the proportion of one teaspoonful of curry powder to four tablespoonfuls of butter. Marinate thin slices of tomato in French Dressing for two hours and then place one slice on each bread round. Sprinkle the tomato slices with minced parsley and place a ball of pâté de foie gras in the center of each.

For *Shrimp Canapés*, chop twelve large shrimps fine and add one teaspoonful lemon juice, one-half teaspoonful tabasco sauce, a speck of pepper, and salt if necessary. Spread on oblong or round pieces of toast one-fourth inch thick and garnish with sliced pickled walnuts. This filling is sufficient for eight canapés.

For *Chicken and Pepper Canapés*, toast oblongs of bread on one side only. Spread the untoasted side with a mixture made by blending one-third cupful of finely-chopped, canned or fresh-cooked chicken, one tablespoonful of chopped green pepper, one teaspoonful of prepared horseradish, one tablespoonful mayonnaise, and one-half teaspoonful of salt. Sprinkle with tiny pearl onions, garnish with cress, and serve. This recipe makes about twelve canapés.

For *Mushroom and Ham Canapés*, sauté rounds or oblongs of bread on one side only. Spread the untoasted side with a deviled ham mixture made by combining one medium can of deviled ham with two tablespoonfuls of chopped pickle. Garnish the top with whole or sliced fresh or canned mushrooms which have been sautéed in fat for about five minutes. This filling spreads about twelve canapés.

TOASTWICHES are hot sandwiches made with toast as a foundation instead of bread. When well made and combined with a nice sense of flavor and savor they make as delicious a meal as anyone could desire on a warm day.

EMERGENCY TOASTWICHES for a quick but substantial luncheon are most satisfactory. They may be made at the table if one has an electric grill. Slice white, whole wheat or graham bread one-quarter-inch thick, place a slice on the grill and as it toasts spread the untoasted side with butter, arrange a slice of ham over this and cover with a slice of Swiss cheese brushed over with prepared mustard. Cover with a second slice of buttered bread, then turn the whole toastwich over until the outer surface of the second slice of bread is nicely browned. Garnish with pickles or radishes and serve with a cup of tea or coffee.

MUSHROOM TOASTWICHES make the finest sort of one-dish supper. Two slices of tomato, four mushrooms, two strips of bacon, and two substantial pieces of freshly made toast will be required for each sandwich. Sauté the mushrooms, chopped fine, in two tablespoonfuls of butter to a nice brown, spread over slices of toast, cover with a lettuce leaf spread with mayonnaise and place the tomato slices on the lettuce, lay the bacon cooked until crisp over all, cover with the second piece of toast and cut across diagonally; serve at once, piping hot.

CHICAGO TOASTWICHES. Toast bread cut one-quarter-inch thick, lightly on both sides. Meanwhile prepare a filling of one cupful of chopped tuna fish, a tablespoonful of mayonnaise, a teaspoonful of minced onion and half a teaspoonful of minced chives. Butter the toast and trim neatly, then arrange the filling sandwich fashion between slices.

Salted Almond Filling is especially delicate and unusual; it may be used for the first layer. Make it by mashing to a paste a soft cream cheese, adding just enough fresh cream to soften well. To a cupful of the cheese add also half a cupful of salted almonds chopped very fine.

First – make Gulden's Mustard Butter – cream 4 tbsp. Gulden's with 1 cup butter. (This is excellent by itself as a spread for crackers.)

The attractive heart-shaped sandwich is made by mixing ¼ cup Mustard Butter and ¼ cup Roquefort cheese. Add 1 tbsp. chopped pimientos and spread on white bread. Garnish with olive.

The fresh looking green and gold sandwich is made by adding ½ cup chopped parsley to ¼ cup Mustard Butter. Spread on white bread and garnish with chopped hard cooked egg.

For the most useful sandwich you ever served there is nothing like the colorful and delicious salad sandwich shown here. Spread white bread with Mustard Butter. Add a thin slice of tomato, a layer of chopped parsley mixed with a little mayonnaise, and garnish with a round of pimiento and a shrimp.

To lend variety, a meat sandwich is helpful, so mix ¼ cup of the Mustard Butter with ¼ cup chopped beef. Spread on white bread and garnish with green pepper.

The delicious-tasting celery stick is made by filling a stalk of celery with the Roquefort cheese mixture used for the heart-shaped sandwich.

CREAM CHEESE LOAF

Women who pride themselves on the food they serve will know no rest till they pry this recipe out of you. Choose even-textured bread. But it's Kay and "Philadelphia" Cream Cheese that work the magic.

Cut a loaf of bread in four lengthwise slices, each one-half inch thick. Spread a slice with Kraft Mayonnaise and thinly sliced tomatoes. Cover with another slice spread with Mayonnaise. Spread this with Kraft's Kay, and cover with the third slice. Spread this with Mayonnaise and cover with crisp lettuce. Spread the fourth slice with Mayonnaise. Soften 3 pkgs. of "Philadelphia" Brand Cream Cheese with sweet milk and frost the loaf. Place in refrigerator about an hour before serving. (Serves 6)

Green Pepper Butter

To make green pepper butter you should first remove all the white seeds and all the white centers from your peppers, then steam the green shells until soft, press them through a colander or a purée sieve and mix them with butter that has already been creamed to whiteness. The butter may be used for a sandwich spread, or to mix with a salad, or to garnish cold meats, or to put on hot chops or steaks, or to eat with baked potatoes, or in lots of other ways.

"PHILADELPHIA" PINWHEELS

Cut thin slices from the long side of a fresh sandwich loaf. Spread with creamy-smooth "Philadelphia". Roll up like a jelly roll, skew with toothpicks, and cut in 1½ inch lengths. Wrap a slice of bacon around each and toast under the broiler flame until bacon is crisp. Serve as an appetizer, or with salad, or tea.

Hot Lobster Canapé

Fry one tablespoon minced onion in two tablespoons of butter until golden brown. Add 2 tablespoons of butter, 2 tablespoons of chopped watercress, 1 tablespoon of flour, ⅛ teaspoon curry powder, 1 cup of cream. When smooth add one pint minced lobster and heat thoroughly. Heap mixture on rounds of bread sautéed in hot melted butter until golden brown. Sprinkle with paprika and serve hot.

Hot Sardine Slivers (five people)

Heat 12 medium-sized sardines in [illegible] cup of tomato catsup, add 1 tablespoon lemon juice. Butter six strips of toast each large enough to hold two sardines. When the sardines are heated through, remove sauce, roll in fine buttered crumbs and place two on each piece of toast. Pour a little sauce over each and garnish with watercress.

Hot Hors d'œuvres (four people)

Tin of sardines. Skin and bone and shred very fine. Add three chopped pickles, 1 green pepper, 1 stalk of celery, 1 tomato. Season with Worcestershire sauce, few drops of Tabasco, salt and pepper. Heat the mixture and just before taking off the stove pour mayonnaise over it. Mix well and allow to get very hot. Serve on sautéed toast.

Hot Hors d'œuvres

4 pieces of toast. Place crisp bacon on each. Beat whites of two eggs and cover toast and bacon and on each drop a yolk of an egg. Put in oven until whites are brown and pour Hollandaise sauce over before serving.

Hot Hors d'œuvres

A delicious, simple hors d'œuvre may be made in advance of the meal. Take circles of bread fried in butter until a golden brown. Then make the following mixture: 3 eggs boiled 20 minutes shelled and chopped very fine and mixed with 2 tablespoons grated cheese; 2 tablespoons finely minced sweet green pepper, ¼ teaspoon of salt, dash of cayenne. Moisten the mixture with equal parts of mayonnaise and melted butter and spread rather thick on the fried toast. Set in the oven for a moment. Garnish with a sprig of watercress. Serve hot.

3 IS SERVED IN THE LIVING ROOM

RITZ SHRIMP APPETIZER

Spread Ritz crackers with tartar sauce, top with shrimps. Ritz appetizers *stay* deliciously crisp because a special baking process *seals in* Ritz' crunchy freshness. Order Ritz by name — like all famous personalities — there's nothing quite so good!

Tomato Chowder

1 quart canned tomatoes
2 onions, chopped
1 quart boiling water
4 tablespoonfuls fat
2 teaspoonfuls salt
Pepper and paprika
¼ cupful rice

Melt the shortening, add the chopped onion and brown well. Then add the tomatoes, rice, and water. Cover and allow to cook slowly one hour, or until the rice is tender. Season well, and serve hot. Diced salt pork may be used in place of the fat. If a thicker chowder is desired, add one tablespoonful of flour mixed smooth in a little cold water three minutes before removing from fire.

Rice and Asparagus Soup

1 quart well-seasoned soup-stock
1 cupful water
½ cupful rice
Grated cheese
1 small bunch asparagus

Wash the asparagus, cut off the tough parts, and use them for cream soup. Put the tips and the tender portions into the broth and water, boil till half done, about twenty minutes, then add the rice well washed, and cook until it is tender. Serve very hot and pass the cheese with it. This soup should be very thick.

Inviting Variations with Cheese Croutons, etc.

Prepare *Campbell's Tomato Soup* either plain or as a Cream of Tomato and just before serving grate a small quantity of American cheese over the surface of each plateful. This adds a new and palatable touch. Or toast brown, or fry crisp in butter, bread cut into small cubes. When ready to serve drop a few of them into each plateful of soup. Or a little finely chopped parsley or celery sprinkled over each plateful of soup gives a specially pleasing effect.

Brunswick Stew

3 Slices Bacon
2 Squirrels or Young Chickens
1 Onion
1 Gallon Water
2 Tablespoonfuls Butter
1 Tablespoonful Breadcrums
1 Pod Red Pepper
1 Qt. Tomatoes.
1 Pt. Corn
3 Medium-sized Irish Potatoes
¾ Cupful Lima Beans

PUT chicken or squirrel on in one gallon cold water. Add sliced onion. Bring to a boil. Boil slowly for two hours. Add tomatoes and corn, sliced Irish potatoes, Lima beans, and pepper. Boil until meat falls from bone. Remove bones, add breadcrums and butter. Serve.

Pimiento Bisque

½ cup red pimientos
3 tablespoons fat
5 tablespoons flour
1 teaspoon salt
4 cups milk
1 slice onion

SCALD the pimientos and rub them through a strainer. Melt the fat, add the flour, salt, milk and onion and bring to the boiling point. Remove the slice of onion, add the pimientos and serve.

Cauliflower Fromage Soup

1 cauliflower
3 tablespoons fat
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
2 cups meat stock
2 cups milk
1 piece bay leaf
1 celery stalk
½ cup grated cheese

COOK the cauliflower in boiling salted water until tender and drain. Reserve six large, perfect flowerets and press the remainder through a coarse strainer. Melt the fat, add the flour, salt, pepper, stock, milk, bay leaf and celery. Bring to the boiling point, stirring constantly. Remove the bay leaf and celery and add the cauliflower. Serve with a floweret in each serving and sprinkle with the grated cheese.

Milk-and-Onion Soup Good

PEEL and cut in thin slices two not-too-large Spanish onions, and cook with four stalks of cut-up celery in four tablespoonfuls of butter in a frying pan. Add a pint of water and two tablespoonfuls of rice, cover, and simmer for an hour or until rice is quite soft, stirring now and then to keep it from sticking to the pan. Season with a teaspoonful and one-half of salt, a teaspoonful of celery ~~seed~~ salt, and one-half a teaspoonful of paprika. Add six cups of hot milk and a tablespoonful of minced parsley, bring all to a boil, and serve with strips of toast.

Clam Bisque

2 quarts clams in shells
½ cup cold water
Hot water
3 tablespoons butter
3½ tablespoons flour
1 cup cream
2 egg yolks
½ teaspoon paprika
1 pimiento
1 tablespoon chopped parsley
Popped corn

WASH clams thoroughly, put into kettle, add cold water, cover, and cook until shells are partially opened. Strain liquor through double thickness of cheesecloth, and add enough hot water to make one quart liquid. Brown the butter, add flour and continue the browning; then gradually pour on the liquid. Bring to the boiling point and let simmer twenty minutes. Add cream mixed with egg yolks. Stir until hot, but do not let soup boil. Add paprika, pimiento cut in small pieces, and chopped parsley. Serve with popped corn as an accompaniment.

Mock Turtle Soup Plus the Personal Touch

TESTED BY GOOD HOUSEKEEPING INSTITUTE

Use Institute-approved spoons and half-pint measuring cups. Measure level

2 10½-oz. cans condensed mock turtle soup (2½ c.)
1½ c. cold water
1 bouillon cube
4 whole cloves
¼ c. light cream (optional)
2 tsp. Worcestershire-type sauce
2 shelled hard-cooked eggs
4 or 5 tbsp. sherry
4 or 5 thin slices lemon
Cloves
Paprika

Combine the first 4 ingredients cover, and simmer for 10 min. Add cream and Worcestershire and reheat. Press hard-cooked eggs through a sieve and divide among the serving bowls, adding the sherry (1 or 2 tbsp. to a portion). Strain the soup over the egg and sherry, stir, and float on it a slice of lemon garnished with a clove and a dash of paprika. Serves 4 or 5. To serve 2, make half this recipe.

Crillon Onion Soup Good (French)

FOR each guest toast three slices of French bread, cut half an inch thick, and after toasting spread with a mixture of butter and grated Parmesan cheese, in the proportion of two parts of butter to three of cheese. The "spread" should be as thick as the toast, or nearly half an inch in thickness. Peel and slice an onion for each guest, and sauté in a greased, [illegible] d pan until barely soft. Arrange three layers of the prepared toast and onions in a deep ba[illegible]ng dish, with a tablespoonful of thick, sifted tomato on each layer of onions. Cover the top layer with tomato purée, and cover this with grated Parmesan. The baking dish should not be more than two-thirds filled. Pour from a pitcher against the side of the kettle enough rich, well-seasoned stock barely to float the bread. Cover, and simmer half an hour, keeping up the quantity of stock. Bake at 350 deg. Fah. for one hour. The cheese on top should form a brown crust, and the filling should not taste of either cheese or onions. Serve in soup plates with portions of brown crust for every one, and eat with fork and spoon like Indian curry.

Summer Soups—*Ice-Cold and Jellied*

Discovered in the Department of Cookery

ON a hot summer day, the hot soup, so well adapted to begin a dinner scheduled for a cold winter night, is not welcome. The palate craves something icy cold, but hot and piquant as to seasoning that it may also serve as an appetizer for the dinner to follow. For this purpose cold jellied soup seems exactly to "fill the bill."

But much as the delicate jellied soup would appeal to the guest on a hot, sultry day, there could be no appeal to the housewife if it involved in its preparation long hours with hot fires. But this is just what it doesn't do. GOOD HOUSEKEEPING INSTITUTE has planned soups which are easy to make. As the basis of these soups, use any of the home or commercially canned varieties except the cream soups. Any of these can be converted into a delicious summer soup almost in a twinkling of an eye. Bouillon cubes, too, come in handy here, and may be used as the basis for these really delectable soups.

When serving cold soups, keep well in mind that the soup must be very cold, it must be jellied to be really appetizing, and it must be more highly seasoned than when served hot. The glass grapefruit service which is illustrated at the top of this page is admirably adapted for serving these jellied soups. The jellied soup is placed in the small container, which is in turn placed in the larger one surrounded with cracked ice. It is in this manner that these soups are served in some of New York's best hotels. If you are not able to afford these special serving dishes, however, do not immediately conclude that you can not serve cold soups. Just use the ordinary bouillon cups and chill them thoroughly in the refrigerator before filling them with the soup. Then serve at once.

In experimenting with these soup combinations we found that even if the soups were very cold, we did not like them if they had a "grainy feel" rather than the clear-cut, jelly-like consistency. But it must be a delicate jelly and not so stiff as for dessert molds. Also, we learned by many trials that different varieties of canned soups needed different treatment in order to produce this uniform jelly which seemed so desirable.

Just as it is necessary to flavor ice-cream too highly that it may taste just right after it is frozen, so with this type of soup-making, it is important that the mixtures be seasoned too highly that they may still retain a sufficient amount of piquancy when cold. More salt and pepper are always needed; other seasonings, like cayenne pepper, paprika, onion salt, and celery salt, can be added to those soups which, in the discretion of the culinary artist, need just the touch which only those condiments can give.

The canned soups which are clear stock foundation are the easiest of all to make into jellied soup. Examples of these are consommé, clear oxtail soup, julienne soup, and clear green turtle soup. Dilute a small can of the concentrated soup, the capacity of which is about one cupful, to make three cupfuls. Place over the fire with three-fourths teaspoonful of salt, one-eighth teaspoonful of pepper, and one-eighth teaspoonful of onion salt, and bring slowly to a boil. In the meantime soak one tablespoonful of granulated gelatin in two tablespoonfuls of cold water. When the soup is boiling, dissolve the softened gelatin in it. Set aside to cool and then place in a cold place to stiffen. If there are vegetables or solid particles of any kind in the soup, it should be stirred several times during cooking, so that these may be evenly distributed throughout.

The thicker soups, like chicken, chicken gumbo, oxtail soup with vegetables, beef soup with vegetables, and plain vegetable soup, must be diluted more in order that there will be sufficient liquid to produce the jellying consistency. Dilute one small can of any of these to make one quart of soup. Add one teaspoonful of salt, one-fourth teaspoonful of pepper, and three dashes of cayenne pepper to all of them. To the chicken and plain vegetable add also one-fourth teaspoonful of celery salt. One-fourth teaspoonful of onion salt makes a good addition to the thick oxtail and beef soups. Bring to a boil and dissolve in each quart of soup one and one-half tablespoonfuls of granulated gelatin which has been softened in three tablespoonfuls of cold water. Cool and place in the refrigerator to stiffen. Stir frequently, because these soups contain many vegetables. One bouillon cube may be dissolved in each quart when making these soups, though this addition is not absolutely necessary.

The purée soups like tomato, mock turtle, and mulligatawny have a tendency to have a grainy consistency, so these take even more dilution. To each small can of any of these soups add four cupfuls of water, making five cupfuls of the soup. Add one and one-fourth teaspoonfuls of salt, one-fourth teaspoonful of pepper, several dashes of cayenne pepper, and one-fourth teaspoonful of paprika. To the tomato also add one-fourth teaspoonful of dry mustard and a few grains of ground cloves. Dissolve in the boiling soup two tablespoonfuls of granulated gelatin softened in one-fourth cupful of cold water. Cool, stirring often or the mixture will jelly in layers.

Tomato and consommé soups and tomato and vegetable soups, combined, make delicious cold soups.

If one has stock on hand—as, for instance, after cooking a fowl in a fireless cooker—here is a suggestive recipe. Boil together two cupfuls of stewed tomatoes, four cupfuls of chicken broth, two teaspoonfuls of salt, six whole cloves, six peppercorns, one small onion, one-fourth teaspoonful of pepper, one-fourth teaspoonful of paprika, and one teaspoonful of dry parsley. Strain and dissolve in the hot liquid two tablespoonfuls of granulated gelatin softened in one-fourth cupful of cold water.

Green Corn Chowder

Cut up a slice or two of streaky breakfast bacon and fry on a hot pan until cooked. Add one small onion, sliced, and cook until it is yellow. Add three cups of fresh sweet corn, scraped from the cobs. Add two cooked new potatoes, cut in dice. Add one quart of milk, let the whole boil, then thicken and season with two tablespoonfuls of flour, one teaspoonful of salt, one-half a teaspoonful of pepper, all rubbed into one tablespoonful of butter, and stir until the mixture has boiled for two minutes. Serve in small bowls, garnished with cress or parsley, and accompany with toasted pilot crackers and butter.

RUSSIAN BORSH, BORSCH, OR BORTSCH

There are more ways of making this soup than there are of spelling it. The following recipe was given me by a Russian friend who has lived in this country long enough to adopt a few short-cuts. Take a small green pepper, one carrot, one stalk of celery, one leek, and one large onion, and cut them all in thin, long strips like noodles. Add these to two quarts of boiling meat stock. If no meat stock is available, let the vegetables simmer for ten minutes with one-eighth of a pound of bacon (whole, not sliced) and then add two quarts of boiling water. When half-cooked, add the contents of one can of tomato sauce or half a can of tomato purée, one-half of a small can of diced or sliced beets with the juice, three-quarters of a pound of cabbage cut in large slices, three medium-sized potatoes cut in half, and one teaspoonful of paprika. When well cooked (in about one hour, or an hour and a half), serve with sour cream, a good spoonful in each plate, and chopped green dill and parsley. Fresh beets may, of course, be used instead of the canned beets, and beet-root juice, which has been allowed to ferment for a day or two, may be added to give that peculiar acid flavour.

Jellied Tomato Bouillon

For jellied tomato bouillon, first put following ingredients into good-sized saucepan: Two cups canned tomatoes, one tablespoon chopped onion, three tablespoons chopped celery leaves, six whole black peppers, six whole cloves, one-quarter-inch piece bayleaf and four cups bouillon (canned or made from bouillon cubes or paste). Simmer this mixture about 25 minutes. Then put mixture through a sieve to get about four cups liquid. Add extra salt, if needed. Then add two tablespoons lemon juice and five teaspoons unflavored gelatin (first softened in one-third cup cold water). Stir till gelatin is thoroughly dissolved, turn into a pan and chill. When ready to serve, beat mixture up with fork, to break it into small pieces, and then spoon these out into chilled bouillon cups. Garnish with sliced lemon or parsley.

Jellied Beet Bouillon

For the famous jellied beet bouillon prized so highly by Russians and Poles, here's how: First scrub and boil (or steam) four medium-sized beets (about 1½ pounds) till tender. Then peel and mash them (or rub them through a coarse, strong sieve) and add four cups of stock (beef or chicken), two tablespoons chopped celery leaves, one tablespoon chopped onion, one-quarter-inch piece bayleaf and a few grains of cayenne pepper. Cover and simmer about 30 minutes. Then squeeze and strain mixture through cheesecloth. Add extra salt if needed, two tablespoons lemon juice and five teaspoons unflavored gelatin (first softened in one-third cup cold water). Stir until gelatin is dissolved, then chill, breaking mixture up with fork before serving. Garnish with whipped cream, if you like.

Jellied Celery Bouillon

Jellied celery bouillon (extra good, I think) calls first, for three cups of chopped celery (stalks and leaves both). To this add 3½ cups cold water, three whole cloves, three whole black peppers, one sprig parsley, one tablespoon chopped onion. Cover and simmer 30 minutes. Then strain through cheesecloth, add one cup chicken or veal stock, and bring to a boil. Next, remove from fire. Taste, and add more salt, if necessary. Add one tablespoon lemon juice and five teaspoons unflavored gelatin (first softened in one-third cup cold water). Chill mixture till it starts to thicken, then fold in one-half cup minced, tender celery. When ready to serve, break up with fork, spoon into chilled bouillon cups—garnish with whipped cream, if you like.

Send for Meringue Recipes

In case you'd also like to know some easy and popular summer meal endings, there's my newest bulletin Favorite Meringue Desserts. This tells all the ins and outs of making floating islands, fruit whips, lemon and orange meringue pie, meringue glacee and nut kisses. In fact, this bulletin gives a complete cooking lesson on making meringues successfully — both the baked and poached varieties. If you'd like these recipes, please be sure to send six cents in loose stamps, with self-addressed envelope and coupon below.

Borsch

make ½

1 pint beet juice	2 cans thick vegetable soup
2 cans consommé or strong soup stock	1 cup tomato juice
6 small beets, finely chopped	2 cups water
½ cup shredded cabbage	3 large onions, sliced
1 cup sour cream	3 tablespoons butter

Fry onion and cabbage in butter, using large iron frying pan, adding more butter if necessary. Cook, stirring constantly, until onions are a light straw color. Then add consommé, water, tomato juice, chopped beets, and vegetable soup. (If you have small quantities of left-over vegetables such as cooked carrots, peas, string beans, or celery, add them, and also any water drained from them while they were cooking. A little jellied chicken stock can be added, too, if you have it on hand.) Simmer 40 minutes. Serve with sour cream on the side. Serves ten. good

Cream of Curry Soup

3 pints chicken stock; 2½ tablespoons flour; 2 tablespoons butter; salt, cayenne pepper; 1 good teaspoon curry powder; ½ cup cream; 1 egg yolk; fried croutons.

Blend flour, melted butter and chicken stock. Cook for 15 minutes, adding salt to taste and a pinch of cayenne pepper. Moisten curry powder with some stock and add beaten egg yolk, blend with cream and stir into soup which should not be allowed to boil further. Serve at once garnished with buttered croutons.

POTATO SOUP

good

(Serves four)

3 *potatoes*
1 *quart milk*
2 *slices onion*
3 *tablespoons* ~~*fat*~~ butter
~~2~~ *tablespoons flour* = oil
Salt and pepper to taste
¼ *teaspoon celery salt*
Chopped parsley.

Boil the potatoes. When tender, peel, rub through a very fine sieve and reserve. Scald the milk with the onion, remove the onion and add milk slowly to potatoes, stirring the latter constantly. Melt half the fat, add the dry ingredients, stir until blended and mix into hot soup. Boil a minute, strain again, add the remaining fat and season additionally if necessary. Sprinkle with the parsley before serving.

"Fried
does n

Pressed Eggs

Chop fine six hard-cooked eggs, one green onion, and one-half a green pepper. Mix together with one-half teaspoonful of salt and one tablespoonful of prepared mustard. Place half of the mixture in a small, greased loaf pan, press down, then add a layer of ham, using one and one-half cupfuls, chopped. Finish with the rest of the egg mixture. Pour on two tablespoonfuls of stock to help bind it together, and press down well. Keep in the refrigerator until molded well enough to slice. Serve in place of cold meat or use as a sandwich filling.

Scrambled Eggs a la Campbell's

To the yolks of four to six well-beaten eggs, add one cup *Campbell's Tomato Soup,* salt and pepper. Fold in the stiffly beaten whites, pour into hot skillet, then turn lightly with fork and serve instantly. A remarkably happy combination for any meal in the day.

Poached Eggs Hélene

On rounds of buttered toast lay thin slices of chicken breast, or spread with minced chicken, as preferred. Top with poached eggs, and pour over all Hollandaise Sauce to which have been added one or two canned pimientoes cut in bits.

The above combinations were all suggested by similar dishes served by chefs. But these are only the beginning of ideas that might be developed. These poached egg dishes lend themselves readily to the use of left-overs and will often save the day when an emergency luncheon must be prepared. The following recipe, which proved to be an especially delicious combination, was suggested by the contents of the Institute refrigerator in just such an emergency. It goes to prove the open field of possibilities.

Poached Eggs with Shrimp Hollandaise

To twice the recipe for Hollandaise Sauce given above, add one tablespoonful of minced parsley and one small can of shrimps cut in tiny dice. On rounds of buttered toast place slices of sautéd tomatoes. Over each slice of tomato lay a poached egg; sprinkle lightly with salt and pepper, and pour the sauce over all. To prepare sautéd tomatoes, cut raw tomatoes in half-inch slices, dip in flour well seasoned with salt and pepper, and brown on both sides in hot fat.

Eggs, Grand Duc

Set carefully poached eggs on squares of toast; for four eggs prepare a cup of cream sauce, and into it stir about one-third a cup of grated cheese and one-fourth a teaspoonful of paprika. Pour the sauce over and around the eggs; garnish the dish with cooked asparagus tips.

Stuffed Eggs

Boil eggs until hard. Leave them in ice water for some minutes before peeling. Slit the white just enough to take out the yolk without damaging the white. For two yolks:

1 teaspoonful of English mustard
Salt and pepper to taste
Add thick cream until yolk becomes a thick paste
Add one strip of crisp fried bacon, chopped fine
One drop of onion juice

Stuff the whites with this mixture and put the eggs on ice.

How to make a perfect puffy omelet

by Marjorie Griffiths

Of course you can make feather-light, showy-looking omelets and without real work or worry, either

4 eggs
½ teaspoon salt
2 tablespoons water
⅛ teaspoon pepper
2 tablespoons flour
1 tablespoon butter or margarine

Start your oven at 300F or slow. Separate eggs, add salt and water to whites and beat with an egg beater until they stand in peaks. To yolks add pepper and flour and beat until smooth. Now mix like this:

1
Stir smooth yolk mixture into beaten whites very gently *with a spoon or spatula. Melt butter or margarine in large skillet or omelet pan*

2
Spoon the mixture into pan carefully *and cook over a low heat for about 5 minutes. Now place pan in oven and bake 8 to 10 minutes or until puffy*

MARTIN BRUEHL

3
Slide omelet out of the pan *onto a hot platter, after loosening edges carefully with a spatula. Keep puffy side up, golden side down*

4
Fill half the omelet *with canned or homemade mushroom sauce, Creole sauce or jelly. Fold other half over top and cut into 4 portions while hot*

CAMPBELL'S "RED RABBIT"

A popular variation of the old-style "Welsh Rabbit" and decidedly more appetizing.

Pour the contents of 1 can *Campbell's Tomato Soup* into chafing dish or double boiler. When hot add 1 pound cheese cut in dice. Cook until cheese is thoroughly melted and mixed with soup. Add red pepper to taste and 1 egg slightly beaten. Stir well a few minutes and serve hot on crackers or toast. Just the thing for an after theatre supper

For Shrimp Croûtons, cook together one tablespoonful of butter or margarin and one tablespoonful of flour; when bubbling, add gradually stock made by dissolving two beef bouillon cubes in one cupful of hot water. When it has thickened add one teaspoonful curry powder mixed with one teaspoonful of cold water and one tablespoonful of butter. In this sauce heat one cupful of shrimps, using either fresh-cooked or the canned product. Serve on rounds of fried bread.

From the same restaurant come Mock Turtle Eggs. Melt one tablespoonful of butter in a shallow casserole, cover with one-half cupful of dried breadcrums, and add one cupful of condensed mock turtle soup mixed with about a tablespoonful of hot water. Break in three eggs carefully, sprinkle sparingly with salt and paprika, add another one-half cupful of breadcrums, and dot with one tablespoonful of butter. Brown in a quick oven. This recipe is intended to serve three.

Breast of Chicken with Mushrooms

Place on a small dish for shirred eggs a piece of buttered toast, then a thin slice of broiled ham, then the cooked breasts of a small chicken, then a few caps of fresh mushrooms that have been cooked two minutes in melted butter. Season with salt and pepper, pour over one-fourth cup of cream, cover with a glass bell and bake in oven ten minutes.

Orange Sweetbreads

Let one pair of sweetbreads simmer gently, covered with boiling water, for twenty minutes; with a slice of lemon or one of onion, and one-half teaspoonful of salt. When parboiled blanch by plunging into cold water, then take off membranes. Cut sweetbreads into slices, and sauté in hot fat in pan until lightly browned. Add to pan the following sauce: One tablespoonful of butter blended with one tablespoonful of flour, this added to one cup of good stock, veal, chicken, beef, or extract of beef, and cooked with careful stirring until thick. Season with one teaspoonful of scraped onion, a speck of red pepper, the juice and grated yellow rind of one-half orange, and one teaspoonful of lemon juice. Remove sweetbreads to serving dish, and pour the sauce over them.

Crown of Rice with Creamed Chicken

For a crown mold holding one pint of material, blanch one (scant) cup of rice, then put over the fire to cook in one quart of liquid, chicken broth in whole or part; add also half a teaspoonful of salt. When done, butter the mold and into it pack the rice; set the mold on several folds of paper in a dish of boiling water and let cook in the oven until the filling of the crown is made ready. Melt one-fourth a cup of butter, or other shortening, in it cook one-fourth a cup of flour, half a teaspoonful, each, of salt and pepper, and a scant pint of liquid, broth and milk, one or both; unmold the crown on a serving dish; fill the center with the meat and serve at once.

Ham Soufflé

1½ Cupful Stale Bread-crums
1½ Cupful Milk
4 Tablespoonfuls Butter
½ Teaspoonful Salt
1 Cupful Chopped Cooked Ham
½ Teaspoonful Mustard
Pepper
Whites 2 Eggs

COOK bread-crums and milk together until the crums are soft. Add butter, ham, and seasonings, and fold in the whites of the eggs, beaten until stiff. Fill greased molds two-thirds full of the mixture. Set in a pan of hot water and bake in a moderate oven about twenty minutes—until firm. Remove from the molds and serve with one cupful of white sauce mixed with one-fourth cupful of stuffed olives.

Italian Spaghetti With Cheese

2 medium onions, sliced
1 diced seeded green pepper
2 tbsp. vegetable oil
1 No. 3 can tomatoes
2 tbsp. salt
1 9-oz pkg. spaghetti
2 qts. boiling water
Grated cheese
2 tsp. sugar

Cook the sliced onions and diced green pepper in the oil until tender. Then add the tomatoes, 1 tablespoonful salt, and the sugar and cook slowly, uncovered, until the tomatoes are a thick sauce. Meanwhile cook the spaghetti until tender in boiling water to which 1 tablespoonful salt has been added. Drain, arrange on a hot platter, and pour the tomato sauce over it. Sprinkle with grated cheese and serve. Serves 6. One-half cupful fresh, sliced, cooked, or canned mushrooms may be added to the sauce.

Meat balls may be served with Italian Spaghetti, if a heartier dish is desired. Here is the recipe:

Curried Rice

Curried rice that makes slick eating with stewed chicken, lamb or mutton, goes like this: First melt one tablespoon butter in a heavy skillet or saucepan. Add two tablespoons minced onion, and cook gently till light brown. Then blend in one-half teaspoon curry powder, and cook this three minutes. Next add 1¼ cups strained tomato juice, one-half cup uncooked rice (thoroughly washed and dried), one-half teaspoon salt and one-eighth teaspoon pepper. Cover and simmer gently one hour. Ten minutes before serving, stir into this two tablespoons mashed banana pulp. This gives the curry a bland and subtle flavor that's delicious. Besides the meat this is served with, there should be plenty of chutney—that appetizing sweet-sour-spicy relish made of fruits and vegetables. (You can buy it ready-made, domestic or imported.)

Italian Spaghetti Con Polpette

1 lb. ground round steak or shoulder of veal
¼ c. finely chopped suet
1 small onion
1 c. soft bread crumbs
1½ tsp. salt
1 egg, slightly beaten
2 tbsp. horseradish
½ tsp. dry mustard
2 tbsp. Worcestershire sauce

Combine the ingredients in the order listed. Form into balls or flat cakes about 1 inch in diameter. Sauté in hot fat in a skillet or broil until done, turning once. Arrange around the Italian Spaghetti prepared as above. Serves 6.

A DOZEN CORN DIPS

Delicious with meat or chicken. They are crisp and brown when fried in deep Crisco.

1½ cups corn (fresh or canned)
½ teaspoon salt
1 egg, beaten
2 tablespoons melted Crisco
1 teaspoon sugar
¼ cup milk
1 cup bread flour
1 teaspoon baking powder

Mix corn, salt, sugar, egg, melted Crisco and milk together. (If canned corn is used, drain off the liquid and add to it enough fresh milk to make the ¼ cup.) Sift baking powder and flour, beat into mixture. Drop spoonfuls in hot Crisco (360° F., or when cube of bread browns in 60 seconds). Fry slowly until brown and well cooked—8 to 10 minutes. Test with toothpick. Drain on soft paper.

LIBBY'S CORNED BEEF IN ASPIC

Remove Libby's Corned Beef from 2 No. 1 cans. Cut lengthwise into thin slices and place one slice as the bottom layer in a tall rectangular mold. (A No. 2½ Libby's Asparagus Stalks can is excellent for this purpose.) Arrange a thin slice of cucumber and 2 slices of Libby's Stuffed Olives on top of Corned Beef. Cover with thick coating of aspic, cooled until slightly stiff. (For aspic, dissolve 2 Libby's Bouillon Cubes in 2 cups boiling water; add 4 tbsps. soaked gelatin, 1 tbsp. lemon juice, ½ tsp. celery salt.) Fill mold with alternate layers of Corned Beef, cucumber, and aspic. Chill until stiff; serve with stuffed olives in parsley nests, and garnish top with pimiento and strips of green pepper. (Serves eight)

RING OF PLENTY

macaroni couldn't taste better!

1½ cups cooked macaroni	3 tablespoons melted Crisco
1 cup diced cheese	1 tablespoon minced onion
1 cup soft bread crumbs	1 cup scalded milk
1 tablespoon minced parsley	1 egg, well beaten
3 tablespoons minced pimientoes	1 teaspoon salt
	⅛ teaspoon pepper

Cut macaroni into short pieces. Combine ingredients in order given. Transfer to ring mold, rubbed with Crisco. (If you haven't a mold, rub the outside of a jelly glass with Crisco. Place glass upside down in center of deep baking dish.) Place mold in pan of hot water. Bake in moderately hot oven (375° F.) until firm—about 35 minutes. Unmold. Serve hot. Ring can be filled with creamed left-over meat or fish.

To Bake Cheese Soufflé

If your soufflé is soft in the center, you probably baked it a short time in a hot oven. To secure a firm soufflé, you should bake it in a moderately slow oven, 325 deg. Fah., for thirty to forty minutes. In any case it should be served at once, as soufflés lose their courage and fall down on the job very quickly.

Creamed Crabflakes with Chutney

In a saucepan melt ~~four~~ two tablespoonfuls of butter; when it bubbles, add four tablespoonfuls of flour, one-half a teaspoonful of salt, and one-fourth a teaspoonful of pepper; cook and stir three minutes; add two cups of thin cream and cook and stir until boiling begins; then add two tablespoonfuls of chutney (ingredients chopped fine) and two teaspoonfuls of lemon juice. When thoroughly blended, add the contents of three six and one-half ounce cans of crabflakes.

Garnish with toast points and bits of fruit from the chutney.

SPAGHETTI, SALAMI SAUCE

3 large onions, chopped
3 large green peppers, chopped
2 cups celery, chopped
1 clove garlic, chopped
1 pound fresh pork, ground
½ pound salami, chopped
2 cups mushrooms
3 tablespoons cooking oil
8 cups canned tomatoes
1 teaspoon marjoram
½ teaspoon thyme
3 bay leaves
Black pepper
Cayenne pepper
3 pounds spaghetti
Grated cheese

Sauté first the onions, green peppers, celery, and garlic, then the pork, salami, and mushrooms in the cooking oil until lightly browned. Put canned tomatoes through a sieve or puréer, add with the seasonings, and simmer gently 2 hours. This will make about 2 quarts of sauce.

Cook spaghetti, half a pound at a time, in boiling salted water until tender. Drain, rinse with cold water, reheat if necessary, and serve with sauce and grated cheese.

BAKED CRAB MEAT
(Serves four)

1½ cups cream or evaporated milk
Salt and red pepper to taste
3 tablespoons flour
1 tablespoon butter
1 pound crab meat
1 tablespoon Worcestershire.

Heat the cream and while it is warming blend the seasonings with the flour. Melt the butter, add the flour mixture and slowly stir in the cream. When the liquid has thickened, add the crab meat and the Worcestershire. Stir well and pour into a greased baking dish. Bake in a moderate oven until piping hot and bubbling on the surface.

THIS SALMON à la creme is like no other creamed salmon you ever ate. Boil a large piece of salmon with onions, herbs and salt and peppercorns in half a bottle of dry California Chablis and a cup and a half of water. Take out the salmon and place it in a shallow baking dish, and let the liquid in which it has boiled continue cooking until it has reduced to two cupfuls. Melt two tablespoonfuls of butter, and add to it the strained fish liquor. Beat the yolks of two eggs with half a cupful of cream, and add to the boiling mixture. Season with chopped shallots and parsley, salt and pepper, and pour over the salmon. Sprinkle ever so lightly with grated Parmesan cheese, and brown for a couple of minutes in a hot oven.

STUFFED PEPPERS WITH RICE AND HAM: Cut and clean 4 peppers or whatever number you desire. Boil ½ a cup of rice until it is tender and then put it in a strainer and run plenty of cold water over it to wash away the excess starch. Cut 2 ounces of lean ham into very small bits and mix it with the rice. Season and stuff each pepper. Put them into a pie pan and bake about thirty minutes in an oven 375°.

To pour over them, make the following tomato sauce: Melt 4 tablespoons of butter. Add 2 onions and 2 stalks of celery, finely chopped. Blend in 2 tablespoons of flour. Then add a can of tomatoes, a finely chopped sprig of parsley, ¼ teaspoon of celery salt, ½ teaspoon of salt, and allow the whole to slowly simmer for thirty minutes. Mash the whole mixture through a wire sieve and then heat to a boiling point. A teaspoon of A-1 sauce may be added if desired.

Mushrooms, Cheese and Broccoli in a Noodle Ring

Cook three-fourths a pound of broad egg noodles in boiling, salted water until tender, rinse in cold water, and drain. Beat five eggs slightly, add one teaspoonful of salt and one quart of hot milk with one tablespoonful of butter melted in it.

Pour a small amount of the custard mixture into a greased mould, lay some of the noodles in the mould, add more custard and noodles to fill the mould. Set in a pan of hot water to the depth of one-half inch and bake until firm in the center, about forty minutes at 350 deg. Fah. Turn out on a platter, fill the center with cream sauce or chicken gravy, grated cheese, tender cooked buttered broccoli and mushrooms.

A Luncheon Snack—Cucumber Mousse With Cold Meats

2 *or* 3 Large Cucumbers (1 Cup Grated)
1 Envelope Unflavored Gelatin
1 Teaspoon Salt
⅛ Teaspoon Black Pepper
¼ Teaspoon Paprika
1 Tablespoon Chopped Chives *or* Scallion Tops
1 Cup Heavy Cream, Whipped, *or* 1½ Cups Cottage Cheese

Peel the cucumbers. Cut into quarters. Remove seedy portion. Grate the cucumber. There should be 1 cup or more. Put pulp and juice in a strainer over a bowl and let drain for about fifteen minutes. There should be ½ cup of cucumber juice. Sprinkle unflavored gelatin over the juice. Allow to soften. Put bowl over boiling water and stir until gelatin is dissolved. Remove from heat. Add salt, pepper, paprika and chives or scallion tops. Cool. Add grated cucumber pulp. Chill until thick and sirupy. Fold in the whipped cream or cottage cheese. Taste. A little more salt may or may not be needed, according to whether you use the cream or the cheese. Pour into individual molds that have been rinsed out with cold water. Chill until firm. Loosen around edges and turn out in lettuce cups or on nests of water cress. Garnish with sliced cucumbers. Salad dressing is not necessary. Serve with cold meats. This recipe makes six to eight individual molds, depending on their capacity.

CHEESE-SANDWICH SOUFFLÉ

Trim the crusts from 8 slices of bread. (Save crusts for bread pudding.) Place 4 slices in bottom of buttered shallow baking dish. Slice ¼ pound American cheese over the bread. Cover with 4 slices of bread. Beat 3 eggs slightly, add 2 cups milk, ½ teaspoon salt, dash of pepper and paprika. Pour milk mixture over bread and cheese. Put in refrigerator to chill thoroughly until ready to bake. Give it a good hour at least. Bake in moderate oven, 350° F., for thirty-five minutes or until it puffs up like a soufflé. Thorough chilling before baking makes for puffing. Serves 4.

CHICKEN ROLL

1½ cups cooked chicken, finely cut
⅓ cup ripe olives, chopped
1 tablespoon pimiento, chopped
½ teaspoon onion, minced
¼ teaspoon salt
¼ teaspoon paprika
2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
5 tablespoons Spry
⅔ cup milk (about)
2 tablespoons butter

Combine chicken, olives, pimiento, onion, salt and paprika. Let stand while biscuit dough is being made.

Sift flour with baking powder and salt. Cut in Spry until mixture is as fine as meal. So quick and easy with this *triple-creamed* shortening! Add milk, mixing until a soft dough is formed. Roll dough into a rectangle about ¼-inch thick. Spread dough with butter, then with chicken mixture. Roll like jelly roll and prick top of roll with fork.

Place in oblong baking dish greased with Spry. Bake in very hot oven (450° F.) 25 to 30 minutes. You'll be delighted how wonderfully tender and light the biscuit crust is! But remember, for best results, be sure to use Spry. Serve with Fresh Mushroom Sauce. Serves 8. A combination of cooked veal and pork may be used instead of chicken.

FRESH MUSHROOM SAUCE

3 tablespoons Spry
1 pound fresh mushrooms
¼ teaspoon onion, minced
4 tablespoons Spry
4 tablespoons flour
1 teaspoon salt
⅛ teaspoon white pepper
2 cups mushroom stock
2 tablespoons cream

Melt Spry in skillet. Add sliced mushroom caps and onion. Cover and cook until tender.

Melt Spry in saucepan; add flour, salt and pepper and blend well. For delicate flavor in *all* your cream sauces be sure to use pure, *digestible* Spry. Add mushroom stock (made by boiling the mushroom stems and peelings) gradually, stirring constantly, and continue stirring and cooking until thickened. Add cream and blend. Add sautéed mushrooms. Makes 2 cups sauce.

HERE'S DINAH'S

RECIPE:

¾ cup chopped celery
2 tablespoons chopped onion
¼ cup chopped green pepper
2 tablespoons fat
4 tablespoons flour
1¼ cups water } 1 can consomme
2 bouillon cubes }
¾ teaspoon Worcestershire sauce
¼ teaspoon salt
Dash of pepper
2 cups ground spiced ham (12-oz. can)
Biscuit dough (using ~~1½~~ 2 cups flour)

Cool Raw spread

Sauté celery, onion, and green pepper in fat until tender. Blend in flour. ~~Slowly~~ stir in water. ~~Add bouillon cubes~~ and seasonings. Cook, stirring, until thickened. Add ham . . . Roll biscuit dough into 12 x 8-inch rectangle. Spread with ham mixture: roll as for jelly roll. Cut in 1½ to 2-inch slices. Bake on greased baking sheet in hot oven (450°F.) about ½ hour.

Birds Eye Green Pea Sauce. Cook 1 box Birds Eye Green Peas as directed on package. (They're shelled, washed, ready to cook!) Combine with 1½ cups well-seasoned white sauce. Pour over pinwheels. Serves 4 to 6.

Onion Pancakes!

by Betty Crocker

● "YEA, MAN!" That's how mister husband greets this hearty, he-man dish. Fluffy pancakes, zippy with onion, and served with browned ground beef and gravy.

Onion Pancakes: Directions perfected by our General Mills foods staff.

Sauté 1 to 1½ cups finely chopped Onion
in About 2 tbsp. hot Fat
Add to your Bisquick pancake batter, made
with 2 cups Bisquick
1 cup Milk - more
2 Eggs
2 to 4 tbsp. melted Butter

That's all, since Bisquick is a convenient blend of six ingredients. Bake pancakes as directed on the Bisquick package. They're the good butter-and-egg kind (so easy with Bisquick). And sparked up with onion! Serve hot, topped with meat and gravy.

Browned Ground Beef and Gravy:

Brown ½ lb. Ground Beef
and ¼ cup Minced Onion
in 2 tbsp. hot Fat
Add 1 tsp. Salt
¼ tsp. Pepper
¼ cup sifted Gold Medal Flour
~~Continue browning.~~ Slowly stir in
2 cups Liquid (~~part milk~~, part water) + Consomme
Continue stirring to prevent lumping. Stir in
½ tsp. "Seasoning and Coloring Sauce for Gravy"

• • •

How to make this KRAFT CLASSIC

1. Melt 4 tablespoons of butter or Parkay margarine in the top of a double boiler. Add 4 tablespoons of flour, 1 teaspoon of salt and a dash of cayenne. Add 1½ cups of milk, blending it in well. Cook over hot water, stirring constantly.

2. When the sauce is thick and smooth add ½-lb. of the smooth-melting Kraft pasteurized process cheese of your choice, sliced; the famous Kraft American for *medium*-mellow flavor or, for *sharper* flavor, "Old English" Brand,

3. Stir the sauce until the cheese is melted. Remove from the heat and add 6 beaten egg yolks, stirring constantly. Cool slightly.

4. Carefully fold this cheese sauce into 6 egg whites beaten stiff but not dry. Cut and fold the mixture thoroughly but lightly so that it is well blended.

5. Pour into an ungreased 2-quart casserole. Now to make your soufflé puff up with a "top hat" as it bakes, do this: Run the tip of a teaspoon around in the mixture 1 inch from the edge of the casserole, making a slight "track" or depression.

6. Bake 1¼ hours in a slow *steady* oven—300°. Serve at once. You'll amaze folks with your skill (needn't tell 'em *how easy* it was!) and delight everybody with *this* grand-tasting main dish.

Spiced Bananas

572 Total Calories — *20 Protein Calories*

4 bananas
1 tablespoonful olive oil
1 cupful water
2 tablespoonfuls brown sugar
½ teaspoonful cinnamon

Select ripe fruit and brown them whole in the oil. Add the rest of the ingredients and simmer until the bananas are soft. Serve cold as a relish.

Imperial Sweet Potatoes

2 Pounds of Sweet Potatoes
½ Cupful of Dark Corn Sirup
1 Tablespoonful of Butter
½ Teaspoonful of Salt

PARE the raw sweet potatoes and cut into small pieces. Place in a greased baking dish; add the corn sirup and salt, dot with the butter and bake in a moderate oven for about an hour and a half, or until soft and brown. Half a cupful of brown sugar and a quarter of a cupful of water may be used instead of the sirup.

DEVILED HAM STUFFED EGG PLANT

1 egg plant, 1 cup fine bread crumbs, 1 tablespoon chopped onion, 1 tablespoon melted butter, 1 egg, beaten, 1 saltspoon salt, 1 saltspoon pepper, 1 large can Underwood Deviled Tongue.

Cut the egg plant in halves lengthwise without peeling. Cook about fifteen minutes. Remove the pulp. Chop and mix with bread crumbs, tongue and onion, melted butter, egg and seasoning. Fill the halves of the egg plant with this mixture, cover with butter crumbs, and bake about twenty-five minutes.

Cheese Potato Puff

5 Riced Potatoes
1 Tablespoonful Butter
2 Eggs
⅛ Cupful Milk
1½ Teaspoonful Salt
½ Lb. Grated Cheese
Few Grains Pepper

TO THE riced potatoes, add cheese, butter, salt, milk, pepper, and egg yolks well beaten. Beat whites of eggs until stiff and fold into the mixture. Pour into a baking-dish, and bake in a moderate oven. Serve while hot.

French Cauliflower. Separate a fine cauliflower into uniform portions suitable for separate service, and boil in salted water until tender. Dip each piece into beaten egg to which have been added three tablespoonfuls of cold water, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, and a few grains of cayenne pepper. Then roll lightly in fine bread-crums which have been mixed with grated cheese. Use twice the quantity of bread-crums to that of cheese. Place, not quite touching, in a buttered, shallow baking-dish and brown richly and quickly. Place each on a round of hot buttered toast and surround with a little well-seasoned hot cream sauce. Serve at once. This also is suitable for a course or main dish and is both attractive in appearance and most delectable in taste.

Marshmallow Sweet Potatoes

1 Pt. Sweet Potatoes
1 Tablespoonful Sirup
1 Teaspoonful Ground Cinnamon
12 Marshmallows
1 Tablespoonful Melted Drippings or Butter Substitute
½ Cupful Chopped Nuts

BEAT potatoes until light, beating into them all flavoring except nuts and marshmallows. Put in layer using one-half of potatoes. Beat nuts into the remaining potatoes. Put in layer of mixture using one-half. Dot over with marshmallows. Put in remaining mixture, dot with marshmallows. Cover baking-dish and bake ten minutes. Take off cover, brown and serve while it is still piping hot. Serve with soup.

Select medium sized cooking apples. Wipe carefully but do not peel. Core and cut in half-inch slices. Fry in bacon drippings over a slow fire until well cooked, but not broken. Remove to hot plate, sprinkle with sugar and a little nutmeg — serve with fried Premium Bacon and garnish with sliced lemon and parsley. If a more substantial dish is desired serve the apples on circles of bread that have been dipped in beaten egg and browned in bacon drippings

Fresh From *Your Own Garden*

"MAKE the most of the seasonable vegetables and use them freely," should be the housekeeper's slogan in summer. By following it, she will work toward the better health of her family and the reduction of the meat bill, and in addition they will enjoy each vegetable when it is at the acme of perfection.

Asparagus, pure and simple, has been enjoyed for some time. But there still may be some left in the garden, and more unusual ways of preparing it will now be appreciated.

Asparagus Parfait will form a delicious main dish for luncheon and supper. The ingredients needed are one bunch of asparagus, one pint of peas measured after being shelled, four eggs, seasonings, and about a pint of Golden Sauce. Cut the asparagus, after removing the tough portions, into inch lengths and cook until tender; also cook the peas and hard-cook the eggs, which should then be sliced. Combine lightly the asparagus and peas and season with one teaspoonful of salt, place on a hot platter, and pour over the Golden Sauce made while the vegetables were cooking. Garnish with the hard-cooked eggs and small toast points, on each of which place a narrow strip of red or green sweet pepper, radiating outward. To make the Golden Sauce melt in a saucepan two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook together until bubbling. Add gradually one pint of milk. Cook until smooth and thickened, then season with one and one-half teaspoonfuls of salt; one-fourth teaspoonful of pepper, and a dash of cayenne pepper. Remove from the stove and add the well-beaten yolk of an egg, stirring rapidly.

Asparagus Soufflé is also an attractive "hearty." Rub through a coarse sieve one cupful of green boiled asparagus cut in small pieces and mix lightly with the yolks of three eggs which have been well beaten and mixed with one cupful of well-seasoned, medium-thick white sauce. Let this cool and then combine lightly with the stiffly-beaten whites of the eggs. Pour into a buttered baking-dish and bake in a slow oven for about thirty to forty minutes, or until set. Serve with this Hollandaise Sauce, if you wish.

The "thinnings" of the small carrots may be used for many delicious preparations and combinations. For Perfection Young Carrots, scrape one pint of tiny carrots (one and one-half inches or so in length), and stew until tender in just enough water to cover well, adding salt just before the carrots are done. Drain, saving the water for the next day's soup, season with one-half teaspoonful of salt, one-eighth teaspoonful of pepper, one-fourth teaspoonful of sugar, two tablespoonfuls of butter or margarin, one teaspoonful of lemon juice, and one teaspoonful of finely minced parsley. Shake over the fire until very hot, and serve.

Beet Greens with Ring Garnish. This is the most delicious and the very prettiest way of serving beet greens. Boil and chop beet greens, first removing the small beets. Season highly with salt, pepper, lemon juice, and oil or butter, and pack closely in a small, buttered melon mold or a bowl, which should be set in boiling water to keep hot. Meanwhile boil the beets which are cut from the greens—the beets should be about the size of walnuts—and skin. Put in a hot bowl and add salt, pepper, and a little butter. Tip out the greens from the mold on a hot, shallow dish, and surround with a close ring of the small beets. Serve all very hot.

Savory Beets. Boil small young beets, slip off the skin, and just before serving pour over them the following sauce: Fry one onion finely minced in two tablespoonfuls of butter or margarin. Stir in two tablespoonfuls of flour and add one cupful of milk. Stir until smooth and thick, add one teaspoonful of salt and one-fourth teaspoonful of pepper, and last, stirring very carefully, one tablespoonful each of butter and lemon juice worked together.

Florentine Spinach. Boil two quarts or more—some spinach cooks away more than the average—of spinach, drain well, and rub through a coarse sieve. To each cupful of spinach add one-fourth cupful of grated cheese, one and one-half teaspoonfuls of salt, one-fourth teaspoonful of pepper, and mix thoroughly together, moistening with beaten egg (about one-half an egg will be needed). Make into small balls or croquettes, place in a buttered pan, and cook in a hot oven for about ten minutes. Serve with melted butter or more grated cheese.

Sometimes the radish crop "comes on" all at once. Try this recipe for Deviled Radishes. Pare the radishes and boil until tender, adding one teaspoonful of salt to the water when nearly done. Place in a buttered, shallow glass baking-dish and sprinkle over two cupfuls of radishes one tablespoonful of chopped nut-meats, using walnuts or peanuts, and one tablespoonful of grated cheese. Cover with rather thick and highly seasoned tomato sauce, sprinkle crums over thickly, and grate a tablespoonful of cheese over all. Brown in a hot oven.

Savory Onions. Peel two cupfuls of young onions and pack closely in a broad-bottomed saucepan in which has been melted one-fourth cupful of margarin. Sprinkle with one teaspoonful of salt, one-fourth teaspoonful of pepper, and one-fourth teaspoonful of sugar. Shake until all are seasoned, and add enough chicken or veal stock just to cover—about two cupfuls. Dissolved chicken bouillon cubes may be used, in which case do not season the onions so highly before adding the stock. Cover closely and simmer until the onions are tender; then take off the cover and boil rapidly until the liquid is reduced to about half a cupful. Pour all over squares of toast which have been buttered, and sprinkle with cheese. Toast in a hot oven.

Summer Combination. Prepare and cook equal parts of green peas, tiny onions, and small carrots, using "thinnings," as suggested above. Combine just before serving, adding salt, a dash of cayenne pepper, and pepper to taste, and a half-teaspoonful of sugar to a quart of the mixed vegetables. Last, add four tablespoonfuls of thick cream or two tablespoonfuls of butter.

Asparagus, Buttered Crumbs

Boil one bunch of asparagus. Place on a platter. In a frying pan put four generous tablespoonfuls of butter and one-half a cup of fresh bread crumbs; fry until a deep yellow. Pour over the tips of the asparagus, sprinkle with salt, pepper and chopped parsley. Garnish with slices of hard-cooked eggs.

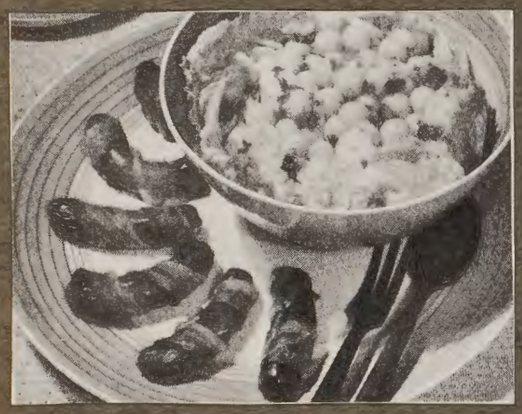
Cauliflower à la Polonaise

Soak the cauliflower, head downward, half an hour or longer in cold, salted water; cook in boiling, salted water fifteen to twenty minutes. Drain and dispose on a serving dish, pour over the strained juice of one-half a lemon. Have ready three tablespoonfuls of soft, fine bread crumbs browned in three tablespoonfuls of butter, sprinkle the crumbs and all the butter left in the pan over the cauliflower, then sift on the hard-cooked yolk of one or two eggs mixed with two teaspoonfuls of fine-chopped parsley. Broccoli may be cooked and served in the same way. Do not overcook either vegetable.

CAULIFLOWER WITH CREAM SAUCE AND BUTTERED CRUMBS

Cut away the leaves and part of the thick stem of a firm white cauliflower and put to soak head down for twenty minutes in salted water. Plunge it into rapidly boiling water and cook for fifteen or twenty minutes. Put it in a round vegetable dish head up and pour over it some hot cream sauce.

With the cauliflower pass a bowl of buttered crumbs made in the following manner: Cut some stale bread in little pieces and fry in butter until crisp and brown. When cold, roll them out and put back in the warming oven until ready for use.



Hot Potato Salad With Frankfurters

Wash and cook in boiling salted water . . . } 6 to 8 Medium-Sized Potatoes

Cool, remove skins and slice thinly. If you wish, cut out in balls with the melon ball scoop cutter, saving the remainder of the potato for potato croquettes. However, if you do this you will need about 12 potatoes instead of 6. Cover bottom of a baking dish with the potatoes.

Fry bacon in strips
Remove & chop

3/4 teaspn. salt
dash of pepper

Sauté . . . . . { 6 Slices of Chopped Bacon
2 Small Chopped Onions

Add to hot fat . . . . { 1 Teaspoonfuls of Cider
4 Vinegar

1/4 c. sour cream

Pour this over the potatoes, mix well, cover and heat about 15 minutes in a slow oven. Line a bowl with lettuce leaves, arrange the salad and sprinkle with chopped parsley.

Broiled Frankfurters

Slit frankfurters lengthwise—the fat, juicy kind, spread lightly with prepared mustard and generously with cheese—wrap a slice of bacon around each "frank," skewer with toothpicks. Broil under a moderate flame until the bacon and "franks" are done to your taste. This will take about ten minutes. Serve hot with the potato salad. The menfolks will like these, so you'd better plan to have two apiece.

Sauce Neapolitan

(Tested by Good Housekeeping Institute)

1 c. chopped peeled onions	1 tsp. salt
½ c. olive or salad oil	Speck pepper
1 tbsp. butter or margarine	1 tsp. granulated sugar
3 c. chopped fresh tomatoes or 1 No. 2½ can tomatoes (3 c.)	¼ tsp. powdered cloves
	1 tsp. sage
	1 8-oz. pkg. fine spaghetti
2 peeled buds garlic, chopped fine	Grated American or Parmesan cheese

Sauté the onions in the oil and butter until tender and golden brown. Then add the tomatoes and the garlic. Season with the salt, pepper, sugar, cloves, and sage. (If you wish, omit the cloves and sage.) Simmer ½ hr., stirring frequently. Meanwhile cook the spaghetti until tender in 3 quarts of boiling water to which 1 tbsp. salt has been added. Test by biting a strand—if it is tender, drain in a colander.

Arrange a layer of the spaghetti on a hot platter. Over this pour a generous layer of the sauce, and sprinkle with some grated cheese. Then put on another layer of spaghetti, and cover with the remaining sauce and more cheese. Serves 4 to 6. To serve 2 or 3, make ½ this recipe. In making this

German Fried Potatoes

3 cups sliced raw potatoes	1 onion
	butter, cooking fat

Slice the potatoes thin and let stand in cold water for an hour or so. Drain and dry in a towel. Have the fat hot and add the potatoes and the onion slices. Salt and pepper them well and cover closely. Cook slowly and, when the bottom is brown, turn them over and cook some more.

French fried onions

2 pounds onions
1 egg
½ cupful milk
½ cupful flour

Select onions at least 1½ inches in diameter. Peel and slice into ¼ inch slices. Separate into rings, season and dip into batter made by beating the egg yolk, adding milk and flour. Dip rings in mixture and fry at 395° F. about 5 minutes.

Corn Pudding a la Maryland

Scrape twelve ears raw corn. Beat well yolks of four eggs; add one pint rich milk, two tablespoons melted butter, one tablespoon flour; season with salt, pepper and sugar; mix with corn and stir in lightly stiffly beaten egg whites. Pour into buttered pudding dish and bake slowly in moderate oven about three-quarters of an hour or until firm.

String Beans Lyonnaise. Melt ¼ cup butter in a frying pan; then add to the butter 4 tablespoons minced onions and, after the onions are browned, 1 pound cooked string beans. Add also 1 generous tablespoon parsley, minced fine; and season with salt, pepper, and paprika to taste. Cover, and allow to simmer gently for 15 minutes. Then serve immediately.

Spinach Viennese

2 lbs. spinach
2 tablespoons margarine
1 teaspoon lemon juice
¼ teaspoon sugar
Few dashes of nutmeg

Cook spinach about 5 minutes in ½ cup salted water. Drain in colander. Chop. Place in top part of double boiler. Add margarine (or butter), lemon juice, sugar, and nutmeg. Stir and taste. Add a little more salt if necessary.

Roast Guinea Fowls. Singe, clean and truss two guinea fowls; lard the breasts with fat pork, and roast in the oven until nicely browned. Mix with the gravy half a glass of green grape jelly, one-half the rind and juice of an orange, shredding the rind into strips, and a little pepper. Pour into a sauce bowl. Remove the pork strip from the breast and serve with potato croquettes and buttered peas.

When serving squab, instead of putting the little paper frills on the legs and making them look "restauranty," I put on "galoshes" made by removing the stuffing from large stuffed olives and slipping the olives on the bones. My cook calls them "clubfeet."

Fried Rabbit. Joint the rabbit and soak it in salted cold water for half an hour. Wipe the pieces of rabbit, dip them in flour and fry in hot fat until tender and brown on each side. Then remove from the pan to a hot platter and fry two sliced onions in the fat. When brown, add a heaping tablespoonful of flour and about three cupfuls of water. Bring to the boil and, when thickened, add salt, pepper, a teaspoonful of chopped parsley, a little grated lemon rind and two tablespoonfuls of currant jelly. Serve the sauce in sauce bowl. Garnish the rabbit with green parsley.

Roast Partridge. Pick, singe and truss the partridge. Then cover the breast with thin slices of fat pork, put it into roasting pan and cook until nicely browned. Serve it with broiled mushrooms on toast.

VEAL MARGUÉRITE

Pound veal cutlets until they are very thin. Cook in butter until crisp and brown. Remove cutlets to platter. Pour pure cream into the pan in which they were cooked. Bring to boiling point, add seasoning, and pour over cutlets.

Sausage with Apple Rings

Cover the sausage, pricked in every part with a fork, with boiling water, let simmer fifteen minutes, then drain and brown in the oven. Make a syrup of a cup, each, of sugar and water, and in this cook very carefully four or five tart apples, cored, pared, and sliced in rings.

Then there are those very attractive Pork Chops a l'Indienne which are a great improvement on pork chops as they are ordinarily served. To prepare them, mix together two tablespoonfuls of melted butter, one tablespoonful of chili sauce, one tablespoonful of Worcestershire Sauce, one tablespoonful of Walnut Catsup, one teaspoonful of mixed mustard, one-half teaspoonful of salt, and a dash of cayenne. Pan-broil six lean pork chops slightly on both sides, then gash them with a sharp knife and place in a dripping-pan, pouring the sauce over them. Bake in a hot oven until the chops are done. Mash the potatoes well, beating them to a delicate, creamy whiteness, and form them into a pointed mound on a round platter. Arrange the chops pyramid fashion about the potatoes with the bones pointing upward in the center. Garnish with a ring of finely-chopped parsley and scatter some of the parsley over the potatoes.

Roast Duck. Pick, singe, draw and truss the duck. Then peel six large onions, cut them into quarters, put them into a stew-pan, cover with water and bring to a boil. Strain and chop them and cook for five minutes in hot fat. Then add two cupfuls of mashed potatoes, half a teaspoonful of minced sage, half a cupful bread crumbs, pepper and salt. Stuff the duck with this mixture, and rub the fat over the duck and roast, basting it frequently while roasting. Make gravy from the giblets, cleaned and cooked in sufficient water to cover them well, adding an onion, a piece of carrot and a bunch of herbs. Then cook, strain and thicken with browned flour. Serve the duck with molded rice and currant jelly.

Dutch Pot-Roast

- 4 Pounds Chuck of Beef, Cut Up as for Stew
- 2 Tablespoonfuls Drippings or Bacon Fat
- 1 Spanish Onion, Cut Fine
- 2 Green Peppers, Cut in Slivers
- 1 Cupful Chopped Carrots
- ¾ Cupful Chopped Celery
- 2 Teaspoonfuls Salt
- 2 Cupfuls Water
- 2 Cupfuls Stewed Tomatoes

COVER the beef with flour and brown well in the fat in a hot pan. Place in a pot-roasting kettle or pan with the water and stewed tomatoes and cook on top of stove, covered, about two hours. Add the vegetables, cook another hour. Thicken the gravy left in the pan with flour made into a paste with a little cold water. Let bubble a few minutes before serving.

Steak Braized with Vegetables

SCORE a flank steak, dredge well with flour, sprinkle with dots of butter, and place in an oblong pan. Over this place a thick layer of thinly sliced raw potatoes, then a layer of thinly sliced onions; over the whole pour 2 cupfuls of stewed tomatoes. Cover tightly and place in the oven. Cook slowly two and one-half or three hours. One-half hour before the meat is done remove the cover, add a layer of boiled rice, if necessary more moisture, and cook, uncovered, the remaining time. In serving, carefully transfer the steak to a hot platter, preserving the contour of the various layers. Slice down as through a loaf.

Broiled Chicken

To have good broiled chicken, there is nothing so important as to start with good chicken—really young, fresh and tender; and weighing from two to 2½ pounds each. Have the market man split and dress them, and be sure to inspect them carefully yourslf to see that they are thoroughly clean. Allow one-half broiler to each person—that is two birds for four people. For this number, also allow one teaspoon salt, one-half teaspoon pepper, one-quarter cup cooking or salad oil, one-quarter cup softened (not melted) butter.

Have oven at broiling temperature (500 F.). Brush chicken inside and out with the oil; then rub in the salt and pepper. Place on the hot broiler (skin side up) about two inches from flame, and with door of broiler open. Broil till nicely browned (about ten minutes). Then turn the chickens flesh-side up, reduce heat to 400, and broil till done (maybe ten minutes more). Chicken is done if the juice runs clear—not red—when a sharp pointed knife is thrust into thigh. Remove chicken to platter or pan, spread with the softened butter, and return it to the broiler just long enough to melt the butter (about one minute). That's chicken the way it can't be improved on!

SWISS STEAK

Buy a 2½–3-pound piece from the round of beef, about 1–1½″ thick. Mix 1½ tablespoons dry mustard, 1½ teaspoons salt and ¼ teaspoon pepper with ¾ cup flour. Pound the seasoned flour into the beef with a meat pounder or the edge of a saucer. Don't spare the rod and spoil the beef. Work as much flour in as you can. And with patience and elbow grease, you'll get most of it in. Takes both. Melt 3 tablespoons shortening in a skillet or Dutch oven. Brown the meat well on all sides in the hot shortening. Sprinkle 1½ cups sliced onions and 2 carrots, diced, over the beef. Add 2 tablespoons Worcestershire sauce and 2 teaspoons brown sugar to 3 cups canned tomatoes and pour over the meat. Cover and bake 1½–1¾ hours in a moderately slow oven, 325° F. When the beef is tender, lift it on a hot platter and garnish with sautéed mushroom caps, if you wish a dressier dish. Skim the fat from the sauce, if need be, and thicken to a smooth consistency. Serve the sauce on and with the meat and you have Swiss steak.

For those who want the fine fragrance of food cooked at table, and yet whose appetites are not robust enough for any of the foregoing ample dishes, a very good salmi can be made from the left overs of a roast duck. Put some butter and chopped shallots into the chafing dish with the pieces of roast duck. When the duck is heated through, pour on a glassful of good brandy, set fire to it, and after it has blazed a minute, extinguish by pouring on a cupful of red wine. Add some thinly sliced mushrooms, a sprig of parsley and one of thyme, and season with salt and pepper. When the mushrooms are cooked, take out the herbs, and thicken the sauce with a couple of spoonfuls of browned and buttered breadcrumbs. This is so fine a dish that, after eating it, you may feel inclined to dedicate the whole of the next roast duck to its concoction.

SCALLOPINE OF VEAL WITH CREAM

- 4 scallopines of veal
- 1 small onion
- ¼ lb. mushrooms
- 2 tablespoons butter
- ½ cup cream
- 1 teaspoon lemon juice
- salt and pepper
- paprika

Have the butcher cut very thin slices from the leg of the veal, and then have him pound them until they are even thinner. Dredge with pepper and salt and fry with sliced mushrooms and onion in the butter. When well browned on both sides, pour in the cream, add lemon juice, salt to taste, and paprika. Let boil up once, and serve.

RUSSIAN BITKIS

- 1 lb. round steak (chopped)
- 1 onion
- 1 tablespoon butter
- 1 cup sour cream
- 1 teaspoon soy sauce
- salt and pepper
- paprika

Season the chopped beef with salt and pepper and add two tablespoonfuls of the sour cream. Shape into flat cakes and fry in butter quickly over a hot fire, along with the sliced onion. As soon as the meat balls are crisp and brown, pour in the sour cream, season with soy sauce, salt and paprika, and let bubble up once. Serve at once on a hot platter with the sauce poured over the meat, and a ring of onion on each ball. As this, like most Russian food, is pretty substantial, better precede it by nothing heavier than a cold madrilene. A green salad served along with the bitkis can take the place of a vegetable, to the satisfaction of guests as well as cook.

Roast covered at 375°

For Christmas Dinner . . . Cloverbloom Turkey

Clean turkey carefully, removing all pin feathers. Wash, dry and rub inside body cavity with salt. Stuff, truss and rub all over with melted butter, margarine or other fat. Turn breast down on rack in open roasting pan and roast in 325° F. oven as follows:

6-10 lb. stuffed wt.—3 to 3½ hours or 20-25 minutes per pound
10-16 lb. stuffed wt.—3½ to 4½ hours or 18-20 minutes per pound
16-25 lb. stuffed wt.—4½ to 6 hours or 16-18 minutes per pound

When half done, turn breast up to finish.

Stuffing for 12 lb. bird:

- 3 quarts of lightly toasted bread cubes
- ¾ cup melted butter or margarine
- ½ cup chopped onion
- 2 tbsps. salt
- ½ tsp. pepper
- 1 tsp. poultry seasoning
- 1 tbsp. chopped parsley
- Hot water

Cook onion in butter until clear. Pour over bread. Add seasonings, parsley and enough hot water to lightly moisten dressing. Celery, oysters, sage may be used with the dressing.

Surround turkey on platter with orange rinds filled with cranberry sauce.

Barbecue Sauce

- 2 tablespoons butter or margarine
- 1 medium onion, minced
- 1 small green pepper, minced
- 2 tablespoons brown sugar
- 1 tablespoon French's Worcestershire Sauce
- 1 teaspoon salt
- ¾ cup ketchup
- 2 tablespoons French's Mustard

Melt butter or margarine; add onion and green pepper; cook slowly for 2 minutes. Add the remaining ingredients; simmer 10 minutes. Yield: 8 servings.

Frenchwise Hamburgers

- 1½ lbs. ground chuck beef
- 2 tablespoons minced onion
- 1 egg
- 1½ teaspoons salt
- ¼ teaspoon French's Pepper
- 2 tablespoons French's Mustard

Mix all ingredients together thoroughly; pat into cakes and broil over charcoal. Serves 5-6.

Cooking Suggestions

Add boiled cider + desired spices to water in the pan.

Arpeako Tenderized Baked Ham

Do not parboil this ham. Place in covered roasting pan, skin (or skinned) side up, add about 3 cups of water. Allow to bake 20 minutes to the pound at 400 degrees. Then remove skin, score fat in squares and stud with cloves, cover with brown sugar or honey. Return to oven, without cover, reduce heat to 350 degrees, baste often until nicely browned and done.

SALMON

Fresh salmon, when boiled, as this is, should be wrapped in cheesecloth to insure it against breakage. Plunge it, but with care, into boiling salted water. Boil gently until tender. Toke it out and cool in the cloth. Then carefully remove the skin and chill well. Garnish the salmon with sliced and fluted cucumbers, marinated in a sharp French dressing, arranged on a bed of lettuce, cress or chicory. The salmon here has also caviar-stuffed eggs.

Fish Fillets Meunière

The following recipe is a favorite one quoted from George Rector.

Season a half-dozen medium-sized fish fillets with salt and pepper. Dip fillets in milk and then dust with flour. Fry in butter until a nice golden brown on both sides. Remove to a hot platter and squeeze a little lemon juice over them. In the pan in which the fillets have been cooked, melt two tablespoons of butter. Pour over the fish just before serving and sprinkle with chopped parsley.

Cucumber Cups in French Style

CUT two cucumbers into sections about two inches thick, without peeling them. Then, with a small knife, cut a narrow strip out of the cucumber, just the depth of the skin; leave a space equal in width to the piece taken out, and then remove another strip; continue in this way until the cucumber is encircled. Remove some of the center of each cucumber cup and fill each one with any salmon left over, mixed with a little mayonnaise dressing. Arrange on a dish and serve cold.

The Too-Seldom-Used Celery Root

BOIL some celery roots until tender; drain, cool and peel off the outer skin; scoop out a little of the center to form a cup; set on ice to chill. Just before serving fill the cups with cold boiled peas that have been drained dry and mixed with French dressing; place the cups on a bed of crisp leaves of celery, pour over some French dressing and garnish with cut lemons.

Deviled Tongue Mold

1 pound cold boiled smoked tongue
2 hard-cooked eggs
2 tablespoonfuls granulated gelatin
1 tablespoonful mustard pickle
1 large sour or dill pickle
1 tablespoonful prepared mustard
3 tablespoonfuls mayonnaise
2 tablespoonfuls cold water
2 cupfuls boiling water

Add the tongue chopped coarsely to the eggs, pickle, and mustard pickle chopped. Add the mustard and mayonnaise. Meanwhile soak the gelatin in the cold water for five minutes and dissolve it in the hot water. Cool and when the gelatin begins to stiffen stir into it the tongue mixture and pour all into a cold, wet mold. Let harden in a cold place and serve garnished with parsley or lettuce. If just a sandwich filling is desired, omit the gelatin mixture.

Asparagus Tips in Tomato Cases

SELECT firm red tomatoes as nearly the same size as possible, and put them on ice. Cook a bunch of asparagus, cut off the small green tips, drain and dry them and put them on ice to chill. When ready to serve hollow out the tops of the tomatoes, fill with the asparagus tips, garnish around with chopped whites of hard-boiled eggs and cover with French dressing.

The asparagus remaining may be used for a cream soup, or, with drawn-butter dressing, may be served as a vegetable at the family dinner.

Peach and Pear Salad Nice

3 Halves of Peaches
3 Halves of Pears
3 Cherries
3 Almonds
1 Tablespoonful Minced Mint
French Fruit Dressing
Lettuce
3 Cream-cheese Balls

POUR a little French dressing over the peach and pear halves—which should, of course, be peeled, and have the seeds removed—and let stand thirty minutes in a cold place. Then line a salad-bowl with the lettuce, arrange the peach and pear halves alternately on it, and place in the heart of each pear a cherry, stuffed with an almond, and in the heart of each peach, a cream-cheese ball, rolled in the mint. Mayonnaise may, or may not, be passed, as desired.

Red-Hot Poker. Mix together one cupful of mashed potato, tomato pulp drained free of seeds and juice, a spoonful of onion juice, the same of minced parsley, salt, a dash of Cayenne pepper and thick mayonnaise. Press this mixture into the hollow side of crisp celery stalks and arrange three in triangular form on a bed of lettuce.

Two-Layer Salad

1355 Total Calories

Part 1

1 pint canned tomato juice
4 teaspoonfuls granulated gelatin
3 tablespoonfuls cold water
½ cupful cold peas
¼ teaspoonful soda
½ teaspoonful salt
¼ teaspoonful pepper

260 Protein Calories

Part 2

1 pint bouillon or clear soup stock
4 teaspoonfuls gelatin
2 hard-cooked eggs
3 tablespoonfuls cold water
Lettuce
Mayonnaise

For the first layer heat the tomatoes, unstrained but from which all the largest pieces have been removed, add the soda and seasoning, and pour into a bowl containing the gelatin which has been soaking in the cold water. Pour this into a layer-cake tin rinsed with cold water, and then add the peas which should be as dry as possible. Chill. Either fresh or canned peas may be used. For the second layer add the hot bouillon to the gelatin soaked in the cold water. Wet with cold water a layer-cake tin, the mate to the one used for Part 1, and arrange slices of hard-cooked egg on the bottom. When the bouillon jelly has just begun to thicken, pour carefully over the slices of egg. Chill. To serve, turn the layer of tomato gelatin with peas on a bed of lettuce leaves. Over this spread a thin layer of mayonnaise or boiled salad dressing. Then turn the bouillon gelatin very carefully on this, so that the slices of egg are on top. Garnish with mayonnaise. Jellied salmon or jellied chicken with rice might be used for the first layer and jellied soup stock with any left-over vegetable for the second.

Who wouldn't brighten up at the sight of this Christmas candle? A slice of Libby's Pineapple forms the base, half a banana the candle, a slice of candied cherry the flame, while the "holder" is mayonnaise or boiled dressing mixed with a little whipped cream. Quite the simplest salad to make and easily the most delightful in taste and appearance

The fruit salad dressing is made after the following manner: Beat two eggs to a froth with four scant tablespoonfuls of sugar, one-half teaspoonful of salt, and one-fourth teaspoonful each of pepper and paprika; then add four tablespoonfuls of vinegar and one scant tablespoonful of dry mustard. Whip all well and cook over hot water till thick. Pour into a jar to cool. When cold, it should be like a jelly. When ready to serve, mix one and a half tablespoonfuls of the stock with one cupful of whipped cream. Take care that the cream is whipped dry and stiff, otherwise the dressing will be too liquid to be ornamental, though it will taste very well. If liked less sweet, the amount of sugar may be decreased, but remember that the dressing is a sweet sour rather than a tart or peppery one, and that its tang which blends so well with fruits of all kinds makes it especially delicious for a dessert salad. The stock will keep for several weeks if tucked away in a cool place.

Of the cooked dressings, the following has been found a very successful one, especially by those who object to the taste of oil, for the boiling process removes all the flavor, leaving only the richness of the vegetable-oil. This dressing keeps well. Beat one egg to a froth and add half a cupful of sweet or sour milk or cream—the latter makes a richer dressing but the former answers nicely—half a teaspoonful of salt, a teaspoonful of sugar, half a teaspoonful of dry mustard, pepper and paprika to taste, and half a cupful of oil. Beat well, then add three tablespoonfuls of vinegar. Cook over hot water till thick, then remove from the fire and beat while cooling, adding gradually three or four tablespoonfuls of oil, and additional vinegar, if desired.

White Grape Salad. Skin and seed two pounds of white grapes; add one cupful of pineapple cubes, two sliced bananas and the pulp of two finely sliced oranges, also three dozen chopped, blanched almonds. Marinate with orange and lemon juice and garnish with candied cranberries or cherries. Serve on lettuce leaves with a mayonnaise.

Cranberry Salad. Cook one pint of large cranberries in a thick sirup in order to keep them as whole as possible, then remove them from sirup with a wire spoon. Peel and cut one cupful of tart apples into cubes and moisten with lemon juice to prevent discoloration. Combine the fruits and mix with one cupful of nut meats and one cupful of chopped celery. Serve with mayonnaise.

Love Apple Salad. Make a firm tomato aspic by pouring one pint of hot tomato juice over one tablespoonful of gelatin soaked in a little cold water. Season highly with salt, pepper and onion juice and pour into cups to mold. At servingtime turn out on a lettuce bed and hollow out the centers. Fill with peas marinated in oil and vinegar and put a spoonful of green mayonnaise, capped with a stuffed olive, on top.

Mexican Salad is hearty and satisfying. To make it, chop fine a head of hard, white cabbage, crisp in ice-water for half an hour, then dry between towels. Mix with one chopped green pepper and one canned pimiento cut in bits. Moisten well with boiled dressing, chill thoroughly, and serve as an accompaniment to cold meat.

Emergency Salad will make a good dish when the rest of the dinner is scanty. Mix together cold boiled string-beans cut into small bits, and left-over potatoes diced. Add a teaspoonful of capers, a chopped pickle or two, and perhaps a few shredded olives. Moisten with French dressing highly seasoned, and serve on small, white, crisp leaves of cabbage.

Pineapple Surprise Salad should be served as a dessert or a luncheon salad. Arrange slices of canned or fresh pineapple, drained from its juice, on lettuce leaves, and spread with cream cheese mashed to a paste. Over the cheese sprinkle finely chopped pecans, then top with a layer of Fruit Salad Dressing. Sprinkle the dressing with nuts, and arrange strips of pimiento across the top. Garnish with maraschino cherries if for dessert.

Belgian Salad—Soak large prunes overnight in cold water. In the morning steam till very tender but not broken. Chill thoroughly, then cut a slit in each and remove the pits. Fill with chopped celery or white cabbage and nuts mixed with Fruit Salad Dressing, and arrange on lettuce leaves. Serve with bread and butter fingers for a luncheon course.

Tomato and Chive Salad will satisfy your craving for something pungent. Scald, peel, and chill perfect, ripe tomatoes. Then cut them in quarters, keeping the sections joined at the base. Spread open slightly to resemble a flower, place on beds of crisp watercress, and sprinkle thickly with chopped chives or green peppers. Serve with French dressing.

Printaniere Salad, for all its pretentious name, is composed simply of the little scallions, radishes, and watercress that are so plentiful in the summer time. Slice the scallions in small pieces, and the tiny, red radishes into wafer-like bits. Chill both in ice-water and pick the leaves from a bunch of cress. Mix all three together after draining and wiping them dry, and serve with French dressing on the inner leaves of garden lettuce.

Candlestick Salad is rather complex, but well worth the trouble required to make it. For the base of the candlestick, a slice of Hawaiian pineapple is used. This is placed on a leaf of lettuce and surrounded by Fruit Salad Dressing piped through a pastry-tube. For the candlestick half a banana cut crosswise is used, the half being placed in the cavity of the pineapples in an upright position. In the side of the banana stick a curbed strip of green pepper to simulate the handle, and on the top place a maraschino cherry or a strawberry, keeping it in position with a toothpick. Stick a bit of shredded coconut in the cherry for a wick. Serve additional salad dressing in tiny bonbon dishes at each plate.

Sunburst Salad is also very decorative. It requires the sliced pineapple also. Place the pineapple on a lettuce leaf, add in the center drop a little ball of cream cheese blended with a few nuts, and just a soupcon of pimiento for color. From the cheese ball, radiating to the outer edge of the pineapple, place five or six strips of pimiento, and between these strips cover the pineapple with chopped nuts mixed with Fruit Salad Dressing. Make the layers of nuts very thin, as the salad must be light and delicate both in appearance and texture.

Jellied Grape Salad

MAKE up a package of prepared pineapple, orange, or lemon gelatin, using only one cupful of water. Cool the mixture and stir in one cupful of grape-juice. When this begins to congeal add one and one-half cupful of diced, canned, or fresh fruit, including some halved Malaga grapes. Transfer to individual molds, rubbed very lightly with salad-oil, and for serving, unmold individually on lettuce leaves, and garnish with a few halved grapes and honey-salad dressing or mayonnaise-cream-salad dressing.

Verona Salad

2670 Total Calories — *132 Protein Calories*

2 oranges
1 lemon
¾ cupful sugar
1½ tablespoonfuls granulated gelatin
½ cupful cold water
½ cupful pecan meats
1 cupful halved, seeded Malaga grapes
Lettuce
½ cupful cream, whipped
⅓ cupful mayonnaise or boiled dressing
Candied orange peel
¼ teaspoonful salt

Squeeze the juice from the oranges and lemon; add the sugar and salt and enough water to make a pint of liquid. Bring this liquid to the boiling point and pour over the gelatin which has been soaked in the cold water for five minutes; stir until dissolved. Let stand until the mixture begins to stiffen, then stir in the grapes and pecan meats and pour into cold, wet, individual molds. When thoroughly set, serve on crisp lettuce leaves, with a dressing of whipped cream to which boiled dressing or mayonnaise has been added. Garnish with sticks of candied orange peel.

Chinatown Salad

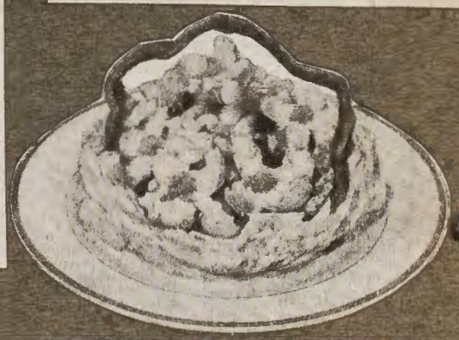
¼ cup rice
½ cup small whole raisins
¼ cup chopped almonds
½ cup chopped dates

WASH the rice and cook in a large quantity of boiling salted water until tender. Drain and spread on a plate to cool. When the rice is cool, mix with raisins, almonds, and dates, and pack in small well-greased molds. Turn out on lettuce leaves and serve with Red Dressing.

Red Dressing

1 cup mayonnaise
2 tablespoons tomato catsup
2 tablespoons minced pimientos
4 drops Worcestershire sauce

THE mayonnaise used in this dressing should be very thick. Just before serving, add the other ingredients to the mayonnaise and mix thoroughly.



Cherry Salad

CUT each cherry (1 cup) in five petals. Remove stone, fill with cream cheese, moistened with ginger sirup and colored pink, and with a small piece of candied ginger. Serve in basket made of half of small solid head of lettuce with center removed. Handle is a strip of green pepper. Serve with Cream French Dressing.

Butterfly Salad, Individual

1 slice canned pineapple
1 slice orange
1 slice apple, unpared
½ Malaga, or Tokay grape
Strips of pimiento
Lettuce
Chopped nuts if desired

Cut the pineapple-slice in half and place the round edges together on the plate on which it is to be served. Over this fit the slice of apple, with the core removed but the skin left on. On top of this fit the orange-slice, which has been allowed to stand with a little sugar for at least fifteen minutes. Form the butterfly's body from the grape and strip of pimiento and the feelers of pimiento. Garnish with lettuce and sprinkle with nut-meats if desired. Mayonnaise, or Italian Meringue should be passed.

Mrs. J. F. D. Smith, Calumet, Mich.

Italian Meringue

1 cupful sugar
½ cupful water
Juice 2 lemons
3 eggs

Cook sugar and water to 238° F., or until when a little is dropped in cold water a soft ball will be formed. Separate the eggs, beat the whites stiff and the yolks till lemon-colored. Combine and gradually pour into them the lemon-sirup, beating continuously. Set over hot water for two or three minutes to cook the egg, stirring all the time.

Mrs. J. W. Best, 157 Roxborough St., W. Toronto, Ont.

Individual Stuffed Cherry Salad

Good

7 large, white, canned California cherries
Cream cheese
Cream mayonnaise
Crisp lettuce-leaves

Remove the stones from the cherries, and replace with a small piece of cream cheese. Serve on the lettuce, either passing the mayonnaise, or using as a garnish. Large, fresh, stoned cherries may be used instead of the canned cherries.

Tasty Salad Dressing

6 tablespoonfuls cottage cheese
1 teaspoonful salt
3 tablespoonfuls lemon-juice
¼ teaspoonful paprika
½ green pepper
2 red radishes
Yolks of 2 hard-cooked eggs
½ cupful rich buttermilk
1 clove garlic

Rub the bowl with a clove of garlic cut. Chop the green pepper and the radishes fine and mash the egg-yolks. Mix and beat all the ingredients together well and pour dressing over any green salad. This dressing is especially good on lettuce or romaine.

Onion-and-Tomato Mold

1 Cupful of Bermuda Onion, Chopped
½ Cupful of Chopped Celery
2 Cupfuls of Stewed Tomato, Strained and Highly Seasoned
2 Cupfuls of Left-Over Cooked Oatmeal
2½ Tablespoonfuls of Granulated Gelatin Soaked for Five Minutes in ½ Cupful of Cold Water

SIMMER the onion in the tomato for fifteen minutes. Dissolve the gelatin in the hot mixture, and add it to the oatmeal. Stir as little as possible in order not to make the cereal pasty. Turn into a loaf tin that has been rinsed with cold water, and set aside to harden. To serve, cut into slices, arrange on a bed of lettuce leaves sprinkled with salt and French dressing, and garnish with ripe olives and heavy mayonnaise.

Roquefort Cheese Mixture

1 piece of Roquefort cheese, two inches square
An equal quantity of butter

Cream together these two ingredients with a broad-bladed silver knife until the mixture is wholly without grain. Use to stuff celery stalks, or make into small balls to serve with lettuce or any vegetable salad. In this case dust the balls with paprika, and roll in grated American cheese. Or use the plain Roquefort mixture in combination with a few chopped black walnut meats and a little cayenne pepper, as a sandwich filling. To vary this occasionally add a few chopped ripe olives. This may be spread between crackers, whole-wheat, or white bread. Or if a canapé is desired, spread the nut mixture (without olives) on thin pieces of toast, and serve with whole olives, radishes, tiny pickled onions, or small sour pickles.

Oeufs Gourmet

6 hard-cooked eggs
½ cupful grated American cheese
5 tablespoonfuls tomato catchup
Few grains pepper
Few grains mace
Few grains paprika
Olive-oil
Lettuce and stuffed olives
¼ teaspoonful salt

Split the eggs in halves lengthwise. Remove the yolks, mash them, and combine with the cheese, seasonings, and catchup, adding olive-oil to moisten as necessary. Roll into oval balls, lay them in the whites of the eggs, and garnish each with half a stuffed olive. Serve in nests of lettuce with cheese straws. The cheese mixture alone or with the egg-yolks makes delicious sandwiches, or the whole may be served with mayonnaise as a salad.

A salad that does for dessert, too

Arrange Libby's Cherries on a bed of crisp lettuce leaves in a salad bowl. Make a rich, creamy dressing by stirring into whipped cream and mayonnaise just enough of the cherry juice to make it the consistency of thick cream. Pour this over the fruit, garnish with chopped candied ginger and Brazil nuts, and serve ice-cold.

Marmalade Salad Dressing

¼ Cupful of Orange Marmalade
¼ Teaspoonful of Salt
½ Teaspoonful of Paprika
⅛ Teaspoonful of Mustard
4 Teaspoonfuls of Lemon Juice
¼ Cupful of Salad Oil

PUT the orange marmalade into a small bowl; add the salt, paprika, mustard and lemon juice, and stir until well mixed. Add the oil, drop by drop, stirring constantly until all the oil has been added and the mixture is thick and smooth. Serve with plain lettuce or on a fruit salad.

Strawberry Salad

PART I	PART II
6 slices canned pineapple	2 egg-yolks well beaten
6 slices of orange	¼ teaspoonful salt
1 pint large, sweet strawberries	1 cupful sifted confectioner's sugar
Lettuce hearts	Juice 1 lemon

Prepare Part Two by combining the ingredients in the order given; then arrange the pineapple of Part One in nests of lettuce, set on the slices of orange, and top with the strawberries. Pour over the dressing and serve at once. This is a dessert salad.

Salad à la France

Cut some celery stalks into small pieces, also cut two hard-boiled eggs into quarters; line a salad bowl with lettuce leaves, fill the bowl with the cut celery, garnish with the egg-quarters. Pour Libby's Salad Dressing over, decorate the center with a cut pimento, and serve at once.

DEVILED TONGUE SALAD

1 cup chopped celery; 2 cucumber pickles, chopped; 1 can Underwood Deviled Tongue; lettuce; mayonnaise.

Mix celery, pickle and tongue with enough mayonnaise to moisten. Mix thoroughly and serve on the lettuce, garnished with slices of hard boiled egg and capers.

EGGS STUFFED WITH DEVILED TONGUE

3 hard boiled eggs, 6 slices of tomato, 1 tablespoon melted butter, 1 teaspoon mixed mustard, 1 head lettuce, a few drops lemon juice, Mayonnaise or French dressing, 1 small can Underwood Deviled Tongue.

Remove shells and cut eggs in half lengthwise. Take out yolks carefully and mash. Add the *Underwood Deviled Tongue* and mustard. Moisten to smooth paste with the butter and lemon juice, and refill the halves of egg. Place each half egg on a slice of tomato and lettuce leaves, serve with dressing.

Cheese Balls

MASH two cream cheeses until smooth, and season with one-half teaspoonful each of salt and paprika, then add ten large olives, chopped. Shape into balls, flatten and place halves of walnut meats opposite each other on each piece. Serve with crisp lettuce.

Cook young green asparagus until tender. Dip in cold water and drain. Remove tips in two inch lengths, cut remainder in inch pieces. Soak two teaspoons gelatine in two tablespoons cold water until soft. Add one cup of hot water in which asparagus was cooked—one tablespoon vinegar and ¼ teaspoon salt. Arrange tips in circle around outside of mould, fill center with inch lengths placed on end. Fill to depth of an inch with gelatine mixture, and chill. Fill center with cold green peas mixed with Libby's Salad Dressing, border with parsley and radish roses. Serve with a mixture of equal parts of Libby's Salad Dressing and cream or evaporated milk beaten together.

UNDERWOOD DEVILED HAM MOUSSE

1 cup cream, whipped, 1 tablespoon powdered gelatine, ½ cup hot stock or bouillon, 1 tablespoon chopped parsley, 1 tablespoon chopped pimento, 1 large can Underwood Deviled Ham.

Dissolve the gelatine in the hot bouillon. Mix the bam, parsley and pimento with the whipped cream and add to the dissolved gelatine. Mix thoroughly and turn into individual molds. Chill, remove from molds, and serve on lettuce.

Green bean—pickled beet salad

And the log house built of cooked string beans can be filled with almost any kind of salad. This one holds a mixture of pickled beets and string beans with a very little chopped onion. You could use green peas, diced tomato or cucumber or most any other vegetable salad—but you can't use anything better than Libby's Salad Dressing on it!

Sliced peach—ripe olive salad

A single peach and four ripe olives make the Brown-Eyed Susan Salad that occupies the center of the stage. With fresh peaches just coming in and canned ones always obtainable, the peach-loving members of your family are in for a succession of treats. And with Libby's Salad Dressing—well, just try it!

Tomato—cottage cheese salad

Three slices of tomato plus two layers of cottage cheese makes the "full meal" salad on the right. It's a most satisfying combination and when you top it with a generous helping of Libby's Salad Dressing—it will make a meal of memories!

Carrot—green pepper salad

Did you ever see anything better-looking than the bundles of carrot strips held together with a ring of green pepper? They are seasoned with just a little salt and a suspicion of onion juice and when you try them with a whole lot of Libby's Salad Dressing you'll admit that better eating would be hard to find

Pear—raisin salad

Pears—fresh or canned—holding seedless raisins where the core used to be—make another all-year-round favorite. You can substitute chopped dates, figs, nutmeats or cream cheese for the raisins—but you can't substitute anything else for Libby's Salad Dressing and expect the same results

A salad your guests will praise. Drain Libby's California Pears; cut tender celery stalks in small rounds; heap in the center of a dish bordered with celery leaves, and surround with pear halves. Add 3 tablespoonfuls of thick mayonnaise mixed with a half cup chopped nuts and 2 tablespoonfuls chili sauce. Serve at once. Serves nine people.

Stuffed Beets With Aspic Jelly

FILL cooked beet shells with chopped beet mixed with shredded celery, finely cut cucumber and chopped nut meats marinated with French dressing. Serve the beets on individual salad plates, garnished with chopped aspic jelly, crisp lettuce leaves and ripe olives. Serve with mayonnaise dressing.

Tomato cases may be used in the same way in place of the beets, and chopped sweet green peppers substituted for the nuts if preferred.

Jellied Asparagus and Carrot Salad

RINSE a high mold with cold water and line it with melted aspic jelly, then arrange in the prepared mold one bunch of well-drained cooked asparagus stalks, garnishing the spaces between the asparagus with strips of cold cooked carrots. Set these with a little more aspic jelly, and fill up the mold with aspic jelly that is almost setting. Place in the refrigerator overnight. Turn out at serving time and garnish with chopped aspic jelly, olives and sprigs of parsley.

Provide a place in your garden this year for carrots, and try to cultivate a taste for them at your family table. They are most wholesome and we should use them in many ways.

Jellied Spinach and Bean Salad

RUB two cupfuls of cooked spinach through a sieve; then beat into it two cupfuls and a half of liquid aspic jelly and pour into a wet ring mold. Turn out, when firm, on a large salad dish, fill the center with cold cooked beans mixed with French dressing and garnish with slices of hard-cooked eggs and watercress. Serve with mayonnaise dressing.

Molds of Peas With Spring Vegetables

COAT six small molds or cups with aspic jelly; when this is set, line them all over with home-canned peas, sides and bottom, and pour over some more jelly to set them. Rub the remainder of the peas through a fine sieve and season with salt and pepper; fill the lined molds with this mixture nearly to the top, and pour over the top of each a layer of aspic jelly; set the cups on ice until ready to serve; turn out on a dish in a circle and garnish with cucumber slices and quartered tomatoes.

If individual molds are not at hand one large mold or dish may be used instead. A macedoine or mixture of vegetables is very attractive prepared in either of these ways or a fruit salad sweetened and flavored with honey sirup

Unusual Potato Salad With Green Vegetables

POTATO SALAD is always a stand-by, but it may be taken out of the commonplace by the manner of serving. When the cooked potatoes are cut into little ball shapes, as for frying, combined with fresh string beans cut into small pieces, marinated in a little French dressing, then placed on a bed of watercress and served with a boiled mayonnaise, it is lifted from its ordinary position and may be a dainty dinner or luncheon salad.

Salmon Salad. Boil an onion and a stalk of celery for ten minutes in a pint of beef stock; strain; then add two tablespoonfuls of gelatin which has been dissolved in half a cupful of cold water, season with salt and cayenne pepper, cool, and pour over the bottom of the platter; when firm, make a hollow in the center of the jelly, fill it with the salmon salad covered with mayonnaise, sprinkle with capers and garnish the dish with chopped pickles and asparagus tips.

Drain the liquid from a can of red salmon; shred the salmon with a fork; add a cupful of crisp white celery split lengthwise and cut into small pieces, and chill on ice.

CALIFORNIA "SPECIAL"

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup pecans, half a cup celery. Set away to harden. Serve with mayonnaise dressing.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual moulds or cups one-fourth full. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the moulds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange slices of banana around the turned-out Jell-O and sprinkle them with nutmeats. Serve with salad dressing. This makes nine individual servings.

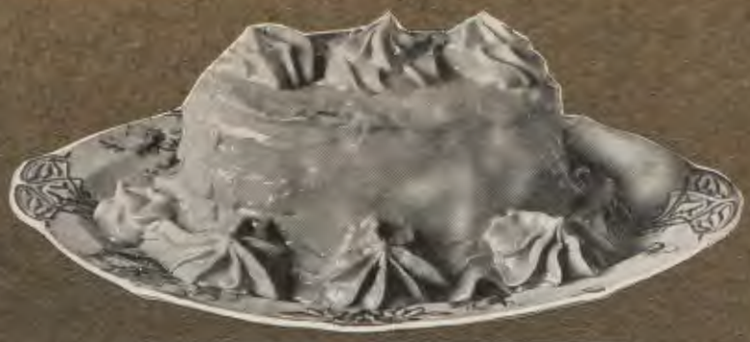
Tomato and Cheese Salad

Peel smooth, ripe medium-sized tomatoes. Cut a slice from the stem end, and scoop out heart and seeds. Sprinkle inside lightly with salt. Invert on a plate and set in the ice box to cool.

Mix a minced pimento with a cupful of cottage cheese, salt to taste, add mayonnaise to make of proper consistency. Fill tomato cups.

Arrange on bed of lettuce; garnish with sliced cucumbers.

Serve with mayonnaise, or French dressing if preferred.



+ Orange, Cress-and-Nut Salad

Remove the peel from seedless oranges, cut the pulp in slices of uniform thickness and set one slice overlapping another in a wreath on a bed of cress; fill the center with shredded endive, and set half a pecan nut-meat on each slice of orange. Serve with French dressing made with lemon juice in place of vinegar.

Mayonnaise of Chicken

Marinate two cups of cold chicken, cut in small cubes, with three tablespoonfuls of oil, one tablespoonful of vinegar and one-half a tablespoonful of lemon juice, one-fourth a teaspoonful, each, of salt and paprika. Let stand an hour or more; drain and add one cup of celery cut fine and one cup of chestnuts which have previously been cooked and cut in small pieces; add enough mayonnaise to hold the mixture together, turn into a mould which has been rinsed in cold water, being sure to pack solid. When ready to serve, turn the mixture from the mould and mask with mayonnaise, pipe stars of mayonnaise above and around the mould and serve on heart leaves of lettuce.

Summer Salads As Courses

Tomato, cabbage, green pepper.
Tomato, asparagus, beets.
Tomato, cucumber, cress.
Tomato, string-beans, onion.
Tomato, eggplant.
Tomato, peas, celery.
Tomato, celery, green pepper.
String-beans, celery, ripe olives.
String-beans, carrot, white turnip.
String-beans, eggplant, pimiento.
Cabbage, celery, beets.
Cabbage, cucumber, cress.
Cabbage, apple, celery.

Salads As Main Dishes

Roast beef, potatoes, peas, carrots.
Tongue or ham, potatoes, string-beans, beets.
Hard eggs, potatoes, cabbage or celery.
Hard eggs, celery, pimiento, onion.
Hard eggs, cucumber, cabbage, green pepper.
Hard eggs, cheese, celery, pimiento.
Hard eggs, mushrooms, celery, cucumber.
Cream cheese, peas, pimiento.
Cream cheese, tomatoes, green pepper.
Cream cheese, nuts, pimiento.
Salmon, cucumber, onion.
Tuna fish, cucumber, green pepper.
Tuna fish, cabbage, olives.
Tuna fish, celery, cabbage.
Salmon, celery, eggs, olives.
Ham, eggs, asparagus, celery.
Veal, peas, celery, onion.
Chicken, tomatoes, celery, pepper.
Ham, chicken, cucumber, green pepper.
Lamb, peas, carrots, pimiento.

Salads As Special Refreshments

Cream cheese, pimiento, ripe olives, green pepper.
Shrimp, asparagus, celery.
Crabmeat, cucumber, celery.
Crabmeat, celery, ripe olives.
Lobster, tomatoes, egg, onion.
Lobster, celery, ripe olives.
Shrimp, mushroom, celery.
Salmon, lobster, cucumber, celery.
Tuna fish, cucumber, green pepper.
Chicken, cucumber, pimiento.
Chicken, celery, pimiento, nut-meats.
Chicken, cucumber, celery, eggs.
Sweetbreads, veal, peas, celery.

Fruit-Salad Combinations

Apricots, pineapple, marshmallows, nut-meats.
Pears, cherries, grapefruit.
Plums, pineapple, celery, nut-meats.
Cherries, celery, nut-meats.
Pears, dates, almonds.
White grapes, cherries, celery, nut-meats.
Pears, cheese, celery, nut-meats.

TOMATO JELLY WITH CREAM CHEESE, ST. VALENTINE

JELL-O LIME PEPPER SALAD

(Made with the new flavor—Lime)

½ package (4 tablespoons) Lime Jell-O
¾ cup boiling water
1 tablespoon vinegar
3 cakes (9 ounces) cream cheese, mashed and seasoned with ¼ teaspoon salt, ⅛ teaspoon paprika, and dash of white pepper
2 medium-sized green peppers

Dissolve Jell-O in boiling water. Add vinegar and chill. When slightly thickened, fold in cheese. Blend. Remove tops and seeds from peppers. Pour boiling water over them and let stand 1 minute. Drain and chill. Pour cheese mixture into peppers. Place in refrigerator in upright position. Chill until filling is firm. Cut in thin slices, using knife dipped in hot water. Serve on crisp lettuce. Garnish with Hellmann's Mayonnaise and paprika. Serves 6.

PINEAPPLE SALAD ESPAÑOL

Time for combining ingredients: 10 min.
Time for cooking: 1 min.
Makes three servings

"Oh, for a different salad," you say. Well, here it is: Remove seeds from peppers. Parboil 1 minute; drain, dry and chill. Mix 4 tablespoons cream or cottage cheese with 4 tablespoons of drained Crushed Hawaiian Pineapple, ½ teaspoon salt, a few grains cayenne, 4 stuffed olives finely chopped, and ½ pimiento chopped. Pack into peppers, chill, slice and serve on lettuce.

A Melon Salad for an August Luncheon—or the salad course of a Hot Weather Dinner

by Martha Adams

1 cup watermelon balls
1 heaping cup cantaloupe or honeydew balls
12 pitted cherries
1 cream cheese
2 teaspoons grape jelly
2 tablespoons nut meats
¼ cup seedless raisins
1 head Boston Lettuce
1 cup mayonnaise
12 pieces candied ginger
½ cup heavy cream
2 tablespoons honey or one of grape jelly
2 teaspoons lemon juice
¼ teaspoon paprika

Prepare the melon balls using a small vegetable scoop; soak the raisins in warm water until plump, and drain; cream the cheese with the jelly and stuff the pitted cherries with it, adding a nut meat to each one (black walnuts preferred).

To one cup of creamy, delicate Best Foods Mayonnaise add the lemon juice, the honey or grape jelly, the paprika, and the cream, stiffly whipped. This will adapt the dressing perfectly, with little or no trouble, to a fruit salad de luxe.

Chill these materials well and arrange on plate as shown: three lettuce leaves with a stuffed cherry at the tip of each one, a watermelon ball in the center on a quarter of the lettuce heart, and one on each leaf in a triangle with two honeydew balls. Sprinkle with one tablespoon raisins. Mound mayonnaise between each leaf and decorate with crystallized ginger; pipe remainder on each leaf edge and between the fruit. Four large portions. (Recipe tested and approved by Good Housekeeping Institute.)

Viking Salad

Cut two large slices of cooked beef tongue into small cubes, cut two cooked potatoes, one uncooked apple, one cooked beet, and one cooked carrot in the same way. Place in a salad bowl; add one small, boned herring, cut in small pieces, one-half a teaspoonful of salt, one-fourth a teaspoonful of pepper, one teaspoonful of prepared mustard, one tablespoonful and one-half of vinegar, one tablespoonful of chopped parsley, and two tablespoonfuls of oil; mix thoroughly, using two forks. Brush the interior of cups with oil; press the salad mixture into these cups; set aside to chill.

When it is ready to serve, turn onto heart leaves of lettuce; cover with mayonnaise; decorate with bits of the meat and fish and pieces of the vegetables cut with vegetable cutters, a potato ball on each service. Excellent!

Salmon Steak in Aspic with Mayonnaise

Here you have our Salmon Steak—Royal Chinook from the Columbia River—molded in lemon aspic. Served with Mayonnaise—our creamy,

Cool as a cucumber — this potato salad in tomato jelly with crisp cabbage relish and cold sliced lamb is indeed a real masterpiece

Frozen Cheese Salad

Soak one tablespoonful of gelatine in one-third a cup of cold water; add one cup of boiling water, and one-half a teaspoonful of salt. Allow barely to solidify; then beat until fluffy with an egg beater. Fold in one-half pound of cheese grated fine, one small tin of pimentos cut into bits, and one cup of heavy cream, whipped. Pour into the tray of a mechanical refrigerator. This tastes very good simply chilled, but may be frozen if desired. To vary this recipe, one-half a cup of mayonnaise, chopped pecan meats, minced green pepper and paprika may be added. Ordinarily the recipe is doubled.

Turn out of the tray onto a bed of lettuce. The mixture is loosened by dipping the tray quickly into hot water, running a knife around the edge. Garnish with mayonnaise, pimentos, and sliced, stuffed olives.

Supper Salad
(Buffet Service)

Cut into cubes enough hot potato to fill two cups; mix with two tablespoonfuls of sour cream, one teaspoonful of sugar, one-fourth a teaspoonful of salt and two slices of onion, chopped fine; let stand at least two hours. Cut smoked herring into fine strips about two inches long, enough to fill one cup. Cut cooked veal in the same way to the amount of two cups. Cut into cubes pickled beets to make one cup. Pare, slice, and brush with lemon juice two apples. Slice two cold, hard-cooked eggs. Arrange large lettuce leaves on a platter. Fill each leaf with parallel rows in the following order: herring, potatoes, beets, apple, veal; garnish with egg. In heart leaves of the lettuce put mayonnaise or boiled dressing, one to be served with each portion of salad. This salad may be prepared hours before it is to be served if it is kept in the ice box. Served as the principal dish at supper, it is very popular. The

FROZEN ASPARAGUS SALAD. Soften two tablespoonfuls of gelatin in a quarter of a cupful of water, then dissolve over boiling water and whip into a cupful of thick mayonnaise or cooked dressing. Add a cupful of heavy cream which may be slightly soured and a pint of canned asparagus tips which have been cut in very small pieces. A canned pimiento shredded will add color to the salad. Freeze in refrigerator or pack in ice and salt. Serve on cress with or without a salad dressing.

HAM LUNCHEON LOAF will add both color and deliciousness to any out-of-doors party, but it is especially nice for a luncheon. It is made by first softening two tablespoonfuls of gelatin in a quarter of a cupful of cold water and adding one cupful of hot tomato juice. When the gelatin is thoroughly dissolved stir in one tablespoonful of mild vinegar or one tablespoonful of lemon juice, a quarter of a teaspoonful of paprika, a quarter of a teaspoonful of salt, and one tablespoonful of onion juice. Mix well and set aside to cool. When the jelly begins to thicken beat in half a cupful of mayonnaise or boiled salad dressing, two cupfuls of finely chopped or ground lean boiled ham, and half a green pepper finely shredded. Rinse a loaf pan with cold water and fill with the ham mixture. Chill well, then unmold, garnish and serve thinly sliced on crisp lettuce leaves, with mayonnaise or boiled dressing to which may be added a small quantity of whipped cream.

Avocado and Orange Salad
(TESTED BY GOOD HOUSEKEEPING INSTITUTE)

4 medium avocados
Lettuce
4 large oranges
1 c. French dressing

Cut the avocados in half, lengthwise, and remove the stones. Set on individual beds of lettuce. Pare the oranges, removing every particle of membrane with the peel. Remove sections, completely free from membrane. Arrange some of the sections in each avocado with 2 tbsp. of the French dressing. Serve as a first course, omitting the salad course. Or serve as the salad course proper. Serves 8. To serve 2, make one-fourth this recipe.

TOMATOES

Scoop out small ripe tomatoes with a sharp knife, saving the tasseled tops. Salt lightly inside and invert and chill in the refrigerator. Fill with a mixture of finely cut celery, chopped, parboiled green pepper and shredded artichoke hearts, well mixed with mayonnaise, to which a little cream has been added. Replace the tomato tops, chill well and serve with the salmon. These are delicious with any fish or served as a salad course alone.

TOMATO CUPS OF TUNA

1 1-lb. can tuna, chilled
⅔ cup celery, chopped
1 hard cooked egg, chopped
1 dozen stuffed olives, minced
½ cup mayonnaise
tomatoes, one for each serving
salt and pepper.

Remove tuna from can and flake; add celery, egg, olives, seasoning and moisten with mayonnaise. Peel tomato, take out portion of top and chill. Stuff tomato with tuna fish salad and serve on lettuce.

⅔ cup salad oil, ⅓ cup lime juice, 1 tablespoon each sugar and chopped mint. Salt to taste. Makes one cup.
Summer fruit salad: **Mix watermelon, cantaloupe and honeydew balls, cut pineapple and shaved Brazil nuts. Scoop meat out of end of watermelon down to white rind to form bowl. Fill with fruits. Mix with dressing. Pear halves and cress go around bowl.**

1 sq. chocolate
4 eggs
½ cup sugar
½ teaspn. salt
½ cup flour
½ teaspn. c/t
⅓ teaspn soda

Melt chocolate, add eggs + sugar + beat over hot water till light + foamy. Remove from fire + beat till cold. Sift and add dry ingredients.
Turn into pan lined with greased paper. Bake in 350° oven for ten minutes. Turn onto a sheet of paper

spread with filling and
roll up tightly.

The Gem With a Surprise in It

ONE cupful and a half of corn meal, one cupful of flour, three teaspoonfuls of Royal Baking Powder and half a teaspoonful of salt are sifted together. Then rub in one tablespoonful of chicken fat or other butter substitute as finely as possible, and one well-beaten egg mixed with about seven-eighths of a cupful of milk, just enough to make a soft batter. Fill greased muffin tins one-quarter full; on top of this put a teaspoonful of apple jelly, cover with the batter and bake in a hot oven for twenty minutes. When the gems are broken open you will see why they are called "Amber Corn Gems."

A Ring of Nutted Bread

SIFT together one cupful of rye flour, one cupful of white flour, three teaspoonfuls of Royal Baking Powder, a quarter of a teaspoonful of salt and an eighth of a teaspoonful of mace. Mix together one cupful and a quarter of milk, one egg and one tablespoonful of sugar and add to the flour. Turn onto a floured board; knead well, roll out in long piece one inch thick; cut into three strips; braid and join together to form a ring. Brush over with egg yolk, sprinkle with sugar and chopped nuts. Bake in the oven for from fifteen to twenty minutes.

A Fruited Luncheon Cake

SIFT together two cupfuls of white flour, one cupful of rye flour, four teaspoonfuls of Royal Baking Powder and half a teaspoonful of salt. Add half a cupful of chopped dates, half a cupful of seedless raisins and one tablespoonful of chopped candied lemon peel, or the grated rind of one lemon; then add two cupfuls of skim milk and one well-beaten egg. Beat all together, then pour into a bread tin and let rise for fifteen minutes. Bake in a hot oven for from forty to forty-five minutes.

A German Kuchen Dough

Blend one compressed yeast cake in one-fourth a cup of lukewarm milk in which one-fourth a cup of sugar has been dissolved and stir in one-half a cup of flour. Let rise in a warm place until double in bulk, then add three-fourths a cup of slightly warm milk, one-fourth a cup of melted shortening, the beaten yolk of one egg, and a scant pint of flour sifted with one teaspoonful of salt and one-half a teaspoonful of cinnamon. Mix to a batter, and let rise again until double in bulk. Spread one-half an inch thick or less on a greased baking sheet, let rise again until double in bulk, and bake at 350 deg. Fah. for half an hour or until done. Just before removing from the oven brush over top of kuchen with the following: Beat the left-over egg-white with one-fourth a cup of granulated sugar and one-fourth a cup of dried and sifted crumbs. Spread over the surface of the cake and then sprinkle with as much fine-chopped nuts as will adhere. Let stand in oven until slightly brown.

Hot Cross Buns

Most people like hot cross buns so well they like to have them all through Lent—though Good Friday is the traditional day for serving them.

To make them, start with one cup milk—first brought to boiling point, then cooled to lukewarm. Dissolve one cake compressed yeast and one tablespoon sugar in this. Then beat in 1½ cups sifted bread flour, cover the mixture, and let rise till light and spongy (about one hour). Next, cream one-third cup sugar and one-quarter cup shortening, stir in one well-beaten egg and add this to first mixture. Then add 2¾ cups sifted flour combined with one-quarter teaspoon salt, one-quarter teaspoon mace or nutmeg and one-quarter cup raisins or currants, and grated rind of a lemon. Knead this mixture lightly, then put it into greased bowl, cover with towel, and let rise till double in bulk (about two hours).

Then shape mixture into medium-sized, round buns. Place these on well-greased pan about two inches apart. Cover with cloth and let rise again (about one hour)). Made this way hot cross buns are particularly light and feathery. But you may cut down the time of making by shaping them into buns at once after adding fruit and flavoring, thereby omitting the second rising. To glaze these buns, brush before baking with an egg (slightly beaten and mixed with one scant teaspoon of water). Cut a cross on the top of each, and bake 20 minutes in a hot oven (425). Just before removing these from the oven, brush them with powdered sugar mixed with just enough water to make a paste. While they are still hot, fill the cross with confectioner's frosting.

SUGARY APPLE MUFFINS

(Tested by Good Housekeeping Institute)

2¼ c. sifted cake or pastry flour
3½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
4 tbsp. shortening
½ c. plus 2 tbsp. granulated sugar
1 egg, beaten
1 c. bottled milk or ½ c. evaporated milk and ½ c. water
1 c. finely chopped, pared, cored apples

Sift flour with baking powder, salt, ¼ tsp. cinnamon, and ¼ tsp. nutmeg. Cream shortening and ½ c. sugar. Stir in egg, then flour mixture alternately with milk. Fold in apples, then fill greased muffin pans almost full. Sprinkle with remaining 2 tbsp. sugar, ¼ tsp. cinnamon, and ¼ tsp. nutmeg mixed. Bake in hot oven of 425° F. 20 to 25 min. Makes 20 2½-inch muffins.

Date Nut Bread

1 whole egg
½ cup of sugar
1 cup of chopped nuts
1 pound chopped dates
2¼ cups sifted flour
2 teaspoons of soda
2 tablespoons melted butter
1 teaspoon salt
1¼ cups boiling water

Soak dates in boiling water for twenty minutes. Let cool. Add beaten egg, sugar, nuts, flour, soda, salt and lastly, melted butter. Bake one hour in 3 one-pound greased tins in slow oven (275° F.).

BLUEBERRY TEA MUFFINS

(Makes about 12 large muffins)

1¾ cups sifted cake flour
1½ teaspoons baking powder
¼ teaspoon salt
⅓ cup butter
½ cup Jack Frost Granulated Sugar
1 egg, well beaten
½ cup milk
¾ cup fresh blueberries

1. Sift flour. Measure. Sift again with baking powder and salt.
2. Cream butter until light.
3. Add Jack Frost Granulated Sugar gradually, beating until fluffy. This takes no time at all with fine-grained, quick-dissolving Jack Frost.
4. Add egg, beating until smooth.
5. Add dry ingredients alternately with milk, beating after each addition until smooth.
6. Add lightly floured blueberries.
7. Fill greased muffin pans ⅔ full. Bake in moderately hot oven (400° F.) about 30 minutes.

350° to 375°

Luncheon Rolls

4 Cupfuls of Flour
1 Teaspoonful of Salt
6 Teaspoonfuls of Royal Baking Powder
1 Tablespoonful of Shortening
1½ Cupfuls of Milk

SIFT together the dry ingredients. Rub in the shortening; add the milk, and mix to a smooth dough. Turn out the dough and knead enough to impart smoothness. Divide the kneaded dough into small pieces, form each into short, thick, tapering rolls; place on flat greased pans; stand in a warm place fifteen to twenty minutes; brush with milk and bake in a very hot oven. When almost baked brush again with melted butter; bake ten minutes longer and serve hot. If a glazed finish is desired, before taking from oven brush over with yolk of egg, mixed with a little water. These rolls make excellent sandwiches, filled with either lettuce and mayonnaise, sliced or chopped ham, chopped seasoned cucumbers or egg and mayonnaise with a very little chopped onion and parsley.

The Scone With Fruit in It

ONE cupful of flour, one cupful of corn meal, three teaspoonfuls of Royal Baking Powder and a pinch of salt should be sifted together. Add half a cupful of seedless raisins. Pour in one well-beaten egg and sufficient milk to mix to a soft dough; divide into two portions, flatten them into round loaf shapes with a rolling pin on a floured board. Cut each across into four and brush over with yolk of egg. Bake for about twenty minutes. Split, toast and spread with orange marmalade.

The New Spicy Pancake

WITH one cupful of white flour and one cupful of rye flour sift a pinch of salt, a little grated nutmeg and two teaspoonfuls of Royal Baking Powder. Add one beaten egg, and pour in one cupful and a half of skim milk by degrees, stirring until smooth. Fry the pancakes on a hot pan; when nicely browned spread with apple butter, roll up and serve hot. Sprinkle cinnamon lightly on top. When baked in large size they may be rolled and cut across like rolled omelets.

Spoon Bread

Heat one pint of fresh milk nearly to boiling. Gradually stir in one-half cupful of corn-meal and cook until the consistency of mush. Add one-half teaspoonful of baking-powder and one teaspoonful of salt. Add the yolks of three eggs beaten until light. Fold in the egg-whites beaten stiff. Pour into a greased baking-dish and bake one-half hour in a slow oven. Serve at once with plenty of butter, from the dish in which it was baked.

HOMEMADE FRENCH BREAD

Dissolve 1 package quick dry yeast, or soften 1 cake fresh yeast, in ½ cup lukewarm water. Let it stand 5 minutes. Put ½ cup lukewarm water into a bowl and add 1 tablespoon sugar, 1 teaspoon salt and 2 tablespoons shortening. Add 1 cup all-purpose flour, beating thoroughly. Add the yeast mixture. Add ½ cup more flour, beating again very hard. Then fold in 2 egg whites beaten stiff. Add enough more flour to make a soft dough—about 2 cups, or 3½ cups flour altogether. Knead on a floured board until smooth, satiny and very elastic. Put in a greased bowl and let the dough rise until doubled in bulk. Punch it down. Let it rise until doubled again. Knead it down lightly. Cover it and let it rest 10 minutes. Roll out the dough on a floured board to an oval shape—fold long sides in toward the center. Shape into a roll about 15–18 inches long, slightly wider in the center and tapering at either end. Place it on a baking sheet that has been sprinkled with corn meal. Cover it with a damp cloth and let it rise until rounded and light. Brush the loaf with a glaze made by cooking ½ tablespoon cornstarch, ½ teaspoon salt and ½ cup cold water until thick and clear, stirring constantly. Cool before spreading it on the bread. Cut ½-inch-deep diagonal gashes in the bread with scissors. Put a large pan of boiling water on the bottom rack of the oven. Bake the bread in a hot oven, 450°F., 15 minutes until a golden brown. Then reduce the heat to 350°F. and bake 20 minutes more. When you thump the bread and it sounds "hollow" the bread is done. Remove it from the baking sheet and cool it on a rack.

Cranberry Marmalade to Serve With Game. Wash three pounds of cranberries; peel and slice one pound of tart apples or quinces very thin. Add just enough water to start the juices to flow, and stew until tender. Press through a sieve; add all of hree oranges except the seeds and the tough, white pithy parts. Mince both skin and pulp fine; add one pound of chopped, seeded or seedless raisins. Add sugar according to tartness desired, cook until thick, and fill into glasses.

Grape, Plum, or Cherry Conserve

6 pints drained fruit
8 cupfuls granulated sugar
2 pounds seeded raisins
4 oranges
1 cupful English walnuts

Grate the orange-peel and extract the orange-juice. Chop the raisins and nuts together, combine all ingredients, and cook gently for forty minutes. This will make twelve glasses.

Harlequin Conserve is the first of these dainties, and must be made while the peaches are in season because twenty-five of the nicest yellow peaches that you can find are required as a foundation for the conserve. A pound of white grapes, ten red plums, one pineapple, one orange, and one-fourth of a pound of blanched almonds are also needed. Wash all the fruit thoroughly. Pare the peaches, plums, and pineapple and cut each fruit into small pieces. Halve the grapes and remove the seeds, using a small pointed knife for the purpose. Slice the orange as thin as possible without removing the peel, and cook all the fruit together over a slow fire until soft and well blended. Measure, and allow three-fourths of a cupful of sugar to each cupful of fruit. Cook very gently for twenty minutes, then add the almonds chopped, and continue cooking very slowly, stirring occasionally until the conserve is thick and clear; this will require two hours or longer; the fruit should be well blended, with no one flavor predominating. Pour into glasses and seal when cool.

Dessert Peaches are, of course, too fine for every-day use, but a few jars of them will prove a wonderful addition to the preserve cupboard. Pare and slice firm, even peaches as for the table. Make a sirup in the proportions of two cupfuls of sugar to three cupfuls of water, and cook till clear, with a few of the peach kernels added for a piquant flavor. Cook the sliced peaches in the sirup until clear, then skim out into jars. Cook the sirup down for a few moments, pour over the peaches, and seal while cooling.

Pear Conserve is quite as delicious as the Harlequin. Peel and core juicy, ripe pears, and to each pound allow the grated rind and juice of one lemon and one orange; also half a pineapple cut in tiny bits. Cook the fruit without sugar for three-quarters of an hour, or until very tender, then measure and add three-fourths as much sugar as fruit. Cook till transparent, pour into glasses, and seal when cold. Nuts may also be added to this conserve. I find pecans delicious with it.

Pears in Vanilla Sirup make a delicious dessert; with whipped or plain cream they can not be excelled. Pare ripe pears and cut them in halves lengthwise. Cook in a heavy sirup, using the same proportions as in Dessert Peaches, until clear and tender, then skim from the sirup and pack in jars. Boil the sirup down for a few moments and flavor with vanilla, taking care not to use too much of the extract; just enough to give a faint, indescribable bouquet is sufficient. Then pour the sirup over the pears and seal. When serving, a maraschino cherry or a bit of preserved ginger may be placed in each half-pear, or one may use a home-preserved strawberry.

Orange Sugar—We were enjoying tea in a friend's home, one day, when we admired the beautiful orange sugar and asked our hostess for the secret. So simple and yet so delicious! Wash an orange and then rub the lumps of sugar hard on the skin after it has been dried. The orange is not spoiled at all for use in other ways, since only the oil in the skin has been absorbed by the sugar. You can try the same idea with a lemon; both impart an extremely delicate fruit flavor to one's cup of tea.

Preserved Green Gages are also delectable. Peel and halve the fruit and place in the refrigerator while the sirup is being prepared. Crack a few of the plum kernels and add them to the parings, cover with cold water, and cook slowly for half an hour. Then strain through cheese-cloth and add sugar in the proportions of one pint to a pint and a half of the water in which the parings were boiled. Cook until a thick sirup has formed, then add the plums together with any juice which has gathered about them, and simmer till clear. Be careful not to boil too rapidly or the fruit will not remain whole and perfect, as it should; a very few moments will suffice. Skim the fruit from the sirup, place it in jars, cook the sirup for a few moments, pour it over the plums, and seal when cold. The fruit may be preserved whole, if preferred. Other varieties of plums may be treated in the same way.

Plum Tutti-Frutti is made from three or four varieties of the fruit; the golden egg, the green gage, the red, and the purple plums make a delightful combination. Each fruit is treated as in the recipe for Preserved Green Gages, but each is kept separate and distinct. When all are finished, the fruit is placed in layers in the jars, the dark purple first, then the golden egg, the red next, and last of all the green gage. When served in a clear glass dish decorated with little billows of whipped cream, nothing could be prettier.

For Green Grape Chutney, mix one quart of green grapes, from which the seeds have been extracted, with one pint of chopped, pared apples, three-fourths of a cupful of stoned and chopped raisins, one cupful of finely chopped celery, one teaspoonful each of dry mustard and ground ginger, and a sprinkling of paprika. Cover with vinegar and let stand overnight. Then add two cupfuls of light brown sugar, one tablespoonful of salt, and more mustard if not quite hot enough. Let the mixture stand for an hour or two, after the ingredients have all been added; then simmer slowly for four hours. Seal while hot.

White Grape Conserve is a popular dainty. Wash and cut the grapes into small pieces without removing the seeds. Cook without adding water, until very soft. Press through a sieve and simmer the pulp for fifteen minutes. Add three-fourths of a pound of sugar to every pint of juice, and cook until clear and of a pale green. Pour into small glasses and seal.

Sundae Sauces for Frozen Custards

By Dorothy B. Marsh

JUST frozen custard, but how refreshing topped with crushed fruit or a creamy sauce and perhaps a sprinkle of nuts! The simplest of milk custards, frozen and served with a tasty sweet sauce, is the new summer dessert for you from the Department of Cookery.

For our frozen custard we have evolved a recipe which calls for no cream and only one egg. To be sure, cream may be added if desired, but the INSTITUTE tasting staff vote that it is just as good without. Here is the recipe: Scald one quart of milk in a double-boiler. Mix together one-fourth cupful of sugar, two tablespoonfuls of corn-starch, and one-fourth teaspoonful of salt. Pour the scalded milk on this mixture and return it to the double-boiler. Cook fifteen minutes. Beat one egg until light with another one-fourth cupful of sugar. Add it gradually to the hot milk mixture and cook for three minutes longer. Remove from the fire, let cool thoroughly, and add two teaspoonfuls of vanilla extract.

The kinds and flavors of sundae sauces are varied for every taste. Fruit sauces may be made from the fresh product in the summer and the canned product in the winter. I found that it saved time to make the sauce the day before it was to be served in order that it might be ice-cold. When using the canned fruit in place of the fresh fruit, substitute the liquor in the jar for the water which is given in the recipe for making the sirup.

Strawberry Sauce is one of the popular fruit sauces, and many other fruits may be served in a like manner. Combine three-fourths cupful of sugar and one-half cupful of water. Boil for ten minutes, allow the sirup to cool thoroughly, then add one and one-half cupfuls of strawberries, crushed slightly. In serving this sauce on frozen custard, a few of the berries may be reserved as a garnish.

Pineapple Sauce is very similar to the strawberry sauce. Combine three-fourths cupful of sugar and one-half cupful of water. Boil for ten minutes, allow the sirup to cool thoroughly, and add one and one-half cupfuls of sliced pineapple cut into fine pieces, or grated pineapple, if preferred. In serving this sauce, pieces of the pineapple may be cut in triangular shapes and placed around the edge of the dish in which the custard is to be served. Bits of angelica cut in fancy shapes make a good color combination to serve with this sauce.

Crushed fresh strawberries for a tasty sauce

Pear and Ginger Sauce has a spicy yet delicate flavor which proves very pleasing to serve with frozen cream. Combine three-fourths cupful of sugar, one-half cupful of water, and one cupful of finely chopped pears. Boil for ten minutes or until the pears are tender. Then add three tablespoonfuls of chopped preserved ginger and cook three minutes longer. Serve ice-cold.

Apricots, peaches, and raspberries may be used in place of the fruit given in the recipes above, and delicious sauces result. If preferred, a little lemon juice—about one tablespoonful—may be added to the sauce when cold, to give it a slightly tart flavor.

Frozen custard served in orange skins

A Foamy Orange Sauce made from the whites of eggs is a surprisingly dainty sauce for variety. Beat the whites of two eggs until stiff and dry. Add gradually one-half cupful of sugar and one-half cupful of orange juice, beating constantly. Just before serving mix in one tablespoonful of grated orange rind and pour over the custard. A little color may be added by sprinkling thin slices of candied orange-peel over the top of the sauce. Substitute one-half cupful of grape juice for the orange juice in making Grape Juice Sauce.

There are on the market at the present time various marshmallow toppings which in combination with sugar sirups make tasty sauces for ice-cream. Marshmallow Golden Sauce is one of the best. Combine one cupful of brown sugar and one and one-fourth cupfuls of boiling water. Simmer gently for twenty minutes. While hot, add one-half cupful of marshmallow topping and one-fourth teaspoonful of vanilla. Beat thoroughly until smooth and creamy. This sauce may be served either hot or cold as preferred. If the mixture becomes too thick by standing in the refrigerator, it may easily be thinned out by the addition of a small amount of boiling water. This sauce is particularly good served with chopped walnuts or almonds.

Maple Sauce is another delicious sauce. Combine one cupful of maple-sirup and one-half cupful of marshmallow topping. Beat until thoroughly mixed, then allow to simmer for five minutes. When cool, add two tablespoonfuls of marshmallow topping and serve.

For Caramel Sauce, melt one cupful of granulated sugar until it becomes a clear, amber sirup. Add one cupful of boiling water and simmer thirty minutes. Just before removing, add one-half cupful of marshmallow topping and beat thoroughly. Chopped walnuts, added to this sauce when cold, give a delicious flavor.

CRÊPES SUZETTE SAUCE

2½ tablespoonfuls butter	1 pony Benedictine
⅓ cup sugar	1 pony orange Curaçao
grated rind 1 orange	1 pony brandy

Cream the butter and sugar; add grated orange peel, and melt in a chafing dish. Pour in liqueurs, and when well heated put in the thin French pancakes. Pour lighted brandy over all and toss the cakes about quickly. Serve as the flames die down.

Bechamel Sauce

4 tablespoonfuls fat
4 tablespoonfuls flour
1 cupful chicken-stock
1 cupful cream
Salt and pepper to taste

Use with chicken timbales, broiled mushrooms, savory rice croquettes, and the like.

Yellow Bechamel Sauce

Make according to above directions and stir in just before serving two egg-yolks diluted with two tablespoonfuls of cream. Use with rice timbales, sliced breast of chicken, panned oysters, cauliflower, and so on.

Drawn-Butter Sauce

4 tablespoonfuls butter
2 tablespoonfuls flour
1 cupful boiling water
¼ teaspoonful salt
Few grains pepper.

Use with fish or asparagus.

Caper Sauce

Make drawn-butter sauce and add one-fourth cupful capers with their liquor, or the same quantity of pickled nasturtium seeds. Use with fish or lamb.

Brown Mushroom Sauce

4 tablespoonfuls fat
4 tablespoonfuls flour
1 teaspoonful onion-juice
2 cupfuls brown soup-stock
3 drops kitchen-bouquet
½ cupful sautéed mushrooms.
Salt and pepper to taste

Use with steak or reheated beef.

Horseradish Sauce

Add one-fourth cupful grated horseradish, one teaspoonful powdered sugar, one-fourth teaspoonful mustard, and a tablespoonful of vinegar to one cupful of brown sauce. Use with beef, ham, or tongue.

Tomato Sauce

4 tablespoonfuls drippings or bacon-fat
½ teaspoonful mixed pickle spice
½ teaspoonful sugar
1 cupful sifted, canned tomatoes
1 cupful brown soup-stock
4 tablespoonfuls flour

Tie spice in a bit of cheese-cloth and remove before serving.

Marshmallow Sauce for Cottage Pudding

973 Total Calories — *12 Protein Calories*

3 tablespoonfuls flour
1 cupful dark brown sugar
1½ cupfuls boiling water
1½ tablespoonfuls butter
12 marshmallows

Mix the flour and sugar; add gradually the boiling water. Bring to the boiling-point and add butter. Set off the fire and in a few moments add the marshmallows cut in halves. Serve warm on slices of cottage pudding

Marmalade Marshmallow Sauce

3 Tablespoonfuls of Top Milk
3 Tablespoonfuls of Orange Marmalade
3 Heaping Tablespoonfuls of Marshmallow Cream

HEAT the milk in the top of a double boiler; add it to the marshmallow cream, beating until smooth. Then beat in the orange marmalade. Serve with simple puddings.

A Pleasing Tomato Cream Sauce

Mix 1 can *Campbell's Tomato Soup* with ½ cupful liquid aspic jelly. Then strain and mix with ½ cupful whipped cream, 2 teaspoonfuls Tarragon vinegar, 1 teaspoonful chopped capers, 1 slice finely chopped onion, 1 chopped canned red pepper, salt and pepper to taste. Mix and set on ice for one hour. Served with cold chicken, turkey, asparagus, artichokes, etc., this is an agreeable novelty.

A Tempting Sauce for Fish

Empty 1 can of *Campbell's Tomato Soup* into a saucepan, add 1 tablespoonful mushroom catchup, 1 tablespoonful lemon juice, ¼ pound grated mild cheese, 1 teaspoonful made mustard, ½ teaspoonful anchovy extract and pepper to taste. Stir all together until smooth and boiling. A pleasing sauce with any kind of fish.

A Fine Relish for Cold Meats, etc.

Empty 1 can *Campbell's Tomato Soup* into a saucepan and boil for 5 minutes. Take from fire, stir in one cupful mayonnaise dressing and allow to get cold. Mix in ½ cupful whipped cream and season to taste with salt and paprika. With cold meat, salads, etc., this sauce adds an appetizing zest.

Olive Sauce

Cook two dozen large Queen olives in hot water for thirty minutes, pare and chop. Into a saucepan put four tablespoonfuls of butter; add four tablespoonfuls of fine-minced onion, and cook until brown. Add four tablespoonfuls of flour, one-half teaspoonful of salt, and a dash of pepper, stir together to a paste, and add one and one-half cups of brown stock. Cook, stirring constantly until the mixture boils, then stir into it the chopped olives, and serve.

This is a delicious sauce for fish, game, cold meat, etc.

You probably will not believe it until you have tried it, but the usual egg sauce served with fish can be made a new and interesting dish by adding some sliced blanched almonds and some whole Malaga grapes to it.

Sauce for Fillet of Beef

Bacon and butter are put into the pan which is to hold the fillet and thoroughly heated. The fillet is added and roasted only for a short time, as the beef is served rare. The sauce is then made by adding sour cream in about half the proportion of the juices in the pan, together with pepper, paprika, and a little lemon-juice. These are stirred together and put through a fine strainer, as the sauce must be entirely smooth.

Drawn Butter Sauce. Melt one-fourth a cup of butter in the top of a double boiler and stir in three tablespoonfuls of flour. Add, gradually, two cups of boiling water, one-half a teaspoonful of salt and a few grains of cayenne. If the sauce is not to be served at once, cover the double boiler tightly and keep the sauce hot over water. Add two tablespoonfuls of butter, just before serving.

Egg Sauce. Add two hard-cooked eggs, sliced, to two cups of drawn butter sauce or to two cups of medium white sauce made with milk or half milk and half water. A teaspoonful of lemon juice may be added.

Sauce Béarnaise. Place in a saucepan three tablespoonfuls of water, three tablespoonfuls of tarragon vinegar, and one-half a medium onion, sliced. Bring to the boiling point and strain out the onion. Pour the water, slowly, over four egg-yolks, slightly beaten, add one-half a teaspoonful of salt and one-eighth a teaspoonful of paprika. Cook over hot water until the mixture begins to thicken, stirring constantly. Have ready four tablespoonfuls of butter, creamed. Add the butter to the sauce, a tablespoonful at a time, stir constantly and be sure the butter is melted and well blended before more is added.

SOUTH SEA ROLL

- 14 N. B. C. GRAHAM CRACKERS (large size)
- 1/2 cup chopped dates
- 8 marshmallows, cut small
- 1/2 cup broken nut meats – pecans
- 1/3 cup heavy cream
- 1 teaspoon vanilla

Crumble crackers fine and reserve 3 tablespoons. Blend remainder with other ingredients. Shape in a roll. Coat with crumbs, roll in wax paper. Chill 4 hours. Serve in slices with whipped cream. (6 portions.)

*SHERRY ALMOND PIE WITH FRUIT

- 4 teaspoons unflavored gelatine
- 5 tablespoons cold water
- 3 cups hot milk
- 1/8 teaspoon salt
- 8 tablespoons sugar
- 3 egg yolks
- 3/4 teaspoon almond extract
- 3 tablespoons sherry flavoring
- 3 egg whites
- 2 8" baked pie shells
- 1 cup heavy cream
- 6 tablespoons chopped salted almonds
- Oranges, bananas, grapes

Sprinkle gelatine on cold water; add to milk with salt and 4 tablespoons sugar, stirring until dissolved. Beat egg yolks; add hot milk mixture. Cook over hot water, stirring constantly, until slightly thickened. Remove from heat; add almond extract and sherry flavoring. Cool until slightly stiffened. Beat egg whites; add remaining sugar, beating constantly. Fold into custard; pour into pie shells. Chill until set. Whip cream; swirl on pies. Sprinkle with almonds. Arrange fruit in bowl. Serve with pie. Serves 8-10.

It's a Peach that makes possible this delightful French pastry, and the peach is Libby's! Cut circles of cake a trifle larger than the peach halves and cover with soft icing. Drain Libby's Peaches, dip cut surface in powdered sugar, then place on top of cake circle. Sprinkle with cocoanut

Pineapple Tarts. Line small oval tart tins with puff paste and bake in a hot oven; put a tablespoonful of currant jelly in the bottom of each and cover with slices of pineapple. Cover each tart with a little of the sirup.

Frosted Cherry Tart. Fill baked tart crust with stoned, cooked or canned cherries. Cover with a little of the sweetened fruit sirup flavored with cinnamon. Then cover it with stiffly whisked white of egg mixed with two tablespoonfuls of sugar. Garnish the top with a few berries and return to the oven long enough to set the egg and brown the surface.

Peach Tarts. Line small pastry tins with puff paste and half fill with orange marmalade; lay half a canned peach on each tart, and a cherry on top, and bake in a quick oven. Boil the fruit sirup until it is thick, and pour a little of the sirup over the tart.

Plum Tarts. Cover tart tins with puff paste, then fill with plums from which the stones have been removed. Dust lightly with sugar and bake in a moderate oven.

Gooseberry Tarts. Line small tart pans with puff paste; fill with canned gooseberries and sprinkle with sugar and small pieces of butter. Bake in quick oven.

Canned Apricot Tarts. Line deep tins with puff paste and bake it a light brown. Let it cool, and then spread some marmalade on the bottom. Cover the marmalade with drained canned apricots and reduce the sirup with a little sugar added. Pour this over the apricots.

Blueberry Tarts. Prepare the pastry as for cherry tarts. When cool half fill the shells with thick cornstarch custard. To half a cupful of juice add one cupful of sugar, and boil down until thick. Fill up the shells with blueberries and pour over them the rich, sweet sirup.

Cherry Tarts. Remove the pits from a can of cherries; boil the fruit juice with sugar until thick. Fill tart pans with short pastry and bake in a quick oven. Fill the shells with the cherries and pour over a little of the thick sirup.

Raspberry Tarts. Line tart tins with pastry and bake in a hot oven for fifteen minutes. Remove the tart from the pan and brush over with white of egg; sprinkle over with a little sugar, and return to the oven to brown lightly. Fill with raspberries and cover with whipped cream.

Grape Tarts. Line deep tart tins with puff paste and bake in a quick oven. Make a thick sirup of a cupful of sugar and half a cupful of water. Color this with pink vegetable paste. Fill the shells with canned grapes and pour the sirup over. Serve with a teaspoonful of whipped cream on each tart.

Prune Tart. Cook half a pound of French prunes, with the sirup and lemon rind, until tender; drain them, remove the stones and make into a pulp; fill a baked tart crust with the prepared fruit, cover with whipped cream, smooth over the surface with a knife and decorate with strips of blanched almonds.

Creamed Apple Tart. Fill a baked tart crust three parts full with finely cut cooked apples seasoned with half a teaspoonful of grated lemon peel and one tablespoonful of lemon juice. Pour over a boiled custard, grate a little nutmeg over the top and the tart is ready to serve.

Strawberry Tart. Fill a baked tart crust with preserved strawberries and cover with sweetened whipped cream. Smooth over the surface with the blade of a knife. Decorate with a strawberry in the middle and cut leaves of angelica or citron placed in a circle around it.

Banana Tart. Fill a baked tart crust with slices of bananas arranged in layers, forming circles around the tart. Sprinkle each layer of fruit with a little currant fruit sirup. Brush over the top with well-reduced fruit sirup. When cold these tarts look pretty with the red overglaze.

Apple Tarts. Line tart tins with pie pastry, and then fill it with tart apples cut into small pieces. Sprinkle with finely shredded citron, small bits of butter, some sugar and half a teaspoonful of currant jelly. Bake in a hot oven.

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uit in bowl.

Butterscotch Pie

2119 Total Calories — *125 Protein Calories*

- 1 egg
- 1 cupful brown sugar
- 1 cupful milk
- 3 tablespoonfuls flour
- 2 tablespoonfuls butter
- 1 baked crust
- 1 teaspoonful vanilla extract
- 3 tablespoonfuls water
- ¼ teaspoonful salt
- 1 tablespoonful powdered sugar

Put yolk of egg into saucepan, add brown sugar, flour, milk, water, butter, salt, and vanilla. Stir over fire until it thickens. Pour into baked crust. Beat up egg-white, then beat powdered sugar into it. Spread on top of pie and brown in oven. This makes a very small pie and will serve four people.

Ribbon Pie

THE filling for this pie is made in three colors—first, the coffee layer; second, the vanilla cream for the center; and, third, the chocolate-covered top. Five tablespoonfuls of cornstarch dissolved in a cupful of cold milk is mixed with the yolks of two eggs, half a cupful of sugar and half a teaspoonful of salt, then stirred into a quart of boiling milk and cooked until smooth. When removed from the fire a teaspoonful of vanilla and a tablespoonful of butter are added. A cupful of the custard is reserved for the top, and the remainder is divided into two equal parts. To one part, the bottom layer, is added two tablespoonfuls of extra-strong black coffee; stir until thoroughly blended, then pour into a pie-crust shell. When partly set, pour over the vanilla-cream layer; before it is set spread over the top the reserved cupful of custard blended with two squares of melted chocolate.

French Fruit Pie

PUFF paste is rolled three-quarters of an inch thick and cut round the size of a plate. A smaller inner circle is also cut, the center cut out and laid on the paste, which is then put on a baking sheet. When nicely browned the center is filled with whipped cream and assorted canned fruits. Fresh or stewed fruits could be substituted.

Orange-Meringue Pie

THE filling for this pie is made with two tablespoonfuls of cornstarch dissolved in half a cupful of cold water and stirred into a cupful of boiling water and cooked for three minutes, stirring all the time. It is then taken from the fire and the juice of three oranges and the rind of one, a cupful of sugar and an eighth of a teaspoonful of salt are added, and, when it becomes cold, the yolks of three eggs are beaten in. The mixture is then poured into a baked pie shell and covered with the whites of the three eggs beaten with four tablespoonfuls of powdered sugar. Put in a slow oven and brown lightly. Good

Blackberry or Raspberry Pudding

2 Cupfuls Berries (Measured After Crushing)
2 Cupfuls Boiling Water
⅛ Teaspoonful Salt
2 Tablespoonfuls Lemon-juice
¾ Cupful Sugar
2 Egg Whites
½ Cupful Corn-starch

COMBINE the berries, boiling water, sugar, and salt, stir in the corn-starch, which should be blended with one-fourth cupful of additional cold water. Stir constantly until the mixture boils and thickens, then place it over hot water and cook for thirty minutes. Cool it slightly, add the lemon-juice, pour into the egg whites, which should be beaten stiff, and transfer to a mold, which has been dipped in cold water. When cold and stiff, unmold and serve with, or without, additional sweetened fresh fruit, a fruit whip, or whipped and sweetened cream.

Pistachio, Pineapple and Raspberry Bavarian. *Pistachio:* Blanch, chop and pound to a paste one cupful of pistachio nuts; scald a pint of milk and pour over one cupful of sugar into which has been mixed one and a half envelopes of gelatin; add the pistachio paste; set the pan in ice water and stir constantly; when it begins to thicken fold in one cupful of cream whipped until stiff, and green vegetable coloring, turn into the bottom of a large wet mold and set in pan of cracked ice. *Pineapple:* Heat two cupfuls of grated canned pineapple; add a cupful of sugar, a tablespoonful of lemon juice and one and a half envelopes of gelatin dissolved in the hot pineapple juice; let stand until cool Set the pan containing the pineapple mixture in ice water. Stir constantly; when it begins to thicken fold in one cupful of cream whipped until stiff. Pour this over the pistachio layer. *Raspberry:* Chill and add whipped cream to canned raspberries prepared like the pineapple mixture above. When the pineapple layer is firm pour in the raspberry. When ready to serve unmold on a dish and decorate around the mold with whipped cream.

Coffee Macaroon Sponge

1¼ Cupful Coffee
1 Cupful Milk
1¼ Tablespoonful Gelatin
2 Egg Whites
1 Cupful Crumbled Macaroons
⅔ Cupful Sugar
¼ Teaspoonful Salt
¼ Teaspoonful Vanilla

PUT the gelatin to soak in enough cold water or cold coffee to barely cover. Combine the coffee and milk, bring to boiling point, stir in the sugar and salt, and add the gelatin. Stir till dissolved, then add the vanilla, and let stand until the mixture begins to thicken and is about the consistency of an unbeaten egg white. Then beat it briskly with an egg-beater until it is creamy and frothy-looking. Whip the egg whites, which should be beaten stiff, fold in the macaroon crums, turn into a mold, which has been rinsed with cold water, let stiffen and serve with plain or whipped cream, and a garnish, if desired, of whole macaroons and maraschino cherries.

Peach Tart Paramount—

Line a deep layer-cake pan with some very short pastry about half an inch thick; press the paste well to the sides, prick the bottom with a fork and bake to a light brown in a moderate oven. When cool fill with Libby's Peaches and serve with a sauce made from the syrup of the peaches, which has been boiled for five minutes with two tablespoonfuls of corn syrup.

Cherry Tarts à la Queen of Hearts

Line little tartlet pans with short pastry, pricking the bottom of each with a fork. Bake in a hot oven till delicately browned. Fill them with Libby's Cherries from which the pits have been removed, and whipped cream.

An ideal Sunday dessert

Line sherbet glasses with lady-fingers. Fill the center of each glass with Libby's Apricots. Cover with whipped cream, place one apricot half on the top, and serve ice-cold.

Orange Bavarian

BARELY cover two tablespoonfuls of gelatin with cold water and, after allowing it to stand for five minutes, melt it over steam. In the meantime, prepare one and one-half cupful of orange-juice, add to it one-fourth cupful of lemon-juice and one and one-half cupful of powdered sugar. Stir until the latter is thoroughly dissolved and add the gelatin gradually, so that it will not coagulate. Let the mixture stand in a cold place until it begins to thicken, stirring occasionally. Then fold in two cupfuls of heavy cream, whipped until stiff, and transfer to a mold. When thoroughly firm, and just before serving, unmold and garnish with sections of orange, or in any way desired. One-half cupful of finely chopped walnuts may be added with the cream, if desired.

Marmalade Mold

- ½ Cupful of Quick-Cooking Tapioca
- 1½ Cupfuls of Cold Water
- 2 Egg Whites
- A Few Grains of Salt
- 1 Tablespoonful of Lemon Juice
- 1 Cupful of Orange Marmalade

PUT the tapioca and water into the top of a double boiler; soak for five minutes; put directly over the fire, heat gradually to the boiling point and boil for two minutes, stirring to prevent burning. Cook over hot water until the tapioca is clear; add the orange marmalade; cook for two minutes, and add the lemon juice and salt. Beat the egg whites until stiff and beat into tapioca mixture.

Rinse a pudding mold with cold water, pour in the pudding and put it into the refrigerator until cold and firm. Remove to a serving dish and garnish with fine strips of green citron and pieces of the orange peel taken from the orange marmalade, arranging the pieces in the form of a chrysanthemum. Serve with boiled custard sauce.

Raspberry Meringue

- Whites of Three Eggs
- ¼ Teaspoonful of Vanilla
- 3 Teaspoonfuls of Royal Baking Powder
- 1¼ Cupfuls of Granulated Sugar

BEAT the whites of eggs until stiff and dry; add gradually two-thirds of sugar, and beat until mixture holds shape. Fold in the remaining sugar sifted with the baking powder; add the vanilla. Drop by spoonfuls on unglazed paper. Bake in moderate oven for twenty-five to thirty minutes. Remove any soft part from the center of the meringues and return to the oven to dry out, after turning off the heat. Use two meringues for each serving and put together with sweetened whipped cream and crushed raspberries. These are also delicious filled with fruit ice cream.

Cherry Betty

- 2 Cupfuls Stoned Cherries (Chopped)
- 2 Cupfuls Soft Bread-crums
- Ground Cloves and Cinnamon
- 2 Tablespoonfuls Buttter
- ¾ Cupful Granulated Sugar

BUTTER a baking-dish or casserole, put in a layer of the cherries, sprinkle with sugar, and then with the spices, spread over a layer of the crums, and continue until all is used, making the last layer of crums. Dot with the butter, and sprinkle over a little sugar and spice, then cover and bake forty-five minutes in a moderate oven. Uncover to brown, and serve half warm with hard sauce. If desired, this pudding may be baked in individual ramekins.

DEVIL'S-FOOD PUDDING *(right)*

3 squares chocolate	1 cup sugar	½ teaspoon salt
½ cup sugar	2 eggs	1 teaspoon vanilla
½ cup milk	1 cup milk	1 teaspoon soda mixed with
½ cup Crisco	2 cups flour	1 tablespoon water

Melt chocolate in saucepan, add ½ cup sugar and ½ cup milk. Cook until thick. Cool.

Blend creamy *digestible* Crisco with 1 cup sugar and eggs. (Easy to do in one stirring because Crisco is so fluffy!) Stir in chocolate mixture. Add milk alternately with flour sifted with salt. Add vanilla, then soda, mixed with water. You can either bake or steam this pudding (1) bake in tube pan rubbed with Crisco in moderate oven (325° F.) for 1 hour; (2) or steam in Criscoed custard cups covered with waxed paper for 40 minutes. Then bake in moderate oven (325° F.) 10 minutes. Serve hot with whipped cream or ice cream sauce:—

½ cup melted Crisco	1 egg	1 teaspoon vanilla
¾ cup sugar	⅛ teaspoon salt	1 cup whipped cream

Beat sugar, salt and egg well with Dover beater. Add melted Crisco and beat more. Add vanilla. Fold in whipped cream.

Black and White Torte

½ pkg. Uneeda Bakers National Zwieback, rolled fine
1 cup nut meats, chopped fine
½ cup sugar
3 egg yolks
½ tsp. cinnamon
1 tsp. baking powder
3 egg whites

Prepare National Zwieback and nut meats and combine. Beat egg yolks with sugar until light and fluffy. Add nut and zwieback mixture, cinnamon and baking powder. Fold in stiffly beaten egg whites. Pour into an 8 or 9 inch layer cake pan and bake 15 minutes in a moderate oven (375°F). Cool and spread with alternate rings of chocolate frosting and whipped cream.

Caramel Bavarian Cream

Soak one tablespoonful of gelatine in one-fourth a cup of cold water. Stir two-thirds a cup of sugar in a saucepan over the fire (*no* water) until the sugar melts. Stir constantly; the sugar will change in color through straw to golden brown. When the liquid is a very little darker, add one-half a cup of boiling water (as the caramelized sugar is very hot there will be much bubbling, and the hand should be well protected). Let simmer to a syrup; add the softened gelatine; put pan into ice water and stir constantly until beginning to set; fold in one cup and one-half of heavy cream, whipped. When the mixture will hold its shape, pour into a mould (a ring mould was used for the illustration). Chill. Serve with whipped cream slightly sweetened.

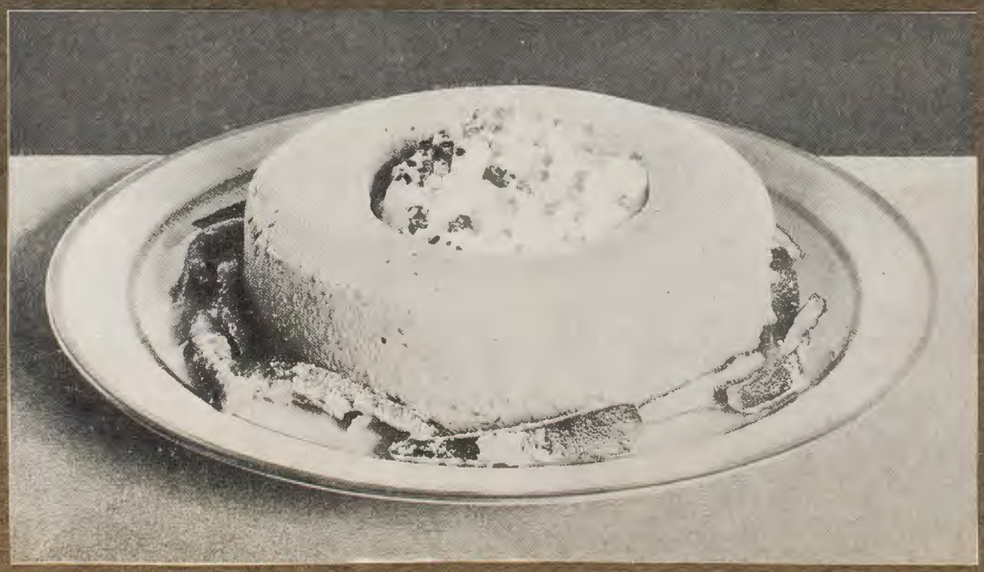
Chopped pistachio nuts make a delicious addition.

VELVET PUDDING WITH RASPBERRY SAUCE

1 pint milk	1 tablespoon gelatin
1 cup cream	Yolks 3 eggs
Scant half cup sugar	1 teaspoon vanilla
	Salt

Scald milk in double boiler, beat egg yolks and add sugar, stir into milk and let cook until thick. Dissolve gelatin in one-fourth cup cold water, add to mixture. Remove from fire and cool. When set, add whipped cream, beat until smooth. Put in mould and on ice.

Sauce: 1 box fresh raspberries, sugar to taste. Put raspberries through sieve, add sugar and heat until dissolved. Then cool in ice-box and serve.



Who ever heard of pink pears! But wait until you taste them! Drain the juice from Libby's Pears and add to it two tablespoonfuls of clove drops—those little hard red candies that everybody knows. Boil until the candies are dissolved, then add the pears and simmer a few minutes. Chill, drain and serve with whipped cream

Caramel Custard Renversée

Excellent.

Cook one-third a cup of sugar in a small sauce pan over a quick fire, stirring rapidly until the sugar is dissolved and turned a caramel color. Take a tin mold, holding about three cups, and as soon as the sugar is melted turn it into the mold. With a towel in both hands, tip the mold from side to side to coat the inside with caramel. Beat four eggs until light; add one-fourth a cup of sugar and half a teaspoonful of salt and beat again; add two cups of milk, mix thoroughly and turn into the mold. Set the dish in a pan of boiling water on a folded cloth, and let cook without the water boiling until the custard is firm in the center. When cold unmold on a serving dish. 350° - 1 hr.

Good Coffee-and-Tapioca Trifle

Have ready two cups of hot, clear coffee (strain through linen if necessary); add half a cup of pearl tapioca and let cook over boiling water, stirring occasionally, until tender. Pearl tapioca will take at least two hours cooking. The minute and other quick-cooking tapiocas will cook in half an hour. When done add ~~half~~ a cup of sugar and turn into glass cups; serve with cream slightly whipped.

Campfire Coffee Cream

½ cup strong coffee (boiling hot), ½ pt. heavy cream (whipped stiff), ½ lb. Campfire marshmallows

Cut marshmallows into small pieces with scissors dipped into cold water, and put them into a bowl which is standing in hot water. Then add the coffee. Be sure it is boiling. When the mixture is cool add the cream whipped very stiff. Set in a cold place for 30 minutes before serving.

RUM-BUMBLE PUDDING

rounding
1 ~~½~~ tablespoonfuls of gelatin
2 tablespoonfuls of cold water
6 tablespoonfuls of boiling water
½ cupful of chopped almonds
1 cupful of sugar
1 pint of whipped cream
½ cupful of rum
4 tablespoonfuls of Rye or Bourbon
2 egg whites

Soak gelatin in cold water and dissolve in boiling water. Add sugar, rum, and whisky. Stir well until sugar dissolves; then strain and cool. When mixture begins to thicken, beat until frothy and ~~add~~ the two egg whites well beaten. Add two tablespoonfuls of whipped cream and whip it in smooth; then add two more tablespoonfuls of cream; mix smooth again, and continue mixing until all cream is used. Beat very light; pour into mould and chill.

Fold in

Fold in cream

Serve the pudding with whipped cream flavoured with a little rum, and sprinkle with chopped almonds. If there are no nuts in the larder, the almonds can be omitted and a little dusted nutmeg substituted. The latter will strengthen the overtones and suggestion of the convivial egg-nog.

Banana Ice Cream

4 bananas
1 quart thin cream
1 cup sugar
Few grains salt
1⅛ tablespoons lemon juice

REMOVE skins and scrape bananas, then force through a sieve; add remaining ingredients and freeze.

An ice cream stiffened with rennet or junket requires less cream than most other kinds of frozen desserts. Stale macaroons or chopped nuts may be added for variety.

Macaroon Ice Cream

2 cups milk
½ cup heavy cream
½ cup sugar
Few grains salt
1 junket tablet
½ tablespoon vanilla
1 tablespoon cold water
½ cup macaroons

PUT milk, cream, sugar, salt and vanilla into can of freezer. Set in pan of hot water. When lukewarm, add junket tablet dissolved in cold water and let stand until set. Dry, pound, and measure macaroons; add to mixture and freeze.

Sometimes flour and eggs are both used to thicken the custard for ice cream.

Pignolia Ice Cream

2 cups milk
½ vanilla bean
1 cup sugar
1 tablespoon flour
¼ teaspoon salt
2 egg yolks
2 egg whites
2 cups thin cream
½ cup pignolia nuts
Ripe pears

SCALD milk with vanilla bean. Mix sugar, flour and salt; add to milk, stir until it thickens, and cook ten minutes. Dilute slightly beaten egg yolks with some of the hot milk, add to remaining milk, and stir and cook one minute. Strain onto stiffly beaten egg whites. Cool, add cream and pignolia nuts, and freeze. Pare and chill ripe pears, cut in pieces and place in coupe glasses. Cover with ice cream and over all pour—

Butter Scotch Sauce

4 tablespoons butter
½ cup sugar
2 tablespoons molasses
½ tablespoon vinegar
1 tablespoon boiling water

PLACE butter, sugar, molasses, vinegar, and boiling water in saucepan. Boil until it forms a soft ball in cold water. Serve warm.

When impossible to get cream for frozen desserts evaporated milk may be successfully substituted.

Chocolate Ice Cream

2 squares unsweetened chocolate
¾ cup hot water
Few grains salt
1 tablespoon vanilla
1 quart evaporated milk
1 cup sugar

MELT chocolate, add hot water slowly and stir until smooth. Add evaporated milk a little at a time. Then add sugar, salt and vanilla, and freeze.

When served with whipped cream and lady fingers a mold of ice cream becomes a

Charlotte Glacée

PACK banana or other ice cream in a brick mold, cover with buttered paper and tin cover, and pack in four parts ice to one part salt for one hour or longer. Turn out on platter and garnish with lady fingers and whipped cream sweetened and flavored and forced through a pastry bag and tube. (See photograph above.)

Mousses are mixtures of whipped cream, sugar, and flavoring. The mixture is put into a mold, covered with greased paper and with the tin cover, and packed in two parts ice to one part salt for two hours or longer.

Orange Mousse and Fruit Ice

½ cup sugar
⅓ cup water
Grated rind 1 orange
1 cup heavy cream
2 tablespoons orange juice
2 oranges
Fresh fruit juice

BOIL sugar and water until sirup will thread when dropped from tip of spoon. Add grated rind and orange juice, cover and keep warm one hour; then cool. Beat cream until stiff, and add, gradually, the orange sirup. Cut an orange in halves crosswise, remove pulp and separate in small pieces. To juice of one orange add any fresh fruit juice (as strawberry, raspberry, or loganberry juice) to make one cup. Sweeten to taste and pour into a ring or brick ice-cream mold. Then put in alternate layers of cream and orange pulp until mold is filled to overflowing. Cover with greased paper. Adjust cover, pack in ice and salt, using equal parts, and let stand two hours. (See photograph above.)

Ice Cream Baked with Pistachio Soufflé

½ cup pistachio nuts
6 eggs
Few grains salt
2 lemons
⅔ cup powdered sugar

BLANCH pistachio nuts, chop finely and rub through a sieve. Add the yolks of the eggs, few grains of salt and grated rind of lemons, and beat until very thick. Beat whites until stiff and dry, add gradually sifted powdered sugar and continue beating. Combine mixtures. On a board arrange six paper doilies; on each doily lay a round piece of cake, and on each piece of cake a scoop of ice cream. With pastry bag and plain tube force the soufflé mixture over the cake and ice cream, sprinkle thickly with sugar, and bake in a hot oven until golden brown, which will be in five or six minutes. The thick board underneath and the meringue around the ice cream protect it from the heat of the oven, so that it does not melt at all while the meringue is baking. Remove each portion to a plate and serve immediately. Other nuts may be substituted for pistachio nuts, or nuts may be omitted altogether if you or your guests do not care for them.

Ice cream made with many egg yolks is called French Ice Cream.

French Almond Ice Cream

1 cup scalded milk
3 egg yolks
1¼ cups sugar
1 cup cream
½ cup almonds
¼ cup water
1 teaspoon vanilla

SCALD milk, pour onto egg yolks mixed with one-half cup sugar, return to double boiler, cook until thickened, stirring constantly, and strain. Blanch almonds and put into omelet pan with three-fourths cup sugar and one-fourth cup water, and stir and cook until sirup is caramelized. Turn into buttered pan, cool and put through food chopper, using coarse knife. Mix the custard, cream, chopped almonds and vanilla, and freeze like ice cream.

Parfaits are mixtures of sirup cooked with yolks or whites of eggs and combined with whipped cream and flavoring. They may be frozen without an ice-cream freezer. Turn into a mold or empty baking powder boxes, cover with greased paper and with tight tin cover. Surround with two parts crushed ice and one part rock salt, and leave two hours or longer. The salt water that accumulates should be occasionally poured off to prevent the possibility of its getting into the mold.

Pistachio Parfait

1 cup sugar
¼ cup water
Whites 3 eggs
1 tablespoon vanilla
1 pint heavy cream
1 teaspoon almond extract
Leaf Green
½ cup finely chopped pistachio nuts

BOIL sugar and water until sirup will thread when dropped from tip of spoon. Pour slowly, while stirring constantly, on the beaten whites of eggs, and continue the beating until mixture is cold; then add flavoring. Color cream a delicate green, and beat until stiff. Fold into first mixture with pistachio nuts finely chopped. Turn into an oiled ice-cream mold, cover with greased paper and with tin cover, and pack in mixture of two parts finely crushed ice to one part rock salt. Leave three hours.

Charlotte Russe Mixture for Bombé

Beat a cup of cream and one teaspoonful of vanilla till very firm. Beat the white of one egg dry; fold in one-third a cup of sugar, then fold the whole into the whipped cream.

Apricot Mousse

1 pint canned apricots
¾ cupful home-made orange marmalade
1 cupful heavy cream
Powdered sugar to taste if needed
1 banana

Rub the banana and apricots through a colander, add the apricot-juice and the marmalade. This mixture should be very sweet. If not, add powdered sugar as may seem necessary. Fold into the cream whipped stiff, pour into a mold, cover closely, and pack in equal parts of ice and salt for three hours. To make this into a Bavarian cream, add to the apricot-mixture two tablespoonfuls of granulated gelatin dissolved in cold water to cover and melted over steam. In this case it will not be necessary to make the mixture so sweet, as it will not be frozen.

Peach Parfait

1 cupful mashed fresh or canned peaches
1 cupful sugar
⅓ cupful water
2 egg-whites
Juice of 1 orange
1 pint heavy cream, whipped
Few drops bitter almond

Boil the sugar and water together until it threads, and pour gently into the egg-whites, which should be beaten stiff, whipping constantly. Combine the peaches and orange-juice. Beat in the egg-white mixture. Stir briskly until cool, and then fold in the cream and almond, which should be used sparingly. Pour into a mold, cover with wax paper and press on the lid; if this does not fit very tightly, dip a cloth in melted paraffin or lard, and bind around the edge. Pack in equal parts of ice and salt for four hours. If canned peaches are used, the amount of sugar should be reduced to three-fourths of a cupful.

Maple Mousse Very Nice

3 Egg Yolks
1 Cupful of Maple Sirup
2 Cupfuls of Whipping Cream
1 Tablespoonful of Chopped Nuts

BEAT the egg yolks until light; add the maple sirup and beat for one minute; put into the top of a double boiler and stir until it thickens. It must not boil or it will curdle. Set aside to cool. Whip the cream; add it to the cooled egg and sirup and mix well. Put into a melon mold, which has been rinsed with cold water, and cover; pack in ice for two hours. Turn out on an ice-cream platter and sprinkle with the chopped nuts.

A perfect climax to any dinner

Put halves of Libby's Peaches in the bottom of an ice-cream dish, cover with peach ice-cream; on top of this place peach halves and pile more ice-cream invitingly around them. Serve with the syrup as a sweet sauce.

A new apricot dainty

Press Libby's Apricots through a fine sieve. Fill tall glasses three-fourths full of layers of the crushed apricot and vanilla ice-cream, with a top layer of whipped cream. Put halves of apricots on the top.

Orange Flower Bisque Good

4 egg yolks
1 tablespoon lemon juice
¼ cup orange juice
¼ cup water
⅔ cup sugar
Few grains salt
4 egg whites
1 teaspoon orange-flower water
¾ cup almonds
⅔ cup cream

BEAT yolks slightly in double boiler, add lemon juice, orange juice, water, sugar, and few grains salt, and stir and cook over hot water until thick. Add egg whites beaten until stiff, set in pan of ice water, and stir occasionally until cold. Flavor with orange-flower water, fold in almonds (roasted in slow oven and finely chopped), and cream beaten stiff. Place in pint brick mold, pack in equal parts ice and salt, and let stand three hours.

Peach Sherbet

8 peaches
¾ cup sugar
2 cups water
5 egg whites
⅓ cup raisins
1 tablespoon lemon juice
⅓ cup prunes
⅓ cup maraschino cherries

PARE peaches, cut in pieces, add sugar and water and rub through sieve. Add egg whites, unbeaten, and lemon juice. Freeze to a mush, add raisins seeded and cut in pieces, prunes stoned and cut in pieces, and maraschino cherries cut in halves. Freeze until mixture is firm. Serve in coupe glasses and over each serving pour two tablespoons heavy cream, colored pink, sweetened, and flavored with peach extract or a few drops of almond.

Orange and Date Ice

ADD one cupful of very finely chopped dates to four cupfuls of boiling water and one and one-half cupful of sugar, and simmer for five minutes. Cool, add three tablespoonfuls of lemon-juice, and two cupfuls of orange-juice, together with the grated rind of an orange, and freeze in three parts of crushed ice to one of salt.

Grapefruit and Ginger Sherbet

3 oranges
¾ pound crystallized ginger
2½ cups sugar
6 cups water
¼ cup lemon juice
3 cups grapefruit juice
1 cup orange juice
Few grains salt

GRATE the rind of the orange and add ginger chopped fine, sugar, and water. Boil five minutes, let stand until cool, and add lemon juice, grapefruit juice, orange juice, and salt, and freeze like ice cream. Serve

Orange and Rhubarb Ice

COMBINE a cupful of orange-juice, three and one-half cupfuls of sifted, stewed rhubarb, a tablespoonful of lemon-juice, the grated rind of half an orange, and one and three-fourths cupful of granulated sugar. Stir till thoroughly dissolved, and freeze in three parts of cracked ice to one of salt.

Orange Date Ice Sprinkled with Coconut

The best method is to pack the freezer two-thirds full of ice before any of the salt is added. Then add the salt and ice in alternate layers. This gives the salt a chance to come in contact with the ice as it gradually sifts down. Measure the ice and salt just as accurately as you would the ingredients for a sponge cake, if you wish satisfactory and uniform results.

Thoroughly cool the mixture before it is put into the freezer. Turning the freezer while the mixture is warm often results in lumps of butter forming in the cream or on the dasher. A warm mixture also makes heavy demands on the ice and increases the freezing period.

We have found that one measure of salt to eight of ice gives the best results when making frozen desserts

Turn the freezer comparatively slowly for the first five or six minutes, since there is nothing to be gained by rapid turning during this preliminary chilling of the mixture. At the first indication of freezing—that is, when the freezer begins to run harder—increase the speed to a lively rate and continue this speed until the freezing process is nearly complete. This beating or whipping will tend to increase the volume of cream and separate more finely the freezing particles, producing an ice-cream of smoother texture. This increase in volume due to freezing is known as "the swell." The freezing can be somewhat hastened, especially in winter, by the addition of a cupful of water to the ice and salt.

When frozen until quite stiff, ice-cream becomes brittle and loses some of its swell. Follow the method used in the commercial manufacture of ice-cream; stop turning and remove the dasher when the cream is of the consistency of thick white sauce or condensed milk. Pack and allow to ripen for several hours. This period of standing allows time for the blending of all the flavors present, and helps to produce a firm, mellow body. It is, therefore, advisable to make ice-cream early in the day. Not only is it more convenient to have it ready, but the cream has a better flavor and body for having stood for a few hours.

For Sugarless Recipe File

COFFEE ICE CREAM

(Serves six)

2/3 cup sweetened condensed milk
½ cup strong black coffee
½ teaspoon vanilla
1 cup whipping cream

Mix the milk, coffee and vanilla, and chill. Whip the cream to custardlike consistency and fold into chilled mixture. Freeze in freezing unit of mechanical refrigerator that has been set at the lowest temperature. When mixture is half frozen, scrape from tray and beat until smooth, though not melted. Return to tray, which should then be placed in the freezing unit and left until the mixture has congealed.

BISCUIT GLACÉ is one of those delicate, alluring sweets which we eat in a hotel but which scarcely anyone ever thinks it possible to make at home. Yet it is done easily. Beat the yolks of four eggs to a stiff, light froth; add a cupful of sugar and heat over hot water until the mixture thickens. Then remove the bowl from the fire and flavor the cream with a tablespoonful of vanilla; beat it till cold and very light. Meantime whip a quart of heavy cream solid; then add the egg mixture; pack in molds and cover deeply with ice and salt. Let it ripen for two hours if in small molds; if in one large melon mold four hours will be necessary.

PEACH MELBA may also be made in the home kitchen, for it is quite a simple dish to prepare in spite of being rather a high-priced one when served in the hotels. Place a slice of very hard ice cream on a dessert plate and lay half of a preserved peach over it. Then pour Melba sauce over all and top with whipped cream. Make the Melba sauce by mixing together half a pint of strained red-raspberry juice, half a pound of sugar and the juice of a lemon. Let it stand in a warm place an hour; then add a cupful of powdered sugar and stir well; pack in ice and stir occasionally, or whip with the egg beater until ready to use.

Frozen Fresh Apricots

12 apricots
1½ cups sugar
4 cups water
Lemon juice

PEEL apricots and cut in small pieces. Cook sugar and water five minutes, add apricots, and cook until apricots are tender. Add lemon juice to taste, and freeze like ice cream. Place frozen apricots in coupe glasses and garnish with whipped cream.

When pieces of fruit are used in frozen mixtures, they become hard and like bits of ice if left packed too long. Therefore it is best to serve such a mixture soon after it is frozen.

A half frozen fruit cocktail is a delicious first course at any meal on a hot day.

Apple Cocktail

3 apples
1½ cups apple juice
8 maraschino cherries
Whipped cream

PARE apples, cut in quarter-inch slices and in strips one inch long, cover with apple juice, pack in ice and salt, and let stand until apple juice becomes mushy. Add cherries cut in strips and serve in grapefruit glasses. Garnish, if desired, with whipped cream.

A frozen vegetable or fruit salad may take the place of a frozen dessert on a hot day.

Frozen Vegetable Salad

1 tablespoon chopped onion
4 tablespoons chopped pimiento
4 tablespoons green pepper
3 cups tomato
3 tablespoons vinegar
¾ teaspoon salt
1 tablespoon lemon juice
1 teaspoon grated horseradish
Few grains cayenne
2 teaspoons gelatine
3 tablespoons cold water
Lettuce
Mayonnaise

CHOP onion, pimiento and green pepper, add strained tomato, and cook five minutes. Add gelatine soaked in cold water, vinegar, lemon juice, grated horseradish, salt, and cayenne. Freeze like ice cream, mold in baking powder boxes, and pack in ice and salt for one hour or longer. Serve on lettuce with mayonnaise dressing.

Marshmallow Parfait

½ cup sugar
⅛ cup water
3 egg yolks
1 teaspoon vanilla
Few grains salt
½ pint cream
¼ pound marshmallows or marshmallow crême

MIX sugar and water and boil until sirup spins a long thread. Pour slowly onto the egg yolks that have been beaten in the top of a double boiler. Cook over hot water until mixture thickens, remove from range and beat until cold. Add vanilla, few grains salt, cream beaten until stiff and marshmallows cut in small pieces, or marshmallow crême. Fill paper cases three fourths full, cover with whipped cream sweetened and flavored with vanilla, and sprinkle with pounded macaroons. Pack in freezer, and surround with two parts of ice to one part of salt; let stand three hours and serve in the cases.

Coffee Almond Ice-cream

4 Cupfuls Milk
6 Tablespoonfuls Ground Coffee
1 Tablespoonful Corn-starch
1½ Cupful Granulated Sugar
1 Teaspoonful Vanilla
⅛ Teaspoonful Salt
1 Pt. Cream or Undiluted Evaporated Milk
¾ Cupful Chopped Toasted Almonds
2 Eggs

TIE the coffee loosely in a piece of thin material and scald it over hot water with the milk for twenty minutes. Beat together the corn-starch and eggs with the salt and half of the sugar, then stir in the remaining sugar, and add the mixture to the milk, from which the coffee has been removed. Cook, stirring occasionally, for ten minutes, then chill, add the cream or milk, and freeze in three parts of crushed ice to one of ice-cream salt. When half frozen add the almonds. Serve plain or as a sundae with coffee butter-scotch sauce.

Caramel-Almond Ice Cream

½ cup flour
1 cup sugar
⅛ teaspoon salt
2 cups milk
1½ cups caramel flavoring
2 eggs, beaten
2 cups cream
1 cup ground almonds

MIX the flour, sugar and salt, add hot milk and caramel flavoring, and cook in double boiler twenty minutes, stirring frequently. Add to beaten eggs, return to double boiler and cook three minutes, stirring constantly. Cool, add cream and nuts, and freeze.

The caramel flavoring is prepared by melting one and one-half cups sugar in the frying pan and when it is brown adding one and one-half cups of boiling water. Boil for fifteen minutes.

ORANGE JACK-O-LANTERN

SHERRY ALMOND CREAM

This is a close cousin to the tempting *Almendrado*, which Erna Ferguson has enshrined in her undeservedly little-known *Mexican Cookbook*.

6 egg whites
1¼ cupfuls of sugar
1 tablespoonful of gelatin
1 cupful of chopped almonds
¼ cupful of cold water
1 cupful of boiling water
½ teaspoonful of almond extract
⅛ cupful of sherry

Put gelatin in cold water for five minutes. Add boiling water until the gelatin dissolves. Add sugar and stir. Chill the mixture until it begins to stiffen; then beat until frothy. Beat egg whites until stiff, then add to beaten gelatin. Beat until mixture is completely blended. Then add flavouring and sherry. Pour into mould, alternating layer of mixture with chopped almonds. Two hours in the ice-box will stiffen it.

SHERRY-CUSTARD SAUCE (*for the above*)

6 egg yolks
1 pint of milk
¼ cupful of sugar
⅛ teaspoonful of salt
½ teaspoonful of vanilla
½ pint of whipping cream
3 tablespoonfuls of sherry

Put milk in double-boiler to scald. Beat the eggs lightly; add sugar and salt. Pour milk slowly into egg mixture, then return to double-boiler. Cook until mixture coats a spoon. When cool, add vanilla, whipped cream, and sherry.

CARAMEL-ICE-CREAM SANDWICH. This is made by putting vanilla ice cream between and on top of two oblong pieces of a thin sheet of sponge cake and covering with a generous quantity of rich, smooth caramel sauce and a sprinkling of toasted almonds:

Cream Caramel Sauce to meet this description is made by putting one cupful of light brown sugar, one-quarter cupful of granulated sugar, one-eighth teaspoonful of salt and half a cupful of corn sirup over the fire. Stir until it starts to boil, then cook to 241° F. or a firm soft ball without stirring. Cool slightly and stir in one cupful of thin cream.

This sauce may also be used over ice cream in the form of a sundae and with an egg lettuce sandwich of coarse bread makes a popular noonday luncheon.

Another favorite sundae for a luncheon combination is:

CHOCOLATE BITTER-SWEET SUNDAE. The sauce is prepared by stirring half a cupful of scalded milk into half a pound of broken milk chocolate—less expensive when bought in bulk form—over a very low flame only long enough to melt the chocolate. Serve this creamy thick sauce over ice cream and sprinkle with freshly salted peanuts.

CHOCOLATE CAKE Good

½ cupful butter
1 cupful sugar
2 cupfuls SWANS DOWN CAKE FLOUR
3 level teaspoonfuls baking powder
3 egg whites
½ cupful milk
½ teaspoonful flavoring extract

Cream butter, add sugar gradually, creaming the mixture thoroughly. Sift flour with baking powder several times, then add alternately with milk to the first mixture. Add flavoring; fold in the well-beaten egg whites, and bake in three layer cake pans in a moderate oven. Cover with chocolate frosting.

YELLOW COCOANUT CAKE

Grated rind 1 large orange
½ cupful butter
1 cupful sugar
4 egg yolks, beaten light
½ cupful milk
1¾ cupfuls SWANS DOWN CAKE FLOUR
2½ teaspoonfuls baking powder
1 egg white, beaten light

Cream the butter with the grated rind; beat in the sugar, the egg yolks and alternately the milk and flour sifted several times with the baking powder, fold in the egg white. Bake in layer cake pans. Put the layers together with boiled icing, mixed with cocoanut, and cover the top and sides with icing over which sprinkle cocoanut. Double this recipe for three large layers.

LADY BALTIMORE CAKE

Follow the recipe for Chocolate Cake as given above. Bake in 2 layers and put together with Lady Baltimore Filling and cover the whole cake with boiled icing.

Lady Baltimore Filling

Chop fine ½ cupful each of raisins and nuts. Cut 3 figs in shreds and mix through the boiled icing.

Cocoa Cake

¾ cupful sugar
½ cupful cocoa
1 cupful sour milk
2 cupfuls barley flour
¼ teaspoonful salt
½ teaspoonful vanilla
¼ cupful shredded cocoanut
1 tablespoonful shortening
1 teaspoonful soda
1 tablespoonful hot water

Mix the cocoa and sugar, add the shortening, and blend thoroughly. Add salt and sour milk. Beat until smooth, and add soda dissolved in hot water. Beat again while adding the barley flour. Pour into a greased and floured shallow pan, sprinkle with coconut, and bake in a moderate oven about twenty-five minutes.

Mocha Roll

4 egg yolks
3 tablespoons cold water
1 teaspoon lemon extract
1 cup sugar
1½ tablespoons cornstarch and Flour to fill cup
1¼ teaspoons baking powder
½ teaspoon salt
4 egg whites

Beat egg yolks and cold water until very light, add flavoring and sugar and beat two minutes. Put cornstarch in cup, fill cup with flour, sift with baking powder and salt and fold into first mixture. Then fold in egg whites beaten stiff. Put in a large dripping pan that measures ten by fifteen inches and which has been lined with paper and greased. Bake twelve to sixteen minutes in a moderate oven or at 350 degrees F. Remove from oven to cheesecloth sprinkled with confectioners' sugar. Remove paper from bottom and spread cake with Mocha Frosting, roll up and wrap cheesecloth around cake to keep it in shape. When cool frost with remaining Mocha Frosting, decorate with halved blanched almonds and a little of the frosting colored green and forced through a paper pastry bag to form stems and leaves.

MARBLE CAKE

Follow the recipe for Chocolate Cake given above. Divide the mixture and leave one half plain. Into the other half beat

2 squares (ounces) of melted chocolate
½ teaspoonful of ground cinnamon
¼ teaspoonful of ground cloves and
¼ teaspoonful soda

Put the two mixtures, alternately, by the large spoonful into the tin. Do not stir, but smooth over the top.

Mocha Frosting

¼ cup washed or unsalted butter
1½ cups sifted confectioners' sugar
1 tablespoon warm strong coffee
1 egg white

Cream butter, add gradually three-fourths cup confectioners' sugar, and coffee, a few drops at a time. Beat egg white until stiff and add remaining sugar gradually. Combine mixtures and add more sugar if necessary.

SPONGE CAKE Good

5 eggs
1 cupful granulated sugar
½ lemon, grated rind and juice
1 cupful SWANS DOWN CAKE FLOUR
¼ teaspoonful salt

Beat the yolks of eggs until thick and light colored, gradually beat in the sugar and grated rind, then the lemon juice. Beat the whites until very light. Cut and fold part of the whites into the yolks and sugar, fold and cut in the flour and salt, cut and fold in the rest of the egg whites. Bake in ungreased tube pan about fifty minutes in a slow oven.

Alma Gluck's Chocolate Cake—Tested and Approved Recipe on page 386—iced with Mocha Frosting with decorations of nuts, cherries, and angelica

Mocha Icing

BEAT one yolk of egg, add four tablespoonfuls of strong coffee, one teaspoonful of vanilla extract, two tablespoonfuls of melted butter and two and one-half cupfuls of confectioners' sugar. Beat well and spread on cake cut in squares. Decorate to taste.

Alma Gluck's Chocolate Cake

1½ cupfuls sugar
1 cupful butter
5 eggs
1½ cupfuls flour, sifted twice
2 teaspoonfuls baking-powder
2 ounces grated bitter chocolate
6 beans coffee pulverized or ¾ teaspoonful pulverized coffee
½ teaspoonful vanilla-extract
¼ cupful milk

Cream the butter and sugar, add the egg-yolks and cream until very light; then add the chocolate melted, the coffee and vanilla, and alternately the flour mixed with the baking-powder and the milk and egg-whites beaten stiff. Bake in three layers in a moderate oven. Put together with whipped cream or any desired filling.

Adorned for holidays—Lady Baltimore Cake. Filling—Hip-o-lite (spread out from center of each layer) sprinkled with chopped fruits and nuts. Icing—To 2 tablespoons water rubbed into ½ pint Hip-o-lite until smooth, add gradually 6 heaping tablespoons powdered sugar and mix until smooth.

Shamrock Cake

Virginia Loaf Cake—from February, 1916, Tested and Approved Recipes—covered with thick white icing and decorated with shamrocks of green lime-drops with angelica for stems. The center flower is of pink Jordan almonds

SOUR MILK CAKE
(Lancaster)

1¼ cups sugar
1 cup sour milk
½ teaspoon salt
½ cup butter
1 teaspoon soda
1 teaspoon baking powder
2 eggs
2 cups flour
1 teaspoon vanilla or almond extract

Cream butter then add sugar and cream well. Add eggs. Add soda to sour milk and add to sugar mixture alternately with sifted flour, salt and baking powder. Beat well and add extract. Pour in two well-buttered nine-inch layer cake pans and bake about 25 minutes in a 350 degree oven.

Mrs. Davidson says she has given the recipe to so many women including a bride, who said she never was any good at cake making. She tried this recipe, and like everyone else, was delighted! Thank you very much for your letter, Mrs. Davidson.

There's no reason why this can't be made into a loaf if you prefer.

Cocoa Muffins

1882 Total Calories — *153 Protein Calories*

2 tablespoonfuls shortening
2 tablespoonfuls cocoa
3 teaspoonfuls baking-powder
1 cupful sugar
½ cupful water
1½ cupfuls pastry flour
2 eggs
½ teaspoonful vanilla
¼ teaspoonful salt

Cream shortening and sugar, add egg-yolks. Combine flour, cocoa, and baking-powder; add alternately with the water. Add vanilla and fold in stiffly beaten whites of eggs. Bake in muffin pans in quick oven.

HOT MILK CAKE

2 eggs, well beaten
1 cup sugar
1 cup flour
⅛ teaspoon salt
1 teaspoon baking powder
½ cup hot milk
1 tablespoon butter

Beat eggs until light and thick. Add sugar slowly and beat two minutes with a beater or five minutes with a spoon. Sift flour, salt and baking powder and fold into egg mixture all at one time. Melt butter in milk and add all at once. (This should be done very quickly.) Pour into well-buttered pan and bake in a moderate oven according to thickness.

Chocolate Cream Cake

⅓ cup shortening
1 cup sugar
1 cup milk
1¾ cups flour
4 teaspoons Royal Baking Powder
¼ teaspoon salt
1 teaspoon vanilla
1 egg

Cream shortening; add sugar gradually, beaten egg, one-half the milk and mix well. Add one-half the flour which has been sifted with salt and baking powder, the rest of the milk, then the rest of the flour and add flavoring. Bake in two greased layer cake tins in moderate oven 15 to 20 minutes.

Chocolate Filling and Icing

2 cups confectioner's sugar
boiling water
1 teaspoon vanilla
1½ ounces unsweetened chocolate (1½ squares)
½ teaspoon grated orange peel

To the sugar add boiling water very slowly to make a smooth paste. Add vanilla, melted chocolate and orange peel. Spread on top of each layer and put cake together with slightly sweetened whipped cream.

Maple Frosting

1 Cupful Maple-sugar
Whites of 3 Eggs
1 Cupful Nut-meats
Pinch of Cream of Tartar
1 Cupful Water

BOIL sugar and water until it forms a soft ball. Add cream of tartar. Pour in the nuts after it is removed from the fire and beat into the stiff whites. When sufficiently thick to spread, add to the cake. This can be made without the nuts, but it is better with them.

Ice-cream Nut Cup Cakes

¼ Cupful Butter or Butter-substitute
1 Cupful Sugar
½ Cupful Strong Cold Coffee
½ Teaspoonful Vanilla
1½ Cupful Pastry Flour
⅛ Teaspoonful Salt
2 Teaspoonfuls Baking-powder
2 Egg Whites
¾ Cupful Chopped Walnut Meats

CREAM the butter, beat in the sugar, salt, and vanilla. Sift together the flour and baking-powder and add the nuts. Stir a little of this into the creamed butter mixture, then add some coffee, continuing in this way until all the flour and coffee have been used. Then fold in the egg whites, which should be whipped stiff, transfer the mixture to twelve well-oiled cup-cake pans, and bake from thirty to thirty-five minutes in a hot oven. Cover with boiled coffee icing, or, if it is not convenient to ice the cakes, just before putting them in the oven sprinkle them with some coarsely chopped nut-meats and a little granulated sugar.

Feather Cocoanut Cake

⅞ cup sugar
1½ cups flour
2 teaspoons Royal Baking Powder
½ cup milk
2 tablespoons shortening
1 egg
1 teaspoon lemon flavoring
½ cup grated cocoanut

Sift flour, sugar and baking powder well. Add the melted shortening and beaten egg to the milk, and add to the dry ingredients. Mix well, add flavoring and grated cocoanut and bake in greased loaf pan in moderate oven 35 to 45 minutes.

This is nicest baked in a round loaf pan. Before serving, sprinkle with a little powdered sugar, or if desired, this can be iced with a white icing, grated cocoanut sprinkled on top.

Royal Cream Loaf Cake

½ Cupful of Shortening
1 Cupful of Sugar
½ Cupful of Rich Milk or Thin Cream
2 Eggs
½ Cupful of Cornstarch
1 Cupful of Flour
3 Teaspoonfuls of Royal Baking Powder
1 Teaspoonful of Lemon Extract

CREAM shortening well. Add sugar slowly, and the yolks of eggs well-beaten. Add milk, a little at a time, sift flour, cornstarch and baking powder together, and mix with the first ingredients. Fold in the beaten whites of eggs. Add flavoring. Bake in a greased loaf pan in a moderate oven thirty-five to forty-five minutes, and cover with icing:

ICING. 1 egg white (unbeaten), ⅞ cupful of granulated sugar, 3 tablespoonfuls of cold water. Place ingredients in top of a double boiler. Place over boiling water and beat with a Dover beater for seven minutes. Spread on top and sides of cake.

Maple Nut Cake

⅓ Cupful of Shortening
1 Cupful of Light Brown Sugar
½ Cupful of Milk
1½ Cupfuls of Flour
2 Teaspoonfuls of Royal Baking Powder
2 Eggs
1 Teaspoonful of Vanilla
1 Cupful of Chopped Nuts—Preferably Pecan Nuts
¼ Teaspoonful of Salt

CREAM shortening; add sugar slowly and yolks of eggs and milk; beat well. Sift flour, salt and baking powder together, and add to the first mixture. Fold in beaten whites of eggs; add flavoring, and bake in a well greased loaf pan in a moderate oven thirty-five to forty-five minutes. Cover the top with maple icing and sprinkle with chopped nuts while still soft.

MAPLE ICING. 1½ cupfuls of confectioner's sugar, 2 tablespoonfuls of hot milk, ½ teaspoonful of butter, ½ teaspoonful of maple flavoring. Add butter to hot milk and add sugar slowly to make a paste which will spread. Add flavoring, and spread on top and sides of cake.

Maple Sugar Puffs

1 Egg
1 Heaping Cupful Maple or Brown Sugar
1 Cupful Sour Milk
¼ Cupful Fat
1½ Teaspoonful Baking-powder
½ Teaspoonful Soda
¼ Teaspoonful Salt
1 Cupful Chopped Nut-meats
Flour Enough to Make a Batter that will Drop from Spoon (about 2½ Cupfuls)

MELT shortening and sugar together, add egg and beat the mixture vigorously. Then add dry ingredients, sour milk, and nut-meats. Drop from a teaspoon on buttered pans and bake in a quick oven.

DIXIE PUNCH WITH ALMOND MACAROONS

MIX together eight cupfuls of strong tea, the grated rind of one orange, the strained juice of two oranges and three lemons, add sugar or honey to taste, and chill. Into each glass place three thin slices of banana, pour in the punch, and serve with almond macaroons made as follows:

Beat up white of one egg to a stiff froth, add a pinch of salt, and fold in gently one cupful of blanched and chopped almonds, one cupful of powdered sugar, and a few drops of almond extract. Mix and drop from a teaspoon on a greased and floured baking-tin, one inch apart, and bake in a moderate oven for about fifteen minutes, until the macaroons are a delicate brown.

Such a light, tender cake—and it's made with no butter!

Beat the yolks of 4 eggs. Add a pinch of salt, 1 cup sugar, ½ cup Libby's Milk, 1 teaspoon vanilla and ½ teaspoon lemon extract. Mix thoroughly, then add gradually 1½ cups flour and 2 heaping teaspoons baking powder mixed together. Fold in the stiffly beaten whites of the eggs and bake in a moderate oven. When cool, frost with icing made of 2 cups powdered sugar, ½ cup Libby's Milk and 2 teaspoons vanilla, all beaten till smooth

NUT AND ZWIEBACK TART

BEAT yolks of four eggs with three-fourths cupful of sugar until light, then add one-fourth pound of powdered zwiebacks, grated rind and strained juice of one-half lemon, one-half teaspoonful each of powdered nutmeg, mace, and ginger, one cupful of chopped nut-meats, two teaspoonfuls of baking-powder, and the stiffly beaten whites of the eggs. Mix well and divide into two greased and floured layer-cake tins; bake in a moderate oven for three-quarters of an hour. Spread jam or jelly between the layers and when cold cover with whipped cream sweetened and flavored to taste, or with whipped evaporated milk. Sprinkle over with a few chopped nut-meats and serve.

This tart contains no butter, but is made rich with nuts and light with eggs, while the powdered zwieback takes the place of flour and gives body to the mixture.

GOOD LUCK CAKE WITH ICES

BEAT two eggs with one-half cupful of sugar for twenty minutes, add one-half cupful of milk, one-half teaspoonful each of almond and vanilla-extract, add one cupful of flour sifted with one-half cupful of potato flour, three teaspoonfuls of baking-powder and a pinch of salt. Mix lightly and pour into a greased and floured cake-tin. Bake in a moderate oven for forty minutes. Cool and serve in slices with assorted ices that are topped with whipped cream and fruit.

New Fruited Layer Cake. Beat a cupful of granulated sugar with half a cupful of butter until smooth and creamy. Mix a cupful of flour, half a cupful of cornstarch and two teaspoonfuls of baking powder and sift three times. Add a cupful of milk to the creamed butter and sugar and a teaspoonful of almond flavoring, and beat in the flour. The beaten whites of four eggs are added last. Bake in layer-cake tins. Fill with fruited filling and cover with icing.

FRUITED FILLING: Shred a quarter of a pound of orange peel, a quarter of a pound of candied cherries and a quarter of a pound of citron. Boil a pound of sugar, with enough water to dissolve it, until it threads; pour slowly, while hot, over the beaten whites of three eggs, beating steadily all the time. Color orange tint with a little yellow color paste. Divide into two equal portions; to one stir in the fruit for filling, spread this between layers and cover the top with the plain icing.

Marshmallow Layer-Cake Flavored with Equal Parts of Lemon, Vanilla, and Almond Extract

SOFT MOLASSES COOKIES *(below, right)*

(Mixing time: 10 minutes)

A letter from a man in Ohio tells us that Crisco cookies were left all winter in a summer camp and when found this spring were "amazingly" fresh and sweet. There *is* something amazing about Crisco's pure sweet flavor and the way it lends its flavor and fresh keeping quality to foods.

1 cup Crisco
1 cup brown sugar
2 eggs, well beaten
1 cup molasses
2 teaspoons cinnamon
2 teaspoons ginger
½ teaspoon soda
1 cup hot coffee
1 teaspoon vinegar
1 teaspoon salt
4 cups flour
3 teaspoons baking powder

Blend sugar and Crisco, add well-beaten eggs, molasses, spices, and soda which has been mixed with hot coffee. Then add vinegar and beat in the flour which has been previously sifted with salt and baking powder. Stir well and drop from end of spoon onto Criscoed cookie sheet. Bake in moderate oven (350° F.) for ten minutes. This recipe makes about 65 cookies.

Orange Cream Layer Cake

⅓ cup shortening
1¾ cups flour
¼ teaspoon salt
1 cup sugar
1 egg
1 cup milk
1 teaspoon vanilla extract
4 teaspoons Royal Baking Powder
1 cup sweetened flavored whipped cream

Cream shortening; add sugar gradually, beating well; add beaten egg, one-half the milk and mix well; add one-half the flour which has been sifted with salt and baking powder; add remainder of milk, then remainder of flour and flavoring; beat after each addition. Bake in two greased layer cake tins in moderate oven 15 to 20 minutes. Spread the whipped cream thickly between the layers. Cover top with

Orange Frosting

1 tablespoon cream
1 cup confectioner's sugar
1 tablespoon melted butter
½ teaspoon orange extract
pulp and rind of 1 orange

To cream add sugar slowly. Add orange pulp, rind, extract, and melted butter. Beat until smooth and spread on top of cake.

★

Cocoa Cakes

Good

4 tablespoons shortening
½ cup milk
1¾ cups flour
3 teaspoons Royal Baking Powder
1 teaspoon vanilla extract
1 cup sugar
1 egg
½ cup cocoa
¼ teaspoon salt

Cream shortening; add sugar and well beaten egg; beat well and add milk slowly; sift flour, baking powder, salt and cocoa into mixture and stir until smooth; add vanilla; pour batter into well greased shallow pan; the batter should be about ½ inch thick. Bake in moderate oven about 20 minutes; when cool, and before removing from pan, cut diagonally across from opposite corners to make diamond shaped pieces; cover with boiled icing. These make very attractive cakes to serve at afternoon tea or luncheon.

Marble Cake

White Part

3 tablespoons shortening
½ cup sugar
½ teaspoon lemon extract
½ cup milk
1 cup flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
white of 1 egg

Cream shortening, add sugar slowly, add flavoring and milk. Beat well and add flour, which has been sifted with baking powder and salt. Mix in beaten white of egg. Put in greased loaf pan.

Dark Part

3 tablespoons shortening
½ cup sugar
yolk of 1 egg
½ cup milk
1 cup flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
½ teaspoon cloves
½ teaspoon allspice
1 teaspoon cinnamon
6 teaspoons cocoa

Cream shortening; add sugar slowly, add egg yoke and mix well. Mix in milk; add flour, baking powder, salt and spices which have been sifted together. Put this batter by spoonfuls into the white part after it is in the pan; do not mix. Bake three-quarters of an hour in a moderate oven.

Icing

1½ cups confectioner's sugar
2 tablespoons hot milk
½ teaspoon butter
½ teaspoon vanilla

Add butter to hot milk and add sugar slowly to make paste of the right consistency to spread. Add vanilla and spread on top and sides of cake.

Famous Lady Baltimore Cake

2570 Total Calories — *463 Protein Calories*

1 cupful butter
1½ cupfuls confectioner's sugar
1 cupful milk
½ teaspoonful rose extract
3 cupfuls pastry flour
2 teaspoonfuls baking-powder
¼ teaspoonful salt
½ cupful water
2 cupfuls chopped raisins
2 cupfuls chopped figs
1 cupful chopped pecan meats
½ teaspoonful almond extract
2 cupfuls confectioner's sugar
Whites 9 eggs

Cream together the butter and sugar listed in the first column. Add the milk, rose extract and flour, sifted with baking-powder and salt. Beat smooth and fold in the stiffly-beaten whites of six eggs. Bake in three round layer-cake tins lined with greased white paper. Cover with a paper while baking to prevent browning. Test with a straw to see if done through. For the filling boil the two cupfuls of sugar and the water together until it spins a thread, when it may be poured *very slowly* upon the stiffly-beaten whites of three eggs. Beat until of the consistency of cream, then add chopped fruit and nuts and almond extract. Put the filling between the layers and over the top of the cake. If desired, add only the extract to the filling and place between and on top of the cake two thin layers of filling with a layer of chopped fruit and nuts between. Save a few nuts to sprinkle on top.

Walnut Squares

Good.

2 eggs
1 cupful brown sugar
½ teaspoonful salt
¼ cupful pastry flour
1 cupful chopped nut-meats
½ teaspoonful vanilla

Beat the eggs until light; add the rest of the ingredients. Pour into a well-greased pan and bake about fifteen minutes in an oven registering 425° F. Cut into squares while still hot and remove from the pan.

Recipe for Lace Cookies

Indeed, we are very glad to give you the recipe you request. Sift one cup of sugar with one-half a teaspoonful of baking powder. Blend with the dry ingredients one-half a cup of melted butter, two egg-yolks, slightly beaten, one teaspoonful of vanilla, and two cups and one-half of rolled oats. Fold in the stiffly beaten whites of two eggs. Drop by the teaspoonful on a buttered sheet and bake five to seven minutes in a hot oven.

ANY simple design may be used for the cake-icings. Original designs may be drawn on paper and this drawing transferred to the first coat of icing applied to the cake, by laying the paper containing the drawing lightly in position on the cake and pricking along the lines of the design with a hatpin, so that when the paper is removed the design will be found lightly pricked in the surface of the cake.

The designs shown here may be enlarged if one is skilful with the pencil. Numerous simple designs suggesting Christmas decorations may be found in the advertising sections of the popular magazines, and these may be cut out and used by laying them directly on the cake and pricking the outline through.

THE star cake is decorated with lavender and a line of different colored candies set about the edge. The holly cake is white with green leaves and red berries.

THE Christmas-tree cake is first covered with a white icing. When this has hardened the shape of the tree is painted on in green, the brush strokes representing the foliage. The stand for the tree is made of a light red icing, and the candles, haloes, and star are a pale yellow, while the candle flame, the tree trunk, and the open spaces in the stand are in light purple. Colored gumdrops are pressed into the icing while it is fresh or stuck on the hardened background with drops of fresh icing. This design is especially suitable for a large cake to be used as a centerpiece at a holiday party or to serve as one of the desserts at the Christmas dinner.

AT the right the Christmas tree is outlined in pale green and the candles are pale yellow. The tree-stand is a checker of pale yellow and lavender. This decoration is particularly attractive for the small cake to serve for tea.

A Christmas landscape is applied directly to the cake surface. The cake is allowed to show through the white icing to represent the outlines of the hills, trees, house, and road. A purple icing should next be applied for the sky, and then green is used for the pine-trees. Red is used for the house and a pale yellow for the morning star. The white icing used to represent the snow on the pine-trees is applied with a brush after the green icing of the trees has hardened. Smoke from the chimney may be white or pale blue. The sides of the cake should be covered at the same time the white icing is put on. Spread with a spatula and then finish the edges up to the outline with the little brush.

THE small holly cake at the left is first covered with white icing. The leaves are painted on with green icing, and little red "wintergreen berry" candies are put in place with drops of icing. This is an easy decoration to make and is very effective.

THE little tree on the left is of green with salmon pink candies on a white background. The candles and tree-stand are pale yellow and a line of green icing is run around the edge.

Santa Claus on the right is done in light-red icing with beard and gift-bag of yellow. A line of white icing is run around the cake and little candies are pressed into it.

There was a very dainty little cake making its appearance in some of the tea shops shortly after the signing of the armistice had removed some of the restrictions on the use of sugar, and I made several unsuccessful attempts to discover how it was put together before I finally met it on the tea-table of a friend who dwelt in a wonderful old château not far from the hospital. "It is the *Gâteau Madelaine*," she replied, "and neither difficult to make nor costly. You will find it everywhere in France, for it is capable of so many variations."

Then she told me how it was made. "Beat four eggs with one cupful of sugar for a few minutes, then place the bowl in hot water over a low heat and continue beating for ten minutes or until very light and creamy. Sift two cupfuls of flour twice and melt one-half cupful of butter. Stir the flour and butter alternately into the egg mixture and flavor with one-half teaspoonful of almond or one teaspoonful of vanilla. Bake as you will, in *petits gâteaux*, in a loaf, in layers, or in a flat sheet, but let the oven be only moderately hot. When finished, cool, and if baked in a flat pan, cut into fancy shapes, diamonds, hearts, circles, crescents, as you desire, and ice to suit the fancy." A layer cake put together with jam, topped with whipped cream, was one form in which I found the cake, and its texture, which was so fine and delicate, and its charming golden color fascinated me. At Madame B——'s tea-table the *Madelaine* cake had been cut into tiny strips, and these put together with *confiture*. Then the little fingers had been dipped into a chocolate icing. They were delicious.

One more recipe, and I have finished. This is for a little tea cake that found great favor in the nurses' recreation hut, when we all forgot our worries for a few moments and ran in for a cup of the very good tea that we always found waiting us there in the late afternoon. These cakes were really little wafers served either hot or cold—and they were good both ways. Beat one egg to a foam and add half a cupful of milk and a tablespoonful of melted butter. Stir in half a cupful of flour, beat well, and add more flour to make stiff enough to roll *very* thin. Cut into rounds, rings, or diamonds, and leave on a floured board to dry for several hours. Then fry in hot fat and dust with cinnamon and sugar. This recipe will make about thirty-five delicious little wafers.

ALMOND CREAM FILLING

Combine ⅓ cup sugar, 4 tablespoons Swans Down Cake Flour, and ¼ teaspoon salt in top of double boiler Add 1½ cups milk gradually, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Add small amount of hot mixture to 1 slightly beaten egg, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Add ½ teaspoon vanilla, ½ teaspoon almond extract, and 2 tablespoons butter Cool. (*All measurements are level.*)

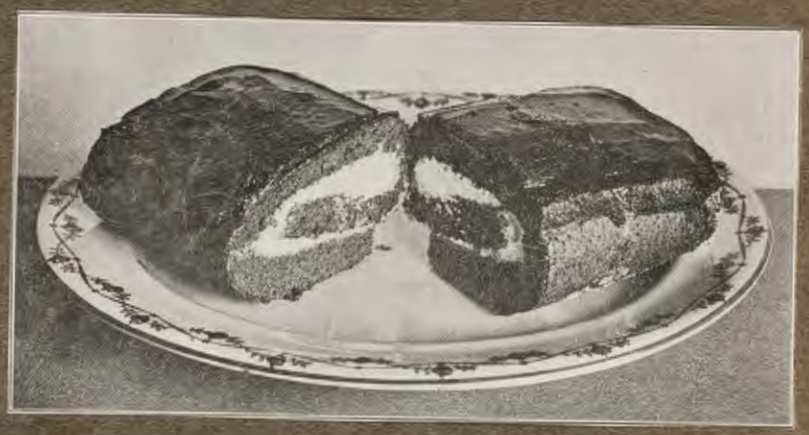
Campfire Marshmallow Chocolate Roll

1 square chocolate
4 eggs
½ cup sugar
½ teaspoon salt
½ cup flour
½ teaspoon cream of tartar
½ teaspoon soda

Melt chocolate, add eggs and sugar and beat over hot water until light and foamy. Remove from fire, beat until cold. Sift and add flour, salt, cream of tartar and soda, and turn into pan lined with greased paper Bake in oven 350° F for ten minutes. Turn out on a sheet of paper sprinkled with powdered sugar, spread with Campfire Marshmallow Filling, roll up tightly and leave until cool. Spread with plain chocolate frosting. When ready to serve cut in diagonal slices.

Marshmallow Filling

Set one-fourth pound fresh marshmallows to heat and soften in a double boiler. Melt one cup granulated sugar in one-fourth cup of boiling water and cook to 240° F. (soft-ball stage). Pour in a fine stream on the whites of two eggs, beaten light, beating constantly meanwhile; add the melted marshmallows and continue to beat until smooth; add the one-half teaspoonful of vanilla extract.



SMALL FANCY CAKES

(1)

½ Cupful of Shortening
1 Cupful of Granulated or Powdered Sugar
Yolks of 3 Eggs
½ Cupful of Milk
2 Cupfuls of Flour
2 Teaspoonfuls of Royal Baking Powder

CREAM the shortening; add the sugar slowly, and beat well. Add the yolks of eggs, which have been beaten until thick. Add the milk, a little at a time, and the flour, which has been sifted with the baking powder. Divide the batter in half and add to one half one teaspoonful of lemon juice and the grated rind of half a lemon. To the other half of batter add two squares (two ounces) of unsweetened, melted chocolate and one teaspoonful of vanilla. Bake in a shallow, greased pan or in very small individual tins in a hot oven for about fifteen minutes. If a large pan is used, cut the cakes into fancy shapes. Spread with colored or marshmallow icing.

(2)

½ Cupful of Shortening
1 Cupful of Granulated Sugar
⅔ Cupful of Water
2 Cupfuls of Flour
3 Teaspoonfuls of Royal Baking Powder
Whites of 3 Eggs
¼ Teaspoonful of Salt
1 Teaspoonful of Flavoring

CREAM the shortening and sugar together until very light; add water slowly, and beat constantly; add flavoring; stir in the flour, salt and baking powder, sifted together twice; beat whites of eggs until stiff and fold in; put a teaspoonful of batter into individual cake tins and bake in a hot oven ten to fifteen minutes. Spread with colored icing.

COLORED ICING

1½ Cupfuls of Confectioner's Sugar
1 Teaspoonful of Melted Butter
2 Tablespoonfuls of Hot Milk
½ Teaspoonful of Flavoring (Either Lemon Juice or Vanilla)

ADD the hot milk and the melted butter to the sugar slowly, sufficient to make paste soft enough to spread; add flavoring. For pink icing add to the above a little cranberry or other fruit juice. For green icing add a very small amount of any good vegetable coloring. For yellow icing a small amount of egg yolk or orange juice with the grated rind of orange can be added. If desired, candied cherries and angelica can be used to decorate the top of each little cake.

MARSHMALLOW ICING

¾ Cupful of Granulated Sugar
6 to 8 Marshmallows
White of 1 Egg
⅓ Cupful of Water
A Few Drops of Vanilla

BOIL the sugar and water without stirring until the soft ball stage. Put the marshmallows in the syrup. Pour slowly over the beaten white of egg, beating until thick. Add the flavoring, and spread thickly on cakes. Melt unsweetened chocolate with half teaspoonful of butter. After the white icing is cool, spread with a thin coating of this unsweetened chocolate.

HONEY DROP CAKES

⅓ Cupful of Shortening
¼ Cupful of Sugar
½ Cupful of Honey
1 Egg
½ Tablespoonful of Lemon Juice
1½ Cupfuls of Flour
1½ Teaspoonfuls of Royal Baking Powder

CREAM the shortening, and add the sugar slowly; add the honey, the beaten egg yolk and the lemon juice. Mix well, and add the flour, sifted with the baking powder. Fold in the beaten white of egg. Bake in greased individual tins or drop by teaspoon on greased baking sheet. Put small piece of candied cherry on each and bake in hot oven ten to fifteen minutes.

SUGAR COOKIES

⅓ Cupful of Shortening
1 Cupful of Sugar
1 Egg
½ Cupful of Milk
1 Teaspoonful of Vanilla
3½ Cupfuls of Flour
4 Teaspoonfuls of Royal Baking Powder
½ Teaspoonful of Salt

CREAM the shortening; add the sugar, beaten egg, milk and vanilla. Add the flour, which has been sifted with the salt and baking powder. Roll out thin on a slightly floured board; cut with a cooky cutter and place a raisin or a small nut on top of each. Sprinkle with granulated sugar and bake in a hot oven from ten to twelve minutes.

Peanut Cookies

1 cupful margarin
1½ cupfuls sugar
3 eggs
1 cupful rolled peanuts
3 cupfuls pastry flour (approximately)

Cream margarin and sugar together, add eggs well beaten, flour sifted with salt, and peanuts. Use just enough flour to make the batter drop from a spoon. Drop by teaspoonfuls on a greased baking sheet, about two inches apart. Bake in a moderate oven.

Mock Maple Kisses

2 cupfuls brown sugar
1 teaspoonful vanilla
1 egg-white
2 tablespoonfuls water

Boil water, sugar and vanilla together until it forms a long thread. Beat the egg-white stiff, and stir into it the sirup very slowly, beating all the time. Beat until of a consistency to drop from a spoon on buttered tins. Brown in a slow oven.

Lemon Star Cookies

1 cupful sugar
2 cupfuls pastry flour
¾ cupful margarin
½ teaspoonful salt
3 eggs
3 teaspoonfuls baking powder
1 tablespoonful lemon extract

Cream together the margarin and sugar, add the eggs well-beaten, and then the flour, salt and baking-powder sifted together. Work thoroughly, cover, and let stand for a few moments; roll thin, cut in star shapes and bake in a quick oven. Decorate if desired with white icing and sprinkle with chopped walnuts. This makes from fifty to sixty cookies, which will keep for some time. Flours vary, so in all cooky recipes use enough to give the necessary stiffness for rolling.

Lemon Marshmallow Cookies

¾ cupful margarin
2 cupfuls granulated sugar
2 eggs
1 teaspoonful soda
6 tablespoonfuls lemon-juice
Grated rind of 1 lemon
½ teaspoonful salt
Pastry flour to roll thin
Marshmallows

Beat sugar and margarin to a cream, add the well-beaten eggs. Dissolve the soda in the lemon-juice, add this and the grated rind and salt to the other ingredients, with enough flour to roll easily. When the cookies are nearly done, place half a marshmallow in the center of each, and finish in a slow oven till the marshmallow spreads.

MERINGUES

4 egg whites
½ teaspoon vanilla
1 cup fine granulated sugar

Beat whites until stiff and add gradually two-thirds of the sugar beating well. Fold in remaining sugar and add vanilla. Place by small spoonfuls on buttered sheet and place in a 275 degree oven. Bake for about an hour then remove carefully with a spatula, while still warm.

For afternoon porch teas, rice cake dainties may be new. Purchase the Chinese rice cakes. For Chinese Sandwiches put two cakes together with orange marmalade. To make Marshmallow Tea Wafers, spread the rice cakes with butter. Cut marshmallows in halves and place on each cake three halves. Put in a hot oven until the marshmallow is soft. Serve at once.

SPICE NUT CAKE

2 cups sifted cake flour
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon mace
½ teaspoon cloves
¼ teaspoon nutmeg
¼ teaspoon salt
½ cup shortening
1 cup Jack Frost Granulated Sugar
2 eggs, separated
¾ cup milk
1 teaspoon vanilla
⅓ cup chopped nutmeats

Sift flour, measure, and sift again with baking powder, spices and salt. Cream the shortening until it is soft and light. Add Jack Frost Granulated Sugar and cream together until mixture is soft and fluffy. (This creaming job will be much easier if you use Jack Frost Granulated Sugar! It's so fine-grained and quick-dissolving, it blends right in with your shortening. And cooking experts agree that a fine-grained sugar gives your cake a finer, closer texture, too!) Beat egg yolks until light. Beat into sugar mixture. Add dry ingredients alternately with milk and vanilla, beating well after each addition. Add chopped nutmeats and stir until well blended. Beat egg whites until stiff and fold into batter. Bake in greased loaf pan (4 x 8 x 3 inches) in a moderate oven (350° F.) for about 1 hour and 15 minutes or until done.

Peanut Cookies

1 tablespoonful butter
2 tablespoonfuls sugar
1 egg
2 tablespoonfuls milk
½ cup of flour
½ teaspoonful baking powder
¼ teaspoonful salt
½ cup chopped peanuts

PENOCHE FROSTING

2 cups Jack Frost Dark Brown Sugar
⅔ cup thin cream
1 tablespoon butter
¼ teaspoon salt
1 teaspoon vanilla

Measure Jack Frost Dark Brown Sugar by packing firmly in cup. Mix brown sugar in saucepan with thin cream. Cook over low heat and bring slowly to the boiling point, stirring frequently. Continue to stir occasionally, after the mixture reaches the boiling point, to prevent sticking. Boil slowly until the mixture forms a soft ball when tested in cold water or until candy thermometer indicates 234° F. Remove from heat, add butter and salt and let cool without stirring, until lukewarm (110° F.). Add vanilla and beat until thick and creamy. Spread on cake, softening as needed with milk. Makes enough to cover an 8-inch layer cake or top and sides of loaf cake. You will be delighted with the smooth creaminess and rich flavor that Jack Frost Dark Brown Sugar gives to this favorite frosting. It is especially good on spice cake.

Cocoanut Meringues 325°

Beat the whites of two eggs very stiff; add slowly half a teaspoonful of sugar and continue the beating and adding until one-fourth a cup of sugar has been used. Fold in one-fourth a cup of granulated sugar, a few grains of salt, two teaspoonfuls of rice flour, mixed through one cup of shredded cocoanut. Shape the mixture in rounds in a tin lined with light brown paper (not paraffine), and let bake in a very slow oven until lightly browned above and below. For cocoanut cakes see Query No. 4068.

1 Sift *Swans Down Cake Flour* once and then measure 3⅓ cups. Notice the extra lightness and fineness of Swans Down!

2 To 3⅓ cups sifted Swans Down, add 3 *teaspoons baking powder* and *1 teaspoon salt.* Sift together three times.

3 Break *2 eggs* into cup, then add enough *soft shortening* to fill the cup.

4 Put sifted dry ingredients, eggs and shortening into your mixing-bowl. Now add *1 cup milk, 2 cups sugar,* and *1 teaspoon vanilla. Beat them together—vigorously—for 2 minutes—* and your cake is ready for the oven!

5 Pour batter into three greased 9-inch layer pans. Bake in moderate oven (375° F.) 25 minutes. Spread your favorite chocolate frosting between the layers and on top of cake.

P. S. *All measurements are level*

CHOCOLATE WHEELS

½ cup shortening
1 cup sugar
1 egg
2 tablespoons milk
2 ounces melted chocolate
~~½ teaspoon cinnamon~~
2¾ cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon vanilla
½ cup walnut meats

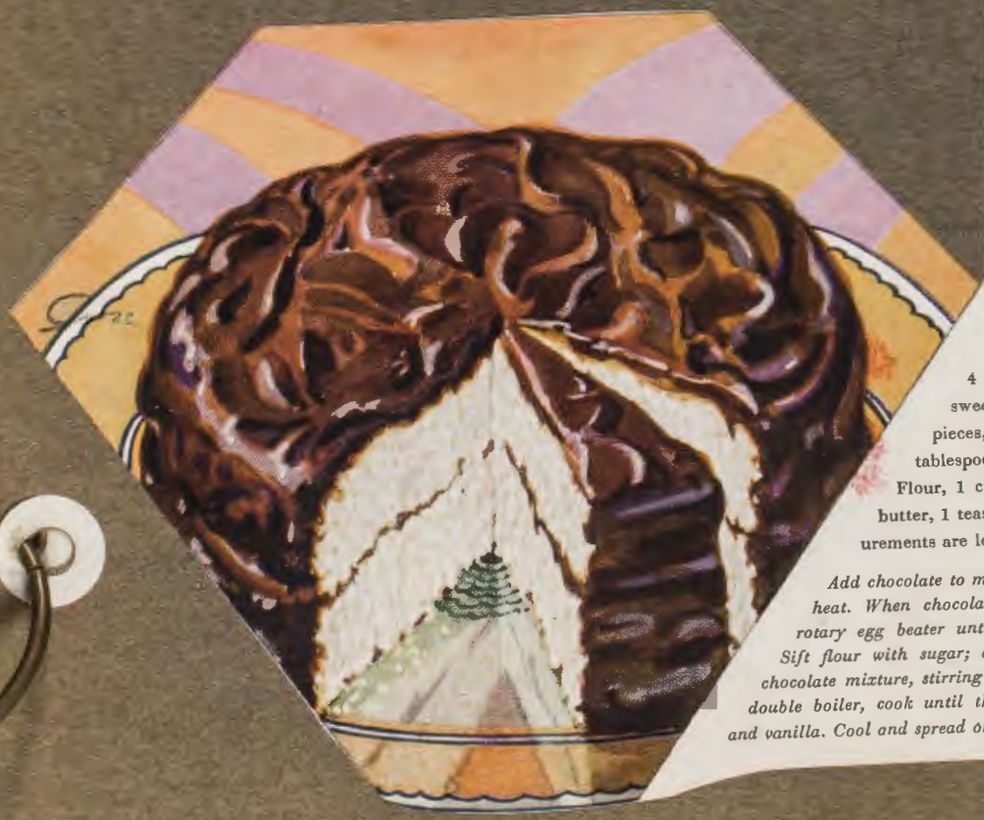
Sift flour once, measure and add baking powder, cinnamon and salt. Sift together three times. Cream butter and add sugar. When mixed well add egg, vanilla and milk. Add chocolate and sifted dry ingredients, then the nuts. Mix thoroughly and form into roll. Wrap in heavy waxed or parchment paper. Place in refrigerator and chill thoroughly. Slice and bake. DELICIOUS!

Frosted Chocolate Cup Cakes

(Tested by Good Housekeeping Institute)

¼ c. shortening
¾ c. granulated sugar
1 egg, separated
Hot water
¼ c. cocoa
1 c. sifted cake flour
¾ tsp. baking soda
⅛ tsp. salt
½ c. sour milk or buttermilk
½ tsp. vanilla extract

Cream the shortening well. Add the sugar gradually while creaming, and cream thoroughly. Add egg yolk and beat well. Add hot water to the cocoa to make a smooth paste, then add enough more to make ½ c. of the cocoa mixture; add to the creamed mixture. Sift together the flour, soda, and salt, and add, in thirds, alternately with the sour milk, to which the vanilla has been added. Mix thoroughly. Fold in carefully the stiffly beaten egg white. Fill greased cup-cake pans two-thirds full and bake in a moderately hot oven of 375° F. for 25 min. Cool and spread with your favorite frosting. Makes 15 cup cakes 2½" in diameter. *In using an electric beater,* cream the shortening for 1 min. at high speed. Add the sugar gradually with the beater still at high speed. Scrape the bowl and beat 1 min. longer. Add the egg, unbeaten, and beat 1 min. Turn the beater to low speed and add the cocoa mixture. Add the sifted dry ingredients alternately with the sour milk, to which the vanilla has been added, in thirds, with the beater still at low speed. Scrape the bowl and beat a few seconds longer.



SOFT CHOCOLATE FROSTING

4 squares Baker's Unsweetened Chocolate, cut in pieces, 1¼ cups cold milk, 4 tablespoons Swans Down Cake Flour, 1 cup sugar, 2 tablespoons butter, 1 teaspoon vanilla. (All measurements are level).

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until smooth and blended. Sift flour with sugar; add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, cook until thickened, and add butter and vanilla. Cool and spread on cake.

Gâteau St. Emillion

Beat five egg-whites very light; beat the yolks very light, then gradually beat into them one cup of granulated sugar and the grated rind and juice of half a lemon; fold in half of the beaten egg-whites, then fold in one-half a cup of potato flour and one-fourth a teaspoonful of salt. Finally fold in the rest of the beaten egg-whites. Bake between fifty and sixty minutes in an ungreased sponge cake pan without tube in the center. Let cool in the inverted pan. When cold, cut out the center to leave a case with walls three-fourths of an inch in thickness; remove superfluous cake from the piece that is taken out, that it may be returned to the cake after it is filled. Fill the center with caramel Bavarian cream; set the cover in place. Spread a thin layer of chocolate butter frosting over the whole of the cake and pipe on the rest of the frosting with a pastry bag and tube.

Caramel Bavarian Cream

Stir three-fourths a cup of granulated sugar over the fire until it is melted and of light brown color; add one-half a cup of hot water (carefully, as it will send steam upwards) and when through bubbling, stir and let boil to a smooth syrup. Soften one tablespoonful of gelatine in one-fourth a cup of cold milk. Scald one cup of milk and the caramel syrup, less two tablespoonfuls, in a double boiler; beat two or three egg-yolks, gradually beat in one-fourth a cup of sugar and one-fourth a teaspoonful of salt, and cook in the hot mixture till it coats the spoon; add the softened gelatine and stir until dissolved; strain into a cold dish, and when cold and thickened slightly, fold in one cup of cream, beaten very firm. This mixture will fill the cake case and leave enough to use with the

JACK FROST BROWNIES

(Makes about 12)

- ⅔ cup sifted flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 squares unsweetened chocolate
- ¼ cup butter or other shortening, melted
- 2 eggs
- 1 cup Jack Frost Granulated Sugar
- 1 teaspoon vanilla
- ½ cup chopped nutmeats

1. Sift flour. Measure. Sift again with baking powder and salt.
2. Melt chocolate and add melted butter. Cool slightly.
3. Beat eggs until light and fluffy.
4. Add Jack Frost Granulated Sugar and vanilla and beat until well blended. Jack Frost blends in perfectly because it's so fine-grained and quick-dissolving.
5. Add chocolate and butter mixture and combine thoroughly.
6. Add dry ingredients and stir until well blended. Add chopped nutmeats.
7. Pour mixture in greased 8x8x2-inch pan.
8. Bake in moderate oven (350° F.) about 25 minutes.
9. Cut into squares and leave in pan until cool.

CHOCOLATE NUT COOKIES

(Makes about 6 dozen)

- 2 cups sifted flour
- 1 teaspoon baking powder
- ¼ teaspoon soda
- ¼ teaspoon salt
- ½ cup butter or other shortening
- 1 cup Jack Frost Light Brown Sugar, firmly packed
- 1 egg, well beaten
- 2 squares unsweetened chocolate, melted
- 1 teaspoon vanilla
- ½ cup chopped nut meats

1. Sift flour. Measure. Sift again with baking powder, soda and salt.
2. Cream butter until light. Add Jack Frost Light Brown Sugar gradually, beating well. The combination of chocolate and delicious Jack Frost Light Brown Sugar gives these cookies a distinctive, *different* flavor that's marvelous!
3. Add egg. Beat well. Add chocolate and vanilla.
4. Add dry ingredients gradually, beating after each addition. Add nut meats.
5. Form into a 2-inch roll. Wrap in waxed paper. Chill several hours.
6. Slice thin, or roll on slightly floured board and cut with floured cutters. Garnish as desired.
7. Bake on greased baking sheet in moderate oven (350° F.) about 9 to 11 minutes.

THE SMART HALLOWE'EN

YOU'LL hardly believe it, but Hallowe'en is celebrated in New York in practically the same way that it is in the proverbial backwoods. The great metropolitan hotels and restaurants display the same spectacular decorations of pumpkins, black cats and broomstick witches, and the semisuperstitious games and tricks that amuse country swains head the list of popular entertainments in New York as well.

Of course electrical appliances have been cleverly brought into service, so that the citified pumpkin jack-o'-lanterns are equipped with electric lights; and there are two green electric-light bulbs for every black cat's eyes. Yellow and black are the colors in both food and decorations, and some of the novelties are exceedingly clever.

Tea-rooms do an enormous order business on cakes for such occasions, and their original ideas are copied all over the country.

A special Hallowe'en cake, frosted with orange, had amusing chocolate cats, each with an orange-colored neck-ribbon, in a procession around the top of the cake. This was so arranged that there was a chocolate cat for each portion of cake.

Served with this was a Hallowe'en *parfait* in tall, slender *parfait* glasses. French vanilla ice-cream, with an additional coloring of yellow, was served in alternate layers with the darkest of chocolate ice-cream, so that the two colorings showed plainly through the delicate glass. There was a rosette of whipped cream at the top with a yellow candy jack-o'-lantern as a finish.

Grotesque little flat cakes covered with orange icing have chocolate features marked on them and are just the thing to make quickly at small expenditure of either money or labor.

In the line of French pastry for Hallowe'en, one of the tea-rooms has made a hit by placing a half canned peach, flat side down, in a pastry-shell. A tiny chocolate cat is fastened to the curving surface of the half-peach with white of egg, so there is no danger of the effect being spoiled by the cat losing its balance.

Other bits of yellow-and-black French pastry show the canned peach, cut side up, with a shiny black French prune or a few stewed raisins in the cavity left by the stone.

Cape Cod Oysters
Cream of Celery, With Toast Fingers
Celery Radishes Olives
Filet of Sea Bass, White Sauce
Potatoes, Parisienne
Sweetbreads, Montebello Style
Asparagus Tips, au Gratin
Breast of Chicken Stuffed, Tyrolienne
Hearts of Lettuce, Russian Dressing
Venetian Ice Cream
Macaroons Lady Fingers Little Cakes
Coffee

At the Manhattan Hotel, one of the famous Commodore - Belmont - Biltmore group, was served to one epicure guest, who himself directed the first mixing, a Frappéd Camembert so good that the process cannot be accused of "painting the lily." His directions call for a Camembert cheese well ripened and thoroughly beaten with two tablespoonfuls of butter, one-half teaspoonful of paprika, three or four dashes of tabasco, and three drops of Worcestershire Sauce. Beat until smooth, then chill thoroughly and serve in a dish surrounded by finely crushed ice. Accompany it with piping-hot toasted crackers. The ice-cold cheese with crisp hot crackers and a brew of black coffee—is there anything more needed with which to end one's dinner perfectly? When we tried it in our own kitchen by these directions, we were able to reach nearly the perfection of the hotel. Tiny balls of this Frappéd Camembert can be rolled in paprika until they are bright red. Serve four or five of these on leaves of lettuce or romaine with French dressing. It proved a fascinating way to serve the last bit of Camembert.

A SPRING MENU

Very hot clear soup, well seasoned and served in bouillon cups. On the buffet, a leg of cold spring lamb with castles of mint jelly around it, to which may be added a large cold stuffed capon (if one leg of lamb is not sufficient for the number of guests you have invited). Two kinds of salad, of cold asparagus or cold string-beans, and potato salad well supplied with onions. With the salad may be served an aspic of Camembert. An excellent substitute for one of the cold meats, and an inexpensive one, is a timbale of chicken halibut thoroughly mixed with cream and amply strewn with truffles, pressed into a fish-shaped mould, and served either hot with a Hollandaise sauce or cold with a rich mayonnaise. For dessert, there is nothing better than strawberries, well sweetened, mixed with thick cream in a large dish, and served with a large, luscious, chocolate creole cake. Another good way to serve sweetened strawberries is to combine them with a delicious cheese, known as *cœur à la crême*, over which fresh cream has been poured. This cheese can be obtained from a famous French food specialty shop in New York and is considered a great delicacy, in spite of the fact that it is not expensive! If fresh strawberries are not to be had, preserved figs, bought by the jar, can be strained of their juice and served with a small portion of this juice mixed with thick cream. The result is delicious.

WHAT *to* SERVE

With Mutton With Lamb	use	Mint Chutney Currant Jelly with Mint and Lemon
With Cold Roast Beef With Steak	use	East India Chutney
With Fowl	use	Cranberry Sauce Currant Jelly
With Ham	use	Mustard Pickle
With Corned Beef	use	Mustard Pickle
With Sliced Tongue	use	Horseradish with whipped or sour cream
With Veal	use	Currant Jelly Chilli Sauce
With Roast Pork	use	Apple Sauce Currant Jelly Cranberry Sauce Cabbage Chow-chow
With Fried Scallops With Oysters With Clams	use	Catchup Tartar Sauce Russian Dressing
With Raw Oysters With Raw Clams	use	Horseradish Pepper Sauce Catchup
With Baked Beans	use	Mustard Pickle Chilli Sauce Piccalilli
With Boiled or Baked Fish	use	Sour Pickles Pepper Relish

In cured meats, particularly sugar-cured ham and breakfast bacon, flavor cuts a large figure, and much depends upon the methods and materials used in curing and smoking. Being generally sold under brand names, the purchaser has a fairly good guide in the selection of a desired flavor.

BEEF

Opposite Page

FORE QUARTER
(1) NECK
(2) WHOLE CHUCK
1. 5th rib roast
2. Chuck steaks
3. Pot roast
4. Clod
(3) FORE SHANK
(4) BRISKET
(5) PLATE
1. Navel
2. Rib ends
(6) RIB
1. 11th and 12th rib roast
2. 9th and 10th rib roast
3. 7th and 8th rib roast
4. 6th rib roast

HIND QUARTER
(7) FLANK
1. Flank steak
2. Stew
(8) LOIN
1. Butt end sirloin
2. Wedge bone sirloin
3. Round bone sirloin
4-5. Flat bone steaks
6. Pin bone steak
7-15. Porterhouse
16-18. Club steaks
(9) RUMP
(10) ROUND
1. First cut round steak
2-13. Round steaks
14. Knuckle soup bone
15. Pot roast
(11) HIND SHANK
16-17. Soup bone
18. Hock soup bone

A-A—Portion above this line is the hind quarter, while that below is the fore quarter.

MUTTON and LAMB

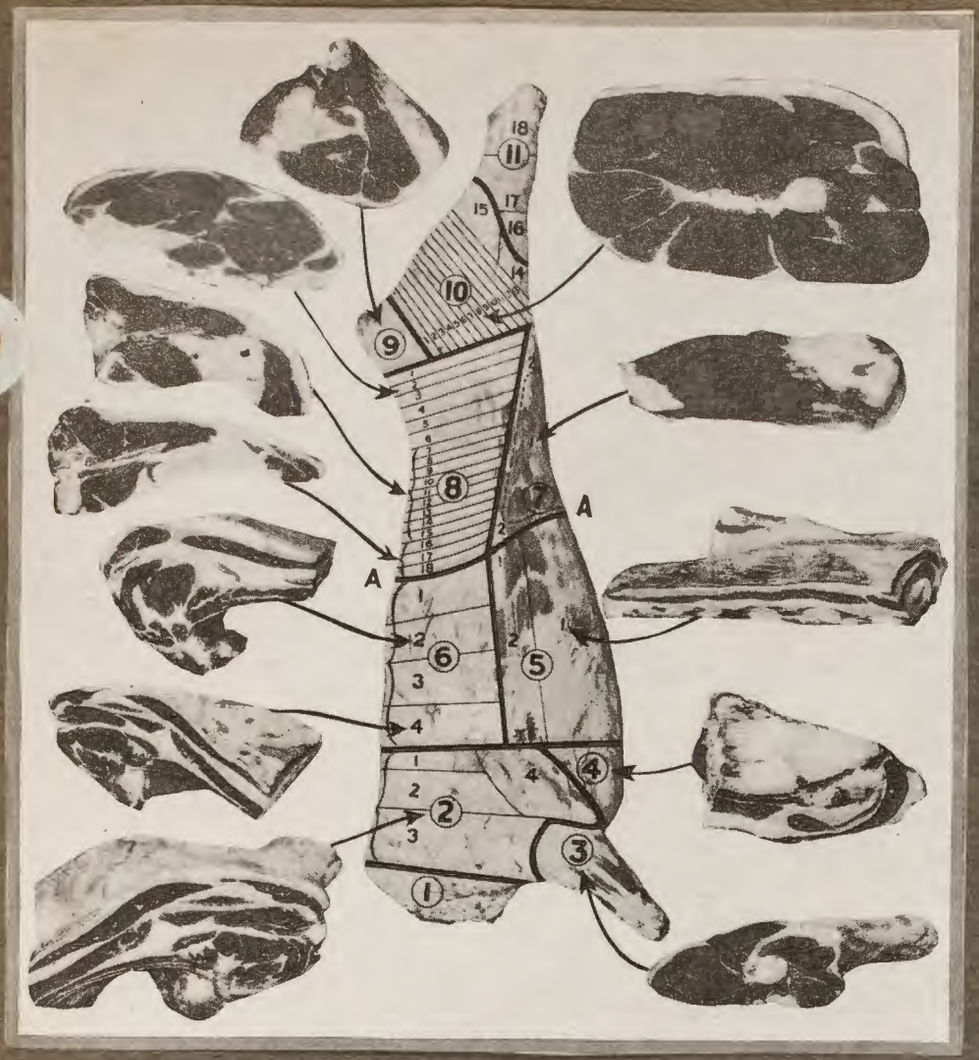
Above

(1) LEG
(2) LOIN
(Cut full in illustration)
1-7 Loin chops; English mutton chops
(1) & (2) One-half a saddle
(As shown by cut in upper left hand corner)
(3) RIBS OR HOTEL RACK
1-13. Rib chops; French rib chops; (illustrated)
crown roast (illustrated)
(4) BREAST
(5) SHANK
Note: 4 & 5 are cut together in illustration
(6) CHUCK
A Rolled shoulder
(7) NECK
X-3, 4, 5, 6, 7
Forequarter or rack shown in illustration

PORK

Left

(1) FRESH HAM
Also used for smoked ham
(2) FULL LOIN
(Center cut illustrated)
A Loin chops
B Rib chops
(3) TENDERLOIN
(4) BELLY
Made into bacon. The heart of this cut is used for the best grades
A. Leaf lard
(5) FAT BACK
(6) SPARERIBS
(7) & (11) PICNIC
(8) A REGULAR BUTT
B BONELESS BUTT
(7) & (8) PORK SHOULDER
(9) CLEAR PLATE
(10) JOWL
(11) HOCKS
(12) FEET


A
A

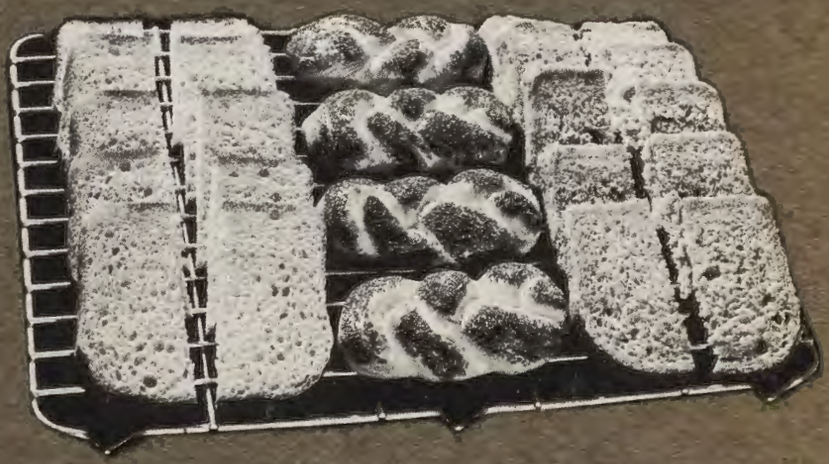
• The hot braised tongue (above) cut in delicate slices is surrounded by colourful bouquets of fresh vegetables jardinière and accompanied by Madeira sauce.

• The delicious little squabs (opposite page) rest on scalloped croutons lined with foies gras and point their toes in to a bed of watercress. The old English silver is an ideal service

Saddle of lamb (at right) is excellently accompanied by tomatoes stuffed with string-beans

I think the reason hors-d'œuvre are considered so difficult to serve is that most of the dishes to be had in the shops for serving hors-d'œuvre are totally inadequate. However, with a little search and ingenuity, these can be found in the large shops. The dishes for presenting the hors-d'œuvre shown on page 63 were assembled after a search through various departments of Lewis and Conger, a search that produced a large-sized brown lacquer tray, small, fluted brown-and-white earthenware casseroles of various sizes and shapes, and earthenware "cocottes" that could be assembled together on a tray.

The number of hors-d'œuvre served in one's house need not be by any means so large as in a restaurant. Six different things are quite enough, only one must be sure to have dishes to contain enough of any one thing for every guest at the table to sample it. According to one's taste and the time of the year, the hors-d'œuvre may be hot or cold, or a combination of both. In those illustrated, the small sausages are served hot, and there are shrimps in mayonnaise, cold sliced tomatoes, stuffed celery, radishes, and jellied eggs. One might choose to have a dish of hot white beans or fried potatoes, while the rest of the dishes contain cold food. Pâté de foies gras on slices of orange is an unusual form of hors-d'œuvre. Grilled sardines on toast could be among the hot dishes, and hot creamed eggs would be good. But the simpler the hors-d'œuvre, the better, for there is nothing better than sliced German sausage, potato salad, tuna fish, and a dozen other such things seldom to be found served in this form in our houses.



You couldn't do better than to reproduce the canapés that the Voisin made for Vogue, photographed on page 74. Wafer-thin smoked salmon on squares of toast, with a tiny leaf of parsley or watercress, and very thin Graham bread, buttered with anchovy butter, wrapped around an asparagus tip and toasted will make your cocktail interlude an epicurean affair. All kinds of cheese tidbits are excellent with tomato-juice—the toasted rolls could be made with cheese, instead of the asparagus tips, and thin fingers of puff pastry mixed with sharp grated cheese are another idea. If you are having informal lunch in the country, you could serve the assortment of tidbits that appears in the upper photograph on page 75 with your tomato-juice—fat ripe olives, pointed Spanish cocktail olives, crisp little scalloped arrares (the biscuits that Vogue practically discovered for America), and salted nuts. Or you might begin such a country lunch with tomato-juice, *seul*, and proceed to the assortment of hors-d'œuvres on page 75. These, again, are the creation of the Voisin, where the hors-d'œuvres cart at lunch time is one of the talks of the town in New York. In this instance, the chef has restrained his talents to ideas that might be copied by your own clever cook—rosebuds of radishes; cornucopias of Westphalian ham filled with cream, whipped very hard with horseradish; stuffed eggs; fresh shrimps; and rings of smoked salmon with cheese filling encircling an artichoke heart with fresh caviar. The containers for these *bonnes bouches* and hors-d'œuvres are quite the most enchanting things of this sort to come before the hostess's eye in many a day. They are designed by Charles Hall of decorated tôle with gold designs on cream, and the compartments are of gold-painted glass. The little one, with its amusing handle, could hold hors-d'œuvres for two or three people, or confitures for breakfast, or condiments for curry—ideal for the country or for informal service in town.

On this table of Mrs. Joseph E. Davis, there are shelled hard-boiled eggs, delicious sandwiches, potato chips, cheeses, and biscuits and Swedish bread to eat them on; orange-juice and grapefruit-juice in special pitchers from Asprey's in London, with cylinders down their centres for ice (Alice Marks has some very much like these in her New York shop); a tray with a choice of drinks in two beautiful old decanters, plus White Rock; and a large gilt-topped bottle reposing in ice in an old English china bucket.

A bowl of a mixture of cream and Roquefort cheese, with dressing and finely chopped chives, which you can spread on the potato chips—and which men inevitably fall upon with joy.

HELENE PAUL MACKENZIE BIOGRAPHY

Prepared for UCSD Central Library
Special Collections
To accompany donated cookbooks

Henrietta Helene Paul was born in Canada in 1895 but lived since her infancy in Belmont, New York near Buffalo. Her parents had descended from long-time residents of Western New York State; her mother, Henrietta (Rhetta) Willets Paul, was from a Belmont family dating prior to the Civil War; her father was a young doctor when he came there from East Aurora via Chicago medical school and married Henrietta in 1887.

It was a country life which changed little even after the First and Second World Wars. Shopping was limited in the small villages, so all household supplies and foodstuffs had to come from the land or Buffalo, a long trip by carriage and later by motorcar. The Erie train was the main connection to the outside world until the throughways were built in the 1950's

In order to feed the large families and household domestics, the lady of the house planned daily menus and supervised the preparation of meals from raw materials. Being a farming community, dairy products (delivered daily to the kitchen door) and fresh produce (in season) were plentiful from their own land. Meat and foul could be purchased locally, but exotic food like fish, imported tins of delicacies, and out of season fruit and greens came by train or bus on special order. The winters are severe in Western New York State as the snow drifts fly off the Great Lakes. A good storage of summer canned goods and other laid-in supplies in the cellar were necessary during the months of isolation.

All of this background has been presented as an introduction to the two cookbooks which reflect the typical 19th century country lifestyle and the need to prepare everything from the raw goods. It appears that the autograph cookbook was started when Helene Paul was a schoolgirl, having gone to New York City to Miss Spence's finishing school for young ladies. This introduced Helene to a more cosmopolitan life which she maintained for the rest of her life through travel, having never lived anywhere other than Belmont. The second cookbook was a popular hobby of the early 20th century of clipping recipes from the home magazines, accompanied by illustrations of the finished product. This book was probably started after Helene married and was raising a family in the 1920's and through the Second World War. Many of these recipes were created to overcome the wartime food shortages; for instance, Karo syrup was a substitute for scarce sugar.

HELENE PAUL MACKENZIE BIOGRAPHY (CON'T)

Helene Paul was married in 1917 to William Hector MacKenzie a few days before he was inducted into the U.S. Navy. They returned to Belmont after his service, and she lived in the house next to her family home until her death there in 1952. She reared three children and maintained a substantial household while entertaining her lifelong friends and family from the county as well as the political colleagues of her husband from all of New York State. Mr. MacKenzie was the county Assemblyman in the New York Legislature for 25 years.

Several of the recipes are attributed to Mrs. Isaac Willets, Helene's grandmother, likewise a lifetime resident in Belmont. The family business started by her grandfather Isaac centered on early petroleum production in the nearby hills on the Pennsylvania border. The Willets & Paul Corporation, successor to the business founded in 1865, was the oldest private oil producer extant when it was dissolved in 1987, even predating the granddaddy of all oil companies, Standard Oil. Other close friends were also in the oil producing business. Recipes attributed to Naomi (Mrs. Gordon) Reed, spouse of the founder of founder of Texas Gulf Producing, the first American petroleum exploration company in North Africa, are found throughout the cookbook. Other members of Mrs. Reed's family, the Bradleys, are also mentioned. Bradley Producing provided much of the quality lubricating oil sold by Pennzoil for over 100 years, and their descendants are still living around Belmont.

Prepared by
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March 1991

Cookbooks donated by
Carolyn MacKenzie Ford