

Recipes

Recipes
Mrs W. G. Bolling
Digitized
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MRS. W. G. BOLLING

Broccoli Hollandaise: One-half cup sweet or washed butter, 1 tablespoon lemon juice, yolks 2 eggs, $\frac{1}{4}$ teaspoon salt, few grains cayenne, $\frac{1}{2}$ teaspoon hot water, 1 tablespoon heavy cream. Divide butter into 3 pieces. Place one piece in double boiler with lemon juice and egg yolks and whisk constantly until it begins to thicken. Add second piece of butter and beat in. Add third piece. Remove from fire and add salt and cayenne, hot water and the heavy cream, beating all for the final time. Pass in separate small bowl with broccoli steamed over boiling water in which 1 teaspoon baking soda has been added.

Cucumber Hollandaise (for fish): To the above heated sauce add, just before serving, the pulp of 2 cucumbers, chopped fine and squeezed in cheese-cloth to remove excess moisture. Use tarragon vinegar to replace the lemon juice in basic recipe.

Horseradish Hollandaise: To the above heated sauce add, just before serving, 4 tablespoons grated fresh horseradish and 2 tablespoons heavy cream beaten stiff. Serve on hot boiled beef, etc., boiled hot tongue and similar meats.

Thin White Sauce: Two tablespoons butter, $1\frac{1}{2}$ tablespoons

flour, $\frac{1}{4}$ teaspoon salt, grains white pepper, 1 cup scalded hot milk. Put butter in double-boiler and melt. Add flour and seasonings and blend thoroughly. Pour on hot milk and stir with wire whisk, beating until smooth and glossy.

Olive and Almond Sauce (for steamed fish): Three tablespoons butter, 3 tablespoons flour, 1 cup white stock, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ cup shredded almonds, 1 teaspoon beef extract, 8 green olives stoned and quartered, $\frac{1}{2}$ tablespoon lemon juice, $\frac{1}{4}$ teaspoon salt. Melt butter in double-boiler, add flour, and pour on gradually the white stock. Cook until thin and well-blended. Add other ingredients just before serving.

Hot Sauce Tartare (for fried or steamed fish): One-half cup thin white sauce, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ small onion finely minced, $\frac{1}{2}$ teaspoon vinegar, 1 teaspoon each of capers, pickles, olives and parsley, all finely minced. Make white sauce in double boiler. Add remaining ingredients. Stir constantly until mixture is thoroughly heated. Serve over fish.

Supreme Sauce (for fried chicken, fritters, veal and light meats generally): One-quarter cup butter, $\frac{1}{4}$ cup flour, $1\frac{1}{2}$ cups hot chicken stock, $\frac{1}{2}$ cup hot

cream, 1 teaspoon mushroom cat-sup or mushroom liquor, $\frac{1}{4}$ teaspoon lemon juice, salt, pepper, etc. Make as white sauce in double boiler.

GOLDEN

1/2 cup sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
3 eggs well beaten
1 1/2 cups yams, boiled and mashed
2 tbsps. melted butter or vitaminized margarine
1 cup milk
1/2 tsp. lemon extract
Pie shell

To beaten eggs add sugar, spices, salt, blend well, and add cooled mashed yams, mixing thoroughly, then add butter or margarine, milk and extract. Mix well. Pour into unbaked pie shell and put into 400 degree oven for 15 minutes, then reduce heat to 375 degrees for about 30 minutes more—until silver knife comes out clean.

PUMPKIN PIE

Molasses Pecan Pie

3 eggs
1 cup sugar
1 cup dark Karo syrup
1 1/2 cups pecans
1 teaspoon vanilla
1 tablespoon melted butter
Pinch of salt

Beat eggs together, add sugar and syrup and other ingredients. Line a pan with crust and put in the batter. Cook 35 or 40 minutes in a slow oven. Sprinkle a few halves of the nuts on top before baking.

Pastry Recipe

1 cup sifted flour
2 tablespoons shortening
3 tablespoons of ice water cut into shortening with knife.
Pinch salt.

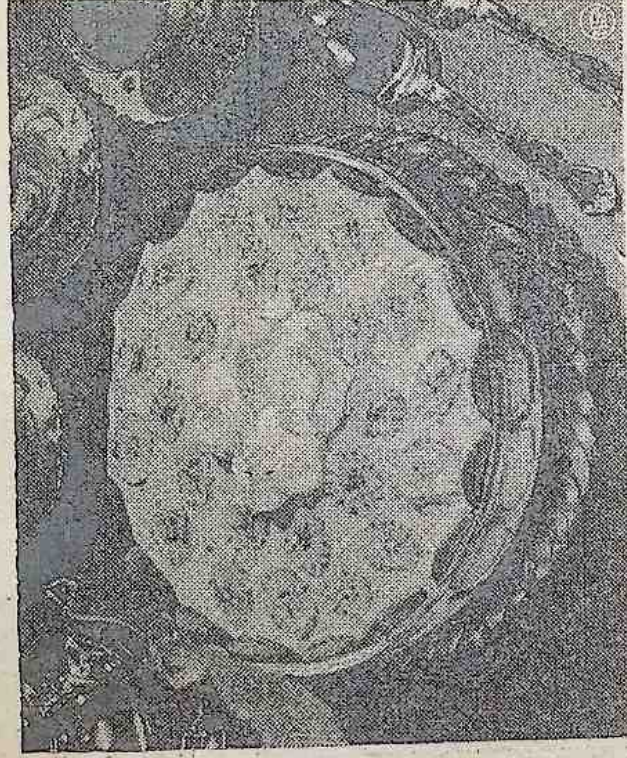
Mix until mealy, roll to desired thickness and line pie pan with the pastry.

rostadt bröd.

jedel af vattnet och skumma. Tag från elden, tillsätt kallt vatten, håll det genom en sil i en kagge, och rör om hvarje dag under en veckas tid: spänn sedan en tunn duk öfver toppen på kaggen. Låt den så stå på ett varmt ställe i sex månader, då ättikan är färdig.

Höns och ostron. En ung fågel göres i ordning och sättes som till kokning, fyll fågeln med 2 dussin ostron, hvilka blifvit ränsade och tvättade i sin egen saft, bind till ändarna på fågeln; lägg honom i tenn kastrull som sättes i gryta med kokande vatten. Låt koka 1 1/2 timme eller mera Rör sedan 1/4 pt. grädde och 2 äggulor i saften som flutit från ostronen och fågeln, tillsätt 1 dussin ostron kokta i sin egen saft. Håll litet af såsen öfver fågeln och rätten i såskopp; litet stött muskott sätter god smak.

Wienertårta. 1/2 pound smör, 1/2 pound strösocker, 4 ägg, 12 ounces hvetemjöl. Till pannan: 1 mtsk. smör. Till fyllning: 3 koppar äppelmos. Till garnering: 1/4 pint tjock grädde. Beredning: Smöret skiras och ställes ut att svalna. Det röres sedan tillsammans med sockret, tills det blir hvitt och pösigt. Då nedröras äggen ett isänder och sist det siktade hvetemjölet. Smeten gräddas på pannkakslagg till tre bottnar. När dessa äro kalla, läggas de på hvarandra med äppelmos emellan. Tårtan garneras med vispad grädde.



Banana custard delight is a delight to make now that eggs are cheap.

Banana Custard Rich With Plentiful Eggs

By NEA Food Editor

Now that fresh eggs are beginning to be so plentiful, it's good economy and good eating to use them freely.

Eggs are an ideal mid-winter food, containing an abundance of the vitamins and minerals. They are of especially high quality in this cold month, kept as they are, Nature's refrigerator. Also, at this time they top the list of good buys.

Kathryn B. Niles, home economics director, Poultry and Eggs National Board, Chicago, developed this egg-rich recipe exclusively for this column. We think you'll agree Miss Niles has made a delectable gesture.

Banana Custard Delight
 (6 generous servings)

Six egg yolks, 2 cups scalded milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 2 teaspoons all-purpose flour, $\frac{1}{4}$ cup sherry or nonalcoholic sherry flavoring, 1 teaspoon vanilla, 1 package small vanilla wafers, 6 ripe bananas, $\frac{1}{2}$ cup whipping cream, whipped; confectioners' sugar.

Prepare custard: Beat egg yolks, sugar, salt, and flour to blend thoroughly. Pour scalded milk into this mixture, stirring

constantly. Set over simmering water in double boiler. (Water should not touch upper pan holding custard mixture.) Stir constantly until mixture coats spoon. Immediately cool (cool by pouring custard into chilled bowl and place in refrigerator or set pan with custard into pan of cold water. Immediate cooling of the custard is important to prevent curdling).

After custard is cool, blend in the vanilla and sherry flavoring. Into serving bowl, place a layer of vanilla wafers, a layer of banana slices, and a layer of custard. Repeat with custard the final layer. Push extra wafers halfway into the custard around the inside edge of the bowl for an attractive scalloped effect.

Place bowl in refrigerator for 12 to 24 hours before serving so that flavors may blend. Just before serving, garnish top with whipped cream, sweetened to taste with confectioners' sugar.

Tomorrow's Dinner

Grapefruit, boiled cod, caper and egg sauce, parsley boiled potatoes, snap beans, with almonds; enriched bread, butter or margarine, mixed green salad, banana custard delight, coffee, tea, milk.

Two small spatulas or pastry blenders are excellent for cutting fat into flour when making pastry. Never use the fingers, as this warms the ingredients, which ought to be kept well chilled if flaky pastry is to be achieved.

"Yes, it's easy to make a good piecrust, if you're not too ambitious," said a good cook to me once. That may sound like a strange bit of advice, but it's true. The more you work with the crust the tougher it gets.

There's another tip you should follow too,



Pecan Pie

- 3 eggs, beaten
- 1 cup light brown sugar
- 1 cup dark corn syrup
- 1 tablespoon flour
- 1 tablespoon melted butter
- 1 teaspoon vanilla
- $\frac{3}{4}$ cup pecans

Place all ingredients except pecans into a bowl and mix thoroughly. Pour into an unbaked pie shell and place pecans carefully over the top. Bake in a hot (450-degree) oven for 10 minutes, then continue baking in a slow (325-degree) oven for 30 minutes or longer, until filling shakes like gelatin.



Here's a heavenly pie that deserves its name. Its crust is not the regulation type made of flour and shortening, but rather a meringue. The filling is a delightful combination of lemon and eggs made light and fluffy with whipped cream and chilled thoroughly

if you want to make a good pie, and that is in regard to the filling. Make it just as juicy and delicious as you possibly can. A good crust helps, but the filling has to be good, too!

Chiffon pies should be light and downy, never tough. Never use too much of a thickening agent in fruit, berry or cream pies. These should be firm enough to stand up easily when sliced, but they should never be pasty.

If you make pies often, have on hand a jar of homemade pastry mix such as this:

Pastry Mix

- 7 cups sifted flour
- 4 teaspoons salt
- $1\frac{1}{4}$ to 2 cups lard

Combine flour and salt. Cut lard into flour mixture until crumbs are about the size of peas. Store in covered container in refrigerator and use as desired. (Do not add water until ready to use, and then add just enough to hold together.)

Fresh Strawberry Pie

- 1 baked 9-inch pie shell
- 1 quart strawberries
- 1 cup sugar
- 3 tablespoons cornstarch
- Dash of salt

Sweetened Whipped Cream

Crush half the berries and bring to boiling point. Stir in sugar combined with cornstarch and salt. Cook, stirring constantly until thickened. Spread other half of berries into baked pie shell and pour hot, cooked berries over them. Cool, then top with cream and serve.

before serving. Use it for your next party.

Lemon Angel Pie

- $1\frac{1}{2}$ cups granulated sugar
- $\frac{1}{4}$ teaspoon cream of tartar
- 4 eggs, separated
- 3 tablespoons lemon juice
- 1 table spoon lemon rind, finely grated
- $\frac{1}{8}$ teaspoon salt
- 1 pint cream for whipping.

Sift together 1 cup of sugar and the cream of tartar. Beat the egg whites until stiff but not dry. Gradually add the sugar mixture, continuing to beat until thoroughly blended. Use the meringue to line the bottom and sides of a 9 or 10-inch well-greased pie plate, hollowing out the center and being careful not to

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Household Memos

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spread the meringue too close to the sides.

Bake in a slow (275 - degree) oven for one hour. Cool. Beat egg yolks slightly then stir in remaining $\frac{1}{2}$ cup of sugar and lemon juice, rind and salt. Cook over boiling water until very thick, 8 to 10 minutes. Remove from fire and cool. Whip cream and combine half of it with lemon-egg mixture. Fill meringue shell and cover with remaining whipped cream. Chill in refrigerator for 24 hours before serving.

Lemon Chiffon Pie

- 1 baked 8-inch shell
- 1 tablespoon gelatin
- $\frac{1}{4}$ cup cold water
- 4 egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon grated lemon rind
- 4 egg whites

Add gelatin to cold water and let stand 5 minutes. Separate eggs and beat yolks in top part of double boiler. Add sugar, lemon juice, salt and grated rind. Mix well. Cook over hot water until mixture coats the spoon. Add gelatin and stir in well. Cool.

Beat egg whites until stiff but not dry, and add $\frac{1}{2}$ cup more of sugar. Fold mixture into beaten egg whites and turn into a baked pie shell. Chill thoroughly. Coat with meringue or whipped cream.

It's not always necessary to bake a pie in order to serve pastry. There's a banana puff dessert that can be very popular if you enjoy this fruit, and it's topped off with a meltingly delicious sauce.

crust. Bake in very hot (450-degree) oven for 15 minutes. Serve with the following sauce:

Lemon Sauce

- $\frac{1}{2}$ cup sugar
- 1 tablespoon flour
- $\frac{1}{8}$ teaspoon salt
- 1 cup boiling water or pine apple juice
- Juice and grated rind of $\frac{1}{2}$ lemon
- 1 tablespoon butter
- 2 tablespoons raisins, if desired.

Cook sugar, flour, salt and liquid over hot water for 10 minutes. Add lemon, butter and raisins. Serve hot.

This sauce is also delicious served over baked and steamed puddings.



Mix sparingly when making pastry and don't get too ambitious. This applies also to rolling dough, which should be done in outward directions with very little pressure on the rolling pin.

Banana Puff

Allow one banana for each serving. Roll peeled banana in sugar and cinnamon and roll in rich pie

RECIPE for Betty Crocker "CHIFFON" CAKE



Betty Crocker
of
General Mills

Betty Crocker
explains:

"Chiffon" is the 1st really
NEW cake in 100 YEARS!"

More delicate than angel food . . . richer-tasting than "butter"-type cakes . . .
... easier to make than ordinary cakes!

A NEW TYPE CAKE—not angel food, not sponge cake—not butter or pound cake—the glamorous new Betty Crocker "Chiffon" Cakes combine the best points of each! They're totally new in taste—in texture—in the way they're made!

HIGH, LIGHT AND HANDSOME! This beauty cake is deliciously moist-tasting, keeps fresh amazingly long. Whether you make the large tube cake or smaller square cake (*recipes on back*) you'll be overjoyed at the praises you get! Such smooth velvety eating quality, delicacy, volume

and feathery lightness have never been combined.

"BEGINNER-EASY"! Just follow three simple steps in the recipe. The liquid shortening—used in this recipe—will be a surprise to you. It makes the mixing easier. New Chiffon Cakes *rise as high as angel food* . . . yet take 5 less eggs!

TRY IT NOW! With Softasilk, the Betty Crocker Cake Flour, you're sure of success! It enables the delicate rising action of eggs and baking powder to reach full height—makes for finer texture. *Better get a package of Softasilk now!*

RECIPE IS ON THE BACK

HERE'S THE RECIPE FOR

Betty Crocker ORANGE "CHIFFON" CAKE

This recipe has been developed for SOFTASILK Cake Flour—and no other flour. If you used another flour the amounts might be wrong. Don't risk disappointment—and costly baking ingredients—by using any other flour!

ORANGE CHIFFON CAKE

10-IN. TUBE CAKE
16 to 20 servings

8 OR 9-IN. SQUARE CAKE
8 to 10 servings

GET READY HEAT oven to 325° (slow moderate).

350° (moderate)

SIFT an ample amount of SOFTASILK Cake Flour onto a square of paper.

STEP 1

MEASURE (level measurements thru-out) and SIFT together into mixing bowl.

- { 2¼ cups sifted SOFTASILK Cake Flour (spoon lightly into cup, don't pack)
- { 1½ cups sugar
- { 3 tsp. double-action baking powder
- { 1 tsp. salt

1½ cups (1 cup + 2 tbsp.)

¾ cup

1½ tsp.

½ tsp.

MAKE a well and add in order

- { ½ cup cooking (salad) oil such as Mazola or Wesson
- { 5 unboiled egg yolks (medium-sized) grated rind of 2 oranges (about 2 tbsp.)
- { juice of 2 medium-sized oranges plus water to make ¾ cup

½ cup

2 yolks

1 tbsp.

juice of 1 orange plus water to make ¾ cup (1½ cup + 2 tbsp.)

BEAT with spoon until *smooth*.

STEP 2

MEASURE into large mixing bowl

- { 1 cup egg white (7 or 8)
- { ½ tsp. cream of tartar

½ cup (4 whites)
¼ tsp.

WHIP until whites form *very stiff* peaks (picture meringue. DO NOT UNDERBEAT.

. They should be much stiffer than for Angel Food or

STEP 3

POUR egg yolk mixture gradually over whipped egg whites—*gently* folding with rubber scraper (picture 2) just until blended. DO NOT STIR.

(picture 2)

POUR into *ungreased* pan immediately.

use 10-in. tube pan, 4-in. deep

use 8x8x2-in. or 9x9x2-in.

BAKE

65 min. in slow mod. oven (325°)

*30 min. in mod. oven (350°)

Immediately turn pan upside down, placing tube part over neck of funnel or bottle, resting edges of square pan on 2 other pans. Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen.

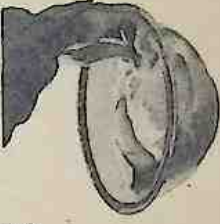
*Small recipe may also be baked in a 9-in. tube pan, 3½-in. deep. Bake 50 min. at 325°.

Delicious uniced or serve with whipped cream and future SOFTASILK packages for topping ideas!

berries, ice cream or your favorite dessert sauce. Watch

1. Whites must form **VERY STIFF** peaks.

2. Fold **DOWN-UP-OVER**, turning scraper.



PICKLING SPICED FRUIT RECIPES

stir often. Then pack into clean jars.

Slip 1 inch of cinnamon bark crushed down into side of jar and 1 teaspoon whole allspice berries. Slip silver knife down side of jar to make air bubbles rise. Be sure to get rid of air bubbles. Seal air tight. Are ready to use in two weeks.

* * *

HERE are some more prize winning spiced fruit recipes contributed by Almanackers who are also noted for the excellence of their preserves.

SPICED WATERMELON

Our family prefers lemon to vinegar so I do all my pickling with lemon. Pare off the thin green rind and most of the red meat, leaving a streak of pink. Cut in about 1 or 2 inch squares, cook 2 pounds of fruit in cold water to which add 1 teaspoon salt, cook until tender and transparent. Put in colander and drain. Make syrup of 2 pounds of sugar, juice of 3 lemons, strain juice before adding to sugar. One drop of clove and cinnamon oil. Boil a few minutes until thick stirring all the time with wooden spoon so as not to stick. When thick like syrup add fruit. When it reaches the boiling point pack in sterilized jars and seal. I do yellow or green cantaloups the same way. When served cold, very good to a lunch or dinner as a relish.

Mrs. Irvin Becker,
York, Pa.

* * *

SPICED PEACHES

SCALD firm sound peaches with boiling water, drain and cover with cold water. Peel peaches, leaving them whole. Weigh,

half as much sugar by weight as peaches, about 1 pint of vinegar for each 10 pounds, $\frac{1}{2}$ stick of cinnamon, 1 teaspoon cloves for each 10 pounds. Make syrup of the sugar and vinegar, boil. When boiling put in the peaches few at a time, cook till barely tender. Lift out and place in a large stone jar, sprinkle each layer with a few cloves and a little of the cinnamon, which has been broken into small pieces, boil the syrup down until thick as molasses, pour over peaches in jar, cover with a cover or plate; they will be ready in about three weeks and will keep all winter, if cover is on.

Mrs. P. Thomson,
Hillside, N. J.

* * *

MAGIC CUSTARD PIE

$\frac{2}{3}$ cup Eagle Brand Sweetened
Condensed Milk
2 cups hot water
3 eggs, slightly beaten
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
Nutmeg
Unbaked pie shell (9-inch)

Mix Eagle Brand Sweetened Condensed Milk and hot water. Pour gradually over eggs. Add salt and vanilla. Pour mixture into unbaked pie shell. Sprinkle with nutmeg. Bake in hot oven (400°F.) 10 minutes. Reduce to moderate oven (350°F.) and bake 35 minutes longer, or until custard is set and crust done. (A knife blade inserted will come out clean when custard is done.)

MEXICAN PECAN CANDY

2 cups granulated sugar
 $\frac{3}{4}$ cup sweet milk
 $\frac{1}{2}$ teaspoon soda
1 tablespoon butter
 $1\frac{1}{2}$ teaspoon vanilla
 $1\frac{1}{2}$ cup pecan halves

Put sugar, milk, and soda in saucepan and cook until a few drops in cold water form a soft ball. Remove from fire and add butter and vanilla and nuts. Beat until creamy and drop to form patties on wax paper over which salt has been sprinkled. Use a saucepan larger than one used usually for this amount of candy, because in cooking the candy foams quite a bit. As it cooks it will turn a golden brown. The

Buttermilk Pie

1 10" unbaked pie shell
1 cup granulated sugar
 $\frac{1}{4}$ tsp. salt
3 tbsps. all-purpose flour
3 eggs, separated
2 tps. vanilla flavoring
2 cups buttermilk
 $\frac{1}{2}$ cup melted butter
or margarine

Heat oven to 425° F. (hot). Chill pie shell. Meanwhile, in a bowl, mix sugar, salt and flour, add egg yolks which have been slightly beaten, buttermilk, butter and flavoring. Blend well. Beat egg whites until they peak when beater is raised and then fold into custard mixture; pour into unbaked 10" pie shell. Bake at 425° F. for 10 min. then turn oven to 325° F. for 30 min. more, or until pie is a golden brown and knife inserted in center comes out clean.

Buttermilk Custard

Heat oven to 325° F. Make filling for Buttermilk Pie as above and pour into 8 greased custard cups. Set cups in pan of hot water, bake in 325° oven for 40 min. or until a knife inserted in center comes out clean. Remove from hot water; cool; chill. Serve as is or top with a bit of currant jelly. Makes 8 custards.

Coleslaw

With Dressing

Coconut Butterscotch Pie

- $\frac{3}{4}$ cup sifted flour.
- $1\frac{1}{2}$ cups brown sugar
- $\frac{1}{4}$ teaspoon salt.
- 3 cups milk, scalded.
- 3 egg yolks, slightly beaten.
- 4 tablespoons butter.
- $1\frac{1}{2}$ teaspoons vanilla.
- 1 cup Baker's Coconut.
- 1 baked pie shell.
- 6 tablespoons sugar
- 3 egg whites stiffly beaten
- $\frac{1}{2}$ cup Baker's Coconut.

Combine flour, sugar and salt. Add milk gradually, stirring in double boiler, and

cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler and cook 3 or 4 minutes longer.

Remove from fire; add butter vanilla and 1 cup coconut.

Cool and pour into pie shell.

Top with meringue, made by folding sugar into egg whites.

Sprinkle with $\frac{1}{2}$ cup of coconut. Bake in moderate oven (350°F) 12 or 15 minutes or until a delicate brown.

Gwiback

$\frac{3}{4}$ Cup of Gwiback
+ 3 Tablespoon of brown
sugar $\frac{1}{2}$ cup butter melted
1 Teaspoon Cinnamon
~~Bake~~ ten minutes

Make custard of 1 Cup of
Milk $\frac{3}{4}$ cup of white sugar
2 level Tablespoon of flour
+ 3 Eggs yolks & cook till
thick add $\frac{1}{2}$ Teaspoon vanilla
pour into crust & sprinkle with
Gwiback

~~or if you prefer~~
Beat the 3 egg whites stiff
& add nearly half cup sugar.

Fruit Cakes.

Sugar 3 cups
 $\frac{1}{2}$ ~~cup~~ Butter
 $\frac{1}{2}$ Cup flour
 $\frac{1}{2}$ ~~cup~~ nuts
1 raisins
2 cups pecans
 $\frac{1}{2}$ pint ypts
 $\frac{1}{2}$ cherries
1 box Currants
 $\frac{1}{2}$ syrup
 $\frac{1}{2}$ short. milk
soda
cinnamon
w/ess all kinds
Citron, lemon, Oranges,
6 eggs.
fin

Cream Cookies

1 pound of flour

1 " " " butter

15 tablespoon thick heavy
cream. top is brushed
with egg whites, Dips
in sugar.

Cream the butter then
add the cream and
flour. then put it
on the board roll it
out with the rolling
pin (do not knead it)

Just take the edges
and fold them to the
center then roll with
the pin to make it
out with

1 qt Molasses
2 lbs brown sugar
1 pt sour cream
1 pt lard
1 teaspoon spices, nutmeg
allspice, anise, cinnamon
cloves
2 teaspoon soda
 $\frac{1}{2}$ lb raisins
 $\frac{1}{2}$ " currants
1 pound chopped fruit -
dates, figs, pineapples, cherries
Citrus oranges & lemon peel
1 cup chopped suet meat.

9" pie shell

$\frac{1}{4}$ Cup flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ Cup Crisco
2 2 Tablespoon water

$\frac{1}{2}$ Cup Orange maced
 $\frac{1}{3}$ Cup Lemon juice
 $\frac{1}{3}$ Cup water
3 Med. Tablespoon flour
~~1 Teaspoon~~

1 Teaspoon Lemon seed grated
1 Cup sugar
3 egg yolk

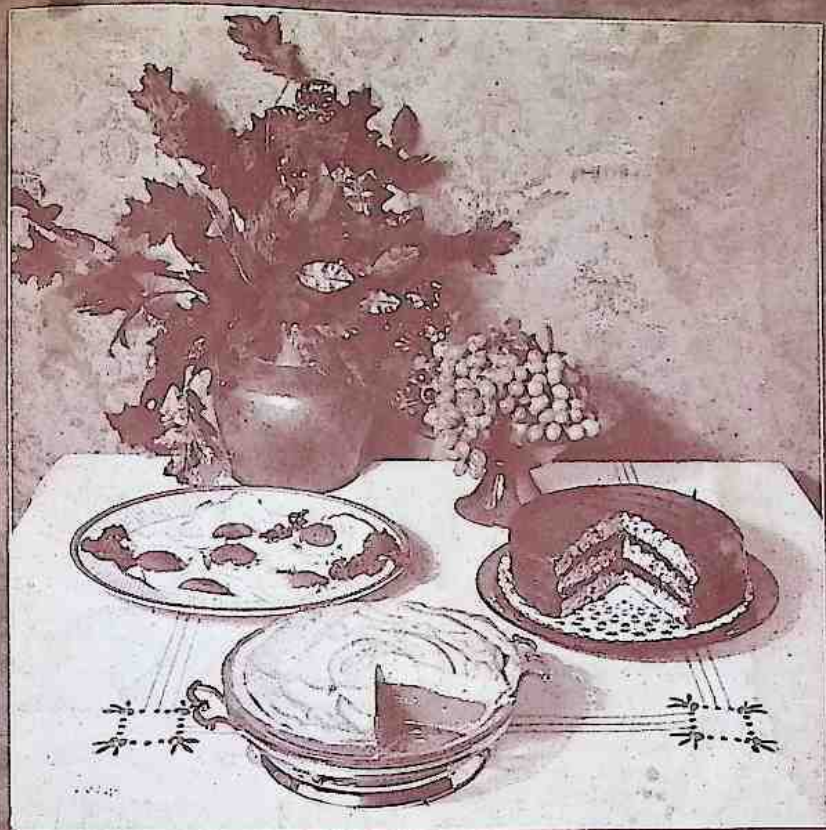
$\frac{1}{2}$ Cup Zwieback ^{temperature} have egg room
3 egg whites
1 Teaspoon water

6 Tablespoon sugar
Beat egg whites until stiff
and dry Add sugar gradually
1 Tablespoon at a time

Continue heating until
stuff peaks form where eggs
centered is lifted
Spread meringue lightly over
filling in pie shell
now take half of the
sugar back crumbs and sprinkle
over meringue

Bake in 325° F for 15-20
minutes or until light brown

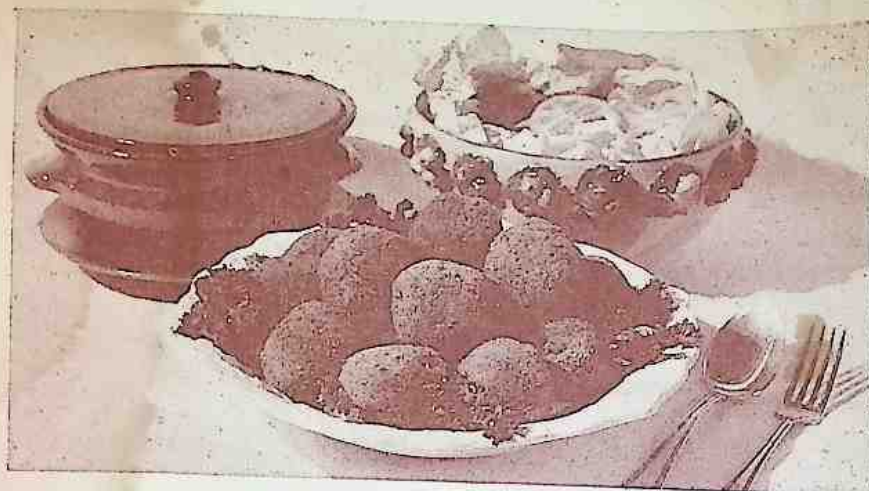
Pint flour and salt in
mixing bowl and mix
Cut eggs Crisco with paste
blend or fork until with
blended granules water
are distributed ~~at~~ part
of mixture, with with
fork till well blended
roll out on slightly floured
board, prick shell all
over, with fork back in
a very hot oven 450° F
10-15 minutes



A few
COOKING
SUGGESTIONS



A few
COOKING
SUGGESTIONS



Hints for Simplifying Deep Fat Frying

USE a deep kettle with enough fat to completely cover the food to be cooked, but be careful not to have the kettle more than two-thirds full or the hot fat might bubble over the top during the frying.

Heat the Crisco to the proper temperature, as gauged by a thermometer or by the standard bread test. Special deep frying thermometers can be purchased at a very reasonable price, but the bread test serves very well, if you have no thermometer.

Drop an inch cube of bread into the hot fat. When it browns in a certain length of time, the fat is ready to cook certain types of foods. Foods which have been previously cooked naturally do not need as long a cooking in the fat as do those which are put into the kettle raw. The previously cooked foods simply need browning, so the fat can be very hot. The following table gives both the thermometer and bread tests:

Kind of Food	Temperature	Time for Bread
Fritters, Doughnuts, etc.	365-75° F.	60 seconds
Croquettes, Codfish Balls, etc.	385-90° F.	40 seconds
French Fried Potatoes.	400-10° F.	20 seconds

Potatoes, croquettes or any food which does not have to be dropped into the fat piece by piece, can be more easily handled by using a frying basket. This is simply a wire basket with a handle, by means of which the food can be lowered gradually

into the hot fat and removed all at once when done.

After frying, drain as much fat off the food as possible by holding the frying basket over the kettle, then place the food on unglazed paper so that the last bit of excess fat may be absorbed.

The Crisco in which the food was fried may be left in the kettle, covered and moved out of the way until ready for the next frying; unless a large quantity of burned food particles has collected in the kettle, in which case the Crisco should be strained before placing away. Some people find it convenient to keep a special can of Crisco for frying purposes; then the warm fat may be strained directly back into the can after each using. The kettle does not have to be washed, simply wiped out carefully with soft paper.

Since Crisco does not absorb the odor of foods fried in it, the same batch may be reused many times and for many different kinds of foods.

The quality of foods fried in used Crisco is not impaired—they continue to be characteristically crisp, well browned and delicately flavored.

Frying with Crisco is a pleasant task because of the freedom from smoke and odors which usually accompany frying. The smoking point of fresh Crisco is above the highest temperature ever used for frying. However, if particles of burned food are allowed to collect in the kettle with the Crisco, they will burn and smoke. For this reason, Crisco used for frying should be strained frequently.

DEEP FRYING

Fried Onions

Cut large onions across into slices about one-fourth inch thick. Separate the slices into rings. Dip the rings into a thin batter. Place in a frying basket and dip into deep Crisco at 360 to 370 degrees F. and fry until delicately browned. Drain. Salt lightly before serving.

Batter

½ cup milk	1 teaspoon melted
½ cup flour	Crisco
1 egg yolk	½ teaspoon salt

Fried Oysters

Select large oysters. Wash them, sprinkle with salt and pepper and dip first in finely ground dried bread crumbs, then in beaten egg and again in bread crumbs. Place in a wire basket and drop into deep Crisco heated until it browns a cube of bread in 40 seconds. Fry until nicely browned. Drain on paper. Serve hot with tomato sauce or catsup.

Fish Balls

1 cup salt codfish
2 cups raw potato cubes
1 tablespoon Crisco
1 egg

Wash and shred fish. Cook with potatoes in enough boiling water to cover until soft. Drain, mash thoroughly. Beat in egg and Crisco. Drop by spoonfuls into deep Crisco (385 degrees F.) and fry until nicely browned.

Serve with egg sauce.

Egg Sauce

2 tablespoons flour	1 cup milk
2 tablespoons Crisco	¼ teaspoon salt
	½ teaspoon pepper

½ to 1 cup chopped hard boiled egg
Melt Crisco. Blend in flour. Add slowly the hot milk, stirring constantly. Cook until the mixture boils. Add seasonings and egg.

Doughnuts

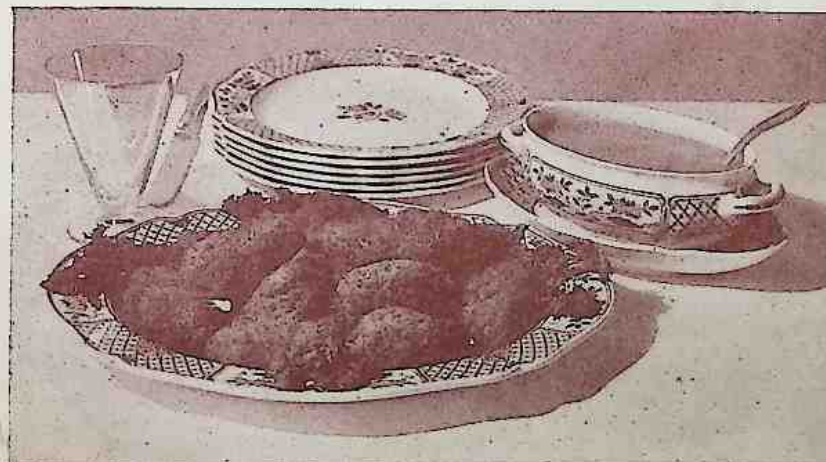
¾ cup sugar	4 teaspoons baking powder
4 tablespoons Crisco	1 teaspoon salt
2 eggs	¼ teaspoon cinnamon
1 cup milk	
5 to 6 cups flour	¼ teaspoon nutmeg

Cream Crisco with half the sugar. Beat the eggs with the other half. Combine the two mixtures and stir in the milk and the sifted dry ingredients. Roll out a portion at a time on a well-floured board. Shape with a doughnut cutter and drop into deep Crisco heated to 375 degrees F. Turn doughnut as soon as it rises to the surface. Fry until nicely browned on both sides. Drain on paper and sugar when cool.

Chicken Croquettes

4 tablespoons Crisco	2 cups ground cooked chicken
4 tablespoons flour	1 teaspoon lemon juice
1 cup milk	¼ teaspoon onion juice
1 teaspoon salt	
1 tablespoon parsley, chopped	

Melt Crisco and blend with flour. Add gradually the heated milk. Cook until



thick. Stir in salt. Set aside to cool. When thoroughly cold add chicken and seasonings. Shape into croquettes, dip first in beaten egg and then in finely ground bread or cracker crumbs. Fry in a kettle of hot Crisco (375 degrees F.) until brown. Drain on paper and serve hot.

For Dipping Use

2 eggs beaten with 2 tablespoons milk or water
1 cup cracker or bread crumbs
Any ground cooked meat may be substituted for chicken.

Apple Fritters

1 tablespoon Crisco $\frac{1}{4}$ teaspoon salt
1 cup flour $\frac{1}{3}$ cup milk
1 teaspoon baking powder 1 egg
2 tablespoons sugar 2 medium-sized cooking apples
Sift dry ingredients. Stir in egg and melted Crisco beaten with milk. Pare and

core apples and cut into eighths. Stir slices into batter and drop by spoonfuls into hot Crisco (360 to 370 degrees F.). Fry until well browned. Sprinkle with powdered sugar. Serve with maple syrup.

Snowballs

2 eggs pinch of salt
 $\frac{1}{2}$ cup sugar 2 teaspoons baking powder
1 cup sweet milk 1 teaspoon vanilla
1 tablespoon Crisco $3\frac{1}{2}$ cups flour

Beat eggs until light. Add sugar, melted Crisco, milk and vanilla. Sift flour, baking powder and salt together. Stir into first mixture. Drop by spoonfuls into hot Crisco (365 degrees F.).

Fry like doughnuts. When cool, dust with powdered sugar.

Crisco is made for homes that want the best in cooking

Pastry Making

To obtain the best results in any type of pastry, a few general rules should be observed.

Do not mix the fat too thoroughly with the flour—the coarser the mixture, the flakier the crust will be.

Crisco is particularly desirable for pastry making because it mixes so easily with the flour, forming a mixture of just the right consistency. The Crisco crust is convenient to handle, and always tender and flaky, when properly made.

Add only enough water to hold the dry ingredients together in a lump, so that

the mixture may be rolled out to a sheet. Excess water causes the crust to be tough besides involving difficulty in rolling.

Do not use too much flour on the board for rolling. A piece of canvas or a heavy towel spread out and well floured is more satisfactory for rolling the dough than a board or enameled surface. The meshes of the cloth hold just the right amount of flour to keep the dough from sticking. The cloth may be shaken out after each using and folded up for the next time—it does not have to be washed after every pie.



All measurements level

Roll only one crust at a time, using a gentle pressure and rolling from the center out. Lift up the edges of the crust occasionally to see whether it is sticking to the board. If necessary, sprinkle a little flour under the crust.

Fit the crust carefully into the curves of the pan, leaving no air spaces to bulge the crust up during baking. If the crust is to be baked before adding the filling, prick it generously with a fork—this will also help to eliminate "bubbles" in the crust.

Fasten two-crust pies well at the edges by brushing the lower edge with water and pressing the upper edge down with a fork or by folding into scallops with the finger tips. The juice may be further prevented from escaping, particularly in berry pies, by adding flour to the sugar used for sweetening.

The upper crust should always be pricked or slashed occasionally to allow the escape of steam.

To prevent soaking of the lower crust, the surface may be sprinkled with flour or brushed with egg white or melted Crisco before adding the filling.

Bake all pastry in as hot an oven as possible, taking into consideration the kind of filling, size of pie, etc.

Custard pies should be started in a hot oven (375 degrees F.) to set the crust, then the heat quickly reduced to 300 or even less to bake the custard slowly.

Apple pies should be baked at 450 degrees F. until browning starts, the temperature reduced to cook the apples thoroughly. When a fork pierces the center easily, the apples are cooked.

Pie crust, either plain or flaky, needs a hot oven (about 450 degrees F.).

Puff paste also bakes best at high temperatures, but for patty shells it is

well to reduce the heat after raising to cook the center thoroughly.

PASTRY

Plain Paste

$\frac{1}{2}$ cup Crisco $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups flour water

Sift salt with flour. Cut Crisco in with knives or work in coarsely with finger tips. Stir in gradually just enough water to hold dry ingredients together. Divide in two parts and roll out separately to form lower and upper crusts for pie, or two pie shells.

Prune Whip Pie

Line pan and bake pastry.

Soak one pound of prunes overnight and simmer till soft. Remove stones, cut in pieces and add three-fourths cup sugar and three-fourths cup chopped nut meats. Fold in two egg whites beaten stiffly.

Pour into baked shell. Bake at 375 degrees F. for 20 minutes. When cool, decorate with one cup whipped cream to which has been added two tablespoons of powdered sugar and one-half teaspoon vanilla.

Butterscotch Pie

$1\frac{1}{2}$ cups water pinch of salt
 $1\frac{1}{2}$ cups brown sugar 2 egg yolks
2 tablespoons flour 3 tablespoons Crisco
3 tablespoons cornstarch 1 teaspoon vanilla

Meringue

2 egg whites 4 tablespoons sugar
 $\frac{1}{4}$ teaspoon baking powder

Heat brown sugar and water to boiling point. Pour over sifted dry ingredients and cook until thick. Add egg yolks slightly beaten, and cook for one minute longer. Remove from fire; add Crisco, salt and flavoring, and let cool. Pour into



All measurements level

baked crust, cover with meringue made by beating egg whites until frothy, adding sugar and baking powder and beating until stiff. Put in oven (325 degrees F.) to brown.

Raisin Pie

$\frac{1}{2}$ cup sugar	1 tablespoon lemon juice
1 cup raisins (seedless)	1 tablespoon Crisco
$\frac{3}{4}$ cup water	$\frac{1}{4}$ teaspoon salt
grated rind of lemon	2 tablespoons cornstarch

Mix cornstarch, sugar and salt; stir in water. Cook until thick. Add Crisco, lemon juice and raisins. Cool before pouring into pie tin lined with following dough. Bake in a hot oven (450 degrees F.).

$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup Crisco	water

Sift flour with salt. Work in Crisco. Stir in enough water to make mixture stick together. Roll out on floured board to one-eighth inch thick.

Flaky Pastry

1 cup Crisco	3 cups flour
1 teaspoon salt	water

Cut Crisco into flour (previously sifted with salt) rather coarsely. Divide mixture in two parts. To half, add enough water to make a stiff paste. Roll out on floured board to about one-fourth inch thick. In center spread the other half of Crisco-flour mixture. Fold over the four edges to meet in the center. Roll out gently to about one-half inch thick. Fold over and roll again. Repeat several times. Chill in the refrigerator before shaping into shells.



Cheese Straws

Roll out flaky pastry to one-fourth inch thick. Sprinkle generously with grated cheese. Fold over the four edges to the center. Roll out carefully. Fold in half and roll out again. Repeat twice. Cut into strips about one-half inch wide. Bake in a hot oven until slightly browned.

Puff Paste

$1\frac{1}{2}$ cups Crisco	1 egg yolk
4 cups pastry flour	$\frac{1}{2}$ teaspoon salt
ice water	$\frac{1}{2}$ teaspoon cream of tartar

Chill all materials thoroughly. Sift salt and cream of tartar with flour. Work in about one-fourth cup Crisco with finger tips. Stir in slightly beaten egg and enough water to hold mixture together. Roll out on floured board to one-half inch thick. Dot center of dough with bits of Crisco and fold edges into center, making four folds. Roll out lightly to original thickness. Repeat this process until all Crisco is used, chilling in refrigerator once or twice between rollings.

Roll out to desired thickness.

Patty shells and tarts are among the simplest things made out of puff paste.

Patty Shells

Roll part of puff paste to one inch in thickness, part to one-half inch. With cookie cutter cut rounds of thin paste for bottoms of shells. Place on white paper on a pan. Cut rounds of thick paste with a doughnut cutter. Place the layer with the hole on the thin layer, fastening the two together by brushing between with water. Place in a hot oven (400 to 450 degrees F.) and bake for 20 to 30 minutes or until risen and browned on the surface.

Cake Making Simplified

- 1 Measure Crisco by filling cup partially with water, then adding Crisco.
- 2 Use pastry flour if possible. Sift flour before measuring.
- 3 Measure sugar, flour, salt and baking powder level in spoons and cups.
- 4 Sift together flour, baking powder and salt.
- 5 Stir sugar into Crisco a little at a time, mixing or creaming until very light.
- 6 Add egg yolks whole or beaten.
- 7 Stir in alternately the liquid and the sifted flour mixtures.
- 8 Add flavoring.
- 9 Fold the beaten egg whites in gently until thoroughly incorporated.
- 10 Pour into greased pans and bake immediately. Layer cake should be baked in a moderately hot oven, 375 degrees F. Cake is surely done when it starts to shrink from the sides of the pans.

Whole Egg Cake

2 Layers (8 inch)

$\frac{1}{3}$ cup Crisco	$1\frac{1}{2}$ cups flour
$\frac{3}{4}$ cup sugar	3 teaspoons baking powder
2 eggs	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk	1 teaspoon vanilla

Blend Crisco thoroughly with sugar. Stir in yolks of eggs. Add milk alternately with sifted flour, baking powder and salt. Add vanilla. Fold in egg whites, beaten stiff but not dry. Pour into two well-greased layer pans. Bake in a moderately hot oven, (375 degrees F.). Ice with any desired icing, or serve hot with raspberry jam between layers, and powdered sugar or whipped cream on top.

Pastry

WATCH EACH STEP!

- 1 How to measure ingredients:
Use standard measuring cups and spoons. Sift flour before measuring. Do not pack flour into cup. Level off top even with rim of cup. To measure Crisco quickly and easily, partially fill cup with cold water; add Crisco until water rises to top of cup. Pour off water and Crisco may be removed easily from the cup. For three-fourths ($\frac{3}{4}$) cup Crisco, use one-fourth ($\frac{1}{4}$) cup water; for two-thirds ($\frac{2}{3}$) cup, use one-third ($\frac{1}{3}$) cup water, etc.
- 2 Sift flour with salt.
- 3 Cut in Crisco with two knives or spatulas until distributed throughout flour in small lumps about size of peas, or work in lightly with the finger tips.
- 4 Add water, one tablespoon at a time until the mixture is held together. (Caution—do not use any more water than absolutely necessary.)
- 5 Roll out on a floured board enough dough for one crust at a time.
- 6 Fit pastry carefully into pie pan, working it down into the groove so that no air spaces will be left between crust and pan to cause bubbling.

For a Large 2-Crust Pie

2 cups flour $\frac{2}{3}$ cup Crisco
 $\frac{1}{2}$ teaspoon salt 6 tablespoons water (approx.)

HINTS:

To prevent bottom crust from soaking, brush with slightly beaten egg white or melted Crisco. For custard and pumpkin pies, use hot milk for preparing the filling and start the baking in a hot oven. After a few minutes, reduce the heat and finish cooking slowly.

To give a golden brown crust, brush with milk or melted Crisco.

To glaze crust, brush with beaten whole egg to which two tablespoons of water have been added.

To prevent bubbling of pastry shells during baking, prick well with a fork just before putting into oven.

Baking on an inverted pan also helps to eliminate blistering.

To prevent escape of juice in fresh berry pies, mix flour or cornstarch with the sugar used for sweetening the berries.

Biscuits

To make light flaky biscuits, follow the directions carefully.

- 1 Measure all ingredients accurately—use level teaspoons of baking powder and salt, level tablespoons of Crisco, and level cups of flour (loosely packed). Sift flour before measuring.
- 2 Sift flour with salt and baking powder.
- 3 Work Crisco into flour mixture until it is evenly and finely distributed throughout.
- 4 Stir in liquid gradually, using enough to make a soft dough. Different kinds of flour absorb moisture differently, so be sure to add the liquid a little at a time. It may not be necessary to use the whole amount.
- 5 Place on a floured board. Sprinkle top with flour. Roll out to about an inch in thickness. Cut with a floured cutter.
- 6 Place on a greased pan. Brush top with milk or melted Crisco.
- 7 Bake in a hot oven (400 to 450 degrees F.)

For 18 Small Biscuits

2 cups flour 4 teaspoons baking powder
1 teaspoon salt 1 cup milk or water (approx.)
4 tablespoons Crisco

For sour milk biscuits, substitute sour or buttermilk for liquid, and replace baking powder with one-half ($\frac{1}{2}$) teaspoon soda.

Directions for Deep Frying

Deep Frying:

Fill heavy kettle at least one-half full of Crisco.

Heat slowly to the correct temperature for frying. Never let Crisco smoke. Test with a thermometer or with the bread test.

Add the food to be fried as soon as the fat is hot enough for that particular food.

Do not crowd the kettle. Overcrowding prevents proper cooking, and is a source of danger from the fat boiling over.

Use a wire basket for immersing foods which are to be covered with fat, such as croquettes, French fried potatoes, potato chips, etc.

Drain all fried food on unglazed paper.

Care of Fat after Frying:

After frying foods which are coated with flour or crumbs, strain Crisco through cheesecloth to remove burned particles. Cover closely and keep in a moderately cool place.

Temperatures for Frying:

	Tem- perature	*Time for Bread
All previously cooked foods—croquettes, fish balls.....	385-390° F.	40 seconds
All uncooked foods—fritters, oysters..	365-375° F.	60 seconds
Raw potatoes—chips, French fried...	400° F.	20 seconds

*To test with bread—drop an inch cube of bread into the kettle. Count the seconds until it browns.

French Fried Potatoes

Wash and pare potatoes. Cut into lengthwise strips and soak in cold water until ready to fry. Dry thoroughly, place in wire basket and plunge into deep fat heated to 400 to 410 degrees F., or until a cube of bread browns in 40 seconds. Fry until well browned and tender. Test by removing one strip with a fork. Drain on paper, salt, and serve hot.

Banbury Tarts

- 1 egg
- 1 cup sugar
- 1/2 cup seedless raisins
- 1/2 cup dates (cut in pieces)
- 1/4 cup nuts (chopped)
- 3 tablespoons cracker crumbs (finely ground)
- 1 tablespoon melted Crisco
- juice and grated rind of 1 small lemon

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Cakes, Cookies and Quick Breads

THE term "shortening" indicates the purpose of fat in cake and bread-making. The fat is used to make the food shorter or more tender.

Naturally then, a fat which is all fat and contains no water or other material, will make a more tender cake or bread. Crisco is 100 percent fat, a pure white vegetable fat, which having no flavor of its own, allows the fullest development of the characteristic flavor of the cake or bread.

There is a secondary purpose of shortening in cake making, and this is the introduction of air into the sugar and fat mixture to help make the cake light. It is important, therefore, that the sugar and fat should be mixed to a light airy mass. Crisco is easily creamed with the sugar to form this desirable frothy mixture.

To this creamed mixture may be added the eggs, usually the yolks slightly beaten, leaving the whites to be stirred in at the last moment. If the cake is to be white, the liquid is added in place of the yolks. Whenever milk or water is added to a creamed sugar and fat mixture, care should be taken not to break the light airy structure which stirring has built up,

but to add alternately a little of the liquid, then some of the flour (which should be thoroughly sifted with the salt and baking powder) until both are used up. When the beaten whites are added last, they should be stirred and folded in gently but completely, in order to increase the lightness of the batter rather than to break it down.

For breads which contain less sugar than cakes, and a smaller proportion of fat, the Crisco is usually combined with flour as in pastry making, or it is added in a melted state to the batter just before putting into the oven.

When using Crisco to replace butter in your own recipes, be sure to add salt in the proportion of one (1) teaspoonful salt to each cup Crisco.

CAKES AND COOKIES

Chocolate Cake

- 1/4 cup Crisco
- 2 squares chocolate
- 1/2 cup milk
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 eggs
- 3/4 cup sugar
- 1 1/2 cups flour



All measurements level

Cream Crisco with sugar; add melted chocolate, beaten eggs, milk, and flour sifted with baking powder and salt. Bake in two layers or one large flat pan in a moderate oven, for about half an hour.

Frost with bittersweet icing. Make boiled icing as usual. Over surface, spread melted bitter chocolate in a thin layer or frost with Crisco cocoa icing, page 16.

Featherweight White Cake

1/2 cup Crisco	3 egg whites
1 cup sugar	2/3 cup milk
2 cups flour	1 teaspoon vanilla
2 teaspoons baking powder	1/2 teaspoon salt

Cream Crisco with sugar. Stir in alternately milk and sifted dry ingredients. Fold in thoroughly stiffly beaten egg whites. Add vanilla and turn batter into two greased layer pans. Bake in a moderate oven (350 degrees F.). Ice with any favorite icing.

Hickory Nut Loaf

1/2 cup Crisco
3/4 cup sugar
3 eggs
2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 teaspoon flavoring
1 cup nuts (coarsely chopped and floured with 2 tablespoons flour)

Cream Crisco and sugar. Add the eggs well beaten. Sift flour with the baking powder and salt, and add alternately with the milk. Add flavoring and nut meats. Beat well. Bake in a Criscoed loaf pan in a moderate oven (350 degrees F.). Cover with any desired frosting.

Layer Cake

1/3 cup Crisco	3 teaspoons
3/4 cup sugar	baking powder
2 eggs	1/2 teaspoon salt
1/2 cup milk	1 teaspoon vanilla
1 1/2 cups flour	

Blend Crisco thoroughly with sugar. Stir in yolks of eggs. Add milk alternately with sifted flour, baking powder and salt. Add vanilla. Fold in egg whites beaten stiff but not dry. Pour into two well-greased layer pans. Bake in a moderately hot oven (375 degrees F.). Ice with any desired icing, or serve hot with raspberry jam between layers and powdered sugar or whipped cream on top.

Apple Sauce Cake

1/2 cup Crisco	1 1/2 cups thick cold
1 cup sugar	apple sauce
1 egg, beaten	1 teaspoon soda
4 tablespoons hot water	1 cup raisins (or dates)
2 1/2 cups pastry flour	1/2 cup nuts
1/2 teaspoon salt	1/2 teaspoon each of
1 teaspoon cinnamon	cloves and nutmeg

Cream the sugar and Crisco, add egg, beat well. Stir in apple sauce and hot water. Add raisins and nuts, then dry ingredients sifted together twice. Bake in a moderate oven (360 degrees F.) about one hour. Makes two small loaves.

Brownies

1/4 cup Crisco	1 teaspoon vanilla
1 cup sugar	1/2 cup flour
2 eggs	pinch of salt
2 squares chocolate	1/4 cup walnut meats



Cream Crisco and sugar. Add the beaten eggs, then the melted chocolate, vanilla, salt, flour and nut meats. Spread out in a layer one-half inch thick in a greased pan and bake in a moderate oven (350 degrees F.) 20 minutes. Cut into oblong strips when partially cool.

Crisco Macaroons

2 tablespoons Crisco	3/4 cup rolled
1/2 cup sugar	oats
2/3 cup cocoanut	2 cups corn
1/2 teaspoon baking powder	flakes
	1/2 teaspoon salt
	2 eggs

Beat eggs well and mix with oatmeal. Let stand while creaming Crisco with sugar. Combine these two mixtures and add cocoanut, corn flakes, baking powder and salt. Drop by spoonfuls on Criscoed baking sheet. Bake 15 minutes in moderate oven (350 degrees F.).

Caramel or Butterscotch Cookies

4 cups dark brown sugar	1 teaspoon salt
1 cup melted Crisco	7 cups flour
4 beaten eggs	3 teaspoons baking powder

Cream Crisco with sugar. Add eggs slowly mixing thoroughly. Then add dry ingredients sifted together twice. Shape into roll about two and one-half to three inches in diameter. Put in Criscoed pan in ice box over night. When ready to bake, slice and bake in hot oven (375 degrees F.). Makes about 125 cookies.



Filled Date Bars

1 cup Crisco	4 to 5 cups flour
1 cup sugar	(bread)
2 eggs	1/2 teaspoon soda
1/2 cup sour milk	1 teaspoon baking powder
	1 teaspoon salt

Cream Crisco; add sugar and cream again. Add unbeaten eggs one at a time, beating thoroughly after each addition. Add sour milk, then fold in flour which has been sifted with salt, baking powder and soda. Roll out to a sheet as large as the baking pan. Spread with date filling. Cover with a layer of cookie dough. Bake in a hot oven (375 degrees F.). Cut into strips while warm.

Date Filling

2 cups chopped dates	1/2 cup water
1/2 cup sugar	1/2 cup nuts

To dates which have been stoned and chopped, add sugar and water and simmer for five minutes. Remove from fire; cool and add chopped nuts.

QUICK BREADS

Soda Biscuit

2 cups flour	1 teaspoon salt
1/2 teaspoon soda	1 cup thick sour
3 tablespoons Crisco	milk or buttermilk

Sift together salt, soda and flour. Work in Crisco. Add milk gradually, mixing to a stiff dough. It may not be necessary to use all the milk. Place on a floured board. Knead until smooth. Roll to one-half inch in thickness. Cut with a small round cutter and bake in a hot oven (450 degrees F.) 12 to 15 minutes.

Nut Bread

3 cups flour 2 eggs
1 cup sugar $\frac{3}{4}$ cup milk
4 teaspoons baking powder 2 tablespoons Crisco
1 teaspoon salt 1 cup nuts

Beat eggs with sugar. Stir in milk alternately with flour, salt and baking powder sifted together. Add melted Crisco and chopped nut meats dredged with flour.

Pour onto greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350 degrees F.) about 40 minutes.

Quick Coffee Cake

$1\frac{1}{2}$ cups flour 1 cup sugar
2 teaspoons baking powder 1 egg
 $\frac{1}{2}$ teaspoon salt 1 cup milk
2 tablespoons Crisco

Sift together flour, baking powder, salt and sugar. Combine beaten egg, milk and melted Crisco. Stir the liquid into the dry ingredients. Pour out into a shallow pan. Sprinkle surface with sugar, cinnamon and nuts in the proportion of one teaspoon cinnamon to one-fourth cup sugar. Dot occasionally with bits of Crisco. Bake in a hot oven (400 degrees F.) 25 to 30 minutes.

Butterscotch Rolls

2 cups flour 3 tablespoons Crisco
5 teaspoons $\frac{3}{4}$ cup milk
baking powder 1 teaspoon melted Crisco
1 teaspoon salt 1 cup chopped sugar
2 tablespoons $\frac{1}{4}$ cup nuts
 $\frac{1}{2}$ teaspoon cinnamon

Mix and sift flour, baking powder, salt and one tablespoon of sugar. Cut in Crisco with knife, or rub in with the finger tips. Add milk gradually and mix to a soft dough. Roll out on a slightly floured board. Brush over with the melted Crisco. Sprinkle with nuts, one tablespoon sugar and the cinnamon. Roll like a jelly roll and cut in three-quarter inch slices.

Line a deep greased pan with one cup brown sugar creamed with two tablespoons Crisco and one tablespoon cold water. Lay the rolls on this mixture. Bake in a hot oven (375 degrees F.) 20 to 25 minutes. Turn biscuits out on a plate and serve hot.

Date Muffins

$\frac{1}{4}$ cup sugar $\frac{3}{4}$ to 1 cup milk
 $\frac{1}{4}$ cup Crisco 2 cups flour
 $\frac{1}{2}$ cup chopped dates 4 teaspoons baking powder
1 egg 1 teaspoon salt

Cream Crisco with sugar. Add beaten egg. Stir in milk alternately with sifted dry ingredients. The mixture should run easily. Add dates last. Bake in well-greased muffin tins in a hot oven (450 degrees F.) about 15 minutes.

Twenty Minute Cheese Biscuits

1 cup flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 tablespoon Crisco
 $\frac{1}{2}$ cup milk*
 $\frac{1}{2}$ cup grated cheese

*You may substitute one-half cup thick sour milk beaten smooth with one-fourth teaspoon soda (omit baking powder). It is preferable.

Sift dry ingredients. Work in Crisco. Add liquid gradually and lastly the cheese, working in with a fork. Roll out to one-half inch thick. Cut with small round cutter. Bake in groups of three (like a clover leaf) in a hot oven (400 degrees F.) until well browned on top.

Baking Powder Biscuits

2 cups flour 4 teaspoons baking powder
1 teaspoon salt 4 tablespoons Crisco
1 cup milk or water

Sift together the dry ingredients. Work in Crisco. Stir in liquid gradually. Roll out on floured board to about one inch thick. Cut into shapes. Place close together on a Criscoed pan and bake in a hot oven (400 to 450 degrees F.) until browned on top.

Salad Rolls

Use about one-half cup less milk and add one egg to baking powder biscuit dough. Roll as usual, but cut into oblong pieces. Make a deep crease down the center of each. Brush top with beaten egg, sprinkle with sugar and bake as usual.

Date and Nut Loaf

1 cup cut dates 1 egg, unbeaten
1 teaspoon soda $\frac{3}{4}$ cup brown sugar
sprinkled over
dates; then $\frac{1}{2}$ cup chopped walnuts
pour over 1 cup boiling water $1\frac{1}{2}$ cups bread flour
1 tablespoon Crisco $\frac{1}{4}$ teaspoon salt

Cream Crisco, sugar, salt and egg together. Add nuts, dates and flour. Turn into Criscoed bread pan, medium size,

and bake in slow oven (325 degrees F.) about one hour.

Cornmeal Muffins

$\frac{3}{4}$ cup cornmeal 1 tablespoon sugar
1 cup flour $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ teaspoon salt 1 tablespoon melted Crisco
2 teaspoons baking powder 1 egg

Combine dry ingredients. Stir in beaten egg, milk and melted Crisco. Drop into well-greased muffin tins. Bake in a hot oven (370 to 400 degrees F.) until brown.

Waffles

2 cups flour 2 eggs
3 teaspoons baking powder $1\frac{1}{2}$ cups milk
 $\frac{1}{2}$ teaspoon salt 3 tablespoons Crisco

Sift flour, baking powder and salt together. Add milk to beaten egg yolks and stir into dry ingredients. Add melted Crisco and fold in stiffly beaten egg whites.

Seven Minute Icing

$\frac{3}{4}$ cup sugar 1 egg white
 $\frac{1}{8}$ teaspoon cream of tartar or water
baking powder $\frac{1}{2}$ teaspoon vanilla

Place all ingredients in top part of double boiler, having water in lower part boiling. Beat together until thick enough to spread. Add vanilla.

Precaution—Have fine sugar or melt it in water before adding egg.



Crisco Cocoa Icing

- 1/4 cup Crisco
- 1 egg white
- 1/4 cup cocoa
- 2 cups confectioners' sugar
- 2 tablespoons boiling water
- 1/4 teaspoon salt

Blend Crisco with egg and salt. Add sugar and cocoa, which have been mixed together, alternately with boiling water. Beat well.

Crisco Ornamental Icing

- 1/4 cup Crisco
- 1 egg yolk
- 1 1/2 cups confectioners' sugar
- 2 squares baking chocolate
- 1 tablespoon cream
- 1/2 teaspoon salt

Cream Crisco. Beat in egg yolk, then melted chocolate and salt. Work

in sugar and cream. Beat until creamy. This icing may be forced through a pastry bag to decorate individual cakes.

Compare Crisco with whatever cooking fat you have been using. Put a little of each fat on the tip of a spoon. Taste first one and then the other, and notice how the sweet delicate flavor of the Crisco shows up in the comparison.

Crisco is made for homes that want the best in cooking

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by

MISS SARAH FIELD SPLINT

Food Editor of McCall's Magazine

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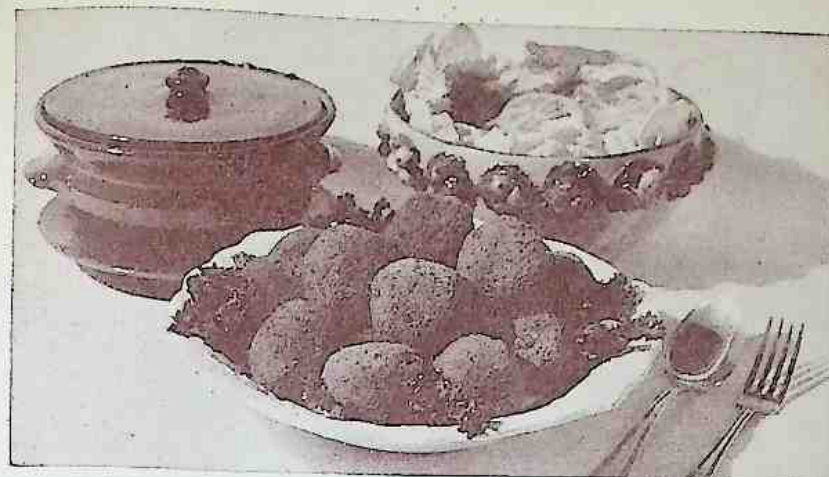
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Hints for Simplifying Deep Fat Frying

USE a deep kettle with enough fat to completely cover the food to be cooked, but be careful not to have the kettle more than two-thirds full or the hot fat might bubble over the top during the frying.

Heat the Crisco to the proper temperature, as gauged by a thermometer or by the standard bread test. Special deep frying thermometers can be purchased at a very reasonable price, but the bread test serves very well, if you have no thermometer.

Drop an inch cube of bread into the hot fat. When it browns in a certain length of time, the fat is ready to cook certain types of foods. Foods which have been previously cooked naturally do not need as long a cooking in the fat as do those which are put into the kettle raw. The previously cooked foods simply need browning, so the fat can be very hot. The following table gives both the thermometer and bread tests:

Kind of Food	Temperature	Time for Bread
Fritters, Doughnuts, etc.	365-75° F.	60 seconds
Croquettes, Codfish Balls, etc.	385-90° F.	40 seconds
French Fried Potatoes	400-10° F.	20 seconds

Potatoes, croquettes or any food which does not have to be dropped into the fat piece by piece, can be more easily handled by using a frying basket. This is simply a wire basket with a handle, by means of which the food can be lowered gradually

into the hot fat and removed all at once when done.

After frying, drain as much fat off the food as possible by holding the frying basket over the kettle, then place the food on unglazed paper so that the last bit of excess fat may be absorbed.

The Crisco in which the food was fried may be left in the kettle, covered and moved out of the way until ready for the next frying; unless a large quantity of burned food particles has collected in the kettle, in which case the Crisco should be strained before placing away. Some people find it convenient to keep a special can of Crisco for frying purposes; then the warm fat may be strained directly back into the can after each using. The kettle does not have to be washed, simply wiped out carefully with soft paper.

Since Crisco does not absorb the odor of foods fried in it, the same batch may be reused many times and for many different kinds of foods.

The quality of foods fried in used Crisco is not impaired—they continue to be characteristically crisp, well browned and delicately flavored.

Frying with Crisco is a pleasant task because of the freedom from smoke and odors which usually accompany frying. The smoking point of fresh Crisco is above the highest temperature ever used for frying. However, if particles of burned food are allowed to collect in the kettle with the Crisco, they will burn and smoke. For this reason, Crisco used for frying should be strained frequently.



A few
COOKING
SUGGESTIONS



*Now anyone can make pies to perfection
with Spry's 'Water-Whip' Method!"*

Dear Friend:



Here is my newest Spry cookbook, with 12 recipes for beautiful pies. I'm so glad you sent for it, and I hope you'll try every one of them! They're recipes you can depend on, because they've been tested over and over again in the Lever Test Kitchens. What's more, this book is chock-full of tricks that will make pies the easiest thing you bake! There's the easy, quick Spry "Water-Whip" method that takes all the guesswork out of piecrust even for beginners. There's an improved standard pastry recipe. There are dozens of hints for rolling, decorating—even freezing—pies. Once you've tried these easy, simple methods, you'll feel like making pies and tarts much more often, I know. And one member of your family is going to be especially happy—nearly every man loves pie! Then give him pie to his heart's content! Any one of these recipes is sure to be pie to his liking—they were chosen because they're the pies that surveys, research, letters in my mail show most men like best. So begin anywhere—run your own popularity contest—see which pie wins with *him*!

Sincerely yours,

Aunt Jenny

REGAL CREAM-ON-CHOCOLATE PIE

- | | | | |
|-------------------|---|--------------------|--|
| Make . . . | a baked "Water-Whip" Pie Shell, page 19. | Add . . . | 1 tablespoon butter or margarine, 1 teaspoon vanilla and gelatin mixture; mix well. Cool. |
| Soften . . | 1 teaspoon gelatin in 2 tablespoons cold water | Fold in . . | 3 stiffly beaten egg whites |
| Melt . . . | 1 oz. chocolate (cut in pieces) in $1\frac{1}{4}$ cups milk in top of double boiler; blend with rotary egg beater | Whip . . . | $\frac{1}{2}$ cup heavy cream and fold into chocolate mixture |
| Mix . . . | $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch, $\frac{1}{4}$ teaspoon salt. Add to chocolate mixture and cook until thick and smooth, then cook 15 minutes longer, stirring constantly. | Pour . . . | into baked pie shell. Chill in refrigerator several hours, or until firm. When ready to serve, whip 1 cup heavy cream and spread over filling. |
| Beat . . . | 3 egg yolks well. Stir small amount of chocolate mixture into egg yolks, return to double boiler, and cook a few minutes longer. | Sprinkle | 1 cup grated fresh coconut (or shredded moist coconut) over cream and decorate with curls of shaved chocolate. Keep chilled until all is served. |



DEEP-DISH BLUEBERRY PIE

Make . . . pie dough, using recipe for "Water-Whip" Pie Shell, page 19.

Mix . . . 4 cups fresh blueberries (or blackberries, raspberries, boysenberries, or huckleberries), $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ tablespoons tapioca or flour, $\frac{1}{8}$ teaspoon salt, 1 teaspoon lemon juice and put in oblong baking dish, $10" \times 6" \times 2"$

Dot . . . 1 tablespoon butter or margarine over berries

Roll . . . pie dough into a rectangle $\frac{1}{8}"$ thick. Fit dough over berries, making a crimped edge and pressing it onto edge of dish.

Cut . . . slits for steam to escape

Decorate top with "blueberries" and "leaves" cut from pastry trimmings

Bake . . . in hot oven (425°F.) 40-45 minutes

Serve . . . warm with a mixture of $\frac{1}{2}$ cup mashed cottage cheese, $\frac{1}{4}$ cup heavy cream, whipped, 1 tablespoon confectioners' sugar, dash of salt, and few drops of vanilla. Makes 6 servings.

HERITAGE PUMPKIN PIE

Make . . . an unbaked "Water-Whip" Pie Shell, page 19

Mix . . . $1\frac{1}{2}$ cups canned or cooked pumpkin (or squash), 1 cup firmly packed brown sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon ginger, 2 tablespoons molasses

Add . . . 3 slightly beaten eggs, 1 cup evaporated milk, and mix thoroughly

Pour . . . into unbaked, unpricked pie shell

Bake . . . in hot oven (425°F.) 40-45 minutes, or until knife inserted in center comes out clean

Serve . . . with sharp cheese or with a topping of whipped cream



"HIS FAVORITE" APPLE PIE

Make . . "Water-Whip" Piecrust, page 15. Divide dough in half and shape each into a flat round. Roll one half about $\frac{1}{8}$ " thick and line a 9" pie pan.

Prepare . 6 cups pared, cored thin apple slices. Arrange half of slices in pastry-lined pan.

Mix . . . 1 cup sugar*, $\frac{3}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{8}$ teaspoon salt, 1 teaspoon lemon juice and sprinkle half of mixture over apples in pan. Arrange remaining slices on top and cover with remaining sugar mixture.

Dot . . . 1 tablespoon butter or margarine over filling. Trim pastry even with pan.

Roll . . . remaining dough as before and lay over apples. Trim pastry $\frac{1}{2}$ " beyond pan, fold it under bottom crust, press edges together with fork. Cut decorative slits in top for steam to escape.

Brush . . pastry with slightly beaten egg white and sprinkle with sugar

Bake . . in hot oven (425°F.) 45-55 minutes

*If apples are very juicy, add 1 tablespoon cornstarch to sugar mixture and blend thoroughly.



DREAMY BANANA CREAM PIE

Make . . a baked "Water-Whip" Pie Shell, page 19

Scald . . 2 cups milk in top of double boiler

Mix . . . 3 tablespoons flour, 2 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt. Add gradually to scalded milk and cook until thick and smooth, then cook 15 minutes longer, stirring constantly.

Beat . . . 3 egg yolks slightly. Stir a small amount of hot mixture into yolks, return to double boiler, and cook a few min-

utes longer.

Add . . . 1 tablespoon butter or margarine, 1 teaspoon vanilla and blend. Cool.

Slice . . . 3 or 4 bananas and arrange in baked pie shell; cover at once with cooled filling. At serving time, whip $\frac{1}{2}$ cup heavy cream. Drop by teaspoonfuls on filling around rim of pie, piling remaining cream in center.

Decorate by inserting 2 banana slices, butterfly fashion, into cream at tip of each serving.

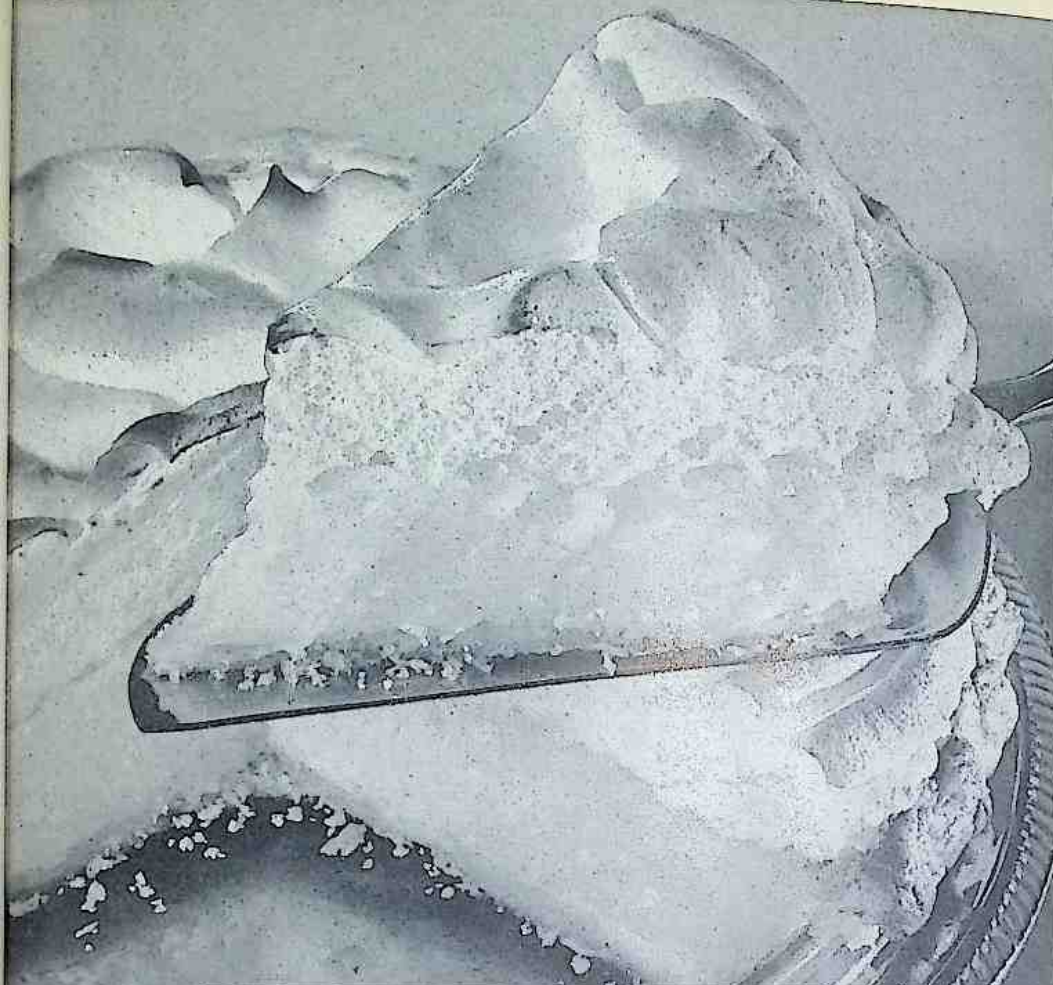
OLD-SOUTH BUTTERSCOTCH PIE

- Make** . . a baked "Water-Whip" Pie Shell, page 19
- Mix** . . . 1¼ cups firmly packed **dark brown sugar**, ¼ teaspoon **salt**, 2 tablespoons **water** in top of double boiler. Boil over direct heat to a thick sirup (about 5 minutes).
- Blend** . . ¼ cup milk with 4½ tablespoons **cornstarch**. Add 1¾ cups **milk**, combine with hot sirup and cook over hot water until thick and smooth, then cook 15 minutes longer, stirring constantly.
- Beat** . . . 3 **egg yolks** slightly. Stir a small amount of hot mixture into egg yolks, return to double boiler, and cook 5 minutes longer.
- Add** . . . 2 tablespoons **butter** or **margarine**, ½ teaspoon **vanilla** and cool
- Pour** . . . into **baked pie shell**. At serving time, whip 1 cup **heavy cream** and arrange in a border around top of pie leaving a 3" circle of uncovered filling in center.
- Arrange** **pecan halves** around filling inside cream border or sprinkle filling with coarsely cut **toasted pecans**. Keep refrigerated until all is served.



CRUMBLY TOP APPLE PIE

- Make** . . an unbaked "Water-Whip" Pie Shell, page 19
- Mix** . . . ¼ cup **sugar**, ¾ teaspoon **cinnamon**, ½ teaspoon **salt**, 4 cups pared, cored thin **apple slices**
- Arrange** **apple slices** in pie shell
- Blend** . . ¾ cup firmly packed **brown sugar**, ¾ cup sifted **all-purpose flour**
- Cut in** . . ⅓ cup **butter** or **margarine** with pastry blender or two knives until crumbly. Sprinkle over apples.
- Bake** . . in moderately hot oven (400°F.) 30-35 minutes. Serve with or without **cream**.



LUSCIOUS LEMON MERINGUE PIE

Make . . a baked "Water-Whip" Pie Shell, page 19

Mix. . . ½ cup cold water, ¼ teaspoon salt, 7 tablespoons cornstarch

Combine 1½ cups hot water, 1¼ cups sugar in top of double boiler and bring to boil over direct heat. Add cornstarch mixture and cook until thickened; place over boiling water and cook until thick and smooth (15 minutes), stirring constantly.

Beat . . 3 egg yolks slightly. Stir a small amount of hot mixture into yolks, return to double boiler, and cook a few minutes longer.

Add . . ½ cup lemon juice, grated rind of 1 lemon, 1 tablespoon butter or margarine and blend. Cool.

Pour . . into baked pie shell

Spread . Meringue (page 19) lightly on filling and bake as directed

CHERRY TRELLIS PIE

Make . . Standard Piecrust, page 16. Divide dough in half and shape each into a flat round. Roll one half about ⅛" thick and line a 9" pie pan.

Drain. . . 3 cups canned sour red pitted cherries

Add . . . ⅓ cup canned cherry sirup, 1 cup sugar, 1 teaspoon lemon juice, ¼ teaspoon almond extract, 2 tablespoons tapioca or flour, ⅛ teaspoon salt

Put. . . cherry mixture in pastry-lined pan

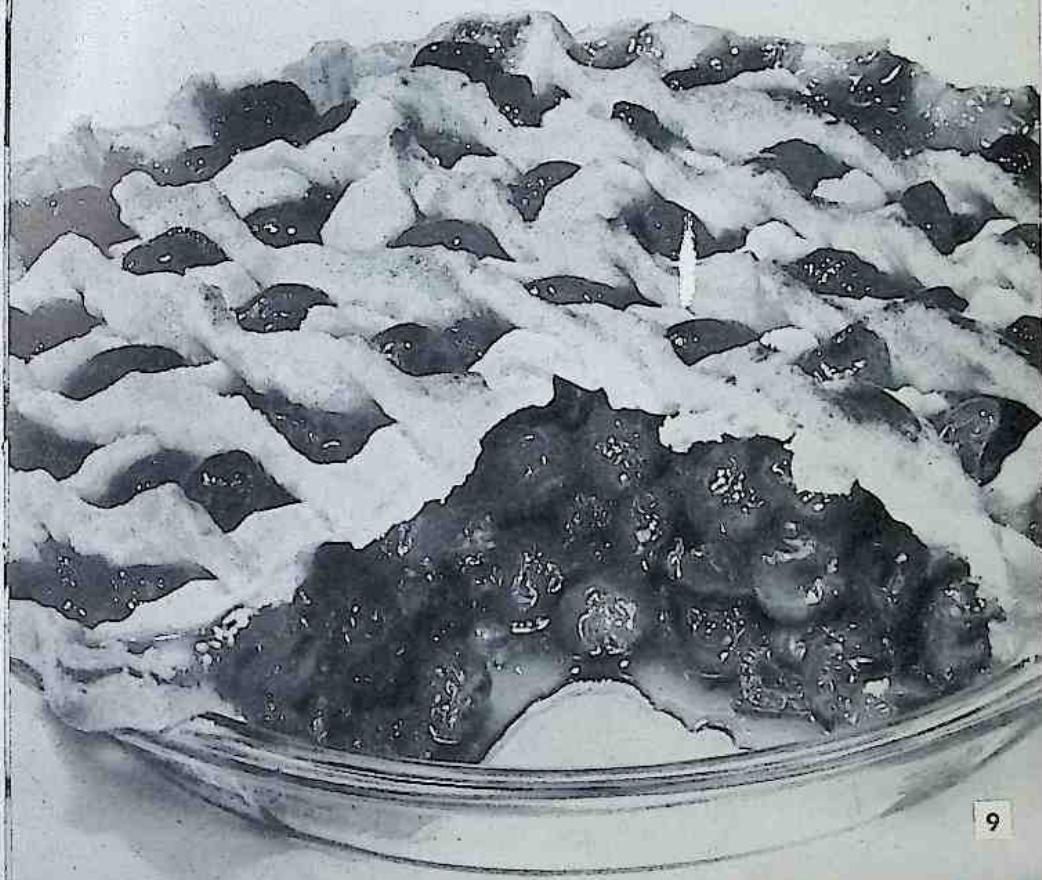
Dot. . . 1 tablespoon butter or margarine over cherries

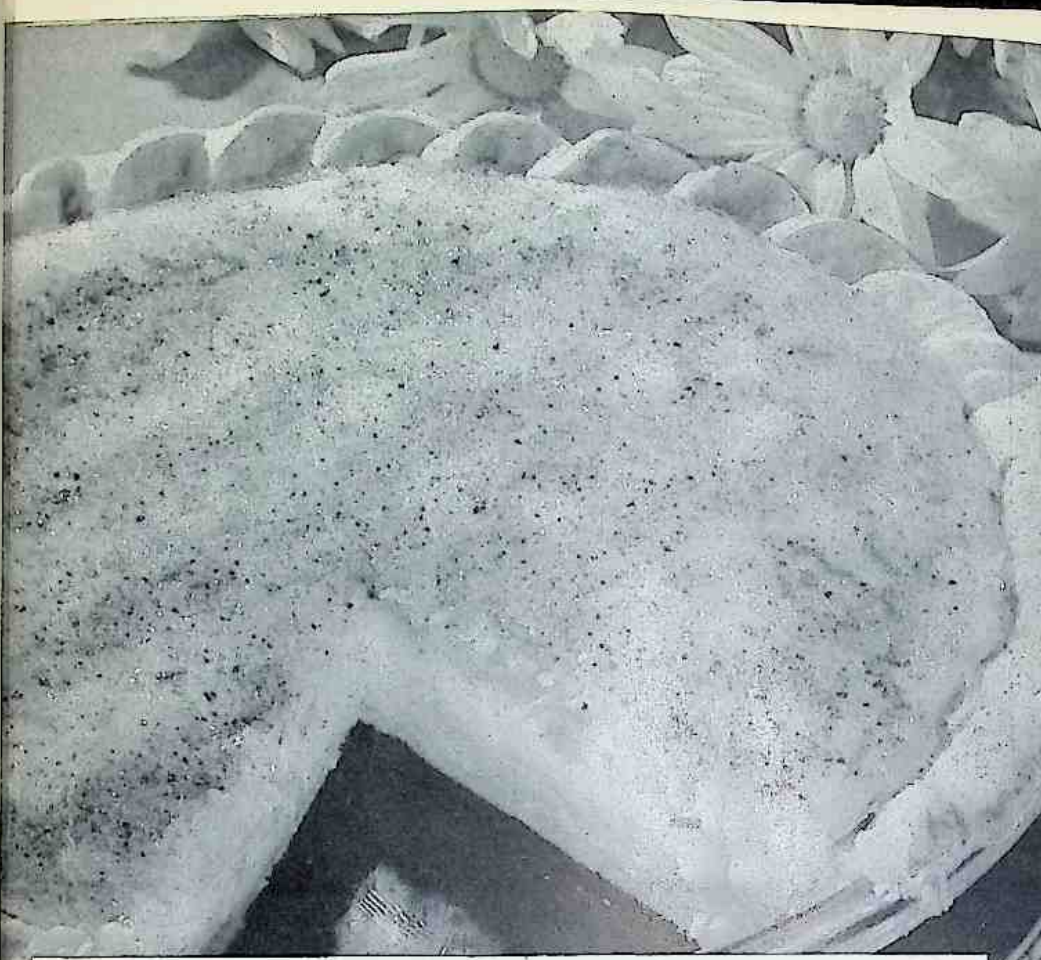
Trim . . pastry about ½" beyond pan and turn dough under to make a stand-up rim

Roll. . . remaining dough and cut into strips ½" wide

Attach. . ends of 7 strips to rim of pie by moistening and pressing firmly. Twist each strip across fruit and attach at opposite side of pie. Repeat with 7 more strips, crisscrossing to form attractive trellis top. Flute rim.

Bake. . . in hot oven (425°F.) 50-60 minutes

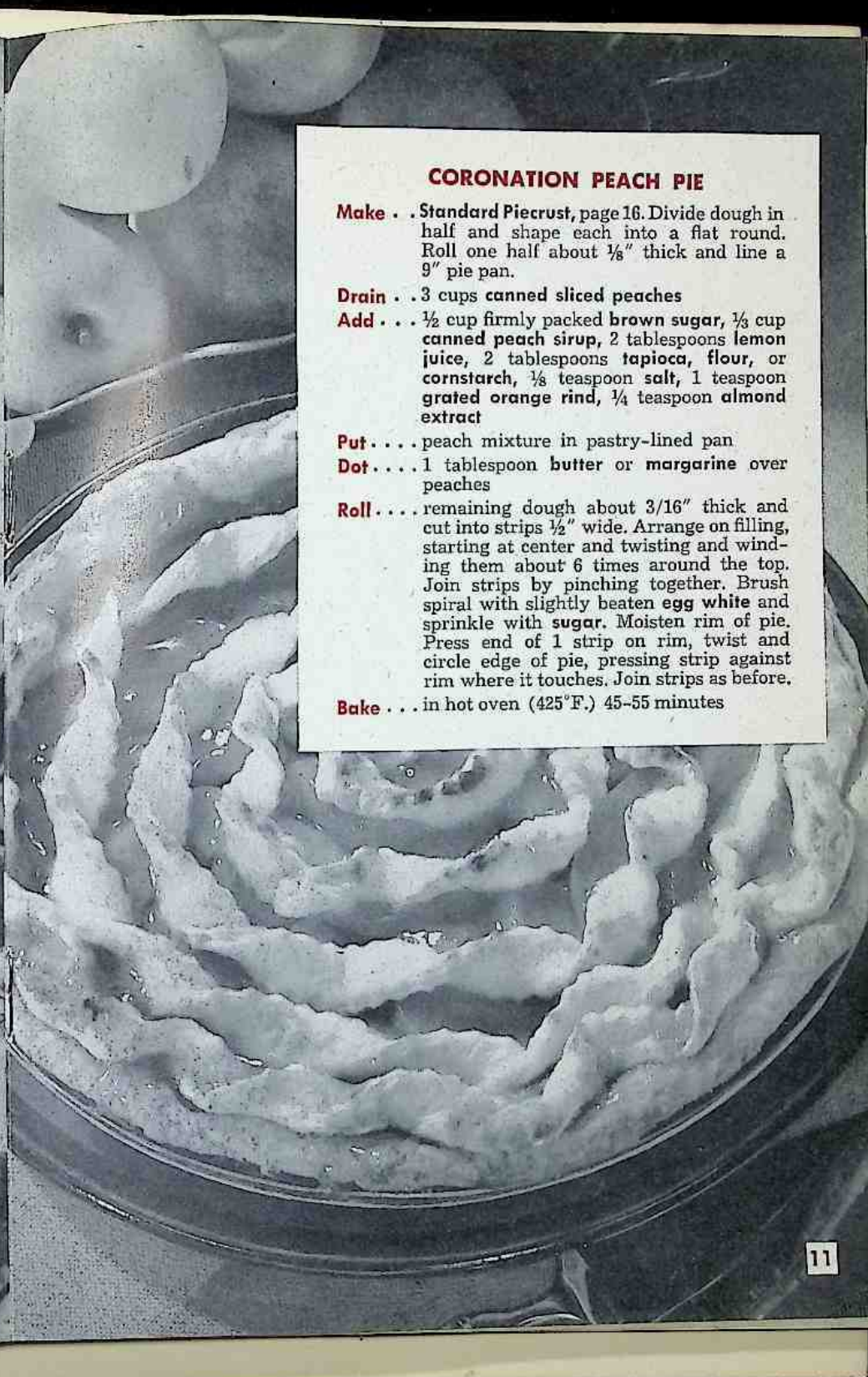




BEST COCONUT CUSTARD PIE

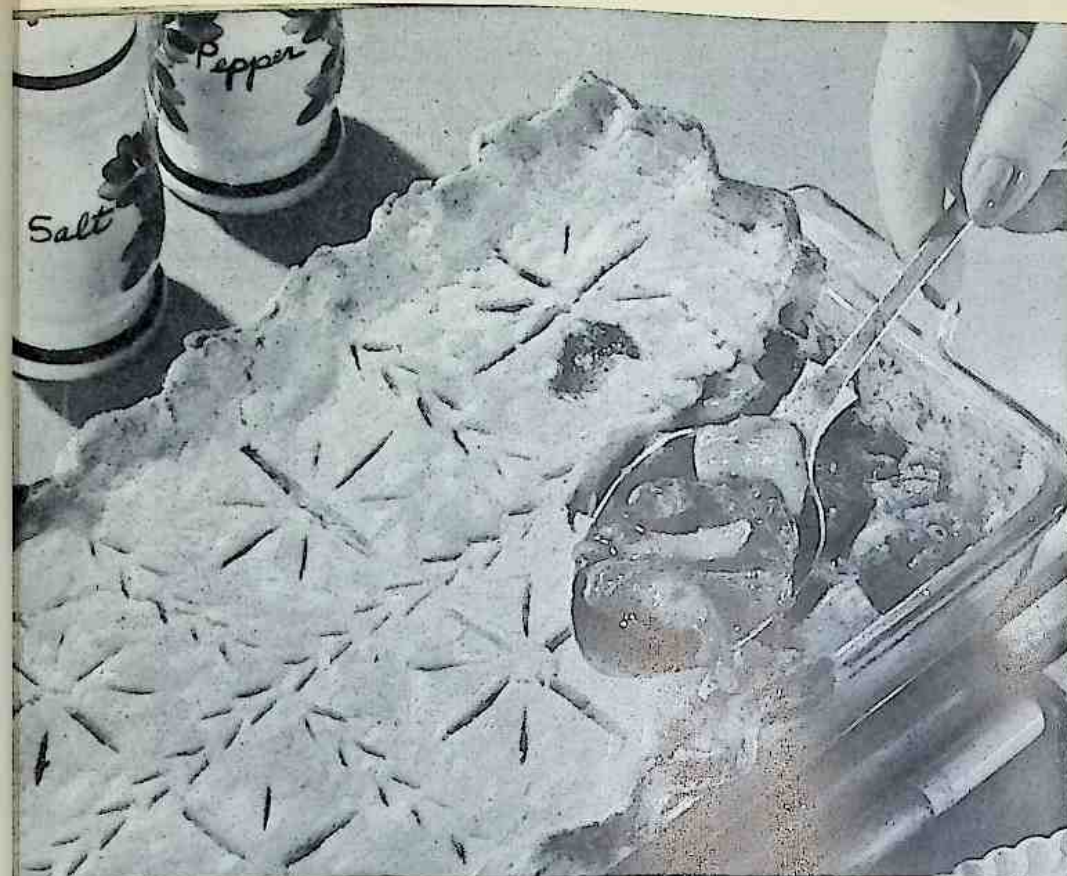
- Make** . . . a baked "Water-Whip" Pie Shell, page 19
- Beat** . . . 3 eggs and 2 egg yolks or 4 slightly eggs
- Add** . . . $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 cups milk, 1 teaspoon vanilla and mix. Strain mixture.
- Add** . . . $\frac{3}{4}$ cup shredded toasted coconut*
- Pour** . . . into buttered 9" pie pan
- Sprinkle** with $\frac{1}{4}$ teaspoon nutmeg
- Place** . . . pan in larger pan of hot water
- Bake** . . . in moderate oven (350°F.) 35-40 minutes
- Cool** . . . custard at room temperature. (Do not refrigerate or custard will stick to pan.)
- Loosen** custard thoroughly from pan with knife (page 20). Shake gently to loosen from bottom. Slide it quickly, but carefully, into baked and cooled pie shell. Let settle a few minutes before serving.

*To toast coconut, place in shallow pan and toast in moderate oven (350°F.) until browned, stirring often to brown evenly.



CORONATION PEACH PIE

- Make** . . . Standard Piecrust, page 16. Divide dough in half and shape each into a flat round. Roll one half about $\frac{1}{8}$ " thick and line a 9" pie pan.
- Drain** . . . 3 cups canned sliced peaches
- Add** . . . $\frac{1}{2}$ cup firmly packed brown sugar, $\frac{1}{3}$ cup canned peach sirup, 2 tablespoons lemon juice, 2 tablespoons tapioca, flour, or cornstarch, $\frac{1}{8}$ teaspoon salt, 1 teaspoon grated orange rind, $\frac{1}{4}$ teaspoon almond extract
- Put** . . . peach mixture in pastry-lined pan
- Dot** . . . 1 tablespoon butter or margarine over peaches
- Roll** . . . remaining dough about $\frac{3}{16}$ " thick and cut into strips $\frac{1}{2}$ " wide. Arrange on filling, starting at center and twisting and winding them about 6 times around the top. Join strips by pinching together. Brush spiral with slightly beaten egg white and sprinkle with sugar. Moisten rim of pie. Press end of 1 strip on rim, twist and circle edge of pie, pressing strip against rim where it touches. Join strips as before.
- Bake** . . . in hot oven (425°F.) 45-55 minutes



HOT N HEARTY STEAK PIE

- Fry** . . . 1½ cups sliced onions slowly until yellow in ½ cup **Homogenized Spry**. Remove onions and save for later use.
- Cut** . . . 1½ pounds round steak in ½" pieces and roll in mixture of ½ cup flour, 3 teaspoons salt, ¼ teaspoon pepper. Sear in hot Spry until richly browned.
- Add** . . . ¾ cups boiling water, 1 tablespoon Worcestershire sauce and sprinkle in any of the flour mixture that remains. Cover and simmer until meat is tender (about 1 hour).
- Add** . . . 1 cup raw potatoes, cut in ½" cubes. Cook 10 minutes longer.
- Make** . . . Golden Egg Pastry, page 20.
- Roll** . . . dough into a rectangle ¼" thick and about 1" larger than 10" x 6" x 2" baking dish
- Pour** . . . meat mixture into dish and place cooked onions on top
- Fit** . . . pastry over top and seal edge of pie. Mark top into 6 serving portions by cutting small Vs with knife point lengthwise and crosswise. In center of each square make a decorative steam vent by cutting 8 short slits in a snowflake pattern.
- Bake** . . . in very hot oven (450°F.) 25-30 minutes. Makes 6 servings.

Hints for a "Light Hand" with Pastry



You've heard a woman say, admiring another cook's handiwork, "She has *such* a light hand with pastry!" Tender, flaky piecrust has always been the prize accomplishment of good cooks! And many's the woman who has envied it! Now, thanks to Spry and its new "Water-Whip" method, perfect pastry—every time—is easy as child's play. And so fast! It's ready to roll in seconds!

You see, the "Water-Whip" method answers right from the start that question that has always been so confusing—"How much water shall I add?" You simply add a definite, measured amount of liquid right to your shortening, then whip it into a soft, creamy emulsion! Of course, any shortening won't do—the whole method is possible only because Spry is homogenized, specially made to mix with liquids.

Once your pastry is mixed, the success of your pie depends a great deal on how you handle the dough. You'll want to read carefully the pictured directions for each pastry method and go over the suggestions in the pages that follow. They're tricks from skilled pie-makers—ways to make your pies prettier, more delicious, more certain to win you compliments from every one who comes to your table! And now—Happy Baking!

You can bake BETTER pies with Homogenized Spry

Dip your spoon into Homogenized Spry—see how much lighter and fluffier it is than other shortenings—how easy to work with. It's pre-creamed, easier, quicker to blend with dry ingredients. And Spry is the *only* kind of shortening that is specially made to mix with liquids. That's what makes the marvelous new "Water-Whip" method possible! You can count on Spry every time—you're *sure* to make flakier, more tender piecrust than you can possibly get with any other kind of shortening . . . in fact, Lever Brothers Company guarantees just that!



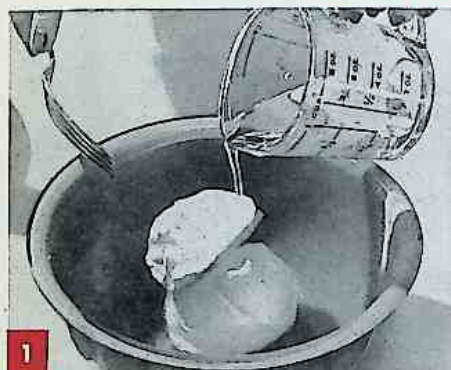
**BEST FOR ALL
YOU BAKE OR FRY**

Now you can make tender, flaky

Experienced pie-makers like this new method because it saves time. No cutting in of shortening . . . no tedious adding of liquid. In seconds, the pie dough is mixed! Beginners like this method because they can

"feel easy" about it. There's no guessing about how much liquid to add . . . no uncertainty about results. The dough goes together almost like magic, rolls easily, makes tender, delicious pastry on the first try!

To make "Water-Whip Pastry" . . . here's all you do . . .



Put Homogenized Spry in medium-sized mixing bowl and pour over it the boiling water and milk. Then tilt the bowl and break up shortening with a fork.



Whip with rapid cross-the-bowl strokes until all liquid is absorbed and mixture is thick and smooth like whipped cream and holds soft peaks when fork is lifted.



Sift flour and salt onto creamy Spry "Whip." There's no tedious cutting-in of the shortening . . . no guessing as to the correct amount of liquid to add.

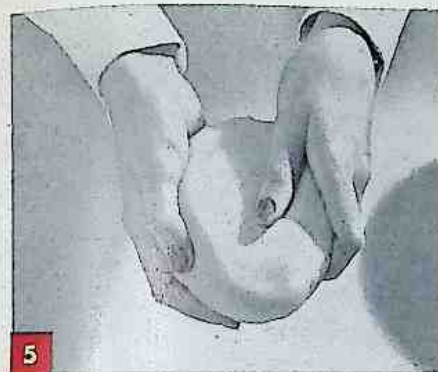


With vigorous round-the-bowl strokes, stir all ingredients together into a dough that clings together and "cleans" the bowl. Takes only about 33 seconds!

pastry the Spry "Water-Whip" way!

"Water-Whip" Piecrust

- $\frac{3}{4}$ cup Homogenized Spry
- $\frac{1}{4}$ cup boiling water
- 1 tablespoon milk
- 2 cups all-purpose flour
(sifted once before measuring)
- 1 teaspoon salt



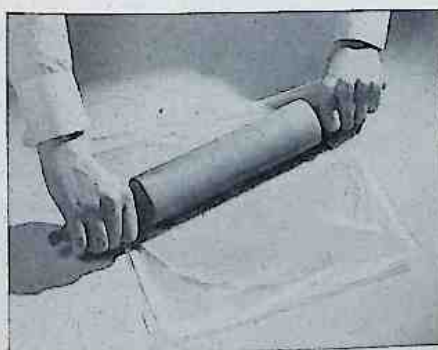
Take up dough in hands, work gently into a smooth, blended dough, then shape into a flat round. This soft, pliable dough is now ready to roll in any preferred way.

"Water-Whip" dough, being soft and pliable, rolls beautifully between waxed paper. No messy floured board . . . no sticking . . . no pastry cloth or rolling-pin cover needed. From beginning to end, this new rolling method is neat as a pin, easy, successful! Just follow the techniques pictured below.

Put Spry in medium-sized mixing bowl. . . . Add boiling water and milk and break up shortening with fork. Tilt bowl and, with rapid cross-the-bowl strokes, whip with fork until mixture is smooth and thick like whipped cream and holds soft peaks when fork is lifted. . . . Sift flour and salt together onto Spry mixture. Stir quickly, with round-the-bowl strokes, into a dough that clings together and "cleans" the bowl. . . . Pick up and work into a smooth dough; shape into a flat round. The dough is now ready to roll, either between waxed paper, or on a pastry cloth or board.

This recipe makes enough pastry for a 9" 2-crust pie or for a 9" lattice-top pie or for 9 tart or patty shells.

EASIER ROLLING WITH "WATER-WHIP" PASTRY



Roll dough between 12" squares of waxed paper from center out into circle size of paper. If paper wrinkles, remove top one, put on another, turn, and roll.



To put pastry in pan, peel off top paper, pick up pastry and center it over pan, pastry side down. Remove paper gently. Such an easy way to roll out piecrust!

STANDARD PASTRY... the sure *Spry* Way

Standard or conventional pastry is made by first cutting the shortening into the flour. In the *Spry* way of making standard pastry, the shortening is cut into the flour in *two steps*: first, $\frac{2}{3}$ of the *Spry* is cut in *fine* for

tenderness; second, the remaining *Spry* is cut in *coarse* for flakiness. To make standard pastry this improved way, follow the recipe and key steps pictured below. See how easy it is to get perfect pastry every time!

Standard Piecrust

Ingredients

sifted all-purpose flour
salt
Homogenized *Spry*
cold water

Two-crust 9" Pie or Lattice Pie

2 cups
1 teaspoon
 $\frac{3}{4}$ cup
4 tablespoons

9" Pie Shell or 6 tart shells

$1\frac{1}{4}$ cups
 $\frac{1}{2}$ teaspoon
 $\frac{1}{2}$ cup
 $2\frac{1}{2}$ tablespoons

Put flour and salt in mixing bowl and mix. Cut in *Spry* as follows:

Step 1 for Tenderness—cut in about $\frac{2}{3}$ of the *Spry* with pastry blender or 2 knives until as fine as meal.

Step 2 for Flakiness—cut in the remaining *Spry* to the size of large peas.

Sprinkle *all* the water, 1 tablespoon at a time, over different parts of mixture. Mix thoroughly with fork until all particles cling together and form a dough. Take up in hands and work into a smooth, blended ball of dough. Use in making pies, tarts, turnovers, etc.

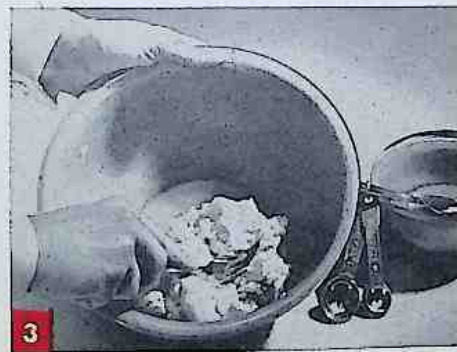
Roll standard pastry on a floured board or cloth—not between waxed paper.



Cut $\frac{2}{3}$ of the *Spry* into flour with pastry blender until as fine as meal. Be sure *all* the flour is mixed with the *Spry*. This step insures *tenderness* in the pastry.

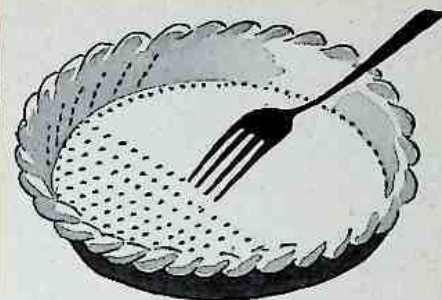


Cut in remaining *Spry* to size of large peas. In baking, these pieces melt into little "pools" of fat, forming leafy flakes. This step insures *flakiness* in the pastry.



Sprinkle water over mixture; mix thoroughly with fork until all particles cling together. Take up in hands, work into a smooth, well-blended ball of dough.

Expert Tricks FOR PERFECT PIES



Many secrets of pie success lie in the "know-how"—in the techniques and practices that are part of a pie-maker's skill. You'll find many of these pie tricks in this booklet: how to make a custard pie with a crisp, flaky undercrust and a soft, creamy filling... how to seal in the juices in a berry pie... how to make a fluffy, upstanding meringue. There are tips for pretty tops and attractive edges, too—all designed to give your pies a truly professional air!

Attractive Rims to Flatter Your Pies

The eye-catching look of a handsome pie comes in large part from its pastry rim. Clever fingers can fashion an endless variety of attractive edges. The

times of a fork, a pointed knife, or an inverted teaspoon tip can be used with good effect, too.

Interesting pastry designs can be made on the rims with tiny patterns or cutters. Some pies call for a rim of the "stand-up" type, others are at their best with a flat "lie-down" rim. Select the edge that will do the most for the filling. You will enjoy using your own ideas and creating new and original rims to frame your favorite pies. Here are some attractive edges that are easy to make.

Rope Rim (for pie shell)

Make stand-up rim (page 18). Pinch pastry between thumb and bent forefinger. Make the crimps sharp and distinct so they will not bake out.

Shell or Flute Rim (for pie shell)

Make stand-up rim (page 18). Make shell-like flutes by placing left index

KEEP FRUIT JUICES IN PIE... the "Rim-Seal" way



To keep fruit juices from boiling out of a 2-crust pie, trim undercrust even with pan, cut the top crust $\frac{1}{2}$ inch beyond pan, then turn it under the bottom crust.



Moisten edge of undercrust with water, press upper and lower crusts together with floured fork. Or crimp the edges together with the thumb and forefinger.

finger against inside of rim and pinching it on outside with tips of right thumb and index finger. (See Luscious Lemon Meringue Pie, page 8.)

Thimble Rim (for 1-crust pie)

Trim pastry even with edge of pan. With thimble, cut tiny circles from pastry. Moisten rim, place circles, overlapping, on rim, pressing lightly. (See Heritage Pumpkin Pie, page 3.)

Arrow Head Rim (for 1-crust pie)

Cut pastry $\frac{1}{2}$ " beyond pan edge, then fold under making a flat "lie-down" rim. With knife, cut continuous Vs around rim. With right index finger, lift up base of every other V and lay back on side of pie shell. Continue around rim. (See Crumbly Top Apple Pie, page 7.)

Flute-and-Fork Rim (for pie shell)

Make stand-up rim (page 18). Make a single flute as described under **Shell or Flute**, then next to it press with tines of fork. Continue around rim, alternating flute and fork. (See Dreamy Banana Cream Pie, page 5.)

Fork-Seal Rim (for 2-crust pie)

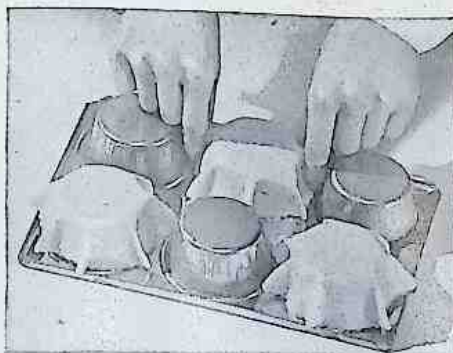
A good edge to seal in fruit juices. Press floured tines of fork down on rim straight or diagonally. (See "His Favorite" Apple Pie, page 4.)

Ruffle Rim (for closed pie)

Prepare pie rim as for Fork-Seal if a 2-crust pie; if a deep-dish pie, trim

pastry 1" beyond dish edge and turn back even with dish. Place left index finger and thumb $\frac{1}{2}$ " apart on outside of rim. Use right index finger to pull pastry back between fingers to make ruffled effect. (See Hot N Hearty Steak Pie, page 12.)

"Pretty-Pleat" Your Tarts and Patty Shells

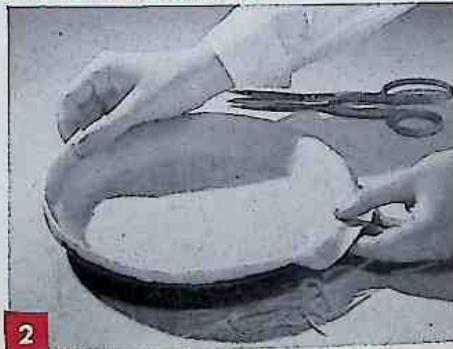


Use recipe for "Water-Whip" Piecrust (page 15) or Standard Piecrust (page 16), for 9 tart shells... Roll dough $\frac{1}{8}$ " thick and prick with fork... Cut out 5" circles and fit over backs of 3" muffin pans, pinching into about 7 pleats... Bake in hot oven (450°F.) 10-15 minutes... Lift off shells, cool on rack... Fill tart shells with fruit or berries for a dainty dessert; or with creamed vegetables, chicken, or fish for an appetizing main dish for luncheon or supper.

TO MAKE A SHAPELY PIE SHELL



Fit dough into pan; trim pastry with scissors about 1 inch beyond edge of pan.



Turn back pastry; then raise fold, press against pie pan, making stand-up rim.

"Water-Whip" Pie Shell

- $\frac{1}{2}$ cup less 1 tablespoon Homogenized Spry
- 3 tablespoons boiling water
- 1 teaspoon milk
- $1\frac{1}{4}$ cups all-purpose flour (sifted once before measuring)
- $\frac{1}{2}$ teaspoon salt

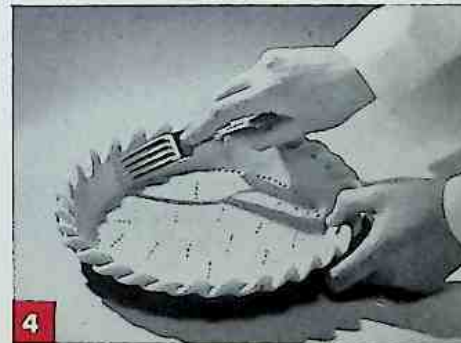
Put Spry in medium-sized mixing bowl. Add boiling water and milk and break up shortening with fork. Tilt bowl and, with rapid cross-the-bowl strokes, whip with fork until mixture is smooth and thick like whipped cream and holds soft peaks when fork is lifted. . . . Sift flour and salt together onto Spry mixture. Stir quickly, with round-the-bowl strokes, into a dough that clings together and "cleans" the bowl. . . . Pick up and work into a smooth dough; shape into a flat round. . . . Put dough between two 12" squares of waxed paper and roll lightly into a circle about size of paper. Peel off top paper, place pastry in 9" pie pan, pastry next to pan. Carefully remove paper. Fit pastry into pan, trim $\frac{1}{2}$ " beyond pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. . . . Bake in very hot oven (450°F.) 14-19 minutes.

Makes enough pastry for a 9" pie shell.

FOLLOW THESE EASY TECHNIQUES



For a rope rim, pinch with thumb and bent forefinger, making sharp crimps.



Prick shell all over with fork. Bake in very hot oven (450°F.) 10 to 15 minutes.

MERINGUE

A handsome meringue is the final touch of flattery to a beautiful pie. Here is a recipe with 7 success secrets written into it:

- 3 egg whites
- 6 tablespoons fine granulated sugar
- 1 teaspoon lemon juice or
- $\frac{1}{2}$ teaspoon vanilla

1. Beat egg whites until stiff and dry (better volume is obtained if whites are not too cold).
2. Add sugar gradually — 1 tablespoon at a time — beating well after each addition. Continue beating until stiff peaks form when egg beater is lifted.
3. Add flavoring (the meringue should have flavor as well as the filling).
4. Spread meringue lightly over cooled filling in pie shell, making sure it touches pastry rim all around. (This helps prevent shrinkage.)
5. Make graceful swirls or peaks in the meringue with back of tablespoon or spatula.
6. Bake in slow oven (325°F.) 25-30 minutes, or until meringue is firm and delicately browned.
7. Let pie cool on rack away from drafts.

Banbury Tarts

2 eggs, well beaten
1 cup seeded raisins, chopped
1 cup sugar
1 tablespoon soft bread crumbs
2 tablespoons lemon juice
2 tablespoons grated lemon rind
¼ cup walnuts, chopped
¼ teaspoon salt
"Water-Whip" Piecrust, page 15

Mix first 8 ingredients... Roll dough ⅛" thick and cut in eight 5" circles. Fit circles into 3" muffin pans, pinching into fluted rims at top. Fill with raisin mixture. Place cut-out pastry star on top of each tart. Sprinkle stars with red sugar... Bake in hot oven (400° F.) 30-40 minutes... Makes 8 tarts.

Mince Turnovers

Use recipe for Piecrust, page 15 or 16. Roll dough ⅛" thick and cut out 5" circles. On one half of each circle place 2 tablespoons mincemeat. Moisten edge, fold pastry over mincemeat, seal edge with fork. Prick top. Bake in hot oven (425° F.) 10-15 minutes. Makes 8-10.

Golden Egg Pastry

Mix 1 cup sifted all-purpose flour and ½ teaspoon salt. Measure ⅓ cup Spry.

Step 1 for Tenderness—cut in about ⅓ of the Spry until fine as meal.

Step 2 for Flakiness—cut in remaining Spry to size of large peas.

Add 1 egg, slightly beaten, and mix thoroughly into a dough. Use in making Hot N Hearty Steak Pie, page 12.

HOW TO "SLIP" A CUSTARD PIE



For creamy custard and crisp crust, bake shell and custard separately (page 10),

To Freeze Pies...

Now the miracle of making pies weeks ahead, freezing them in a home freezer or the freezer section of a refrigerator, and enjoying them fresh from the oven when convenient! Favorites for freezing are double-crust pies like apple, cherry, peach, mince, or berry, also deep-dish fruit and berry pies.

Pies can be frozen unbaked or baked. If frozen **unbaked**, do not cut steam vents in top crust; wrap in moisture-vapor-proof material and seal; label, date, and freeze. **To thaw**, remove wrappings and cut small steam vents in top crust. Bake in 425° F. oven for 65-70 minutes. If pie is frozen **baked**, let pie cool thoroughly at room temperature, then wrap in moisture-vaporproof material and seal; label, date, and freeze. **To thaw**, remove wrappings from frozen pie and heat in 400° F. oven for 25-35 minutes.

Pie shells can be frozen **unbaked** or **baked** and kept on hand for use as needed. If pie is frozen **unbaked**, it is easier to freeze it before wrapping, then wrap immediately in moisture-vapor-proof material and store in freezer... **To thaw**, unwrap shell and bake in 450° F. oven 5 minutes; prick shell and bake about 10 minutes longer. If pie shell is frozen **baked**, let the baked shell cool thoroughly at room temperature, then wrap in moisture-vaporproof material and seal; label, date, and freeze... **To thaw**, leave shell wrapped and let stand at room temperature or unwrap and heat in 400° F. oven 5 minutes.



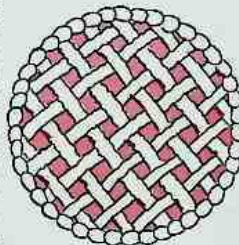
Loosen the cooled custard, then slide it carefully into baked, cooled pie shell.

Give Your Pie A Pretty Top

A pretty top lends distinction to any pie, be it plain or fancy. A sparkling glaze gives a touch of elegance to a two-crust fruit pie... To make a **glazed top**, brush the unbaked pie with slightly beaten egg white and sprinkle with sugar, then bake... For an **extra-brown crust**, brush the top crust before baking with milk or light cream, then sprinkle with sugar.

Lattice and Open Tops

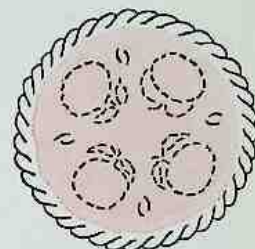
Lattice-top fruit pies with colorful juices bubbling up through golden strips of pastry are always a favorite... The narrow pastry strips can be cut with a pastry wheel or sharp-pointed knife...



For a **trellis top**, the strips are twisted as they are laid across the filling (Cherry Trellis Pie, page 9)... For a **woven lattice top**, weave the strips over and under one another... For a **crisscross top**, lay a first set of seven strips across the filling, then lay a second set over them, making diamond shapes on the filling... For a **spiral top**, arrange strips on filling in a spiral effect by starting at the center and twisting and winding around the top six times (Coronation Peach Pie, page 11)... A **hit-and-miss top** offers pleasing contrasts on a prune or raisin pie. Just cut many little odd-shaped bits of pastry from the trimmings and scatter them over the top of the filling before baking... **Whipped cream** makes glamorous toppings on soft pies, especially when accented with drifts of grated fresh coconut and curls of shaved chocolate (Regal Cream-on-Chocolate Pie, page 1)... Or make a snowy ruff of whipped cream by dropping teaspoonfuls of cream around the rim of the pie, then garnish as shown in Dreamy Banana Cream Pie, page 5.

Decorative Steam Vents

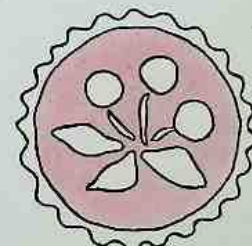
Small slits or other openings must be made in closed pies in order to let steam escape during baking. These can be extremely attractive and in harmony with the pie filling.



For example, on the top crust of a fruit pie, prick or cut the outlines of the fruit used, such as apples, peaches, or plums... An interesting **cherry pie** can be made by cutting eight half-inch holes in the top crust to represent cherries. For stems, cut slits... **To personalize a pie**, prick the initials of the one you wish to honor... For a **Christmas mince pie**, roll the top crust, and cut with small Christmas tree cutter, making 5 trees and pointing the tips of the trees to the rim of the pie. The trees should not be cut out of the dough—merely outlined. Brush the trees with egg white and sprinkle with red sugar.

Perky Pastry Cut-outs

Interesting pastry cut-outs, such as fruits, berries, leaves, chickens, birds, and the like can be applied to pie tops with happy effects (see the cluster of blueberries and leaves on the Deep-Dish Blueberry Pie, page 2)...



The unbaked pastry "patches" are laid on the top crust before baking and brushed with unbeaten egg white or milk... Tiny pastry stars, hearts, or crescents can be baked and arranged on the top of a chiffon pie... For the holidays, Christmas trees or bells can be cut out of pastry and laid atop the unbaked filling.



Breath Cookies

1 Cup of Butter or Margarine $\frac{1}{3}$ Cup of sugar Grated Rind of
lemon yolks of 2 Hardcooked eggs 2 cup of flour
 $\frac{1}{8}$ teaspoon Salt 3 tablespoons water $1\frac{1}{2}$ teaspoons of flavoring
1 egg white unbeaten. Cream the shortening thoroughly
Add the grated lemon rind and the hardcooked eggs yolks
that have been rubbed through a sieve. Sift the flour
and salt together and add alternately with the water
Flavor and chill several hours in the refrigerator.
Roll out a small amount of the dough at a time to
about one eighth inch thickness on a floured board.
Brush the rings with unbeaten egg white and sprinkle
with fine Candy.

PHOTOS BY STUART



It was "in the stars" that this walnut cake would have a holiday personality.

Cookies are always good travelers in holiday gift boxes. Here are two that look like Christmas and taste like more.

By Louella G. Shouer

Nut Patties

1 Egg
1 Cup
1/2 Cup
Nut
Pinch
1 Tea-

any part, cream
together. Add
well. Sift th
and work into

Walnut Cake

- | | |
|--|---|
| $\frac{3}{4}$ Cup of Shortening | $\frac{1}{2}$ Teaspoon of Salt |
| $1\frac{1}{2}$ Cups of Sugar | $2\frac{1}{2}$ Teaspoons of Baking Powder |
| 1 Teaspoon of Vanilla | $\frac{3}{4}$ Cup of Milk |
| $\frac{1}{2}$ Teaspoon of Almond Flavoring | 4 Egg Whites |
| $2\frac{1}{2}$ Cups of Cake Flour | 1 Cup of Finely Chopped Walnut Meats |

Cream the shortening. Add the sugar gradually and beat until light and fluffy. Add the vanilla and almond flavoring. Reserve two tablespoons of the flour for the nuts. Sift the remaining dry ingredients together and add alternately to the creamed mixture with the milk. Beat until smooth. The egg whites are beaten until stiff but not dry, and folded into the batter. Lastly, fold in the floured nuts.

If you have a set of aluminum star molds, grease and flour them and fill two thirds full. This recipe will make one large star cake and six small ones. If you haven't these special pans, which come in a set of one large and eight small pans, grease and flour an oblong loaf pan 12 by 8 by $2\frac{1}{2}$ inches, or two smaller square loaf pans. Bake in a moderate oven, 350° F., twenty to twenty-five minutes for the small star cakes and

forty-five to fifty minutes for the loaf cake. It improves in flavor if stored unfrosted in a cakebox for several days. This fact makes it a good cake for packing and sending to friends. However, if it is for home consumption, frost it with:

Comfort Icing

- | | |
|------------------------------|---|
| $1\frac{1}{2}$ Cups of Sugar | $\frac{1}{2}$ Teaspoon of Baking Powder |
| $\frac{1}{2}$ Cup of Water | 2 Egg Whites |
| | 1 Teaspoon of Vanilla |

Mix sugar, water and baking powder in a saucepan. Cover and bring to a boil.

Nut Patties

- | COOKY PART: | | FILLING: | |
|---|--------|-------------------------------------|--|
| $\frac{1}{2}$ Cup of Shortening | 2 Eggs | $\frac{3}{4}$ Cup of Sugar | |
| $\frac{3}{4}$ Cup of Sugar | | $1\frac{1}{2}$ Cups of Chopped Nuts | |
| 1 Egg | | Pinch of Salt | |
| $\frac{1}{4}$ Teaspoon of Lemon Flavoring | | 1 Teaspoon of Vanilla | |
| $\frac{1}{4}$ Teaspoon of Vanilla | | | |
| 2 Cups of Cake Flour | | | |
| Pinch of Salt | | | |

For the cooky part, cream the shortening and sugar together. Add the egg and flavoring. Mix well. Sift the flour and salt together and work into the creamed

mixture. Chill two hours in the refrigerator. I use little boat-shaped tart or jelly molds for these tiny patties. Roll out a small amount of dough at a time. Roll as thin as you can without tearing it, as it is very tender. Cut out a circle of dough and pat it into the pans. Because the dough is less firm than sugar-cooky dough, you will find that you can pat it in thinly.

For the filling, beat the eggs slightly and mix with the other ingredients, if you wish the nuts to form a crisp top. If you want the filling to puff a bit, beat the eggs until light, add the sugar gradually. Then add the nuts, flavoring and salt. I say this because I have made them both ways and found them both interesting. If you wish, and have the time, cut narrow strips of

dough and make a crisscross design on top of the patties. Bake in a hot oven, 400° F., until light brown—about twelve minutes. This recipe makes one and a half to two dozen patties.

HERE is a mince pie that is different, yet keeps to the holiday tradition. It's a much lighter pie than the old-fashioned "two-crust." Grated lemon rind adds much to the flavor of the meringue too.

PUMPKIN CHIFFON PIE

(One 9 inch pie—uses only $\frac{1}{4}$ package)

- | | | |
|------------------------------------|------------------------------------|------------------------|
| 1 envelope Knox Sparkling Gelatine | | |
| 1 cup cold water | $1\frac{1}{4}$ cups canned pumpkin | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ teaspoonful ginger | $\frac{1}{2}$ teaspoonful nutmeg | |
| $\frac{1}{2}$ teaspoonful cinnamon | $\frac{1}{2}$ teaspoonful salt | 1 cup sugar 3 eggs |

To slightly beaten egg yolks add one-half cup sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, add remaining sugar and fold in stiffly beaten egg whites. Pour into previously baked pie shell. Chill in refrigerator or cold place. Pie may be garnished with whipped cream just before serving. This is delicious served in a gingersnap crust made as follows:

GINGERSNAP PIE CRUST

$1\frac{1}{2}$ CUPS GINGERSNAP CRUMBS

- | | |
|----------------------------------|---------------------------------|
| $\frac{1}{4}$ cup powdered sugar | $\frac{1}{2}$ cup butter, scant |
|----------------------------------|---------------------------------|

Crush gingersnaps and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with the above pie filling and chill.

KNOX DAINTIES

- | | |
|-------------------------------------|--|
| 4 envelopes Knox Sparkling Gelatine | |
| 1 cup cold water | 4 cups sugar $\frac{1}{4}$ teaspoonful salt |
| $1\frac{1}{2}$ cups boiling water | $\frac{1}{2}$ teaspoonful peppermint extract |
| | 1 teaspoonful cinnamon extract |
| | Red and Green Coloring (Liquid or Paste) |

Heat sugar, salt and boiling water to boiling point. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil SLOWLY for 15 minutes. Remove from fire and divide into two equal parts. Color one part a delicate red and flavor with cinnamon extract; color the other part a delicate green and flavor with peppermint extract. Rinse two pans (size about 8 x 4 inches) in cold water, and pour in candy mixture to the depth of about three-fourths inch and put in a cool place (not a refrigerator), allowing candy to thicken for at least twelve hours. With a wet sharp knife loosen around the edges of pan, turn out on board lightly covered with powdered sugar. Cut into cubes and roll in powdered or fine granulated sugar.

NOTE: If lemon flavor is desired, add three tablespoonfuls lemon juice and two teaspoonfuls lemon extract to one part of the candy and leave it uncolored. Any preferred flavoring or coloring may be used. This candy may be made by using 10 drops of oil of cinnamon or cloves instead of the extract. This must be stirred into the mixture thoroughly while it is hot.

It may also be made by using 1 teaspoonful ground cinnamon or cloves instead of the extract. In this case the ground spice is boiled with the sugar and water. The candy, however, is not as attractive as when made with extracts or oils.

Takes about 200 pieces, weighs about $2\frac{1}{2}$ lbs. and costs about 34c.

MOCHA FROSTING

Two tablespoons hot coffee (strong); 1 teaspoon butter; $\frac{1}{2}$ teaspoon vanilla; Confectioners' sugar.

Melt butter in hot coffee and add vanilla. Then add the confectioners' sugar until the mixture is of the right consistency to spread.

BROWNIES

Two-thirds cup sifted flour; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{4}$ teaspoon salt; $6\frac{1}{2}$ tablespoons butter or other shortening; 2 squares unsweetened chocolate, melted; 1 cup sugar; 2 eggs, well beaten; 1 teaspoon vanilla; $\frac{1}{2}$ cup broken walnut meats.

Sift flour once, measure add baking powder and salt, and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add the chocolate mixture, beating thoroughly; then add flour, vanilla and nuts. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees F.) for 35 minutes. Cut in squares before removing from pan. Makes 2 dozen.

SUGAR COOKIES

Two and one-quarter cups sifted flour; $1\frac{1}{2}$ teaspoons baking powder; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ teaspoon nutmeg; $1\frac{1}{2}$ teaspoons grated lemon rind; $\frac{1}{2}$ cup butter or other shortening; 1 cup sugar; 2 eggs, well beaten; 1 tablespoon rich milk or cream.

Sift flour once, measure, add

baking powder, salt and nutmeg, and sift again. Add lemon rind to butter and cream thoroughly. Add sugar gradually, and cream together until light and fluffy. Add eggs and cream, and beat thoroughly; then add flour gradually, mixing well. Chill until firm enough to roll. Roll $\frac{1}{8}$ -inch thick on slightly floured board. Cut with floured $3\frac{1}{2}$ -inch cutter and sprinkle with sugar. Bake on ungreased baking sheet in hot oven (400 degrees F.) 10 minutes, or until done. Makes 3 dozen cookies. Cookies may be cut in fancy shapes and frosted.

Banana Cream Pie

What way of "eating" milk could be more pleasant than in a banana cream pie? If you have a small family, you may like to make this in little individual pies or tarts. Just cut the recipe in half to make three to four tarts.

Bananas for pie should be as ripe as they are for the baby's lunch. This means that the skin

is flecked with brown and the tips have lost their green color.

1 baked 9-inch pie shell or 6 tart shells

1 cup sugar

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ teaspoon salt

2 cups milk, scalded

2 egg yolks

2 tablespoons butter or margarine

1 teaspoon vanilla

2 or 3 bananas

3 egg whites

6 tablespoons sugar

$\frac{1}{8}$ teaspoon salt

Bake and cool the pie shell or tart shells.

Combine the sugar, flour and salt and blend thoroughly. Gradually stir in the scalded milk.

Cook in a double boiler, stirring constantly. Pour some of the mixture slowly into the slightly beaten egg yolks, stirring all the time.

Return to the mixture in the double boiler and cook for two minutes longer. Add the butter and vanilla and blend thoroughly. Then cool.

Slice bananas into the bottom of the pie shell and pour the cooled cream filling on top. Beat egg whites until frothy, add the salt and the sugar, a tablespoon at a time, beating thoroughly after each addition and continuing to beat until all has been added and the meringue will hold in soft peaks.

Pile on top of the cream filling, pulling it carefully to the very edge of the crust and bake in a 325-degree oven for about 15 minutes or until lightly browned.

SOUR CREAM SPICE CAKE

One cup brown sugar; 1 cup sour cream (thick); 1 egg, slightly beaten; $\frac{1}{2}$ cups all purpose flour; 1 teaspoon baking soda; $\frac{1}{4}$ teaspoon cream of tartar; $\frac{1}{2}$ teaspoon salt; 1 teaspoon ground

nutmeg; $\frac{1}{2}$ cup chopped nuts; $\frac{1}{2}$ cup raisins; 1 teaspoon cinnamon.

Combine all dry ingredients and sift together once. Combine sugar and sour cream; blend and add beaten egg. To this mixture add the dry ingredients, nuts and raisins. Stir only until well blended. Bake at 350 degrees for about 45 minutes. This recipe will fill one 8x8x2 inch cake pan.

Mocha frosting is especially good on this cake as it blends perfectly with the spices used.

A Tested Recipe

$\frac{3}{4}$ cup Crisco	3 teaspoons baking powder
$1\frac{1}{2}$ cups sugar	1 teaspoon salt
3 eggs	$\frac{3}{4}$ cup orange juice
3 cups flour	$\frac{1}{4}$ cup water

Cream Crisco and sugar together. Add well-beaten eggs and mix well. Mix and sift flour, baking powder and salt and add alternately with the combined orange juice and water to the first mixture. Beat thoroughly. Pour into 3 greased layer cake pans and bake in a hot oven (400 degrees F.) 20 to 25 minutes. Cool. Spread Orange Icing between layers and on top of cake.

ORANGE ICING

1 egg	Grated rind of $\frac{1}{2}$ orange
Juice of $\frac{1}{2}$ orange	4 cups confectioners' sugar

Beat egg and add orange juice and rind. Add enough confectioners' sugar to make it the right consistency to spread. Beat until smooth.

(All measurements level)

Jelly Layer Cake

(Notice what a delightful appearance the cake has)

1 cupful Crisco
2 cupfuls sugar
1 teaspoonful salt
1 cupful milk
5 eggs
4 cupfuls flour
4 teaspoonfuls baking powder

Cream the Crisco and sugar together. Add salt and eggs well beaten. Sift flour and baking powder together and add alternately with milk. Bake in Criscoed layer cake tins in a moderate oven about 20 minutes. When cool, spread currant jelly between the layers and cover the top with white icing.

White CAKE

A Tested Recipe

$\frac{1}{2}$ cup Crisco	3 egg whites
1 cup sugar	$\frac{3}{4}$ cup milk
2 cups flour	1 teaspoon vanilla
2 teaspoons baking powder	$\frac{1}{2}$ teaspoon salt

Cream Crisco with sugar. Stir in alternately milk and sifted dry ingredients. Fold in thoroughly stiffly beaten egg whites. Add vanilla and turn batter into two greased layer pans. Bake in a moderate oven (350 degrees F.) about 20 minutes.

Ice with coconut or maple icing, or Crisco white icing.

Crisco White Icing

2 cups confectioners' sugar	$\frac{1}{4}$ teaspoon salt
2 tablespoons Crisco	1 teaspoon almond
3 tablespoons milk	or lemon extract
1 teaspoon vanilla	

Cream Crisco with egg and salt. Add milk and rest of sugar and flavoring. Mix well.

WEDDING BELL CAKES

One cup chopped walnut meats; $1\frac{1}{2}$ cups (1 can) sweetened condensed milk; $\frac{1}{2}$ lb. (3 cups) shredded coconut; 1 lb. (2 cups) pitted dates; butter frosting.

Blend well the chopped nut meats, sweetened condensed milk, shredded coconut and chopped dates. Pack in a buttered loaf pan (8x5x3 inches) and bake at 375 deg. F. for 25 minutes, or until browned. Remove from pan and allow to cool thoroughly. Cut in thin oblong pieces. Frost with Butterfly Frosting and decorate with wedding bells piped on with frosting that has been tinted a contrasting color.

spoon almond extract; 3 egg whites, stiffly beaten.

Sift flour, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly; add sugar gradually; cream together until light and fluffy. Add flour, alternately with combined milk and water, a small amount at a time, beating after each addition until smooth. Add flavoring; fold in egg whites quickly and thoroughly. Bake in greased shallow pan, $15\frac{1}{4} \times 9\frac{1}{4}$ inches, in a moderate oven (375 deg. F.) about 40 minutes. When cold, cut into various shapes with a sharp knife or cutters. Frost with white and tinted Butterfly frostings. Decorate with colored candies, nuts, coconut, or candied and dried fruits.

BUTTERFLY FROSTINGS

Four tablespoons butter; 5 cups sifted confectioners' sugar; 2 egg whites, unbeaten; 2 tablespoons cream (approximately); $1\frac{1}{2}$ teaspoons vanilla; $\frac{1}{4}$ teaspoon salt.

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Divide frosting into fifths. Use one-fifth

plain. Flavor another with 1 square of melted unsweetened chocolate, adding about a tablespoon of cream. Tint the remaining frostings with colorings to give delicate, yet decided, shades of yellow, green and pink.

WHITE CAKE

One-half cup butter; 1 cup sugar; 1 egg; 2 cups flour; 2 teaspoons baking powder; $\frac{1}{4}$ teaspoon salt; $\frac{1}{4}$ cup milk; 1 teaspoon flavoring.

Cream butter, add sugar and cream together until light and fluffy. Add egg, beating thoroughly. Sift flour and measure; add baking powder and salt to flour and sift together. Add to butter mixture alternately with the milk. Add flavoring. Mix into a smooth batter. Pour into small, greased baking cups. Bake at 350 deg. F. for 20 minutes. Cool for a few minutes and remove from cups. If desired, bake in a sheet and cut into fancy shapes; frost on top and sides with:

SEVEN-MINUTE FROSTING

One and one-half cups sugar; 5 tablespoons cold water; $\frac{1}{4}$ teaspoon cream of tartar or 1 tablespoon corn syrup; 2 egg whites; 1 teaspoon flavoring.

Combine all ingredients except flavoring in top of double boiler.

Mix well. Place over boiling water. Beat constantly until mixture holds its shape. Remove from fire, add flavoring and beat until cool.

MOCK SPONGE CAKE

Two eggs separated; $\frac{3}{4}$ cup sweetened condensed milk; $\frac{1}{4}$ cup flour; 3 teaspoons baking powder; $\frac{1}{2}$ teaspoon lemon extract.

Beat egg yolks with rotary egg beater; add sweetened condensed milk and continue beating until well blended. Sift flour once, measure, add baking powder and sift again. Add gradually to first mixture and stir until well blended. Add lemon extract. Fold in stiffly beaten egg whites. Pour into a buttered ring pan (as this isn't a true sponge cake, the pan should be buttered). Bake in moderate oven (350 deg. F.) about 25 minutes. Frost with:

ALMOND FROSTING

One-half cup sweetened condensed milk; $\frac{1}{4}$ teaspoon almond extract; $\frac{1}{4}$ cup blanched almonds, finely chopped; 2 cups confectioners' sugar, sifted; 12 whole blanched almonds.

Blend together the condensed milk, almond extract and chopped almonds. Add sugar gradually until of the right consistency to spread. Spread on cake. Decorate with whole almonds.

CATERER'S CAKES

Three cups sifted cake flour; 3 teaspoons double-acting baking powder; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ cup butter or other shortening; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ cup water; 1 teaspoon vanilla; $\frac{1}{4}$ tea-

Marshmallow Seven Minutes Frosting: Seven-eighths cup granulated sugar, 3 tablespoons cold water, $\frac{1}{4}$ teaspoon cream of tartar, 1 unbeaten egg white, 12 marshmallows cut in quarters, grains salt, 1 teaspoon flavor, $\frac{1}{2}$ cup chopped nuts. In double boiler combine sugar, water, cream of tartar and egg white. Cook 7 minutes over boiling water, beating with rotary beater constantly. Just before cooked, drop in marshmallows and whip until dissolved. Add grains salt and preferred flavor. Beat lightly until cool enough to spread on cake. Add chopped nuts.

Chocolate Butter Frosting: Four squares unsweetened cooking chocolate, 2 tablespoons hot water, 2 well-beaten eggs, 1 cup confectioners' sugar, $\frac{1}{2}$ cup sweet or washed butter. Use double boiler. Melt chocolate, add hot water and blend. Add beaten eggs and sugar and beat mixture. Remove from fire, but allow to stand over hot water. Stir constantly until thickened (about 3 minutes). Add butter, 2 tablespoons at a time, beating in after each addition. Makes enough frosting to cover top and sides of a 3-layer cake.

BAKED STUFFED ONIONS.

6 medium to large onions $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. chopped green pepper 1 tbsp. butter
 per of chopped ham $\frac{1}{4}$ c. milk
 $\frac{1}{2}$ c. soft bread crumbs Fine dry bread crumbs

Remove a slice from top of each onion and parboil onions until almost tender. Drain and remove centers, leaving six little cups. Chop the onion that was scooped out and combine with the green pepper or ham, and soft crumbs. Add seasoning and refill the onion cups. Place them in a baking dish, cover with crumbs, add the milk and bake in 400-deg. F. oven until tender.

TWO-TONE COCKTAIL.

Mix together one can chilled tomato juice and $1\frac{1}{4}$ c. sauerkraut juice. Just before serving shake well with a little cracked ice. Serve cold.

BEEF JUICE APPETIZER.

$1\frac{1}{2}$ c. beet juice drain- 2 tbsp. sugar
 ed from canned beets 1 tsp. salt
 $\frac{1}{4}$ to $\frac{1}{2}$ c. lemon juice $1\frac{1}{2}$ to 2 c. water
 Dash black or white pepper
 Dash of cayenne pepper

Combine ingredients. Place in bottle or jar and chill well before serving.

Lemon Sponge Tapioca: Use double boiler. Put in it 2 cups hot water and add $\frac{1}{4}$ cup quick-cooking tapioca. Cook 5 minutes, stirring frequently. Add $\frac{1}{2}$ cup sugar and blend. Pour small amount of tapioca mixture over beaten yolk of 1 egg and grated rind of 1 lemon. Stir constantly. Add to mixture in boiler and cook 2 minutes. Remove from fire. Beat 1 egg-white stiff and dry, then fold hot tapioca into it. Fold in 1 ripe banana thinly sliced. Serve with sweet cream. Makes 6 portions.

reserved.

Eggs Baked in Cream.

POUR $\frac{1}{2}$ cup cream into a shallow baking-dish. Break 6 eggs into a saucer, one-at-a-time, and slide into the cream. Sprinkle the eggs with salt and paprika. The cream should just cover the eggs, so a little more

SANDWICH NUT BREAD

Three cups sifted flour; 3 teaspoons baking powder; 1 teaspoon salt; $\frac{3}{4}$ cup sugar; 1 cup chopped nut meats; 2 eggs, well beaten; $1\frac{1}{4}$ cups milk; 4 tablespoons melted butter or other shortening.

Sift flour once, measure, add baking powder, salt and sugar, and sift again. Add nuts and mix well. Combine eggs and milk; add to dry ingredients and blend. Add shortening. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees F.) $1\frac{1}{4}$ hours.

FRENCH BREAD

(2 loaves)

1½ cups warm water
1 package active dry yeast or
1 cake fresh yeast, crumbled
1 tablespoon sugar
2 teaspoons salt
4½ cups sifted all-purpose flour
Small amount of corn meal

Pour water into large bowl; sprinkle or crumble yeast into water and stir until dissolved. Stir in sugar and salt. Add flour all at one time and stir with wooden spoon or rubber spatula until dough is well mixed. Dough will be stiff and slightly sticky. Cover bowl with damp clean tea towel and leave in warm place. Let dough double; it takes about one hour.

While dough rises, grease two large cooky sheets and sprinkle with corn meal. Turn half of raised dough out onto well floured board or pastry cloth; lightly sprinkle top of dough with flour.

Roll and stretch dough to a 10 by 14 inch rectangle. Do not knead. Roll dough up lengthwise and pinch along edge to seal seam. Shape dough by rolling back and forth under palms of hands until ends are pointed and loaf is about 18 inches long. Place loaf on prepared cooky sheet.

Repeat process with remaining half of dough and place second loaf on second prepared cooky

S. John's Bake

sheet. Cut three evenly spaced, shallow, diagonal slashes on top of each loaf with sharp knife. Cover loaves with dry clean towel and let rise about one hour or until doubled in bulk.

Brush loaves lightly with water just before baking. Bake loaves in hot oven (425 degrees) for 10 minutes then brush again with water. Reduce heat to slow over (325 degrees) and bake 40 minutes longer, or until loaves are golden brown and crusty.

Cool loaves quickly and in a draft, if possible, to give a "crackly" crust. Use an electric fan or place loaves where there is a brisk breeze.

Dough may be stored in refrigerator for several days before it is shaped into rolls and baked. To store, allow dough to double in a warm place as directed. Then punch down and brush with melted shortening. Cover well and place in refrigerator.

By

Betty Beat

LET'S make GOOD pies. No more soggy under crusts, no more weepy fruit fillings, no more watery custards or fallen meringues.

First consider the crust. There's a detailed recipe on this page that is sure fire; follow it for success. You can bake two-crust pie at 425 deg. F. for 40 minutes, whether the filling is mincemeat, apple, cherry, plum, rhubarb, or one of the berries. A three crust is good for over a pie or cherry pies.

For a glazed top that has that "professional chef" look, brush the top crust lightly with top cream, slightly beaten egg white or melted butter just before sticking the pie in the oven.

The meringue on your lemon, peach or similar pies should be baked at 325-350 deg. F. for 18 minutes; too hot an oven will make the meringue fall. Vary the meringue by adding grated lemon or orange peel to the meringue for lemon or orange pies; add a little almond extract to the meringue for butterscotch or peach pies. For decorative pies, sprinkle the meringue with chopped almonds or coconut before browning it.

For the "tops" in apple pie, lay thin slices of soft American cheese over the top of a regular two-crust apple pie and put in a moderate oven (325 deg. F.) until the cheese is melted; serve at once. This cheese-with-pie idea can

be extended; try little balls of cream cheese with blackberry pie, wedges of Swiss cheese with blueberry and of Gruyere with cherry. Let the ice cream for a pie a la mode be of the same flavor as the pie filling.

Now that the holidays are about over and the supply of mincemeat, plum pudding and fruit cake that looked so plentiful a few weeks ago is practically exhausted, try a new kind of pie for dessert. There are some grand suggestions in the recipes that follow:

PIE CRUST

Two and one-quarter cups sifted cake, pastry or all-purpose flour; $\frac{3}{4}$ teaspoon salt; $\frac{3}{4}$ cup shortening; ice water.

Sift the flour and salt together. Make ice water, using several ice cubes or pieces. Fill a standard measuring cup to the $\frac{3}{4}$ mark with the ice water. Fill the cup with shortening until the water reaches the full cup mark. Pour off the water. Cut the shortening left in the cup into the flour and salt mixture with a pastry blender or two knives, using a cutting motion, until the mixture is in particles the size of navy beans. Then sprinkle a little of the ice water at a time over the flour-fat particles and cut it in with a knife or spatula, using in all from 6 to 8 tablespoons of ice water. The dough should be easy to handle and not sticky from too much water or crumbly because of too little. Roll out on a slightly floured board to $\frac{1}{4}$ -inch thickness; handle the dough lightly and do not turn. Roll dough to an inch or two larger than pie tin so as not to stretch it when fitting into the plate or over the filling and so as to allow for trimming

evenly. Enough pastry for two 9-inch pie shells or one 9-inch two-crust pie or 12 tart shells.

For Cheese Pastry: Mix grated cheese with the flour and shortening mixture intended for the top crust, or roll grated cheese lightly into the sheet of pastry. Excellent with cherry or other fruit pies.

LEFTOVER-CAKE PUDDING

Four cups of pieces of cake; $\frac{1}{2}$ cup cocoa; 2 cups milk; few grains salt; 1 teaspoon vanilla; 16 marshmallows.

Use any plain white or yellow butter cake, sponge or angel cake that is not fresh enough to serve. Break or cut into half-inch pieces and place in a buttered baking dish. Sift cocoa, add milk gradually, and stir to a smooth paste. Add salt; stir and cook until thickened. Remove from fire; add vanilla. Pour this mixture over the cake and bake for about 25 minutes in a moderate oven. Top with marshmallows and brown quickly. Serve warm. Do not mix the pudding to a paste—leave each piece of cake whole.

HONEY MERINGUE PIE

Five tablespoons cornstarch; $1\frac{1}{2}$ cups milk; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ cup strained honey; 2 eggs; 1 tablespoon butter; baked pie shell; $\frac{1}{4}$ cup sugar.

Blend cornstarch with $\frac{1}{4}$ cup cold milk until smooth. Add salt and honey; scald rest of milk and add to cornstarch mixture. Cook over boiling water, stirring constantly, until thick. Slowly pour this over the slightly beaten egg yolks. Return to double boiler and heat until egg is cooked, stirring all the while. Lastly, add

the butter. Pour into baked pie shell (9 inches) and top with meringue (made by beating egg whites and adding sugar gradually) and bake at 325 deg. F. for 20 minutes.

DUTCH APPLE PIE

Apples; $\frac{3}{4}$ cup thick sour cream; 1 cup brown sugar; 1 teaspoon cinnamon; 1 tablespoon butter; 1 tablespoon flour; unbaked pastry shell (8 $\frac{1}{2}$ inches).

Wash, pare and quarter apples (number depends upon size). Combine sour cream, sugar, cinnamon and flour. Dip each piece of apple in this cream mixture and then place neatly in unbaked pastry shell. When shell is filled, pour the remaining cream mixture over the apple sections. Dot with butter and place in a preheated oven (400 deg. F.). After baking for 15 minutes, reduce heat to 250 deg. F. and bake until apples are tender—1 hour, more or less, depending upon kind of apples. Serve hot or cold, with a whipped cream topping if served cold.

APRICOT PIE

One-third cup sugar; $\frac{1}{4}$ teaspoon salt; $1\frac{1}{2}$ tablespoons quick-cooking tapioca; 1 tablespoon melted butter; 2 cups cooked dried apricots, drained; $\frac{1}{2}$ cup canned crushed pineapple, drained; 1 cup apricot juice; $\frac{1}{2}$ cup pineapple juice; pastry.

Combine sugar, salt, tapioca, butter, apricots, pineapple and fruit juices. Let stand for 15 minutes. Line a 9-inch pie plate with pastry rolled to $\frac{1}{4}$ -inch thickness, allowing pastry to extend an inch beyond edge. Fold edge back to form a standing rim. Fill with fruit mixture. Moisten

edge of rim. Bake at 425 deg. F. for 10 minutes; then at 350 deg. F. for 30 minutes. Cool. Serve with or without whipped cream.

LEMON MERINGUE PIE

Six tablespoons cornstarch; $1\frac{1}{4}$ cups sugar; $\frac{1}{4}$ teaspoon salt; 2 cups boiling water; grated rind of a lemon; 4 tablespoons butter; 3 egg yolks; $\frac{1}{2}$ cup lemon juice; pastry.

Mix cornstarch, sugar and salt. Add water and grated lemon rind. Cook over low fire, stirring constantly, for 10 minutes. Add butter, but do not stir it in. Mix egg yolks and lemon juice together and pour the hot sugar mixture over them. Strain into lightly browned pie shell (10 inches) and bake in a moderately hot oven (400 deg. F.) for 10 minutes. Top with meringue and bake at 350 deg. F. for another 18 minutes.

MERINGUE

Three egg whites; pinch of salt; 6 tablespoons sugar; 1 teaspoon lemon juice.

Let eggs stand at room temperature for 10 minutes. Then beat the whites until stiff but not dry. Add salt and lemon juice. Continue beating, add the sugar a very little at a time; be sure the sugar is dissolved after each addition before adding more. Pile lightly on pie and bake at 350 deg. F. for 18 minutes.

FLORIDA ORANGE SAUCE

Two tablespoons cornstarch; dash of salt; 1 egg yolk, slightly beaten; grated rinds of $\frac{1}{4}$ orange and $\frac{1}{4}$ lemon; $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup boiling water; $\frac{1}{2}$ cup orange juice; 2 tablespoons lemon juice.

Mix cornstarch, sugar and salt. Add boiling water and cook until clear, stirring constantly. Place over hot water and continue cooking for another five minutes. Pour over egg yolk and beat well. When partially cooled, add fruit juices and grated rinds. Cool before serving. Makes $1\frac{1}{2}$ cups sauce. Suitable for serving with cottage pudding, gingerbread, spice or pound cakes and similar cakes and puddings. Garnish each serving with a half-slice or section of orange.

Pecan Pie

Three eggs, 1 cup brown sugar, 1 tablespoon butter, 1 cup Karo syrup, 1 cup pecans, 1 teaspoon vanilla, a few grains salt.
Cream butter and sugar. Add syrup, well beaten eggs, salt and

vanilla. When well mixed add the coarsely chopped pecans. Turn into a pie plate lined with pastry. Bake in a moderate oven until firm. Walnuts may be substituted.

I found that it took an hour to bake this in an oven at 350 degrees F.

Begin this dinner with tomato juice to which has been added a dash of lemon juice. Follow with lamb chops, baked potatoes, green peas, a salad of mixed greens with French dressing or plain fruit salad with French dressing, or maybe fruit and vegetable combined. Grapefruit and cabbage, for instance, served with French dressing made with grape fruit juice.

Shred the cabbage very fine and crisp it in ice water for 20 minutes. Drain and combine with segments of grape fruit free from all skin and connecting membrane. Use the juice in place of lemon juice or vinegar in making the dressing. Add two drops of onion juice to 2 tablespoons fruit juice and 5 tablespoons oil. Sprinkle with paprika just before serving.

Make a rich pie crust, bake, cool and fill with the following:

Pecan Pie

One cup brown sugar, 2 cups milk, 4 tablespoons cornstarch, 2 eggs, 2 tablespoons butter, 1 teaspoon vanilla, 3-4 cup chopped pecans, whipped cream.

Mix sugar and cornstarch in top of double boiler. Heat milk and pour into mixture, stirring vigorously to keep smooth. Cover and cook over boiling water for 10 minutes. Add butter and eggs slightly beaten and cook two minutes long-

er. Add vanilla and nuts. Cool slightly and turn into baked pie shell. When cold cover with whipped cream slightly sweetened and flavored with vanilla.

The next recipe is from the Congressional Cook book and is contributed by Mrs. Franklin D. Roosevelt, wife of the President of the United States. As you see, this pie bakes the crust and filling together.

Cocoanut Custard Pie.

LINE a pie plate with well-made pastry. Beat 3 eggs, add ½ cup sugar, a few grains salt, 2 cups milk and ½ teaspoon vanilla. Add ½ cup grated cocoanut. Turn into pastry-lined pan. Bake in a hot oven, or at about 400 degrees, for 5 minutes. Then reduce heat and bake in a slow oven until custard is set.

Custard Pie.

LINE a pie plate with carefully-made pastry. Beat 2 eggs, add 3 tablespoons sugar, a few grains salt, 1 pint milk, 1 teaspoon vanilla and a grating of nutmeg. Strain into the pastry-lined pan. Bake in a quick oven, at 450 degrees, for 10 minutes, then reducing the temperature quickly to 300 degrees until filling is "set."

Chocolate Pie Filling

2 cups milk	½ teaspoon salt
2 squares chocolate	2 egg yolks
1 cup sugar	2 egg whites
½ cup bread flour	2 teaspoons vanilla

Put one and one-half cups milk with the chocolate in double boiler. When milk is scalded, stir until well mixed, add sugar, flour, and salt mixed with remaining cold milk. Stir until thick, cover and cook fifteen minutes. Add a spoonful of the mixture to the egg yolks; when smooth add to remaining mixture and stir and cook two minutes. Pour over egg whites beaten light, but not stiff, and beat until smooth. When cool add vanilla and if not stiff enough add one tablespoon gelatin soaked and dissolved in two tablespoons water. It should hold its shape when pie is cut without being rubbery.

Whipped Cream

BEAT one cup cream until it begins to thicken, add one-half teaspoon vanilla, and gradually one-third cup powdered sugar, and beat until stiff. Put through pastry bag and rose tube on top of the chocolate filling.

CHARLOTTE RUSSE PIE

2 tablespoons gelatin
1 cup cold milk
4 yolks of eggs
1 cup sugar
1 teaspoon baking powder

12 macaroons
1 pint whipping cream
1 teaspoon vanilla
Pinch of salt
4 tablespoons sugar
4 whites of eggs
2 cups boiling milk

First make a flaky pastry, roll it out thin, and bake in your biggest pie pan with an extra built-up rim of crust around the edge.

Then soak gelatin in cup of cold milk. When dissolved add cup of sugar well beaten with 4 yolks. Add salt.

Scald 2 cups of milk and add slowly to the above. Then add crumbed macaroons.

Whip pint of cream. Add ⅓ to above mixture when thoroughly cold. When pastry is stone cold, pour your gelatin mixture into it, and cover with the balance of whipped cream.

Beat up 4 whites of eggs with 4 heaping tablespoons of sugar, and a teaspoon of baking powder, and a teaspoon of vanilla.

Cover cream completely with meringue and place in hot oven just long enough to brown the meringue.

Serve immediately.

FRENCH PIE CRUST

2½ cups flour
1 teaspoon Morton's salt
1-4 teaspoon KC baking powder

3-4 cup shortening.
Sift flour once, then sift once with salt. Cut shortening into flour with knife. Crumble with tips of fingers until the mixture is of the consistency of large grains of corn, cutting the liquid in with the edge of a spoon. Toss onto floured dough board and knead for two or three minutes. Roll out in a thin sheet and bake in pie tin at 400 degrees F, for about 10 minutes.

BANANA PIE

4 eggs
2-2 cup sugar
1 tablespoon butter
2-8 cup sweet milk
Dash nutmeg
1 large banana.

Separate eggs and beat yolks thoroughly, add ingredients in order given, saving egg whites for meringue. Pour mixture into uncooked pastry shell and bake in over 375 degrees for 35 minutes. Let cool and cover top of pie with sliced bananas. Beat egg whites with rotary beater and add 1-4 cup sugar and pour over top bananas. Let brown in hot oven and serve cold.



Chocolate Meringue Pie

Make the pastry with Crisco and your pie shell will slip off the outside of the plate into the inside without breaking, and be tender and flaky, too.

Cover an inverted pie plate with pastry; turn back the edges to make it firm. Prick well with a fork to prevent bubbles. Bake in a hot oven (450° F.) about 15 minutes. Then fill with Chocolate Cream made as follows:

2 squares from $\frac{1}{2}$ lb.	3 egg yolks
cake of chocolate	$\frac{3}{4}$ cup sugar
$\frac{1}{4}$ cup corn starch	1 tablespoon vanilla
2 cups milk	1 teaspoon Crisco

Melt chocolate in double boiler. Blend sugar, salt and corn starch. Add milk. Cook until thick, stirring constantly. Add beaten egg yolks, melted chocolate and Crisco. Continue cooking a minute or two. Pour into the baked shell, cover with meringue made by beating the 3 egg whites until stiff and dry, and add 6 tablespoons granulated sugar. Return to slow oven (300° F.) for 15 minutes or until brown. Serve when thoroughly cold. Makes one medium sized pie.

Chocolate Chiffon Pie

1 level Tablespoonful King
gelatine $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup boiling water

6 level Tablespoonful cocoa
or 2 squares chocolate & eggs.

1 cup sugar $\frac{1}{4}$ teaspoonful salt

1 teaspoonful Vanilla

1 " " " " grated lemon
rind (if desired)

Soak gelatine in cold water
about 5 minutes mix cocoa

& boiling water until smooth
add softened gelatine dissolv-
ing thoroughly. to this

mixture add egg yolks, slightly
beaten one half cup sugar
salt lemon rind

when mixture begins to
thicken fold in stiffly
beaten egg whites and the
other half cup sugar.
Fill baked pie shell and
chill just before serving
spread over pie a thin
layer of whipped cream

Graham Cracker Pie Crust
(Crust for 9 or 10 inch pie)
Mix $1\frac{1}{2}$ cups crushed graham
cracker crumbs with $\frac{1}{2}$ cup
butter scant $2\frac{1}{3}$ cup powdered
sugar Pat mixture
into pie pan Place pie
pan in refrigerator or
cold place allow to stand
for several hours then fill
with pie filling and chill

Pineapple Chiffon Pie

6 servings - uses only 4 pkts.

1 envelope Knox Sparkling
Gelatin ^{1 cup} Cold water

$1\frac{1}{4}$ cups canned, crushed

pineapple - 4 eggs $\frac{1}{4}$ teaspoonful
salt 1. Tablespoonful lemon

Juice $\frac{1}{2}$ cups sugar

Add one-fourth cup sugar

lemon juice, pineapple, and
salt to slightly beaten egg

yolks. Cook over boiling

water until of custard

consistency. Pour cold water

in bowl and sprinkle gelatin

on top of water, add to hot

custard and stir until

dissolved. When mixture

begins to thicken fold in

beaten egg whites

To which the other one-fourth
Cup sugar has been added.
Fill baked pie shell or Graham
cracked crust and chill.
Just before serving spread
over pie a thin layer of whipped
cream.

Notes: This may be made
into a delicious cake dessert
by substituting sponge cake
that has been baked in a
square pan, about $\frac{1}{2}$ inch high,
for the pie shell. Pour the
mixture on sponge cake.
Cool and spread with a
layer of whipped cream
before serving.

Coffee Custard.

SCALD 2 cups milk with 2 tablespoons ground coffee and strain. Beat 3 eggs slightly, add $\frac{1}{4}$ cup sugar, $\frac{1}{8}$ teaspoon salt and $\frac{1}{8}$ teaspoon vanilla. Combine with the milk. Strain into buttered custard cups, set in pan of hot water, and bake in a slow oven.

Baked Caramel Custard.

PUT $\frac{1}{2}$ cup sugar in saucepan and stir constantly until it forms a golden syrup. Add to 1 quart scalded milk. Stir until dissolved. Beat 5 eggs slightly, add a few grains salt and $\frac{1}{2}$ teaspoon vanilla and combine with milk mixture. Strain into a buttered mold. Set in pan of hot water and bake in a slow oven. Serve cold with cream or caramel sauce. To make the sauce: Melt $\frac{1}{2}$ cup sugar in a saucepan, stirring constantly until it forms a golden syrup. Add $\frac{1}{2}$ cup boiling water and boil about 10 minutes. Cool and serve.

Delicious Caramel Custard.

THIS is a little more difficult to make but is worth the trouble. Put 1 cup sugar in saucepan and stir constantly until it forms a golden syrup. Turn into mold (about $1\frac{1}{2}$ quart size). With a clean towel in the hands (to prevent burning) tip the mold so that the inside is coated with the caramel syrup. The caramel will form a hard coating. Set the mold aside. Beat 8 eggs slightly, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sugar and 1 quart milk and strain into the caramel lined mold. Set in a pan of hot water and bake in a slow oven until firm. When cold turn from the mold onto the serving dish. The caramel forms a delicious sauce around the custard.

Maple Syrup Custard.

BEAT 6 eggs slightly and add $\frac{1}{4}$ cup maple syrup, a few grains of salt and $1\frac{1}{2}$ pints rich milk. Strain into buttered custard cups. Set in pan of hot water and bake in a slow oven.

Sabayon Custard (By Request).

BEAT 4 egg yolks until light. Add 2 tablespoons hot water, 4 tablespoons sugar and 4 tablespoons cooking sherry. Mix well and cook over hot water, stirring constantly, until creamy. Set over cold water and beat until cold. Just before serving fold in 1 cup cream, beaten until stiff. Serve in sherbet glasses.

Frozen Custard.

SCALD 3 cups milk and 1 cup cream over hot water. Beat 6 egg yolks slightly with $\frac{1}{2}$ teaspoon salt and $1\frac{1}{4}$ cups sugar. Combine with the milk mixture, stirring constantly to prevent lumping. Cook over hot water until creamy. When cold add 1 tablespoon vanilla and freeze. Serve in sherbet glasses with sifted macaroon crumbs sprinkled on top.

Chocolate Custard.

MELT 3 ounces of chocolate over hot water, add 3 tablespoons sugar, 3 tablespoons hot water and $\frac{1}{8}$ teaspoon salt and cook over slow heat until well blended. Add to 1 quart scalded milk. Beat 4 eggs and 3 egg yolks slightly, add 1 cup sugar and 1 teaspoon vanilla. Combine with the chocolate and milk and strain into a buttered baking dish. Set in a pan of hot water and bake in a slow oven. When firm cover with meringue made by beating 3 egg whites with 6 tablespoons sugar. Return to oven for a few minutes to brown the meringue.

Soft Custard.

SCALD 1 quart milk. Beat $\frac{3}{4}$ cup sugar with 6 egg yolks and a few grains salt. Combine with the scalded milk. Cook in top of double boiler, over hot water, stirring constantly, until mixture coats the spoon. Remove immediately. Flavor with $\frac{1}{2}$ teaspoon vanilla. Chill and serve. If the mixture is cooked too rapidly (that is, if the water in the lower part of the boiler boils), the custard will curdle. In that case beat with an egg beater until smooth.

Lemon Pudding (Baltimore Recipe).

ADD $\frac{3}{4}$ cup sugar and a few grains salt to 1 pint boiling water. Blend 5 tablespoons cornstarch with $\frac{1}{4}$ cup cold water and combine mixtures. Bring to boiling point, stirring constantly, and boil 5 minutes. Add 2 egg whites, beaten until stiff, and $\frac{1}{2}$ cup strained lemon juice. Turn into a mold dipped in cold water. Chill. Remove from mold and serve with cream or custard sauce.

Orange Custard.

SCALD a few pieces of orange peel with 3 cups milk and $\frac{1}{2}$ cup cooked rice. Beat 2 egg yolks slightly with $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ cup sugar. Remove the orange skin, add the egg yolk mixture to the milk and stir over hot water until creamy. Chill. Just before serving beat 2 egg whites until stiff, adding 1 or 2 tablespoons powdered sugar, a few grains salt and 1 teaspoon orange juice. Pile lightly on the custard and serve with or without plain or whipped cream.

Currant Mint Sauce.

LIGHTLY break up 1 glass of currant jelly and add 2 tablespoons grated orange rind and 2 tablespoons minced mint leaves.

CARAMEL CUSTARD

(6 Servings—uses only $\frac{1}{4}$ package)

1 envelope Knox Sparkling Gelatine
 $\frac{1}{4}$ cup cold water $1\frac{1}{4}$ cups milk
 $\frac{1}{2}$ cup sugar, white, brown or maple
2 egg yolks, slightly beaten
 $\frac{1}{8}$ teaspoonful salt
 $\frac{1}{2}$ teaspoonful vanilla
2 egg whites, beaten stiff and dry

Caramelize sugar (cook in a shallow pan until dark brown) and add to scalded milk. Add to slightly beaten egg yolks and salt. Cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatine on top of water. Add to custard and stir thoroughly. Cool and when mixture begins to congeal fold in egg whites, beaten stiff and dry, and vanilla. Pour into a large mold or individual molds that have been rinsed in cold water. Chill and serve topped with whipped cream. Or this dessert may be garnished with slices of fruit. Chopped nuts may be added, if desired.

Caramel Baked Custard.

PUT about $\frac{3}{4}$ cup sugar in baking-dish. Let stand over heat until sugar is melted and forms a delicately-colored syrup. Then set in a pan of cold water and tilt from side to side to coat sides and bottom of pan. Set in a pan of hot (not boiling) water. Mix 5 slightly-beaten eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla and 1 quart rich milk. Strain into the caramel-lined baking-dish. Bake in a slow oven taking care that the water surrounding custard does not reach boiling point. Remove from oven when firm in center and silver knife blade comes out clean. Chill and turn out on a large serving-dish.

Baked Chocolate Custard.

TO 3 cups rich milk add 3 ounces shaved or sliced chocolate and cook over hot water, stirring frequently, until well blended. Beat 4 egg yolks with $\frac{1}{2}$ cup sugar, add the hot milk mixture and then blend well. Flavor with $\frac{1}{4}$ teaspoon vanilla and add $\frac{1}{4}$ teaspoon salt. Strain into buttered custard cups, set in a pan of hot water and bake in a slow oven until almost firm. Remove from oven and cover with a meringue made by beating 3 egg whites stiffly, adding 6 tablespoons powdered sugar and a few drops vanilla. Continue baking in a slow oven until meringue is delicately colored.

Baked Cream Custard.

SCALD 1 pint thin cream over hot water. Beat 3 egg whites until stiff, adding $\frac{1}{4}$ teaspoon salt and 6 or 7 drops vanilla and 2 tablespoons sugar. Add to cream and beat with an egg-beater. Turn into buttered custard cups, set in a pan of hot (not boiling) water and bake in a slow oven, or at about 275 degrees, until firm in center. Chill, unmold and serve with cream and sugar.

Chocolate Custard: Two well-beaten eggs, $\frac{1}{4}$ cup sugar, grains salt, 2 cups milk, 1 square unsweetened cooking chocolate. Scald milk. Combine beaten eggs with sugar and salt, then add scalded milk. Add to chocolate melted in boiler. Stir until well combined. Serve in small cups without further preparation, or pour into glass custard cups, set in pan of water, and bake in a slow oven at or about 300 degs., for 45 minutes or until firm.

WARM COOKIES, COLD MILK

OATMEAL DROPS*

½ cup butter or margarine
 ¼ cup shortening
 2½ cups uncooked rolled oats
 1 cup sifted all-purpose flour
 1 teaspoon cinnamon
 ½ teaspoon salt
 ¼ teaspoon baking soda
 1 cup brown sugar, firmly packed
 1 egg

Start your oven at 375F or moderate. Heat butter or margarine in a skillet until lightly browned (make sure it doesn't burn), then add shortening and rolled oats. Stir constantly until oats are toast-colored. Remove from heat and cool.

Sift flour, cinnamon, salt, soda together. In a separate bowl mix sugar and egg together until creamy-looking. Now stir in the flour mixture and rolled-oats mixture thoroughly. Drop by teaspoonfuls onto an ungreased baking sheet (allow for spreading) and bake 10 to 12 minutes. You'll get about 3 dozen cookies.

SPICE DROPS*

1 cup nuts
 3 cups sifted all-purpose flour
 1 tablespoon baking powder
 ½ teaspoon salt
 ½ teaspoon cinnamon
 ½ teaspoon allspice
 ½ teaspoon cloves
 2 cups seedless raisins
 1 cup butter, margarine or shortening
 1½ cups brown sugar, firmly packed
 3 eggs

Start your oven at 350F or moderate. Chop the nuts coarsely. Sift flour, baking powder, salt, cinnamon, allspice and cloves together, then mix in the chopped nuts and raisins. In a separate bowl, work or cream the butter, margarine or shortening well and mix in the sugar gradually until creamy and light. Stir in the unbeaten eggs one at a time, and beat well after each addition. Now stir in the flour mixture. Drop teaspoonfuls of batter onto ungreased baking sheet (remember they spread slightly) and bake 13 to 15 minutes. Makes 4½ dozen spicy drops.

PEANUT BUTTER DROPS*

1 cup sifted all-purpose flour
 ½ teaspoon ginger
 ¼ teaspoon cloves
 1 teaspoon baking soda
 1 cup shortening
 ¾ cup peanut butter
 1 cup brown sugar, firmly packed
 2 eggs
 2 tablespoon milk
 1 cup peanuts

Start your oven at 350F or moderate. Sift flour, ginger, cloves and soda together. In

a separate bowl, work or cream shortening with peanut butter until smoothly mixed. Then add the sugar gradually, stirring it in thoroughly. Mix in the unbeaten eggs one at a time, beating hard after each addition, then pour in milk. Now add flour mixture and peanuts, mix well and drop batter by teaspoonfuls (cookies will spread) onto ungreased baking sheet. Bake 10 to 12 minutes, but cool slightly before removing from baking sheet. Makes 3 dozen real peanut drops.

CRUNCH DROPS

2 cups sifted all-purpose flour
 1 teaspoon baking soda
 ½ teaspoon salt
 1 cup shortening
 1 cup brown sugar, firmly packed
 1 cup granulated sugar
 2 eggs
 1 teaspoon vanilla extract
 2 cups quick-cooking oats
 2 cups crisp rice cereal
 1 cup shredded coconut (fresh, canned or packaged)

Start your oven at 350F or moderate. Sift flour, soda and salt together. Then work or cream shortening until fluffy, add both kinds of sugar gradually, working the mixture until smooth and creamy. Add eggs, one at a time, and beat well after each addition. Stir in the vanilla extract and flour mixture, then add both kinds of cereal and coconut (batter is stiff at this point, so use your clean hands to mix it thoroughly). Drop teaspoonfuls of batter onto greased baking sheet (cookies spread during baking) and bake 12 to 15 minutes. Makes 5 dozen tasty cookies.

GINGER DROPS

3 cups sifted all-purpose flour
 2 teaspoons baking soda
 2 teaspoons cinnamon
 1 teaspoon cloves
 2 tablespoons ginger
 ¾ cup butter or margarine
 ¾ cup shortening
 2 cups sugar
 2 eggs
 ½ cup molasses

Start your oven at 375F or moderate. Sift flour, baking soda, cinnamon, cloves and ginger together. Then in a separate bowl work or cream the butter or margarine and shortening together until fluffy. Gradually mix in the sugar and keep beating until fluffy. Now add the unbeaten eggs one at a time and stir hard after each addition. Mix in the molasses and flour mixture thoroughly and drop by teaspoonfuls onto an ungreased baking sheet (be sure to allow for spreading). Bake 12 to 15 minutes. Cool a minute or two before removing from baking sheet. Makes 3½ dozen sizable cookies.

THE END

*Word to the wise: Cookies made evenly with brown sugar turn out better when baked on sunny, dry days.

A Sugar Plum Bread

"Deck the halls with boughs of holly...balsam and pine!"

It's Christmas, and what could be more welcome at breakfast time than a sugar plum coffee cake?

BRAIDED CHRISTMAS BREAD

One cup milk, scalded and cooled
One-half cup shortening, melted
Three-fourths cup sugar
One-half teaspoon salt
Two packages active dry yeast
One-fourth cup lukewarm water

Two eggs, beaten
Five and one-half cups sifted flour
One-fourth cup chopped citron
One-fourth cup currants or raisins
One-fourth cup chopped almonds
First rising time: One hour (about)

One egg yolk, slightly beaten
One tablespoon water
One-fourth cup blanched almonds
Oven temperature: 375 degrees
Baking time: Forty-five minutes
Yield: One braided bread

In a large bowl combine the milk, shortening, sugar and salt. Sprinkle the yeast over the lukewarm water in a cup; let stand five minutes. Combine the two mixtures in the bowl. Beat in the eggs and three cups of flour until smooth. Stir in the citron, currants and almonds. Add enough of the remaining flour to make a dough that can be handled. Knead on a floured board until smooth and elastic. Shape into a ball; grease the top lightly. Place in a greased bowl; cover. Let rise in a draft-free, warm place until double in size. Punch down. Divide the dough in half. Divide one-half into three equal pieces. Roll each piece into three strips (18 in. long). Place strips on greased baking sheet; braid. Grease top lightly. Divide two-thirds of remaining dough into three equal parts. Form into a second braid. Place on top

of first braid; grease lightly. Form the remaining dough into a third braid; place on top of second braid and grease lightly. It is necessary to use toothpicks to hold braid in place. Let rise until double in bulk. Brush top with the combined-egg yolk and water. Decorate with almonds. Bake in a moderately hot oven until golden. Remove to a rack. If desired, ice and garnish with cherries.

"Thrifty Entree"

An assortment of tested recipes, such as Stuffed Flank Steak and Broiled Lamb Patties, is in this leaflet. To obtain your copy, mail a stamped, self-addressed envelope to the Food Editor, Dept. R, THE NEWS, 220 E. 42d St., New York 17, N. Y.

NEW—Mild and Moist! GERMAN'S SWEET CHOCOLATE CAKE

2½ cups sifted Swans Down Cake Flour
1 teaspoon soda ½ teaspoon salt
1 package Baker's German's Sweet Chocolate
½ cup boiling water
1 cup butter or other shortening 2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
1 cup buttermilk 4 egg whites

1. Measure sifted flour, add soda and salt, sift again. Melt chocolate in boiling water; cool.

2. Cream butter and sugar until fluffy. Add yolks, one at a time, beating after each. Add chocolate and vanilla. Add flour mixture alternately with buttermilk, beating after each addition until

smooth. Beat egg whites to stiff peaks; fold into batter.

BAKING. Pour into 3 round 8- or 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350° F.) 30 to 40 minutes. Or bake in two 9x9x2-inch pans for 40 to 45 minutes. Cool; spread with Frosting.

COCONUT-PECAN FROSTING

1. Combine 1 cup of evaporated milk, 1 cup sugar, 3 egg yolks, ¼ pound margarine, and 1 teaspoon vanilla in a saucepan. Cook and stir over medium heat until mixture thickens—about 12 minutes.

2. Add about 1⅓ cups Baker's Coconut and 1 cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2⅔ cups frosting, enough to frost tops of above cakes.



Tips for Making A Perfect Cake

★ Line bottoms of cake pans

GERMAN'S CHOCOLATE CAKE

1 package Baker's German's Sweet Chocolate
½ cup boiling water
1 cup butter* 2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
½ teaspoon salt 1 teaspoon soda
2½ cups sifted Swans Down Cake Flour
1 cup buttermilk 4 egg whites

*Or use margarine or other shortening.

Melt chocolate in ½ cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well.

Sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture, beating well. Beat until batter is smooth.

Beat egg whites until stiff peaks form. Fold into batter. Pour into three 8- or 9-inch cake layer pans, lined on bottoms with paper. Bake in moderate oven (350°F.) 35 to 40 minutes. Cool. Frost tops only with Coconut-Pecan Frosting (below), or use any favorite frosting or whipped cream.

COCONUT-PECAN FROSTING. Combine 1 cup of evaporated milk, 1 cup of sugar, 3 egg yolks, ¼ pound margarine, and 1 teaspoon vanilla in saucepan. Cook and stir over medium heat until mixture thickens—takes about 12 minutes.

Add about 1⅓ cups Baker's Coconut and 1 cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2⅔ cups.

Free! Recipes
for fancy cooking



Tested by GENERAL FOODS KITCHENS

Send name and address (please print) to:
GERMAN'S SWEET CHOCOLATE RECIPES
P.O. Box 1310, Kankakee, Ill.

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Coffee-Butterscotch Cake

(QUICK METHOD)

Grease bottoms only of two 8-in. round layer-cake pans. Line each pan with waxed paper cut to fit pan bottom; grease the waxed paper.

Sift together into a large bowl

2 cups sifted cake flour

2 teaspoons baking powder

2 teaspoons concentrated soluble coffee

1 teaspoon salt

1/4 teaspoon baking soda

Add and mix with the dry ingredients

1 cup firmly packed light-brown sugar

Measure

1 cup milk

Add to dry ingredients 2/3 cup of the milk and

1/2 cup hydrogenated vegetable shortening or all-purpose shortening

1 teaspoon vanilla extract

Stir only enough to moisten the dry ingredients. Beat 200 strokes by hand or 2 min. on electric mixer at medium speed. Scrape sides of bowl with rubber spatula

several times during beating. Add the remaining milk and

2 eggs, unbeaten

Beat 200 strokes or 2 min. on electric mixer, scraping sides of bowl several times. Turn batter into the prepared pans. Tap bottoms of cake pans sharply with hand to release air bubbles.

Bake at 350°F 30 to 35 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake, or until cake springs back when lightly touched at center.

Remove from oven; cool cake layers 10 min. in pans on cooling racks.

To remove each layer from pan, run spatula gently around sides. Cover pan with cooling rack. Invert and remove pan. Immediately peel off waxed paper and turn cake layer top-side up. Cool layers completely.

Fill and frost cake as desired; or use in **Triple De Luxe Dessert** (see recipe).

Two 8-in. round cake layers

Vegetable

$\frac{1}{2}$ celery chip
 $\frac{1}{2}$ carrots 11
1 pineapple 11
1 pk lemon Jello
 $1\frac{1}{2}$ pint boiling water

the woman's WORLD

Austin, Texas, Friday, June 19, 1959—Page 6

SETTLERS REUNION

Swedish Reunion Dinner Planned

By CAROLYN SEAY BENGTON

In the years after the World War I armistice gay carnival attractions highlighted the Swedish Old Settlers Reunion in Texas.

Thrilling rides and decorated booths vied for attention with a speaker—the Swedish consul or, perhaps, even the Governor of the Lone Star State.

Easing the appetites aroused by the fast-moving activities were covered dish dinners, the result of an entire day's preparations, brought from throughout the state to be shared at the reunion by old friends and relatives.

The elder participants—those who remembered their grandparents' stories—would relive the days of the state's pioneers. And should someone with a traditional "spiel" be neglected, he or she might be angry enough to stay home the next year.

Now, however, Texas' annual celebration of Sweden's Midsummer Day (June 24) features reverent, as well as joyous activity, with the day of fellowship begun by a church service.

The event for 1959, this being the 121st anniversary of the Swedish pioneers' arrival in the state, is scheduled for Sunday.

It will be held, as always, in the Luther League Park at Round Rock, a scene especially meaningful to the reunion-goers because of the log cabin there built by a Swedish forefather, John Palm. The rustic home was moved from its original site in

Austin especially for the yearly gatherings.

On the day's schedule are an 11 a.m. sermon by the Rev. Edward P. Rodeen of Elgin; a 2 p.m. concert by the Elgin High School Band, directed by Milton Dusek; and an afternoon voice recital by Austinite Mrs. F. S. (Edra Anderson) Gustafson, who will be accompanied by Mrs. C. A. Rundell.

A delectable treat will be provided this year by the Merriltown Home Demonstration Club and Community: morning and afternoon refreshment, in addition to an elaborate turkey dinner.

Turkey, dressing, potatoes, English peas, cranberry sauce, bread, dessert and drink will be served cafeteria style at noon for \$1.25.

The 28 club members, each of whom is preparing her specialty, are donating all food but the turkey.

Proceeds from the dinner (which they hope will be as traditional as the reunion) are to go to the youth recreation center in the Merriltown community. The group has already contributed more than \$2,000 to improve the building, the most recent project being a cooling system.

Serving large groups is not a new undertaking of the HDC.

They have previously furnished food at the Round Rock Junior-Senior banquet and at Travis County's Courthouse.

But it is indeed pleasant work for the women to prepare the reunion dinner, for many are outstanding cooks and most are of Swedish descent themselves.

Three of the enthusiastic workers are Mrs. Gunnar Jacobson, Mrs. O. T. Bergstrom and Mrs. Rudolph Sellstrom. The dishes they will prepare are all prize-winning originals in the Austin area.

Mrs. Jacobson will be making her own Swedish Brown Bread; and Mrs. Sellstrom, her special Swedish Coffee Cake and Swedish Ostakaka (Cheesecake).

Mrs. Bergstrom, whose ancestors were Irish and German, has labelled—for the occasion—her delicious turkey stuffing as SWEDISH Cornbread Dressing.

SWEDISH BROWN BREAD

- 1½ cups water
- 1 teaspoon salt
- 1 cup molasses
- ½ cup sugar
- 1 cake yeast dissolved in 1/3 cup water
- ½ cup shortening
- 5 cups flour

Put water in bowl; add salt, sugar, shortening, yeast and molasses. Stir in flour. Put extra flour on board and knead the dough. Put back in bowl and let rise to double in bulk. Knead again, then put in greased pans. Let rise before baking. Bake at 350 degrees F 45 minutes to 1 hour. Painting the crust with shortening immediately after the bread is taken from the oven gives it a gloss and keeps it tender.

SWEDISH COFFEE CAKE

- 2 cups compressed yeast soaked in ½ cup lukewarm water
- 1 pint milk scalded and cooled
- 1 cup butter or margarine
- 2 level teaspoons salt
- 1 cup sugar
- 3 egg yolks
- Rind and juice of 1 lemon
- ½ teaspoons ground nutmeg or mace
- 8 cups or more flour

Break and soak yeast in lukewarm water until soft. Scald milk and cool. Cream together butter, salt and sugar. Add beaten egg yolks, lemon, lukewarm milk and soaked yeast. Work in enough flour to make a soft dough. Knead until smooth. Keep somewhat softer than for bread. Cover closely. Let rise until 2½ times original size; then immediately shape or knead down and let rise again about one half hour. Bake at 350 degrees F for 30-45 minutes.

SWEDISH OSTAKAKA

- 4 quarts fresh whole milk
- 1½ cups additional milk
- ¾ cup flour
- ½ cheese rennet tablet
- ½ cup cold water
- 3 eggs beaten
- ¾ cup sugar
- ½ teaspoon salt
- 1½ cup cream
- ½ teaspoon flavoring

Heat the 4 quarts milk. Make a thin paste of the flour and the 1½ cup milk. Stir paste into lukewarm milk. Soak rennet tablet in water 3 minutes; add to milk. Stir well and let stand for 40 minutes. Drain whey off curds by putting mixture in a collander. Combine eggs, sugar, salt, cream flavoring. Combine with well drained curds. Turn into butter 1½ quart baking dish. Bake at 350 degrees F for 20 minutes. Makes 8 servings.

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Doughnuts Easily Made With Device

By CECILY BROWNSTONE
Associated Press Food Editor

Did you ever use or see one of the first home doughnut making gadgets?

It was a cumbersome plastic affair with all sorts of parts. It came into being long before our space age but it looked like the shape of things to come.

We were reminded of it recently when we tried one of the sleek new aluminum devices for making doughnuts without rolling out the dough. To use it all you do is spoon the dough into its cone-like container and press down into the hot frying fat to release the shapes. We found this gadget worked well and was easy to clean.

If you haven't one of these new doughnut pressers, you can still use the following recipe. Directions for adjusting the dough for patting or rolling and cutting are given after the rule.

This recipe calls for a special way of adding the flour; don't depart from this method because it is essential!

PRESSED DOUGHNUTS

- 2-3 cups sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- 2 eggs (separated)
- 1-2 cup sugar
- 3 tbsp. butter or margarine (melted)
- 2 tbsp. lemon juice
- 2 tsp. grated orange rind
- 1-2 cup milk
- 1 quart corn oil

Sift together the flour, baking powder and salt. Beat egg yolks until thickened and lemon colored; beat in sugar gradually — mixture should be ivory colored. Add butter, lemon juice and orange rind alternately, beating constantly. Add 2 cups of the sifted dry ingredients alternately with milk to first mixture. Fold in stiffly beaten egg whites. Fold in remaining sifted dry ingredients. Spoon dough into doughnut presser and follow manufacturer's directions to form doughnuts. Meanwhile heat corn oil in a 3-quart kettle to 375 degrees or until a 1-inch bread cube browns in 40 seconds. Fry only 2 or 3 doughnuts at a time, turning once — about 2 minutes on each side or until golden brown. Drain on absorbent paper. Serve plain or roll in confectioners' sugar. Makes about 11-2 dozen.

Regular Doughnuts: Increase flour to 3-4 cups and baking powder to 4 teaspoons. Turn dough out on lightly floured board; knead lightly until smooth. Pat or roll out to 1-4-inch thickness. Cut with floured doughnut cutter.

KITCHEN CLATTER

HD Club Providing Reunion Lunch

By MARY ELLEN HARVICK
Food Editor

Sounds like there's going to be some really fine food when the descendants of Texas Swedish pioneers get together Sunday at Round Rock.

Members of Merriltown Home Demonstration Club and Community Club will be preparing lunch for a large segment of the more than 1,500 people expected at the annual reunion at Circle R Park.

The reunion, traditionally scheduled as near to midsummer Day as possible, will mark the 122nd anniversary of the arrival of the first Texas pioneers from Sweden. It is sponsored each year by the Texas Swedish Pioneers Association.

While the ladies in Merriltown HD Club are not particularly Swedish, they have learned to prepare traditional Swedish dishes — good sounding things like ost kaka (Swedish cheese pudding) and Swedish rye bread.

The menu will feature old fashioned American turkey and dressing, however, prepared by club chairmen Mrs. O. T. Bergstrom. And apple pie will one of the dessert dishes. The 23 members of the club square away. Mrs. Bergstrom said, and prepare their own specialties.

Here are the recipes for some of them.

EYE BREAD

½ cup white sugar
1 pkg. dry yeast
½ cup warm water
2 cups rye flour
¾ cup dark molasses
One-third cup shortening
2 tps. salt
2 cups boiling water
6 to 6½ cups sifted white flour

Soften yeast in the warm water. Combine rye flour, molasses, shortening and salt; add boiling water and blend well. Cool to lukewarm. Add softened yeast, and gradually stir in white flour to make soft dough. Mix well.

Turn out on well floured surface. Cover and let rise 10 minutes. Knead until dough is soft and satiny, about 10 minutes. Place in lightly greased bowl. Cover and let rise in warm place until double, about 1½ to 2 hours. Punch down and let rise again until almost double, about 30 minutes. Turn out on lightly flour-

ed surface. Divide into three parts. Shape in three loaves and place in a greased baking dish. Cover and let rise until double in bulk, about 1 hour. Brush loaves with lightly beaten egg. Bake in 350-degree oven for 35 to 40 minutes.

This recipe contributed by Mrs. Gunnar Jacobson.

OST KAKA

2½ gallons whole sweet milk
1½ cup additional milk
1 cup flour
1 rennet tablet
½ cup lukewarm water
6 eggs, beaten
1½ cup sugar
½ tsp. salt
1 tsp. almond flavoring
1 pt. cream

Heat 2½ gallons of milk to lukewarm. Make a paste of flour and extra milk. Stir paste into milk. Dissolve rennet in water and add to milk. Let stand for a while.

APPLE CRUNCH PIE

1 can apples
¼ cup brown sugar
Put these into an unbaked pie shell. For the topping, crumble a mixture of:
½ cup brown sugar
½ cup white sugar
¾ stick margarine
½ cup flour.

Put this on top of the apples and sprinkle cinnamon on top to taste. Bake the pie for 25 to 40 minutes at 400 degrees. Mrs. Chester Johnson makes it this way.

Cut through with knife, so whey can be drained off. Combine eggs, sugar, salt and flavoring. Add to the drained curds. Turn into buttered baking dish. Bake 20 minutes at 400 degrees. Reduce heat to 350 degrees and bake 1½ hours more.

Mrs. Rudolph Sellstrom gave us this recipe.

BROWN SUGAR COOKIES

(Makes 4 dozen 3-inch cookies)

- 1 cup butter
- 1 1/2 cups sifted brown sugar
- 1/4 cup granulated sugar
- 2 eggs
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 3 cups sifted all purpose flour
- 1/2 cup Half & Half

Blend butter, sugar, eggs and vanilla until light and fluffy. Add dry ingredients alternately with Half & Half. Mix well until smooth. Drop from teaspoon to buttered baking sheet. Bake in hot oven (400°F) 8-10 minutes or until lightly brown. Remove from sheet and cool on rack.

MACARON COOKIES

1 package (2 cups)

Baker's Fine-Grated Coconut

3/4 cup sweetened condensed milk

1 teaspoon vanilla • dash of salt

1/4 teaspoon almond extract

Blend well. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (325°F.) till brown, about 15 min. Remove from sheet quickly. Makes 30.

6 BEST-LOVED RECIPES (Continued from page 11)

Golden Sugar Cookies



TO PREPARE: ABOUT 40 MIN.

TO BAKE: 10 MIN.

- 2 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 cup butter
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- 2 cups sugar
- 3 egg yolks

1. Sift the first four ingredients together; set aside.
2. Cream butter and extracts together until butter is softened. Add the sugar gradually, creaming until fluffy after each addition. Add the egg yolks, one at a time, beating well after each addition.
3. Add the dry ingredients in fourths to the creamed mixture, beating just until blended after each addition. Form dough into balls (about 1 in. in diameter) and place about 2 in. apart on ungreased cookie sheets.
4. Bake at 350°F 10 min., or until golden brown.
About 10 1/2 doz. cookies

Note: These cookies are also delicious without the addition of vanilla and lemon extract.

Are you in an adventuresome mood? Then try your hand at making Danish pastry. The gargantuan cake or one of its variations are so delicious, so fragrant and so very, very good.

DANISH AT ITS BEST

By ALICE PETERSEN

Danish Coffee Cake (Kringle)

Pastry Dough

Three packages
active dry yeast
One cup lukewarm,
not hot, water
One egg, slightly beaten
Four cups sifted flour
Three tablespoons sugar
One teaspoon salt
Three sticks ($\frac{3}{4}$ lb.)
margarine or butter
Knead: Ten minutes
Refrigerate: Three twenty
minute intervals

Vanilla cream,
Almond butter,
Egg wash,
Slivered almonds, currants,
Candied cherries,
Sprinklets, Icing
Rising time: One hour
Oven temperature: 375 degrees
Bake: Thirty-five minutes
for large
ten minutes for small
Yield: One large or
twenty-four small

Sprinkle the yeast over the lukewarm, not hot, water; stir until yeast is dissolved. Beat egg into yeast. In a large bowl sift the flour, sugar and salt. Add yeast mixture. Knead with your hands until mixture forms a ball. Toss onto a lightly

floured board kneading until smooth, satiny and elastic. Roll out into a square (11 in.). Have the margarine somewhat firm but spreadable. With spatula spread one stick or one-half cup margarine over the entire surface. Fold dough into thirds and thirds again. Wrap in a damp cloth or waxed paper. Place in refrigerator for 20 minutes. Repeat procedure twice. While dough is in refrigerator make the Vanilla cream, Almond butter, Currant mixture and Icing. Remove dough to a lightly floured board; cut in half. Roll out each piece on a lightly floured board or table into a strip 24"x6". Spread the entire surface of dough with almond butter. Fold edges lengthwise toward center allowing an inch space. Sprinkle the currant and spoon the Vanilla cream in the center of space or between the edges. Place both lengths of dough onto a large baking sheet and shape the two strips together into a giant pretzel tucking in the ends. Brush dough with egg wash. Allow the pastry to rise at room temperature (Too warm a place will melt the margarine). When edge of dough is light and puffy place in a moderately hot oven. Bake until a rich brown. Remove to rack. Dribble icing on coffee cake. Garnish as desired.

Almond Butter

Take one-half cup blanched almonds and mince very fine





NEWS COLORFOTO MADE IN THE NEWS KITCHEN BY HARRY WARNECKE AND GUS SCHOENBAECHLER

Around the large coffee cake (reading counterclockwise from top center) are individual variations of Danish Pastries: Spandauer, Comb, Snail, Horn, Butter Cake and Prune Fish.

Margarine spread over dough then folded into thirds and thirds again before being wrapped and chilled in refrigerator for 20 minutes.

NEW YORK SUNDAY NEWS • APRIL 12, 1964

SCOTT'S MAKES IT BETTER FOR YOU

or use a blender. Cream a half cup each of sugar and soft butter; blend in almonds.

Vanilla Cream

In a saucepan stir two tablespoons each of sugar and flour, two egg yolks and one cup milk until blended. Cook, stirring constantly for 3 minutes. Remove from heat. Whip occasionally to prevent film from forming on top.

To Plump Currants

Sprinkle two tablespoons of rum or brandy over one-half cup currants or chopped raisins.

Egg Wash

Beat whole egg with two tablespoons water.

Icing

Beat one cup confectioners' sugar with two tablespoons water. Use candied cherries, slivered almonds, sprinklets for garnish.

Variations of Danish Pastries

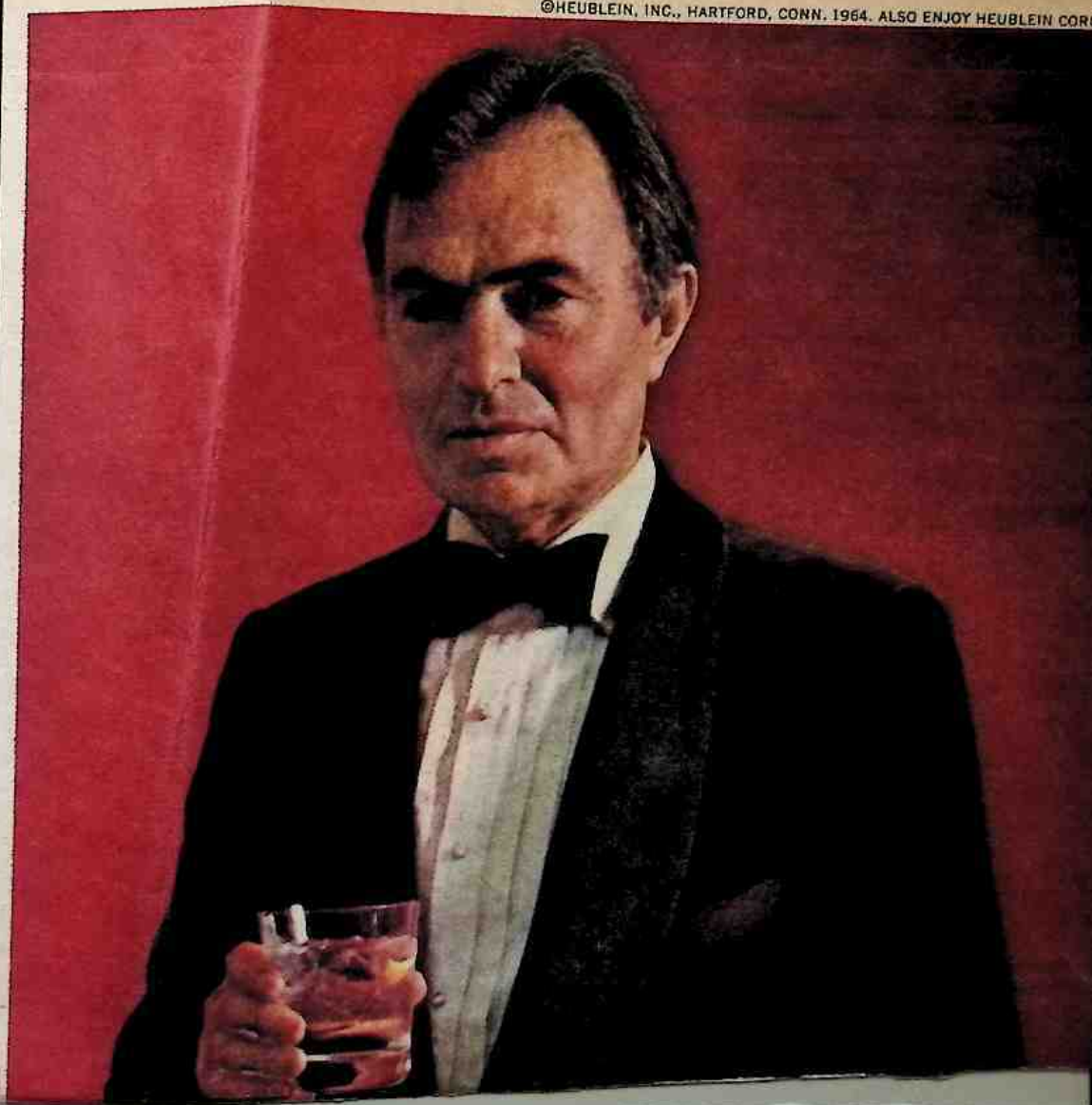
Spandauer:

Cut dough in half. Roll out each piece of dough ($\frac{1}{4}$ in. thick). Cut into squares (6 in.). Spread Almond Butter over each square. Sprinkle currants on top. Fold corners to center envelope fashion. Put a bit of jelly in center. Spoon Vanilla Cream between the edges. Place on baking sheet (2 in. apart). Brush with egg wash. Let rise and bake according to directions.

Combs:

Roll dough out, cut into rectangles (6x4 in.). Spread with chopped cooked prunes, apricots or apple filling. Fold in half lengthwise; cut inch gashes in edge of unfolded side. Brush with egg wash. Sprinkle each with a few grains of sugar. Let rise and bake according to directions.

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Snails:

Roll dough into a large rectangle. Spread with Almond Butter and sprinkle with currants. Roll as for jelly roll. Cut roll into inch slices. Place cut-side down two inches apart on baking sheet. Spoon Vanilla Cream in center of each. Let rise and bake according to directions. Ice after baking. If desired, top with a few sprinklets.

Horns:

Roll dough into a rectangle. Cut into triangles (6 in.). Spread surface with almond butter. Sprinkle with currants. Starting at wide side of triangle, roll as for jelly roll. Form into a crescent. Brush with egg wash. Sprinkle with slivered almonds. Let rise and bake according to directions.

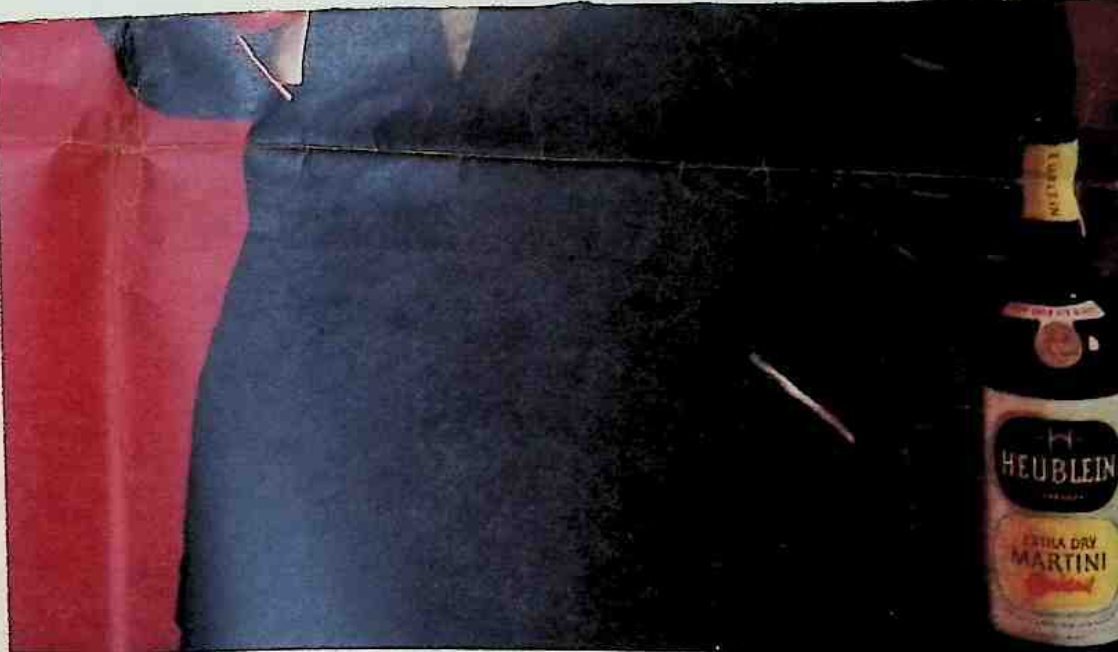
Butter Cake:

Roll dough out on a board. Spread with Almond Butter, sprinkle with currants. Roll as for jelly roll. Cut in slices (½ to 2 in.) depending upon the depth of the muffin pans. Place cut-side down on slightly greased muffin pans. Let rise and bake according to directions. Dribble icing on top of each muffin after they are baked.

Prune Fish:

Roll dough out (¼ in. thick). Cut into rectangles (6" x 4"). Spread chopped cooked prunes, apples or apricots in center of each. Overlap the ends, allowing the filling to show. Cut inch gashes at ends. Brush with egg wash. Sprinkle lightly with sugar. Let rise and bake according to directions.

"Medley of Breads" *White Bread, Honey Buns, Crumb Coffee Cake and Popovers* are four of the twenty tested recipes in this leaflet. For your copy send a large stamped, self-addressed envelope with the name of the leaflet written on the inside flap to the Food Editor, Dept. R, THE NEWS, 220 E. 42d St., New York, N.Y. 10017.



JAMES MASON, NOTED STAR OF STAGE AND

"Most people can't make a Martini as good as t
— and I wish they wouldn't try!"

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11 KINDS—NOTHING TO ADD BUT ICE

EXTRA DRY MARTINI'S, 67
MANHATTANS, 55 PROOF
VODKA MARTINI'S, 60 PR
DAIQUIRIS, 52.5 PROOF
WHISKEY SOURS, 52.5 P
GIN OR VODKA SOURS, 5
SCOTCH SOURS, 40 PRO
OLD FASHIONEDS, 62 P
SIDE CARS, 52.5 PROOF
STINGERS, 50 PROOF
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4. Buyer agrees to keep such equipment insured for its full value against fire, windstorm, flood and explosion at Buyer's own cost and expense.

COOKBOOK

NEW TREATS EVERY WEEK

All Family Weekly recipes are prepared and tested by the staff home economists of the Culinary Arts Institute.

MELANIE DE PROFT, Director

Scandinavian
COOKIES
for Christmas

Swedish Gingersnaps

(Pepparkakor)

Set out cookie sheets.

Set out

About 10 whole blanched almonds

Sift together and set aside

Make a holiday arrangement of delicious Scandinavian cookies.

They're picture perfect for your Christmastime entertaining.

All will recall your house with fondest memories when you serve them these fragrant cookies—and thoughtfully provide a gay box of extra ones for a special holiday gift!

molds on the cookie sheets. Repeat with the remaining dough.

Bake at 375°F for 6 to 8 min., or until sand tarts are golden brown.

Immediately invert molds onto a smooth surface. Cool slightly. To remove each sand tart from mold, hold the mold in the hand and tap lightly but sharply with the back of a spoon. Remove mold and



Swedish Gingersnaps

(Pepparkakor)

Set out cookie sheets.

Set out

About 10 whole blanched almonds

Sift together and set aside

1½ cups sifted flour

1 teaspoon baking soda

1½ teaspoons ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

Cream until softened

½ cup butter

Add gradually, creaming until fluffy after each addition

¾ cup sugar

Add gradually, beating thoroughly after each addition

1 egg, well beaten (until thick and piled softly)

1½ teaspoons dark corn syrup

Mixing well after each addition, blend in dry ingredients in fourths. Chill dough in refrigerator several hours.

Remove some of the chilled dough and place on a lightly floured surface. Roll dough about 1/16 in. thick. Cut with lightly floured cookie cutters into various shapes. Cut almonds into small pieces and place one piece in center of each cookie. Transfer cookies to cookie sheets. Repeat with remaining chilled dough.

Bake at 375°F for 6 to 8 min.

Using a spatula, carefully remove cookies to cooling racks to cool completely.

About 7 doz. cookies

Make a holiday arrangement of delicious Scandinavian cookies.

They're picture perfect for your Christmastime entertaining.

All will recall your house with fondest memories when you serve them these fragrant cookies—and thoughtfully provide a gay box of extra ones for a special holiday gift!

Dreams

(Drömmar)

Set out cookie sheets.

Set out

36 (about 1½ oz.) whole blanched almonds

Sift together and set aside

2 cups sifted flour

1 teaspoon baking powder

Cream together until butter is softened

1 cup butter

2 teaspoons vanilla extract

Add gradually, creaming until fluffy after each addition

¾ cup sugar

Mixing well after each addition, blend in dry ingredients in fourths. Shape dough into small balls about 1 in. in diameter. Place cookies on the cookie sheets. Press one whole almond onto the center of each cookie.

Bake at 325°F for 20 to 25 min., or until golden brown.

Using a spatula, remove to cooling racks to cool completely.

About 3 doz. cookies

Sand Tarts

(Sandbakkelse)

Set out sandbakkelse molds and cookie sheets.

Measure and set aside

2 cups sifted flour

Very finely chop and set aside

½ cup (about 2 oz.) blanched almonds

Cream together until butter is softened

1 cup butter

¼ teaspoon almond extract

Add gradually, creaming just until blended

¾ cup sugar

Blend in

1 egg, beaten

Mixing well after each addition, blend in flour in fourths. Blend in the chopped almonds. Chill dough in the refrigerator.

Remove a portion of the chilled dough; keep remaining dough chilled until used. Place about 2 teaspoons chilled dough into each mold. Using the thumb, press firmly to coat bottom and sides of mold evenly with the dough. Place the lined

molds on the cookie sheets. Repeat with the remaining dough.

Bake at 375°F for 6 to 8 min., or until sand tarts are golden brown.

Immediately invert molds onto a smooth surface. Cool slightly. To remove each sand tart from mold, hold the mold in the hand and tap lightly but sharply with the back of a spoon. Remove mold and place sand tart on a smooth surface to cool completely.

Serve sand tarts inverted. Or, if desired, turn sand tarts right-side up and fill with jam, jelly, or whipped cream garnished with fresh fruits in season.

About 5 doz. cookies



ALMONDS

Note: Blanching only about ½ cup of almonds at one time avoids water-soaking, preserves texture and flavor. For larger amounts, repeat the procedure as often as it is necessary. To blanch almonds, bring to boiling enough water to completely cover almonds. Drop nuts into the boiling water. Turn off heat and allow nuts to remain in the water about 1 min.; drain and remove with slotted spoon. Pat dry between folds of absorbent paper. To remove skins from nuts, squeeze each nut gently between thumb and fingers. Put blanched nuts on absorbent paper to dry thoroughly. As paper becomes moist, move nuts to dry paper until all nuts are dry.

Danish Saddle Cookies

(Krumkager)

Set out cookie sheets. Wash and scrub a smooth wooden stick about 1 in. in diameter and 18 in. long. Dry thoroughly.

Mix together and set aside
 $\frac{1}{2}$ cup finely chopped blanched almonds
 $\frac{1}{4}$ cup sugar

Measure and set aside
 $2\frac{1}{4}$ cups sifted flour

Cream until softened
 1 cup butter
 Add gradually, creaming until fluffy after each addition

1 cup plus 2 tablespoons sugar
 Mixing well after each addition, blend in the flour in fourths.

Mix together and set aside
 2 egg yolks, beaten
 1 tablespoon water

Put a small amount of the dough on a lightly floured surface and roll dough about $\frac{1}{4}$ in. thick. Cut into rectangles $3 \times 1\frac{1}{2}$ in. Place only 6 cookies at one time on the cookie sheet.

Brush tops of cookies with the egg-yolk mixture and sprinkle with the almond-sugar mixture.

Bake at 375°F for 8 to 10 min., or until delicately browned.

Cool cookies slightly. Using a spatula, quickly remove cookies and bend over the wooden stick. Cool (all six at one time) on stick; carefully remove cookies from stick. Repeat procedure until remaining dough is baked.

About 7 doz. cookies

Finnish Coffee Fingers

(Mördegspinnar)

Brown-Sugar Cookies

(Brunekager)

Set out cookie sheets.

Measure and set aside
 2 cups sifted flour

Cream until softened
 1 cup butter

Add gradually, creaming until fluffy after each addition

$\frac{3}{4}$ cup firmly packed brown sugar
 Blend in thoroughly
 1 egg yolk

Mixing well after each addition, blend in the flour in fourths. Shape dough into balls $\frac{1}{2}$ to $\frac{3}{4}$ in. in diameter. Place about 2 in. apart on the cookie sheets. Using the back of a fork, flatten cookies by making crisscross marks on the tops.

Set out

Pecan or walnut halves

Press a nut half onto the top of each cookie.

Bake at 375°F for 8 to 10 min.

Cool cookies about 2 min. on cookie sheets. Using a spatula, remove cookies to cooling racks to cool completely.

About 7 doz. cookies

Berlin Wreaths

(Berlinerkranser)

Set out cookie sheets.

Prepare, peel, and set aside
 3 hard-cooked eggs

While eggs are cooking, cream together until butter is softened

1 cup butter
 $\frac{1}{2}$ teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

$\frac{1}{2}$ cup sugar
 Cut the hard-cooked eggs into halves; remove egg yolks to a bowl. Mash them with

A superb array of elegant cookies, passed for generations in Scandinavian households, to please your family and guests.



Medallion Cookies

(Medaljakager)

Set out cookie sheets.

For Cream Filling—Measure
 1 cup milk

Scald $\frac{3}{4}$ cup of the milk in top of a double boiler over simmering water just until a thin film appears.

Meanwhile, sift together into a saucepan
 $\frac{1}{2}$ cup sugar
 2 table

Cream until softened
 2 cups butter

Add gradually, blended

$\frac{3}{4}$ cup plus 2
 confection

Blend in thoroughly
 1 egg

Mixing well after the flour in fourths (not in refrigerator)

Put one third of

on the cookie sheet.

Brush tops of cookies with the egg-yolk mixture and sprinkle with the almond-sugar mixture.

Bake at 375°F for 8 to 10 min., or until delicately browned.

Cool cookies slightly. Using a spatula, quickly remove cookies and bend over the wooden stick. Cool (all six at one time) on stick; carefully remove cookies from stick. Repeat procedure until remaining dough is baked.

About 7 doz. cookies

Finnish Coffee Fingers

(Mördegspinnar)

Set out cookie sheets.

Set out a mixture of

$\frac{1}{2}$ cup very finely chopped blanched almonds

3 tablespoons sugar

Measure and set aside

$\frac{1}{4}$ cups sifted flour

Cream together until butter is softened

$\frac{1}{2}$ cup butter

1 teaspoon almond extract

Add gradually, creaming until fluffy after each addition

2 tablespoons sugar

Mixing well after each addition, blend in flour in fourths. Chill in refrigerator.

Cut off small pieces of chilled dough and roll with the hands to resemble fingers about $\frac{1}{4}$ in. thick and $2\frac{1}{2}$ in. long. Brush each with

Egg white, slightly beaten

Roll fingers in the almond mixture. Carefully place cookies on the cookie sheets.

Bake at 350°F for 10 to 12 min., or until golden yellow.

Using a spatula, carefully remove cookies to cooling racks to cool completely.

About 5 doz. cookies

About 7 doz. cookies

Berlin Wreaths

(Berlinerkranser)

Set out cookie sheets.

Prepare, peel, and set aside

3 hard-cooked eggs

While eggs are cooking, cream together until butter is softened

1 cup butter

$\frac{1}{2}$ teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

$\frac{1}{2}$ cup sugar

Cut the hard-cooked eggs into halves; remove egg yolks to a bowl. Mash them with a fork. Add to mashed, hard-cooked egg yolks, one at a time, and blend in thoroughly

2 uncooked egg yolks

Add egg-yolk mixture in thirds to the creamed mixture, beating thoroughly after each addition.

Measure

2 cups sifted flour

Mixing well after each addition, blend in the sifted flour in fourths. Chill dough in refrigerator.

Cut off small amount of chilled dough and roll with hands into a strip about 4 in. long and about $\frac{1}{4}$ in. thick. The ends of the strip should be slightly pointed. Form a wreath, overlapping ends of strips about $\frac{1}{4}$ in. Brush wreaths with

Egg whites, slightly beaten

Sprinkle lightly with

Sugar

Place cookies on cookie sheets.

Bake at 350°F for 10 to 12 min., or until cookies are golden yellow.

Using a spatula, carefully remove cookies to cooling racks to cool completely.

About 5 doz. cookies



Medallion Cookies

(Medaljakager)

Set out cookie sheets.

For Cream Filling—Measure

1 cup milk

Scald $\frac{3}{4}$ cup of the milk in top of a double boiler over simmering water just until a thin film appears.

Meanwhile, sift together into a saucepan

$\frac{1}{3}$ cup sugar

2 tablespoons flour

$\frac{1}{8}$ teaspoon salt

Add, stirring well, the remaining $\frac{1}{4}$ cup cold milk. Add the scalded milk gradually, while stirring constantly.

Wash double-boiler top to remove scum.

Stirring gently and constantly, bring flour mixture rapidly to boiling over direct heat and boil 3 min. Pour into double-boiler top and set over simmering water. Cover and cook about 5 to 7 min., stirring occasionally.

Vigorously stir about 3 tablespoons of the hot mixture into

2 egg yolks, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat. Stir in

1 tablespoon butter

1 teaspoon vanilla extract

Cover and set filling aside to cool slightly, stirring occasionally; set in refrigerator to chill.

For Cookies—Measure and set aside

$4\frac{1}{2}$ cups sifted flour

Cream until softened

2 cups butter

Add gradually, creaming just until blended

$\frac{3}{4}$ cup plus 2 tablespoons sifted confectioners' sugar

Blend in thoroughly

1 egg

Mixing well after each addition, blend the flour in fourths. Set aside for 20 min. (not in refrigerator).

Put one third of the dough on a lightly floured surface. Roll dough about $\frac{1}{4}$ in. thick. Cut out cookies with a lightly floured, round cookie cutter. Place cookies on cookie sheets. Repeat for remaining dough.

Bake at 375°F about 10 min., or until cookies are lightly browned at edges.

Using a spatula, carefully remove cookies to cooling racks to cool completely.

For Frosting—Meanwhile, mix together

1 cup sifted confectioners' sugar

$\frac{1}{2}$ teaspoon vanilla extract

Add and blend in

Milk or cream (about 1 tablespoon or enough for frosting to hold its shape)

To Complete—When cookies are cooled completely, reserve one half of the cookies; spoon about $\frac{3}{4}$ teaspoon of filling on each of the remaining cookies. Top with the reserved cookies. Spread filled cookies with the frosting. Cookies should be served shortly before serving time. Fill on as many as will be needed. Refrigerate cookies if they are to be held for a length of time.

About 5 doz. cookies

A superb array of elegant cookies, perfected and treasured for generations in Scandinavian households, offers you a very special way to please your family and guests. Plan now to make them all!



Medallion Cookies

(Medaljakager)

Set out cookie sheets.

For Cream Filling—Measure
1 cup milk

Scald $\frac{3}{4}$ cup of the milk in top of a double boiler over simmering water just until a thin film appears.

Meanwhile, sift together into a saucepan

Cream until softened
2 cups butter

Add gradually, creaming just until blended

$\frac{3}{4}$ cup plus 2 tablespoons sifted
confectioners' sugar

Blend in thoroughly

1 egg

Mixing well after each addition, blend in the flour in fourths. Set aside for 20 min. (not in refrigerator).

Norwegian Cones

(Krumkaker)

BASE RECIPE

Set out a krumkaker iron (usually available in the housewares section of a department store).

Sift together into a bowl

1 $\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ cup cornstarch

1 $\frac{1}{2}$ teaspoons ground cardamom

Cream until softened

1 cup butter

Add gradually, creaming until fluffy after each addition

1 $\frac{1}{4}$ cups sugar

Beat in, one at a time, until thoroughly blended

3 egg yolks

Mixing well after each addition, blend in the dry ingredients in fourths.

Beat until rounded peaks are formed

3 egg whites

$\frac{1}{8}$ teaspoon salt

Spread the beaten egg whites over batter and gently fold together.

Heat krumkaker iron until a drop of water "sputters" on its hot surface. Spoon about 1 $\frac{1}{2}$ to 2 teaspoons batter onto hot iron. Close the krumkaker iron and cook on each side for a few minutes or until lightly browned. Using a spatula, immediately remove wafer and roll into a cone. Cool completely.

Serve cones plain.

About 4 doz. cones

Filled Norwegian Cones

(Fylde Krumkaker)

Follow Base Recipe. Fill the cones with sweetened fresh berries in season or sweetened whipped cream. If desired, garnish whipped cream with strips of candied orange peel.

Tiny Doughnut Cookies

(Jortitog)

A deep saucepan or automatic deep-fryer will be needed.

Sift together and set aside

3 $\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ teaspoon hartshorn (ammonium carbonate, available at any drug store)



Medallion Cookies

(Medaljaker)

Set out cookie sheets.

For Cream Filling—Measure

1 cup milk

Scald $\frac{3}{4}$ cup of the milk in top of a double boiler over simmering water just until a thin film appears.

Meanwhile, sift together into a saucepan

$\frac{1}{2}$ cup sugar

2 tablespoons flour

$\frac{1}{8}$ teaspoon salt

Add, stirring well, the remaining $\frac{1}{4}$ cup cold milk. Add the scalded milk gradually, while stirring constantly.

Wash double-boiler top to remove scum.

Stirring gently and constantly, bring flour mixture rapidly to boiling over direct heat and boil 3 min. Pour into double-boiler top and set over simmering water. Cover and cook about 5 to 7 min., stirring occasionally.

Vigorously stir about 3 tablespoons of the hot mixture into

2 egg yolks, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat. Stir in

1 tablespoon butter

1 teaspoon vanilla extract

Cover and set filling aside to cool slightly, stirring occasionally; set in refrigerator to chill.

For Cookies—Measure and set aside

$4\frac{1}{2}$ cups sifted flour

Cream until softened

2 cups butter

Add gradually, creaming just until blended

$\frac{3}{4}$ cup plus 2 tablespoons sifted confectioners' sugar

Blend in thoroughly

1 egg

Mixing well after each addition, blend in the flour in fourths. Set aside for 20 min. (not in refrigerator).

Put one third of the dough on a lightly floured surface. Roll dough about $\frac{1}{4}$ in. thick. Cut out cookies with a lightly floured, round cookie cutter. Place cookies on cookie sheets. Repeat for remaining dough.

Bake at 375°F about 10 min., or until cookies are lightly browned at edges.

Using a spatula, carefully remove cookies to cooling racks to cool completely.

For Frosting—Meanwhile, mix together

1 cup sifted confectioners' sugar

$\frac{1}{2}$ teaspoon vanilla extract

Add and blend in

Milk or cream (about 1 tablespoon or enough for frosting to hold its shape)

To Complete—When cookies are cooled completely, reserve one half of the cookies; spoon about $\frac{3}{4}$ teaspoon of filling onto each of the remaining cookies. Top with the reserved cookies. Spread filled cookies with the frosting. Cookies should be filled shortly before serving time. Fill only as many as will be needed. Refrigerate filled cookies if they are to be held for any length of time.

About 5 doz. cookies

until lightly browned. Using a spatula, remove and roll into a cone. Cool completely.

Serve cones plain.

About 4 doz. cones

Filled Norwegian Cones

(Fylde Krumkaker)

Follow Base Recipe. Fill the cones with sweetened fresh berries in season or sweetened whipped cream. If desired, garnish whipped cream with strips of candied orange peel.

Tiny Doughnut Cookies

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deep saucepan or automatic deep-fryer will be needed.

Sift together and set aside

$3\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ teaspoon hartshorn (ammonium carbonate, available at any drug store)

Cream until softened

$\frac{1}{2}$ cup butter

Add gradually, creaming until fluffy after each addition

$\frac{1}{2}$ cup sugar

Add gradually, blending in thoroughly

4 eggs, slightly beaten

Mixing well after each addition, blend in the dry ingredients in fourths. Chill dough in refrigerator.

Cut off piece of the chilled dough and place on lightly floured surface. Press with the fingers until about $\frac{1}{4}$ in. thick. Cut dough into $2\frac{1}{4}$ -in. strips. Roll each strip with the hands to about 5 in. in length. Bring ends together to form a ring and press together to form a seal. Place rings on baking sheet. Using a sharp knife, make 3 slanted cuts, each about $\frac{1}{4}$ in. long, at equal intervals around each ring. Repeat procedure for remaining dough.

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil for deep-frying

Heat slowly to 375°F, or until a 1-in. cube of bread browns in 60 seconds. (When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.)

Deep-fry (only about 4 cookies at one time) 1 to 2 min., or until lightly browned. Turn once to brown evenly.

Using a slotted spoon, drain cookies over fat a few seconds before removing to absorbent paper.

About 6 doz. cookies

Quick 'n Easy Pastry

By Alice Petersen

NEWS COLORFOTOS

MADE IN THE NEWS KITCHEN

BY HARRY WARNECKE

AND GUS SCHOENBAECHLER

THERE is a new recipe for an easy, rich pastry that requires no rolling and keeps its original shape when baked. With a lemon filling and topped with luscious blueberries, it makes a perfect dessert.

BLUEBERRY TARTS

One and one-half cups sifted flour

One and one-half teaspoons sugar

One teaspoon salt

Two tablespoons cold milk

One-half cup oil

Oven temperature: 425 degrees

Baking time: Twenty minutes

Filling

Two cups sugar

One-fourth pound butter or margarine

Two-thirds cup lemon juice.

Cooking time: Until sugar is dissolved

Six egg yolks

Cooking time: Twenty minutes

Three tablespoons grated lemon rind

Cooling time: Three hours

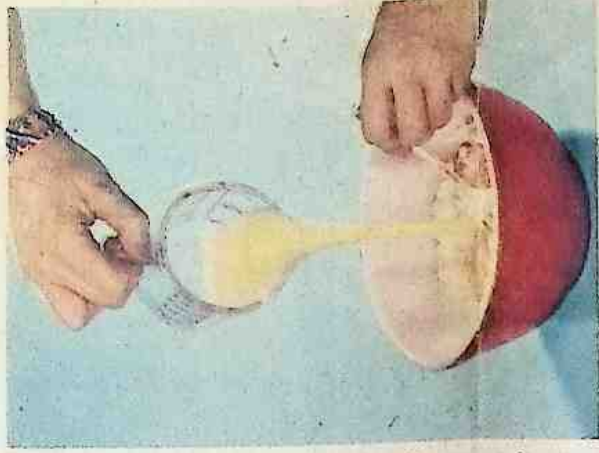
Two cups fresh or frozen blueberries

One-fourth cup whipped cream

Serves: Eight

In a bowl, sift the flour, sugar and salt. With a fork, beat the cold milk into the oil. Pour the mixture into the dry ingredients, stirring with a fork until well blended. With the hands mold the mixture into a ball. Pinch off eight balls; set a ball in each tart shell. With the thumb press the mixture onto the bottom and sides of the tart pan. Prick bottom of pastry with a fork. Place on a baking sheet. Bake in a very hot oven for 20 minutes or until brown. Remove to a rack. When cool, carefully remove tart shells from pans.

For the filling: In a saucepan put the sugar, butter and lemon juice. Cook under low heat, until sugar is dissolved. Stir a small amount of the mixture into the egg yolks. Mix well and stir back into the sugar mixture. Cook over low heat for twenty minutes, stirring occasionally. Add the



A combination of cold milk and oil is poured from a cup into a bowl and blended into the dry ingredients with a fork.



With the thumb, a ball of pastry is pressed over the bottom and sides of a tart pan.

The mixture remains somewhat thin, but upon cooling in the refrigerator it thickens. When ready to serve place a tart shell upon each dessert plate. Fill each with the lemon mixture; cover with blueberries. Garnish with a bit of whipped cream. Serve immediately.

There are 16 proven recipes in the leaflet, "Pies." For your copy, send a stamped, self-addressed envelope to the Food Editor, Dept. R, The News, 220 E. 42d St., New York 17, N. Y.

Boston Cream Pie

While you are baking one of these good breads, why not delight your family by preparing this choice pie?

Sponge Layers:

- 1/2 cup cold water
- 2 eggs, separated
- 1 cup sifted granulated sugar
- 1 cup sifted cake flour
- 3/4 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1/2 tsp. lemon flavoring

Add water to egg yolks in large mixing bowl; then beat until foamy and tripled in volume. Add sifted sugar gradually, while still beating. Beat until thick and lemon-colored—about 10 min. Then sift together flour, baking powder, salt; gently stir into yolk mixture with flavorings. Now beat egg whites stiff; fold into yolk mixture. Pour into 2 8" layer pans, 1 1/4" deep, lined on bottom with greased paper. Bake in moderate oven of 350° F. for 25 to 30 min. Completely cool in pans on wire rack; remove. Fill with this filling:

Filling:

- 2 cups milk
- 6 tbsps. flour
- 1/4 cup granulated sugar
- 3/4 tsp. salt
- 2 eggs
- 1 tbsp. butter or margarine
- 1 tsp. vanilla or 1 tsp. almond flavoring

Scald milk in top of double boiler. Meanwhile, combine flour, 1/4 cup sugar, salt in bowl. Add a dash of scalded milk, stirring. Return to boiler and cook over water, while both and around 10 min.

Break eggs into same bowl; beat with fork, while adding 1/4 cup sugar. Slowly stir in milk mixture. Return to double boiler; cook 5 min., stirring constantly. Remove from heat; stir in butter; cool. Cover; chill. Add flavoring; spread between cake layers. Ice as follows:

Chocolate Icing:

- 2 tbsps. cornstarch
- 4 tbsps. cold water
- 1 1/2 squares unsweetened chocolate, melted.
- Cup granulated sugar
- Pinch salt
- 1/2 cup hot water
- 1/4 cup white corn syrup
- 1/2 tsp. vanilla

Blend cornstarch and cold water; set aside. Combine next 5 ingredients in saucepan; bring to boil; gently boil 5 min., stirring constantly. Then stir in cornstarch mixture, and simmer over low heat 3 to 4 min., stirring constantly. Remove from heat; cook, stir in vanilla. Beat until light and creamy. Spread on pie.

For Decorative Swirls:

Blend 1/4 cup sifted confectioners' sugar, 1/4 tsp. water, and drip it onto icing through fork tines.

Note 1. Store left-over pie in refrigerator.

Note 2. For Washington Pie, put layers together with jelly. Sprinkle with confectioners' sugar.

Amy Alden may be addressed at The American Weekly, P. O. Box 191, Grand Central Annex, New York 17, N. Y. Send stamped, self-addressed envelope.

THE AMERICAN WEEKLY

any weight.

BING CHERRY SAUCE

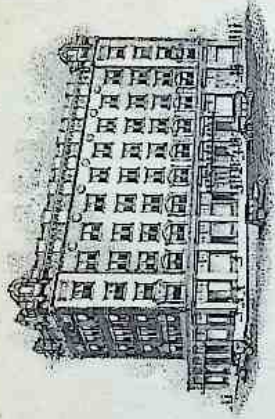
Ingredients: 1 can (1 pound and 13 ounces) dark sweet cherries, $\frac{1}{2}$ cup sugar, 4 teaspoons cornstarch, 3 tablespoons lemon juice, 1 tablespoon butter or margarine, $\frac{1}{4}$ teaspoon almond extract.

Method: Turn cherries into a strainer to drain; pit and set aside. Mix sugar and cornstarch together thoroughly in saucepan. gradually add cherry juice, stirring until smooth each time; be sure all lumps of cornstarch are dissolved. Cook and stir constantly over moderate heat until boiling and slightly thickened. Remove from heat. Stir in lemon juice, butter and almond extract; add cherries.

LEMON FLUFF

Ingredients: 1 package lemon-flavored gelatin, 1 cup boiling water, $\frac{1}{2}$ cup orange juice, 1 cup heavy cream, 1 tablespoon confectioners' sugar, Bing Cherry Sauce.

Method: Add gelatin to boiling water; stir until all granules are dissolved. Stir in orange juice. Chill until it begins to set. Whip cream; when partly thickened, add sugar; continue to whip until as thick as mayonnaise. Fold thickened gelatin and whipped cream together. Turn into individual molds; chill for three hours before serving. Unmold in sherbet glasses and pour Bing Cherry Sauce around outside edges of Lemon Fluff. Makes eight servings.



A. B. NAVE, MANAGER

HOTEL CHILDRESS

FIRE PROOF
EVERY ROOM WITH BATH

CHILDRESS, TEXAS,

Yanale Soup.

make a stiff mush of four
cups boiling water - 2 cups
cornmeal - 1 teaspoon salt.
Let Cool -

meat -

1# Hamburger
2 Onions Chopped fine
2 cloves garlic -

Fry onions lightly + add meat
+ finely chopped garlic - fry
until done. Add $\frac{1}{2}$ bottle

of Leblard's chili powder.

Salt - pepper - + $\frac{1}{2}$ cup Corned

tomatoes = Cook down until

thick. Put layers of mush

in greased dish - layer of meat

mixture - + another layer of

mush + top with meat layer.

Bake in oven about 15 minutes.

7-19 Cost



FIGHT
INFANTILE PARALYSIS
JOIN MARCH OF DIMES



Mr & Mrs Walter Loring
1003 Shelley Lane
Austin, Texas

Name Phyllis Deane Lebert
Born on January 6, 1954
Weight Seven lbs. Eleven oz.
Mother and Dad Mr and Mrs
Wilton Lebert



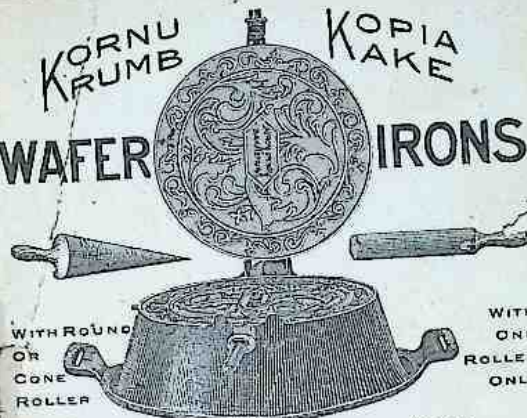
FIGHT
INFANTILE PARALYSIS
JOIN MARCH OF DIMES



Mr & Mrs Walter Loring
1003 Shelley Ln
Austin, Texas



KORNU
KRUMB KOPIA
WAFFLE IRONS
KAKE

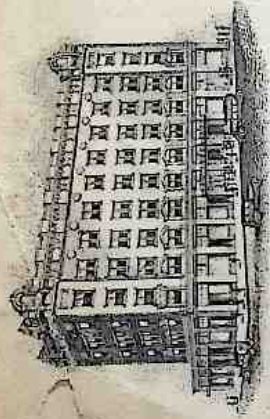


Price with High Rim \$1.50 by Express \$2.00
 " " Low " \$1.25 " " \$1.75

These irons fit any stove. illustration here shows iron on high rim. If gas is used we recommend your having one of our irons with high and one with low rim as both waffle and wafer iron tops fit either. Please specify. High rim Waffle Iron and low rim Wafer Iron \$3.00 express paid. or both low if desired.



HOW TO USE KORNU KOPIA ROLLER



A. B. NAVE, MANAGER

HOTEL CHILDRESS

FIRE PROOF
EVERY ROOM WITH BATH

CHILDRESS, TEXAS,

Rollen

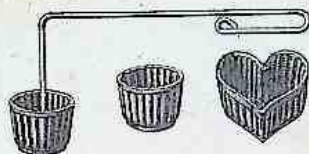
3 cups flour
1 tablespoon shortening
1 cup sweet milk warm
melt 1 tablespoon sugar.
1 teaspoon salt
1 yeast cake.
1 egg beaten



"Rosettes"
POACHED EGG WITH PARSLEY



"Rosettes"
FRUIT SUNDAE WITH MINT



PATENTED

ROSETTE PATTY IRONS "TIMBALE IRONS"

(ONE HANDLE AND TWO MOLDS)

50c AT YOUR DEALERS - MAKES 40 CUPS FOR 10c BY MAIL 75c

ADVANTAGES

Light in construction and weight, quickly heated, proper size, will not tip. Saves caterer's bills for Patty shells and makes patties an ordinary dish in which to serve Salads, Chopped Meats, Oysters, Peas, Mushrooms, Custards, etc. Heart shaped mold is very appropriate for use at Wedding Anniversaries, Engagement Parties, St. Valentine's day, etc.

Both Rosette Wafer and Rosette Patty Irons embody the same patented features and the handle of the one may be used on the other, should it be desirable to fry two wafers or patties at a time.

COMPLETE

ROSETTE OUTFIT

consists of

Rosette Wafer Iron	50c	by mail	.70
Rosette Patty Iron	50c	"	.75
Rosette Pastry Bag	35c	"	.35
Rosette Decorating Tube	10c	"	.10
Pie or Pastry Trimmer	15c	"	.15

At your dealers \$1.60 by mail \$2.05
BY EXPRESS PREPAID \$2.00



"Rosettes"
PATTY WITH FRENCH PEAS

RECIPES FOR KORNU KOPIA AND KRUMB KAKE.

Kornu Kopia—

2 eggs,
1 cup sugar (mix well.)
1 scant cup milk,
1½ cup flour (or more if necessary.)

Krumb Kake—

2 eggs,
½ cup butter,
1 cup sugar (mix well),
1 scant cup milk,
1½ cup flour.

Flavor either of above with almond, lemon, vanilla, brandy or to taste.

Pour either batter onto the Iron with a spoon and close Iron tightly.

When thoroughly baked place roller on top of cake and roll up in desired shape, cylinder or cone; leaving the roller in the cake until next one is baked.

CREAMED OYSTERS ON ROSETTES.

Parboil oysters, put three or four oysters on top of the Rosette, make a thick cream sauce, highly seasoned, put a spoonful of it on the oysters.

Prepare chicken or veal, place on Rosette and serve in same way.

Use Rosettes instead of toast, crackers or patty cases, or with any kind of fruit, jelly or marmalades, with or without whipped cream.

Serve the Rosettes with chipped beef and sauce, or dust salt over them and serve them with soup or cover with grated cheese, toast in an oven until hot.

Serve with salad.

OYSTER CANAPES.

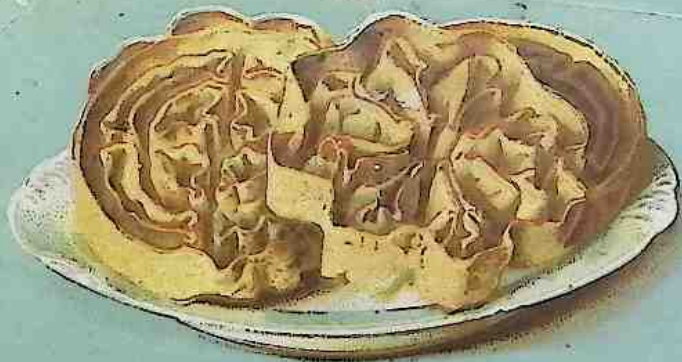
Take—1 cup cream,
4 tablespoonfuls bread crumbs,
1 tablespoonful butter,
1 can cove oysters.
Paprika, nutmeg and salt.

Boil the cream, add the bread crumbs, then butter.

Chop oysters fine, add oysters and season it. Serve on Rosettes with olives and little gherkins.

Serve hot.

For decorating cakes, puddings, pies, Rosette wafers etc., use the decorating tube with moistureproof rubber bag, these tools are also used for potato roses, butter roses, etc.



"Rosettes"

PLAIN "ROSETTE" WAFERS



"Rosettes"

POACHED EGG WITH PARSLEY



"Rosettes"

PLAIN "ROSETTE" WAFERS

ROSETTES, WITH CREAM AND NUTS.

Take—1 pint of whipped cream, add
2 tablespoonfuls powdered sugar,
5 drops almond extract.

Cover Rosettes thickly with cream
and cover top with chopped almonds.

Serve with coffee or chocolate.

Use rubber bag and decorating tube
to put on cream.

FRUIT SANDWICHES.

Spread orange marmalade or chopped
preserved ginger on Rosette and cover
with another Rosette.

These Rosette Wafers will keep for
months, and can be served cold, or heat-
ed in oven and served hot.

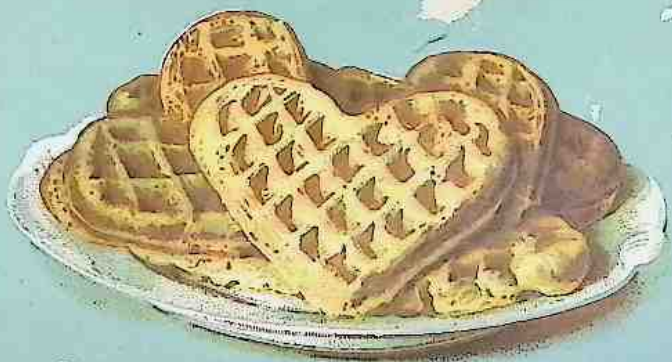
ROSETTE PATTIES.

(sweetened)

Sweetened patty shells make dainty
cups for the serving of fruits with whip-
ped cream, desserts, fruit salads, sher-
bets, ice cream, custards, sundaes, etc.
and for this use the heart shaped patty
is preferable.

UNSWEETENED PATTIES.

When sugar is left out of the batter
they make dainty cups for the serving
of creamed Oysters, Shrimps, Lobster
and other shell fish, Fish, Chicken,
Sweetbreads, Mushrooms, Peas, Carrots
and other vegetables, salads etc.



Dainty Cream Waffles
"HEART SHAPED"



KORNU KOPIA
KRUMB KAKES



"Rosettes"
ASPARAGUS ON ROSETTES



Dainty Cream Waffles
"HEART SHAPED"

ASPARAGUS ON ROSETTES.

Place asparagus on the Rosettes, cover with thick cream sauce; press the whites of hard boiled eggs through a potato ricer over it, then the yolks, pressed through a ricer and dust on top finely cut parsley.

Serve as a separate course.

Any vegetable with a cream sauce can be served in the same way.

Slice of fried apple placed on Rosette Wafer, to serve as a side dish.

Place a spoonful of hot mince meat between two Rosettes and serve as an individual pie.

RECIPE FOR WAFFLES

Take—2 cups flour,
2 cups milk,
 $\frac{1}{2}$ cup melted butter,
2 teaspoonfuls sugar,
2 teaspoonfuls baking powder,
1 teaspoonful salt,
2 eggs, with whites and yolks
beaten separately.
Have waffle iron hot and well greased.

CREAM WAFFLES.

Three tablespoonfuls of corn starch and one cup of flour, stirred smoothly together, add a teaspoon of salt.

Gradually mix in a pint of sour milk, one well beaten egg and small teaspoonful of soda dissolved in water.

Pour into hot waffle Iron.



KORNU KRUMB KOPIA KAKE
WAFER IRONS

WITH ROUND OR CONE ROLLER

WITH ONE ROLLER ONLY

Price with High Rim \$1.50 by Express \$2.00
 " " Low " \$1.25 " " \$1.75

These irons fit any stove. illustration here shows iron on high rim. If gas is used we recommend your having one of our irons with high and one with low rim as both waffle and wafer iron tops fit either. Please specify. High rim Waffle iron and low rim Wafer iron \$3.00 express paid. or both low if desired.

HOW TO USE KORNU KOPIA ROLLER.

2 1/2 cups apple juice

8

8 qt juice

1/2 quart

boil with out water

until soft

1 pint vinegar

2 cups brown sugar

1 tableap black pepper

2 oz mustard seed

1 " celery " "

1 " Cinnamon

1 tbf pickles juice 3g

onion & garlic 2

salt to taste

Enchiladas

Boil one large hen in salt water with celery, onion, garlic and comino seed until done. Bone chicken and shred meat. Save the chicken broth for chili sauce.

Roll enough chicken in a tortilla so that it is about an inch thick. Pour chili sauce (recipe below) over enchiladas and sprinkle grated sharp cheese and chopped green onion over tops. Place under broiler until cheese is melted and serve hot. (This recipe makes about 30 enchiladas.)

Chili Sauce

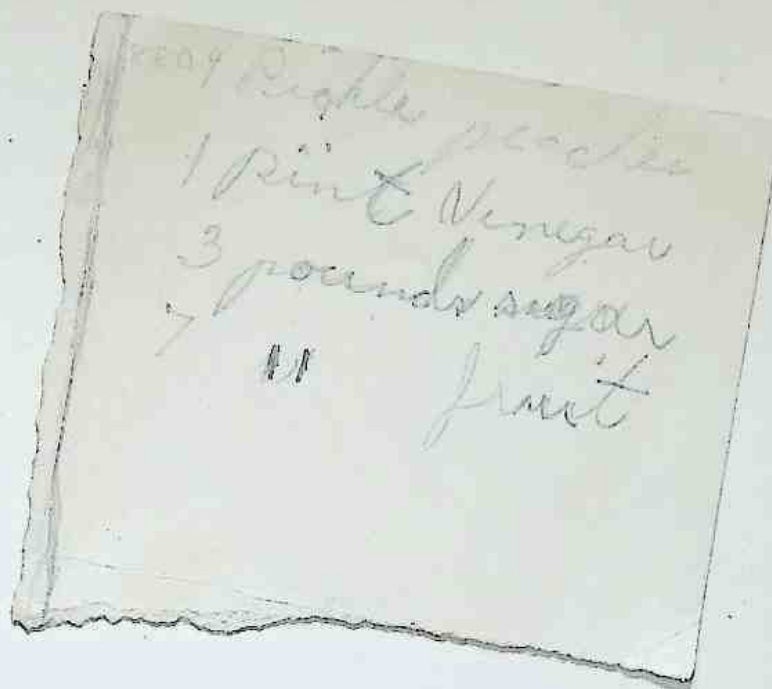
1½ pounds chopped hamburger meat

2 tablespoons chili powder

1 small can tomato sauce.

Salt to taste

Brown meat and break into small pieces. Combine all ingredients, using enough of the chicken broth



Watermelon Pickles

These pickles must stand for 4 days before completion.

A large, heavy sauce pot or kettle for cooking pickles, a large heat-resistant baking dish, and three 1-pt. jars and their covers will be needed.

The first day, set out

1 large, ripe watermelon

Pare and discard outer green rind. Remove pink flesh and reserve for other use. Cut enough of the white rind into 1-in. cubes to yield 9 cups watermelon rind. Put rind into sauce pot or kettle and add

6 cups boiling water

Simmer until rind is tender when pierced with a fork. Drain thoroughly and turn

into the heat-resistant dish.

Combine in a saucepan

3¾ cups sugar

1 cup white vinegar

¼ teaspoon oil of cinnamon

¼ teaspoon oil of cloves

Put over high heat and bring to boiling, stirring until sugar is dissolved. Pour sirup over rind and set aside to cool. Cover and set aside overnight.

The second day, drain the rind, reserving the sirup. Heat sirup to boiling. Put rind in heat-resistant dish and pour sirup over rind. Set aside to cool. Cover and set aside overnight.

The third day repeat second-day procedure.

The fourth day, wash and sterilize the jars and covers. (See *What You Should Know About Preserving*)

Put rind and sirup in the large sauce pot and heat to boiling. If desired, add

1 or 2 drops red food coloring

Immediately pack pickles into the drained jars. Add to each jar

2 or 3 whole cloves

Seal. (See *A Check List for Successful Canning-3.*)

About 3 pts. pickles

Box 415
Soldiers Home
La Fayette Ind



DEC 2 P.M.
IND

VIA AIR MAIL

Mrs Annie Boodling
1003 Shelby av
Austin 3, Texas

Alakaka
4 quart fresh whole milk
1 1/2 cups additional milk
3/4 cup flour
1/2 rennet tablet
1/2 cup water
3 eggs beaten
3/4 cup sugar
1/2 teaspoon salt
1 1/2 cup cream
1/2 teaspoon almond flavoring
Beat (milk) make a thin paste
of flour stir in milk

sack rennet tablet
in water 3 minute
add milk let stand 4 min
Strain drain the whey off
the curd combine eggs
sugar salt cream and flavor
Turn into buttered dish $1\frac{1}{2}$
bake in moderately 400 degree
for 20 - to 350 bch 45 min
minute

t of Secret al Success

bowl with cloth and set in a warm spot and let rise until it doubles in bulk (about one and a half to three hours).

When dough is high and spongy, punch it down and give it a good sound beating with your hand or spoon. It should have a satiny look.

Divide dough in two. Place is greased six-inch round casserole dishes. Mrs. Knorre often uses a regular Pyrex mixing bowl for one loaf.

Cover again, and let rise until dough reaches tops of baking dishes. Brush tops with melted butter, and bake in a 400 degree oven for one hour.

Evelyn Knorre says, "If you don't enjoy a crispy, crunchy crust, don't attempt this."

ORANGE ROLLS

(Makes 16 to 24)

3 eggs
1/2 cup sugar
1 cup milk
1 yeast cake
3 tablespoons butter
1/2 teaspoon salt
4 cups flour

Beat eggs slightly. Add sugar. Scald milk and add butter. When milk cools to lukewarm, add yeast, salt and one cup flour. Mix well and let rise for one hour.

Add three cups flour, and let rise until spongy (one to two hours).

Roll out to one-half or three-quarters inch thickness on a floured board. You should have a rectangle of about seven by twelve inches. Spread with orange filling. Roll up and slice in the manner of making cinnamon rolls.

Set slices in muffin tins and let rise for about two hours. Bake in a 400 degree oven for 15 to 20 minutes. Mrs. Knorre allows herself five hours to serve these rolls directly from oven to table.

ORANGE FILLING:

1 stick butter
1/2 cup sugar
Rind of one orange, grated

CRUSTY FRENCH BREAD

(Two Loaves)

1 package quick acting yeast
1 1/2 to 2 cups lukewarm water
4 cups sifted all purpose flour
1 tablespoon sugar
2 teaspoons salt
Melted Butter

Dissolve yeast in one cup of lukewarm water. While yeast softens, sift flour, sugar and salt together in a large bowl.

The stir in dissolved yeast and enough water to hold dough together. Mix until you have a soft, rather sticky dough. Cover

Bread Cake

2 cups sugar

1 Butter

3 cups flour

1 cup milk

4 eggs

4 teaspoon baking powder
salt

Recipe

Bread-and-Butter Pickles

A large, heavy sauce pot or kettle for cooking the pickles and three 1-pt. jars and their covers will be needed.

Wash thoroughly, drain, and cut into $\frac{1}{4}$ -in. slices enough cucumbers to yield

2 qts. sliced cucumber (about 16
4- to 5-in. cucumbers)

Cut into thin slices enough onions to yield

1 $\frac{1}{3}$ cups sliced onion (2 to 3
medium-size onions)

Put the cucumbers and onions into a large bowl and toss with

$\frac{1}{2}$ cup coarse salt

Put into a 1-qt. measure for liquids

Ice cubes

Add, bringing the water level to the 1-qt. mark

Cold water

Pour the water and cubes over the vegetables. Cover and set aside for 3 hrs.

Wash and sterilize the jars and covers (see *What You Should Know About Preserving*).

Thoroughly drain the vegetables, discarding liquid. Measure into sauce pot or kettle

2 cups sugar

2 cups cider vinegar

2 tablespoons cassia buds

3 $\frac{1}{2}$ teaspoons mustard seed

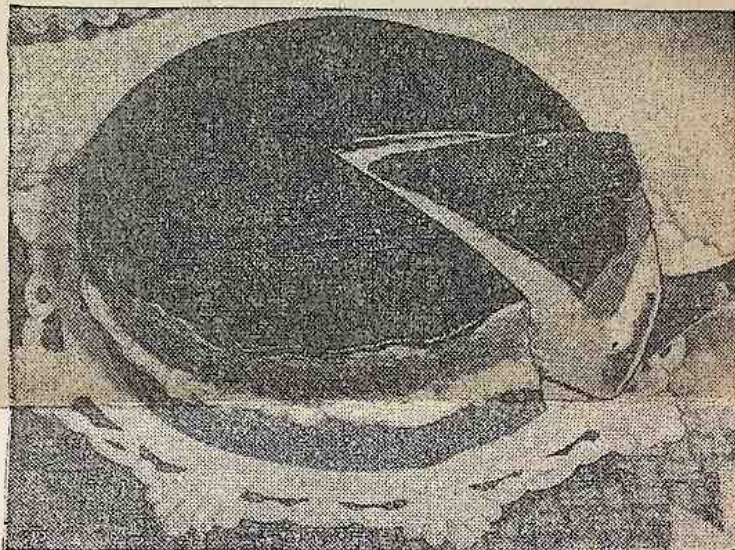
$\frac{1}{2}$ teaspoon turmeric

$\frac{1}{4}$ teaspoon celery seed

Put the sauce pot over medium heat and stir until sugar is dissolved. Increase heat and heat to boiling. Add the drained onion and cucumber and simmer 10 min.

Immediately pack pickles into the drained jars and seal (see *A Check List for Successful Canning-3*).

About 3 pts. pickles



Quickie dessert—Boston cream pie made from ready-baked cake, vanilla pudding and chocolate.

Boston Cream Pie Fine For Company Feeding

By A.P. Food Editor

Traditional Boston cream pie can be made quickly these days with the help of bought cake, a package of one of the new instant puddings, and semi-sweet chocolate. While the dessert may not have all the nuances of flavor that come from doing all the work yourself, it is mighty good and will save you lots of time and energy when you are having company and time is short. I find it handy to have a list of quick-to-make desserts for short-order entertaining; if you try this recipe and enjoy it, you might like to set up such a file.

QUICK BOSTON CREAM PIE

Ingredients: 1½ cups cold light

for old friends and party dinners for four, six and eight; potluck suppers for four and six; luncheon and breakfast menus; weekend entertaining suggestions; menus for receptions and teas. Other good features are shopping lists and alternate recipe suggestions so that menus may be juggled to suit your own particular needs and preferences.

"Dinners that Wait" by Betty Wason (Doubleday) features main dishes that are delay-proof. Mrs. Wason, like Mrs. Turgeon, has eaten and cooked in Europe and her book pleasantly reflects her background. She knows good food and how to write about it, and you will be sure to enjoy her comments with her step-by-step directions.

For Company Feeding

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QUICK BOSTON CREAM PIE

Ingredients: 1½ cups cold light cream, 1 package vanilla instant pudding, 1 baked 8-inch cake layer, ½ of a 6-ounce package of semi-sweet chocolate pieces, 1½ tablespoons butter or margarine.

Method: Pour cream into mixing bowl. Add pudding mix and beat with rotary beater 1 minute, or until well mixed. Let stand until set—about 5 minutes. Split cake crosswise into two layers. Stir filling and spread between layers. To make frosting, place chocolate over hot (not boiling) water and stir occasionally until partly melted. Remove from heat; add butter and stir until smooth. Spread on top of cake. Chill 1 hour before serving.

Two new cookbooks have lots of help to offer for company meals. Both of them have fine menus and recipes. Both indicate a new trend: the authors tell how to prepare menus step by step. Some cooks will want to follow these steps; some won't.

The author of "Time to Entertain" (Little, Brown) is Charlotte Turgeon whose study of cookery in Paris enables her to make outstanding contributions to our own culinary scene. Fortunately Mrs. Turgeon is well aware of the kind of entertaining that goes on in cities and small towns in this country, so her suggestions are practical. Her menus include dinners

for old friends and party dinners for four, six and eight; potluck suppers for four and six; luncheon and breakfast menus; weekend entertaining suggestions; menus for receptions and teas. Other good features are shopping lists and alternate recipe suggestions so that menus may be juggled to suit your own particular needs and preferences.

"Dinners that Wait" by Betty Wason (Doubleday) features main dishes that are delay-proof. Mrs. Wason, like Mrs. Turgeon, has eaten and cooked in Europe and her book pleasantly reflects her background. She knows good food and how to write about it, and you will be sure to enjoy her comments with her step-by-step directions. One of her recipes we should particularly like to recommend because it is similar to one of our own pet ideas. It is for Cocktail Pastries made from a rich cream cheese dough and filled with meat, fish, vegetables or cheese. Wonderful for parties!

5 LB. SACK-PLAIN

BUTTERFUDGE

2 VALUES

Dear Friend:

Here they are . . . Butterfudge creations! We hope you'll want to make them yours, too! Your family will wholeheartedly approve of these new bakings, because who can resist the tempting combination of golden butter and rich, dark chocolate! We've kept these recipes easy to follow . . . simple to make.

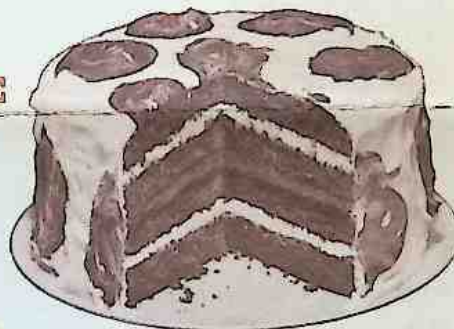
So, why don't you surprise the family with a Butterfudge creation immediately? We're sure they'll be delighted with what *you've* created.

Cordially,

Betty Crocker



HONEY BUTTERED FUDGE CAKE



1 $\frac{1}{4}$ cups sifted
GOLD MEDAL Flour
2 cups sugar
2 tsp. baking powder
 $\frac{1}{4}$ tsp. soda
1 tsp. salt
 $\frac{1}{4}$ cup soft shortening
1 $\frac{1}{2}$ cups milk
1 tsp. vanilla
2 eggs ($\frac{1}{2}$ to $\frac{1}{2}$ cup)
4 sq. unsweetened chocolate (4 oz.), melted
1 cup nuts, cut up

Heat oven to 350°. Grease and flour two layer pans, 8 or 9 x 1 $\frac{1}{2}$ ". Sift dry ingredients into bowl. Add shortening, milk, vanilla. Beat 2 min., med. speed on mixer or 300 strokes by hand. Scrape bowl constantly. Add eggs, chocolate. Beat 2 more min., scraping bowl frequently. Add nuts. Bake 35 to 40 min. Cool. Ice with Honey Butter Icing.

HONEY BUTTER ICING

Cream 1 cup butter. Blend in $\frac{1}{2}$ cup honey. Beat 4 egg whites to soft peaks, gradually beat in ~~2 cups sifted confectioners' sugar~~. Fold into honey butter. Pour 2 sq. unsweetened chocolate (2 oz.), melted, into $\frac{1}{4}$ of honey-meringue mixture. Split cake into 4 layers. Spread alternate layers with light and dark filling, starting with light filling. Frost sides and top of cake with remaining light Honey Butter. Make swirls all around top edge and sides of cake with chocolate Honey Butter.



2 sq. unsweetened
chocolate (2 oz.)
 $\frac{1}{3}$ cup butter
1 cup sugar

2 eggs
 $\frac{3}{4}$ cup sifted
GOLD MEDAL Flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup broken nuts

Heat oven to 350°. Melt chocolate and butter over hot water. Beat in sugar, eggs. Sift dry ingredients together; stir in. Add nuts. Spread in greased 8" sq. pan. Bake 30 to 35 min., until top has dull crust. Cool slightly. Make Topping. Spread on brownies. When set, cut in 2 x 1" fingers. Makes 32 fingers.

Topping: Brown $\frac{1}{4}$ cup soft butter over med. heat. Blend with 2 cups sifted confectioners' sugar. Blend in 2 tbsp. cream and 1 tsp. vanilla. Spread on brownies. Melt 1 sq. unsweetened chocolate (1 oz.) and 1 tbsp. butter. When cooled, spread very thin coating over icing.

BUTTERFUDGE TARTS

2 cups sifted GOLD MEDAL Flour
1 tsp. salt

$\frac{3}{4}$ cup butter
3 tbsp. water

Heat oven to 475°. Sift flour and salt. Cut in butter with pastry blender until particles are the size of giant peas. Sprinkle with water; mix lightly with fork. Round into ball. Divide into 8 parts. Roll each to fit a med. tart pan. Flute edge; prick. Bake 8 to 10 min. Cool; fill with Frozen Fudge Filling.

FROZEN FUDGE FILLING

Divide in half contents of Betty Crocker Chocolate Fudge Flavor Frosting Mix. Mix as directed on pkg., using only 2 tbsp. boiling water. Blend $1\frac{1}{2}$ cups chilled whipping cream with prepared frosting; beat until stiff. Pour into tart shells. Garnish with chocolate curls. Freeze until firm.

BUTTERFUDGE MALLOW CAKE

1 $\frac{2}{3}$ cups sifted GOLD MEDAL Flour
1 $\frac{1}{2}$ cups sugar
1 $\frac{1}{4}$ tsp. soda
1 tsp. salt
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup soft shortening
1 cup milk
1 tsp. vanilla
3 eggs ($\frac{1}{2}$ to $\frac{3}{4}$ cup)



Heat oven to 350°. Grease and flour 13 x 9 $\frac{1}{2}$ x 2" pan. Sift dry ingredients into bowl. Add shortening, milk, vanilla. Beat 2 min., med. speed on mixer or 300 strokes by hand. Scrape bowl constantly. Add eggs. Beat 2 more min., scraping bowl frequently. Pour into pan. Bake *about 45 min.*, or until toothpick stuck into center of cake comes out clean. Cool. Finish with Filling and Frosting.

BUTTERSCOTCH FILLING

1 cup brown sugar (packed)
3 tbsp. flour
1 cup milk
2 eggs yolks, slightly beaten

2 tbsp. butter
1 tsp. vanilla
 $\frac{1}{2}$ cup chopped nuts

Mix sugar and flour in saucepan. Slowly add milk. Cook over med. heat, stirring until mixture thickens and boils. Boil 1 min., stirring constantly. Slowly stir at least half of hot mixture into egg yolks. Blend into remaining hot mixture in saucepan. Boil 1 min. more, stirring constantly. Remove from heat; blend in butter, vanilla. Cool. Spread over top of cake to within $\frac{1}{2}$ " of edge; sprinkle with nuts.

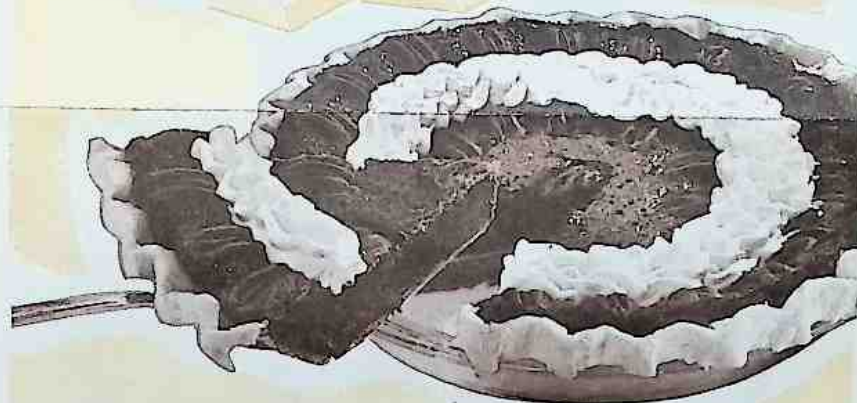
MARSHMALLOW FROSTING

2 egg whites
1 $\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ tsp. cream of tartar
1 tbsp. light corn syrup
 $\frac{1}{3}$ cup water

$\frac{1}{4}$ lb. marshmallows, quartered
(about 16 whole)
 $\frac{1}{2}$ sq. unsweetened chocolate
($\frac{1}{2}$ oz.), melted

Mix egg whites, sugar, cream of tartar, syrup, water in top of double boiler. Place over boiling water; beat with electric or rotary beater until stiff peaks form. Scrape pan occasionally. Remove from heat; add marshmallows. Beat until thick enough to spread. Frost top and sides. Swirl melted chocolate over top of frosting.

BUTTERFUDGE PECAN PIE



Pastry for 9" One-crust Pie
 2 sq. unsweetened
 chocolate (2 oz.)
 2 tbsp. butter

3 large eggs
 1/2 cup sugar
 3/4 cup dark corn syrup
 3/4 cup pecan halves

Heat oven to 375°. Melt chocolate and butter over hot water. Beat eggs, sugar, chocolate mixture, corn syrup with rotary beater. Pour into pastry-lined pie pan. Place pecans on top. Bake 40 to 50 min., just until set. Garnish with sweetened whipped cream. 8 to 10 servings.

PAstry FOR 9" ONE-CRUST PIE

1 cup sifted
GOLD MEDAL Flour
 1/2 tsp. salt

1/3 cup lard (add 1 tbsp. if using
 hydrogenated shortening)
 2 tbsp. water

Mix flour and salt. Cut in shortening. Sprinkle with water, mix with fork. Round into ball. Roll 1" larger than inverted pie pan. Ease into pan; flute edge.



Dear Friend:
 Here they are... Butterfudge creations! We hope you'll want to make them yours, too! Your family will wholeheartedly approve of these new bakings, because who can resist the tempting combination of golden butter and rich, dark chocolate! We've kept these recipes easy to follow... simple to make.
 So, why don't you surprise the family with a Butterfudge creation immediately? We're sure they'll be de-

5 LB. SACK-PLAIN BUTTERFUDGE 2 VALUES

RETAIL
TRADE PRICE
\$2.95

fries meals in minutes. Brings new ease and convenience to cooking.

TELL *Betty Crocker*
WHY YOU LIKE HER DELICIOUS
SUGARED
GOLDEN PUFFS



Fried like doughnuts . . . sugared like doughnuts . . . but so quick and easy to make. Here's the recipe:

Sift together . . . 2 cups sifted Gold Medal Flour
 1/4 cup sugar
 *3 tsp. double-action baking powder
 *1 tsp. salt
 1 tsp. nutmeg or mace
Add 1/4 cup Wesson Oil
 3/4 cup milk
 1 egg

**If you use Gold Medal Self-Rising Flour, omit baking powder and salt.*

Stir with a fork until thoroughly mixed. Drop by teaspoonfuls (too large puffs will not cook through) into deep hot Wesson oil or fat . . . 375°**. Fry until golden brown . . . about 3 minutes. Drain on absorbent paper. Roll warm puffs in cinnamon-sugar or glaze puffs by dipping into a thin confectioners' sugar icing. *Makes about 2 1/2 dozen.*

***Wesson oil or fat is 375° when a 1-in. bread cube browns in 40 seconds.*

SUCCESS TIP: If too many puffs are cooked at a time, the fat cools and the puffs will become grease-soaked.

GOLD MEDAL "Kitchen-tested" **FLOUR** AND **WESSON OIL**
 ENRICHED
ENTRY BLANK ON OTHER SIDE

BETTY CROCKER "GOLDEN PUFFS" CONTEST RULES

1. On entry blank or sheet of paper complete in 25 additional words or less: "I like Betty Crocker Golden Puffs because . . .". Sign your name. Also, print your name and address beneath your signature and enclose either the blue General Mills flag cut from the front of a bag of Gold Medal Flour or the label from a bottle of Wesson Oil. Mail to Betty Crocker "Golden Puffs" Contest, Box 200, Minneapolis, Minnesota.

2. Send as many entries as you wish but each entry must be accompanied by either the blue flag from the front of a bag of Gold Medal Flour or a Wesson Oil label. Only one prize will be awarded to members of a household.

3. Entries must be postmarked on or before February 28, 1953 and received by March 14, 1953.

4. Entries will be judged on the basis of originality, uniqueness, aptness of thought

and clearness. Each entry must be the original work of the contestant, submitted in his own name and with his own signature.

5. Judges' decisions are final. Duplicate prizes in case of ties. All entries become the property of General Mills, Inc.

6. Contest open to all residents of the United States, including its territories, except employees of General Mills, Inc., Wesson Oil and Snowdrift Co., Inc. and its subsidiary companies, their advertising agencies, the organization handling and judging the contest and their families.

7. A list of prize winners will be available approximately six weeks after close of contest to all who send in a request accompanied by a self-addressed 6c stamped envelope to: General Mills, Inc., Dept. 80, 623 Marquette Avenue, Minneapolis 2 Minnesota.



Caramel Pecan Pie



Jell-O is a registered trade-mark of
GENERAL FOODS CORPORATION

made easy with...

- 1 package Jell-O Caramel Instant Pudding
- 1 cup corn syrup
- $\frac{3}{4}$ cup evaporated milk
- 1 egg, beaten 1 cup chopped pecans
- 1 unbaked 8-inch pie shell

Blend pudding mix with syrup in bowl. Gradually add evaporated milk and egg, stirring to blend. Add pecans and pour into pie shell. Bake in moderate oven (375°F.) until pie is set — about 45 minutes. Makes 6 to 8 servings.

FRENCH CARAMEL PUDDING

Prepare a package of Jell-O Caramel Instant Pudding as directed, substituting $1\frac{1}{2}$ cups cold light cream for milk and adding $\frac{1}{2}$ teaspoon vanilla. Pour into custard cups or pot-de-crème pots. Garnish with whipped cream or prepared Dream Whip Dessert Topping and shaved chocolate.

CARAMEL ICE CREAM PIE

- 1 pint vanilla ice cream, softened
- 1 cup milk
- 1 package Jell-O Caramel Instant Pudding
- 1 baked 9-inch pie shell, cooled

Blend ice cream and milk until smooth. Add pudding mix and beat slowly with egg beater just until well mixed, about 1 minute. (Do not overbeat; mixture will be thin.) Pour immediately into pie shell. Chill until set — about 1 hour. Makes 6 to 8 servings.

QUICK CARAMEL SAUCE

- $2\frac{1}{2}$ cups cold milk
- $\frac{1}{2}$ cup cold light cream
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon vanilla
- 1 package Jell-O Caramel Instant Pudding

Mix milk, cream, sugar, and vanilla. Add pudding mix; beat slowly with egg beater just until well mixed — about 1 minute. (Do not overbeat; mixture will be thin.) Let stand to set—takes 5 minutes. Before serving, stir until smooth. Serve over cake or ice cream. Makes 3 cups.



These recipes were created for your enjoyment by GENERAL FOODS KITCHENS

2002-A Litho in U. S. A.

Date May 25 1929.

No 14861

Penalty
FEES—Delinquent

H. P.

Wt.

Total \$

Old License Number

New License Number

Weight

H. P. 24 Class

new

998-161

If a New Car write NEW in space at left.

Make, Model, Year

1929 Ford 20 Sed.

Engine No.

A-1443.466

Purchased From

Groome Motor Co.

T
E
X
A
S

W. G. Bodding

OWNER

1003 Shelby Ave.

STREET AND NO.

Austin

CITY OR TOWN

1
9
2
9

J. R. WILLIAMS, County Tax Collector.

By

RECEIPT NO. 1

MOTOR VEHICLE

Form 1994b—S840-628-1,360,400 in Trip.

TRAVIS COUNTY.

(Over)

INSTRUCTIONS

If the motor vehicle described on the reverse side of this receipt is sold or transferred, this receipt, or an official copy thereof, a bill of sale and an application for transfer, properly signed before a Notary Public, must be delivered to the new owner. New owner should immediately take the application for transfer to the County Tax Collector and have it recorded.

The number plates assigned to the motor vehicle described on the reverse side of this receipt, are not transferable to any other vehicle. This is clearly set forth in the laws of the State of Texas and violations will be prosecuted.

If one or both number plates issued with this receipt are lost, stolen or damaged, make application to County Tax Collector on Form 10, Application for New Number Plates, properly signed before a Notary Public. A NEW PAIR OF PLATES will then be assigned to you.

IMPORTANT—KEEP THIS RECEIPT

With Love, Mother
FROM YOUR SON



*You know how much
I love you
Although I must admit
At times I get so busy,
I fail to mention it--
So coming with
this Mother's Day wish
Is a note to tell you, too,
How grateful
I have always been
To have your love and you.
Happy Mother's Day*

*Bud
1911*



Mrs W. E. Bodding
1003 Shelley ave
Austin Texas
78703



For Someone Dear

ON MOTHER'S DAY

A loving wish
for everything
That could make
Mother's Day
A happy one
for someone
Who's so dear
in every way.

Love
Edgar, Ima Lee