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Program

First Week

Monday	June 22 - 9:30 Dinner at 1:00
Tuesday	June 23 - 8:00 Sold sandwiches
Wednesday	June 24 - 8:00 Bake coffee cake .30
Thursday	June 25 - 8:00 Bake coffee cake .30
Friday	June 26 -

Second Week

Monday	June 29 - 8:00 Salesmen
Tuesday	June 30 - 8:00 Baker rolls .20 doz.; Cookies
Wednesday	July 1 - 8:00 Luncheon at 12:00
Thursday	July 2 - 8:00 Class Work
Friday	July 3 -

Third Week

Monday	July 9 - 8:00 Salesmen
Tuesday	July 7 - 8:00 Bake cookies .20 doz.
Wednesday	July 8 - 8:00 Luncheon at 12:00
Thursday	July 9 - 8:00 Cookies .20 doz.
Friday	July 10 -

Fourth Week

Monday	July 13 - 8:00 Yeast Rolls .20 doz.
Tuesday	July 14 - 8:00 Yeast Rolls .20 doz.
Wednesday	July 15 - 8:00 Yeast Rolls .20 doz.
Thursday	July 16 - 8:00 Coffee Cake .30
Friday	July 17 -

Fifth Week

Monday July 20 - 8:00 Cupcakes .25 doz.
Tuesday July 21 - 8:00 Cupcakes .25 doz.
Wednesday July 22 - 8:00 Cupcakes .25 doz.
Thursday July 23 - 8:00 Cupcakes .25 doz.

Friday July 24 -

Sixth Week

Monday July 27 - 8:00 Cookies + Rolls
Tuesday July 28 - 8:00 Cookies + Rolls
Wednesday July 29 - 8:00 Cookies + Rolls
Thursday July 30 - 8:00 Cookies + Rolls
Friday July 31 -

Seventh Week

Monday August 3 - 8:00 Cupcakes + Cookies
Tuesday August 4 - 8:00 Cupcakes + Cookies
Wednesday August 5 - 8:00 Cupcakes + Cookies
Thursday August 6 - 8:00pm. Ice Cream Social
Friday August 7 - 9:00 Sell cupcakes + Rolls

Eighth Week

Monday August 10 - 8:00 Coffee Cakes
Tuesday August 11 - 8:00 Rolls
Wednesday August 12 - 8:00 Luncheon for boys
Thursday August 13 - 8:00 Cookies + Rolls + Cupcakes
Friday August 14 -

Directions for Serving

Pass

Serve

Place and

Remove

everything from the left except the beverage and extra silver which are passed or placed at the right and from the right.

Setting the Table

Attractive linen on runners or mats. As center piece nothing is more delightful than a bowl of fresh fruit or a few simple flowers.

For all meals the sequence for placing all knives, forks, and spoons is from the outside in toward the plate in order which they are to be used and all in a straight line.

The knife is placed with the blade toward the plate and the handle slightly above the edge of the table on the right. The spoon bowl upward is at the right of the knife.

The fork, tines up, is at the left of the plate. Place the water glasses at the point of the knife. Place the bread and butter plate above the fork. If the butter knife is used, place on butter plate.

The napkin is put on each plate or at the left of the fork. The soup spoons on the right by knife. Salad forks on the left. Fruit juice goblets at the right of water glass and near the edge of the table or on the plate. For formal dinners, the napkin is on the plate and for informal dinners the napkin is at the left.

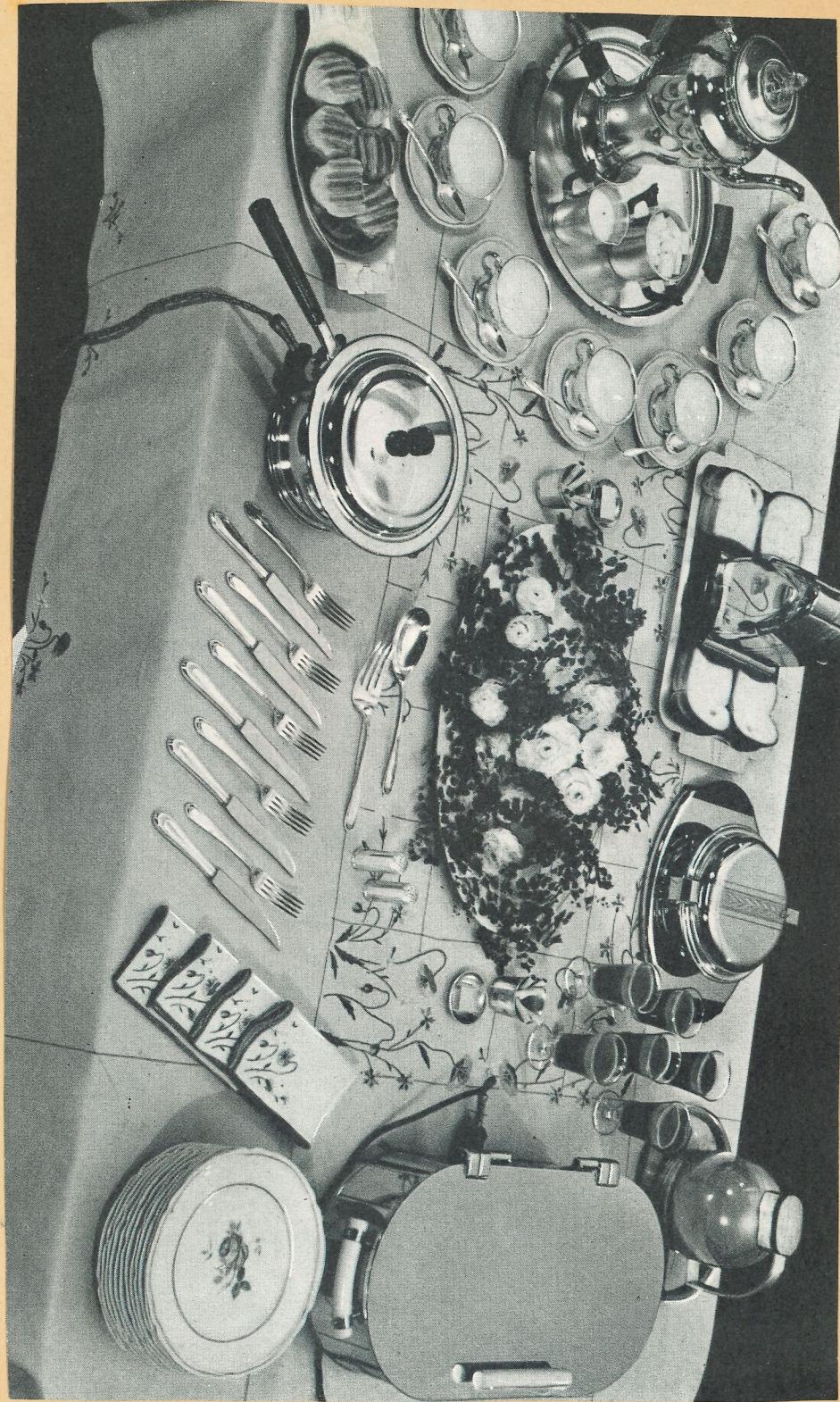
Setting for Luncheon

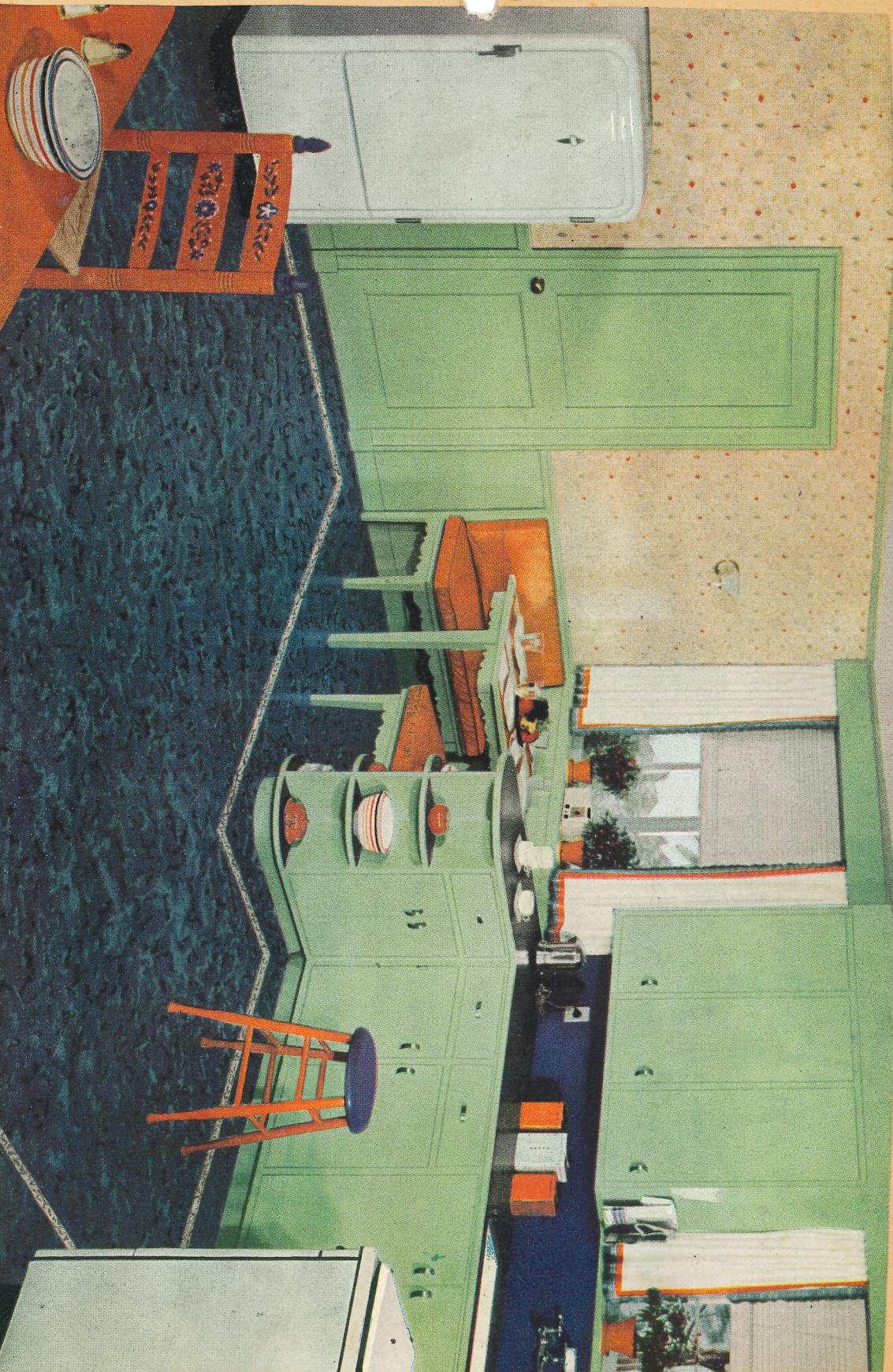


Setting for Formal Dinner



Bunfeet Setting





Collecting Ingredients

- | | |
|--------------|------------------|
| 1. Fat | 4. Liquid |
| 2. Sugar | 5. Baking Powder |
| 3. Eggs | 6. Flour |
| 7. Flavoring | |

In cake making as well as in the preparation of other dishes, a systematic plan must be followed if good results are desired. Before the mixing is begun, all utensils and ingredients should be collected.

1. Read the recipe.
2. Place all utensils required on table.
3. Collect all ingredients called for.

Luncheon

June 22

Baked Ham

Creamed new potatoes
and peas

Tomatoes, celery, and lettuce salad

Cottage cheese.

Rolls

Coffee

Lemon pie

Recipes for First Luncheon

New Potatoes

Wash and scrape potatoes and boil them.

Cream Sauce for vegetables

Thin cream sauce 1 tab. 1 tab. 1 cup

Medium cream sauce 2 tab. 2 tab. 1 cup

Thick cream sauce 3 tab. 4 tab. 1 cup

Melt butter; add flour and blend. Add milk and cook over low heat until thick, stirring constantly. Add $\frac{1}{4}$ t.p. salt.

Pour over new potatoes or any vegetables you wish to serve creamed.

Rolls

Scald 2 cups of milk. Add 3 tbsps. butter, 3 tbsps. sugar, 2 tbsps. salt, and stir until cool. Add yeast cake that has been dissolved in $\frac{1}{4}$ cup of warm water. Add 1 egg, beaten. Mix. Add 3 cups of flour and mix. Then add 3 more cups of flour, mix well. Let them raise and then shape. Let it raise again and bake it.

Lemon Pie

Crust

1 cupful of flour
 $\frac{1}{3}$ cupful of Crisco
 $\frac{1}{4}$ cupful of cold water
 $\frac{1}{3}$ t.s.p. salt

Filling

1 cupful boiling water
1 tbsps. butter
1 lemon
 $\frac{4}{3}$ eggs
 $\frac{3}{4}$ cupful sugar
3 t.s.p. cornstarch

Meringue

4 egg whites
3 tsp. sugar
1 tsp. lemon juice

STEPS

Sift flour and salt. Blend in drieso, add water, roll and bake.

Filling - Put in double boiler cupful of boiling water in a $\frac{1}{2}$ tsp. of butter. Wash lemon and grate the rind, adding this to water and butter. Squeeze 4 tbsps. of lemon juice into cup. Separate eggs, beating whites and yolks separately. Add to yolks sugar which has been thoroughly mixed with cornstarch. Add lemon juice and beat well. Add this mixture to boiling water, butter and lemon rind. Beat continually until thick. Beat white of eggs until stiff and separate into two parts, adding one portion to thickened mixture and fold in carefully. Pour this into baked crust.

Meringue - To remaining egg whites add sugar and lemon juice. Beat well, pipe or pie and brown. This had been mentioned in the beginning.

Diamond

1 egg white
1/2 cup sugar
1/2 cup flour

1/2 cup water

1/2 cup butter
1/2 cup flour
1/2 cup sugar

Coffee Cake



1 cup sugar
1 tbsp. butter
1 egg, beaten
 $\frac{3}{4}$ cup milk
2 cups flour

2 tbsps. Baking powder

$\frac{1}{4}$ tsp. salt

Add nuts or raisins (if wanted).

Sprinkle top with sugar and cinnamon and melted butter, (2 tbsps. sugar to 1 tbsp. cinnamon).

STEPS

1. Cream sugar and butter. Add egg and beat.
2. Add milk.
3. Add flour (sifted first, then sifted with baking powder and salt).
4. Add nuts and raisins.
5. Grease mold or baking tin and fill with batter.
6. Sprinkle with sugar and cinnamon, and melted butter.
7. Bake. 375° - 40 min.

Hot Yeast Rolls

Scald 2 cups of milk. Add 3 tbsps. butter,
3 tbsps. sugar, 2 tbsps. salt, and stir until cool.
Add yeast cake that has been dissolved in
 $\frac{1}{2}$ cup of warm water. Add 1 egg, beaten.
Mix. Add 3 cups of flour and mix. Then add
3 more cups of flour, mix well. Let them
raise and then shape. Let it raise again and
bake it.

Luncheon

July 1

Cold Baked Ham

Creamed Potatoes
and peas

Rolls

Iced Tea

Coffee

Cookies

Recipes for Second Luncheon

Potatoes

Wash and scrape potatoes and boil them.

Rolls

Scald 2 cups of milk. Add 3 tbsp. butter, 3 tbsp. sugar, 2 tsp. salt, and stir until cool. Add yeast cake that has been dissolved in $\frac{1}{4}$ cup of warm water. Add 1 egg, beaten. Mix. Add 3 cups of flour and mix. Then add 3 more cups of flour, mix well. Let them raise and then shape. Let it raise again and bake it.

Clifford Tea Cookies

1 cup shortening
2 cup brown sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
1 cup chopped nuts
3 1/2 cups flour

Steps

1. Cream shortening and sugar.
2. Beat eggs slightly and continue to beat.
3. Sift flour and measure. Add salt and soda.
4. Add nuts to flour and mix, and add to first mixture. Mix well.
5. Pack in mould and leave in ice box overnight.
6. Then turn on board in morning and roll as thin as possible.

Liberty Cookies ~~original~~

seven-ounce bars.

$\frac{1}{2}$ tsp. salt

sweet chocolate

~~z~~cup shortening

2 eggs

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

W
e
n

$\frac{1}{8}$ cups flour

1. t s p.

STEPS

Melt chocolate and shortening over hot water.

Beat eggs and add sugar and milk. Sift flour with baking powder, salt and cinnamon; mix with egg mixture and add melted chocolate and shortening. Add vanilla. Stir in the oats, raisins and peanuts. Drop by teaspoonfuls onto well greased cookie sheet and bake at 350° F. for 15 minutes. Yield: 4 dozen cookies.

201 Cookies (5 Kinds)

Cliffard Tea Cookies

Old Fashion Sugar Cookies

Sour Cream Drop Cookies

Rock

Butterscotch Cookies

- 1 cup shortening
1 cup brown sugar
2 eggs
1 tsp. soda
 $\frac{1}{8}$ tsp. salt
1 cup chopped nuts
 $3\frac{1}{2}$ cup flour

STEPS

1. Cream shortening and sugar.
2. Beat eggs slightly and continue to beat.
3. Sift flour and measure. Add salt and soda.
4. Add nuts to flour and mix, and add to first mixture. Mix well.
5. Pack in mould and leave in ice box over night.
6. Turn on board in morning and roll as thin as possible.

Old Fashion Sugar Cookies

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

1 cup sugar

1 egg

3 cup flour

$\frac{1}{4}$ tsp. salt

3 tsp. B. powder

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

$\frac{1}{2}$ tsp. vanilla

To substitute sour milk add buttermilk
for sweet milk reduce

flour to $2\frac{1}{2}$ cups and

omit $\frac{1}{2}$ tsp. B. Powder and add $\frac{1}{2}$ tsp. soda.

STEPS

1. Cream shortening and sugar.

2. Beat eggs slightly and add to step 1. Beat more.

3. Sift flour and add alternately with milk and

vanilla.

4. Mix thoroughly.

5. Roll $\frac{1}{4}$ inch thick.

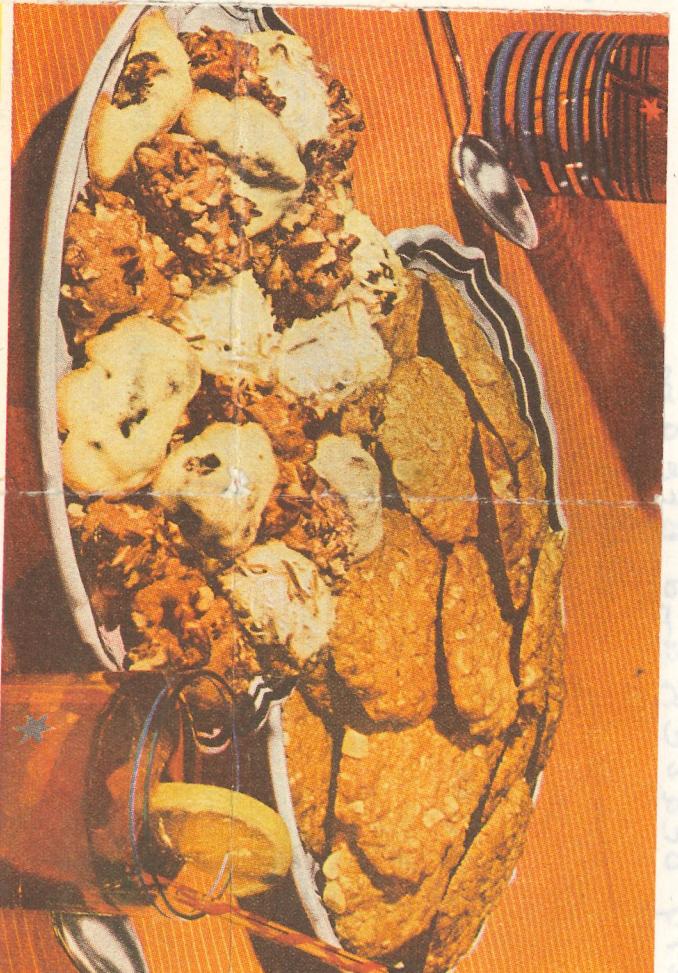
6. Sprinkle with sugar and cut.

Sour Cream Drop Cookies

$\frac{1}{2}$ tsp. salt
1 cup butter
1 cup sugar
1 egg
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{2}$ cup flour
 $\frac{3}{4}$ tsp. B. Powder
 $\frac{1}{2}$ tsp. vanilla

STEPS

1. Sift flour. Measure and add dry ingredients.
2. Cream butter and sugar. Add egg slightly beaten and cream well.
3. Add to dry ingredients.
4. Drop from spoon into greased pan and bake.



SERIES
NO. 2

3-in-One and Peanut Surprise Cookies

Three kinds of "mystery" filling cookies you can make from one batter — and crunchy Peanut Surprises! Both recipes are on the back of this page — and elsewhere in this folder there are recipes for two delicious fruit punches to serve with them! You'll be besieged for the recipes!

1

Rocks

1/2 cup brown sugar
1 cup shortening
3 eggs

1 level tsp. soda dissolved in 4 tbsps. hot water
1 cup raisins or dates

1 cup nuts
1 tsp. vanilla

1/2 tsp. salt

1 3/4 cup flour

1/2 tsp. cinnamon

1/2 tsp. cloves

1/2 tsp. all spice

STEPS

1. Sift flour. Measure and add all spices and salt.
2. Add raisins and nuts.
3. Cream shortening and sugar. Add egg slightly beaten and cream.
4. Add soda and put mixture in pan.

Butterscotch cookies

1/2 cup shortening (half butter)

1 1/2 cups brown sugar (packed in cup).

2 eggs

2 1/2 cups sifted flour

1/2 tsp. B. Powder

1 tsp. soda

1/2 tsp. salt

1 cup sour cream

1 tsp. vanilla

2/3 cup chopped nuts

Procedure

Cream shortening, add sugar gradually and cream thoroughly. Blend in well beaten eggs. Sift flour, baking powder, soda, and salt together, and stir into creamed mixture alternately with sour cream and vanilla mixed - adding nuts with last addition of the flour. Chill well. Drop by teaspoonfuls about 2 inches apart on lightly greased heavy baking sheet. Bake about 10 minutes in a moderately hot oven (400°). About a dozen cookies ($\frac{1}{2}$ in. diam.). Spread cooled cookies, if desired, with Burnt Butter Icing: Melt 1/2 tbsp. butter until delicately browned. Remove from heat. Stir in 1/2 cups sifted confectioners' sugar, 1 tsp. vanilla and enough hot water (about 4 tbsp.) to make icing easy to spread. Icing for 30 cookies.

Luncheon

July 8

Vegetable Salad

Potatoes Chips

Hot Biscuits

Iced Tea

Coffee

Lemon Custard

Recipes for Third Luncheon

Vegetable Salad

1 can Kidney beans

1 can peas

1 can lima beans

2 cups shredded cabbage

3 hard boiled eggs(cut fine)

3 sweet pickles(cut fine)

1 dill pickle*(cut fine)

Salt

mayonnaise

Mix all ingredients - salt - add dressing and

serve on lettuce leaf.

Hot Biscuits

2 cups flour

4 tsp. baking powder

$\frac{1}{2}$ tsp. salt

4 tbsp. shortening

$\frac{3}{4}$ cup milk (half water)

STEPS

1. Sift together flour, baking powder, and salt.
2. Add shortening and mix thoroughly with fork.
3. Add liquid and make soft dough.
4. Turn out on floured board and toss lightly.
5. Roll out $\frac{1}{2}$ inch thick - cut - place on floured pan.
6. Bake 475° - 12 minutes.

Makes 16 small biscuits or 8 large ones.

Lemon Custard

2 tbsps. butter

1 cup sugar

4 tbsps. cake flour

few grains salt

grated rind of 1 lemon
5 tbsps. lemon juice

3 eggs

1½ cups milk

STEPS

1. Cream butter, add sugar and cream well.
2. Add flour and salt, mix well.
3. Add lemon juice and rind. Blend together.
4. Beat egg yolks - add milk. Mix together, then stir gradually in above mixture.
5. Fold in egg whites, beaten stiff.
6. Grease custard cups - fill with above. Set in pan of hot water. Bake 375°-35 minutes.

Prune Jello
(natural flavor)

Walt 29200

size 9x9

CAKE

1. Mix flour, baking powder, salt and sugar. Add 1
egg and lemon juice. Mix well. Add some water.
2. Grease cake pan. Spread batter over bottom.
3. Bake at 350° for 30-35 minutes.

2. Add sugar and lemon juice.

Hot Yeast Rolls

Scald 2 cups of milk. Add 3 tbsps. butter, 3 tbsps. sugar, 1 tsp. salt, and stir until cool. Add yeast cake that has been dissolved in $\frac{1}{4}$ cup of warm water. Add 1 egg, beaten. Mix. Add 3 cups of flour and mix. Then add 3 more cups of flour mix well. Let them raise and then shape. Let it raise again and bake it.

Gingerbread

Mix as pie crust

1 cup of sugar

2 cups of flour

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

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. ginger

Take out $\frac{1}{2}$ cup of above mixture, and add to balance:

1 egg

2 tbsps. molasses

1 cup sour milk

1 tbsps. soda

$\frac{1}{2}$ tsp. salt

Pour this batter into well greased pan and sprinkle $\frac{1}{2}$ cup mixture on top. Bake 25 min. at 375°.

Chocolate Cake

2 squares chocolate }
 $\frac{1}{2}$ cup water } melt

Cream $\frac{1}{2}$ cup shortening and a cup brown sugar. Add eggs, beat well. Add melted and cooled chocolate. Sift flour-measure 2 cups.

Add 1tsp. soda

1tsp. salt and sift again. Then 3 eggs & blend

Add alternately (flour first) with $\frac{1}{2}$ cup sour milk or buttermilk. 1tsp. vanilla.

Bake in layers or loaf. Knead well. Work in layers - 375° } 30 minutes browned outside
loaf - 350° }

Coffee Icing

3tbsp. butter

1tsp. cream

2tbsp. hot coffee

3tbsp. cocoa

2 cupsful sifted powdered sugar

$\frac{1}{2}$ tsp. vanilla

$\frac{1}{4}$ tsp. salt

To the butter and cream add the coffee.

Heated. Add cocoa and sugar. Work to proper consistency.

. Add vanilla and salt - mix well - spread.

Fudge Icing

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

2tbsp. corn syrup

3 sq. chocolate

Cook sugar, syrup, chocolate, and milk

to 232° or until soft ball stage - remove from heat - add butter - do not stir until mixture has cooled to lukewarm. Add vanilla spread on cake when thick -

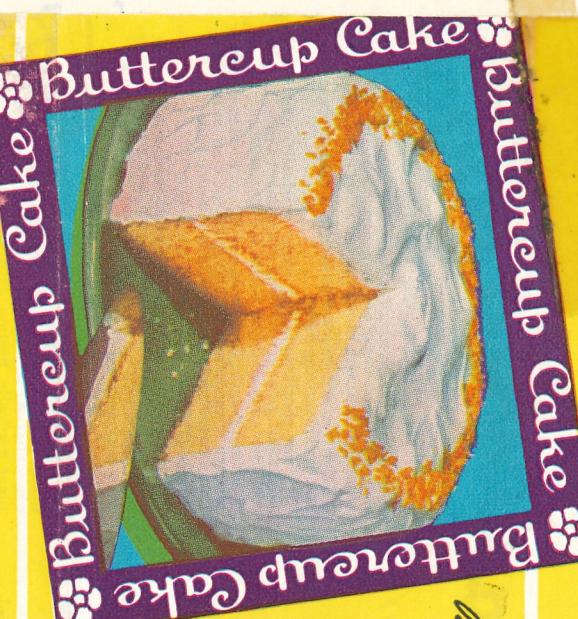
Flourless & Brown Sugar & Meringue

brown bottom 1lb. flour, 1/2 lb. sugar, 2 eggs & 1/2 lb. flour

SERIES 11

4 Betty Crocker **BUTTERCUP** **CAKE**

As Refreshing
as the Flowers in
Spring!



★ Delicately flavored! Temptingly moist, tender and fluffy! Though rich and buttery... yet a truly very inexpensive two-egg cake. Directions are included for a delectable icing decorated with a border of yellow buttercups. So quick and easy to make... you'll want to try it soon!

BUTTERCUP CAKE

Shortening (1/2 cup; part

butter for flavor)

Sugar (1 1/2 cups)

Eggs (2)

Sifted GOLD MEDAL "Kitchen-

"Tested" Flour (2 1/4 cups)

Baking Powder (1 tsp.)

Soda (1/2 tsp.)

Salt (1/2 tsp.)

Buttermilk (1 cup)

Vanilla (1 tsp.)

Almond Extract (1/4 tsp.)

Lemon Extract (1/4 tsp.)

Orange Extract (1/4 tsp.)

BUTTERCUP ICING

Sufficient for 8-inch... just enough for 9-inch... layer cake.

Egg Whites (2)

Sugar (1 cup)

Water (2 1/2 cups)

Vanilla (1/2 tsp.)

Other Flavoring (1/2 tsp., a combination of Almond, Lemon, and Orange Extracts)

Butter (3 tbsp., very soft)

CREAM shortening, add sugar gradually, and cream until fluffy. Blend in well beaten eggs. Sift flour, baking powder, soda and salt together... and stir into creamed mixture alternately with the buttermilk. Blend in the flavorings. Pour into 2 well greased and floured 8 or 9-inch round layer cake pans. Bake 30 to 35 minutes in a moderate oven (350°).

When cake is cool, spread Buttercup Icing between layers and over top and sides. Keep in cool place.

-
-
-

COMBINE in top of double boiler the egg whites, sugar and water, and beat together just enough to completely blend ingredients. Place over rapidly boiling water, and beat with rotary beater until mixture is white and very light. (Icing is done when it holds its shape as beater is pulled out.) This takes 4 to 5 minutes depending on size of boiler and vigor of beating. Remove from over boiling water, beat in flavorings... then beat occasionally until cool. When icing is thoroughly cool, carefully fold in butter. (Butter should be *very soft*... but *not melted*.)

NOTE: You can decorate the edge of the cake by sprinkling the top with finely grated lemon or orange rind so that it resembles a border of flowers.

LEFT-OVER EGG YOLKS from white icing may be used in yeast rolls, plain cooky recipes, etc. (Just use 2 egg yolks plus 1 tbsp. milk in place of 1 egg.) Or they may be added

HERMITS

deliciously MOIST little drop cookies

CREAM shortening, add sugar gradually, and cream well. Blend in the well beaten eggs. Dredge the raisins or dates in a little of the flour (about 1/2 cup). Sift remaining flour, soda, salt and spices together, and add to the first mixture alternately with the cold coffee. Blend in the floured raisins or dates and the nuts. Drop by teaspoonfuls onto greased baking sheet. Bake 8 to 10 minutes in a moderately hot oven (400°). 7 to 8 dozen cookies (depending on size). Note: If kitchen or ingredients are very warm, chill dough for an hour or so before "dropping" it on baking sheet.



Birthday cake

3 cups flour (sifted).

3 tsp. baking powder

$\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ cup shortening (half butter)

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

3 eggs (unbeaten)

$\frac{1}{4}$ cup milk

1 tsp. vanilla

Sift flour once. Measure. Add baking powder and salt and sift together 3 times. Cream butter, add sugar gradually and cream together until light and fluffy. Add eggs one at a time beating thoroughly after each. Add flour alternately with milk, a small amount at a time beating after each until smooth. Add vanilla. Bake in 3 layers. 375° for 25 to 30 minutes.

Frosting on Birthday Cake

3 egg whites

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

1 tbs. light corn syrup

Cook all in double boiler. Cook beating steadily until frosting forms peaks. about 1 minute.

$\frac{1}{3}$ cup cold water
 $\frac{1}{16}$ tsp. salt
1 tsp. vanilla

HOT CHERRY SAUCE

Cakes

Master Recipe

$\frac{1}{2}$ cup shortening 2 cup flour
1 cup sugar $\frac{1}{2}$ tsp. salt
1 tsp. vanilla 3 tsp. B. Powder
2 eggs $\frac{2}{3}$ cup milk

STEPS

1. Thoroughly cream shortening and sugar, add vanilla and eggs, beat until fluffy.
2. Add sifted dry ingredients alternately with milk, mixing thoroughly after each addition.
3. Bake in a greased 8 inch layer pans - 350° - 25 to 35 minutes.

Chocolate Cake (small)

1 tsp. salt $\frac{1}{2}$ cup sour milk
1 egg 1 tsp. vanilla
 $\frac{1}{2}$ cup cocoa 1 tsp. soda
1 cup shortening 1 cup sugar
1 $\frac{1}{2}$ cups flour $\frac{1}{2}$ cup hot water

STEPS

1. Put all in a bowl - add hot water and beat.
2. Will bake in loaf. 350°.

Chocolate Cake - Layer or Loaf

1. Melt 2 squares of chocolate and $\frac{1}{2}$ cup water.
2. Cream $\frac{1}{2}$ cup shortening and 2 cups brown sugar.
3. Add 2 eggs - beat well - add melted cooled chocolate.
4. Sift flour, measure 2 cups - add 1 tsp. soda and 1 tsp. salt - sift again.
5. Add flour (first) alternately with $\frac{1}{2}$ cups sour milk or buttermilk. Add 1 tsp. vanilla.

Loaf: 350° - 30 min.
Layer: 375° - 30 min.

Spice Cake

½ cup shortening	1 egg	$\frac{1}{2}$ cups flour
1 cup sugar	$\frac{1}{2}$ tsp. salt	1 tsp. cinnamon
1 cup sour milk	1 tsp. vanilla	1 tsp. soda
		1 tsp. B. Powder

sifted together

STEPS

1. Cream shortening and sugar
2. Add sour cream - beat - add eggs and beat.
3. Add salt and vanilla.

4. Sift dry ingredients and add. Bake in layers or loaf. Frost with chocolate or caramel icing.

350° - 375°

Frostings or Icings

Coffee Topping

3 tbsps. butter	$\frac{1}{2}$ tbsps. cocoa
2 tbsps. cream	2 cups powdered sugar
2 tbsps. hot coffee	$\frac{1}{2}$ tsp. vanilla
	$\frac{1}{4}$ tsp. salt

STEPS

1. To the butter and cream, add the coffee heated -
2. Add cocoa and sugar - work to proper consistency.
3. Add vanilla and salt - mix well - spread.

Butter Frosting

$\frac{1}{4}$ tbsps. butter	1 tbsps. vanilla
2 cups sugar	2 tbsps. cream

1. Thoroughly cream butter and sugar. Stir in vanilla -
 2. Add cream and mix well. Spread.
- Orange or Lemon - Substitute orange or lemon juice for cream and add grated rind of lemon or orange.

Seven Minute Frosting

2 eggs (whites)
1/2 cup cold water
1/2 tsp. salt
1/2 tsp. light corn syrup
1/2 tsp. vanilla

STEPS

1. Put all ingredients except vanilla in double boiler - mix thoroughly.
2. Cook - beating steadily until forms peaks.
3. Add vanilla - spread.

About 7 min.
(4 min. with electric)

Burnt Sugar Cake

1. Cream 1/2 cup shortening and 1 1/2 cups sugar.
2. Add 2 eggs - beat well.
3. Add alternately 2 cups sifted flour and 1 cup milk.
4. Add 2 tbsp. burnt sugar or enough to make dough amber colored - then add: 1/2 cup flour
2 1/2 tsp. B. Powder, and 1/2 tsp. salt. (sifted together)

Bake in 2 layers or
1 loaf.

Frost with Carmel Frosting

1 cup sugar
1/2 cup cream

- Boil until soft ball forms in cup of cold water.
- Add 4 level tbsp. butter and burnt sugar - let cool - beat - spread.
- To burn sugar: 1 cup sugar melted to amber color. Add 1 cup boiling water and cook to thin syrup.

Plain Lake

$\frac{1}{2}$ cup shortening
1 cup sugar
1 tsp. vanilla

2 cups flour
 $\frac{1}{2}$ tsp. salt
3 t.s.p. B.P.
o

2 eggs

Thoroughly cream shortening and sugar.
Add vanilla and eggs, beat until fluffy. Add
sifted dry ingredients alternately with
milk; mixing thoroughly after each addition.
Bake in 2 greased 8 inch layer pans.



Ice Cream Social

August 1, 1942

We had spice, plain, burnt sugar, and chocolate cupcakes and vanilla ice cream. We served from 7 to 10 o'clock. About 250 people attended. There was music during the evening.



LUNCHES

Outdoor lunches should be planned to be a part of the day's food requirements. When packing lunches check this list of "Right Foods" for the day. Outdoor meals are of three kinds. Pick your kind and follow these suggestions:

- 1- Sack Lunches or Snacks.
 - 2- Open Fire Meals.

SACK LUNCHES OR SNACKS.

Try These Suggestions!

Use a tooth pick or skewer and string on slices of carrot, celery, radish, lettuce over bacon or cheese. Twist parsley around the sandwich.

~~swiss sandwiches~~ covered with cottage cheese

Individual Salads Lettuce or cabbage leaves filled with combinations of dried fruits, peanut butter or mayonnaise on shredded green and red cabbage, rolled and fastened with toothpick.

Sandwich Fillings

cheese and strawberry or pineapple, jam;— Grated cheese, olives, salad dressing; Raisins, peanut butter dressing;— Honey, peanut butter;— Date, nuts, dressing;— Finely chopped spinach, salad dressing with a bit of lemon juice;— Finely chopped carrot and salted peanuts, salad dressing;— Thin slices of tomato, salad dressing;— Chopped hard-cooked eggs with salad dressing;— Meat, beef, veal, chicken, pork, ham with lettuce leaf and salad dressing (Slice or grind the meat);— Dried fruits, chopped carrots and celery with peanut butter, jelly or mayonnaise.— Use enriched white bread. W. Wheat or rye.

Include:— Orange, loosen skin and sections;— Or, Orange, soften by rolling, insert stick of candy to use as a straw;— Whole tomatoes;— Any fruit in season;— Carrot sticks
Raw cauliflower:— Radishes, onion, celery, cucumber wedges of lettuce, etc.

Menu Suggestions

- | | |
|--|--|
| Egg and celery sandwiches with dark bread | 2 |
| Ripe tomato | Cheese sandwich with rye bread |
| Dates | Dill Pickles |
| Spice Cake | Orange |
| 3 | Molasses cookies |
| Ham sandwiches on wholewheat bread. | 4 |
| Cookies | Egg sandwiches with enriched White bread |
| Orange | Graham crackers / marmalade |
| | tomato |
| <u>OPEN FIRE MEALS</u> | |
| Out-of-door cookery should be limited to simple and easily prepared dishes. Menu will vary depending upon type of meal planned. Following are several simple rules:- | |
| 1- Have one starchy food - Beans, baked potatoes, toast, buns or biscuits. | |
| 2- Plan for a crisp or chewy vegetable, lettuce radishes, celery, pickles, raw cauliflower, young onions, cabbage, tomatoes, carrot sticks. | |
| 3- Prepare a hot main dish which may be the protein and the starchy food combined as Angels on Horseback. | |

TIRE MEATS

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- 3- Prepare a hot main dish which may be the protein and the starchy food combined as Angels on Horseback.

Luncheon

August 12, 1942

Baked Beans

New Cabbage Slaw

Hot Rolls

Apple Pie

Teed Tea

Recipes for Fourth Luncheon

To Bake Beans

9 cups navy beans
1/4 lb. fat salt pork (sliced)
1 1/2 tsp. salt
1/4 cup brown sugar
2 tbsp. molasses
1/2 tsp. mustard
2 tbsp. catsup

1 small onion

Wash beans; cover with 2 qts. water and soak overnite. Cook slowly until skins burst, drain. Place half the beans in an earthenware crock or casserole - Burry part of the pork in the beans - Add half of the remaining ingredients. Add remaining beans and seasonings - Place remaining salt pork on top. Cover with boiling water. Cover and bake in slow oven (250° to 300°) 6 to 8 hours.

Cabbage Slaw

Shred cabbage - for 4 servings - shred about 4 cupsful - sprinkle 1/2 tsp. salt and 1tbsp. sugar over - 1/2 cup cream (sweet or sour) and juice of 1/2 lemon - toss with fork and serve.

- carrots brocc - 1/2 lb. onions 1/2 lb.
potatoe beans. 1/2 lb. bacon - 1/2 lb. corn - 1/2 lb. mint
potatoe beans

1/2 lb. - 1/2 lb. bacon
1/2 lb. - 1/2 lb. bacon

Hot Yeast Rolls

Scald 2 cups of milk. Add 3 tsp. butter, 3 tbsp. sugar, 1/2 tsp. salt, and stir until cool. Add yeast cake that has been dissolved in 1/4 cup of warm water. Add eggs, beaten. Mix. Add 3 cups of flour and mix. Then add 3 more cups of flour, mix well. Let them raise and then shape. Let it raise again and bake it.

Apple Pie

Crust

1 1/2 cups flour
1/2 tsp. salt
1/2 cup shortening (lard)
4 or 5 tbsp. cold water

Sift flour and salt; cut in shortening with pastry blender until mixture is the size of small peas. Add water, 1/2 tsp. at a time, mixing and pressing ingredients together with fork until dough is just moist enough to hold together. Form in 2 balls. Roll out one to fit pie pan - flour pan - spread on - fit in place - trim. Roll out rest of crust - cut holes in for air vents.

In first crust - fill with sliced apples

Add 1 cup sugar 1 tsp. cinnamon
1/2 tsp. salt 1 tsp. butter

nutmeg if desired

Wet crust around edge - fit second crust on - trim again - press edge with fork. Spread cream on top spread sugar on top

Bake 450° - 10 min.

350° - 30 min.

"SOMETHING old, something new" is not confined to brides; it's exactly what we have in each of these five pies: the old popular flavors of mince, pumpkin, cranberry, cherry, lemon and a new perfected appearance. As holiday dinners call for festive dress on traditional favorites, here's your answer.

What's new about cherry?

The telltale design in the top crust and the dash of cinnamon in the filling.

- Blend 1 cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon cinnamon; combine with 4 cups pitted cherries (or 2 No. 2 cans pitted pie cherries), drained.
- Place in pastry-lined 9-inch pie pan. Cover with circle of pastry slightly larger than pan; moisten edge, folding top pastry over and under edges of bottom pastry; press together; flute with fingers.

- In center of top pastry mark lightly with small paring knife design of bunch of cherries. After baking, little circles marked for cherries may be taken out with small pointed knife.
- Bake in hot oven (425 degrees F.) for about 40 minutes or until nicely browned.

What's new about pumpkin?

Nothing, thank goodness, except that something so good is always new. Of course we could suggest ways to vary it—preserved ginger, honey, almond, coconut, whipped cream topping—but there! You'll each use the kind your family was bred to, anyway.

We have discovered that some localities prefer ginger and some cinnamon as the predominating spice; so here is a good average recipe in which you may increase either or both of these spices if you like.

PUMPKIN, canned or cooked and drained, $1\frac{1}{2}$ cups
SALT, $\frac{1}{2}$ teaspoon
CINNAMON, $\frac{1}{2}$ teaspoon
GINGER, $\frac{1}{2}$ teaspoon
GROVES, $\frac{1}{2}$ teaspoon
NUTMEG, $\frac{1}{4}$ teaspoon

- Blend sugar, salt and spices; combine with pumpkin; add remaining ingredients and mix until smooth.
- Pour into pastry-lined 9-inch pie pan and bake in a hot oven (400 degrees F.) for about 40 minutes or until firm.

What's new about cranberry?

The perfection of the crisscross topping and the easily made filling of raw cranberries.

- Coarsely chop 4 cups cranberries; add $1\frac{1}{2}$ cups sugar mixed with 2 tablespoons flour, 2 tablespoons melted butter, 3 tablespoons orange juice, 1 teaspoon rind.
- Line 9-inch pie pan with rich pastry, trim circular edge $\frac{1}{2}$ inch beyond outer rim. Add mixture.
- Roll out more pastry, cut in 10 strips $\frac{3}{4}$ to 1 inch wide, using fluted cutter if you have one. Weave over top as shown. Trim ends, moisten, press firmly to lower pastry, then fold extra $\frac{1}{2}$ inch of lower pastry smoothly over trimmed ends; flute by pinching.
- Bake in hot oven (425 degrees F.) for about 40 minutes or until well browned.

PEPPER-CORNS

Pretty hot. Use 1 to a soup serving, especially pea soup; 4 in water to boil fish or meats. With bay leaf in boiling beef.

GINGER

Very pungent. Rub $\frac{1}{4}$ teaspoon on a pot roast or add to gravy; excellent in gravy for sauerkraut; $\frac{1}{8}$ teaspoon with baked fruits or $\frac{1}{4}$ teaspoon mixture of ginger, nutmeg, cinnamon; excellent in top-of-the-stove gravies; use a dash on chops and on pork; use in pepper pot soup, in cakes, breads, relishes and in chutneys.

FILE

Powdered tender sassafras leaves. Used in Creole cookery. To thicken gumbo: 1 tablespoon to pint add after cooking, not boiled; 1 teaspoon in stews or warming leftovers; $\frac{1}{2}$ teaspoon in tomatogravies; in vegetable casserole cooker.

FENNEL

Mild, with anise flavor. Often mixed with thyme. In sauce for baking mackerel, $\frac{1}{4}$ teaspoon. Nice as change in flavoring. Fennel was once believed to be a good fly-chaser.

SAGE

Strong. Use to season fatty meats, game, sausage, pork. In soups use $\frac{1}{2}$ teaspoon to serve 6; $\frac{1}{4}$ teaspoon thyme for six large meat balls. For sage tea, 1 teaspoon to cup of water. Brew just like any other tea.

CHERVIL

Resembles parsley and fennel. Excellent with shrimps and fish cookery; a variation for soups and stews; dash in meat gravy browned over flame; $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon to serve 6.

WHOLE MIXED SPICES
 Their strength lasts. Use individually or together instead of ground ones—6 black peppers in pea soup for 6; 24 cloves to stud ham for baking; 2 cardamom seeds in stew; 1 good teaspoon mixed spices in stew, ragout of beef. Use inch stick cinnamon (which is stronger than the ground cinnamon) in cereal puddings for 2; as a stem in baking fruits, in tapioca puddings and in certain German soups.

NUTMEG

Mild. Use to bake or spice fruits; in making cake, deviled foods, puddings; in stuffing baked shad (bread crumbs, onions, parsley, 1 teaspoon egg yolk). Dash in egg-nogs; dash in cream of lettuce soup; $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon in cream sauce for spinach and same amount in white sauce for cauliflower.

MACE

From same tree but more delicate than nutmeg. In bouillon and pea soup, $\frac{1}{8}$ teaspoon for 6; in oyster soup a dash mixed with flour thickening; $\frac{1}{8}$ teaspoon in minced lamb, onion, butter; $\frac{1}{4}$ teaspoon to spice a pound cake.



CARA-MOCHA TAPIOCA

1 egg yolk
 $\frac{1}{4}$ teaspoon salt
 1 cup evaporated milk
 $\frac{1}{2}$ cup Minute Tapioca
 $\frac{2}{3}$ cup sugar
 1 egg white
 1 teaspoon vanilla

Mix egg yolk with small amount of milk in saucepan. Add Minute

Tapioca, sugar, salt, water, and coffee. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire.

(Mixture will be thin. *Do not overcook.*) Beat egg white until just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, stir in flavoring. Chill. Serve in parfait glasses with caramel sauce.

Serves 7 to 9.

To make caramel sauce, place 1 cup sugar in skillet over medium flame and stir constantly until sugar is melted and golden brown. Add slowly 1 cup boiling water. Boil 6 minutes. Cool. *All measurements are level.*

• Note how easily and quickly this cream is made—over the direct flame. No bother with a double boiler. You'll find this easy method of making Minute Tapioca Cream now on every package. But be sure you use genuine Minute Tapioca.

Want a fruit pie secret? Use Minute Tapioca for the thickener. Your pie will be juicy yet never runny. See directions on Minute Tapioca package.

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FREE Brand-new cook book of 58 miracle-working recipes! Address General Foods, Dept. MC.C.10-99, Battle Creek, Michigan. If you live in Canada, address:

General Foods, Cobourg, Ont.

Offer expires March 31, 1940.



FLAGSHIP SPECIAL

CHEESE TIMBALES

The cheese timbale is the perfect nucleus of a meatless luncheon—dainty yet filling. This month it is our Flagship Special and will be served frequently on planes of this line:

Pasteurized process American cheese,

medium or sharp, Cayenne, few grains

Milk, 1 cup Eggs, 4

1. Combine cheese cut in small pieces with milk in top of double boiler; place over boiling water until melted; stir to blend well.

2. Remove from heat, add salt, onion, cayenne.

3. Beat eggs and add to cheese mixture; blend.

4. Fill greased timbale molds, place in pan of water and bake in moderate oven (350 degrees F.) about 30 minutes or until knife comes out clean when inserted in center.

5. Serve with hot tomato sauce, asparagus with olive butter sauce and tiny bread and butter sandwiches. Makes six servings.

Variations

- 1. Bananas, sliced.
- 2. Grapes, cut in halves and seeded.
- 3. Dates, pitted and cut in rings.
- 4. Raisins, steamed a few minutes to plump.
- 5. Cabbage, shredded fine.
- 6. Cranberry jelly, cut in cubes.

WALDORF SALAD

2 cups apples, diced
 2 cups celery, diced
 Lettuce
 Dressing

Variations:

- 1. Pineapple tidbits.
- 2. Dill pickle, just a bit, shredded.
- 3. Marshmallows, quartered.

These substitutions may be made:

1. I frequently choose toasted or salted nuts instead of plain ones, but various kinds may be used.
2. Mayonnaise, French or different kinds of cooked dressings may be employed. A favorite is Pineapple Dressing made with pineapple juice instead of vinegar, with whipped cream added.

These ways of serving offer variety:

1. Place salad in nests of well seasoned cottage cheese, the cheese having been arranged on greens.
2. Mold the salad—the apple, celery and nuts—in gelatin. When cold, cut in squares and serve on lettuce with salad dressing.
3. All the ingredients may be cut in strips. Or a shredder may be used.
4. Scoop out choice red apples and fill them with the salad. If the apples must stand several minutes, brush the interior cavities with lemon juice so they will not discolor.

EMMY'S GINGERBREAD

$2\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon nutmeg
$1\frac{1}{2}$ teaspoons soda	$\frac{1}{2}$ cup shortening
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup sugar
1 teaspoon cinnamon	1 egg
1 teaspoon ginger	1 cup molasses
$\frac{1}{8}$ teaspoon cloves	1 cup hot water

Sift flour, measure and sift again with the soda, salt and spices. Cream shortening, add sugar gradually, creaming until light (*Continued on page 39*)



Corn bread and
sausage top

TOPPINGS

It's THE Tops that make a simple stew or casserole combination into a gala dish. And do you realize what a wide choice of tops there is? We didn't until we began to experiment and then we made several discoveries. We found that by using a corn-meal top with sausage garnish over vegetables and gravy you can make a small amount of meat go a long way. We discovered a new topping for chicken pie—a rich scone mixture rather than the usual baking powder biscuit type. And we made the well-known pinwheel biscuit into a truly delicious deviled top for bland foods.

Corn Bread and Sausage Top

Flour, $\frac{1}{4}$ cup	Egg, 1
Corn meal, $\frac{3}{4}$ cup	Milk, $\frac{1}{2}$ cup
Sugar, 2 tablespoons	Shortening or chicken fat, 2
Baking powder, 4 teaspoons	tablespoons
Salt, $\frac{3}{4}$ teaspoon	Sausages, 10

1. Sift flour, measure; add corn meal, sugar, baking powder and salt; sift again.
2. Beat egg, add milk and shortening or chicken fat; mix well.
3. Stir liquid into dry ingredients, blending only enough to moisten; spread *thinly* on warm pie mixture.
4. Arrange partly cooked and thoroughly drained sausages on corn-meal dough.
5. Place in moderate oven (375 degrees F.) for 45 minutes or until baked. Makes top for about 1 $\frac{1}{2}$ -quart casserole. Good on vegetables with leftover gravy or cheese sauce; or on diced chicken and ham in chicken gravy.

Cream Scone Top

Flour, 2 cups	Shortening, 5 tablespoons
Baking powder, 4 teaspoons	Eggs, 2
Salt, $\frac{1}{2}$ teaspoon	Cream, about $\frac{1}{3}$ cup

1. Sift flour, measure; add baking powder and salt; sift again.
2. Blend in shortening.
3. Beat eggs, reserving small amount of unbeaten egg white; add eggs to flour mixture and gradually add cream to make dough.
4. Turn onto floured board, pat and roll $\frac{1}{2}$ inch thick, keeping the dough as near as possible the shape and size of the casserole top.
5. Place on top of warm pie mixture; with floured knife



Cream
scone top

Duchess Potato Top

Mashed potatoes, hot,	Egg yolks, 2
2 cups	2 tablespoons

1. Combine hot mashed potatoes and butter; add egg yolks and beat well.
2. Using a pastry bag, cover filled individual ramekins or baking dishes with mashed potato mixture; brush with a little egg white diluted with water.
3. Place in hot oven (400 degrees F.) for about 20 minutes or until potato tops are delicately browned. Makes tops for about 4 individual ramekins. Good on steak and kidney combination, veal or chicken mixtures.

Toast Top

Allow 1 to 2 slices of bread for each individual pie. Cut bread with any fancy cutter and brush each piece with melted butter. Place in design on pie mixture. Bake in hot oven (400 degrees F.) for about 20 minutes or until golden brown. Good on creamed sweetbreads with peas, creamed tuna fish, Welsh rabbit mixtures.

Duc
potato

Toas







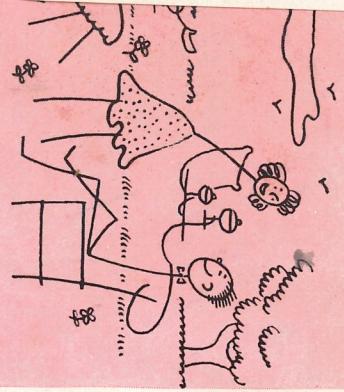






Int some summery treats for

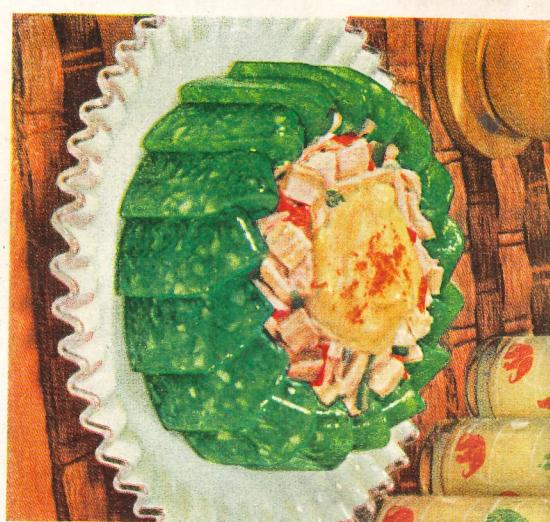
company?



A DREAM CUCUMBER SALAD. Dissolve Jell-O in hot water. Add remaining ingredients. Force through sieve. Turn into ring mold; chill until firm. Unmold. Garnish with lettuce. Fill center with chicken salad. Serve with mayonnaise. Serves 6. Pictures can't do justice to the beautiful color of this unusual Jell-O salad—nor more than hint of its delicate, refreshing Lime flavor.

JELL-O PEACHES-AN

PEACH TARTS. Combine peaches and sugar and let stand 10 minutes. Dissolve Jell-O in hot water. Add salt and pour over peaches. Chill until Jell-O begins to thicken. (Remember that Jell-O is fast-setting and thickens quickly.) Fold 4 tablespoons thickened Jell-O into whipped cream. Chill. Place layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Cover with layer of jellied peaches, arranging slices in attractive design. Add thickened Jell-O to fill tart. Be sure to use genuine Jell-O—it gives jellied fruit such tender texture and lovely transparent luster. And how Orange Jell-O's sweet-tart piquancy does hit it off with ripe peaches!

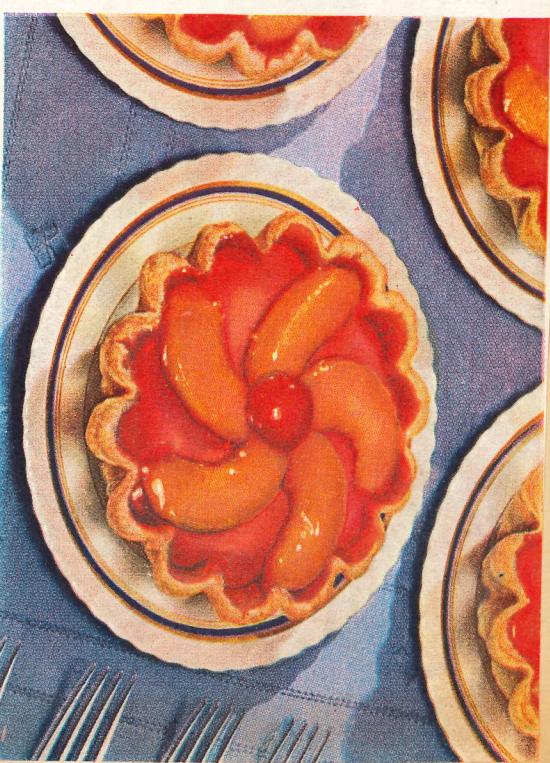


Lime Jell-O
water
d cucumber
in vinegar
boon scraped onion
ayenne
salt

maining ingredients. Force through sieve. Turn into ring mold; chill until firm. Unmold. Garnish with lettuce. Fill center with chicken salad. Serve with mayonnaise. Serves 6. Pictures can't do justice to the beautiful color of this unusual Jell-O salad—not more than hint of its delicate, refreshing Lime flavor.

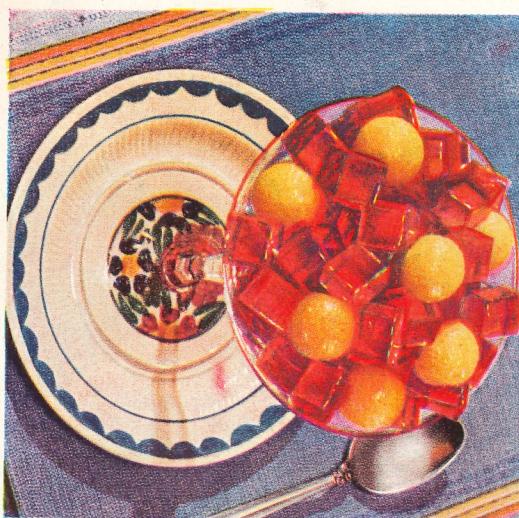
1 cup cream, whipped

9 baked $3\frac{1}{2}$ -inch tart shells



Family

A colorful illustration of a young boy sitting in a large, shallow boat on a river. The boy is looking towards the right, with a surprised or happy expression. The boat is filled with various springtime elements: a small tree with green leaves, several butterflies, a bird perched on the side, and a flower. The background shows a rocky shore with more flowers and a small stream flowing into the river. The overall scene is bright and cheerful, capturing the essence of a fun spring day.



JELL-O SAVORY VEGETABLES

Raspberry Jell-O : Dissolve Jell-O in hot water. Turn into shallow pan. Chill until firm. Cut in cubes. Arrange cubes in sherbet glasses alternately with fruit. Serve plain, or add 3 to 4 tablespoons chilled fruit juice or ginger ale to each serving. Serves 6. No better way has ever been invented to stretch out one or two melons or a grapefruit, until they're enough and plenty for a big family! . . . And the taste of Raspberry Jell-O has been artificially enhanced so that every bite reminds you of big red raspberries, sun-warm from the bushes.

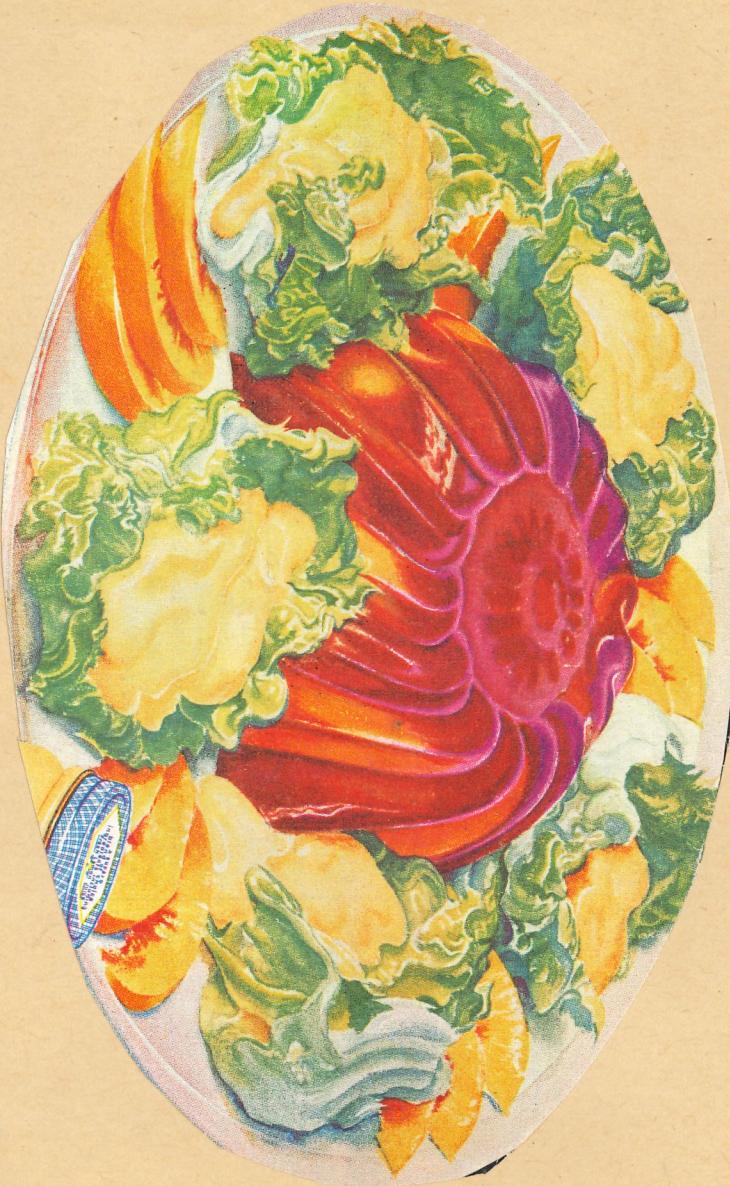


RYE

Raspberry Jell-O
water
italoupe or honeydew melons, or grapefruit
or ginger ale

Wash fruit well. Cut in halves, arrange cubes in sherbet glasses alternate with water. Serve plain, or add 3 to 4 tablespoons chilled fruit juice or ginger ale to each serving. Serves 6. No better way has ever been invented to stretch out one or two melons or a grapefruit, until they're enough and plenty for a big family! . . . And the taste of Raspberry Jell-O has been artificially enhanced so that every bite reminds you of big red raspberries, sun-warm from the bushes.

JELL-O SAVORY VEGETABLE SALAD MOLD. Dissolve Jell-O in hot water. Add vinegar and $\frac{1}{4}$ teaspoon salt. Chill until slightly thickened. Season vegetables with $\frac{1}{2}$ teaspoon salt, onion, and Worcestershire sauce. Fold into slightly thickened Jell-O. Turn into loaf pan or ring mold. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise, if desired. Serves 6. You can whisk this dish together early in the morning of a hot day, and when dinner-time comes, there's your substantial salad, all ready to serve. Leftovers not only used, but enjoyed and appreciated beyond belief.



ROASTING THE LEG OF LAMB—It will roast more quickly and keep its shape better if the “fell” (the thin, paper-like covering) is not removed. Place on rack with fat side up. Rub with salt and pepper. Use open pan. Do not add water. Do not baste. Place in oven preheated to 300° F. and maintain constant temperature—30 to 35 min. per lb. If using a thermometer remove when thermometer reads 175° F. for medium and 180° F. for well done. *For variety in flavor*—insert pieces of garlic, a few herbs or prepared mustard in a few gashes over surface of meat before roasting. *Garnish ideas:* A wreath of water cress and big red strawberries, a “frill” for the bone of celery curls in a ring of lime peel.



Thrifty Lamb Cuts Glorified—ROLLED BREAKFAST OF LAMB (Above)—looks like a jelly roll—cuts in nice slices. Have bones removed, spread skin side with liver-sausage or ground lamb mixed with egg and bread crumbs, roll and tie or skewer into shape. Garnish: curly endive and radish



slices. **CUSHION STYLE LAMB SHOULDER ROAST** (Above)—an ideal cut for the small family. Get a square-cut shoulder, boned and sewed on two sides. Fill with bread stuffing, seasoned perhaps with onion, a few drops of tabasco sauce, poultry seasoning, salt, celery and lemon juice.



How To CARVE THE LEG o' LAMB

- 1 Cut 2 or 3 lengthwise slices from thin side, making flat surface on which roast will stand.

- 2 Stand roast on cut surface. Beginning at shank end, make slices down to leg bone.

- 3 As shown in photo, run knife parallel to leg bone and free all slices at one time.

PUMPKIN CHIFFON PIE

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

1 envelope Knox Sparkling Gelatine	$\frac{1}{4}$ cups canned pumpkin	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ cup cold water	$\frac{1}{2}$ 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:

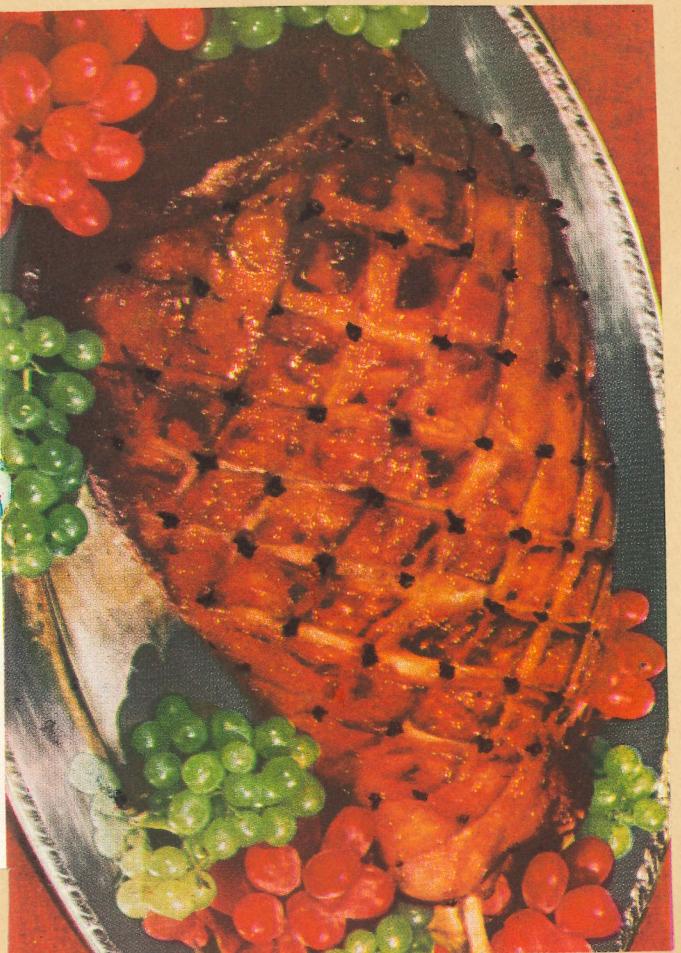
GINGERSNAP PIE CRUST

1½ CUPS GINGERSNAP CRUMBS

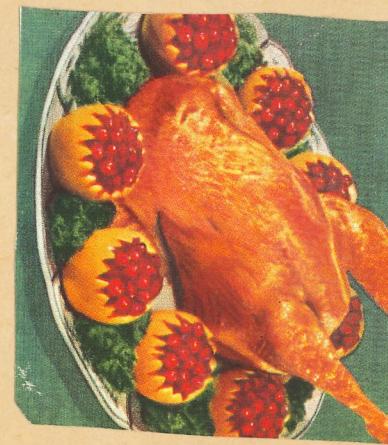
$\frac{1}{4}$ cup powdered sugar $\frac{1}{2}$ cup butter, scant
Crush gingersnaps and mix with butter and sugar. Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with the above pie filling and chill.

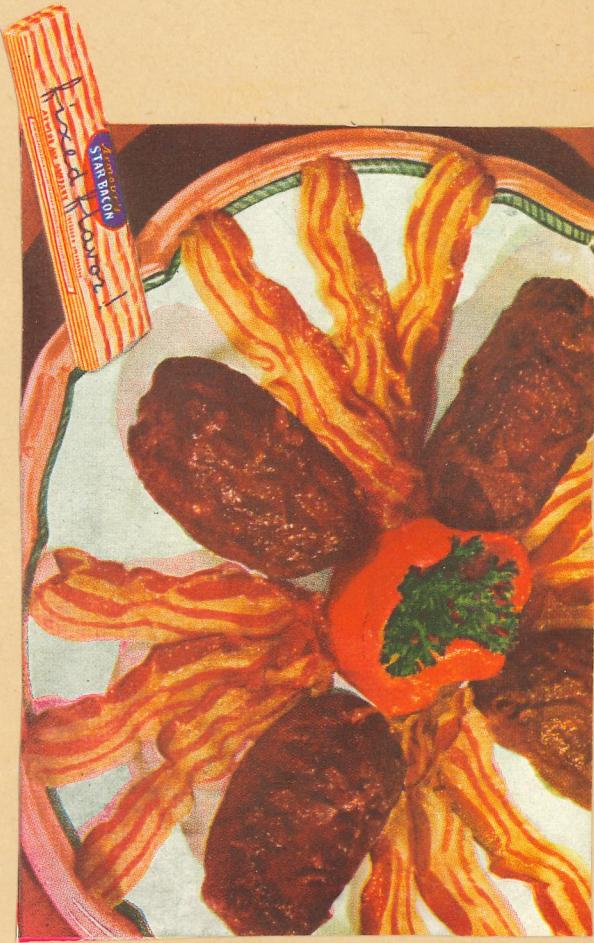
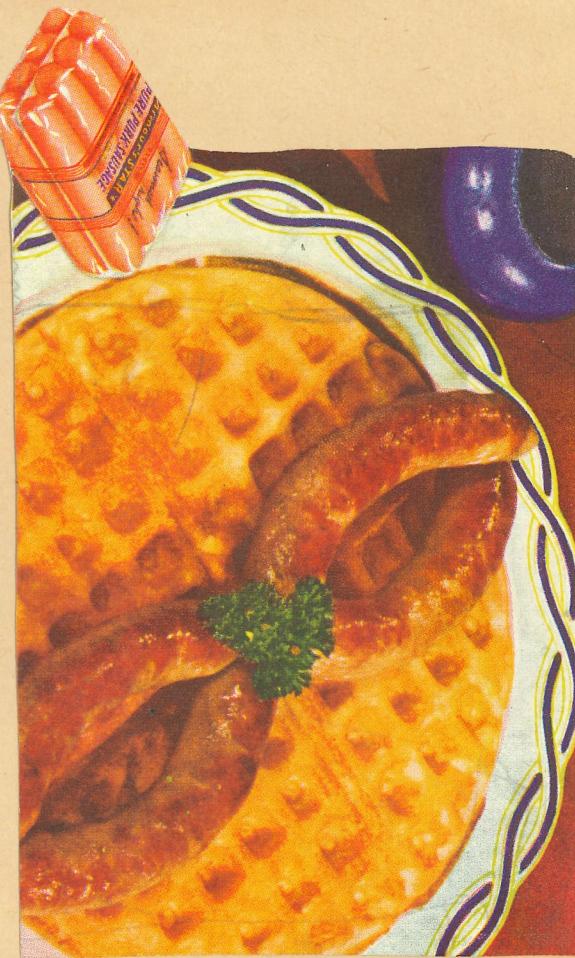
MENU

Tomato juice	
Unsweetened pineapple juice	
Assorted appetizers*	
Veal roast with tropical garnish*	
Parsley new potatoes	
Asparagus with lemon butter	
Salad (with main course)	Hot rolls
Bavarian cream	Coffee

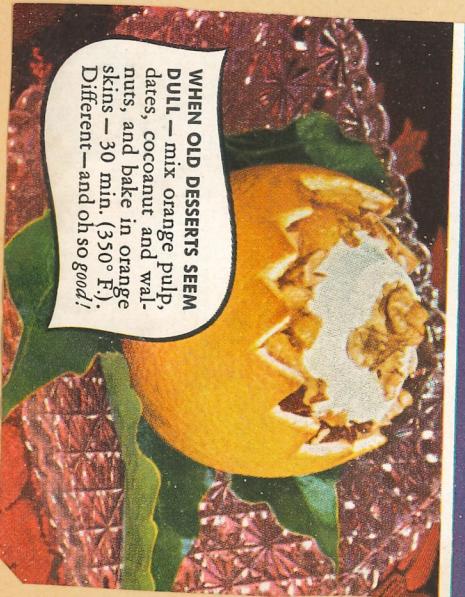


True Swift's Premium Flavor! before could you treat your guests to a ham like this. It's holiday choice for Premium Ham. It's famous now with flavor, and it's glorified Ham you find that the Swift's tenderness exactly as before these holidays. Premium **De luxe**. And that it's tender, rich, won't spring chicken! **New Year's** Have ham at room temperature. (It's a good idea to wrap it in glassine or heavy paper then to temper-
oven—uncovered, in moderate cooking) weighing about 15 min. (325°F.) smaller ham; 12 lbs. or more per lb. for hams (Note shorter cooking time for hams newly tender cooking time for half hams. Remove skin; score ham around edges. Glaze surface and brown as usual. Remove from oven. With a sharp pointed knife, cut ham around as outline with a sharp schino watercress and mata.









WHEN OLD DESSERTS SEEM
DULL — mix orange pulp,
dates, coconut and wal-
nuts, and bake in orange
skins — 30 min. (350° F.).
Different—and oh so good!



WHEN YOU WANT A DIFFERENT SALAD — just try this simple banana-walnut combination. Delicious for lunch or dinner—and definitely smart.



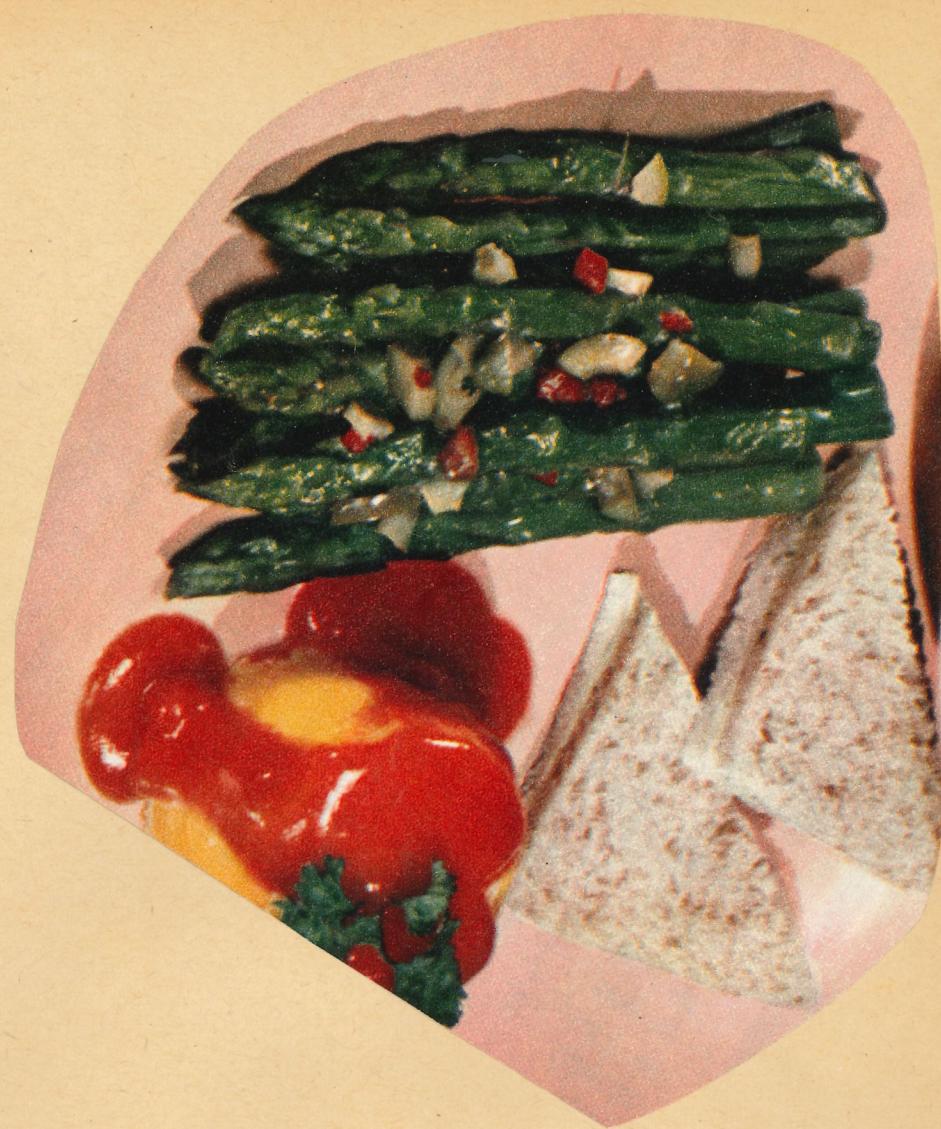
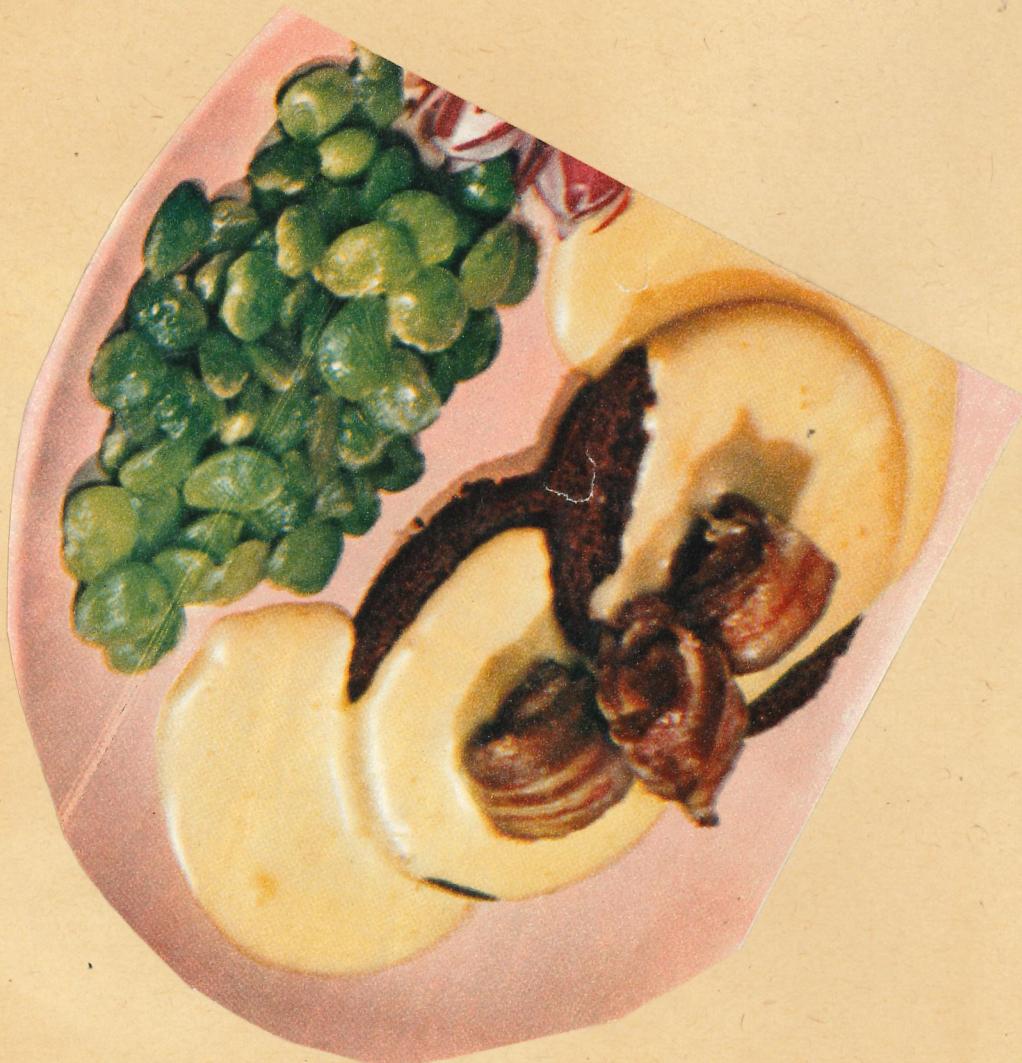


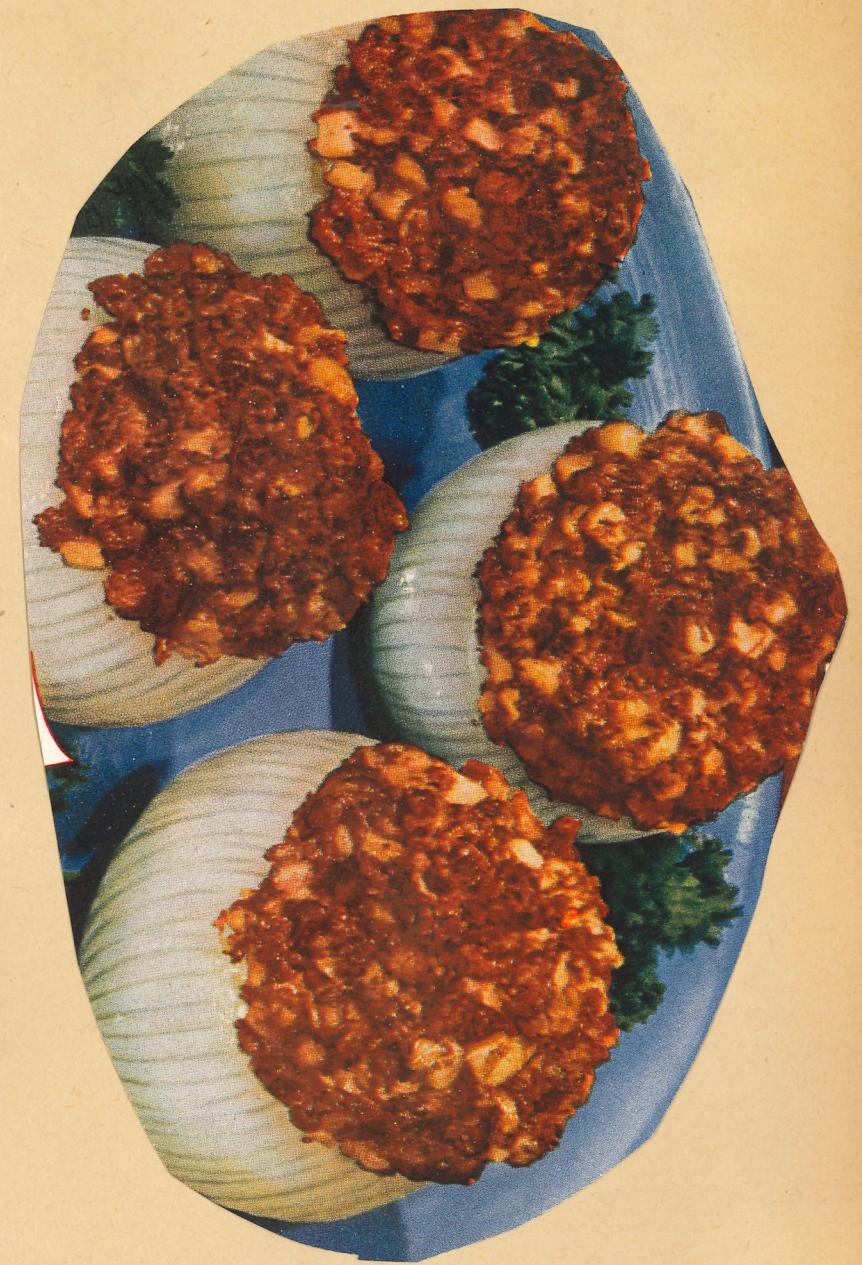
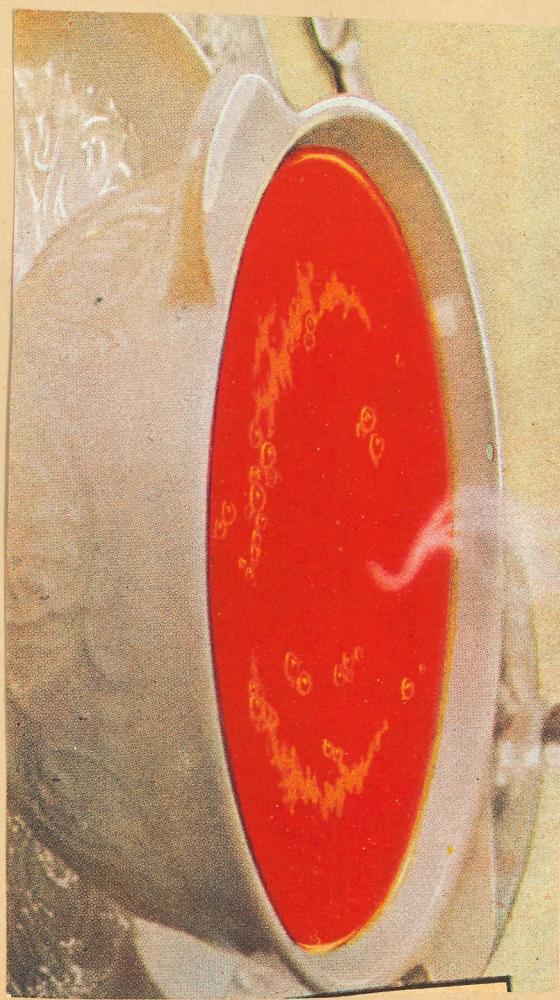
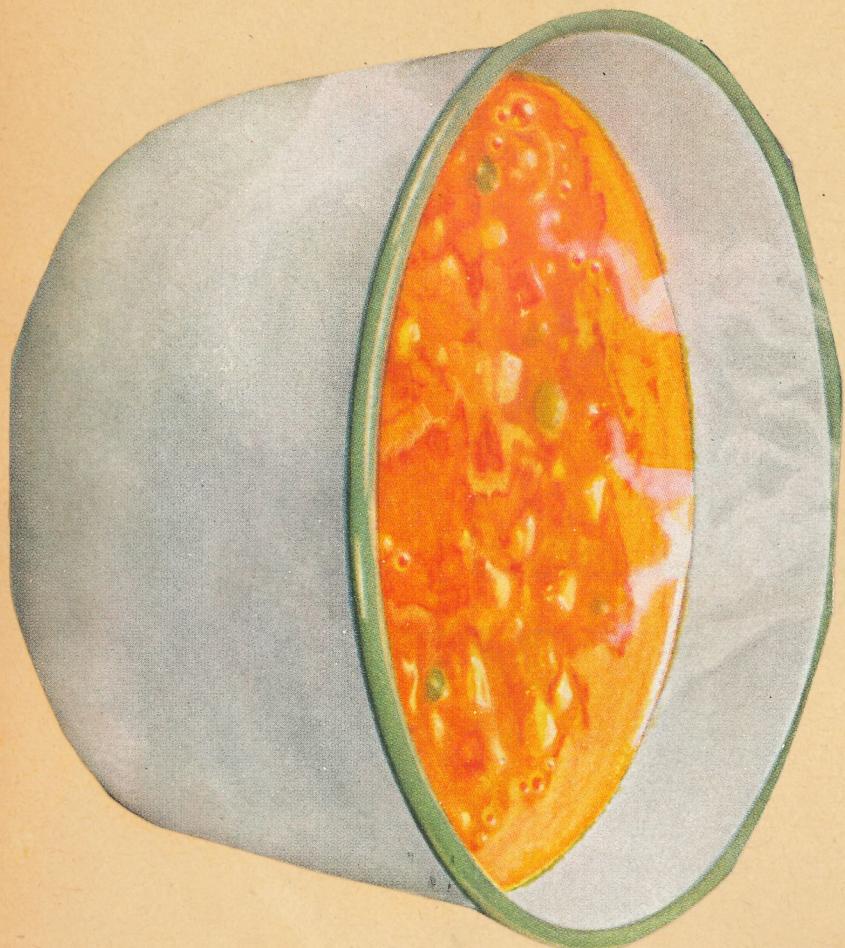


Want to make them hungry?
Give 'em Whole Kernel Corn, garnished with broiled sliced sausages! Del Monte grows it for folks who hanker for Golden Bantam goodness. Cream Style, too.

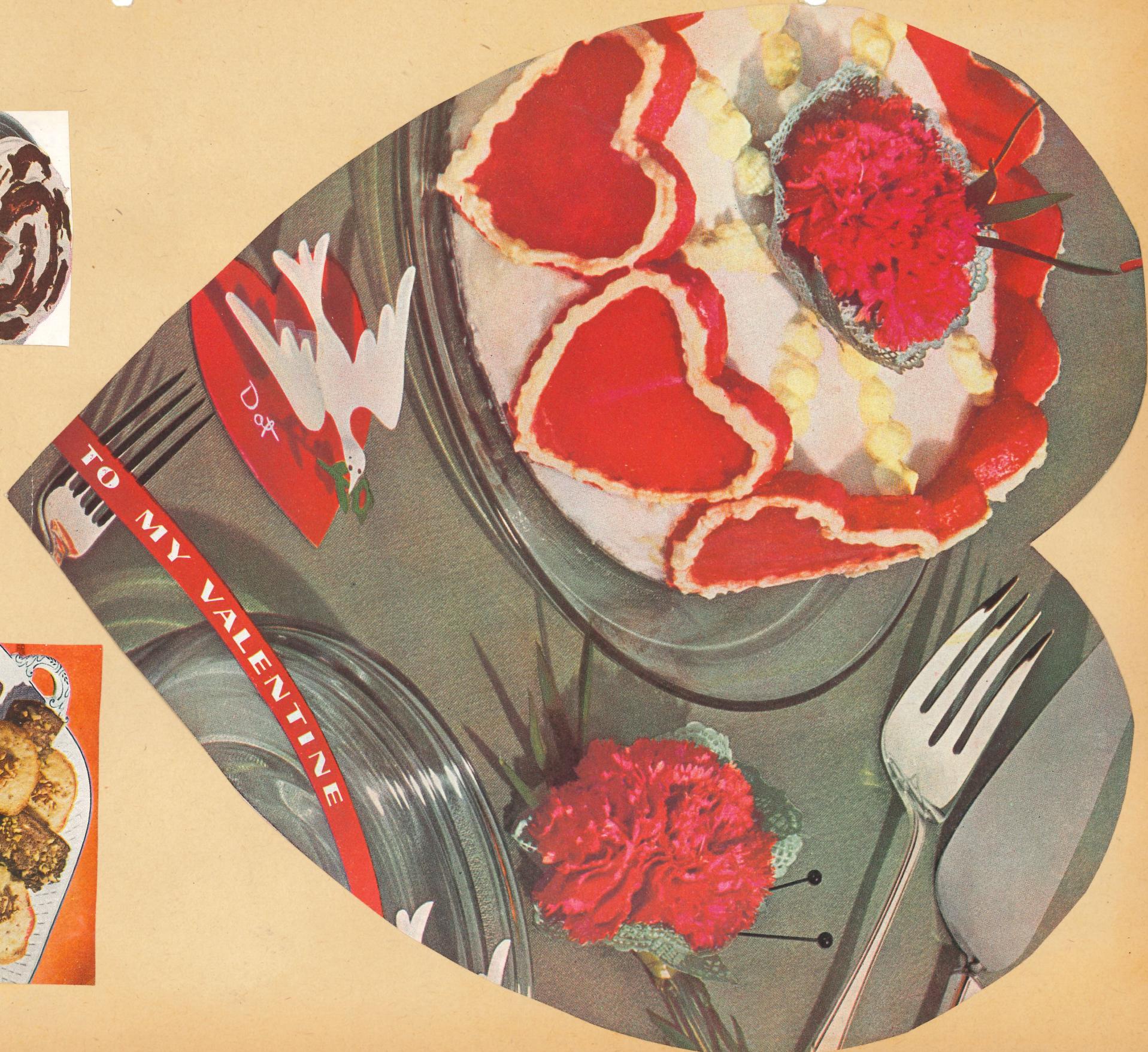
DEL MONTE CORN



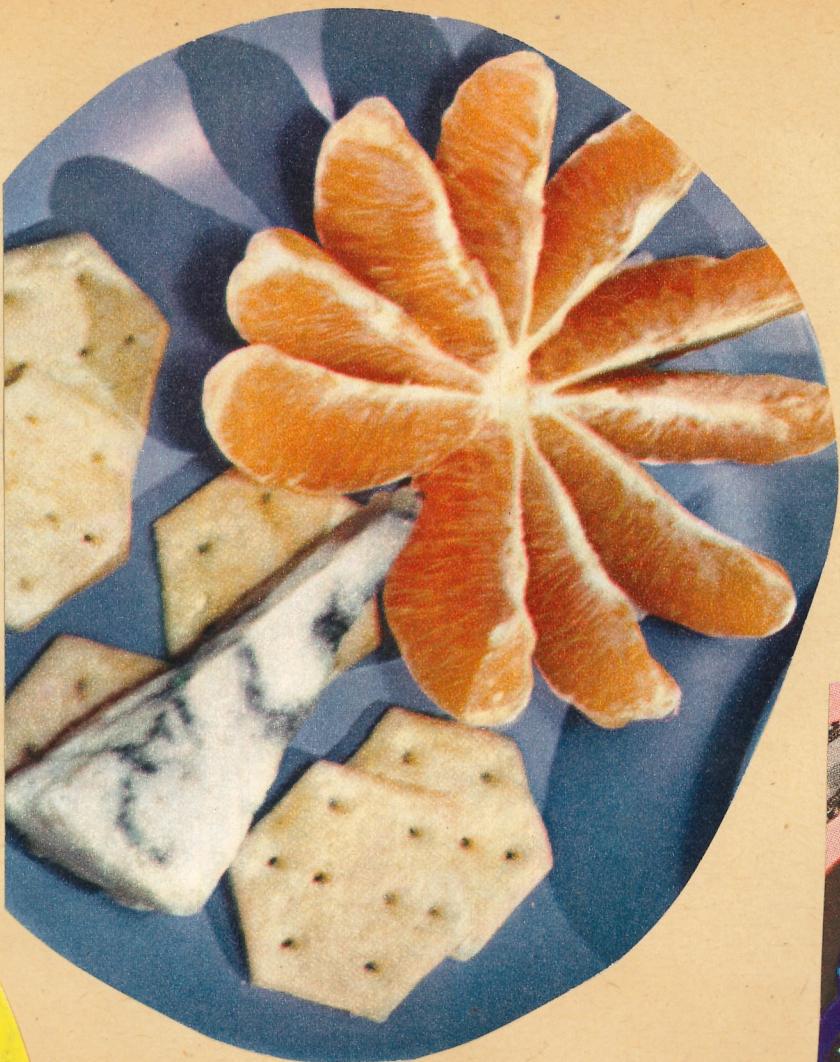


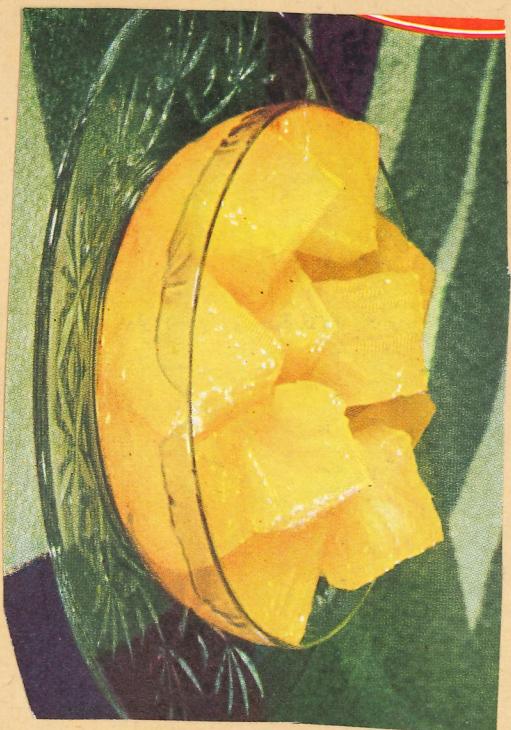


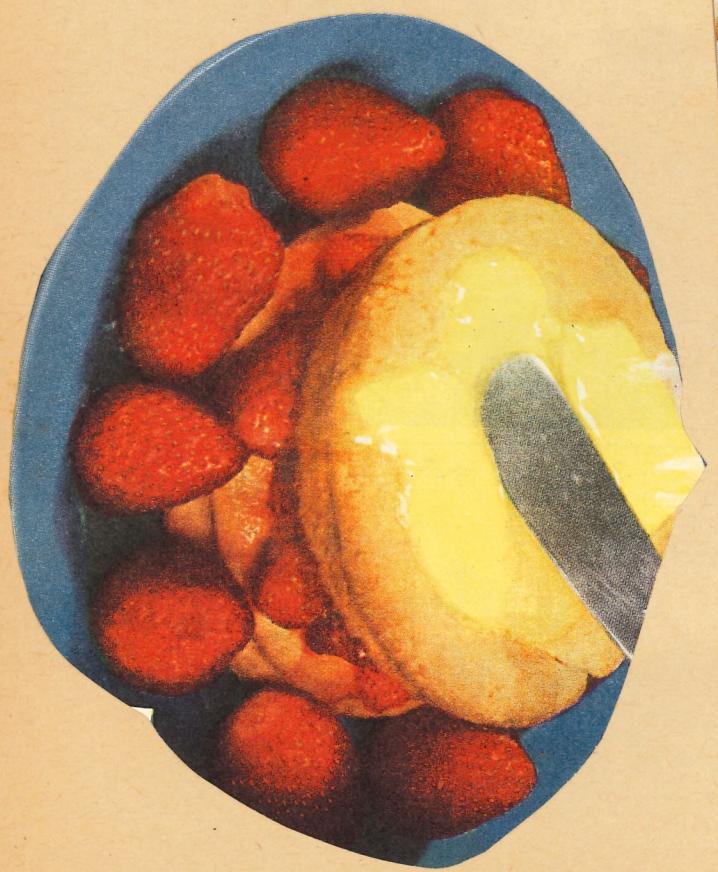


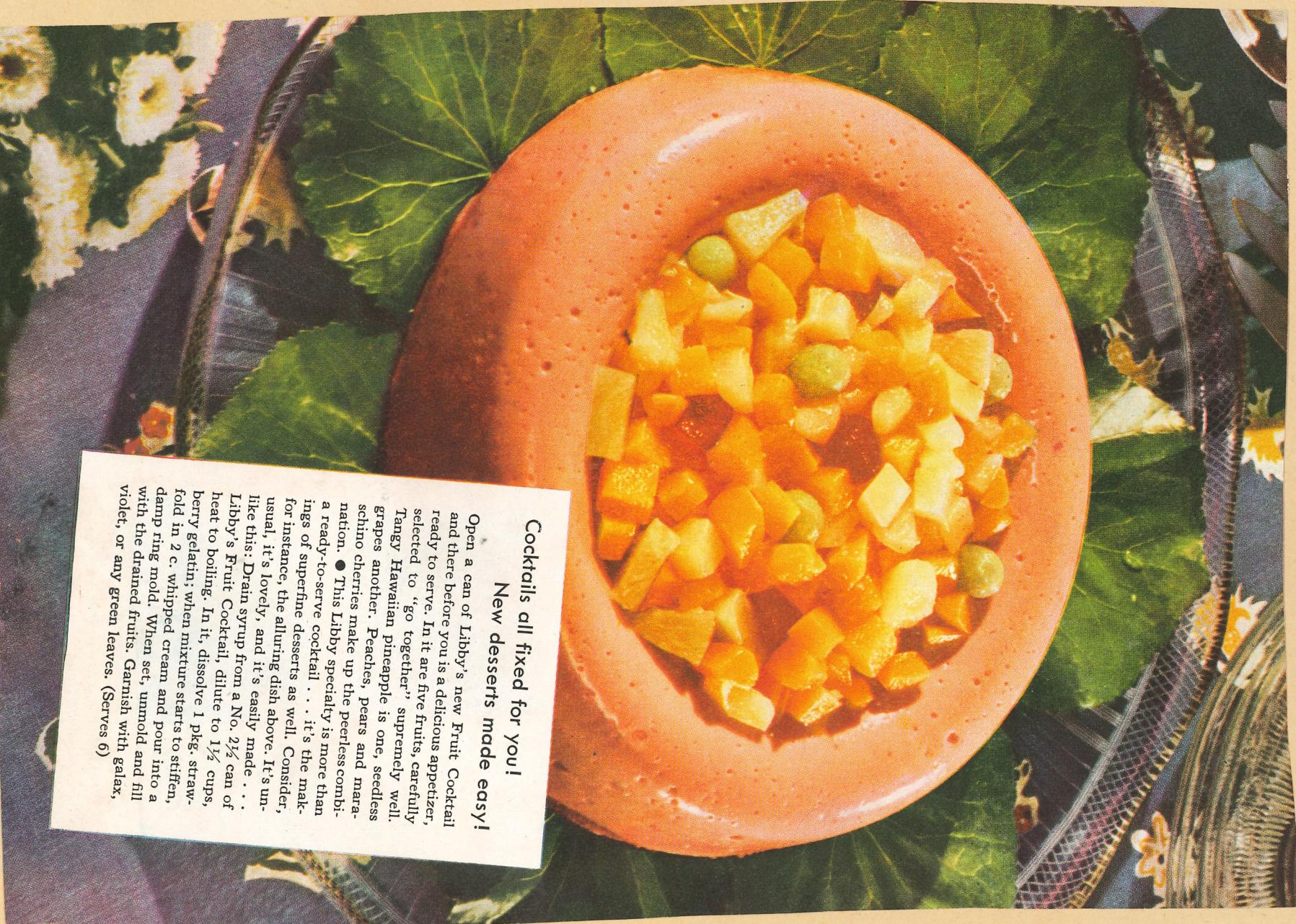


WHEN THE COOKY JAR'S
EMPTY — quick, fill it with
brownies and wafers, made
with plenty of walnuts. A
sure hit with every mem-
ber of the family.









Cocktails all fixed for you!

New desserts made easy!

Open a can of Libby's new Fruit Cocktail and there before you is a delicious appetizer, ready to serve. In it are five fruits, carefully selected to "go together" supremely well. Tangy Hawaiian pineapple is one, seedless grapes another. Peaches, pears and maraschino cherries make up the peerless combination. • This Libby specialty is more than a ready-to-serve cocktail . . . it's the makings of superfine desserts as well. Consider, for instance, the alluring dish above. It's unusual, it's lovely, and it's easily made . . . like this: Drain syrup from a No. 2½ can of Libby's Fruit Cocktail; dilute to 1½ cups, heat to boiling. In it, dissolve 1 pkg. strawberry gelatin; when mixture starts to stiffen, fold in 2 c. whipped cream and pour into a damp ring mold. When set, unmold and fill with the drained fruits. Garnish with galax, violet, or any green leaves. (Serves 6)



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Program

First Week

Monday	June 16 - 1:30	Organized
Tuesday	June 17 -	
Wednesday	June 18 - 8:00	Bake doughnuts, .25 doz.
Thursday	June 19 - 8:00	Bake doughnuts, .25 doz.
Friday	June 20 - 9:00	Class

Second Week

Monday	June 23 - 10:00	Salesmen
Tuesday	June 24 - 8:00	Bake coffee cake, 1.35
Wednesday	June 25 - 8:00	Luncheon at 12:00
Thursday	June 26 - 8:00	Bake coffee cake & coverstools
Friday	June 27 -	

Third Week

Monday	June 30 - 10:00	Salesmen
Tuesday	July 1 - 8:00	Bake cookies, 1.20 doz.
Wednesday	July 2 - 8:00	Luncheon at 12:00
Thursday	July 3 - 8:00	Bake cookies, .20 doz.
Friday	July 4 -	

Fourth Week

Monday	July 7 - 10:00	Salesmen
Tuesday	July 8 -	
Wednesday	July 9 - 8:00	Luncheon at 12:00
Thursday	July 10 - 8:00	Bake yeast rolls, .25 doz.
Friday	July 11 -	

Fifth Week

Monday	July 14 - 10:00 Salesmen
Tuesday	July 15 - 8:00 Cakes
Wednesday	July 16 - 8:00 Luncheon at 12:00
Thursday	July 17 - 8:00 Cakes and rolls
Friday	July 18 -

Sixth Week

Monday	July 21 - 10:00 Salesman
Tuesday	July 22 - 8:00 Bake cookies - 4 kinds
Wednesday	July 23 - 8:00 Lunch soon at 12:00
Thursday	July 24 - 8:00 Bake cookies - 4 kinds
Friday	July 25 -

Seventh Week

Monday	July 28 - 10:00 Salesmen
Tuesday	July 29 - 8:00 Bake rolls and donuts
Wednesday	July 30 - 8:00 Luncheon at 12:00
Thursday	July 31 - 7:00PM. Ice Cream Social
Friday	August 1 -

Eight Week

Monday	August 4 - 10:00 Salesmen
Tuesday	August 5 - 8:00 Bake rolls
Wednesday	August 6 - 8:00 Luncheon at 12:00
Thursday	August 7 - 8:00 Be there at 10:00
Friday	August 9 -

Donuts

4 cups of flour
1 tsp. of Baking Powder
 $\frac{1}{2}$ tsp. of Soda
 $\frac{1}{2}$ tsp. of Cinnamon
 $\frac{1}{2}$ tsp. of Nutmeg
1 tsp. of Salt

Add: 2 eggs

2 tbsp. full of melted shortening
1 cup sugar
1 cup of sour milk or buttermilk

STEPS

1. Sift dry ingredients.
2. Beat eggs slightly. Combine eggs, shortening, sugar, and sour or buttermilk.
3. Add flour mixture, stirring as little as possible.
4. Chill (if possible).
5. Turn on floured board and roll $\frac{1}{2}$ inch thick. Cut & fry.

Makes 2 doz.

Luncheon
June 25

Ham Loaf

Escalloped Potatoes

Buttered peas and carrots

Radish Roses

B.P. Biscuits

Coffee

Iced Tea

Cookies

Recipes for First Luncheon

Ham Loaf

Sauce

2 lbs. ham & 2 lbs. veal ground
2 cup cooked oatmeal

3 eggs
2 cup milk.
Mix well - bake or steam 2 hrs.

1/2 cup sugar
1/4 tsp. salt
1/4 tsp. pepper
1/2 cup vinegar
1/2 tsp. mustard
1/2 cup water

Mix together and cook well.

Scalloped Potatoes

Wash and scrub number of potatoes wanted, and partly cook them. Then let cool, and peel, and slice in casserole.

Have a layer of potatoes and sprinkle with a little flour. Add butter, pepper, and salt. Continue till dish is full, pour hot milk over it.

Baking Powder Biscuits

2 cup flour
4 tsp. B. Powder
4 tbsps. shortening
3/4 cup milk (half water)
1/2 tsp. salt.

STEPS

1. Sift together flour and dry ingredients.
2. Mix with fork.
3. Add with liquid and make dough.
4. Toss lightly and press 1 inch thick.
5. Bake 12 minutes at 425°.



Luncheon
July 2

Cold Baked Ham

Potatoe Salad

Sliced Tomatoes

Hot Yeast Rolls

Spice Cake

Iced Tea

coffee

Recipes for Second Luncheon

Cold Baked Ham

Place a whole or half cured ham, the fat side up, on rack in open roasting pan uncovered in slow oven, 300° , until done. Allow 30 minutes per pound. 45 minutes before done, carefully remove the rind. Mark the fat surface in squares. Rub the ham with mustard and brown sugar. Then pour over it a fruit juice or part vinegar. Continue baking 35 to 40 min.

Potato Salad

6 potatoes cooked with jackets on. When cold, dice them. Add: 2 tbsps. grated onion 3 hard boiled eggs, sliced 1 small cucumber, diced $1\frac{1}{2}$ tbsps. salt and mayonnaise - mix well.

Sliced Tomatoes

Wash tomatoes good and slice them.

Hot Yeast Rolls

Scald 2 cups of milk. Add 3 tbsps. butter, 3 tbsps. sugar, 2 tbsps. salt, and stir until cool. Add yeast cake that has been dissolved in $\frac{1}{4}$ cup of warm water. Add 1 egg, beaten. Mix. Add 3 cups of flour and mix. Then add 3 more cups of flour, mix well. Let them raise and then shape. Let it raise again and bake it.

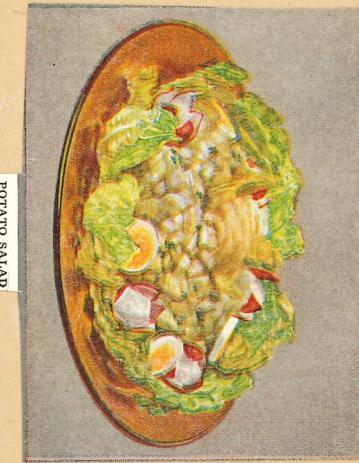
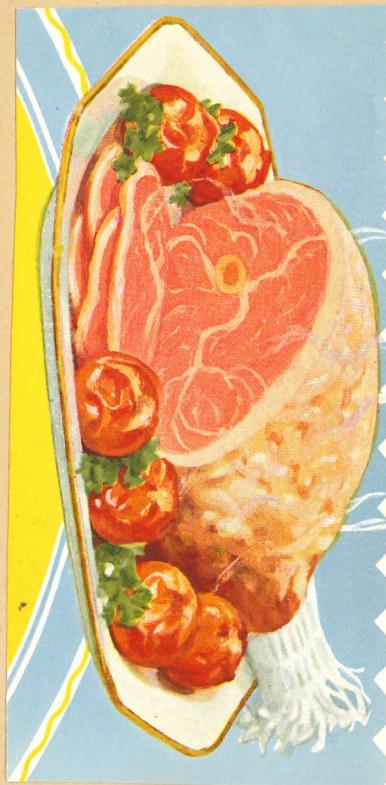
Spice Cake

baked on frosting

Cream $\frac{2}{3}$ cup shortening and add 1 large cup of brown sugar. Add 2 eggs, one at a time and yolk of another. Sift 1 $\frac{1}{2}$ cup flour once - then with $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. B. Powder, and $\frac{1}{2}$ tsp. soda. Add $\frac{1}{2}$ tsp. clove, 1 tsp. cinnamon, and 1 tsp. nutmeg alternately with $\frac{1}{2}$ large cup of sour or buttermilk.

Pour into cake pan and ice at once with following:

1 egg white, beaten.
1 cup brown sugar (scant) beat together.
Spread on cake and sprinkle with $\frac{1}{2}$ cup broken pecan nuts.



Luncheon
July 9

Macaroni and Cheese

Cabbage Salad

Hot Orange Rolls

Iced Tea

or
coffee

Brownies

and

Chocolate Crispies

Recipes for Third Luncheon

Baked Macaroni and Cheese

1-8 oz. pt. of macaroni
3 tbsps. butter
3 tbsps. flour
2 cups milk
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ lb. grated cheese
1 cup dry bread crumbs

STEPS

1. Cook macaroni in boiling, salted water until tender.
2. Then rinse and drain.
3. Make white sauce of butter, flour, milk, and seasonings.
4. Add $\frac{2}{3}$ of cheese. Stir until melted.
5. Pour over macaroni in greased baking dish. Sprinkle crumbs and remaining cheese over top.
6. Bake.

Cabbage Salad

- 3 cups shredded cabbage
- $\frac{1}{2}$ cup finely chopped green pepper
- 1 small cucumber (diced)
- $\frac{1}{4}$ cup celery (cut fine)
- 1 tbsps. minced onion
- $\frac{1}{3}$ cup vinegar
- 1 tbsps. salt
- $\frac{1}{8}$ tbsps. pepper
- $\frac{1}{2}$ cup cream

STEPS

1. Combine cabbage, green pepper, cucumber, celery, and onion.
2. Combine vinegar, salt, and pepper.
3. Pour over vegetables and chill some minutes.
4. Just before serving, add cream, mix thoroughly.
5. (You can add some mayonnaise.) It serves six.

Hot Orange Rolls

Make Baking Powder Biscuit dough - roll thin - Spread on orange filling:

- $\frac{1}{2}$ cup sugar
- 1 grated orange
- $\frac{1}{4}$ cup orange juice

1. Melt butter, add sugar and flour. Mix well.
2. Add rest and cook until mixture leaves pan.
3. Cool and spread. Roll up dough.
4. Cut about 1 inch thick.

Brownies

$\frac{1}{2}$ cup shortening
2 1 oz. sqs. of chocolate (melted)

1 cup sugar
2 eggs (well beaten)
 $\frac{3}{4}$ cup flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. B. Powder
 $\frac{1}{2}$ cup nut meats
1 tsp. vanilla

STEPS

1. Cream shortening-add chocolate and blend.
2. Add sugar to eggs and beat thoroughly-combine with chocolate mixture.
3. Add dry ingredients and beat until smooth.
4. Stir in nut meats and vanilla.
5. Pour into greased 8 inch square pan.
6. Bake 35 min. at 350°. Make $1\frac{1}{2}$ doz. bars.

Chocolate Crispies

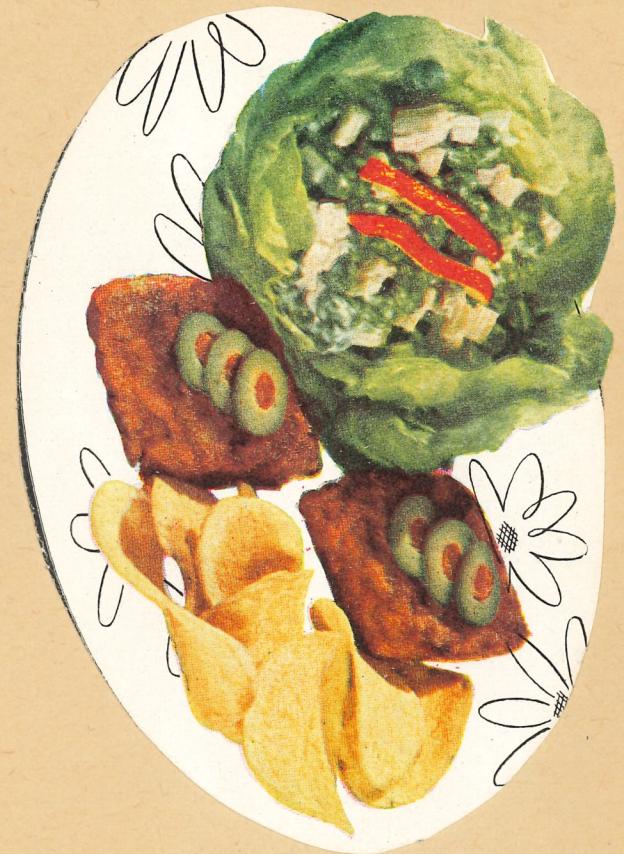
2 eggs
1 cup sugar
 $\frac{1}{2}$ tsp. vanilla
2-1 ounce sqs. chocolate
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup nut meats

(over)

STEPS FROM B

1. Beat eggs until light, add sugar and vanilla.
 2. Beat until thick. Add chocolate melted with butter, beat smooth.
 3. Add flour, mix thoroughly and spread in greased 8 inch pan - sprinkle with nut meats. Bake in slow oven (325°) - 30 min.
 4. Cut in squares while warm and remove from pan. Makes 2 doz.





Luncheon

July 16

Hot Beef Sandwiches

Mashed Potatoes with Gravy
(on Roast)

Golden Salad

Assorted Muffins

Bran Muffins

Plain Muffins

Chocolate Pin Wheel Cookies

Iced Tea or Coffee

Recipes for Fourth Luncheon

Hot Beef Sandwiches

1. Roast beef day before or use left over roast.
2. Slice meat and heat in brown gravy.
3. Toast bread and slice corner wise and place on plate.
4. Place a scoop of potatoes on toast.
5. Cover it with gravy and lay slice of meat by side.
6. Garnish it with parsley.

Mashed Potatoes

1. Peel potatoes and cook them.
2. After cooked mash them. Put gravy over them.

Golden Salad

1. 1 pk. of lemon jello and 1 pk. orange Jello
2. Dissolve with 2 cups of hot water. Add 1 cup vinegar, $\frac{1}{2}$ cup of pineapple juice, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ tsp. salt, grate 2 cups of carrots, 3 cups fine cut pineapple, 2 cups of fine cut oranges.

STEPS

1. Add hot water to jello. Stir well.
2. Add other ingredients except carrots.
3. Stir to dissolve. When cool, add carrots, pineapple, and oranges.
4. Turn in mold that has been rinsed with cold water.
5. Serve on lettuce with mayonnaise.

Assorted Muffins

Bran Muffins

Cream $\frac{1}{2}$ cup shortening, 1 cup sugar. Add 4 eggs slightly beaten. Then add one quart of sour or butter milk and 1 qt. of bran. Let stand while sifting 1 qt. flour, $\frac{1}{2}$ tsp. B. Powder, 2 tsp. soda, 2 tsp. salt. Add to above. Put in well greased muffin tins. Bake in 400° oven, 20 to 25 min. Makes 40 to 50.

Plain Muffins

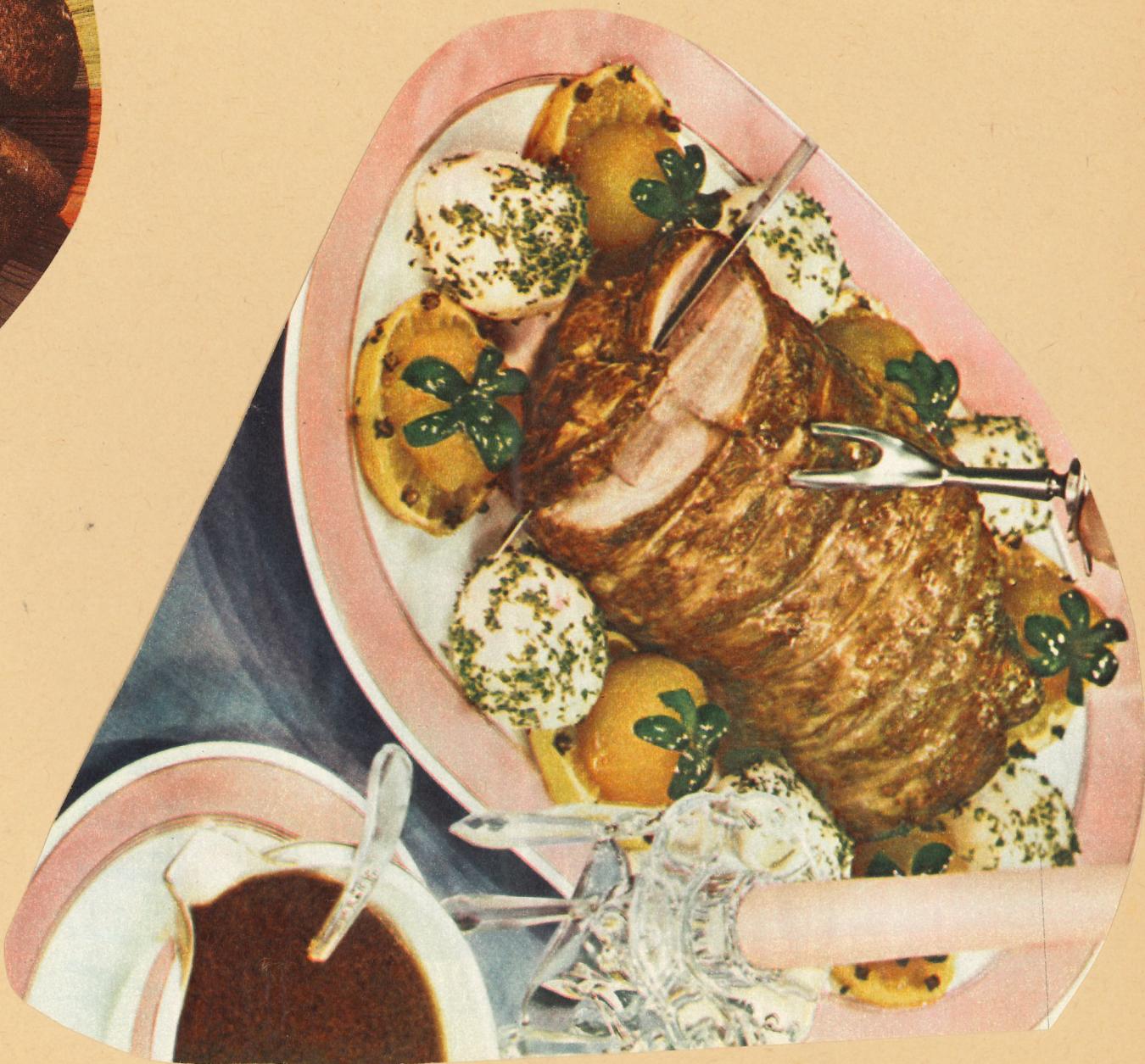
2 cups flour
3 tsp. B. Powder
1 tsp. sugar
 $\frac{1}{2}$ tsp. salt
1 cup milk
2 eggs
 $\frac{1}{2}$ cup shortening
1. Sift together flour, B. powder, sugar, and salt.
2. Add milk, well beaten eggs, and melted shortening.
3. Half fill greased muffin tins. - 20 min in use.

Chocolate Pin Wheel Cookies

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg yolk
 $\frac{1}{2}$ tsp. vanilla
1 1/2 oz. chocolate (melted)

STEPS

1. Thoroughly cream shortening and sugar, add egg yolk and vanilla.
2. Add sifted dry ingredients alternately with milk.
3. Divide dough in half add chocolate to one half. Mix thoroughly.
4. Roll white dough to $\frac{1}{2}$ inch thickness on lightly floured surface.
5. Roll chocolate dough same size and place on white dough.
 - a. Roll like jelly roll and wrap in wax paper. Chill thoroughly - cut in thin slices.
 - b. Bake on greased cookie sheets - 375° - 12 min. (5 doz.)



Luncheon

July 23

Meat Balls

Mashed Potatoes
with Gravy

Sliced Cucumbers and Tomatoes

on Lettuce

Apple Pie

Iced tea or

Coffee

Recipes for Fifth Luncheon

Meat Balls

2 lbs. ground steak
½ lb. pork
1 lb. veal

2 eggs

bread crumbs - 5 slices

½ cup milk, 1 tsp. salt, and $\frac{1}{4}$ tsp. pepper.
Make in balls, grease pans and bake.
Add water to keep from burning.

Mashed Potatoes

1. Peel potatoes and cook.
2. After cooked mash them. Put gravy over them.

Pie Crust

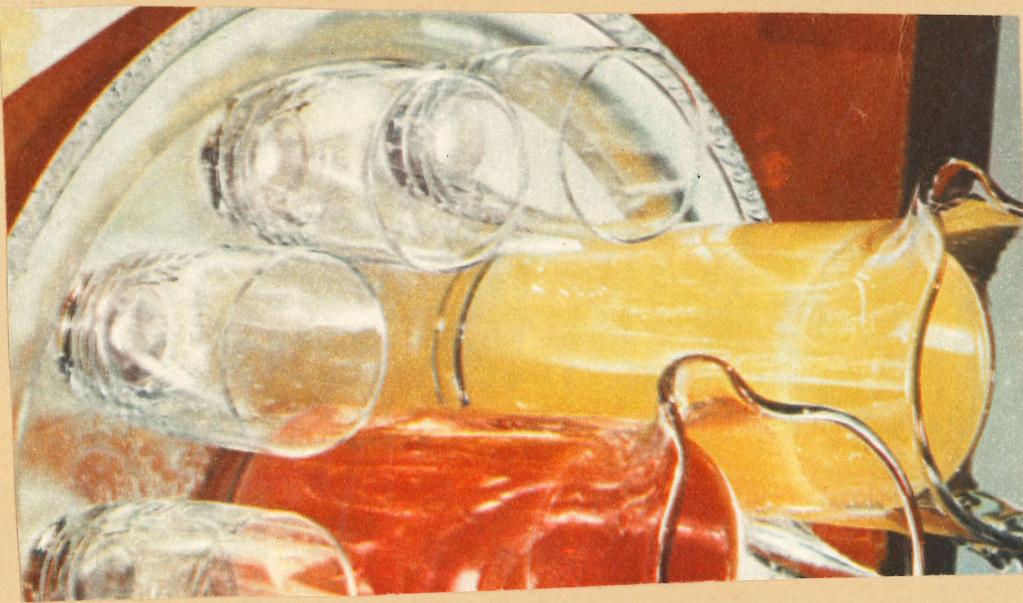
1 ½ cups flour ½ cup shortening
1 ½ sp. salt 3 or 4 tsp. cold water

STEPS

1. Sift flour and salt together.
2. Cut in shortening with knife or blender.
3. Add cold water - blend with fork - then gather dough together lightly with finger tips.
4. Round up dough on floured board and divide.
5. Roll $\frac{1}{2}$ to fit pie pan - don't stretch - press in pan - trim.
6. Add filling. Roll other $\frac{1}{2}$, lay on top, press round and cut. Top crust should have several cuts in crust (in middle) to let steam out. Wet bottom crust on edge before putting top crust on.

over

Sprinkle top with milk or cream and sugar. Put in oven 450° for 10 minutes and then 350° for 30 min. Pare and slice apples very thin. Sprinkle little flour on bottom crust - fill with apples - add 1 cup of sugar - shake cinnamon or nutmeg on top. A chunk of butter - wet all around edge - put upper crust on - etc.



Luncheon
July 30

Chop Suey

Buttered Rice

Head Lettuce with

B.P. Biscuits

Thousand Island Dressing

Hot Gingerbread

Iced Tea

or

coffee

Divided Recipes for Sixth Luncheon

Chop Suey

4½ lbs. cooked veal & pork diced
6 tbsps. fat
8 lbs. celery
1½ lbs. onion
4½ lbs. water
9 cans bean sprouts
6 tbsps. flour
1½ cups soy sauce
2 tbsps. brown sugar

STEPS

1. Sauté meat in fat until brown
2. Put meat in large kettle - add celery and onions and water - Cook until celery is tender.
3. Add bean sprouts - cook 3 min. longer.
4. Mix flour with sauce and sugar - stir in chop suey.
5. Serve with Rice.

Buttered Rice

8 cups rice
8 lbs. water
4 tbsps. salt
1 lb. butter

STEPS

1. Add rice after washing in several waters to rapidly boiling salted water - Cook uncovered for 25 minutes.
2. Drain and rinse (in cold water) called blanching.
3. Pour in large pans and dry in a hot oven.
4. Serve with melted butter.

Head Lettuce Salad with Thousand Island Dressing

Wash lettuce - keep in heads - quarter - place on plate (salad) and pour over following: thin mayonnaise dressing. Add chili sauce - diced hard boiled eggs and sweet pickles.

Hot Gingerbread

Mix as for pie crust.

1 cup sugar
2 cups flour
 $\frac{1}{2}$ cup shortening

Take out $\frac{1}{2}$ cup of above mixture and add to balance

1 egg
2 tbsps. molasses
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger

1. Pour this batter into well greased pan.

2. Sprinkle $\frac{1}{2}$ cup mixture on top.

3. Bake 25 min. 350° - 375° .

29358

Luncheon

Aug. 6

Veal Loaf

Creamed New

Potatoes and Peas

Hot Cinnamon Rolls

Apple Pudding

Iced Tea or

Coffee

Recipes for Seventh Luncheon

Veal Loaf

Knickle and shank of veal - 3 lbs.

6 hard boiled eggs

2 onions - 3 tbsps. minced parsley

Pimento - salt - pepper

STEPS

1. Wipe meat with damp cloth.
2. Put in kettle with onions and cover with boiling water - let boil 3 or 4 hrs. until done. Skin off scum.
3. Remove - cool - Put meat through food chopper.
4. Put layer of meat in loaf pan - then a hard boiled egg thru center.
5. Sprinkle with parsley and pimento - add meat until mold is filled. Let stock boil while preparing the mold - strain over meat - let stand until cold - unmold and slice.

Creamed New Potatoes and Peas

Scrap small new potatoes - drop in salted boiling water - add shelled new peas - cook until tender. Drain - shake a couple tbsps. flour over all - add 2 cups milk and shake well. Pepper, salt, and butter to taste.

Hot Cinnamon Rolls

Make yeast rolls - roll dough - spread melted butter, sugar, and cinnamon on - roll and cut. Place in pan, let raise double - Bake.

Apple Pudding

bottom {
3 cups pared, cored, and sliced apples
1 cup brown sugar
of
pan 2 tbsps. butter

1 cup sugar
1/2 cup shortening } cream

(Spread 1st.
the butter
the apples)

Add 1 egg
1 cupful milk
2 tbsps. vanilla
1 1/2 cups flour
2 tbsps. B. powder
1/2 tsp. salt

Bake over top mixture and bake 350°—40 minutes. Serve warm with cream.

