

1 envelope unflavored gelatin. 1 C. milk
 4 eggs separated 1/2 C sugar
 1/4 t salt 1 t vanilla
 1 C heavy cream whipped
 Soften gelatin in milk
 add beaten egg yolks
 1/4 C sugar + salt
 Cook over simmering water
 stirring constantly until
 thickened and smooth
 add vanilla. Cool. Stir
 occasionally to prevent crust
 Fold in egg whites meringue
 1/4 sugar and the cream
 Pour in mold and refriger.
 for at least 4 hours
 unmold, serve with
 fruit or creme de menthe
 and coconut. serves 8

Bavarian Cream

Five Min Custard

Combine in sauce pan and
 stir well
 1/4 C sugar 1/8 t salt
 1/2 C powdered milk; add and
 beat till smooth
 1/2 C. fresh milk 2 whole eggs
 or 4 egg yolks.
 Stir in 1 1/2 C fresh milk
 Cook over mod. heat stirring
 constantly until 175° or
 about 4 min. remove
 from heat and chill
 add 1 t vanilla.

For variety add grated
 rind of orange, or fruit

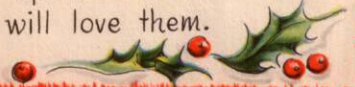


SCANDINAVIAN COOKIES

These are little jewels
 to grace your table

1/4 cup confectioners sugar
 1/2 cup shortening (half butter is better)
 1 cup all purpose flour
 Yolk of one egg

Mix the ingredients in the order given and form into little balls the size of a walnut. Roll these in slightly beaten egg white and then in chopped walnut meats. Place about two inches apart on greased cookie sheet. Make a depression in each cookie with your thumb. Bake at 350° about 12 to 15 minutes. Cool on rack. (They may be made the day before your party) Before serving, fill the depression in each cookie with currant jelly or mint jelly. They sparkle like little red and green jewels and your guests will love them.



~~Deluxe~~ ~~Demon~~ ~~Supreme~~ ~~my~~
 1 Box Duncan Hines Lemon Supreme
 1/2 Cup Crisco Oil
 1 Cup - Agave nectar
 1/2 Cup Sugar
 4 Eggs -
 Place the above in a
 Mixing Bowl + Beat Well
 Put into a greased tube cake
 pan - Bake 1 hr in preheated
 oven ~~the~~
 Remove & while hot pour on
 the following -
 1/4 cup Powdered Sugar
 1/2 Cup Agave nectar } mix
 Lemon Juice to taste }
 Bake 10 minutes longer

BISHOP'S BREAD (Continued)

been greased and lined with greased paper.

Bake about 16 minutes in a *moderately hot oven* (375°). When baked, let stand in the pan for a minute or two; then turn the cake upside down on a towel sprinkled with confectioners' sugar. Remove the paper, and if desired, sprinkle with more sugar.

Cut into oblong pieces, about 1 in. wide and about 3 in. long. Serve fresh from the oven, or, if a day or so old, serve them toasted. This recipe makes about 32 bars.

TO BLANCH ALMONDS: Shell the nuts, and pour boiling water over them. Let them stand from 2 to 5 minutes, until the brown skin can be slipped off with the fingers. Pour off the water and remove the skins.

TO TOAST NUTS: Place them in an ungreased shallow pan in a moderate oven for a few minutes until delicately browned. This greatly improves their flavor.

"Everyday Meals can be the Best of All!"



Says Betty Crocker!

TRY OUR

FAMILY MENU

*Emergency Steak

Scalloped Tomatoes *or* Onions Baked in Cream
Hot Muffins *or* Assorted Rolls

Vitamin Salad
(grated raw carrots, diced celery and finely chopped nuts, sprinkled with lemon juice and mixed with mayonnaise or boiled salad dressing)

**"Busy-Day" Cake
with Broiled Icing

Fresh Fruit
or Fruit Sauce

Coffee or Tea

*Recipes in this folder

**A STAMPED
SELF-ADDRESSED
ENVELOPE**



... will bring you Betty Crocker's complete "bread and roll-making" folder, especially developed for those who bake their own bread. The folder contains 11 recipes perfected by the Betty Crocker staff — including bread, rolls and delicious coffee cakes, as well as valuable baking hints. Just address your request to Betty Crocker, Dept. 320, Minneapolis, Minnesota. Ask for "The Bread Leaflet".

EMERGENCY STEAK

1 lb. Fresh Hamburger (or ground round steak)	1 tsp. Salt
½ cup Milk	¼ tsp. Pepper
1 cup WHEATIES	Finely Chopped Onion (if desired)

MIX ALL the ingredients together well, place on a pie pan and pat into shape of steak about 1 inch thick. Have oven *very hot* (500°). Place steak under broiler. Broil about 5 minutes on each side, until meat is browned. Continue cooking to the degree of doneness desired (8 to 15 minutes in all). Makes six servings.

DID YOU KNOW?

Betty Crocker will be glad to send you, free, any Gold Medal recipe you have seen advertised recently. So, if you didn't find in this folder a recipe recently advertised just send a note naming the recipe you want, to Betty Crocker, Minneapolis, Minnesota, and the recipe will be forwarded to you.

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VALUE
2
GOLD MEDAL
COUPON

SUGAR 'N
SPICE 'N
EVERY THING NICE!



BETTY CROCKER'S Spice Cup Cakes

One of those bakings that makes you realize all over again that baking is an *art*! Spicy, rich, yet delicate . . . everyone will like these cup cakes!

- | | |
|--------------------|------------------------|
| 2 cups Raisins | 2 Eggs |
| 2 cups Water | 2 1/4 cups GOLD MEDAL |
| 1/2 cup Shortening | "Kitchen-tested" Flour |
| 1 1/2 cups Sugar | 1/2 tsp. Cloves |
| | 1 tsp. Nutmeg |

WASH RAISINS WELL, cover with the water and simmer gently for about 15 minutes. Drain the raisins well and cool. *Save and cool the liquid* — there must be one cup; if there isn't, add enough water to make one cup.

Cream the shortening, add the sugar gradually and cream until fluffy. Now blend in well beaten eggs.

Sift flour once before measuring. Then

MUCH MORE THAN "A SACK OF FLOUR"!

Milling, the Gold Medal way, is more than a business. It is romance, concerned with the lives of men — with generations of experienced millers. It starts, each year, with the choice of only finest, selected wheats, progresses to rigidly controlled scientific laboratories, where Gold Medal is tested to prevent variations in quality. Then the Betty Crocker staff performs actual baking tests, in a kitchen and oven like yours. The final purpose in this extensive care and testing is to assure you of superior bakings. Always use Gold Medal Flour!



The recipe makes 2 dozen medium-size cup cakes, but can easily be divided. Half the recipe makes one dozen cakes.

- | |
|--------------------------|
| 2 tsp. Cinnamon |
| 2 1/2 tsp. Baking Powder |
| 1 tsp. Salt |
| 1 cup chopped Nuts |

sift flour with spices, baking power and salt. Sprinkle 2 tbsp. of the flour mixture over the well drained raisins. Add remaining flour mixture to the creamed mixture alternately with the liquid drained from the raisins. Add raisins and nuts. Pour into well greased and floured muffin cups.

Bake 25 to 30 minutes in *moderate oven* (350°).



OLD-TIME Bishop's Bread

"This is the way Date and Nut Bars began!" says Betty Crocker. Try this unusual recipe soon.

- | | |
|------------------------|-------------------------|
| 2 Eggs | 1/4 tsp. Almond Extract |
| 2/3 cup Sugar | 2/3 cup Seeded Raisins |
| 2/3 cups GOLD MEDAL | (cut in two) |
| "Kitchen-tested" Flour | 3/4 cup Almonds |
| 1 tsp. Baking Powder | (blanched, cut in |
| 1/4 tsp. Salt | fourths diagonally, |
| 1/4 tsp. Vanilla | and toasted) |

BEAT EGGS until very light. Then add sugar gradually, beating constantly with rotary beater until mixture is thick and creamy (3 to 4 minutes).

Sift flour once before measuring. Then sift flour, baking powder and salt together and add to egg mixture (*reserving 2 tbsp. of flour mixture to sprinkle on fruit and nuts*) . . . beating until well blended. Beat in flavoring.

Fold in raisins and nuts, which have been mixed with the 2 tbsp. flour mixture. Pour immediately into an oblong pan (8 by 12 in.) which has

Continued on other side

HOW TO Order YOUR SILVERWARE

Mail coupons with a letter telling just what pieces you want. Print your name and address. Send your letter to COUPON SERVICE of General Mills, Inc., Minneapolis, Minn. To complete your set more quickly, take advantage of the generous part-cash offer.

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 - 1 ICED TEASPOON for 2 coupons and 30c or 60 coupons alone.

MAIL small groups of coupons by first-class mail. Send large groups of coupons parcel post, with your letter (with a 3c stamp on it) attached to *outside* of package. Put enough postage on package, too. Make large remittances by postal money order or check.

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- 1 SOLID HANDLE KNIFE (Stainless Blade) for 2 coupons and 40c or 50 coupons alone.
- 1 FORK for 2 coupons and 30c or 45 coupons alone.
- 1 SALAD FORK for 2 coupons and 30c or 45 coupons alone.
- 1 BUTTER SPREADER for 2 coupons and 30c or 45 coupons alone.

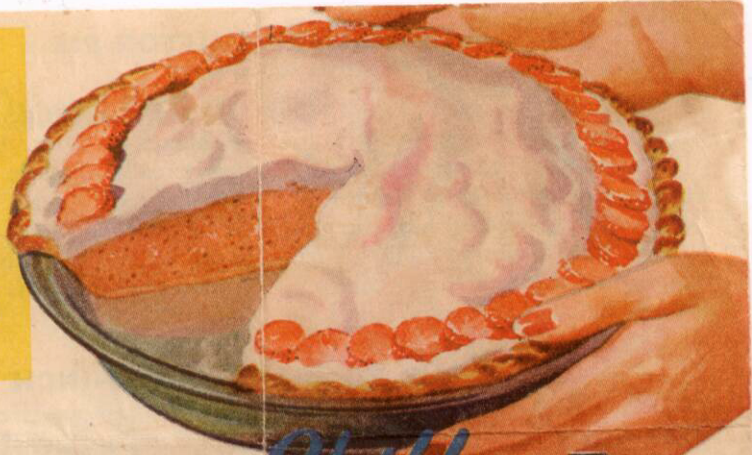
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A-1609

LIGHT

LOVELY

LUSCIOUS



Strawberry Chiffon Pie

One cooled baked 9-inch Pie Shell
1 tbsp. Gelatin
 $\frac{1}{4}$ cup cold Water
3 Eggs

$\frac{1}{4}$ cup Sugar
 $\frac{1}{2}$ tsp. Salt
2 tsp. Lemon Juice
 $\frac{1}{4}$ tsp. Cream of Tartar

$1\frac{1}{8}$ cups Crushed Fresh Strawberries
and Juice (1 pt. fresh berries)
 $\frac{3}{8}$ to $\frac{1}{2}$ cup Sugar (depending on
sweetness of berries)

SOAK GELATIN in cold water about 5 minutes. Then beat egg yolks slightly in top of double boiler. Blend in the $\frac{1}{4}$ cup sugar, and the salt and lemon juice. Cook over hot water, stirring constantly, until smooth and thickened (5 to 10 minutes).

Now blend in the soaked gelatine and crushed strawberries, and beat with a rotary beater 1 minute. Remove from heat, and cool. Chill in refrigerator until thick enough to barely hold its shape. Then beat again with rotary beater until smooth. (Continued on page 8)

STRAWBERRY CHIFFON PIE

(Continued from page 3)

Make a stiff meringue by beating the egg whites with cream of tartar until stiff enough to hold a point, then gradually beating in the $\frac{3}{8}$ to $\frac{1}{2}$ cup sugar . . . continuing beating until the mixture is stiff and glossy. Fold this meringue into the strawberry mixture, and pile lightly into cooled baked pie

shell. Chill in refrigerator until "set" — about $\frac{1}{2}$ hour. Keep cool until nearly ready to serve.

If desired, spread stiffly whipped cream over the top of the pie and decorate with a ring of sliced berries around the edge. This gives your pie a "party" look!



Ice Water (2 to 3 tbsp.)

SIFT FLOUR ONCE BEFORE MEASURING. Then sift flour and salt together. Cut in the shortening with a pastry blender or two knives. First add most of the shortening, cutting it in finely until mixture looks like meal. Then add remaining shortening, cutting it into particles the size of giant peas.

1 cup GOLD MEDAL
"Kitchen-tested" Flour
 $\frac{1}{2}$ tsp. Salt
 $\frac{1}{3}$ cup Shortening

HOW TO MAKE ONE 9-INCH PIE-SHELL

Now add ice water. Sprinkle it lightly over mixture, blending it in until dough can be just pressed together in a ball. Roll out to fit pie pan on lightly floured cloth-covered board. Place in pan loosely, leaving $\frac{1}{2}$ inch extending beyond edge of pan. Build up fluted edge. Prick thoroughly with fork to prevent puffing.

Chill thoroughly. Then bake 10 to 12 minutes in a *very hot oven* (500°).

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GENERAL MILLS, INC., MINNEAPOLIS, MINN.

Potatoe Rolls

- 3 small potatoes, boiled & put through sive
1 cup warmed sweet milk
1 cake yeast dissolved in $\frac{1}{2}$ cup of the potatoe water; add 1 tbls sugar and let stand until light. Flour to knead very stiff and mold until smooth.
- 1 beaten egg
1 heaping tbls of shortening
1 tsp salt

For six o'clock dinner set at 11 o'clock
at four, roll and cut out like biscuits
let rise until ten minutes of six,
butter tops and bake in quick oven

Here's what's cookin' Baked Green Enchiladas Serves 6 ^{v1}

Recipe from the kitchen of Florence Erwin



1 doz. tortillas

1 small onion cut fine - 2 T. Butter

1 can cream & chicken soup

1 can chopped green chili

1 glass sliced chicken

Pinch of Oregano

1 small can condensed milk

½ can tomato & green chili (or more) (to taste)

pinch of salt - Grated sharp cheese

Sauce: - Sauté onion in butter until soft.

add soup, milk, green chili & mix until smooth.
Add tomato & green chili to taste. Add salt &
oregano to taste. Add sliced chicken. Heat
over medium heat.

Turn tortillas in hot fat as for red
enchiladas. Dip each tortilla in sauce
and arrange in casserole. Cover each
layer with grated cheese. Repeat. Cover
with remaining sauce. Heat in medium
oven until bubbling. (If sauce seems
too thick it may be thinned with
water or milk.

Sour Cream Pie

#

1 cup sour cream $\frac{3}{4}$ cup sugar
 1 egg 1 teaspoon cinnamon
 $\frac{1}{2}$ cup raisins chopped
 Bake in double crust

duplicate

Sour Cream Fudge

#

$\frac{1}{2}$ cup thick sour cream
 $\frac{1}{3}$ cup water
 2 cups sugar
 2 tbs cocoa
 $\frac{1}{8}$ tsp salt $\frac{1}{4}$ tsp soda
 Boil without stirring until it forms a soft
 ball. Let stand until cool then beat. Add
 nuts if desired. Pour in buttered pans.

Potato Cakes.

2 cups sugar 1 cup Butter
 1 " potatoes 1 " Walnuts
 $\frac{1}{2}$ " milk 2 " flour
 2 teaspoons B. Powder 4 eggs
 well beaten 5 teasp. choc.
 1 teasp. cloves, cinnamon, nutmeg

Hayward, Wisc. Rhubarb Pie / Agnes Ahrentz

1 c. sugar - - - 2 eggs
 1 T. flour - - - 1 t. Lemon ex
 Pinch of salt - - - Mix & pour
 over raw rhubarb in raw pie
 crust topping
 $\frac{1}{2}$ c brown sugar - 2 T flour
 2 T. butter - mix and put on top
 Bake 50-60 min - 350 oven

Apple Sauce Cake

3 $\frac{1}{3}$ C flour

2 C sugar

$\frac{1}{2}$ t B. P.

2 t soda

2 t salt

1 t Cinnamon

$\frac{2}{3}$ t Cloves

$\frac{2}{3}$ t Allspice

$\frac{3}{4}$ C Shortening

$\frac{2}{3}$ C water

sift together

add

$\frac{2}{3}$ c walnuts }
 $1\frac{1}{3}$ c raisins } add

2 c applesauce - add alternatly with
flour + water last and beat well

2 eggs -

Makes 2 large oblong loafs
pans.

Bake 40 to 50 min at 350°

FRESH APPLE LOAF

All measurements are level. Sift flour before
measuring.

1 cup sugar $\frac{1}{2}$ cup soft shortening 2 eggs

3 cups flour $1\frac{1}{2}$ tspn baking powder

1 tspn soda $1\frac{1}{2}$ tspn salt 3 cups coarse

grated peeled apples $\frac{1}{2}$ cup chopped nuts.

Cream sugar, shortening and eggs untill fluffy.

sift flour, measure and sift with other dr.

ingredients. Add to creamed mixture with apple

and nuts, to a stiff batter. turn into greased

loaf pan 9-5-3 Bake in preheated oven, 325°

60 to 70 min. Cool before cutting.

4/21/60

Carrot Cake

- 1 1/2 c. sugar
 - 1 1/8 " water
 - 1 " raisins
 - 2 T Butter
 - 2 Large Carrots grated
 - 1 t cinnamon
 - 1/2 t nutmeg or cloves
- Boil slow for 5 min.
let get perfectly cold
- Then add 1 or 2 eggs
well beaten
- 2 c. flour 1/2 t soda
 - 2 t baking Powder
 - 1 pinch salt
- Bake 350 oven

Brown sugar may be used Elizabeth D.



FRESH APPLE LOAF

All measurements are level. Sift flour before measuring.

- 1 cup sugar
- 1/2 cup soft shortening
- 2 eggs
- 3 cups sifted Drifted Snow Flour
- 1 1/2 teaspoons double-action baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons salt
- 3 cups coarse, grated, peeled apple
- 1/2 cup nuts, chopped

Cream sugar, shortening and eggs until fluffy. Sift flour, measure and sift again with baking powder, soda and salt. Add to creamed mixture with apple and nuts. Stir to stiff batter. Turn into greased and floured loaf pan, 9 x 5 x 3 inches. Bake in preheated slow-moderate oven, 325°, for 60-70 minutes. Cool before slicing.

Oreos White Cookies

- 2 C sugar
- 1 C Oreos
- 1/2 C sou. milk
- 2 egg
- 7 flour
- 1 t soda
- 1 t salt
- 1 t vanilla
- 1/2 t lemon

Cream Oreos + sugar add eggs well beaten, soda mixed with sou milk & let extract & about 5 c flour
Roll thin bake moderate hot oven about 5 min

LEMON JELLO CAKE

1 pkg. yellow cake mix 3/4 c water
4 eggs 3/4 c salad oil 1 pkg. lemon jello

Heat oven to 350. Combine all ingredients and beat for 4 min. Pour into greased 9x13 pan. Bake 35 to 40 min. Remove cake from oven and punch holes all over with fork while still hot.

Pour lemon icing (made by mixing 2 c powd. sugar with juice and grated rind of 2 lemons) over top of cake

4 proc.

Silver Cloud Cake

2 c. Flour ^{sift together} 1 1/3 c. sugar ^{2/3 c sugar}
3 1/2 t B. Powder add 1/2 c. shortening ^{2/3 wh cream}
1 c. milk 1 1/2 t Vanilla Beat 2 min. ^{syrup}
Add 1/2 - 2/3 c. egg whites unbeaten
Beat 2 min. more Pour batter into pans. Bake 30-35 min. in pre-heated oven 350°
when using sugar & syrup reduce milk to 3/4 c plus 1 T

QUICK AS A FLASH FRUIT CAKE

Luscious White Fruit Cake in Minutes!

No need to go without fruit cake this Christmas just because you're hard pressed for time. Thanks to packaged mixes you can easily get this festive white fruit cake all ready for the oven in an unburied 45 minutes. This includes every step from opening the box of cake mix to beating the batter, preparing the pans, preheating the oven, getting the fruit and nuts ready, and filling the pans. After that you are free to go about your business while the cakes reach perfection in the oven. You'll collect so many compliments on your QUICK AS A FLASH FRUIT CAKE you'll be making it again next year regardless of the amount of time you have to spend making Christmas goodies!



Mary Morgan

Empty into a mixing bowl
1 lb. 4 oz. box white cake mix, the kind in which YOU add the eggs

Stir in
1/2 cup boiling water
1/4 cup (half a stick) butter

Mix until ingredients are moistened and shortening well blended.

LET BATTER STAND 30 MINUTES . . . this is important as it releases some of the leavening in the cake mix.

DURING THE 30 MINUTES, mix together in another large bowl

1 pound candied fruit mix for fruit cake
1 cup golden seedless raisins, checked for stems
1 cup (3 1/2 oz. pkg.) chopped pecans
1 cup (3 1/2 oz. pkg.) chopped walnuts

Preheat oven to 275°F. Place a shallow pan of warm water on the floor of the oven. Line bottom and sides of two 9x5x3 or 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans, coffee cans, or other baking pans with heavy brown paper.

AFTER THE 30 MINUTES, beat the batter vigorously for 2 minutes.

Then beat in
1/2 cup egg whites (about 4 medium)
1 teaspoon almond extract

Beat batter vigorously for 2 more minutes.

Stir batter into the fruit and nut mixture and blend thoroughly.
Spoon into the paper lined pans.

Bake in a slow oven (275°F.) about 2 hours or until a toothpick inserted in the middle of the cakes comes out clean.

If top of cakes are to be decorated, do this about 1/2 hour before cakes are done. Loaves look festive decorated with
candied pineapple rings, candied cherries, blanched almonds

Arrange fruit and nuts on top of cakes in attractive design. Return cakes to oven for last 1/2 hour of baking.

When done, allow cakes to cool completely. Then cut several layers of cheese cloth to fit over top of cakes. Saturate cheese cloth with orange juice, sherry, or brandy and place over top of cakes. Do not remove brown paper from sides. Wrap cakes in aluminum foil. Store in refrigerator or freezer until serving time. Chilled fruit cakes slice easily. Try to allow at least a week's mellowing to develop flavor.

Yields 3 1/2 to 3 3/4 pounds white fruit cake.