

TIME SAVER RECIPES

By Martha Meade

Seven grand dishes for you to make with this popular "time-saver"... Sperry Pancake and Waffle Flour... and each one is just as tempting as your perfect pancakes and waffles. Sperry Pancake and Waffle Flour is a real "time-saver" because seven fine ingredients have already been blended and mixed for you.



- FLUFFY DUMPLINGS
- PLANTATION CORNBREAD
- CHOCOLATE PEPPERMINT CREAMS
- CARAMEL MUFFINS
- HASTY GINGERBREAD
- HAM LUNCHEON RING
- QUICK COFFEE CAKE

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1 VALUABLE SILVERWARE CERTIFICATE INSIDE

Chocolate Peppermint CREAMS



Truly unusual cookies for your cookie jar—peppermint icing between layers of chocolate—the whole family will enjoy them.

- | | |
|---|--|
| 1/2 cup butter (part shortening) | 2 tablespoons milk |
| 1 cup sugar | 2 cups Sperry Pancake and Waffle Flour |
| 1 egg | 1 cup ground nuts |
| 2 squares unsweetened chocolate, melted (2 oz.) | |

Cream butter and sugar until fluffy. Add egg, beating well. Blend in chocolate and milk. Sift flour, measure and combine with creamed mixture. Add nuts. Form into rolls, 1 1/4 inches in diameter, wrap in waxed paper and chill thoroughly. Slice very thin and bake on greased cookie sheet in a moderately hot oven, 375°, for 5 to 6 minutes. When cool, put two cookies together with Peppermint Cream Filling. 5 dozen creams.

- PEPPERMINT CREAM-FILLING**
- | |
|-----------------------------------|
| 1/4 cup butter |
| 2 cups sifted powdered sugar |
| 2 tablespoons cream |
| 6 to 8 drops peppermint flavoring |

Cream butter and 1 cup powdered sugar until light and fluffy. Add remaining ingredients and beat until smooth.

WHEAT HEARTS



For Baby—And the Whole Family

"I like the flavor of Wheat Hearts. It always 'tastes like more,' Because toasted wheat germ's added. Ask for it at your store!"

Ham Luncheon RING

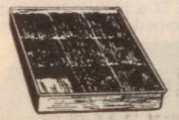


Perfect for your most special luncheon or dinner—a colorful savory ring mold to fill with vegetables or perhaps creamed eggs.

- | | |
|--|---|
| 2 cups Sperry Pancake and Waffle Flour | 2 teaspoons dry mustard |
| 1/4 cup shortening | 1/8 teaspoon pepper |
| 3 cups ground cooked ham | 2 teaspoons Worcestershire sauce added to |
| 3 tablespoons finely chopped onion | 2/3 cup milk |

Sift flour, measure, and cut in shortening. Add ham, onion, mustard and pepper and mix together thoroughly. Add milk and mix until stiff dough. Turn into well greased 8-inch ring mold and bake in a moderately hot oven, 350°, for 40 minutes. Unmold and fill center with creamed eggs or vegetables. 8 servings.

Hasty GINGERBREAD



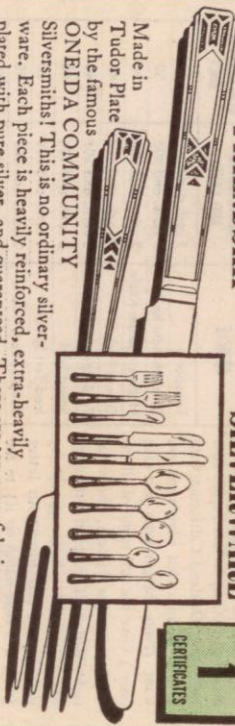
No more doubts about gingerbread—with this recipe you stir success right into the batter, and capture a certain delicious flavor that can't be beat.

- | | |
|--|------------------------|
| 1/2 cup sugar | 1 1/2 teaspoons ginger |
| 2 eggs | 1 teaspoon cinnamon |
| 1/2 cup molasses | 1/4 teaspoon cloves |
| 1 1/2 cups Sperry Pancake and Waffle Flour | 1/2 cup water |
| | 1/3 cup melted butter |

Beat sugar and eggs until fluffy; blend in molasses. Sift Pancake and Waffle Flour, measure and sift twice again with spices. Add to first mixture alternately with water. Add melted butter last. Pour into a greased and floured deep 8-inch square pan. Bake in a moderately hot oven, 400°, for 25 minutes. 9 servings.

SAVE THIS CERTIFICATE

FOR BEAUTIFUL FRIENDSHIP Pattern SILVERWARE



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Made in Tudor Plate by the famous ONEIDA COMMUNITY Silversmiths! This is no ordinary silverware. Each piece is heavily reinforced, extra-heavy plated with pure silver, and guaranteed. There are ten graceful pieces to choose from. To complete your set as quickly as possible, save these certificates packed with Drifted Snow "Home-Perfected" Flour, Sperry Pancake and Waffle Flour, Wheat Hearts, and other Sperry products. See other side for terms of offer.

"Drifted Snow" and "Home-Perfected" are registered trade marks of General Mills, Inc.

Speed your collection of this fine, Friendship pattern silverware by also saving the certificates packed with Sperry Wheat Hearts—the cereal that is such an excellent source of the appetite and growth-promoting Vitamin B₁. You'll like the rich, nut-like flavor of Wheat Hearts especially.



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Caramel MUFFINS

These caramel muffins really melt in your mouth—
light and delicious, piping hot right out of the oven.

- 2 cups Sperry Pancake and Waffle Flour
- 1 egg
- 1 cup milk
- 2 tablespoons melted butter
- 1 tablespoon sugar

Stir flour in the package with a spoon, and measure into a bowl without sifting. Add sugar, egg and milk, and beat *only long enough to mix*. Add melted butter last. Fill greased muffin tins $\frac{3}{4}$ full and sprinkle top of batter with Caramel Topping. Bake in a hot oven, 400°, for 15 to 20 minutes. 1 dozen muffins.

CARAMEL TOPPING

- 3 tablespoons brown sugar
- 1 tablespoon melted butter
- $\frac{1}{4}$ teaspoon nutmeg

Mix all ingredients together before sprinkling on top of muffin batter.



Plantation CORNBREAD

Shades of Civil War days . . . rich, tasty cornbread . . . but made with modern speed when Sperry Pancake and Waffle Flour is used. . . a favorite with men.

- 1 cup Sperry Pancake and Waffle Flour
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 1 cup Sperry Corn Meal
- $\frac{2}{3}$ cup milk
- 2 tablespoons sugar
- $\frac{1}{3}$ cup melted butter

Mix flour, corn meal, sugar and salt together thoroughly. Beat eggs until light, add milk, and add to dry ingredients, mixing until smooth. Blend in melted butter. Pour into well-greased 8-inch square pan, and bake 30 minutes in a moderately hot oven, 375°. 9 servings.



Quick COFFEE CAKE

An easier way of making an old favorite . . . this is coffee cake at its best . . . it's quickly made with Sperry Pancake and Waffle Flour . . . only 5 minutes from package to oven.

- 1 cup Sperry Pancake and Waffle Flour
- 1 egg
- $\frac{1}{3}$ cup milk
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup melted butter

Stir flour in package before measuring. Mix all ingredients together thoroughly, adding melted butter last. Pour into a buttered 8-inch pan. Sprinkle with the following topping and bake in a moderately hot oven, 375°, for 20 minutes. Serve warm. 8 servings.

COFFEE CAKE TOPPING

- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup Drifted Snow "Home-Perfected" Flour
- $\frac{1}{4}$ teaspoon cinnamon
- 2 tablespoons soft butter

Mix all together. The topping should be crumbly in appearance. If a richer topping is desired, $\frac{1}{4}$ cup chopped nuts may be added.



Fluffy DUMPLINGS

Light and delicious . . . dumplings like these are a rare treat . . . you'll see the big difference just as soon as you try them.

- 1 cup Sperry Pancake and Waffle Flour
- $\frac{1}{2}$ cup milk

Stir flour in package before measuring. Add milk to flour and stir only until smooth. Drop by spoonfuls on top of gently boiling meat, chicken or vegetable stew. Cover tightly and cook 20 minutes. 6 servings.

NOTE: For fluffy light dumplings do not remove cover during cooking period.

For other delightful new recipes by Mardla Meade, recipes tested and proved by 117 Western home-makers, get the interesting folder packed inside every sack of Drifted Snow "Home-Perfected" Flour. Incidentally, you'll find another Friendship pattern silverware certificate in that folder, too.

HOW TO ORDER YOUR SILVERWARE

When you get enough certificates, mail them to Coupon Service, 801 East 10th Street, Oakland, California, with a letter stating what silverware you want. (Note the generous part-cash offer.) Give the full name of silverware piece (or pieces), shown at right. Mail small groups of certificates first class mail—larger groups by parcel post, attaching your letter (with a 3 cent stamp on it) to the outside of package. Be sure to use sufficient postage on package.

ARTICLE	CERTIFICATES AND CASH	CERTIFICATES ONLY
Teaspoon	1 cert. and 15¢	30
Solid Handle Knife	2 certs. and 40¢	50
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Dinner Fork	2 certs. and 30¢	45
Tablespoon	2 certs. and 30¢	45
Salad Fork	2 certs. and 30¢	45
Iced Tea Spoon	2 certs. and 30¢	60
Soup Spoon, Round	2 certs. and 30¢	45
Large Dessert Spoon	2 certs. and 30¢	45
Butter Spreader	2 certs. and 30¢	45

This certificate not negotiable, good only within the continental limits of the United States and not redeemable after May 31, 1942. This certificate is void and not redeemable from, and offer thereof does not extend into Utah, Nevada, or any other state or territory where the issuance or redemption of coupons is prohibited, limited, licensed, taxed or regulated in any manner.

FOR SEASONING MAIN DISHES

Slice of ham one inch thick. Soak two hours in slightly tart vinegar (or cider) and water. Drain, wipe dry. Mix $\frac{1}{2}$ ts. Mapleine in cup sugar. Pound sugar into ham. Put ham in baking dish. Cover with Mapleine-sugar, add some tart water; push in a few cloves. Bake two hours. Serve with sauce made from liquid in pan, more tart water, flour to thicken, few drops Mapleine.

Delicious Baked Ham

Wash 2 cups beans, cover with cold water, add pinch soda. Cook slowly $\frac{1}{2}$ hour. Drain, rinse. Cover again with cold water, add salt, cook until beans are nearly tender. Drain. Place slice salt pork, small whole onion in bean pot. Add half beans, another slice salt pork, rest of beans. Sprinkle top with $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ ts. dry mustard, $\frac{1}{2}$ ts. Mapleine. Fill with hot water, bake.

Mapleine Baked Beans



12 GRAND WAYS TO
Pep up Meals
 WITH
MAPLEINE
 IMITATION MAPLE FLAVOR
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MAPLEINE





IMITATION MAPLE FLAVOR

CONTAINS NON-MAPLE VEGETABLE EXTRACTIVES

MAKE your own delicious, golden rich syrup easily, quickly—and save money. Mapleine flavors syrup for only $1\frac{1}{2}$ c a pint. And Mapleine transforms desserts, icings, cream pies and candies, gives a tempting flavor to pudding and sundae sauces.

Because Mapleine is a vegetable flavoring, it will not cook or freeze out. Sweet flavored only when used with sugar, it has dozens of seasoning uses in main dishes, meats, gravies, clear soups. Add a few drops when cooking, discover new flavor!

Make your own **MAPLEINE SYRUP**

pour
2 cups boiling water 
 over
4 cups sugar 
 add
1 teaspoon Mapleine 
 stir
 and you have
2 pints Mapleine syrup 

**$1\frac{1}{2}$ c
 FLAVORS
 A PINT**

To Keep Mapleine Syrup Indefinitely Without Graining

Add one teaspoon lemon juice to Mapleine Syrup (made according to formula at left). Then bring syrup to boil. Lemon juice must be added BEFORE boiling. Syrup is ready to serve when sugar is fully dissolved. By adding lemon juice *before* boiling, you can make up large quantities of Mapleine Syrup.

FREE: MAPLEINE RECIPES. Write Crescent Mfg. Co., 660 Dearborn St., Seattle, Wash., for other FREE recipes using Mapleine.

Marshmallow-Date Mousse

1 cup whipping cream 12 marshmallows
1 teaspoon Mapleine ½ cup dates

Add Mapleine to cream. Whip stiff. Cut marshmallows in small pieces, shred dates, add to cream. Pour into mold or tray and freeze.

Mapleine Mousse

½ pt. whipping cream ¼ teaspoon Mapleine
3 tablespoons sugar

Whip cream, beating in sugar, Mapleine. Whip stiff, put in refrigerator tray lined with waxed paper, freeze. Nuts or fruit may be added when cream is stiff.

Cake Fillings, Frostings

Follow favorite recipe. Adding just enough Mapleine to produce a delicately rich maple shade, gives the desired delicious flavor.

PLEASE NOTE—If bottle cap seems to stick, tap the top of the cap lightly on a hard surface, then turn.

Quick Mapleine Icing

½ teaspoon butter 1½ cups confectioner's
2 tablespoons hot milk sugar (sifted)
½ teaspoon Mapleine

Add butter to hot milk. Stir in sugar gradually, making right consistency to spread. Add Mapleine.

Mapleine Sundae Sauce

1 cup sugar 1½ tablespoons butter
1½ teaspoons cornstarch 1 teaspoon Mapleine
1 cup hot water

Mix cornstarch and sugar, add hot water slowly, stirring until smooth. Add butter, Mapleine. Cook until thick. Stir constantly. Delicious on ice cream. A fine sauce for puddings.

Glazed Sweet Potatoes

Boil and peel six medium sweet potatoes. Slice lengthwise. Arrange in greased baking dish. Season with pepper, salt, bits of butter. Pour Mapleine Syrup* over potatoes. Bake in slow oven till brown.

Mapleine Nut Bars

¾ cup flour 1 teaspoon Mapleine
½ teaspoon salt ½ cup chopped walnuts
½ teaspoon baking powder 1 cup brown sugar
1 cup sliced dates 2 eggs

Sift together baking powder, salt, flour. Add dates, nuts. Mix. Beat eggs, whip in sugar gradually. Stir in other ingredients and Mapleine. Spread evenly in shallow pan well greased, dusted with flour. Bake moderate oven. Cut in strips, remove from pan while warm. Keep in tightly closed jar.

Stuffed Baked Apples

Wash, core apples. Place 1 tbs. sugar, lump of butter in each. Set apples in baking dish, dot dish with butter. Sprinkle apples with cinnamon, nutmeg, sugar, a little flour. Add ½ ts. Mapleine to 1 cup water. Pour over apples and bake, basting occasionally.

Mapleine Sugar

Mix 1 cup sugar, and ½ teaspoon Mapleine. Blend thoroughly. Store in glass jar.

Mapleine Nut Cream

¼ cup butter 3 teaspoons gelatine
¾ cup powdered sugar ½ pt. whipped cream
¾ cup Mapleine Syrup* 1 cup nut meats
1 cup hot milk

Cream butter and sugar. Beat syrup in slowly. Soak gelatine in a little water, add to hot milk. Add milk, finely chopped nuts to sugar mixture. Cool. When it begins to thicken, stir in whipped cream. Mold and chill.

Mapleine Freeze

1 cup Mapleine Syrup* 1 pint whipping cream
6 egg yolks beaten

Cook Mapleine syrup and beaten yolks in double boiler until thick, or until mixture coats a spoon. When cool fold in the whipped cream. Freeze in trays, or pack in ice and salt.

*See recipe for making Mapleine Syrup on another page of this folder.

MINCEMEAT UPSIDE DOWN CAKE

The secret of success with this unusual upside-down cake lies in heating the mincemeat before adding the batter.

- 2 eggs
- 1 cup sugar
- Grated peel from 1 lemon
- 1 tablespoon melted shortening or salad oil
- $\frac{1}{3}$ cup hot water
- 1 cup cake flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup mincemeat
- $\frac{1}{2}$ cup brown sugar
- 1 tablespoon butter or margarine

Beat eggs until light and mix in sugar, lemon peel, melted shortening, and water. Sift flour, measure, and sift with baking powder and salt. Fold into egg

mixture. Heat mincemeat over low heat until it begins to bubble; add brown sugar and melted butter. Line the bottom of a 10-inch round cake pan with wax paper, spread mincemeat mixture over in an even layer, and while mincemeat is still hot, pour in cake batter. Bake in a moderate oven (350°) 25 minutes, or until cake is done. Remove from oven, allow to stand two or three minutes, then invert on cake plate. Serve warm or cold, plain or with whipped cream. Serves eight.—*L. H., San Diego.*

For individual cakes bake in muffin tins for 15 minutes.

An Irresistible Dessert

Coconut Layer Cake--From the Journal Kitchen: By Jean Simpson

A IRRESISTIBLE dessert—fine-textured cake, delicious, melting frosting, and coconut that is white, tender and delicately flavored! Nothing has an appeal that is harder to resist. And not many things are more gratifying than yielding to the desire to enjoy its goodness.

A good recipe for the cake is the first requisite in making this treat. Well-chosen ingredients in correct proportions, properly combined and baked, are indispensable. Either cake flour or pastry flour may be used, and even all-purpose flour may be used with success. The difference is chiefly in the fineness of grain obtained in the cake. Cake flour naturally gives a finer-textured cake, one that is feathery and light. A point in favor of the other flours is that they seem to give a cake that is more moist and stays fresh longer. Any solid fat that does not impart an inferior flavor may be used.

There are on the market a good many baking powders that will give excellent cake. For the best results choose the amount you use according to the particular type as indicated in the recipe. But you can make a cake that is very acceptable by using two and a half teaspoonfuls of baking powder in the following recipe, regardless of the type of powder you have.

For flavoring use all vanilla if you like; or a mixture of one-third orange extract, one-third lemon and one-third vanilla is especially good.

If you take a few minutes to get things ready ahead of time the preparation will proceed much more smoothly. Let the shortening remain at room temperature long enough before actual mixing to allow it to soften and enable easy creaming. Just before you are ready to combine, sift the flour, baking powder and salt together and add the flavoring to the measured milk. Light the oven and regulate it for 330° F. to 350° F. if you are using a tartrate or a phosphate powder, or for 300° F. if you are using an S. A. S.-phosphate powder.

Grease the sides and bottom of the cake pans, and cover the bottom with waxed paper cut to fit exactly. The following recipe will just nicely fill two nine-inch layer pans. To make three layers of this size, use half again as much as the recipe stipulates. And for three ten-inch layer pans, double the recipe.

Then you are ready to add the dry ingredients alternately with the milk. Begin by adding about four tablespoonfuls of the sifted flour-baking-powder-salt mixture to the egg-yolk mixture. Stir the flour in until it is barely dampened, and then beat it for about half a minute. All the movements during this addition, and from now on, should be quick but gentle, for working heavily with the batter will tend to make a heavy cake. Then add about two tablespoonfuls of milk, and with a few strokes stir it in until it is just lost from sight.

Repeat, adding the dry and wet materials in this way, each time doing the major part of the mixing after adding flour rather than after adding milk. After the first addition of flour, however, ten seconds of mixing is ample. Finish with an addition of flour, and give the mixture a final beating for about thirty seconds if a tartrate powder has been used, a little longer if a phosphate, and about one minute if an S. A. S.-phosphate powder.

Quickly beat the egg whites, add them to the batter and stir it gently. Then as soon as it can be beaten without spattering, beat for about thirty seconds. Turn the batter at once into the greased tins. See that the batter goes well into each corner and around the outside, otherwise the finished cake will be higher in the center than toward the edge.

Bake the cake at once if possible; but if it must stand a few minutes first, keep it in the refrigerator until the last minute. Then place the tins on the center rack of the oven, arranging them so that they do not touch each other or the sides of the oven. In a well-regulated, evenly heating oven this placement will guarantee a nice circulation of hot air around the tins and will give evenly risen layers.

If you prefer to keep the oven at a uniform temperature throughout, 350° F. is the best temperature to use, regardless

of the kind of powder. But it is somewhat better, as already indicated, to take the baking powder into consideration. For a cake made with either a tartrate or a phosphate powder, bake at 330° F. to 350° F. until fully risen, then finish at 375° F. For a cake made with an S. A. S. powder, it is better to bake at 300° F. until fully risen, then finish at 350° F. or 375° F.

When the cake has shrunk away from the sides of the pan, responds to the gentle pressure of the finger, and a toothpick or cake tester inserted into the center of it comes out clean, it is done. Take it from the oven, remove it from the tins, take the paper off the bottom, and leave on racks out of drafts until it is cool.

The frosting for a coconut layer cake should be one that stays rather moist for some time, so that you can sprinkle the coconut over it and be assured of its sticking. A Seven-Minute Frosting is one of the best for this purpose. It is easy to prepare, somewhat sticky and altogether delicious. The following recipe will frost the center, sides and top of a two-layer nine-inch cake; for three layers prepare half again as much. For a three-layer ten-inch cake, double the recipe.

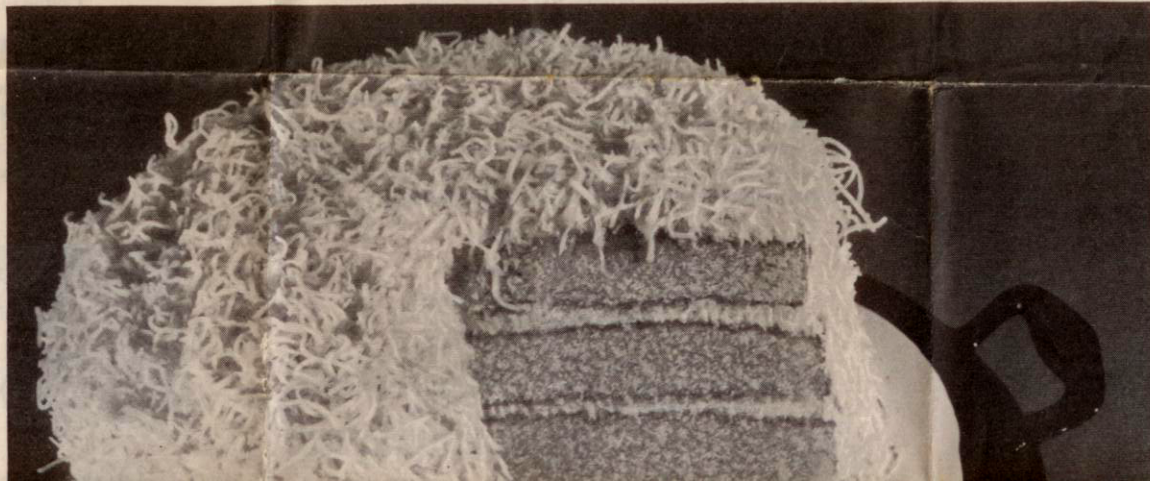
Seven-Minute Coconut Frosting

2 Egg Whites
1/3 Cupful of Water
1/2 Cupful of Coconut

2 Cupfuls of Sugar
2 Teaspoonfuls of Corn Sirup
1 Teaspoonful of Vanilla

INTO the top of a double boiler put all the ingredients except the coconut and vanilla, and beat with a rotary beater until ingredients are well mixed. Then place over the lower part of the boiler which contains vigorously boiling water. Keep the water boiling rapidly and continue to beat with the rotary beater until the frosting will stand up in peaks. This should require from seven to ten or twelve minutes. Then remove it from the stove, add the coconut and vanilla, and beat until thick enough to spread.

Spread the frosting between the layers, placing one layer exactly over another. If the layers are slightly uneven, you can help build up the hollows with extra frosting. It is usually better to frost the sides of a cake before the top, for the final addition of a generous topping may



Plain Cake

powder in the following recipe, regardless of the type of powder you have.

For flavoring use all vanilla if you like; or a mixture of one-third orange extract, one-third lemon and one-third vanilla is especially good.

If you take a few minutes to get things ready ahead of time the preparation will proceed much more smoothly. Let the shortening remain at room temperature long enough before actual mixing to allow it to soften and enable easy creaming. Just before you are ready to combine, sift the flour, baking powder and salt together and add the flavoring to the measured milk. Light the oven and regulate it for 330° F. to 350° F. if you are using a tartrate or a phosphate powder, or for 300° F. if you are using an S. A. S.-phosphate powder.

Grease the sides and bottom of the cake pans, and cover the bottom with waxed paper cut to fit exactly. The following recipe will just nicely fill two nine-inch layer pans. To make three layers of this size, use half again as much as the recipe stipulates. And for three ten-inch layer pans, double the recipe.

Plain Cake

- 2 Cupfuls of Cake or Pastry Flour
- 1 Cupful of Sugar
- 2 Eggs
- $\frac{1}{2}$ Cupful of Shortening
- $\frac{3}{4}$ Cupful of Milk
- 2 Teaspoonfuls of S. A. S.-Phosphate Baking Powder or
- 2 $\frac{1}{2}$ Teaspoonfuls of Phosphate Baking Powder or
- 3 Teaspoonfuls of Tartrate Baking Powder
- $\frac{1}{4}$ Teaspoonful of Salt
- 1 Teaspoonful of Vanilla

WITH a wooden spoon, cream the shortening until it is very soft indeed. Then begin adding the sugar in tablespoonful portions, creaming and beating after each addition. When half the sugar has been used the rest may be added in larger portions. The mixture should have, finally, the appearance of a well-combined hard sauce. Break the eggs, turning the yolks into the shortening-sugar mixture, and the whites into a bowl in which they may be conveniently beaten later. Beat the sugar-shortening-egg-yolk mixture until it is very light.

at once into the greased tins. See that the batter goes well into each corner and around the outside, otherwise the finished cake will be higher in the center than toward the edge.

Bake the cake at once if possible; but if it must stand a few minutes first, keep it in the refrigerator until the last minute. Then place the tins on the center rack of the oven, arranging them so that they do not touch each other or the sides of the oven. In a well-regulated, evenly heating oven this placement will guarantee a nice circulation of hot air around the tins and will give evenly risen layers.

If you prefer to keep the oven at a uniform temperature throughout, 350° F. is the best temperature to use, regardless

as much. For a three-layer ten-inch cake, double the recipe.

Seven-Minute Coconut Frosting

- 2 Egg Whites
- $\frac{1}{4}$ Cupful of Water
- $\frac{1}{2}$ Cupful of Coconut
- 2 Cupfuls of Sugar
- 2 Teaspoonfuls of Corn Sirup
- 1 Teaspoonful of Vanilla

INTO the top of a double boiler put all the ingredients except the coconut and vanilla, and beat with a rotary beater until ingredients are well mixed. Then place over the lower part of the boiler which contains vigorously boiling water. Keep the water boiling rapidly and continue to beat with the rotary beater until the frosting will stand up in peaks. This should require from seven to ten or twelve minutes. Then remove it from the stove, add the coconut and vanilla, and beat until thick enough to spread.

Spread the frosting between the layers, placing one layer exactly over another. If the layers are slightly uneven, you can help build up the hollows with extra frosting. It is usually better to frost the sides of a cake before the top, for the final addition of a generous topping may then remain undisturbed, placed as prettily as you are able. Finally sprinkle coconut over the top of the cake, making a fluffy, feathery covering, and toss coconut at the sides, making as much as possible stick, yet using little if any pressure to accomplish the task.

Be sure, of course, that you use the very best coconut you can find. Only the delicately flavored, tender kind will give you the attractive, feathery cake that you are wanting, and that has rightly come to be thought of as COCONUT LAYER CAKE. You are safer in depending upon the coconut that comes in moisture-proof packages for freshness, than upon coconut that comes in bulk. Canned coconut is beautifully moist and delicious. Once you have opened the can, keep it in the refrigerator and treat it like a perishable food. Dry coconut keeps best in an air-tight container.



PHOTOGRAPH BY W. H. HOEDT STUDIOS, INC.

Gala Dates in January

By CAROLINE B. KING



After the Theater

IT'S good fun to serve a savory bite to guests after the theater or even the movie. Toasted-cheese sandwiches are quickly and easily made, smoked-salmon sandwiches on rye bread even easier, and if one has had the forethought to whisk together a simple lemon sponge cake earlier in the day and to see that ginger ale and cream for the coffee are at hand, what could be more simple? And how cozy and cordial and natural it will seem too!

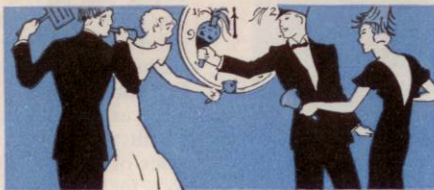
Such a supper might even be served in the bright and gay little kitchen or breakfast room, with the guests helping with the toasting and cutting and spreading; that will make it even more cozy and cordial and natural.

COZY AFTER-THEATER SUPPER

Toasted-Cheese Sandwiches Smoked-Salmon Sandwiches
Ripe Olives Cucumber Fingers
Lemon Sponge Cake
Ginger Ale Coffee

Watch-Night Supper

A WATCH-NIGHT SUPPER when the crowd, exhausted with outdoor merry-making and gayety, gathers at the house to watch the Old Year out and welcome the New Year in, may be a very jolly occasion. Of course you will provide plenty of favors, in the forms of bells and horns and noisemakers, for everyone—even the neighbors—expects a din on New Year's Eve. Such frivolities are the most effective way of persuading guests to become acquainted with each other, and so make a thoroughly successful party.



Cut your watch-night sandwiches in bells, dials and four-leaf clovers and fill them with finely minced ham, blended

LONG winter evenings are upon us—January has thirty-one of them to offer—and it's up to us to make the most of them with parties, games and entertainment. Fortunately, January also offers us many occasions for hospitality and fun making, the very first of which gaily ushers in the New Year with the ringing of bells and the blowing of horns.



Twelfth-Night Party

TWELFTH-NIGHT, January sixth, or Old Christmas, as it is known in some countries, sees the last of the Christmas celebrations and commemorates the coming of the star to the Magi, or the Magi to Bethlehem, so a Star Party would be quite in order. Branches of pine, hemlock and spruce with gold and silver paper stars here and there will be very lovely, but all Christmas decorations must be burned at the end of the evening to insure good luck for the year. When the guests arrive the wassail bowl must be carried into the room by the host, who calls cheerily, "Wassail! Wassail! Wassail!" This was the good old custom and merely meant, "Happy New Year, Your Good Health!" The wassail bowl is filled with hot spiced cider.

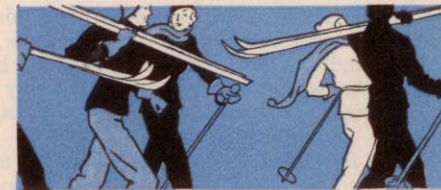
Then the Twelfth-Night cake is cut and each guest receives a slice; someone will find a small coin in his piece of cake, and he is to be master of ceremonies through the evening. This is an old and very important rite. Of course fortune telling by cards, palms, teacups and the stars will compose a large part of the evening's entertainment. The cake may be a grand white-iced affair, with a large star, outlined with candies or blanched almonds and filled with silver dragees.

TWELFTH-NIGHT PARTY

(Star Motif in Decoration)

Wassail and Twelfth-Night Cake*
Star Sandwiches
Olives Deviled Almonds
Small Star-Shaped Cakes
Spanish Cream or Ice Cream in Individual Star Molds
Hot Chocolate Coffee

*These must be served at the beginning of the evening, for the cake contains a coin whose finder is elected master of ceremonies for the evening. This is a very old Twelfth-Night custom.



Winter-Sports Parties

AN OUTDOOR supper in midwinter is jolly sport if there is a moon and a brisk fire over which to toast the dogs in their blankets, the doggies being merely Frankfurt sausages split, spread with mustard and rolled about with thin strips of bacon. Impale these on pointed sticks or long kitchen forks and hold them over the fire until the bacon is crisp. Take plenty of hot coffee in vacuum bottles to this party; it will be appreciated.

But perhaps you will prefer to come home to a tasty hot snack after your evening in the open. Then you will like my other menu. Scalloped oysters may be prepared in the afternoon all ready to slip in the oven while the mince tarts are being heated and coffee is bubbling in the percolator.

SNACKS FOR WINTER-SPORTS PARTIES

(Out-of-Doors)

Toasted Dogs in Blankets
Buttered Rolls
Pickles Mustard
Potato Chips
Grilled Cheese and Crackers
Crullers
Coffee in Vacuum Bottle

(In the House)

Hot Tomato Consommé
Scalloped Oysters
Graham-Bread-and-Butter Fingers
Olives Gherkins
Hot Mince Tarts With Ice-Cream Topping
Sweet Cider
Coffee



New Year's Day Calling

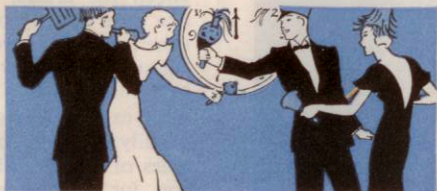
even more cozy and cordial and natural.

COZY AFTER-THEATER SUPPER

Toasted-Cheese Sandwiches Smoked-Salmon Sandwiches
Ripe Olives Cucumber Fingers
Lemon Sponge Cake
Ginger Ale Coffee

Watch-Night Supper

A WATCH-NIGHT SUPPER when the crowd, exhausted with outdoor merry-making and gayety, gathers at the house to watch the Old Year out and welcome the New Year in, may be a very jolly occasion. Of course you will provide plenty of favors, in the forms of bells and horns and noise-makers, for everyone—even the neighbors—expects a din on New Year's Eve. Such frivolities are the most effective way of persuading guests to become acquainted with each other, and so make a thoroughly successful party.



Cut your watch-night sandwiches in bells, dials and four-leaf clovers and fill them with finely minced ham, blended with mayonnaise, cream cheese and orange marmalade mixed with finely chopped nut meats. The dial sandwiches are open sandwiches masked with cream cheese, with figures, supposedly representing the numerals and hands of the watch, cut from green pepper, pickled beet or pimiento.

Lucky-star salad is a lemon-flavored gelatine to which finely chopped celery, nuts, green pepper, pimiento and olives are added, and molded in star-shaped pans, chilled and turned out on lettuce leaves.

Fortune cake is a large loaf cake made with any favorite recipe, with fruit or nuts as you like, but into the batter just before it is turned into the pans go a coin, thimble, ring and other objects of silver or other metal. These prophesy the fate of the guests for the coming year, and may be obtained at the confectioner's or jeweler's all wrapped in cellophane.

Serve Good Resolution Punch in a large flip glass or bowl and let each one take a sip as from a loving cup, first declaring his New Year resolution. The punch may be sweet cider, or a fruited lemonade, or any tasty combination of fruit juices that you like. Be very sure to have a red candle on your table, the biggest and reddest you can find; this is the watch-night candle of ancient fame and should be lighted precisely at twelve o'clock.

TO GREET THE NEW YEAR—1933

Assorted Sandwiches
(Clock Bell Four-Leaf Clover)
Lucky-Star Salad
Salted Nuts Candies
Fortune Cake Good Resolution Punch
Coffee

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TWELFTH-NIGHT PARTY

(Star Motif in Decoration)

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Star Sandwiches
Olives Deviled Almonds
Small Star-Shaped Cakes
Spanish Cream or Ice Cream in Individual Star Molds
Hot Chocolate Coffee

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A New Year Dance

A NEW YEAR DANCE, whether a tea dance or a real evening affair with guests in full dress, is something to thrill both hostess and guests and should not be a great deal of trouble either. See that the punch bowl is placed conveniently near the scene of action, that the dining-room table is



arrayed in its best clothes, to say nothing of delicate refreshments such as are suggested in the menu, then start the music and thoroughly enjoy yourself.

NEW YEAR DANCE

(Buffet Supper)

Fruited in Punch Bowl
(To be Served Throughout the Evening)
Chicken Salad Tiny Buttered Sandwiches
Olives Salted Pecans
Ice Cream in Individual Molds
Small Cakes
Miniature Chocolates Snapping Mottoes
Coffee

other menu. Scalloped oysters may be prepared in the afternoon all ready to slip in the oven while the mince tarts are being heated and coffee is bubbling in the percolator.

SNACKS FOR WINTER-SPORTS PARTIES

(Out-of-Doors)

Toasted Dogs in Blankets
Buttered Rolls
Pickles Mustard
Potato Chips
Grilled Cheese and Crackers
Crullers
Coffee in Vacuum Bottle

(In the House)

Hot Tomato Consommé
Scalloped Oysters
Graham-Bread-and-Butter Fingers
Olives Gherkins
Hot Mince Tarts With Ice-Cream Topping
Sweet Cider
Coffee



New Year's Day Calling

NEW YEAR'S DAY is filled with possibilities for entertaining. The most unique would be to revive the Victorian custom of New Year's calling, when gentlemen started out quite early in the morning and made the rounds of the homes of their feminine acquaintances wishing them the compliments of the season, partaking of a bite and sup of refreshment, and leaving their cards. The ladies, on their part, dressed in their most intriguing costumes, sat in their drawing-rooms, shades pulled down, chandeliers lighted, tables set forth with the finest napery, the best china and silver, and innumerable varieties of sandwiches and cakes, with coffee, tea or eggnog hospitably to offer their callers.

The suggested dishes are very simply made; merely chop the chicken and pecans together for sandwiches made of white bread, whip cream to a lightness and flavor it with horse-radish, then mix with an equal amount of finely ground ham for whole-wheat-bread sandwiches, and spread Graham or white bread with a layer of quince jelly, then one of cream cheese for the third variety. If you want a substantial dish, scalloped crab meat with lobster is very nice.

BUFFET FOR NEW YEAR CALLERS

Hot Clam Broth Whipped Cream
Chicken-and-Pecan Sandwiches
Cream-Cheese-and-Quince-Jelly Sandwiches
Ham-and-Horse-Radish Sandwiches
Olives
Small Cakes Christmas Cookies Fruit-Cake Squares
Stuffed Dates Crystallized Ginger
Tea Coffee
Eggnog
(If a hot dish is desired, add scalloped crab meat and lobster)

WIN

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cooking fame*

with
**DIAMOND
branded
WALNUTS**



HERE'S MENU MAGIC IN A NUTSHELL

IS IT SWEET MUSIC to *your* ears when friends exclaim, "How delicious! I *must* have that recipe"?

That's what they'll say, and say it often, if you make a habit of adding Diamond Walnuts to your favorite foods. Many a fine cook's reputation is based on the menu magic lurking in her Walnut Bowl.

For walnuts improve almost any dish—in several ways. Their golden kernels stimulate the appetite. Their crunchy crispness adds "body" to soft foods. And their plentiful supply of vitamins, proteins, and minerals adds real nourishment to simple foods.

You'll call it real menu magic when you see how they transform ordinary dishes into extraordinary treats. And, like most magic, it's really very simple—a little flick of the wrist that empties a cup of walnut kernels into almost any everyday recipe!

These selected recipes are only an introduction to walnut cookery. They'll suggest many other uses. What thrills you'll get by surprising the family with some "new" creation that's merely an old favorite improved by adding walnuts!

To get the best results from walnut cookery, just remember one thing—be sure the walnuts you use are "Diamonds," with the "Diamond" branded on each shell, and plump, tender kernels inside—every time!

Salted Walnuts

1 cup Diamond Walnut kernels 1 tablespoon butter
Salt

Boil the Diamond Walnut kernels in water for 30 seconds. Drain. Arrange in a shallow baking pan and bake in a hot oven (425° F.) for 10 minutes. Add butter to pan and bake 5 minutes longer. Sprinkle liberally with salt.

Mixed Fruit and Walnut Salad

1 slice pineapple 1 banana, sliced
12 pitted dates 2 cups seeded white grapes
1 orange
½ cup broken Diamond Walnut kernels Cooked salad dressing
Lettuce

Cut pineapple, dates, and pulp of orange into small pieces. Add Diamond Walnut kernels, sliced banana and grapes. Mix thoroughly. Add salad dressing to moisten and serve individually in lettuce cups or in a salad bowl, masked with additional dressing. *Serves 6.*

Golden Glow Salad

12 canned apricot halves ⅓ cup chopped Diamond
Lettuce Walnut kernels
½ cup cottage cheese Salad dressing
12 Diamond Walnut halves

Arrange three apricot halves cut side up on each of 4 individual plates of lettuce. Combine cheese and chopped Diamond Walnut kernels, and heap in hollows of fruit. Garnish with salad dressing and Diamond Walnut halves. *Serves 4.*

Waldorf Salad

4 apples 1 cup broken Diamond
2 cups celery Walnut kernels
Mayonnaise Lettuce

Wash the apples, pare and cut into cubes. Clean celery and cut into thin strips. Mix apples, celery, and Diamond Walnut kernels thoroughly. Moisten with mayonnaise just before serving to bind together and arrange on crisp lettuce leaves. *Serves 6.*

Pineapple Upside Down Cake

1/2 cup shortening
1 cup granulated sugar
3 eggs
2 cups sifted cake or
pastry flour
3 teaspoons baking
powder
1/2 teaspoon salt
2/3 cup milk
1 teaspoon vanilla extract
Butter for pan
1 cup medium brown
sugar
8 slices canned
pineapple
8 maraschino cherries
1 cup chopped Diamond
Walnut kernels

Cream shortening and sugar together. Add well-beaten eggs. Sift together flour, baking powder, and salt, and add alternately with the milk. Add the vanilla and mix well. Grease a round pudding pan or skillet, 10 inches in diameter, generously with butter and line with brown sugar. Place in the pan slices of well-drained pineapple with maraschino cherry in center of each and Diamond Walnut kernels surrounding pineapple slices. Pour cake batter over the mixture in the pan and bake in moderate oven (350° F.) for 50-60 minutes. When cake is done, turn pan upside down. Do not remove pan for a minute so as to allow butter-scotch mixture to run down over cake. *Serves 8.*

Banana Walnut Cake

1/3 cup shortening
1 cup granulated sugar
2 eggs, beaten
1 1/3 cups sifted cake or
pastry flour
1/2 teaspoon salt
3/4 teaspoon baking
powder
1/4 teaspoon baking soda
2/3 cup finely chopped
Diamond Walnut
kernels
2/3 cup mashed banana
pulp
3 tablespoons sour milk
or buttermilk

Cream the shortening thoroughly, add the sugar gradually, creaming well. Add the beaten eggs, and beat well. Sift the flour with the salt, soda and baking powder; add the Diamond Walnut kernels. Combine the mashed banana and the sour milk, and add alternately with the dry ingredients to the sugar mixture. Pour into a greased and floured loaf pan, 8"x8"x2", and bake in a moderate oven (350° F.) for 45 minutes.

Prune Whip

Few grains of salt
3 egg whites
1/3 cup sugar
1 cup drained, stoned,
stewed prunes, cut fine
1/2 teaspoon cinnamon
1/2 teaspoon vanilla ex-
tract or lemon juice
2/3 cup chopped Diamond
Walnut kernels

Add salt to whites of eggs, and beat until almost stiff. Then add sugar slowly and continue beating until the whites are stiff. Fold in remaining ingredients, turn into a greased 1 1/2-quart baking dish, and bake in a slow oven (350° F.) for 25 minutes. Serve cold with cream. *Serves 6.*

Chinese Chews

1 cup granulated sugar
3/4 cup sifted all-purpose
flour
1 teaspoon baking
powder
1/4 teaspoon salt
2 eggs
1 cup chopped, stoned
dates
1 cup chopped Diamond
Walnut kernels
1 teaspoon vanilla
extract
1/2 cup powdered sugar

Sift together granulated sugar, flour, baking powder and salt. Beat eggs, add dates, Diamond Walnut kernels, vanilla extract and flour mixture; mix thoroughly. Place mixture in a greased baking pan 8"x8"x2" and bake in a moderate oven (350° F.) for 40 minutes. While hot, cut in small squares and roll in the powdered sugar. *Makes about 4 dozen cookies.*

Rice and Walnut Loaf

1 egg
1/2 cup milk
1 cup soft bread crumbs
1/2 cup chili sauce
1 1/2 cups cooked rice
1 cup chopped Diamond
Walnut kernels
1/2 teaspoon sage
1 teaspoon salt
1/8 teaspoon pepper
2 cups tomato sauce

Beat egg, and add all remaining ingredients except tomato sauce. Blend thoroughly and put in a greased loaf pan. Bake in a moderate oven (375° F.) for 45 minutes. Serve with a well-seasoned tomato sauce. *Serves 6.*

Sugared Walnuts

1 1/2 cups granulated
sugar
1/4 cup honey
1/2 cup water
3 cups Diamond Walnut
kernels
1/2 teaspoon vanilla
extract

Combine sugar, honey, and water in a saucepan and cook to 242° F. or until a little of the mixture when dropped into cold water forms a soft ball. Remove from the heat; add Diamond Walnut kernels and vanilla and stir until the syrup has become creamy and thick. Turn onto waxed paper to harden, then break into individual pieces. For the sake of appearance, add any flavorless coloring material. Or add grated orange peel or cinnamon to the syrup for variety. *Makes about 1 1/2 lbs.*

Penoche

3 cups brown sugar
1 cup milk
1 teaspoon vanilla
extract
1 tablespoon butter
1/8 teaspoon salt
1 cup broken Diamond
Walnut kernels

Mix sugar and milk, and cook, stirring constantly to 238° F or until a little of the mixture when dropped into cold water forms a soft ball. Remove from heat and add vanilla, butter, and salt, and set aside until the pan feels cool. Beat until mixture begins to keep its shape. Add Diamond Walnut kernels; pour into buttered pan.

Velvet Fudge

2 cups granulated sugar
1/2 cup cocoa
1 cup milk
3 tablespoons butter
1 teaspoon vanilla extract
1 cup broken Diamond
Walnut kernels

Mix sugar, cocoa and milk. Place over heat, stirring until sugar is dissolved. Then cook without stirring to 238° F. or until a little of the mixture when dropped into cold water forms a soft ball. Remove from heat, add butter and vanilla. Set aside until lukewarm (110° F.). Beat until it begins to keep its shape. Add Diamond Walnut kernels, pour onto buttered pan and mark in squares while soft.

Chocolate Brownies

- | | |
|---|---|
| 1/2 cup shortening | 3/4 cup sifted cake or
pastry flour |
| 1 cup granulated sugar | 1/4 teaspoon baking
powder |
| 2 eggs, beaten | 1/4 teaspoon salt |
| 2 squares (2 oz.) un-
sweetened cooking
chocolate, melted | 3/4 cup chopped Diamond
Walnut kernels |

Cream shortening, add sugar, and cream thoroughly. Add eggs and melted chocolate. Mix and sift flour, baking powder and salt, and add together with Diamond Walnut kernels. Turn into a pan 9"x9" and bake in a moderate oven (350° F.) for 30 minutes. Cut into squares at once with a sharp knife.

Ice Box Cookies

- | | |
|-------------------------------------|--|
| 2 cups sifted all-
purpose flour | 1/4 cup brown sugar,
firmly packed |
| 2 teaspoons baking
powder | 1 egg, well beaten |
| 1/8 teaspoon salt | 1 cup chopped
Diamond Walnut
kernels |
| 1/2 cup shortening | 1 1/2 teaspoons vanilla
extract |
| 1 cup granulated sugar | |

Sift together flour, baking powder and salt. Cream shortening, and add both sugars gradually, creaming thoroughly; add the egg, Diamond Walnut kernels, and vanilla; beat well. Add flour gradually, mixing well after each addition. Shape into rolls about 1 1/2" in diameter; roll in waxed paper. Chill in refrigerator, preferably over night. Cut in 1/8" slices and bake 5-8 minutes on ungreased baking sheet in very hot oven (425° F.).

Olive Nut Sandwiches

- | | |
|--|---------------------------|
| 1 4 1/4-oz. bottle (1/2 cup)
stuffed olives, ground | 1 tablespoon mayonnaise |
| 1/2 cup chopped Diamond
Walnut kernels | 12 slices bread
Butter |

Combine olives, Diamond Walnut kernels and mayonnaise. Spread between slices of buttered bread. *Makes 6 large sandwiches.*

Ham and Walnut Sandwiches

1 cup finely chopped cooked ham	1 teaspoon mustard
½ cup finely chopped Diamond Walnut kernels	4 tablespoons thick sweet cream
	Salt and pepper to taste

Mix the ham, Diamond Walnut kernels, mustard and cream. Add salt and pepper to taste. Spread between thin slices of buttered bread.

"MENU MAGIC IN A NUTSHELL" is the title of a larger, 32-page book containing 100 tested walnut recipes. It's free. Just send a postcard asking for it to: Dept. E, California Walnut Growers Association, Los Angeles, California.

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BAKING POWDER BISCUITS

2 cups sifted flour
3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
5 tablespoons Spry
 $\frac{3}{4}$ cup milk (about)

SIFT flour with baking powder and salt. Cut in Spry until mixture is as fine as corn meal. Add milk, mixing until a soft dough is formed. Knead lightly on floured board for about 20 seconds. Roll to $\frac{1}{2}$ -inch thickness. Cut with floured biscuit cutter and place on baking sheet greased with Spry. Bake in very hot oven (450°F.) 12 minutes. Makes 1 dozen.

BISCUIT VARIATIONS

Drop Biscuits. Add more milk (1 cup) and drop dough from teaspoon onto baking sheet greased with Spry.

Fried Biscuits. Fry biscuits on hot griddle greased with Spry until brown on both sides.

Cheese Biscuits. Add $\frac{1}{2}$ cup grated cheese to sifted dry ingredients.

Deviled Ham Rolls. Roll dough $\frac{1}{4}$ -inch thick, spread with deviled ham, and roll like jelly roll. Cut in 1-inch pieces and place cut side down in muffin pans greased with Spry. Bake in hot oven (425°F.) 20 minutes.

MUFFINS

2 $\frac{1}{2}$ cups sifted flour
3 $\frac{1}{4}$ teaspoons baking powder
1 teaspoon salt
2 to 4 tablespoons sugar
1 egg, well beaten
1 $\frac{1}{4}$ cups milk
 $\frac{1}{3}$ cup Spry, melted

SIFT flour with baking powder, salt, and sugar. (Sugar may be omitted, if desired.) Combine beaten egg, milk, and melted Spry. Turn liquids into dry ingredients and stir vigorously until all flour is dampened. The batter will look lumpy.

Pour batter into muffin pans greased with Spry. Bake in hot oven (400°F.) 25 to 30 minutes. Makes 12 large muffins.

MUFFIN VARIATIONS

Blueberry. Sprinkle 1 cup blueberries with 1 tablespoon flour and fold into batter.

Nut. Mix $\frac{1}{2}$ cup chopped nuts with dry ingredients.

Date. Mix 1 cup dates, pitted and cut, with dry ingredients.

Jelly. Drop $\frac{1}{2}$ teaspoon jelly on each muffin before baking.

GRIDDLE CAKES

2 cups sifted flour
4 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
1 egg, well beaten
1 $\frac{1}{2}$ cups milk
 $\frac{1}{4}$ cup Spry, melted

SIFT flour with baking powder and salt. Combine beaten egg, milk, and Spry. Turn liquids into dry ingredients and stir gently until blended. Drop by spoonfuls on hot griddle greased with Spry. When cakes puff and bubble, turn once and brown on other side. Turn only once. Serve hot with maple sirup. Makes 18.

COFFEE CAKE

2 cups sifted flour
3 teaspoons baking powder
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ cup Spry
 $\frac{1}{4}$ cake compressed yeast
 $\frac{3}{4}$ cup milk
1 egg, well beaten
1 tablespoon butter
1 tablespoon flour
2 tablespoons brown sugar
 $\frac{1}{2}$ teaspoon cinnamon
2 tablespoons nuts, chopped

SIFT flour with baking powder, sugar, and salt. Cut in Spry until mixture is as fine as corn meal. Crumble yeast into milk and stir until dissolved. Add beaten egg. Add to flour mixture and mix well. Spread dough in greased 8 x 8-inch pan. Let stand 30 minutes. Melt butter and brown. Mix thoroughly with remaining ingredients. Sprinkle over dough and bake in moderately hot oven (375°F.) 30 to 40 minutes. Serves 6 to 8.

and you must try SPRY for CAKES . . . PASTRY . . . FRYING

BANANA LAYER CAKE

- ¼ cup Spry
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 1 egg, unbeaten
- 2 cups sifted flour
- 2½ teaspoons baking powder
- ¾ cup milk
- 2 large bananas, cut in half lengthwise

COMBINE Spry, salt, and vanilla. Add sugar gradually and cream until light and fluffy. Add egg and beat thoroughly.

Sift flour and baking powder together 3 times. Add small amounts of flour to creamed mixture, alternately with milk, beating after each addition until smooth.

Pour batter into two 8-inch layer pans greased with Spry. Bake in moderately hot oven (375°F.) 20 to 25 minutes.

Spread Banana Frosting on one layer and arrange cut bananas on top. Place second layer on top and spread

All measurements are level

3046 S

remaining frosting on top and sides of cake.

This cake may also be baked in greased cupcake pans in moderately hot oven (375°F.) 20 to 25 minutes.

For Cottage Pudding, bake in greased 8 x 8 x 2-inch pan in moderate oven (350°F.) 50 minutes and serve with any fruit sauce.

BANANA FROSTING

- 1 tablespoon Spry
- 1 tablespoon butter
- ¼ teaspoon lemon extract
- ¼ teaspoon salt
- 2 cups sifted confectioners' sugar (about)
- 1 large banana, mashed

CREAM Spry and butter; add lemon extract, salt, and ½ cup sugar, and blend well. Add banana and beat. Add remaining sugar gradually, beating until light and creamy.

Makes enough frosting to cover tops and sides of two 8-inch layers.

All measurements are level

52 PAGE COOKBOOK

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It will bring your family new joy in eating, a new thrill from your cooking. 52 pages. Illustrated in full color. New and easier ways to bake and fry, pictured for you step by step. Over 100 recipes—housewife tested—the best you ever tasted. Easy and economical. Send for it today. Absolutely FREE—just write to Lever Brothers Company, Department A-2, Cambridge, Mass.


Thrifty women buy Spry in the economical 3-lb. can

*How to make
light, delicate*

BISCUITS

and

hot breads



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SPRY. EVERY CAN I BUY
IS OF THE SAME
HIGH QUALITY.
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RECIPES MADE
WITH **SPRY**
ALWAYS
TURN OUT
WELL!

SANDWICHES

Sandwich Combinations

1. Equal parts of finely cut nuts and grated cheese with salad dressing.

2. Equal parts of grated cheese and olives cut fine, mixed with mayonnaise.

3. Equal parts of cream cheese and pimento.

4. Ham, veal, or sweetbreads sliced thin or minced fine, with hard-cooked egg, cut fine.

5. Beef or tongue chopped fine, with worcestershire sauce.

6. Raisins and nut meats chopped fine and moistened with grape juice.

7. Nasturtium blossoms and stems, and bread and butter packed in a box over night to perfume the bread. Use fresh blossoms between the layers of buttered bread.

8. Crushed maple sugar with thick cream, with whole wheat or nut bread.

9. Chopped celery and English walnuts moistened with mayonnaise.

10. Mixed jelly with enough chopped nuts to make a spread. Spread on white or whole wheat bread.

11. Chicken Salad—Mince chicken, add chopped celery, moisten with mayonnaise and spread on bread.

12. Mixed Cheese:

¼ lb. American Cheese	1 T. chopped green
1 T. butter	peppers
2 T. catsup	1 small onion
1 T. prepared mustard	1 T. chopped parsley
	Salt and paprika

Mash the cheese and mix with the butter, then add the other ingredients. Mix well. Spread on thinly sliced buttered bread with lettuce between slices.

13. Bacon and Cheese Sandwiches.

3 eggs	1 t. paprika
¼ lb. American cheese	¼ t. dry mustard
1 t. worcestershire sauce	8 slices bread
1 t. salt	Bacon

Beat eggs until light. Add cheese, sauce, salt, paprika and mustard. Mix thoroughly and spread in a thick layer on slices of bread. Cover the mixture with bacon cut in small dice, place on baking sheet and bake in a hot oven until bacon is crisp. Serve at once.

Frosted Butterscotch Cookies

[A Tasting-Test Kitchen Endorsed Recipe]

½ cup shortening	½ teaspoon
1 ½ cups brown sugar	baking powder
2 beaten eggs	1 teaspoon soda
1 teaspoon vanilla extract	1 cup sour cream
2 ½ cups flour	⅔ cup chopped California walnut meats
½ teaspoon salt	

Thoroughly cream shortening and sugar; add eggs and vanilla extract; beat well. Add flour, sifted with salt, baking powder, and soda, alternately with sour cream; beat after each addition. Add nut meats. Chill until firm and drop from teaspoon on greased baking sheet, spacing 2 inches apart. Bake in moderately hot oven (400°) 12 minutes. Cool and spread with Brown Butter Frosting. Makes 30.

Brown Butter Frosting

[A Tasting-Test Kitchen Endorsed Recipe]

6 tablespoons butter	1 teaspoon vanilla extract
1 ½ cups confectioners' sugar	4 tablespoons hot water

Brown butter over low heat; add confectioners' sugar and blend. Add vanilla extract, then enough water to make of spreading consistency.

No. 127

Parker House Corn Rolls

(These distinctly Southern rolls from West Virginia will please anyone who likes corn meal)

1 ¼ cupfuls flour
¾ cup corn meal
2 eggs
milk to mix
2 tablespoonfuls Crisco
½ teaspoonful salt
4 teaspoonfuls baking powder

Mix as you would biscuit. Cut with biscuit cutter, spread half with Crisco. Fold over like Parker House roll and bake in quick oven.

CORN CAKE—One cup of corn meal, one cup of flour, two eggs, one and one-quarter cups milk or part cream, butter the size of an egg, salt, and two teaspoons of baking powder sifted with the flour; beat well before baking. A cup of sugar may be added if desired.

Clinton, Minn.

CECIL SNELL.



Gebhardt's Eagle Chili Powder

"For that real Mexican tang"

It is made from especially grown and selected Mexican peppers ground and mixed with special selected spices. The preparation of this unusual condiment CANNOT be imitated. It contains all the essential oils of the real Mexican peppers and it is to the stimulating effect upon digestion of these oils that Mexican people owe their wonderful digestion and longevity. It is purely vegetable with the natural coloring matter of the peppers.

Gebhardt's EAGLE CHILI POWDER may be used with numerous foods. It gives a zest and tang that cannot be produced with any other seasoning. It is unusually fine for use in salad decoration, because of its brilliant color and added flavor not found in other condiments used for this purpose. The popularity of Gebhardt's EAGLE CHILI POWDER and EAGLE chili-flavored food specialties is the result of continual adherence to an ideal to give to American homes the best in Mexican cookery prepared in the most scientific and sanitary kitchens with canning equipment that is the last word in modern construction and cleanliness.



SEE REVERSE SIDE FOR FREE OFFER



CHILI CON CARNE as made after the original recipe—only select Government-inspected meats, fat, mealy beans with a rich, red gravy; seasoned with genuine Mexican pepper and spices. *Delicious—Different.*



Genuine MEXICAN TAMALES encased in hand picked, thoroughly cleaned corn husks—all ready to serve. Gebhardt's EAGLE TAMALES are unapproachable in quality and flavor.



Big, mealy beans, hand-picked, slowly cooked to a delicious tenderness and seasoned with a rich chili-flavored gravy.



Entirely different and distinctive is Gebhardt's DEVILED SANDWICH SPREAD—wholesome meats. Government inspected seasoned with choice spices.



Send for this Valuable Gebhardt's Recipe Book



FREE with two (2) labels from any of Gebhardt's Products and the Coupon below

THE Gebhardt Book of Mexican Cookery contains recipes for preparing famous Mexican dishes and American dishes with that zestful Mexican flavor. With this recipe book and Gebhardt's products you can enjoy the delightful savor of these unusual dishes.

DIRECTIONS:

This condiment may be used with any food with which pepper or spices blend. Hundreds of dishes are given new flavor by simply adding *Gebhardt's EAGLE CHILI POWDER*. Keep the top screwed tight on the bottle and do not allow the contents to get wet. The essential oils that give *Gebhardt's EAGLE CHILI POWDER* its flavor and wholesomeness also keep it moist and compact in the bottle. Before taking any from the bottle, loosen the upper portion so as to make the powder pour easily.

A Few Choice Gebhardt Eagle Chili Powder RECIPES:

GLOSSARY—t. teaspoon; T. tablespoon; c. cup; lbs. pounds; qt. quart.

Chili con Carne

- 2 lbs. beef.
- 3 T. Gebhardt Chili Powder
- 2 small garlic cloves, minced
- 4 T. fat
- 2 T. suet, chopped
- 1 large onion, chopped
- 3 T. flour
- 2 t. salt
- 1½ qt. hot water
- 1 can Gebhardt's beans

Cut the beef in small chunks (do not grind); add the Chili Powder, minced garlic, salt and flour; mix thoroughly. Use a large deep pot; fry the onion in the fat and suet until tender; then add meat mixture; fry about 15 minutes; gradually pour on the hot water. Let simmer for 45 minutes or until meat is tender. Add additional Chili Powder and salt to suit individual taste. Add the beans just before serving.

NOTE: Above recipe offers an excellent home-made Chili con Carne; quickly and easily prepared. However, the native dish requires special equipment and long hours of cooking. Such ideal Chili con Carne may be had ready-prepared in Gebhardt cans. The home recipe below is even simpler than that above; a quick dish, easily prepared, using left-over meats.

Chili con Carne No. 2

(With Left-Over Meats)

A wholesome Chili con Carne may be prepared from meats left over from previous meals, such as steaks, roast, etc. Chop the meat fine, add finely chopped onions and salt. Place in a pan in which has been heated a quantity of lard, and cook 10 minutes. Then add enough hot water to make a sauce and tablespoonful of Gebhardt's Eagle Chili Powder for each quart of the finished dish. Other seasoning—rice, macaroni or beans—may be added as suits your pleasure.

Hot Tamale Pie

- 2 c. ground cooked meat
- ½ c. tomatoes
- 1 c. gravy or meat stock
- 1 T. Gebhardt's Chili Powder
- 1 t. salt
- ½ small garlic clove, minced
- 1 qt. cooked mush, very stiff

The meat from a cold roast is good for this. Mix with the tomatoes, gravy or meat stock, Gebhardt's Chili Powder, salt and garlic. Line a casserole—sides and bottom with the cold mush. Fill with meat mixture, then put mush over the top in broken pieces. Bake from 20 to 30 minutes in hot oven. Serve from casserole.

Corn and Tomatoes

- 1 c. corn
- 1 c. tomatoes
- 1 t. sugar
- 1 t. salt
- 2 t. Gebhardt's Chili Powder
- ½ c. bread crumbs
- 2 T. butter

Mix the corn, tomatoes, sugar, salt and Chili Powder. Pour into buttered casserole; cover with bread crumbs and dot with butter. Bake in moderate oven until crumbs are brown.

Mexican Salad

- 3 large green sweet peppers
- 1 medium onion
- 4 medium ripe tomatoes
- 1 t. Gebhardt's Chili Powder
- 4 slices bacon
- ½ c. mild vinegar
- Salt to taste

Chop the vegetables and mix. Cut bacon in small pieces and cook crisp in hot skillet. Stir in Chili Powder, salt and add vinegar as it boils up. Pour over the vegetables and serve in lettuce cups.

All Purpose Mexican Sauce

Here is indeed magic with which to work miracles in all manner of cookery; a sauce that adds unbelievable succulence to chops, roasts, steaks, meat balls, loaves, etc.; a marvelous gravy in which to reheat all manner of left-over meats; a juice, laden with flavor, to pour over rice, spaghetti, noodles, etc. Make it in quantities; keep it in the ice-box. Its uses are myriad.

- 2 T. butter
- 1 small onion, chopped
- 1 green pepper, chopped
- 1 clove of garlic, chopped
- 2 T. flour
- ½ t. salt
- 2 t. Gebhardt's Chili Powder
- ½ c. meat stock
- 1 c. tomatoes

Cook onion, pepper and garlic slowly in the butter until soft, stirring often; add flour, salt and Chili Powder and stir until smooth. Add meat stock and tomatoes. Cook until thick and smooth. Strain, if desired.

Toasted Tomato-Cheese Canape

- 6 slices bread, toasted
- 6 slices tomato
- 6 slices cheese
- Butter
- Salt
- Gebhardt's Chili Powder

Place a slice of tomato on each slice of buttered toast. Sprinkle with salt and a dash of Chili Powder. Lay a thin slice of cheese on top of the tomato and dash liberally with Chili Powder. Heat in oven until cheese melts, serve immediately.

Recipes on this page are but a few of the many which are given in the famous Gebhardt recipe book shown above. The uses of Chili Powder are almost unlimited. A little familiarity and experience leads to many delightful culinary adventures that will challenge the ingenuity and originality of every American housewife.

Send the Coupon below with 2 labels of canned products listed on other side

GEBHARDT CHILI POWDER CO.
SAN ANTONIO, TEXAS

Gentlemen:

Enclosed find two (2) labels from your products for which please send me FREE the recipe book described in your circular.

Name.....

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Made with the very finest pure vegetable shortening already added. Because we use the best table ingredients, Globe "A1" Biscuit Flour has that sweet, rich flavor. Once used always kept on hand!

Makes
So
Many
Wonderful
Things

Quickly



IT MAKES
WONDERFUL
THINGS SO
QUICKLY

GLOBE "A1"
BISCUIT
FLOUR



*If you keep **GLOBE "A1"** BISCUIT FLOUR handy you will be ready to make these fine dishes!*

ALASKAN ROLL

1 cup GLOBE "A1" BISCUIT FLOUR	1/2 lb. can red salmon
1/4 cup milk	1/4 cup grated snappy cheese
1 Tbsp. GLOBE "A1" SESAME OIL	1 tsp. minced onion
	1/4 tsp. salt
	1/8 tsp. pepper
	2 Tbsps. mayonnaise dressing

To biscuit flour add milk and oil to make a rather stiff dough. Knead about 1/2 min., roll to an oblong 1/4-inch thick. Drain salmon, remove skin and bones and flake with fork; add cheese, onion, salt, pepper and mayonnaise. Mix well and spread on dough; roll up, cut in slices and bake, cut side down, in a hot oven (425 deg.) about 25 min. Serve with hot mushroom sauce (soup will do), or a pimiento and green pea cream sauce.

BISCUIT RING WITH VEGETABLES

2 cups GLOBE "A1" BISCUIT FLOUR	1/2 cup milk
2 Tbsps. GLOBE "A1" SESAME OIL	1 cup cooked or fresh ground meat

To biscuit flour add oil and milk to make a soft dough; knead for 1/2 minute. Roll to 1/4-inch thickness. Brush with melted butter and spread with the well-seasoned meat. Roll up, join ends and place in a large well-oiled ring mold. Bake in a hot oven (400 deg.) about 25 min. For serving fill center with succotash, or carrots and peas, buttered beets, or other cooked and seasoned vegetables. Garnish with parsley and serve hot.

DEEP DISH TUNA PIE

1 1/2 cups GLOBE "A1" BISCUIT FLOUR	1 tsp. salt
1/2 cups fresh peas	1/4 tsp. pepper
1 cup chopped celery	2 Tbsps. chopped pimiento
4 Tbsps. butter	2 7-oz. cans tuna, flaked
6 Tbsps. GLOBE "A1" FLOUR	1/8 cup milk
	2 Tbsps. GLOBE "A1" SESAME OIL

Cook peas and celery in boiling salted water 8 to 10 min. Blend butter and flour until smooth. Drain vegetables, saving liquid and adding enough water to make 2 cups. Slowly add liquid to butter and flour mixture and cook until thickened, stirring constantly. Add salt, pepper, peas, celery, pimiento and tuna. Pour mixture into a casserole and keep hot. To biscuit flour add milk and oil; mix to a soft dough and knead one-half minute. Roll to 1/4-inch thickness and cover mixture in casserole. Bake in a hot oven (425 deg.) 20 to 25 min.

MEAT AND VEGETABLE CASSEROLE

3 cups cooked, diced meat (veal, pork or lamb)	1 medium onion, sliced thin
1 slice bacon, diced	2 cups meat stock or milk
1 cup diced carrots	Salt and pepper
1 cup diced potatoes	2 Tbsps. GLOBE "A1" FLOUR

Combine meats, vegetables and seasonings; add flour, mixing well. Turn into a large oiled casserole and add hot meat stock. Cover and bake in a hot oven (425 deg.) about 45 min. Uncover, put biscuits on top (see recipe below) and bake about 20 min. longer. Serve hot.

Biscuits

2 cups GLOBE "A1" BISCUIT FLOUR	1/2 cup water
2 tsps. poultry seasoning	1/4 cup milk

Mix poultry seasoning with biscuit flour; add liquids to form a soft dough and knead 1/2 min. Roll to 1/4-inch thickness and cut with biscuit cutter.

BERRY CRUMBLE PUDDING

1 cup GLOBE "A1" BISCUIT FLOUR	1/4 tsp. nutmeg
1 cup sugar	4 Tbsps. butter
	1 box berries (any kind)

Wash and drain berries and turn into a shallow buttered baking dish. Mix biscuit flour, sugar and nutmeg. Cut in butter thoroughly to form crumbs. Sprinkle over berries and bake in a moderate oven (350 deg.) about 25 min. Serve with whipped cream.

UPSIDE DOWN FRUIT PUDDING

Sauce

1/2 cup brown sugar	1/2 cup chopped apples, or peaches, berries, raisins, etc.
1/2 cup granulated sugar	2 Tbsps. butter
1 1/2 cups hot water	

Mix above ingredients and cook 5 min. Pour into a shallow baking pan. Make the following batter:

1 cup GLOBE "A1" BISCUIT FLOUR	2 Tbsps. GLOBE "A1" SESAME OIL
1/4 cup sugar	1/2 cup milk

To biscuit flour add sugar, mix well, add oil and milk, mixing to a soft dough. Drop by spoonfuls on fruit mixture and bake in a moderate oven (350 deg.) 25 to 30 min. Serve hot and upside down.

BREAKFAST BERRY CAKE

1 1/2 cups GLOBE "A1" BISCUIT FLOUR	Milk, about 3/4 cup
1/2 cup sugar	2 Tbsps. GLOBE "A1" SESAME OIL
1 egg	1 cup berries
	1/2 cup sugar

Add sugar to biscuit flour. Break egg into a measuring cup, then fill cup with milk. Turn into a bowl, add oil and beat well. Add to flour mixture, blending well. Pour into an oiled shallow cake pan and cover with a layer of blackberries, raspberries, youngberries, or two combined. Sprinkle sugar over berries and bake in a moderate oven (375 deg.) about 25 min. Serve hot or cold, or as a pudding with whipped cream or sauce.

DROP DOUGHNUTS

2 cups GLOBE "A1"
BISCUIT FLOUR

1/4 tsp. mace

2 eggs
1/4 cup sugar
1/4 cup milk

GLOBE "A1" SESAME OIL

Measure biscuit flour. Beat eggs until light, add sugar, mace and milk, then biscuit flour, mixing well to a soft dough. Drop by teaspoon into hot oil (370 deg.). Drain on absorbent paper and dust with powdered sugar when cold.

HAM PUFF

1 1/2 cups GLOBE "A1"
BISCUIT FLOUR

2 eggs, separated
1 cup milk

1/2 cup grated carrot
2 Tbsps. mayonnaise or melted
butter
1 cup cooked, chopped ham

Measure biscuit flour. Beat egg yolks, add milk and stir into biscuit flour. Add carrot, mayonnaise and ham mixed together. Fold in stiff-beaten egg whites. Turn into an oiled casserole, filling two-thirds full. Bake in a hot oven (425 deg.) about 25 min.

BOWKNOTS

2 cups GLOBE "A1" BISCUIT
FLOUR

3/4 cup milk or water

Mix liquid with biscuit flour very thoroughly. Knead 1/2 minute; roll to 1/4-inch thickness, cut into strips 6 x 1/2 inches in size. Tie each strip in a knot, brush with diluted, beaten egg white and sprinkle with sesame, caraway or poppy seeds. Let stand about 20 min. Bake in a hot oven (450 deg.) 10 min. Serve with salads.



SO QUICKLY

BUTTERSCOTCH TEA BISCUITS

2 cups GLOBE "A1"
BISCUIT FLOUR
2 Tbsps. GLOBE "A1"
SESAME OIL

$\frac{1}{2}$ cup buttermilk
 $\frac{2}{3}$ cup brown sugar
 $\frac{1}{3}$ cup butter

To biscuit flour add oil mixed with buttermilk to make a soft dough. Knead $\frac{1}{2}$ min., roll to $\frac{1}{4}$ -inch thickness and cut into small rounds. Cream brown sugar and butter, and spread mixture over bottom of a shallow pan and place biscuits on top. Bake in a hot oven (425 deg.) about 15 min. Turn out of pan immediately and serve sugared side up.

SOUR CREAM SCONES

2 cups GLOBE "A1"
BISCUIT FLOUR
2 Tbsps. sugar

$\frac{1}{2}$ cup thick sour cream
1 egg

Mix biscuit flour and sugar. Beat egg slightly, add sour cream, mixing well. Turn into flour mixture, adding a little milk or water if necessary to make a soft dough; knead slightly. Divide dough in halves. Roll each half into a round about 8 inches in diameter. Cut into 6 or 8 pie-shaped pieces. Brush with butter or slightly beaten egg white, sprinkle with sugar and bake in a hot oven (425 deg.) about 15 min. Split while hot and spread with jam or marmalade.

FRUIT TURNOVERS

2 cups GLOBE "A1"
BISCUIT FLOUR
 $\frac{1}{3}$ cup milk

$\frac{1}{3}$ cup water
GLOBE "A1" SESAME OIL
Sweetened fruit

Mix liquids with biscuit flour to form a soft dough; knead $\frac{1}{2}$ minute. Roll out to $\frac{1}{4}$ -inch thickness; cut into 3- or 4-inch rounds or squares. On half of each portion place a fruit filling, mincemeat, prunes, apples, apricots, etc., fresh or canned. Fold over other half of dough, pressing edges together with a fork. Prick on top. Fry in shallow hot GLOBE "A1" SESAME OIL until thoroughly cooked and well browned, turning several times. Drain on absorbent paper and dust with powdered sugar. (Instead of frying, they may be baked in a hot oven (425 deg.) 15 to 20 min. and served with a pudding sauce or cream. For MEAT TURNOVERS use well-seasoned meat.)