

ing. Chill until mixture starts to congeal. Divide into three parts. To one part, add red coloring and maraschino cherries; pour into large fancy mold for first layer. For second layer, add nut meats to second portion; pour on top of first layer. For third layer, add pineapple and green coloring to remaining third of mixture; pile on top of second layer. Chill until firm. Unmold to serve. Serve with boiled custard sauce. Serves 6 to 8.

BAVARIAN CREAM

Delectably dainty

1 tbsp. unflavored gelatin	¼ tsp. salt
¼ cup cold water	½ cup whipping cream
1 cup milk	1 tsp. vanilla extract
½ cup sugar	

Soften gelatin in cold water. Scald milk; add sugar and salt; stir until dissolved; remove from heat; add softened gelatin; and stir until dissolved. Chill until mixture is thick and syrupy; beat with rotary beater until consistency of whipped cream; and fold in whipped cream and flavoring. Pour into large mold or individual molds; chill until firm. Unmold to serve. Serve plain or with fruit or whipped cream.

VARIATIONS

BUTTERSCOTCH BAVARIAN — Substitute ½ cup brown sugar, firmly packed, for ¼ cup granulated sugar.

Fold in ⅓ cup toasted pecan meats with the whipped cream.

PINEAPPLE-ALMOND BAVARIAN—Substitute 1 9-oz. can crushed pineapple for milk. Reduce sugar to 2 tbsps. Fold ⅓ cup slivered blanched almonds, plain or colored green, into gelatin mixture with the whipped cream. To color almonds, let almonds stand in ½ cup water and ¼ tsp. green vegetable coloring 15 minutes, or until almonds are light green in color; drain well; and dry thoroughly in slow oven (250° F.), or let stand overnight.

FRUIT SNOW

Light and refreshing

1 tbsp. unflavored gelatin	½ cup fruit juice
¼ cup cold water	1 tsp. grated grapefruit, orange, or lemon rind
1 cup boiling water	2 egg whites
½ cup sugar	
⅛ tsp. salt	

Soften gelatin in cold water. Dissolve in hot water; add sugar and salt; stir until dissolved; and add fruit juice and grated rind. Chill until thick and syrupy; beat with rotary beater until consistency of whipped cream; and fold in stiffly beaten egg whites. Pour into large mold or individual molds, or pile into sherbet glasses or serving dishes. Chill until firm. Serve with custard sauce. Serves 6.

BAKED CUSTARD

Basic recipe

3 eggs or 6 egg yolks	⅛ tsp. salt
3 cups milk	1 tsp. vanilla extract
6 tps. sugar	

Beat eggs or egg yolks slightly; add milk, sugar, salt, and flavoring; and beat to mix. Pour custard mixture into individual custard cups, filling within ¼ inch of top; sprinkle nutmeg over top. Bake in pan of hot water 45 minutes, or until set, or until a silver knife inserted in center comes out clean, in moderate oven (350° F.). Makes 6 custards.

VARIATION

CHOCOLATE CUSTARD—Heat 2 1-oz. cakes unsweetened chocolate and milk together until chocolate is melted; beat with rotary beater to blend; and add gradually to beaten eggs.

The Last Word



IN searching around for something different to serve for dessert, we sometimes overlook the obvious. For example, there are those old stand-bys which made their appearance on Grandmother's table. They were the very last word in deliciousness.

Among these old-time favorites which have dwelled longest in my memory because of their sheer delectability are BLANCMANGE, FLOATING ISLAND, BAVARIAN CREAM, FRUIT SNOW, VICTORIAN PUDDING, and BAKED CUSTARD. They used to make their appearances in various shapes and flavors, according to the season and Grandmother's mood at the moment.

These delightful delicacies depended upon no modern refrigeration for their perfection—just a cool place in which to set or cool. They were inexpensive, quickly and easily made, and most of them could be prepared a day in advance. No wonder busy grandmothers called upon them so often to solve the dessert problems of the day.

And as this problem is always with us, we're resurrecting a few of the old favorites, for they are far too delicious to be forgotten. To be sure, they've undergone a bit of modernizing here and there to conform with our present cookery methods, and in several instances the ways for making these desserts have been made easier and more foolproof. But these changes have not altered their temptingness.



Fresh fruits play



their part in varying the recipes.

There's BLANCMANGE, for example. It pleases the palate with its true old-time flavor, and when made in a double boiler it requires very little watching. It takes but a few moments to prepare, and from the mixing to the mold it can be made in one pan. This is an item for busy home-makers.

Just as popular as BLANCMANGE, but just as neglected in this modern day, is FLOATING ISLAND. The original of this dessert was a soft custard with little floating islands of meringue garnished with bright jelly. If the meringue is to stand awhile, it is better to cook it a bit. This may be done by dropping the meringue into muffin pans containing very hot water, then browning in a moderate oven for about 10 minutes. Or if you prefer a white meringue, the islands may be poached on hot water, allowing a minute or two for each side.

The CHOCOLATE FLOATING ISLAND given here is considered something of an accomplishment, as it has always been thought a bit tricky. However, all the difficulties have been eliminated in our recipe, so there is little reason why it cannot be served often.

Perhaps you remember the VICTORIAN PUDDING, presented here, under its former name—wind pudding. It is a delightfully light and airy pudding of the marshmallow type with syrup poured over stiffly beaten egg whites along with the gelatin and flavoring. It may be varied in a host of ways for all occasions. Ours is really a partified version with three layers of different colors and flavors. The top layer is pastel pink with bits of maraschino cherries for flavor. The middle layer is snowy white and contains nut meats. The lower layer is delicately green with pineapple folded in for extra deliciousness. We used cooked pineapple, of course, because uncooked fresh pineapple prevents gelatin from setting and becoming firm. This pudding is elaborate, but it's so easily made and comparatively inexpensive that it, too, may be enjoyed frequently.

The same is true of BAVARIAN CREAM, FRUIT SNOW, and that grand old reliable, BAKED CUSTARD. They cost so little and offer so much in the way of taste appeal!

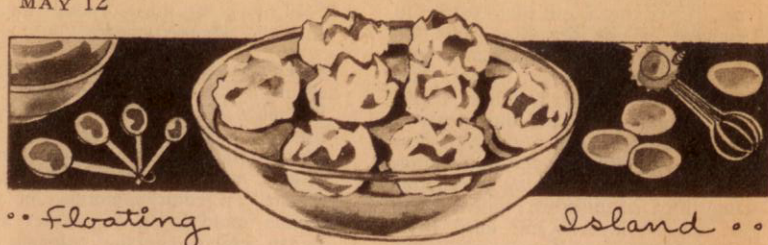
In fact, all these fine old-fashioned offerings are just the last word when dessert time rolls around. And so we suggest that you try them out on your family and revel in the ohs and ahs that will be forthcoming.

Julia Lee Wright

Director, Homemakers' Bureau,
The Family Circle Magazine, Box 660, Oakland, California



MAY 12



•• Floating

Island ••

BLANCMANGE

Old-fashioned cornstarch pudding

$\frac{1}{3}$ cup sugar
5 tbsps. corn-
starch
 $\frac{1}{8}$ tsp. salt

3 cups milk
1 tsp. vanilla
extract

Combine sugar, cornstarch, and salt in top part of double boiler; add milk gradually; mix well; cook over rapidly boiling water 10 minutes, or until thick, stirring occasionally; and add flavoring. Pour into molds. Chill until firm. Unmold to serve. Serve with cream or fruit sauce. Serves 6. (Note: Five drops yellow vegetable coloring may be added to give color.)

VARIATIONS

CHOCOLATE BLANCMANGE—Add 4 tbsps. cocoa to sugar-cornstarch-salt mixture.

FRUIT-A-ROON PUDDING—Cool slightly after cooking; add $\frac{1}{2}$ cup finely diced canned or cooked dried apricots and $\frac{1}{2}$ cup crumbled macaroons; and substitute $\frac{1}{2}$ tsp. almond extract for 1 tsp. vanilla extract.

FLUFFY CORNSTARCH PUDDING—Cool slightly after cooking; fold in 2 stiffly beaten egg whites.

FLOATING ISLAND

The choice of many

3 eggs
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ tsp. salt
2 cups milk

$\frac{1}{2}$ tsp. vanilla
extract
4 tbsps. sugar

Beat 1 whole egg and 2 yolks until light in top part of double boiler; add sugar and salt; add milk gradually, stirring well; and cook over rapidly boiling water 10 to 15 minutes, or until mixture is slightly thickened and coats spoon, stirring occasionally. Remove immediately from heat; add flavoring. Pour into cold dish; chill. Make meringue by beating remaining egg whites just until stiff; add sugar gradually; and continue beating

until meringue holds peaks. Fold into chilled custard or drop by tablespoonfuls on chilled custard. Serves 6.

VARIATIONS

BROWN SUGAR MERINGUE—Substitute brown sugar for granulated sugar. Fold in $\frac{1}{4}$ cup finely chopped nut meats.

ORANGE FLOATING ISLAND—Combine 1 tsp. cornstarch with sugar; substitute 1 cup orange juice for 1 cup of the milk. For meringue, decrease sugar to 2 tbsps.; fold in 2 tps. grated orange rind.

CHOCOLATE FLOATING ISLAND—Melt 2 1-oz. cakes unsweetened chocolate in double boiler; add sugar and salt; and cool slightly. Add eggs (1 whole egg and 2 egg yolks) one at a time, beating well after each addition. Add milk gradually, stirring well, and proceed as in FLOATING ISLAND recipe. For meringue, substitute 4 tbsps. finely crushed peppermint stick candy for sugar.

VICTORIAN PUDDING

Three-layer triumph

1 tbsps. unflavored
gelatin
 $\frac{3}{4}$ cup cold water
1 cup sugar
4 egg whites
2 tbsps. lemon
juice
 $\frac{1}{2}$ tsp. almond
extract
3 drops red vege-
table coloring

$\frac{1}{4}$ cup thinly
sliced mara-
schino cherries
 $\frac{1}{2}$ cup toasted
pecan meats
 $\frac{1}{2}$ cup diced
pineapple
4 drops green
vegetable
coloring

Soften gelatin in $\frac{1}{4}$ cup cold water. Combine sugar and remaining water in saucepan; stir until well blended; and cook rapidly without stirring until it spins a 2-inch thread when dropped from metal spoon (232° F.). Pour slowly over stiffly beaten egg whites, beating constantly; add gelatin and lemon juice; continue beating until gelatin is dissolved; and add flavor-

OLIVE MEAT LOAF

Good hot or cold

1½ lbs. ground beef	½ tsp. poultry seasoning
½ lb. ground pork or bulk sausage	1 cup cracker crumbs or dry bread crumbs
½ tsp. celery salt	1 cup tomato juice
½ tsp. onion salt	2 eggs
	½ cup small stuffed olives

Combine meats, seasonings, cracker crumbs, tomato juice, and eggs in large bowl; mix with spoon or hands until thoroughly blended; and add olives. Shape into loaf with hands; place in drip pan or pack in loaf pan (9x4x3). Bake 1¼ hours, or until done and well browned, in moderate oven (350° F.). Serves 8. (Note: No salt is needed because of the saltiness of the olives.)

BOSTON BAKED BEANS

American from way back

2 cups dried white beans or navy beans	¾ tsp. dry mustard
½ lb. salt pork	6 tbsps. tomato catsup
1 large onion	4 tbsps. brown sugar
1 tbsps. molasses	
2 tbsps. salt	

Pick over beans; wash. Cook slowly in water to cover until tender, about 2 hours, adding more water if needed to keep beans partially covered with liquid; drain off liquid and save. Place salt pork in bottom of deep baking pan or bean crock; add beans; and insert slices of onion. Mix remaining ingredients and bean liquid; pour over beans. Cover; bake 4 to 6 hours, or until browned and flavors are

well blended, in moderate oven (350° F.), removing cover last hour of baking. Add more water if beans become dry during baking. Serves 6 to 8.

SOUR CREAM DRESSING

Serve with cole slaw

1 cup whipping cream	½ tsp. dry mustard
1 tbsps. lemon juice	1 tsp. nutmeg
2 tbsps. sugar	½ tsp. salt
	½ cup vinegar

Combine cream and lemon juice; let stand about 30 minutes in warm place to sour. Combine dry ingredients; add vinegar slowly to make paste; add to sour cream; and stir well to blend. Makes 1½ cups dressing. Sufficient to combine with 6 cups crisp finely shredded cabbage.

CORN BREAD STICKS

A Southern favorite

½ cup all-purpose flour	1 cup boiling water
2½ tbsps. baking powder	⅓ cup milk
1 cup corn meal	1 egg
1 tsp. salt	¼ cup melted shortening
2 tbsps. sugar	

Sift flour; measure; and sift again with baking powder. Sift corn meal; measure; combine with salt and sugar; stir in boiling water; and cool slightly. Add milk, well beaten egg, and shortening to corn meal mixture; mix well; add flour; and stir just enough to dampen all flour. Bake in heated well greased corn stick molds 25 minutes, or until well browned, in moderately hot oven (425° F.). Makes 12 corn sticks.

CINNAMON PEARS

Rosy pink and tart

1 No. 2½ can pear halves or whole pears	1 to 2 tbsps. vinegar
6 to 8 whole cloves	¼ cup tiny red cinnamon candies

Drain syrup from pears. Heat syrup, cloves, and vinegar together; add candies; and stir until dissolved. Add pears; let stand several hours before serving. Makes about 7 halves. (Note: If syrup is too pale, add few drops red vegetable coloring.)

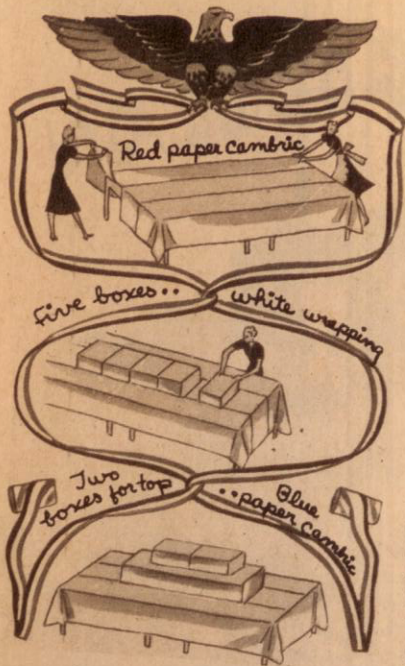


SMORGASBORD

NATIONALITIES have been mixed a bit in this latest idea which we've pulled out of the bag of entertaining tricks. It's a dinner party at which one serves in Swedish and eats in American! And it's an especially simple and economical way to serve a large number of guests. To prove this and to be able to write about it authoritatively, we actually gave this party. Although there were 24 guests, the cost of the food was just barely over ten dollars—less than 50c per guest. And there was no skimping, either. The secret of this kind of party lies in serving inexpensive everyday foods in a modern and smart way.

The true smorgasbord, as served in Sweden, is hors d'oeuvres served buffet-style as a preliminary to the dinner course, with all the relishes being placed on one table (sometimes decorated in the colors of the Swedish flag), and the guests help themselves. In migrating to this country, the smorgasbord has undergone a sea change. In the version of it which we gave, the smorgasbord idea was adapted for the service of the entire dinner—and we also gave it an American accent.

Instead of using the colors of the Swedish flag for the color scheme, we used the good old red, white, and blue. The first tier of our smorgasbord table was a large dining table covered with bright red paper cambric. The next tier



was built up with five wooden boxes (see illustration) placed sidewise on the table. This tier was covered with white paper cambric. The top tier was made of two smaller boxes laid end to end and covered with blue cambric on which white paper stars were pasted. The material on the two upper tiers was carefully folded under the boxes to give the table a clean-cut appearance.

The foods which were chosen to grace our smorgasbord table were thoroughly American—foods which are either native to this country or which, through popularity or long-time usage in this country, have received their citizenship papers. The North, South, East, and West, as well as the country at large, were represented on our menu, which is given here.

Chicken pie, with star-shaped biscuits on top, and OLIVE MEAT LOAF offered variety in the main course. Lots and lots of relishes, appearing on both sides of the table, gave it the Swedish look of plenty. Piping-hot CORN BREAD STICKS (baked in iron muffin pans shaped like ears of corn), apple butter, and strawberry preserves kept the guests

coming back to the table frequently for more. Smorgasbord food is not necessarily elaborate. Old stand-bys—real American foods like BOSTON BAKED BEANS, potato salad, hot dogs, corned beef, and apple pie—take on an appetizing glamour when served in this way. Variety gives the guests the opportunity to choose just what they like, and because of the wide variety, it is not necessary for the hostess to prepare each dish in a large quantity. (For the 24 guests at our party, standard-size recipes serving six were used.)

The fact that the guests serve themselves is an important item in favor of serving dinner the smorgasbord way. The etiquette is simple, for the guests simply take their plates and silver from the table and help themselves to whatever foods—and as much of them—as they wish. And they may return to the serving table as many times as their appetites lure them back.

At our dinner party, while our guests were filling their plates, we set up card tables in the living room, where they could be seated while eating. The coffee was served at these small tables.

This type of entertaining is a convenient one for clubs when large groups are to be served. If desired, each member on the entertainment committee may bring one dish to be served smorgasbord-fashion.

In order that the smorgasbord may be adapted to fit particular needs, we've selected a group of delicious native and naturalized American foods which we are including as suggestions along with recipes of some of the foods we served at our party. These suggestions, we hope, may prove helpful to you in serving smorgasbord the American way.

Julia Lee Wright

Director, Homemakers' Bureau,
The Family Circle Magazine, Box 660, Oakland, California

SUGGESTED AMERICAN SMORGASBORD DISHES

MAIN DISHES

- Ham
- Meat Loaf
- Corned Beef and Cabbage
- Corned Beef Hash
- Spareribs
- Hamburgers
- Hot Dogs
- Turkey
- Chicken Pie
- Salmon
- Codfish
- Corn Pudding
- Macaroni and Cheese
- Baked Beans

VEGETABLES

- Corn Pudding
- Hominy
- Sweet Potatoes
- Escalloped Potatoes
- Lima Beans
- Succotash
- (String beans and corn)

SALADS

- Cole Slaw
- Tomato Aspic
- Macaroni and Cheese
- Potato Salad

BREADS

- Biscuits
- Corn Bread

DESSERTS

- Gingerbread
- Blackberries
- Pumpkin Pie
- Apple Pie and Cheese or Ice Cream
- Ice Cream
- Doughnuts

RELISHES

- Onions and Radishes
- Pickled Fruit
- Cranberry Sauce
- Pickles
- Peanuts
- Apple Butter
- Pepper Relish
- Pickled Beets
- Sliced Tomatoes
- Watermelon Pickles
- Bread-and-butter Pickles
- Celery
- Green Onions
- Carrot Sticks

SOUP

- Clam Chowder

BEVERAGE

- Coffee

MISCELLANEOUS

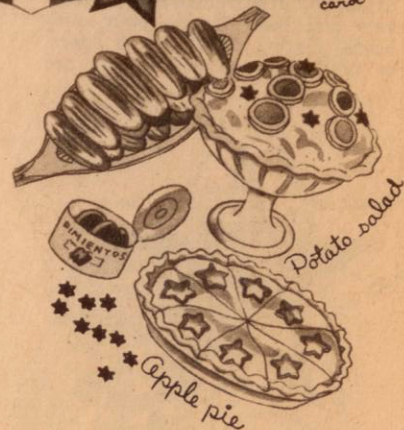
- Maple Syrup

• Chicken pie • Corn sticks • • • Cinnamon pears • • •



MENU

- (*Star means that recipe is given)
- Chicken Pie
- *Boston Baked Beans
- Succotash
- (String beans and corn)
- Cole Slaw with *Sour Cream Dressing
- Potato Salad
- *Corn Bread Sticks
- Apple Butter
- Strawberry Preserves
- Pickled Beets
- Sliced Tomatoes
- Bread-and-butter Pickles
- Watermelon Pickles
- Celery Sticks
- Carrot Sticks
- Apple Pie a la Mode
- Coffee
- Salted Nuts
- *Olive Meat Loaf
- *Cinnamon Pears
- *Pepper Relish
- Olives
- Green Onions
- Radishes



SAVE THOSE KITCHEN CRAFT FLOUR SACKS

After all the Kitchen Craft Flour has been used up, save the sacks for they are a good quality, muslin-type cloth that can be bleached and turned into a host of things.

... Hem or bind them for dish towels, hand towels, luncheon cloths, napkins, or—

... Put them together for pillow cases, sheets, mattress covers, children's underwear, laundry or shoe bags, or—

... Dye them and make into smart aprons, blouses, children's dresses, pot holders, dresser scarves, gay curtains, pillow tops and so on.

HOW TO REMOVE PRINTING FROM KITCHEN CRAFT FLOUR SACKS

It's a simple matter to remove the printing from the Kitchen Craft Flour sacks by either of these two tried and true methods . . . both quick and easy . . . with no long-time soaking or hard washing.

METHOD No. I

Very Economical

Dissolve $\frac{1}{2}$ cup finely cut Fels Naptha soap in $2\frac{1}{2}$ gallons hot water in large kettle; add 6 to 8 large flour sacks. Boil gently for 30 minutes, stirring occasionally. Remove sacks and rinse well in clear, warm water. Repeat process using fresh, soapy solution. Rinse thoroughly in warm water. Dry in sun.

METHOD No. II

Use granulated soap and bleach

Dissolve $\frac{1}{2}$ cup granulated soap in $2\frac{1}{2}$ gallons hot water in large kettle; add $1\frac{1}{4}$ cups liquid bleaching agent; add 6 to 8 large flour sacks. Boil gently for 30 minutes, stirring occasionally. Remove sacks and rinse well in clear, warm water. Repeat process using fresh soap and bleach solution. Rinse thoroughly in warm water. Dry in sun.

KEEP THESE RECIPES . . . WATCH FOR NEW ONES!

At frequent intervals you'll find new leaflets from "The Flour Bin" in every sack of Kitchen Craft Flour. Each series will contain different recipes, ideas for entertaining, cooking tips and other facts you will be interested in.

These "Flour Bin" folders are especially designed to slip into your "Kitcheneering" binder so you can keep them for future use. Note the holes indicated at the side—when punched they exactly fit the binder rings. Save each of these folders and at the end of a year you'll have a fine lot of recipes and party ideas for all occasions.

If you don't already own one of the handy loose-leaf binders called "Kitcheneering," send your name, address and 25c to Julia Lee Wright, Box 660-KC, Oakland, California, and you'll be sent one promptly.

Julia Lee Wright

"THE FLOUR BIN"

BOX 660-KC

OAKLAND, CALIFORNIA

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KITCHEN CRAFT RECIPES

From "the Flour Bin"

TESTED FOR HOME USE by JULIA LEE WRIGHT

More new recipes from the famous "Flour Bin" testing kitchen! Recipes for cakes and cookies, breads and biscuits, and other home-baked delicacies.

In "The Flour Bin" Julia Lee Wright creates these recipes. Then she tests them backwards and forwards till they're absolutely fool-proof.

That's why you'll find these "Flour Bin" recipes so easy to make, so sure to succeed. Provided, of course, you use the same kind of flour Julia Lee Wright used in her tests—*Kitchen Craft!*

Kitchen Craft is a special kind of flour that's made solely for home-baking. It's different from ordinary flours in three ways.

First, Kitchen Craft Flour absorbs the same amount of moisture

every time you bake with it. There's no need to vary the amount of liquid in your recipe to suit the flour. Kitchen Craft is always *uniform!*

Second, Kitchen Craft blends quickly and evenly with your other home-type ingredients, gives fine smooth texture to your baked foods. Because Kitchen Craft is always *light in body*.

Third, in spite of the extra dry heat of your home oven, Kitchen Craft helps retain essential moisture in your baked foods. Only a flour milled from top grade wheats can do this. So Kitchen Craft is made from just the *finest grades of wheat*.

You'll be surprised how easy home-baking can be with Julia Lee Wright's tested recipes and this marvelous home-type Kitchen Craft Flour. Start right now to discover what a good cook you really are!

(For further information about this folder, see back page.)

BREADS

ENGLISH MUFFINS

These are as easy to make as they are fun and, believe it or not, they're baked on a griddle on top of the stove!

5½ to 6 cups Flour
1 cup milk
4 tbsps. shortening
2 tbsps. sugar
1 cup lukewarm water
1 cake compressed yeast
1 tsp. salt

Sift flour, measure. Scald milk; add shortening and sugar, stir until shortening is completely melted; add water. Cool to lukewarm. Add crumbled yeast cake; beat vigorously until yeast is dissolved. Add three cups of the flour gradually, beating until smooth. Add salt and remaining flour gradually, using just enough to make a moderately soft dough. Knead on lightly floured board until smooth and elastic to touch. Place in large greased bowl; cover with damp cloth; let rise in warm place (80° to 85° F.) to double in bulk, about 2 hours. Place on lightly floured board; roll out to ¼ inch thickness; cut with ¾-inch floured cookie cutter. Leave rounds on board; cover with clean, dry cloth; let rise in warm place (80° to 85° F.) until light and double in bulk, about ½ hour. Brush off excess flour; bake on ungreased, moderately warm griddle or heavy frying pan until brown, about 15 minutes per side. Place on ungreased cookie sheet in slow oven (250° F.) for 15 to 20 minutes after baking on griddle. To serve, split in center and toast cut side. Makes 24 muffins.

SWEET FRENCH BUNS

Ideal for breakfast, luncheon or tea when something different is in order. Serve plain or iced.

4 cups Kitchen Craft Flour
1 cup milk
1 cake compressed yeast
5 tbsps. sugar
¼ cup lukewarm water
3 tbsps. shortening
1 egg
½ tsp. lemon extract
1 tsp. salt

Sift flour, measure. Scald milk; cool to lukewarm. Add crumbled yeast cake and 1 tablespoon of the sugar to water, beat vigorously until yeast is dissolved, add to milk; mix well. Add 1½ cups of the flour to make sponge, beat until smooth. Cover with damp cloth; let rise

in warm place (80 to 85° F.) until light, 1 to 1½ hours. Cream shortening and remaining 4 tablespoons sugar together. Add to sponge with beaten egg, flavoring, salt and just enough of the remaining flour to make a soft dough; knead until smooth and elastic to touch. Place in greased bowl, brush lightly with melted shortening; cover. Let rise in warm place (80 to 85° F.) until double in bulk, about 2 hours. Place dough on lightly floured board; cut off 2-inch pieces, pull sides to center, pinch together, shaping into round buns, 1½ to 2 inches in diameter; brush top generously with melted butter; place on baking sheet 2 inches apart. Let rise in warm place until double in bulk, ½ to ¾ hour. Bake in moderately hot oven (425° F.) about 15 minutes. Makes 3 dozen buns.



CINNAMON NUT WREATH

Slices may be arranged in a bread pan instead of a ring and baked and iced in the same way.

3 cups Kitchen Craft Flour
½ cup milk
3 tbsps. sugar
2 tbsps. butter
¼ tsp. salt
½ cup water
½ cake compressed yeast
1 egg yolk
½ cup melted butter

Sift flour, measure. Scald milk; add sugar, butter, and salt; stir until butter is completely melted; add water. Cool to lukewarm. Add crumbled yeast, beat vigorously until yeast is dissolved; add beaten egg yolk. Add 1½ cups of the flour, mix well; then add just enough of the remaining flour gradually to prevent dough from sticking. Work until sides of bowl are clean and dough is partially smooth. Place

on floured board, knead until smooth and elastic. Place in greased bowl; cover with damp cloth; let rise in warm place (80 to 85° F.) until double in bulk, about 2 hours. Punch down; round up; place on lightly floured board; cover with bowl; let rest 15 minutes. Roll ¼ inch thick in rectangle (24x12 inches), cut in half lengthwise. Brush with melted butter; sprinkle each half generously with Cinnamon Mix, recipe given below; roll as for jelly roll; slice ¾ inch thick; brush cut sides with melted butter; fit into two well-buttered 8-inch ring molds to reform roll. Let rise in warm place (80 to 85° F.) until almost double in bulk, about one hour; brush with egg wash (1 well-beaten egg yolk plus 3 tablespoons water); bake in moderate oven (350° F.) 45 to 50 minutes, or until well browned. Remove from molds immediately; ice tops with icing made of 2 cups sifted powdered sugar, 2 tablespoons water and ¼ teaspoon vanilla extract; sprinkle with chopped walnut meats. Makes two wreaths, each serving 8 generously.

CINNAMON MIX

½ cup sugar
4 tbsps. cinnamon
¾ cup finely chopped toasted walnut meats

Mix sugar and cinnamon together thoroughly; add nut meats.

POTATO DOUGHNUTS

Old-fashioned raised doughnuts — they keep well and may be reheated to restore freshness. Good iced with butter icing while hot.

5 cups Kitchen Craft Flour
2 tps. baking powder
½ tsp. soda
1½ tps. salt
1 tsp. nutmeg
3 eggs
2 cups sugar
2 tbsps. melted shortening
2 cups hot riced potatoes
1 cup milk
Shortening for frying

Sift flour, measure; sift again with baking powder, soda, salt and nutmeg. Beat eggs slightly; add sugar and shortening; mix well; add potatoes. Add flour mixture alternately with milk, mixing thoroughly after each addition. Place on floured board; roll or pat to ¼ to ½ inch thickness, cut with 2½ inch floured doughnut cutter. Fry few at time in deep fat hot enough

to brown one-inch cube of bread in 1 minute (375° F.), turning often. Drain on absorbent paper. Makes about 3 dozen doughnuts.

TIMBALE CASES

You'll need timbale irons for these . . . but borrow them if necessary for there's nothing like timbales filled with creamed foods to add glamor to a luncheon or dinner. Make them ahead if easier, and reheat. But be sure to fill them right on serving plates in order not to break the fragile bottoms.

1 cup Kitchen Craft Flour
½ tsp. salt
2 eggs
1 cup milk
1 tbsps. cooking oil
Shortening for frying

Sift flour, measure; sift again with salt. Beat eggs slightly; add milk and oil; add gradually to dry ingredients, beating well after each addition. Strain into deep straight-sided bowl or large cup. Let stand 30 minutes. Heat shortening until hot enough to brown one-inch cube of bread in one minute (375° F.). Heat timbale iron in shortening, drain slightly on absorbent paper; dip iron into batter, covering about one-half way up on sides. Be careful not to touch bottom or sides of bowl; allow excess batter to drain off. Lower gently into hot shortening; never let iron touch sides or bottom of pan; fry 1 to 1½ minutes or until golden brown. Loosen case with fork, invert to drain on absorbent paper. Repeat, heating iron well before each frying. Makes 2½ dozen medium-sized timbale cases.

CAKES AND COOKIES

POUND CAKE

We found that the trick in making a successful pound cake is to add a small amount of flour alternately with each egg.

2 cups Kitchen Craft Flour
½ tsp. baking powder
¼ tsp. salt
1 cup butter
1½ cups sugar
5 eggs
½ tsp. vanilla extract
½ tsp. almond extract

Sift flour, measure; sift again with baking powder and salt. Cream butter; add sugar gradually, creaming until light and fluffy. Add unbeaten eggs one at a time, alternately with 2 tablespoons of the flour mixture, beating well after each addition. Add remaining flour gradually, mixing until smooth;



Sift flour, measure; sift again with baking powder, salt, and cardamon. Cream butter and shortening together; add sugar gradually, creaming until light and fluffy. Add eggs one at a time, beating well after each addition. Add flour mixture alternately with orange juice, beating until smooth after each addition. Add combined dried fruits and almonds, mix well; add flavoring. Pour into well-greased 10-inch tube pan or spring mold or square pan about 3 inches deep and lined first with well-greased heavy Manila wrapping paper then waxed paper. Bake in slow oven (275° F.) for 3 to 4 hours or until done. Cover with heavy paper until last half hour of baking. Makes about 6 pounds fruit cake.

DECORATING FRUIT CAKES

A bit of simple decoration may turn fruit cakes into creations of beauty as well as deliciousness. And it's easy to cut very effective designs from candied fruits, citron, and nuts.

To make the designs stand out in all their loveliness, it's best to glaze the cake with heated honey or ice the top with butter icing before placing on the decorations. And this should not be done too far in advance . . . only a couple of days or so, as the icings and designs are more attractive when they are fresh.

For best results, arrange the entire design on waxed paper just as it is to appear on the cake, so you can see how it will look, then transfer it piece by piece to the cake.

As for designs, let your imagination run riot, for there are so many Christmas symbols to select from. The few suggested here may serve as a guide to launch you on the pleasant task of decorating fruit cakes.

Holly and Wreath—Cut holly leaves from thin slices of candied citron as illustrated . . . slice or halve candied cherries to represent holly berries . . . arrange on cake in wreath or cluster design.

Acorns and Leaves—Cut ends from candied cherries, insert whole,

blanched almonds for acorns . . . cut leaves from rind of candied citron . . . arrange as illustrated.

Pine Cone—Make cone of tiny wedges of candied citron . . . make needles of long slivers of greenest part of citron rind, arrange as illustrated. Needles may be painted darker with vegetable coloring.

Horn of Plenty—Cut horn freehand from candied grapefruit peel . . . cut bow of citron rind and place near end of horn as illustrated . . . cut miniature pears, apples, and leaves from thin pieces of citron, paint with vegetable coloring . . . cut oranges from candied orange or lemon peel . . . make tiny grape clusters of light and dark raisins . . . arrange all fruits and leaves as though spilling from horn.

CHRISTMAS GINGER COOKIES

Good for any time of the year! Just change the shape and trimmings to suit the season.

3 cups Kitchen Craft Flour	1 tsp. salt
2 tps. baking powder	1½ tps. ginger
1½ tps. soda	1 cup dark molasses
	½ cup shortening

Sift flour, measure; sift again with baking powder, soda, salt, and ginger. Heat molasses to boiling in 2-quart saucepan; remove from heat, add shortening and flour mixture, mix thoroughly. Chill. Roll dough on lightly floured board to ¼ inch thickness, using about one-fourth of dough at a time; cut with fancy Christmas cutters. Place on lightly greased cookie sheet. Bake in moderate oven (350° F.) about 5 minutes or until a

delicate brown. Remove to rack immediately; cool and store. Makes 8 to 9 dozen cut out cookies.

DECORATING CHRISTMAS COOKIES

Depart from the usual way of decorating Christmas cookies and make them elaborately beautiful with a colored powdered sugar icing covering them completely . . . and using decorettes, candied fruits, nuts, raisins, currants, and small candies for decoration.

If your array of cookie cutters is limited, then cut patterns from cardboard, place them on the dough and cut around with a sharp knife. Magazines, nursery books, and Christmas cards offer a host of design ideas and inspirations.

Bake cookies, cool; then spread with icing made by blending 2½ cups powdered sugar into slightly beaten egg white, then adding enough cold water to thin to an easy-spreading consistency . . . Color icing to suit cookie design . . . bright red for Santas (add a tiny bit of yellow to red vegetable coloring for a Christmassy red) . . . bright green for Christmas trees (combine blue and yellow for Yuletide green) . . . and so on. Use a case knife to spread icing over cookies . . . trim with icing ribbons, etc., made by forcing through small cone of heavy white paper shaped like miniature pastry tube . . . or ornament with a variety of tiny candies, mixed decorettes, nuts, fruits, and anything else that suits your fancy . . . sterilized tweezers are very handy for arranging decorations into designs.

add flavorings. Turn into loaf pan (9x4x3) which has been greased, lined with heavy Manila wrapping paper and greased again. Bake in slow oven (325° F.) for 1½ hours or until done. Makes one loaf.

VIKING FRUIT CAKE

Leave the paper lining around fruit cakes while stored to keep them from drying out, and keep in airtight containers.

4½ cups Kitchen Craft Flour	1 cup thinly sliced citron
3 tps. baking powder	1 cup thinly sliced candied orange peel
½ tsp. salt	1 cup thinly sliced candied lemon peel
½ tsp. powdered cardamon	1 cup sliced candied cherries
½ cup butter	1 cup sliced candied pineapple
½ cup shortening	1 cup halved blanched almonds
2 cups sugar	1 tsp. lemon extract
6 eggs	
1 cup orange juice	
1 cup thinly sliced dried apricots	



Cookie Christmas Cards—For novel and a very welcome Christmas card and gift combined . . . grand for children, bake large, rectangle cookies, ice and write out greeting in icing with paper pastry tube as described.

WHITE CHRISTMAS PUDDING

This WHITE steamed pudding is supremely delectable, simple to make and best of all requires no special steamer.

2 cups Kitchen Craft Flour	1 cup finely chopped walnut meats
3 tps. baking powder	½ cup finely sliced maraschino cherries
½ tsp. salt	½ cup finely sliced green cherries
¼ tsp. nutmeg	1 tsp. almond extract
½ cup shortening	½ cup milk
½ cup sugar	
2 eggs	

GRAVY GOSSIP

Gravy-making is not so much an art as many seem to think, but rather an accomplishment . . . one which every homemaker can master. It is just the skillful and careful blending of the drippings—those juices and fats that have escaped during the cooking of the meats—flour, and liquids into a smooth mediumly thick sauce.

There are two methods of making gravy successfully . . . the method where the dry flour is first blended with the drippings, then with the liquid, and the method where the liquid is first mixed with the drippings, and the flour is added later. Either method may be used whether you're making Brown Gravy using water as the liquid or Milk or Country Gravy using milk as the liquid.

BROWN GRAVY—Favorite with beef, lamb and ham—*Flour plus dripping method*: Blend together 2 tablespoons flour and 2 tablespoons drippings in proportion to 1 cup of water, in pan in which meat was cooked (unless pan is much too large), stir to a smooth paste over heat; remove from heat, gradually add 1 cup hot water, stir until completely smooth; return to heat, cook slowly until mixture boils and thickens, about 3 minutes, stirring occasionally; add salt and pepper to taste. Remove from heat, serve immediately.

BROWN GRAVY—Grand with pot roasts and stews—*Flour plus liquid method*: Use same proportions as above; shake flour and ¼ cup of cold water together in a tightly

sift flour, measure; sift again with baking powder, salt, and nutmeg. Cream shortening; add sugar gradually, creaming until light and fluffy. Add eggs one at a time, beating well after each addition. Add nut meats, cherries, and flavoring; add flour and milk alternately, beating after each addition until smooth. Pour into well-greased pudding mold to two-thirds full; cover tightly. Place on rack in deep kettle, add boiling water to fill one-half full; cover tightly. Steam about 1½ hours or until done, adding more boiling water as needed. Serve hot with Foamy or Hard Sauce. Serves 8 to 12.

covered jar, a mayonnaise jar will do, or mix into paste in cup, until well blended. Add remaining water, preferably hot, to drippings; heat; add flour paste gradually, stirring constantly; cook slowly until thickened, about 3 minutes, stirring occasionally; add salt and pepper to taste. Remove from heat, serve immediately.

MILK OR COUNTRY GRAVY—Delicious with ham, pork, chicken, veal: Substitute milk for water in above recipe. Equal portions evaporated milk and water may be used in place of milk. *Note: To prevent curdling, always combine evaporated milk and water before adding to flour or drippings.*

PAN GRAVY—Accompanies steaks, chops, lamb, roasts—*Gravy minus flour*: Skim off most but not all the fat from the drippings, leaving all of the juices; add about the same amount of hot water as juices, heat together; add salt and pepper if necessary.

GRAVY HIGHLIGHTS

... *Quick Drippings*—When there are no drippings, and gravy is in order, use the fat fried from bacon and salt pork. The flavor is delicious.

... *Vary Gravy Flavor*—by using water in which vegetables have been cooked for liquid.

... *Vary Gravy Color*—for deeper color add Kitchen Bouquet; Worcestershire Sauce, A-1 Sauce, or

FALL ENTERTAINING

A Barn Dance—Let gingham and overall clad guests step off old fashioned square dances in a setting banked with corn stalks and autumn leaves—the more barnlike the surroundings, the better. Old fashioned games are in order, and for refreshments, husky sandwiches, gingerbread and cider . . . or if it's a club or school affair, have a box social and auction off the boxes. It's fun for all and money in the treasury, too.

Thanksgiving Again—Gather harvest bounty—grapes, apples, tomatoes, eggplant, artichokes, Indian corn—in a couple of "General Store" farmer hats, one for each end of the table, and trail candles entwined with autumn leaves or ivy and ribbon streamers from the hats down the center of the table. On gold colored crash, this would look positively elegant, yet retain that homespun touch we strive for at Thanksgiving time.

HALLOWEEN

A graveyard party with guests dressed in ghostly garb is enough to give chills and shivers to the hardiest souls.

For atmosphere, start by covering everything in sight with sheets or pillow cases. Green or blue colored lights will add to the eeriness as will crepe paper moss and dingy wisps of cotton on wires and threads overhead. Halloween cutouts with phosphorous eyes (phosphorous paint can be purchased, at paint stores) may be tucked in corners or mingled with the cobwebby overhangings.

The refreshment table may represent a grave on which is set the food arranged in white dishes. To achieve this effect, cover the table with green crushed crepe paper—

other meat sauces to gravy just before removing from heat.

... *Vary Gravy Seasonings*—add a dash of catsup, celery seed or salt, onion salt, or garlic salt to gravies for a change, or fleck them with paprika, a dash of sage or ginger.

cotton batting underneath will make a slight, yet realistic mound. At one end of the table erect a cardboard headstone with a skull peering around the edge. A funeral wreath of large black olives garnished with a cream cheese bow will add a ghoulish touch.

GRAVEYARD FEAST

Sepulcher Special (Sliced baked ham or ham loaf)	
Ghouls' Delight (Sweet potatoes or potato soufflé in orange cups)	
Shroud Salad (Mixed vegetables wrapped in lettuce leaves with mayonnaise)	
Cat's Eyes (Stuffed Olives)	Devil's Forks (Celery Sticks)
Conjured Bread (Toasted Buns)	Satan's Sweets (Raspberry Jam)
*Dessert Tombs	
Spook's Brew (Coffee)	Phantom Nectar (Hot spiced cider)

*DESSERT TOMBS

Cut sheet cake in the shape of headstones, ice, and stand upright on back of dessert plates. (Names may be written on headstones with melted chocolate.) Place slices of brick ice cream covered with green tinted coconut in front of headstones.



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Julia Lee Wright

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BOX 660-KC
OAKLAND, CALIFORNIA

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Omaha, Neb.

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Kitchen Craft RECIPES

from "THE FLOUR BIN"

TESTED FOR HOME USE BY JULIA LEE WRIGHT

Here's the latest batch of brand new recipes from Julia Lee Wright's own testing kitchen—"The Flour Bin." Ten delectable cakes—all created and tested by Julia Lee Wright herself.

When you try these cakes, be sure you make them with the same kind of flour Julia Lee Wright used in her tests—*Kitchen Craft!* It's a new home-type flour that guarantees you perfect results every time you bake with it.

In the first place, Kitchen Craft Flour always acts the same. It absorbs the same amount of liquid every time you bake with it. Because Kitchen Craft is a *uniform* flour.

Then, too, we make Kitchen Craft Flour always light in body. That means it blends quickly and easily with your other ingredients by your home methods of mixing... gives your baked foods fine-grained, smooth texture.

And most important of all, Kitchen Craft Flour retains desirable moisture in your baked foods right through the extra dry heat of your home oven. Only a flour milled from top grade wheats can do this. And that's the only kind of wheat that goes into this home-type flour.

For new baking success, try this winning combination—Julia Lee Wright's tested recipes and home-type Kitchen Craft Flour.

(For further information about this folder, see back page)

KITCHEN CRAFT CAKES

Cakes are a temperamental lot. But not so temperamental that they can't be whipped into shape to come out of the oven as light as air and with a texture as soft as velvet. It takes a bit of catering to their whims, though, to turn them out thusly, but the reward is in the eating . . . and ample reward it is, too.

THE RECIPE'S IMPORTANT

Comes first of all, the choice of the recipe. It should be balanced with extreme accuracy . . . each ingredient in the exact proportion to work in perfect unison with all the others. The "Flour Bin" recipes are balanced with this care, and if the directions are adhered to, the cakes come next to being fool-proof.

CHOOSING THE INGREDIENTS

No cake can be better than its ingredients. So we say, the best is none too good. And that's why we recommend Kitchen Craft Flour for fine cakes. Everywhere, it's becoming the favorite flour of those who take pride in their reputations as cake-makers.

STRAY NOT FROM THE RULES

The last step of the creation of a perfect cake is in the making. That means following the directions to the letter from the very beginning to the end. Cakes are very demanding on this score.

TO BEGIN WITH—

Preliminary preparations are important to the success of a cake. First of all, it's best to read the recipe thoroughly to see that all of the ingredients are on hand before going farther.

Assembling—Then comes the assembling and measuring of all the ingredients on the work table a little while before so that they'll be at room temperature. This tempering process is extremely important for eggs, because they do a much better job when they're

slightly warm rather than refrigerator-cold.

Measuring—When measuring the ingredients be sure to use standard measuring cups and spoons because cakes tolerate no inaccuracies.

Oven—The oven should be turned on and set at the designated temperature ahead of time so that the cake batter will get a warm reception when it makes its entrance.

Pans—Cake pans should be greased before mixing the batter so that they'll be ready when they're needed. They may be greased completely but not heavily then a piece of waxed paper cut and placed in the bottom and greased . . . Or greased well then sprinkled with flour so that the entire pan is coated with the grease and flour evenly.

BEING A GOOD MIXER

Flour has a tendency to pack and must be lightened or aerated before it is measured for correct measurement. The most successful way I know to lighten the flour is to hold the sifter about twelve inches above a piece of waxed paper and sift the flour so that it floats gently down on the paper. Holding the sifter at this height incorporates air into it.

After the flour has been sifted in this manner, it should be spooned ever so gently into a measuring cup and leveled off with a knife. It should then be sifted again with the other dry ingredients.

In butter cakes, it's best to cream the shortening only to the point where it is smooth and plastic. Some shortenings require more creaming than others so the eye is the best guide on this point.

METHODS OF MIXING

Recently, a great deal of attention has been given to various new methods of mixing cakes for better volume and texture.

The Standard Method which has been used for so long is the method in which the shortening is creamed with the sugar, then the beaten egg yolks added before the flour and liquid. The egg whites are folded in last. All the newer methods are a variation of this age-old way.

HAPPY BIRTHDAY TO YOU

Into everyone's life, birthdays must fall with no regard for season, or day of week. And the larger the family, the more birthdays the homemaker has to prepare for, because each birthday is really an occasion that warrants a bit of extra fixing. Of course, it's always the birthday cake that's the crowning point of any natal day celebration.

"Personalized" Birthday Cakes

Although most birthday cakes are white, there's no reason to cling to convention if the honored one has a liking for spice or devil's food cake. Any luscious cake is just as becoming under a gleaming white frosting with pink rosettes, yellow candles or green curlicues. And it will be a grand surprise too when that first slice is cut.

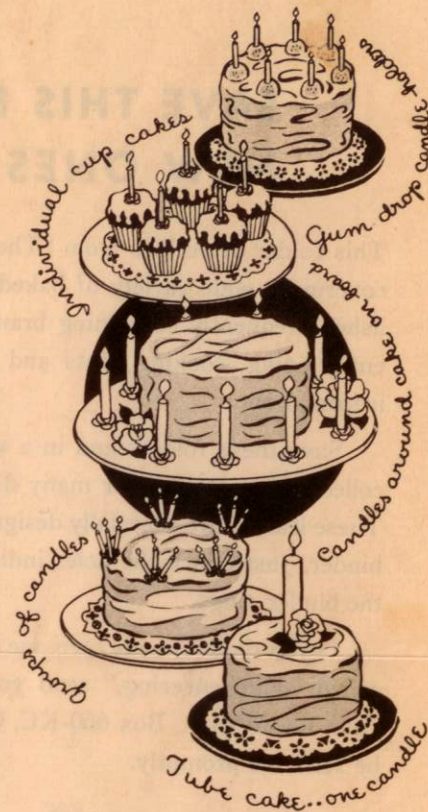
. . . Or if you want to bake a cake that's different, then why not bake a Neapolitan Cake. Just choose your favorite white batter cake, divide the batter into three parts, flavor and color one with chocolate, tint one pink with vegetable coloring and leave the other part plain. Pour it in layers in a tube pan. Angel foods and sponge cakes haven't exclusive rights on tube pans, you know.

Hobbies, themes and likings may be carried through to the cake. A Scotch friend of mine was immensely pleased with a square layer cake frosted in chocolate and white plaid design over light green icing.

For children, there may be circus cakes with frosted animal crackers around the sides in merry-go-round fashion, or polka dot cakes with dots of fondant wafers embedded in the frosting while it is still soft.

Candles - Candles - Candles

It's fun to be original in the arrangement of the candles. They may be placed around the edge of the plate rather than on the cake itself. Candles in various sizes, grouped together in attractive clusters give the cake a lovely distinction.



How Many Candles

Here's where tact counts. If the age falls between one and twenty-one, that period when each year is an achievement, then use a whole number. From then on, let one large candle represent the accumulation of years.

My mother always said she was sixteen plus, so it might be well to take the tip and place just sixteen candles on birthday cakes for women.

For men, one might do as a friend of mine always does for her husband. She lights the birthday cake with the number of candles for the number of years they've known each other. Her husband, she says, just began to live when he met her.

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TESTED FOR HOME USE BY JULIA LEE WRIGHT

Out of "The Flour Bin" into your kitchen comes this new batch of recipes from Julia Lee Wright. Recipes for eleven kinds of pies and pastries—each one created and tested by Julia Lee Wright herself.

To insure your success with these pies and pastries you'll want to use the same kind of flour as Julia Lee Wright. It's the new home-type flour—the flour that's made especially for home-baking, *Kitchen Craft!*

With home-type Kitchen Craft you don't have to vary the amount of liquid in your recipe to suit your flour. Kitchen Craft Flour absorbs the same amount of moisture every time you bake with it. It's always *uniform*—always the same!

Kitchen Craft Flour is easier to blend, too. It mixes quickly and smoothly with your other home-type ingredients... gives you *light in body*.

Also, Kitchen Craft Flour helps keep baked foods moist, in spite of the extra dry heat of your home oven. Only a flour milled from top grade wheats can do this. So for home-type Kitchen Craft we select just the *finest grades of wheat*.

Try Kitchen Craft Flour in these new recipes of Julia Lee Wright's—discover for yourself the amazing difference this home-type flour makes in all your home-baking.

(For further information about this folder,
see back page)

Kitchen Craft

RECIPES

FROM 'THE FLOUR BIN'

PIES

Take a vote for choice dessert of the people and pie will be right up on top . . . especially if we give the men a right to vote on such important matters. There's good reason for the popularity of pie, too. It's a hearty, substantial dessert that can be super, super in goodness.

That goodness, of course, depends upon the cook, the ingredients, and the method of making the pie. As for the cook, it suffices here to say that it is no trick at all to make a perfect "honey of a pie," if the other two factors are right . . . the ingredients and the method.

PASTRY INGREDIENTS

Flour, of course, is important in pastry making. A uniform flour like the home-type Kitchen Craft is grand for pastry-making, because it always has the same perfect balance that can be depended upon for successful results.

Shortening plays a big part in pastry-making for it is the shortening that gives pastry its tender flakiness. Lard, the old standby, and the newer vegetable and hydrogenated shortenings may be used interchangeably in pastry making.

Salt is used for flavor only, and the water, which should be ice cold (except in the case of HOT WATER PASTRY, recipe given below),

is used as a binder to hold the pastry together. Only the least possible amount should be used, too . . . not over six tablespoons of water for a recipe calling for two cups of flour.

PASTRY MAKING METHODS

Pastry may be made by any of three methods, the STANDARD or PLAIN PASTRY METHOD, the JELLY-ROLL METHOD or the HOT WATER METHOD. Pastry made by the standard method needs no introduction, for it is the method most generally used. JELLY-ROLL PASTRY is really a not-so-rich puff pastry, with butter rolled into the dough in such a way as to give it extra flakiness. HOT WATER PASTRY, contrary to all the rules and regulations requiring cold ingredients, is a pastry that is made with hot water. It is just as flaky and tender as the other pastries, and fortunately, it is a pastry that can withstand much handling without becoming tough and compact. This pastry is especially recommended for those unaccustomed to handling pastry, and when making pie shells and tarts, because, since it is more of a mass-like dough, it is easier to mold into shape.

Mixing Pastry

Start cold! That means all the ingredients and even the rolling pin should be well chilled before mixing and rolling the pastry. The HOT WATER PASTRY, of course, is the one exception to this rule.

This pre-chilling is necessary so that the shortening or lard will not become soft and go into a gummy mass which makes for leather-tough pastry.

The shortening should be cut into the flour until the mixture is broken up into pieces about the size of peas. If the particles are too small, the pastry is likely to be too compact after it is baked.

The water is added gingerly, a drop or two at a time here and there over the mixture, and stirred lightly with a fork until it just barely holds together. Next, it's

pressed gently into a ball with the hands or placed on wax paper and shaped into a ball. Then it is chilled for at least 15 minutes before it is rolled out on a floured board.

Rolling Pastry

Quick, short strokes away from you are far better than long heavy ones when rolling out pastry. In that way, the dough expands gradually and evenly, rather than stretching with thin spots here and there.

It is best to make the lower crusts a bit thicker than the upper ones . . . at least an eighth of an inch thick. And when placing the lower crust into a pan, care should be taken not to force it in the curve of the pan, for it is apt to tear. Let it relax easily into the pan so that it will conform naturally to the shape.

PASTRY

2 cups Kitchen
Craft Flour
½ tsp. salt

¾ cup shortening
4 to 5 tbsps. cold
water

Sift flour, measure; sift again with salt. Cut shortening into flour with knives or pastry blender until particles are size of fairly small peas. Add water, a small amount at a time, until all flour is dampened, mixing lightly with fork. Form gently into ball or place on waxed paper and press gently into ball. Wrap in waxed paper; chill thoroughly before using. Makes two 9-inch fluted pastry shells or one 2-crust 9-inch pie or 6 medium-sized tarts.

VARIATIONS

Cheese Pastry—Add ½ cup grated American cheese to flour and shortening mixture.

Orange or Lemon Pastry—Add 1 to 1½ tbsps. grated orange or lemon rind to flour and shortening mixture. May use part orange or lemon juice for liquid.

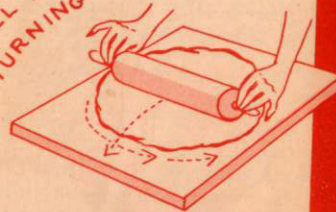
JELLY ROLL PASTRY

2 cups Kitchen
Craft Flour
½ tsp. salt

¾ cup shortening
6 tbsps. cold water
2 to 4 tbsps. butter

Sift flour, measure; sift again with salt. Cut shortening into flour with knives or pastry blender until particles are size of fairly small peas.

ROLL FROM CENTER . . .
TURNING PASTRY



Add water, a small amount at a time, until all the flour is dampened, mixing lightly with a fork. Form gently into ball or place on wax paper and press gently into ball. Roll out on lightly floured board and dot or spread with butter. Roll up as for jelly roll; cut roll in two pieces and place one of the parts cut end down on lightly floured board; roll out. Makes two 9-inch fluted pastry shells or one 2-crust 9-inch pie or 6 medium-sized tarts.

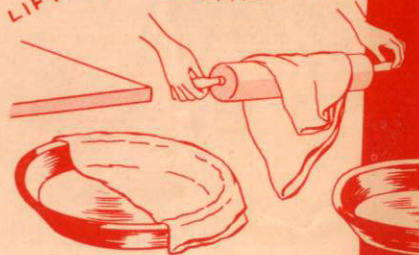
HOT WATER PASTRY

2 cups Kitchen
Craft Flour
½ tsp. salt

6 tbsps. boiling water
¾ cup shortening

Sift flour, measure; sift again with salt. Add boiling water to shortening; beat with fork until fluffy. Add flour all at once; continue stirring until the mixture forms a large smooth ball that leaves the bowl clean. Chill thoroughly before using. Cut in half and roll out on lightly floured board. Makes two 9-inch fluted pastry shells or one 2-crust 9-inch pie or 6 medium-sized tarts.

LIFT ON ROLLING PIN . . .



BLEND SHORTENING
INTO FLOUR



ADD ICE WATER SLOWLY



SHAPE INTO BALL
IN WAX PAPER



CHILL AT LEAST
FIFTEEN MINUTES



FIFTEEN MINUTES



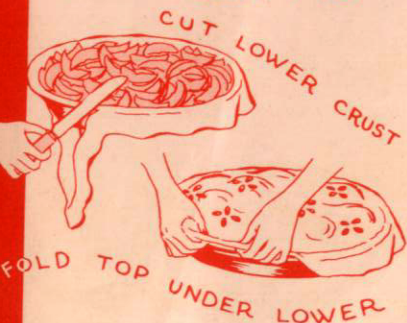
One Crust Pie

TO USE PASTRY

To Roll Pastry—Cut off enough dough for one crust. Form into round flat mass on lightly floured board. Use lightly floured rolling pin and roll from center to edge pin in all directions, using light, swift stroke and always rolling away from body; turn pastry on board to make uniform shape.

Fluted One-Crust Pastry Shell—Roll pastry slightly more than $\frac{1}{8}$ inch thick and about 3 inches larger than diameter of pan. (See illustration.) Fit loosely into 9-inch pie pan; pat down lightly with ball of dough. Trim pastry evenly to extend about 1 inch over edge of pie pan; fold pastry under on rim; lift up to form double fold with cut side against rim of pan. Flute (not pinch) as illustrated, being careful

Two Crust Pie



not to tear pastry. Prick bottom and sides of shell at 1-inch intervals with blunt-tined fork. For baked shell, bake in hot oven (450° F.) 15 minutes, or until done.

Two-Crust Vacuum-Sealed Pie for juicy fruit pie such as cherry or berry pies—Divide pastry, using slightly more than half for lower crust. Roll this thicker than usual; line 9-inch pie pan; trim off edge so that 1 inch extends over edge of pan. Place fruit mixture in shell. Fold flap of pastry in and over fruit within $\frac{1}{8}$ inch from edge; moisten edge. Roll remaining pastry; cut slits to allow steam to escape; place on pie; and press evenly with edge of pan; and press edges together with tines of fork, pressing from outer edge toward center. Bake in hot oven (450° F.) 15 minutes; reduce to moderate oven (350° F.); and bake 20 to 30 minutes longer or until fruit is cooked.

Latticed Pie—Cut pastry rolled slightly more than $\frac{1}{8}$ inch thick into strips $\frac{1}{2}$ inch wide. Chill until cold and slightly stiff. Weave top on piece of wax paper, then transfer to top of prepared fruit in pan. Place one strip around outer rim of pie. Press down with flour-dipped tines of fork.

Tarts—Roll pastry $\frac{1}{8}$ to $\frac{1}{4}$ inch thick and cut into circles 5 to 5 $\frac{1}{2}$ inches in diameter. Place loosely on back of small tart pans, or individual pie pans and gently press down over back and onto sides and over edge if desired. Press down and trim off edges. Prick pastry gently at 1-inch intervals. Bake in hot oven (450° F.) about 12 minutes or until golden brown. Remove from pans and cool on cake rack. **NOTE:** For making tarts on muffin pans, place circles over back, press down, then pinch 4 corners out and together firmly to form 4 square ears.

APPLE PIE

6 to 8 medium-sized cooking apples
Pastry
 $\frac{3}{4}$ cup sugar
1 tbsps. Kitchen Craft Flour
 $\frac{1}{2}$ tsp. nutmeg
1 tsp. cinnamon
2 tbsps. butter

Wash apples; peel and core; cut into slices $\frac{1}{8}$ -inch thick. Line 9-inch pie pan with pastry rolled to

nearly $\frac{1}{4}$ -inch thickness; trim off edges; moisten. Arrange apples in overlapping layers; sprinkle each layer and top with combined sugar, flour, and spices; dot with butter. Roll pastry for top crust thinner than lower crust; cut design on top to allow steam to escape; place on pie; trim edge allowing $\frac{1}{2}$ inch of dough to extend over sides. Tuck edge of top crust under lower crust as illustrated for **Two-Crust Pie**; pinch together with fingers; flute sides or press down to edge of pan with tines of fork. Bake in hot oven (450° F.) for 20 minutes; reduce temperature to moderate oven (350° F.) and bake 40 minutes longer or until apples are tender and crust is golden brown. Makes one 9-inch pie. Serves 6 to 8.

VARIATIONS

Cheese Apple Pie—Combine one cup grated American cheese with the sugar, flour, and spices and add to the apples. Omit butter.

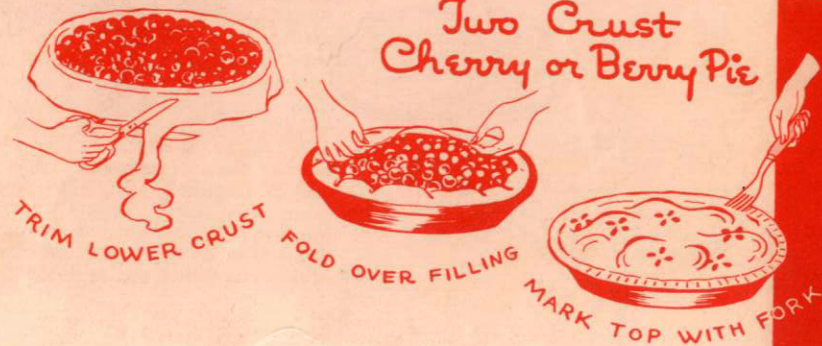
Cinnamon Apple Pie—Substitute $\frac{1}{2}$ cup red hot cinnamon candies for $\frac{1}{2}$ cup of the sugar. Omit spices.

Snow Capped Apple Pie—Spread top of baked Apple Pie with two 3-ounce packages of softened pimiento cream cheese. Top with meringue (recipe given) and bake.

FRESH FRUIT PIE

1 to 1 $\frac{1}{2}$ cups sugar
3 tbsps. Kitchen Craft Flour
Spices
4 cups prepared fresh berries or sliced fresh fruit
Pastry
1 tbsps. butter

Combine sugar, flour, and spices to suit taste. Pour over fruit; mix well. Proceed as for **Two-Crust Vacuum-Sealed Pie** (illustrated).



Two Crust Cherry or Berry Pie

CANNED FRUIT OR BERRY PIE

2 $\frac{1}{2}$ cups well-drained fruit or berries
 $\frac{1}{4}$ to $\frac{1}{2}$ cup juice
 $\frac{3}{4}$ to 1 cup sugar
2 to 4 tbsps. Kitchen Craft Flour
Pastry

Combine fruit, juice, and sugar and flour mixed together. Let stand about 15 minutes. Proceed as for **Two-Crust Vacuum-Sealed Pie** (illustrated).

LEMON MERINGUE PIE

3 egg yolks
1 $\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup Kitchen Craft Flour
 $\frac{1}{8}$ tsp. salt
2 tbsps. grated lemon rind
 $\frac{1}{2}$ cup lemon juice
2 cups cold water
1 tbsps. butter
Baked pastry shell

Beat egg yolks in top of double boiler until thick and lemon colored. Blend in sugar, flour, salt, and lemon rind. Add lemon juice and water; stir well; add butter. Cook over rapidly boiling water until thick, about 10 minutes, stirring frequently. Cool slightly. Pour into baked 9-inch pastry shell, top with meringue, (recipe given), and bake. Makes one 9-inch pie. Serves 6 to 8.

MERINGUE

3 egg whites
6 tbsps. sugar
 $\frac{1}{4}$ tsp. almond or vanilla extract

Beat egg whites until foamy; add sugar gradually, 1 tbsps. at a time; continue beating until mixture holds a point. Add flavoring. Pile meringue high and rough on pie, drawing to rim of the crust. Bake in moderate oven (350° F.) for 15 minutes or until well browned. Sufficient meringue for one 9-inch pie.