

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 ½ cup finely cut Fels Naptha soap in 2½ 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 ½ cup granulated soap in 2½ gallons hot water in large kettle; add 1¼ 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"

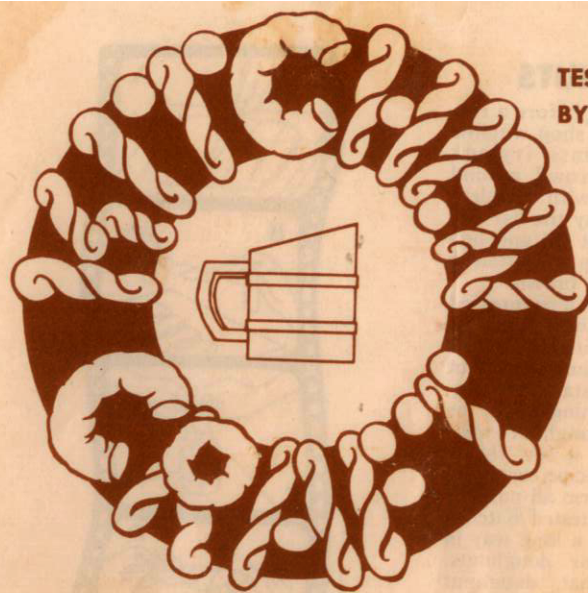
Box 660-KC

OAKLAND, CALIFORNIA

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TESTED FOR HOME USE
BY JULIA LEE WRIGHT



A brand new batch of recipes—created especially for you by Julia Lee Wright in her kitchen, "The Flour Bin."

Each recipe has been tested not once—but many times, until it is absolutely foolproof. 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!

You see, Kitchen Craft is a special kind of flour made solely for home baking. It's different from ordinary flour in three important ways:

First, Kitchen Craft Flour always acts the same. It absorbs the same amount of moisture every time you bake with it... it's a uniform flour!

Second, Kitchen Craft is light in body. That means it blends quickly and easily with your other ingredients by your own home methods of mixing.

Lastly, Kitchen Craft keeps your baked foods desirably moist in the extra dry heat of your home oven. It takes a flour milled from the finest grades of wheat to do this. So only the top grade wheats go into our Kitchen Craft Flour.

With home-type Kitchen Craft Flour and Julia Lee Wright's tested recipes, you're all set for new baking success!

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

FROM "THE FLOUR BIN"



DOUGHNUTS

Did you ever stand before a restaurant or doughnut shop window and watch doughnuts frying? There's usually a crowd around such a place, gazing with complete fascination at the way the flat circles dive into the hot fat and bob up on top to swell up and attain a most tempting ruddy brown.

Perhaps you've had a suppressed desire to turn out those rings of gold in your own kitchen. If you have, then it's high time to get out the ingredients and start the mixing, for there's nothing tricky or mysterious about doughnut making. There are just a few things like following the recipe carefully, and choosing a uniform all-purpose flour like the home-tested Kitchen Craft Flour that go a long way in making for superior doughnuts. But aside from that, doughnut making requires no particular culinary strategy.

THE DOUGHNUT FAMILY

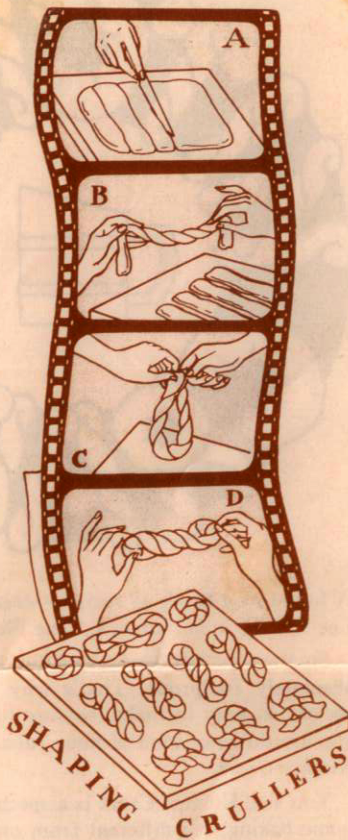
There are three main types of doughnuts, PLAIN, RAISED and FRENCH DOUGHNUTS. The PLAIN OR STANDARD DOUGHNUTS are perhaps the most familiar of the three. These doughnuts, which include the POTATO DOUGHNUTS and the DUNKERS, recipes for which are given here, are cake-like in texture and flavor, and they are put together in much the same way as a cake batter is mixed.

The RAISED or YEAST DOUGHNUTS, those light, airy blimps of the doughnut family, are mixed and made as one would make yeast bread dough.

HANDLING PLAIN AND YEAST DOUGHNUTS

The PLAIN DOUGHNUTS are much more successful if the dough is soft rather than stiff. For ease in handling this soft dough, some like to chill it well.

It's always wise to have all the doughnuts all cut or shaped and ready before the frying begins, because during the frying all the at-



tention should be directed to the kettle. We like to let the doughnuts stand for about 20 minutes after cutting them to "firm" them before frying.

SHAPING PLAIN AND YEAST DOUGHNUTS

PLAIN and RAISED DOUGHNUTS are versatile in the matter of shape. Besides the hole-in-the-middle doughnuts, raised doughnuts may be twisted from strips of dough into curly crullers as shown in the illustrations A through D, shaped into figure eights, tied in knots, shaped into circles, or fried as strips.

After cutting and shaping the yeast dough for RAISED DOUGHNUTS, the dough should be al-

lowed to double in bulk before frying. (See illustration E.)

PLAIN DOUGHNUTS may be dropped from a spoon into the hot fat.

FRENCH CRULLERS OR DOUGHNUTS

As far as mixing, handling and shaping the dough, FRENCH CRULLERS AND DOUGHNUTS, because of their cream puff-like texture, are in a class by themselves. The soft dough is put through a pastry tube onto a spatula that's been dipped into the hot fat, in strips or circles as shown in illustrations F and G. Then the crullers or doughnuts are transferred by the spatula to the hot fat. The dough may also be dropped into the fat from a teaspoon.

FRYING DOUGHNUTS

Doughnuts may be deep or shallow-fat fried with equal success. In either case, it is wise to have a deep-fat frying thermometer handy so that an accurate gauge on the heat may be kept. A temperature of 375°F. is ideal for frying doughnuts. If there's no thermometer available, then use the bread cube test for this temperature... that is, when a 1-inch cube of bread tossed into the hot fat turns a moderate brown in one minute.

DIRECTIONS FOR SHALLOW-FAT FRYING

Use heavy, large deep frying pan. Add enough fat so that it will be about 1½ inches deep when melted. Heat slowly to 375°F. Fry only a few doughnuts or crullers at a time, four at the most. Turn with a wire whip when doughnuts rise to the top and then turn frequently. When done, remove with whip and drain on brown wrapping paper or paper towels. Reheat shortening to desired temperature before each frying.

DEEP-FAT FRYING

Use deep, heavy kettle. Add enough fat to fill one-half full when melted. Heat slowly to 375°F. Fry only a few doughnuts or crullers at a time, four at the most.



Turn with wire whip when doughnuts rise to the top and then turn frequently. When done, remove doughnuts with a whip and drain on brown wrapping paper or paper towels. Reheat shortening to desired temperature before each frying.

To Clarify Fat—Clarify the fat after using by straining through cloth. Store in a cool place to be used over and over.

SUGARING AND FROSTING DOUGHNUTS

The sugaring and frosting of doughnuts should be done while they are still warm.

To Sugar Doughnuts—Toss one doughnut at a time in a sack containing powdered or granulated sugar, shaking sack so that doughnut is completely covered with sugar. See illustration H.

To Frost Doughnuts—Dip doughnuts completely into hot butter frosting, using a fork to hold them, as shown in illustration J. Then sprinkle with finely chopped coconut, nut meats or shaved chocolate if desired.

Doughnuts and crullers may also be spread with butter frosting (see illustration I).

REHEATING DOUGHNUTS

Plain and sugared doughnuts are much better in both flavor and texture if they are heated before serving. To reheat them, place doughnuts in a sack, sprinkle sack with water and heat in a moderate oven (350°F.) for a few minutes before serving.

FRENCH CRULLERS



FRENCH DOUGHNUTS

STANDARD OR PLAIN DOUGHNUTS

4 cups Kitchen Craft Flour
4 tps. baking powder
1 tsp. salt
¼ tsp. nutmeg
½ tsp. cinnamon

3 eggs
1 cup sugar
2 tps. melted shortening
¾ cup milk
Shortening for frying

Sift flour, measure; sift again with baking powder, salt, and spices. Beat eggs; add sugar gradually and continue beating until light; add shortening. Add flour mixture and milk alternately, stirring only until smooth after each addition. Turn out on lightly-floured board and pat or roll dough to ⅓ to ½-inch thickness; cut with floured 2½-inch doughnut cutter. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Fry 2 to 4 doughnuts at one time, turning as rise to the top; turn frequently until brown, about 3 minutes. Remove and drain on absorbent paper. Makes approximately 2 dozen doughnuts.

Variations

Orange Doughnuts—Add 2 tps. grated orange rind to flour mixture.

Chocolate Doughnuts—Omit spices and add 1½ oz. cake of melted unsweetened chocolate and 1 tsp. vanilla extract to egg-sugar mixture. One-half cup chopped nut meats may be added.

POTATO DOUGHNUTS

4½ cups Kitchen Craft Flour
4 tps. baking powder
3 tps. salt
1 tsp. nutmeg

2 cups hot mashed potatoes
2 tps. shortening
4 eggs
2 cups sugar
Shortening for frying

Sift flour, measure; sift again with baking powder, salt, and nutmeg. Combine hot mashed potatoes and shortening; cool to lukewarm. Add unbeaten eggs, one at a time, beating well after each addition. Add sugar; mix thoroughly. Add flour mixture and beat until smooth. Turn out on well-floured board and pat or roll dough to ⅓ to ½-inch thickness; cut with floured 2½-inch doughnut cutter. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Fry 2 to 4 doughnuts at one time, turning as they rise to top; turn frequently until brown, about 3 minutes. Remove and drain on absorbent paper. Makes approximately 2½ dozen doughnuts.

DUNKERS

2 cups Kitchen Craft Flour
3 tps. baking powder
½ tsp. salt
2 tps. sugar

4 tps. shortening
1 egg
Milk
Syrup
Shortening for frying

Sift flour, measure; sift again with baking powder, salt and sugar. Cut in shortening. Break egg into measuring cup; beat with fork; add milk to make ⅔ cup. Add to flour mixture, stirring only until all the flour is dampened. Place on lightly-floured board; knead lightly for 20 to 30 seconds. Roll or pat dough to ¼ to ⅜-inch thickness;



cut with floured 2½-inch doughnut cutter. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Fry 2 to 4 at one time; turn as rise to top; turn frequently until brown, about 3 minutes. Remove and drain on absorbent paper. To serve, pass dunkers separately and dunk in syrup which has been placed in individual dishes. Makes 12 to 14 dunkers.

RAISED DOUGHNUTS

5 cups Kitchen Craft Flour
¼ tsp. cinnamon
½ tsp. nutmeg
1 cup milk
1 cake compressed yeast

¼ cup sugar
1 tsp. salt
2 eggs
½ cup melted shortening
Shortening for frying

Sift flour, measure; sift again with spices. Scald milk; cool to lukewarm. Add crumbled yeast, sugar, and salt; beat with fork to dissolve yeast. Add beaten eggs and cooled melted shortening to yeast mixture. Add flour mixture all at once to liquid; mix well. Knead lightly on lightly-floured board until smooth. Place in greased bowl; cover with damp cloth; let rise in a warm place 2 hours, or until double in bulk. Remove dough from bowl, round up on board; let rest 15 minutes to loosen up. Roll dough ¾-inch thick; cut out with floured 2½-inch doughnut cutter, or make into twists. Cover with damp cloth; let rise on board about 1 hour, or until light. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Place 2 to 4 doughnuts or twists at one time, raised side down, in hot shortening, turning as rise to top; turn frequently until brown. Remove and drain on absorbent paper. Dust with powdered sugar or granulated sugar while still warm. Makes approximately 2 dozen large doughnuts or twists.

FRENCH CRULLERS

1 cup Kitchen Craft Flour
½ tsp. salt
½ cup butter

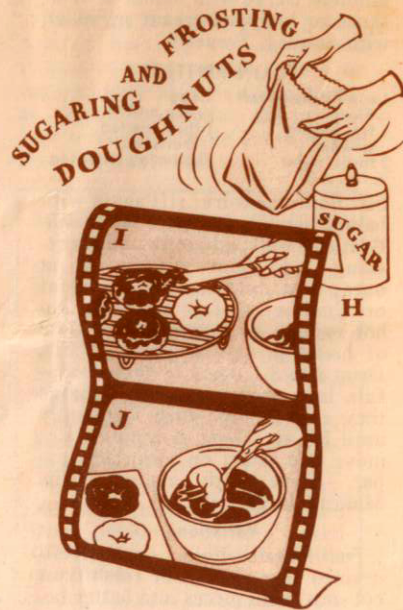
1 cup boiling water
4 eggs
Shortening for frying

Sift flour, measure; sift again with salt. Bring butter and water to boil in saucepan. Dump in flour and stir vigorously until mixture leaves the

sides of the pan and becomes a smooth, compact mass. Add unbeaten eggs one at a time, beating after each addition until the mixture looks satiny. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Drop batter by teaspoonfuls into hot shortening, dropping no more than 4 at one time; turn frequently until brown, about 6 minutes. Remove and drain on absorbent paper. Fill while hot with jam or jelly, or cool and fill with whipped cream and serve with chocolate sauce, or sprinkle with sugar. Makes approximately 1 dozen large crullers.

Variation

French Doughnuts—Place dough in pastry bag; use a star tube; press small rings about 2 inches in diameter on piece of well-greased paper or on a wide spatula. Slip rings carefully into hot shortening and fry. Frost while still warm with thin butter frosting, or sprinkle with powdered sugar.



FRITTERS

Meats, fish, vegetables, and fruit go into fritter batter with equal deliciousness.

Meats and some of the firmer fish, vegetables, and fruits should be precooked before they are fritter-fried, but this is not necessary for the softer fruits and vegetables.

SPICED BANANA FRITTERS

1 cup Kitchen Craft Flour	1 egg
1/2 tsp. baking powder	1/3 cup milk
1/2 tsp. salt	2 tps. melted shortening
1/2 tsp. nutmeg	3 large green-tipped bananas
1/2 tsp. cinnamon	Shortening for frying
4 tps. sugar	

Sift flour, measure; sift again with baking powder, salt, spices, and sugar. Beat egg well; add milk and shortening. Add flour mixture all at once; beat until smooth. Peel bananas; quarter crosswise, or cut into 1/2-inch slices. Dip bananas in batter, coating each piece of banana well. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Fry 2 to 3 fritters at one time; turn as rise to top; turn frequently until brown, 3 to 4 minutes. Serve with lemon or fruit sauce or whipped cream sprinkled with nutmeg. Serves 6.

PLAIN FRITTERS

1 cup Kitchen Craft Flour	1 egg
1 tsp. baking powder	1/3 cup milk
2 tps. sugar	1 tsp. melted shortening
1/4 tsp. salt	Shortening for frying

Sift flour, measure; sift again with baking powder, sugar, and salt. Beat egg well; add milk and shortening. Add flour mixture all at once; beat until smooth. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in one minute (375°F.). Drop 2 to 3 fritters by tablespoonfuls into shortening and turn as they rise to top; turn frequently until brown, about 3 minutes. Remove and drain on absorbent paper. Serve with maple syrup. Makes 6 large fritters.

Variations

Fruit Fritters—Fold 1 cup of well-drained canned fruit or fresh fruit cut into small pieces into batter be-

fore frying. Or dip large pieces of well-drained fruit first in flour, then in batter. May serve with fruit sauce.

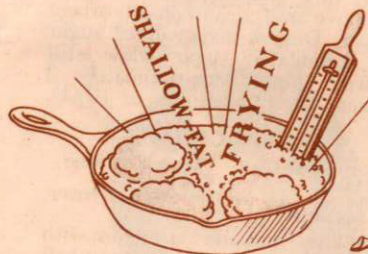
Fish Fritters—Omit sugar. Fold 1 cup flaked fish into batter before frying.

Vegetable Fritters—Dip pieces of parboiled or cooked vegetables in flour then in batter, or fold in 1 cup diced drained vegetables or whole kernel corn. Serve as a vegetable or meat accompaniment.

CORN AND SAUSAGE FRITTERS

1 cup Kitchen Craft Flour	2 eggs
1 tsp. baking powder	1/2 cup whole kernel corn
1 tsp. salt	1 tps. melted shortening
1/2 lb. bulk pork sausage	Shortening for frying

Sift flour, measure; sift again with baking powder and salt. Brown sausage lightly in frying pan. Beat eggs well; add sausage. Add corn, melted shortening, and flour mixture; stir lightly. Deep-fat or shallow-fat fry in shortening hot enough to brown 1-inch cube of bread in 1 minute (375°F.). Drop 2 to 3 fritters by tablespoonfuls and turn as rise to top; turn frequently until brown, 3 to 4 minutes. Remove and drain on absorbent paper. Makes approximately 12 medium-sized fritters. Serves 6.



FRITTER VARIATIONS



STUDIO PARTY

There are always occasions popping up throughout the year which call for entertaining at its most informal. It's then that a Studio Party just fits the bill. This is an "arty" affair where all the guests, men and women alike, wear smocks, and berets and flowing ties.

House Decorations—Draw crayon pictures on brown wrapping paper and pin them over the walls. You don't need to be able to draw... just call your masterpieces modern art and let it go at that.

Studio Games and Entertaining—Designate someone to be a quick-sketch artist, another to write odes or poems, make a cartoonist out of another of the guests, and have one do sculpturing in soap.

Contests along these lines are fun, too, with prizes to the creator of the best futuristic piece of art, or to the writer of the best "ode to a dustpan," or something equally as fun-foolish. Let in a few "actors," "singers," and others of the "arty" set, and hold dramatic and musical contests—original compositions of course.

STUDIO PARTY MENU

Hollywood Hamburgers
 Straw Stack Potatoes
 (Heated shoestring potatoes)
 Bowl-In-One-Salad with French Dressing
 (Mixed greens and raw vegetables)
 Doughnuts and More Doughnuts
 Maple Syrup for Dunking
 Plenty of Coffee

Hollywood Hamburgers—These "burgers are glorified versions of the everyday kind. The meat, however, is shaped longwise like wieners and fried. Hot dog rolls are used, too. They are split, spread with a nippy cream cheese, toasted, then wrapped around the elongated burgers. A long strip of pickle, chili sauce, and chopped onion, if you're terribly informal, may be hidden under the bun.

Doughnuts and More Doughnuts—Serve frosted, sugared, or filled doughnuts with plenty of hot coffee. Be sure there are some plain doughnuts, too, for they're grand for dunking, and a dunking contest is always in order when there are doughnuts in the offing.



TABLE DECORATIONS

The place mats are strips of crepe paper placed crisscross on the table. The centerpiece is a bare branch or tree limb wrapped spiral fashion with crepe paper in a chosen color. This branch or tree is secured in a crepe paper covered pot by means of a flower frog.

From the branches of the paper-covered limb, "grow" doughnuts frosted in pale, luscious colors, or sugared with plain or colored sugar. Doughnuts encircle the candles and serve as candle holders for this doughnut table.

TO DUNK OR NOT TO DUNK

If you're a dunker at heart, then dunk your doughnuts... PLAIN or RAISED ones in coffee or other beverage and the special DUNKERS in maple-flavored syrup... an old New England way of eating DUNKERS, by the way.

Etiquette of Dunking—Hold doughnut by thumb and forefinger with the little finger crooked like a button hook. Never try to drown your hand when dunking... don't even submerge it... just dunk the doughnut.

MORE NEW RECIPES ON THE WAY

This is only the first in a series of interesting recipe folders. There'll be new booklets coming out frequently. Each one will contain timely new recipes from "The Flour Bin," entertainment ideas, cooking tips and other valuable information. Watch for these folders in your sacks of Kitchen Craft Flour.

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San Francisco, Calif.



TESTED FOR HOME USE BY JULIA LEE WRIGHT

"The Flour Bin"—that's the testing kitchen where Julia Lee Wright creates new Kitchen Craft Flour recipes. Here are the first ten recipes to come out of "The Flour Bin"—for fruit cakes, plum puddings, Christmas cookies and many others.

These recipes have been thoroughly tested by Julia Lee Wright. When you try them, be sure you make them with the same 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.

We say Kitchen Craft is a home-type flour, first, because it's *uniform*. It absorbs the same amount of liquid every time you bake with it.

Second, because it's *light in body*, mixes quickly and easily with your other ingredients by the methods you use at home.

Third, because it 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 Kitchen Craft.

Insure your baking success with Kitchen Craft—the flour tested by Julia Lee Wright in all these recipes.

(For further information about these folders, see back page)

FIRST SERIES

CAKES

FRUIT CAKE

Long, slow baking preserves flavor and color of fruit. Pans should be lined carefully, first with heavy greased manila paper, then with waxed paper. This lining should be left on cake for storage. Store in airtight container.

HONEY FRUIT CAKE

1/2 cups finely chopped figs
1/2 cup finely cut cooked prunes
1/2 cups finely chopped dates
1/2 cups cooked, chopped dried apricots
1/2 cups raisins
1/2 cups currants
1/2 cup finely sliced candied orange peel
2 cups strained honey
1/4 cup finely cut candied pineapple
1/4 cup finely sliced citron
1/2 cup finely sliced candied cherries
3/4 cup coarsely chopped pecan meats
3/4 cup coarsely chopped walnut meats
3 1/2 cups Kitchen Craft Flour
4 tps. baking powder
1/2 tsp. salt
3/4 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. cloves
1/4 tsp. nutmeg
3 eggs
1 cup melted shortening
1/2 cup coffee

Combine dried fruits, orange peel and honey; mix well. Let stand for 7 days. Add pineapple, citron, cherries and nuts to first mixture. Sift flour, measure; sift again with baking powder, salt and spices. Beat eggs, add shortening and coffee; mix; then add to flour mixture all at once, beating well. Add fruit mixture, combine. Pour into well-greased tube or loaf pans, lined with manila and then waxed paper. Bake in slow oven (275° F.-300° F.) 3 to 4 hours or until done, covering top with heavy paper until nearly done. Makes 4 1/2 pounds.



GINGERBREAD

Interesting to bake in ring mold, in layers or cupcakes. Reduce baking time 5 to 15 minutes according to size. Excellent for shortcake with sauces and fruits.

OLD FASHIONED GINGERBREAD

2 1/2 cups Kitchen Craft Flour
1 1/2 tps. soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 cup shortening
1/2 cup sugar
1 egg
1 cup dark or light molasses
1 cup hot water

Sift flour, measure; sift again with soda, salt and spices. Cream shortening, add sugar gradually, creaming until light and fluffy; add egg, beat well. Add dry ingredients, alternately with molasses, a small amount at a time, beating well after each addition; add hot water; beat until smooth. Bake in a well-greased drip pan (8x12x2) in a moderate oven (350° F.) for 35 minutes or until done. Serve hot or cold, serve plain or with whipped cream. Serves 12 to 16.

COOKIES

Add flour gradually until the desired consistency is reached. Cookie press cookies should be just stiff enough to hold their shape. Chill dough several hours before using. Press only small amount of the dough at a time and leave remainder in cool place.

HALF AND HALF COOKIES

2 1/2 cups Kitchen Craft Flour
1/2 tsp. baking powder
1/4 tsp. salt
1 cup shortening
3/4 cup sugar
1 egg
1 tsp. vanilla extract
1 1/2 tps. milk
1 one-oz. cake unsweetened chocolate

Sift flour, measure; sift again with baking powder and salt. Cream shortening until light and fluffy; add sugar gradually, creaming well after each addition. Add unbeaten egg; beat well. Add flour gradually, combining thoroughly after each addition. Add flavoring; mix well. Divide dough in half. Chill one half. To other half add milk and melted chocolate; mix thoroughly. Chill. Run dough through cookie press onto ungreased baking sheet. Bake in moderate oven (350° F.) 10 to 12 minutes or until a light brown. Makes 5 to 6 dozen small cookies.

CHRISTMAS COOKIES

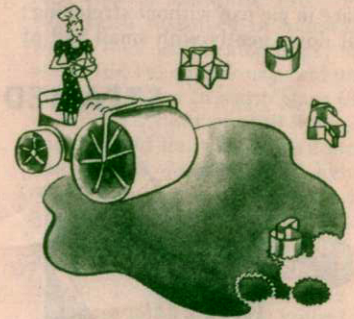
If cookies are to be used for hanging on trees, bake on piece of heavy manila paper, using same pattern as cookie; insert string or

paper handle between unbaked cookie and paper and press down. Decorate with powdered sugar and water icing, nuts, candies and vegetable colorings.

PATTERN COOKIES

3 1/2 cups Kitchen Craft Flour
1 tsp. salt
1 cup shortening
3/2 cup sugar
2 eggs
1 tsp. vanilla extract

Sift flour, measure; sift again with salt. Cream shortening; add sugar gradually, creaming until light and fluffy; add whole eggs, one at a time, beating well after each addition; add flavoring; work in flour mixture. Roll to 1/8 inch thickness or less on slightly floured board. Cut with fancy shaped cutter or by cutting around cardboard figures with sharp knife. Bake on ungreased baking sheet in moderate oven (375° F.) 10 minutes or until brown. Makes about 5 dozen cookies, 2 inches in diameter.



PASTRY

Pastry should be made quickly and with a light hand. Shortening and water should be well chilled. Cut in shortening only until it is the size of small peas and well coated with flour. If thoroughly mixed it does

not make a flaky crust. To insure a tender crust add only enough water, few drops at a time to hold mixture together; pull together with fork and push to one side. Chilling pastry adds to its flakiness.

JELLY ROLL PASTRY

2 cups Kitchen Craft Flour
1 tsp. salt
 $\frac{1}{2}$ cup shortening
6 tbsps. cold water

Sift flour, measure; sift again with salt. Cut shortening into flour with knives or pastry blender until it resembles small peas. Add water a few drops at a time until all the flour is dampened, mixing lightly with a fork. Roll out on lightly floured board and dot or spread with one or two tablespoons of additional shortening or butter. Roll up as for jelly roll; cut roll in two pieces. To roll out, place cut end down on lightly floured board. Makes two 9-inch single crusts or one 9-inch double crust pie.

NOTE: Pastry made in this way is extra flaky.

PASTRY SHELL

For perfect well-shaped pastry shell, roll dough lightly to $\frac{1}{8}$ inch thickness and about 2 inches larger than the pie pan. Prick lightly with fork in 1-inch rows across pastry; place in pie pan without stretching; pat down gently with small ball of

dough. Trim off edge to extend $\frac{3}{4}$ inch beyond pan. Fold double to form rim and flute.

PUMPKIN CHIFFON PIE

1 tbsps. unflavored gelatin
 $\frac{1}{4}$ cup cold water
1 cup brown sugar, firmly packed
 $1\frac{1}{2}$ cups cooked pumpkin
 $\frac{1}{2}$ cup milk
3 eggs
2 tpsps. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{2}$ tsp. salt
2 tbsps. sugar
Baked pastry shell

Soften gelatin in water. Combine brown sugar, pumpkin, milk, slightly beaten egg yolks, spices, and salt; cook in double boiler, stirring constantly until mixture begins to thicken, about 5 minutes; add gelatin to hot mixture; stir until dissolved; cool until partially congealed. Beat egg whites until foamy; gradually add the 2 tablespoons sugar; continue beating until stiff enough to form peaks, fold into custard mixture. Pour into baked 9-inch crum crust or pastry shell; chill until firm. Garnish with whipped cream. Serves 6 to 8.

STEAMED PUDDING

$\frac{1}{2}$ cup sliced candied orange peel
 $1\frac{1}{4}$ cups chopped seeded raisins
 $\frac{1}{2}$ cup chopped walnut meats
 $1\frac{1}{2}$ tpsps. soda
1 cup sour milk
 $\frac{1}{2}$ cup molasses
1 cup chopped suet
 $\frac{1}{2}$ cup sugar
1 egg

Sift flour, measure; sift again with spices and salt. Add fruits and walnuts. Combine soda, sour milk and molasses; add suet, sugar and un-beaten egg; beat in flour mixture. Pour into well-greased mold, filling two-thirds full. Cover tightly and steam 4 hours or until done. Serve hot with hard sauce. Serves 12 to 16.



CHRISTMAS PLUM PUDDING

$\frac{3}{2}$ cups Kitchen Craft Flour
1 tsp. cinnamon
1 tsp. cloves
 $\frac{1}{2}$ tsp. salt
3 cups chopped currants
 $\frac{1}{2}$ cup sliced dried figs

QUICK BREADS

WAFFLES

Have a good hot iron (test for hotness by shaking drops of water on the iron and when hot enough to bake, drops will dance across the iron). Never peek at the waffle during baking as opening the iron causes waffle to fall and become soggy. Usually takes from $3\frac{1}{2}$ to 4 minutes to bake a waffle.

STANDARD WAFFLE

2 cups Kitchen Craft Flour
2 tpsps. baking powder
 $\frac{1}{2}$ tsp. salt
3 eggs
 $\frac{1}{4}$ cups milk
4 to 6 tpsps. melted shortening

Sift flour, measure; sift again with baking powder and salt. Beat egg yolks, add milk and melted shortening; mix well; add to flour; beat until smooth. Fold in stiffly beaten egg whites. Bake in hot waffle iron about 4 minutes or until golden brown. Serve with melted butter and heated syrup. Makes 6 waffles.

MUFFINS

For tender, fine textured muffins with golden, crusty tops, mix the dough only enough to moisten all the flour, allowing lumps to remain in the dough. If beaten, the muffins will be dry, full of tunnels and lop-sided.

STANDARD MUFFINS

2 cups Kitchen Craft Flour
3 tpsps. baking powder
 $\frac{1}{2}$ tsp. salt
2 tbsps. sugar
1 to 2 eggs
1 cup milk
4 tbsps. melted shortening

Sift flour, measure; sift again with baking powder, salt and sugar. Beat egg or eggs, add milk and shortening; combine with dry ingredients, mix just enough to moisten all flour. Fill well-greased muffin pans about $\frac{3}{4}$ full; bake in hot oven

(425° F.) for 25 minutes or until done. Makes 12 medium-sized muffins.



POTATO ICE BOX ROLLS

4 to 5 cups Kitchen Craft Flour
1 cup milk
 $\frac{1}{2}$ cup shortening
 $\frac{1}{4}$ cup sugar
1 tsp. salt
1 cup mashed potatoes
1 compressed yeast cake
 $\frac{1}{2}$ cup lukewarm water
2 eggs

Sift flour, measure. Scald milk; add shortening, stir until melted; add sugar, salt and mashed potatoes, cool to lukewarm (100° F.). Add yeast dissolved in lukewarm water, then well-beaten eggs; mix well. Add $1\frac{1}{2}$ cups flour; beat until smooth. Let rise in warm place (85° to 90° F.) 1 hour or until light and bubbly. Add flour to make a moderately stiff dough; knead lightly on lightly floured board until smooth and elastic to the touch and bubbles appear under the surface. Place in well-greased bowl; grease top of dough; cover; let rise to double in bulk (1 to $1\frac{1}{2}$ hours) in warm place (85° to 90° F.). Punch down; cover tightly with waxed paper; store in refrigerator, punch down daily until used. To bake: place dough on lightly floured board, shape into rolls; let rise in warm place $1\frac{1}{2}$ hours or until double in bulk. Bake in hot oven (425° F.) 15 to 20 minutes or until golden brown. Makes 24 to 30 rolls.

ALTITUDE COOKERY



Atmospheric pressure directly affects the cooking of all foods—the higher the altitude the less atmospheric pressure and the quicker the boiling point is reached. Water boils at 212° F. at sea level, but for each 500 feet ascent, the boiling point lowers one degree. In most cases, little change is made in recipes at altitudes less than 2500 feet.

CAKE BAKING

The following measurements are based on altitudes of 2500 feet, or over, since there is little change under 2500 feet.

Butter Cakes

Shortening: Decrease slightly as altitude increases—about $\frac{1}{2}$ tablespoon or $1\frac{1}{2}$ teaspoons per $\frac{1}{2}$ cup called for, for every 2500 feet.

Baking Powder: There is little change necessary in baking powder until 5000 feet altitude is

reached. **Double action baking powder**—subtract $\frac{1}{4}$ teaspoon per cup of flour for each additional 2500 feet. **Tartrate baking powder**—subtract $\frac{1}{8}$ teaspoon per cup of flour for each additional 2500 feet.

Sugar: Decrease 1 tablespoon per cup for each 2500 feet. This holds true wherever recipes are given at sea level proportions. (At 5000 feet, sugar would be decreased 2 tablespoons per cup.)

Liquid: Increase 1 to 2 tablespoons per cup for each 2500 feet, depending upon percentage of liquid already in mixture. Dough should break half way between bowl and spoon for proper mixture.

Sponge and Angel Food Cakes

Change according to the rule above for sugar.

OTHER FLOUR MIXTURES

Popovers

Increase milk 1 tablespoon for each 2500 feet. Decrease fat $\frac{3}{4}$ teaspoon for each 2500 feet.

Flour mixtures not affected

Cream puffs, muffins, biscuits and fruit cakes are not affected by altitude except that a longer cooking time is required.

DOUGH BLANKET ROASTING

No roasting pan, large oven or basting is needed if this method is used. Juicy golden brown turkey assured. Brush cleaned, stuffed and trussed bird with shortening; place breast side up in large, flat open pan. To make dough blanket, use 4 to 6 cups Kitchen Craft Flour and enough water to form a stiff dough; knead slightly; roll out $\frac{1}{4}$ to $\frac{1}{2}$ inch thick and large enough to form a blanket completely covering the bird. Place over bird, letting sides of blanket hang free. Pour cup of water in pan and place im-

mediately in hot oven (450° F.) for 15 minutes to allow blanket to set. If blanket stretches thin at legs or thigh, patch it with another piece of dough. Reduce heat to moderate oven (350° F.) and continue to roast, replenishing water in pan as needed, keeping about one cup in pan the entire time. One-half hour before roasting period is finished, break blanket with small hammer, remove gently to avoid tearing skin. For a deeper color, brown turkey uncovered for a few extra minutes.

BAKING TEMPERATURE AND TIME TABLE

NAME	TEMPERATURE	TIME
Breads, Baking Powder		
Biscuits	450° F.	12-15 min.
Baking Powder Breads	350° F.	1 hour
Corn Bread in sheet	425° F.	30 min.
Muffins	425° F.	20-30 min.

Breads, Yeast

Loaf, brown or white	425° F.	10 min.
	then 375° F.	45 min.
Rolls	400°-425° F.	15-20 min.

Cakes

Chocolate cup or layer	350° F.	20-30 min.
Plain cup or layer	375° F.	20-30 min.
Plain loaf	350° F.	45-60 min.
Fruit Cake	275° F.	1 hr. per lb.
Gingerbread	350° F.	45-60 min.
Angel Food	325° F.	1 hour
Sponge Cake	325° F.	45-60 min.

Cookies

Plain	400°-425° F.	5-15 min.
Chocolate	350°-375° F.	5-15 min.

NAME TEMPERATURE TIME

NAME	TEMPERATURE	TIME
Cookies—(Cont.)		
Fruited	350°-375° F.	10-20 min.
Molasses	350°-375° F.	10-20 min.

Cream Puffs

	450° F.	20 min.
	then 350° F.	25-30 min.

Pastry

Pie shells	450° F.	12-15 min.
Double crust pies	450° F.	15 min.
	then 350° F.	30-45 min.
Custard pies	450° F.	15 min.
	then 350° F.	20-30 min.

OVEN TEMPERATURES

TYPE	DEGREES FAHRENHEIT
Slow	275°-325°
Moderate	350°-375°
Moderately hot	400°-425°
Hot	450°-475°
Very hot	over 475°

THANKSGIVING TABLE TIPS

Banana Bowl: Clusters of under-ripe bananas arranged curved side out and stems down make an effective container for fruits. Anchor the stems with a heavy fruit or vegetable and pile high with apples, grapefruit, oranges, tangerines. Bank base with greens, fern or ivy.

Squash Ship: A Hubbard squash, with masts of wrapped wire or wood, white paper sails and colored string rigging makes a realistic "Mayflower." Place on a mirror or "sea" of green crinkled cellophane.

YULETIDE TABLE TRIMMINGS



Aluminum Ivy: Paint ivy leaves and branches with aluminum paint;

when dry, weave gracefully in and out around tall white tapers.

Holly Wreath: In the center of a holly wreath, heap Christmas tree balls. Flank with red candles banked with greens.

End Tree for the Long Table: Push the table against one end of the room and there place a small tree, two or three feet high. Trim tree and pile small gifts at base. Arrange candlesticks down center of table amidst swags of evergreen and colored Christmas tree balls.

til light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add cooled, melted chocolate; add nut meats. Add flavorings to milk. Add flour mixture and milk alternately, beating until smooth after each addition. Pour into 2 well-greased 9-inch layer cake pans. Bake in moderate oven (375° F.) for 30 minutes or until done. Remove cake from pans and cool on rack. When cool, frost with Mocha Frosting or Chocolate Seven Minute Frosting. Serves 12 to 16.

APPLE BUTTER CAKE

Apple Butter in it and on it.

1/2 cups Kitchen Craft Flour	1 cup finely chopped walnut meats
1 tsp. soda	1 cup finely chopped seedless raisins
1/4 tsp. salt	1 1/2 cups apple butter
1/2 cup shortening	1/4 cup powdered sugar
1 cup sugar	
1 egg	

Sift flour, measure; sift again with soda and salt. Cream shortening; add sugar gradually, creaming until light and fluffy. Add unbeaten egg; beat well. Add flour mixture, nut meats, raisins, and 1 cup of the apple butter, heated; beat well. Pour into 2 well-greased 8-inch layer cake pans. Bake in moderate oven (375° F.) for 30 minutes or until done. Remove from pans and cool on rack. When cool, put layers together with remaining 1/2 cup apple butter. Sift powdered sugar over top of cake. Serves 12.

CREAM CAKE

Whipped cream is the shortening.

2 cups Kitchen Craft Flour	1 1/2 cups whipping cream
3 tps. baking powder	3 eggs
1/2 tsp. salt	1 1/2 tps. vanilla extract
1 1/2 cups sugar	

Sift flour, measure; sift again with baking powder, salt and sugar. Whip cream until just begins to stiffen. Beat eggs until very light; fold into cream; add flavoring; beat lightly to mix. Add flour mixture a small amount at a time, beat-

ing until smooth after each addition. Pour into 2 well-greased 9-inch layer cake pans; bake in moderate oven (375° F.) 25 to 30 minutes, or until done. Remove cake from pans and cool on rack. When cool, put together with whipped cream and sliced bananas. Serves 12 to 16.

JIFFY CAKE

Dump ingredients and mix.

1 3/4 cups Kitchen Craft Flour	1/3 cup softened shortening
2 1/2 tps. baking powder	1 egg
1/4 tsp. salt	1 tsp. vanilla extract
1 cup sugar	2 one-oz. cakes or 1/2 cup finely grated sweet chocolate
3/5 cup milk	
1/2 cup finely slivered almonds	

Sift flour, measure; sift again into large bowl with baking powder, salt and sugar. Pour milk and shortening into the bowl; add unbeaten egg and flavoring. Beat with rotary beater for 2 to 3 minutes or until smooth. Pour into well-greased square cake pan (8x8x2). Sprinkle top of batter first with chocolate, then almonds. Bake in moderate oven (375° F.) for 40 minutes or until done. Leave in pan. Serve hot or cold. Serves 6 generously.

TRUE SPONGE CAKE

Easy and foolproof.

1 cup Kitchen Craft Flour	5 eggs
1/4 tsp. salt	4 tps. lemon juice
1 cup sugar	1 tsp. grated lemon rind

Sift flour, measure; add salt and 1/3 cup of the sugar; sift again. Beat the egg yolks until thick and lemon colored; add lemon juice and grated lemon rind. Place unbeaten egg whites into large bowl; beat until foamy. Add remaining 2/3 cup sugar gradually; continue beating until whites will stand in peaks. Dump yolk mixture over whites, then flour; fold all together. Pour into ungreased 9-inch tube pan. Bake in a slow oven (325° F.) for 60 minutes or until done. Invert pan on cake rack to cool. When cold, remove cake from pan. Serve plain or frost with Boiled or thin Orange Butter Frosting. Serves 12 to 16.

Bureau Method—In this method which was developed in the Bureau, we've eliminated the necessity of beating the whole egg or egg yolks or egg whites at all before adding to the creamed shortening-sugar mixture. Even when the recipe calls for egg whites exclusively, we've found that the results are very satisfactory if they are added unbeaten to the shortening mixture before the flour and liquid are added.

This method is well illustrated by the WHITE CAKE presented here. We think that is the easiest method of mixing cakes as well as the most fool-proof.

Lard Method—To make the creaming of the shortening a little easier, two tablespoons of liquid is creamed along with the shortening and three-fourths of the sugar. The remainder of the sugar is beaten in with the egg whites which are folded in at the last.

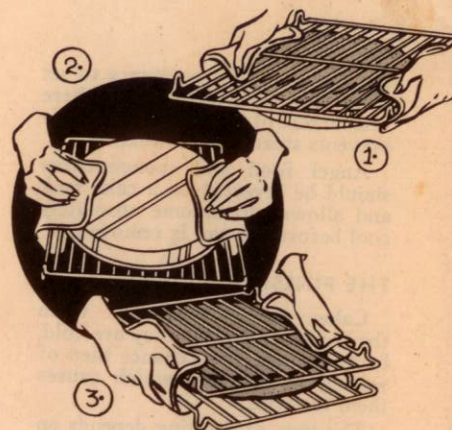
Meringue Method—This mode of mixing cakes is especially practical for white cakes, very rich cakes and cakes high in sugar, because it balances the sugar between the shortening and egg whites. Instead of creaming all of the sugar into the shortening, part of it is withheld and beaten with the egg whites into a meringue. The sugar in the meringue helps to hold it up when it is folded into the batter at the last. The CHOCOLATE CHIP CAKE given here is made by this method.

SIZING THEM UP

The amount of flour in a cake may be used as an indication of the size of the cake and the pan to use. 2 cups of flour usually makes 2 eight-inch layers or 1 8x8x2 inch square pan . . . 2 1/2 to 3 cups of flour—2 nine-inch layers or 1 large drip pan, 9x12x2 1/2.

MARKING TIME

Plain layer cakes and cup cakes are usually baked in a moderate oven, 375° F. Because chocolate has a tendency to scorch easily, **chocolate layer cakes** are usually baked at 25° lower temperature, 350° F. **Loaf Cakes** (or cakes where all the batter is baked in one pan) are usually



baked at 350° F. This prevents the cake from burning or cracking on the top. The cooking time is increased by about one half.

TEST FOR DONENESS

Although the baking times given in recipes are accurate, they may vary according to the size of the pan. Therefore it is well to test for doneness, perhaps before the indicated time.

Just touch the cake gently with the finger. If the top springs back, the cake is done. If the dent remains, be patient. The cake requires more time in the oven . . . Or spear the cake in the center, of course, with a clean, sterilized broom straw or cake tester. If it comes out clean, then the cake's time in the oven is up.

OUT OF THE PAN

Many are the successful cakes that have been ruined after they've been taken from the oven. In our tests, we've found that all butter cakes should be taken out of the pans immediately to prevent them from sweating.

Illustrated here are the two flip-flops which the layer cake takes on its removal. First, the cake rack is placed over the pan and all are turned upside down. Then the pan is removed and to get the cake right side up again, another cake rack is placed over the cake and the whole shebang is flipped over again.

If sheet cakes such as gingerbread and the like are to stay in

the pan, then it is necessary to set them on a cake rack so that there is a current of air under them. This prevents steaming or sweating.

Angel food and sponge cakes should be inverted on a cake rack and allowed to become absolutely cool before the pan is removed.

THE FINISHING TOUCHES

Cakes are at their best when they're frosted after they are cold, because there is no chance then of sealing in the heat which causes them to sweat.

The type of frosting depends on the cake. The heavy butter cakes are more compatible with lighter types of frosting and vice versa. Often, fruited cakes wear no frosting, being appreciated for themselves alone. Angel food and sponge cakes are usually served plain, but if they must be "gilded," then the frosting should be as light and delicate as the cake itself; for example Boiled Frosting.

WHITE CAKE

Rich and delicately flavorful.

2½ cups Kitchen Craft Flour
2 cups sugar
6 egg whites
3 tps. baking powder
2 tps. vanilla extract
¼ tsp. salt
1 cup milk
1 cup shortening

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add sugar gradually, creaming until light and fluffy. Add unbeaten egg whites, one at a time, beating well after each addition. Add flavoring to milk. Add flour mixture alternately with the milk, beating until smooth after each addition. Pour into 2 well-greased 9-inch layer cake pans. Bake in moderate oven (375° F.) for 35 minutes or until done. Remove cake from pans and cool on rack. When cool, frost with Boiled or Seven Minute Frosting. Serves 16. NOTE: ½ cup butter may be substituted for ½ cup of the shortening. Omit salt.

VARIATION

Nut Cake: Add 2 cups finely chopped walnut meats to shortening-sugar-egg mixture.

ONE-TWO-THREE-FOUR CAKE

Old fashioned standby.

3 cups Kitchen Craft Flour
2 cups sugar
4 eggs
4 tps. baking powder
1 tsp. vanilla extract
½ tsp. salt
1 cup milk
1 cup shortening

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add sugar gradually, creaming until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add flavoring to milk. Add flour mixture and milk alternately, beating until smooth after each addition. Pour into 2 well-greased 9-inch layer cake pans. Bake in moderate oven (375° F.) 30 minutes or until done. Remove cake from pans and cool on rack. When cool, frost with favorite frosting. Serves 16.

NOTE: For cup cakes fill medium-sized muffin pans two-thirds full. Bake about 20 minutes. For sheet cake bake in drip pan (12 x 10 x 2½) and reduce oven temperature to 350° F. and bake about 45 minutes or until done. May leave in pan.

GOLD CAKE

Made with all egg yolks.

2¾ cups Kitchen Craft Flour
1½ cup shortening
3½ tps. baking powder
1¾ cups sugar
6 egg yolks
1½ cups milk
½ tsp. salt
1 tsp. lemon extract

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add 1 cup of the sugar gradually, creaming until light and fluffy. Add unbeaten egg yolks, one at a time, beating well after each addition. Combine remaining ¾ cup sugar with milk; add flavoring; add alternately with flour mixture, beating until smooth after each addition. Pour into well-greased 9-inch tube pan. Bake in moderate oven (350° F.) for 1 hour or until done. Or bake in two 9-inch layers in moderate oven (350° F.) for 30 minutes, or until done. Remove cake from pan at once and cool on rack. Serve plain or frost with Lemon Butter Frosting. Serves 12 to 16.

RED DEVIL'S FOOD CAKE

It's really red.

1¾ cups Kitchen Craft Flour
½ cup granulated sugar
2 tps. soda
4 eggs
½ tsp. salt
2 one-oz. cakes unsweetened chocolate
1 cup shortening
1 tsp. vanilla extract
¾ cup brown sugar, firmly packed
¼ cups sour milk or buttermilk

Sift flour, measure; sift again with soda and salt. Cream shortening; add sugars gradually, creaming until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add cooled, melted chocolate. Add flavoring to sour milk or buttermilk. Add flour mixture alternately with sour milk or buttermilk, beating until smooth after each addition. Pour into 2 well-greased 9-inch layer cake pans. Bake in moderate oven (375° F.) 30 minutes or until done. Frost with Chocolate Butter or Boiled Frosting. Serves 12 to 16. NOTE: For a cake of fluffier texture, let batter stand in cake pans 15 minutes before baking.

CHOCOLATE CHIP CAKE

Flecked with chocolate.

2 cups Kitchen Craft Flour
1 tsp. vanilla extract
3 tps. baking powder
1 cup milk
2 one-oz. cakes sweet chocolate, finely shredded
½ tsp. salt
½ cup shortening
⅓ cups sugar
3 egg whites

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add 1 cup of the sugar gradually, creaming until light and fluffy. Add flavoring to milk. Add milk and flour mixture alternately, beating until smooth after each addition. Fold in chocolate. Beat egg whites until stiff but not dry; gradually add remaining ⅓ cup sugar; continue beating until mixture will hold a peak; fold into cake batter. Pour into 2 well-greased 8-inch layer cake pans. Bake in moderate oven (350° F.) 30 minutes or until done. Remove cake from pan and cool on rack. When cool, spread Chocolate Cream Filling between layers and frost top and sides of cake with Butter Nut Frosting or Seven Minute Frosting. Sprinkle curled shavings of milk or sweet chocolate over top of cake. Serves 12 to 16.

ARABY SPICE CAKE

A cateress' secret.

2 cups Kitchen Craft Flour
1½ cups sugar
3 eggs
1½ tps. baking powder
1 one-oz. cake unsweetened chocolate
¼ tsp. soda
1 cup finely chopped walnut meats
½ tsp. salt
1 tsp. vanilla extract
¾ tsp. nutmeg
1 tsp. lemon extract
1 tsp. cinnamon
¾ cup shortening
¾ cup sour milk

Sift flour, measure; sift again with baking powder, soda, salt, nutmeg, and cinnamon. Cream shortening; add sugar gradually, creaming un-

