



*The Seal  
of  
Protection*

## KERR Caps and Lids Protect the Goodness and Flavor of Your Products

Seal air tight—no mold or spoilage.  
Gold lacquered, not affected by vinegar or food acids.  
Natural gray flowed in sealing composition—odorless, tasteless.  
A positive, more efficient, safer seal.  
For all methods of canning—pressure cooker, water bath, oven, open kettle.  
Insist on genuine KERR "Self-Sealing" Caps and Lids.  
Easily identified by the black and yellow cartons.

FORM CLJ-38

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WHITE CAKE.—One and one half cupfuls of sugar, one cupful of sour milk, half a cupful of butter, three cupfuls of flour into which has been sifted half a teaspoonful of soda and one teaspoonful of baking-powder; flavor with grated lemon-peel.

### *Try this simple meal first.*

Chicken Fricassee with Dumplings. String Beans or Buttered Carrots and Mashed Potatoes.

Cut up chicken as for stew, place on bottom of Cooker with one or two cups of water. Use short pins in rack and place rack over chicken. Pare potatoes and place whole potatoes in colander on rack. Slice carrots, dot with butter and season. Place in inset dish above potatoes.

Fasten cover on Cooker and cook for 15 minutes at 15 pounds pressure.

Release pressure, remove potatoes and carrots, drop in dumplings with chicken, place cover on Cooker, but do not fasten, leave petcock open and steam for 15 minutes.

If the Cooker leaks steam around the cover when first used, it is probably due to the difference in expansion between the body and the cover or possibly the thumb nuts have not been tightened evenly.

We suggest that you use the Cooker several times, following instructions carefully before writing us, as a slight leak of steam around the cover will usually disappear after the Cooker has been used a few times

### HELPFUL SUGGESTIONS

If the lid of a fruit jar sticks, place a warm flatiron on it for a few minutes. It will then usually unscrew easily.

In freezing weather sprinkle salt on the sills or ledges of those windows you wish to open.

To prevent tearing or sticking when cutting meringue-covered pies dip the knife frequently into very hot water.

GENERAL  ELECTRIC

*Hotpoint*

**GUARANTEE**

THIS General Electric Hotpoint appliance (except cord) is guaranteed against mechanical and electrical defects, providing it is used on circuits of voltages no higher than stamped on nameplate.

We will replace or repair defective parts free of charge under the above guarantee, providing they are returned to the nearest Factory Branch Service Station, as shown below.

MERCHANDISE DEPARTMENT

GENERAL  ELECTRIC  
COMPANY

Bridgeport, Conn.

Service Stations at

1287 Boston Avenue, Bridgeport, Conn.	5630 West Taylor Street, Chicago, Ill.
183 Spring Street, Atlanta, Ga.	2032 Second Avenue, Seattle, Wash.
Ontario, Calif.	

**KEEP THIS**

GES-779-A

## Chow-chow

- 2 gal sliced cabbage
- 1 cup green tomato chopped
- 1 doz onions small
- 1/2 lb white mustard seed
- 1 gal 900 vinegar
- 1/4 lb white sugar
- 1 qt salt-
- 1 oz Celery seed
- 1 lb black pepper whole
- 1 cup cloves
- 1 cup allspice
- 1 cup Turmeric
- Boil together 1/2 hour

ESPECIALLY  
GOOD FOR...

## Cooking

USE GLOBE "A1" Salad Oil for cooking, too. Its richness, sweetness, freedom from strong flavor and all around superiority will make pies, cakes, sweet rolls, cookies and other baked goods with a tastiness you never thought possible. In baking powder biscuits the use of Globe "A1" Salad Oil as a shortening material results in unusually light and tender biscuits with a golden brown crust that delights the eye and stimulates the appetite.

For cakes, Globe "A1" Salad Oil improves the texture and color. The naturally mild, sweet, appetizing flavor of this Pure Sesame Oil is faintly reminiscent of fresh nut meats. Sesame seeds have a wonderfully sweet flavor and are very popular as a food. In Europe these tiny seeds are used in puddings, cakes and confections. In California sesame seeds are frequently used on bakery rolls and impart a delicious nut flavor. Naturally Globe "A1" Salad and Cooking Oil is good . . . it is pure sesame oil . . . carefully refined . . . a clear and brilliant product that retains its freshness and flavor longer than any other known oil.

It is the finest cooking oil you have ever used. You'll find it unsurpassed for frying, baking and all fine cooking. Try it! Ask your grocer for Globe "A1" Salad and Cooking Oil.



Imagine! . . . PERFECT lemon filling without cooking!

### MAGIC LEMON MERINGUE PIE

1 can Eagle Brand Magic Milk	¼ teaspoon lemon extract
½ cup lemon juice	2 eggs, separated
Grated rind of 1 lemon or	2 tablespoons granulated sugar
	Baked pie shell (8-inch)

Thoroughly blend Eagle Brand Magic Milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in moderate oven (350°F.) 10 minutes or until brown. Chill before serving.

Never grainy . . . Never runny

### 5 MINUTE CHOCOLATE FROSTING

2 squares unsweetened chocolate	1 tablespoon water
1 can Eagle Brand Magic Milk	

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, stir over boiling water 5 minutes until it thickens. Add water. Cool. Spread on cold cake. Makes enough frosting to cover tops and sides of 2 (9-inch) layers, or top and sides of loaf cake generously, or about 24 cup cakes.

In 5 minutes . . . marvelous chocolate filling!

### MAGIC CHOCOLATE PIE

2 squares unsweetened chocolate	½ cup water
1 can Eagle Brand Magic Milk	Baked pie shell (8-inch)

Melt chocolate in top of double boiler. Add Eagle Brand Magic Milk, stirring over boiling water 5 minutes until mixture thickens. Remove from fire. Add water, stir until thoroughly blended. Pour into baked pie shell. Garnish with whipped cream if desired. Chill.

## YOU'LL LIKE THESE . . . Salad dressings

HERE are three popular dressings. Make them with Globe "A1" Salad Oil and observe how much superior they are to dressings made with other oils.

### FRENCH DRESSING

½ cup Globe "A1" Salad Oil	½ teaspoon salt
2 tablespoons lemon juice	¼ teaspoon white pepper
¼ teaspoon garlic salt	¼ teaspoon paprika

Have oil and lemon juice cold. Mix the dry ingredients well, add ¼ cup of oil slowly and mix well, add 1 tablespoon lemon juice, then stir in remaining oil and lemon juice; beat until emulsified. Serve at once.

### MAYONNAISE

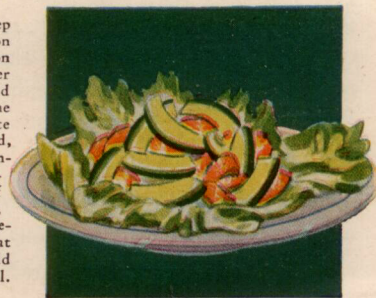
1 cup Globe "A1" Salad Oil	1 egg yolk
2 tablespoons lemon juice	½ teaspoon salt
½ teaspoon dry mustard	1 teaspoon sugar
½ teaspoon celery salt	¼ teaspoon pepper

Mix all dry ingredients well, add egg yolk, 1 tablespoon oil and 1 tablespoon lemon juice, then beat with rotary beater for 1 minute. Add a tablespoon of oil and beat for a minute, repeating this 3 times, then add remaining lemon juice, add oil, 2 tablespoons at a time, and beat ½ minute each time until oil is all incorporated. Chill before serving.

### RUSSIAN DRESSING

1 cup Globe "A1" Salad Oil	1 teaspoon salt
2 tablespoons vinegar.	1 teaspoon garlic salt
¼ cup chili sauce	
1 egg yolk	

Place egg yolk in deep bowl, add 1 tablespoon vinegar and 1 tablespoon oil, then beat with dover beater for a minute. Add oil a tablespoon at a time and beat for a minute until half the oil is used, then add the dry seasonings and remaining vinegar. Add 2 tablespoons of oil and beat ½ minute, add remaining oil, 2 tablespoons at a time, and beat well each time. Last add the chili sauce, mix well. Chill and serve.



The easiest salad dressing  
you ever knew!

### MAGIC MAYONNAISE

$\frac{2}{3}$  cup Eagle Brand  
*Magic Milk*  
 $\frac{1}{4}$  cup vinegar or  
lemon juice  
 $\frac{1}{4}$  cup salad oil or  
melted butter

1 egg yolk  
 $\frac{1}{2}$  teaspoon salt  
Few grains cayenne  
1 teaspoon dry mus-  
tard

Place ingredients in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving.

Makes  $1\frac{1}{4}$  cups.

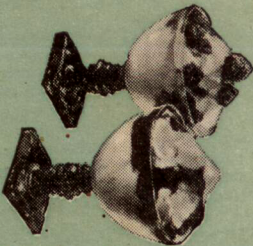
### FOR COFFEE

at its best

Try a cup of coffee "creamed" and sweetened with Eagle Brand *Magic Milk*. Just stir in enough Eagle Brand *Magic Milk* to suit the taste, and see coffee-black change to rich, golden, creamy brown. Now taste! Ah, here's coffee worth talking about! No wonder coffee lovers from Maine to Texas like to start their day with coffee "creamed" and sugared this way! *Yet Eagle Brand Magic Milk actually costs only half what it costs for separate cream and sugar!* And remember—Eagle Brand *Magic Milk* keeps without refrigeration in the unopened can. Keeps well after opening . . . just keep it in the can.

OUTSERTS, T. M. Reg. Pat. 1896834,  
1924909, 1864526, Pat. Pend.  
Printed in U. S. A.

—this can makes 2 batches!



OPEN  
HERE

MAGIC  
RECIPES  
TEAM

**FREE!**

**A WHOLE COOK  
BOOK OF MAGIC  
SHORT-CUT RECIPES!**

Ice creams (freezer and automatic refrigerator!)  
... pies ... cakes ... cookies ... frostings  
... candies ... salad dressings ... puddings  
... refrigerator cakes. Address The Borden  
Company, Dept. MRO-37, 350 Madison Ave.,  
New York, N. Y.

(You can paste this coupon on a penny  
postcard.)

Name.....

Street.....

City..... State.....

### EAGLE BRAND

... the perfect ice cream mix!

... Just add flavoring ... water ...  
1 cup cream

... Stir only once ... get perfect ice  
cream!

... And how economical ... 1 co  
makes 2 delicious batches!



### VANILLA ICE CREAM

(Made in the automatic refrigerator)

$\frac{2}{3}$  cup Eagle Brand  $\frac{1}{2}$  cup water  
*Magic Milk* 1 cup whipping cream  
 $1\frac{1}{2}$  teaspoons vanilla

Blend Eagle Brand *Magic Milk*, water, and  
vanilla thoroughly. Chill. Whip cream to cus-  
tard-like\* consistency and fold into chilled  
mixture. Pour into freezing pan. Place in freez-  
ing unit. After mixture is about half frozen  
remove from refrigerator. Scrape mixture from  
sides and bottom of pan. Beat until smooth but  
not until melted. Smooth out and replace in  
freezing unit until frozen for serving.

Serves 6.

\*Please note that you don't whip the  
cream stiff—just to a foamy, fluffy  
thickness.

## FRESH STRAWBERRY ICE CREAM

(Made in the automatic refrigerator)

$\frac{2}{3}$  cup Eagle Brand  
*Magic Milk*  
 $\frac{1}{2}$  cup water  
\*1 cup strawberries  
 $\frac{1}{4}$  cup confectioners'  
(4X) sugar  
1 cup whipping cream

Blend Eagle Brand *Magic Milk* and water thoroughly. Add strawberries which have been crushed and sweetened with sugar. (The average strawberries require about  $\frac{1}{4}$  cup sugar.) Chill. Whip cream to custard-like consistency, and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. Freeze and stir as in Vanilla Ice Cream, above. Serves 6. \**Peach Ice Cream*—Use 1 cup crushed fresh peaches instead of strawberries.

## CHOCOLATE ICE CREAM

(Made in the automatic refrigerator)

1 square unsweetened chocolate  
 $\frac{2}{3}$  cup Eagle Brand *Magic Milk*  
 $\frac{2}{3}$  cup water  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  cup whipping cream

Melt chocolate in top of double boiler. Add Eagle Brand *Magic Milk* and stir over boiling water for 5 minutes until mixture thickens. Add water and mix well. Chill thoroughly. Add vanilla. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan.

Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6.

Or, if you've a freezer . . . just this!

## CHOCOLATE ICE CREAM

(freezer method)

2 squares unsweetened chocolate  
1 can Eagle Brand  
*Magic Milk*  
1 cup cold water  
2 cups thin cream or  
Borden's Evaporated  
Milk

Melt chocolate in top of double boiler. Add Eagle Brand *Magic Milk*, and stir over boiling water for 5 minutes until mixture thickens.

Gradually add water and thin cream or evaporated milk. Blend thoroughly.

Cool and freeze in 2-quart freezer.

Remove dasher. Pack in ice and salt for 1 hour or more after freezing. Makes  $1\frac{1}{4}$  quarts.

Easy! Quick!

Only 2 ingredients!

## MAGIC MACAROONS

$\frac{1}{2}$  cup Eagle Brand  
*Magic Milk*  
2 cups shredded  
coconut

Mix Eagle Brand *Magic Milk* and shredded coconut together. Add Vanilla if desired.

Drop by spoonfuls on buttered baking sheet about 1 inch apart. Bake in moderate oven (350°F.) 10 minutes or until a delicate brown. Remove from pan at once. Makes 24.