

CRISP WAFFLES

(8 Servings)

With Maca Yeast

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| $\frac{1}{2}$ package Maca Yeast | 2 tablespoons sugar |
| $\frac{1}{2}$ cup lukewarm water | 3 cups sifted flour |
| $1\frac{1}{2}$ cups milk (more or less) | 2 eggs (whites reserved until later) |
| 1 teaspoon salt | 5 tablespoons melted shortening |

About 1 to $1\frac{1}{2}$ hours before meal-time dissolve yeast in the lukewarm water. When yeast is soft add to it the lukewarm milk (or a mixture of milk and water) in which have been dissolved the salt and sugar. Blend yeast mixture with the flour, beating until smooth. Add egg yolks and beat again. Then blend in the shortening. Cover and set away in a cozy, warm place to rise until light or bubbly, which usually takes about 1 hour. Then stir and add a little more liquid, if necessary, to make a nice batter. Fold in the stiffly beaten whites of the eggs, and bake at once on a heated waffle iron.

If desired, the batter may be prepared in advance and allowed to rise until light. Then stir down and store in a cold refrigerator until time for baking. If wanted for breakfast, prepare batter at night and set in the refrigerator as soon as mixed.

GERMAN COFFEE CAKE

With Yeast Foam or Magic Yeast

SPONGE

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| $\frac{1}{2}$ cake Yeast Foam or Magic Yeast | $\frac{1}{2}$ teaspoon salt |
| dissolved in $\frac{1}{2}$ cup lukewarm water | 2 cups sifted flour |
| 1 cup milk scalded and cooled | |

At night break and soak yeast 20 minutes in lukewarm water. Scald milk, add salt and let cool. Add soaked yeast to lukewarm milk and mix with enough flour to make thick batter. Beat smooth. Cover. Let rise in moderately warm place (78° F.) overnight or until doubled.

DOUGH

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|---|-----------------------------|
| Above sponge when light | 1 teaspoon salt |
| $\frac{1}{2}$ cup milk scalded and cooled | 2 eggs |
| $\frac{1}{2}$ cup butter | 4 cups or more sifted flour |
| $\frac{1}{4}$ cup sugar | |

In the morning scald and cool milk. Cream together the butter, sugar and salt, then add beaten eggs. Mix sponge with the lukewarm milk, then add butter mixture and enough flour to make a soft dough. Beat hard or knead by hand. Let dough rise until doubled. If desired, knead dough down and let rise again until doubled. When light, turn onto floured molding board and roll gently until $\frac{1}{2}$ inch thick. Place in buttered pans. Brush tops with melted butter. Let rise until doubled. Sprinkle with sugar and cinnamon. Bake about 20 minutes in moderate oven (350° F.).

RYE BREAD

(4 Loaves)

With Maca Yeast

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| 1 package Maca Yeast | 4 cups sifted rye flour |
| 3 cups lukewarm water | |

Pour the water over the yeast, stir and let stand about 10 minutes or until soft. Add rye flour to yeast mixture, beat smooth and set away in a comfortably warm place for 1 hour or until bubbly.

DOUGH

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| To the rye batter add | 2 tablespoons shortening |
| 1 cup more lukewarm water | About 8 cups (2 quarts) |
| 2 tablespoons salt | sifted white flour |
| 2 tablespoons sugar | |

Dissolve the salt and sugar in the cup of water and add to yeast mixture. Next add shortening and enough flour (all white or mostly white with 2 cups rye) to make a firm dough. Knead smooth. Let rise until doubled. Punch down and let rise again until doubled. Shape into 4 loaves. Let loaves rise about 1 to $1\frac{1}{2}$ hours. Bake about 1 hour in a moderately hot oven, 375° F. at first and reduced to 350° F. later. Brush loaves before and after baking with unbeaten egg white dissolved in $\frac{1}{2}$ cup cold water.

PARTIAL WHOLE-WHEAT BREAD

With Yeast Foam or Magic Yeast

SPONGE

1 cake Yeast Foam or Magic Yeast About 1 scant quart (4 scant cups) whole-wheat flour
1 pint lukewarm water
At night break and soak yeast in the water. When yeast is soft add enough whole-wheat flour to make a thick batter. Beat smooth, cover and keep in a cozy, warm place overnight.

DOUGH

(4 Loaves)

In the morning add to the risen sponge 1 pint water or milk, previously scalded and cooled to lukewarm, 4 teaspoons salt, 6 tablespoons sugar or molasses and 4 tablespoons melted shortening. Beat smooth. Then add enough white flour* to make a medium soft dough. Knead well, being careful to keep dough softer than for white bread. Let rise until just doubled, then make into loaves. Or, knead dough down lightly when doubled and let rise again three-fourths as much as first time, then make into loaves. Let loaves rise in greased pans until just doubled. Bake thoroughly, about 1 hour, in a moderately hot oven.

*If preferred, use 2 additional cups whole wheat flour in the morning when making the dough, with enough white flour to make dough of the proper stiffness.

JIFFY ROLLS

(About 20 Small Rolls)

With Maca Yeast

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|----------------------------------|--------------------------|
| 1 package Maca Yeast | 3 tablespoons sugar |
| $\frac{1}{2}$ cup lukewarm water | 1 egg, well beaten |
| $\frac{1}{2}$ teaspoon sugar | 3 tablespoons shortening |
| $\frac{1}{2}$ cup lukewarm milk | Sifted flour |
| 1 teaspoon salt | |

Pour lukewarm water over yeast, add $\frac{1}{2}$ teaspoon sugar, stir and let stand about 10 minutes. Meanwhile scald the milk, pour it into mixing bowl and add salt and remaining sugar. Let cool. When milk is lukewarm add dissolved yeast and 2 cups sifted flour. Beat until smooth. Next add beaten egg and the shortening, melted but not hot. Add enough more sifted flour to make a dough as stiff as can be beaten with a mixing spoon. Beat well. Let dough rise until just doubled.

Turn dough onto floured board and roll lightly until about $\frac{1}{2}$ inch thick. Cut with small biscuit cutter (or pinch off small pieces and round into balls). Let rest 15 minutes, covered to prevent crusting. With handle of a knife make a deep crease through center of each round, and brush top with melted butter. Fold over at the crease and press together lightly. Place in greased baking tins. Brush tops with butter. Let rise until light but less than doubled in size. Bake until golden brown (about 15 minutes) in a fairly hot oven 400° F.

SANDWICH BUNS

(About 18)

With Yeast Foam or Magic Yeast

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| $\frac{1}{2}$ to 1 cake Yeast Foam or Magic Yeast | 2 teaspoons salt |
| $\frac{1}{2}$ cup lukewarm water | 4 tablespoons sugar |
| $1\frac{1}{2}$ cups milk | 6 tablespoons shortening |
| | About 6 cups sifted flour |

At night break and soften yeast in the water. Scald the milk, add to it the salt, sugar and shortening and let cool. When milk is lukewarm add to it the yeast and enough flour to handle. Knead into a smooth dough, keeping it a little softer than for bread. Let rise over night or until doubled in bulk. Early in the morning "punch" dough down and let rise again $\frac{1}{2}$ hour. Make into round or long buns. Place 1 to 2 inches apart in shallow, greased pans. Brush tops with butter. Let rise until very light (fully doubled). Bake 15 to 20 minutes in a fairly hot oven. In hot weather use the smaller amount of yeast and use cold liquid for mixing.

CINNAMON BUNS

If desired, use half of above dough when it is ready to be shaped into buns. Roll it into a sheet $\frac{1}{4}$ inch thick and 10 to 12 inches wide. Spread top with soft butter. Strew with brown sugar and cinnamon. About $\frac{1}{2}$ cup seedless raisins may be added, if you wish. Roll up as for a jelly roll and cut into one-inch slices. Place these, cut side down, in a greased biscuit tin, just touching each other. Butter tops. Let rise until fully doubled. Sprinkle tops with sugar and a dash of cinnamon. Bake about 25 minutes in a moderately hot oven, 350 to 375° F.

SWEET ROLLS (About 36) With Yeast Foam or Magic Yeast

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| 2 cakes Yeast Foam or Magic Yeast | 1½ teaspoons salt |
| ½ cup lukewarm water | 2 eggs, well beaten |
| 1 pint lukewarm milk | ½ teaspoon ground nutmeg
or cardamom |
| ¾ cup butter or substitute | Sifted flour |
| ¼ cup sugar | |

At night break and soak yeast in water until soft. Meanwhile scald milk and let cool. Cream together butter, sugar and salt. Add eggs and spice. When milk is lukewarm add it to softened yeast and blend with 5 cups of flour. Beat smooth. Add creamed mixture and beat again. Add enough more flour to handle. Knead into a smooth dough, keeping it as soft as possible without being sticky. Place dough in greased container, cover and let rise overnight in a comfortably warm place, about 78° F. Next morning, or when dough has doubled in bulk, shape into rolls at once or knead down and let rise ¾ to 1 hour before shaping. Let rise in greased pans until doubled, then bake in a moderately hot oven, 350 to 375° F.

BUTTERSCOTCH ROLLS

When above Sweet Roll dough is ready to be shaped, roll one-third of it into a sheet ¾ inch thick and 12 inches long. Brush top with butter and sprinkle with brown sugar. Roll up as for a jelly roll. Cut into one-inch slices. Butter a biscuit tin or muffin pans generously with butter, then cover bottom with a layer of brown sugar ¼ inch thick. Place rolls, cut side down, onto sugar. Let rise until fully doubled, then bake in a moderately hot oven, 350 to 375° F., being careful that sugar mixture does not scorch.

STREUSSEL COFFEE CAKE

With Maca Yeast

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| 1 package Maca Yeast | 1 teaspoon salt |
| ¾ cup lukewarm water | 1 whole egg or 2 egg yolks |
| 1 teaspoon sugar | ½ teaspoon ground nutmeg or
cardamom |
| 1 cup milk scalded and cooled | Grated rind of ½ lemon (or omit) |
| ¾ cup butter (or substitute) | Sifted flour sufficient |
| ¼ cup sugar | |

Pour the water over yeast, add teaspoon of sugar, stir and let stand about 10 minutes. Meanwhile scald the milk and let cool. Cream together butter, sugar and salt, add the egg and beat well. Next add the spice, with or without lemon rind. When milk is lukewarm add it to softened yeast. Add 2 cups flour and beat smooth. Next add creamed mixture, with enough more flour to make dough. Beat well with a wooden spoon or knead by hand, keeping dough rather soft. Let rise until just doubled. Stir or fold dough down and let rise again three-fourths as much as first time. Then roll dough into a rectangular sheet ½ to ¾ inch thick. Shape to fit your pans. Place in greased pans and brush tops with butter. Sprinkle generously with streussel. Let rise until doubled. Bake about 25 minutes in a moderately hot oven (350 to 375° F.).

STREUSSEL

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| ¼ cup sugar | 2 to 3 tablespoons butter |
| ½ teaspoon cinnamon | 4 tablespoons broken nut
meats, if desired |
| ¼ cup finely rolled bread crumbs | |

Mix in order given, working in butter until mixture is like crumbs.

ICE BOX ROLLS

(About 4 Dozen)

With Yeast Foam or Magic Yeast

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| 2 cakes Yeast Foam or Magic Yeast | ¾ cup shortening |
| 1 cup lukewarm water | ¾ cup sugar |
| 1 pint milk or part water | 2 eggs if desired |
| 2½ teaspoons salt | Sifted flour |

At night break and soak yeast in cup lukewarm water. Scald milk, add salt and cool. Cream together shortening and sugar. Beat eggs, if used, and add to sugar mixture. When milk is lukewarm add it to soaked yeast. Measure 6 cups sifted flour into mixing bowl. Add the yeast mixture and beat smooth. Next add creamed mixture and beat again. Then add enough more flour to handle. Knead thoroughly into a smooth dough, somewhat softer than for bread. Place in greased bowl, cover and let rise overnight at a moderate temperature, about 70° F. In the morning part of the dough may be made into rolls, if desired. Knead down the remaining dough and put back into greased vessel. Grease top of dough and cover vessel closely with two thicknesses of wax paper, tied down firmly. Set away in a cold ice box (50° F. or below), but not in the ice compartment. About 2 hours before rolls are wanted, take off as much dough as required. Shape in any way desired, place in oiled pan, cover and let rise in a warm place (95° F.) until doubled. Then bake.

ICE BOX ROLLS

(About 4 Dozen)

With Maca Yeast

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|------------------------------------|--|
| 2 packages Maca Yeast | ¾ cup sugar |
| 1 cup lukewarm water | ¾ cup shortening |
| 1 pint milk (or milk and
water) | 2 eggs |
| 3 teaspoons salt | About 11 cups (more or less)
sifted flour |

Pour the water over yeast, add 1 teaspoon sugar, stir and let stand 10 minutes. Meanwhile scald the milk and dissolve in it the salt and sugar. Let cool. When milk is lukewarm add to it softened yeast. Blend yeast mixture with about half the flour and beat smooth. Add beaten eggs and shortening (softened but not hot). Add enough more flour to make dough somewhat softer than for bread. Knead smooth. Let dough rise in a warm place until doubled in bulk. Knead down, then store in refrigerator after placing it in a well-greased vessel, covered with a double thickness of wax paper tied down securely. About 2 hours before rolls are wanted take as much dough as required, shape into rolls and place in greased pans. Let rise in warm place or over warm water until doubled. Bake about 15 minutes in a fairly hot oven. This dough will keep for a week if the temperature in icebox is uniformly below 45° F.

RYE BREAD

(4 Loaves)

With Yeast Foam or Magic Yeast

SPONGE

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| 1 cake Yeast Foam or Magic Yeast | 4 scant cups rye flour |
| 1 pint lukewarm water | |

At night break and soak yeast 20 minutes in the lukewarm water. Mix with enough sifted rye flour to make thick batter. Beat smooth. Cover. Let rise in a moderately warm place (78° F.) overnight or until doubled.

DOUGH

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| Sponge when light | About 8 scant cups wheat flour
or a mixture of 2 cups rye
and 6 scant cups wheat flour |
| 1 pint lukewarm water | 2 tablespoons caraway seed, if
desired |
| 5 teaspoons salt | |
| 2 tablespoons sugar | |
| 2 tablespoons shortening | |

In the morning dissolve salt and sugar in the lukewarm water and add to sponge. Beat smooth and add shortening, melted but not hot. Next work in the wheat flour (or the mixture of rye and wheat flour) and knead into a smooth dough which is no longer sticky. Lastly add the caraway seed, if used. Let dough rise until doubled. Knead down and shape into 4 loaves. Let rise in greased pans until doubled. Bake 1 hour in moderately hot oven. For gloss, brush loaves just before taking them from oven with unbeaten egg white dissolved in cold water.

PARTIAL WHOLE-WHEAT BREAD

(4 Loaves)

With Maca Yeast

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|---|------------------------------------|
| 1 package Maca Yeast softened in | 6 tablespoons sugar (or molasses) |
| 1 cup lukewarm water | 4 tablespoons shortening |
| 3 cups more lukewarm water,
milk or a mixture of these | 4 cups (1 quart) whole-wheat flour |
| 4 teaspoons salt | 2 scant quarts sifted white flour |

Pour the cup of water over yeast and let stand 10 minutes. Scald the other liquid and dissolve in it the salt, sugar and shortening. Let cool. When this liquid is lukewarm, add to it the softened yeast. Mix the two flours well, then add yeast mixture and knead into dough. Keep dough somewhat softer than for white bread, using more liquid or flour if necessary. Let rise until doubled, then make into loaves at once, if desired. Or, knead dough down when doubled and let rise again until nearly doubled, then make into loaves. Let loaves rise in greased pans until about doubled and bake 1 hour in a moderately hot oven (350 to 375° F.).

A nice variation is made by adding to a one-loaf portion of the above dough, after it has doubled its bulk the first time, ¾ to 1 cup seedless raisins, stoned and chopped dates or broken nut meats. The fruit or nuts should be dusted lightly with flour and mixed into the dough until well distributed. Make this dough into a loaf, brush top with butter and let rise until doubled in bulk. Bake as directed above.

PARKER HOUSE ROLLS

(About 30)

With Yeast Foam or Magic Yeast

1 cake Yeast Foam or Magic Yeast	5 tablespoons sugar
$\frac{1}{2}$ cup lukewarm water	6 tablespoons shortening
1 pint milk scalded and cooled	2 eggs, well beaten
2 teaspoons salt	7 cups or more sifted flour

At night break and soak yeast in the water until soft. Scald the milk and dissolve in it the salt, sugar and shortening. Cool to lukewarm, then add eggs. Measure 7 cups sifted flour into mixing bowl, add softened yeast and mix lightly. Next add milk mixture and knead into a nice dough, using more flour if necessary but keeping it softer than for bread. Let rise in a comfortably warm place until next morning or until doubled in bulk. Knead down first thing in the morning and let rise again about $\frac{3}{4}$ hour. Then divide into portions the size of an egg. Round into smooth balls, cover well and let rest on floured board 20 to 30 minutes. When the dough feels tender take up each piece in turn, pat it until $\frac{1}{2}$ inch thick and make a deep crease through the center with side of hand. Brush top with butter, fold over at crease and press together lightly. Place $\frac{1}{2}$ inch apart, in even rows, in shallow, greased pan. Brush tops with butter. Let rise until nearly doubled, then bake 20 to 25 minutes in a medium hot oven, 375 to 400° F.

For Clover Leaf Rolls, divide the above dough, when ready to be made into rolls, into pieces the size of a walnut. Round into smooth balls. Butter tops lightly and place, 3 or 4 together, in greased muffin pans. Let rise until fully doubled in size. Bake as directed above.

CINNAMON ROLLS

(About 15 Rolls)

With Maca Yeast

1 package Maca Yeast	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup lukewarm water	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup milk scalded and cooled	1 egg, well beaten
4 tablespoons shortening	Sifted flour to make soft dough

Pour the lukewarm water over yeast, stir and let stand about 10 minutes. Meanwhile scald and cool milk. Cream together shortening, sugar and salt, then add beaten egg. When milk is lukewarm add it to softened yeast, with 2 cups flour. Beat until smooth. Then add creamed mixture and enough more flour to make dough. Knead smooth, keeping it as soft as can be handled without sticking. Let dough rise in cozy, warm place until doubled. Knead down lightly and let rise three-fourths as much as first time. Turn dough onto floured board. Roll out into an oblong sheet, $\frac{1}{4}$ to $\frac{1}{2}$ inch thick and 15 inches wide. Brush top with butter, sprinkle with sugar and cinnamon. Roll up as for a jelly roll. Cut into one-inch slices and place, cut side down, in well buttered pan. Brush tops with butter. Let rise until doubled. Sprinkle with sugar and cinnamon. Bake about 25 minutes in a moderately hot oven (350-375° F.). If desired, omit sugar and cinnamon topping and frost with thin icing while still warm.

PECAN ROLLS

Proceed as directed above for Cinnamon Rolls until they are ready for the pans. Butter pans generously, add a layer of brown sugar $\frac{1}{2}$ inch thick and strew with nut meats (halves or broken pieces).

Place slices of rolled-up dough on top of nuts. Let rise until fully doubled. Bake in moderately hot oven (350 to 375° F.), taking care that sugar mixture does not scorch. When baked, remove from pan promptly, upside down.

WHITE BREAD

Sponge Method

With Yeast Foam or Magic Yeast

SPONGE

At night break and soak 1 cake Yeast Foam or Magic Yeast in 1 pint lukewarm water. When yeast is soft add about 1 scant quart sifted flour or enough to make a thick batter. Beat smooth. Let rise overnight in a comfortably warm place, about 78° F.

DOUGH

(4 Loaves)

Above sponge	4 tablespoons sugar
1 pint lukewarm milk or water	4 tablespoons shortening
4 teaspoons salt	About 2 quarts (8 cups) sifted flour

In the morning when sponge has doubled its original bulk, add to it 1 pint milk or water in which have been dissolved the salt and sugar. Next add the shortening, softened but not hot, and enough flour to knead. Make into a smooth, medium firm dough. Let rise until doubled. Knead down lightly and let rise again until almost doubled. Make into loaves. Let rise in greased pans until doubled. Bake about 50 minutes or longer.

DELICATE ROLLS (About 30)

With Maca Yeast

1 package Maca Yeast	4 to 6 tablespoons shortening
1 cup lukewarm water	4 tablespoons sugar
1 teaspoon sugar	2 teaspoons salt
1 cup milk scalded and cooled	1 beaten egg (or omit)
3 cups sifted flour	Enough more sifted flour to knead

Pour the lukewarm water over yeast, add teaspoon of sugar, stir and let stand about 10 minutes. Meanwhile scald the milk and let cool. Cream together shortening, sugar and salt, and add to it the egg if it is to be used.

To softened yeast add the lukewarm milk and 3 cups sifted flour. Beat smooth. Next add the creamed mixture and enough more flour to handle. Knead into smooth dough, keeping it somewhat softer than for bread. Let rise in a cozy, warm place until doubled. Fold or knead down and let rise three-fourths as much as first time. Fold down again, make into rolls. Place in greased pans and butter tops if desired. Let rise until doubled. Bake in medium hot oven (350 to 400° F.).

YEAST FERMENT

Peel, wash and boil 1 medium size white potato* in water enough to cover well. When done, pour off the potato water* into a quart jar or milk bottle. Mash the potato fine (there should be about 1 cupful) and add to the potato water. Next add 1 level tablespoon sugar and 1 cake Yeast Foam or Magic Yeast broken into 4 or more pieces. Add enough water to fill the jar or bottle to about 1 inch from the top. After an hour stir once or twice. Set away in a comfortably warm (not hot) place until next day before using it.

*Potato and potato water may be saved when boiling potatoes for a regular meal. The bread will rise faster if salt is omitted when boiling potatoes for breadmaking.

BREAD (4 Loaves)

When ready to make bread in the morning, empty the Yeast Ferment (prepared as directed above) into bread bowl. Rinse jar with water enough to make up what it lacked of being a quart. Add 4 teaspoons salt and 4 tablespoons sugar, with enough sifted flour to knead. Mix partly, then add 4 tablespoons melted (not hot) shortening. Mix well and knead into a smooth, elastic dough which just comes away clean from bread bowl as you work it. Let dough rise in a cozy, warm place until just doubled. Knead down and let rise again three-fourths as much as first time. Then make into loaves. Let rise in greased pans until doubled. Bake about 50 minutes in a moderately hot oven (350 to 375° F.).

RECIPE FOR WHITE BREAD

4 Loaves

1 cup lukewarm water	4 teaspoons salt (or more if desired)
1 teaspoon sugar	4 tablespoons sugar
1 package Maca Yeast	4 tablespoons shortening
3 cups more lukewarm liquid, scalded and cooled	Flour enough to make good dough

Dissolve the teaspoon of sugar in cup lukewarm water, add the yeast, stir and let stand about 10 minutes. In the meantime measure into mixing bowl 3 cups scalded water, milk or a mixture of these. Add the salt, sugar and shortening, stir and let cool. When this liquid is lukewarm, add to it the softened yeast. Next add about 2 quarts (8 cups) sifted flour. Stir and beat until very smooth. Then add more flour and knead well, until the dough just comes away clean from the bread bowl or no longer sticks to the board. Avoid the use of too much flour, yet do not have dough sticky.

Round dough into a ball and place in a greased container. Cover with a lid or plate, to prevent the dough from drying on top. Then set away in a cozy warm place, at 82 to 85° F., and let rise until just doubled. Knead dough down lightly, put back into bowl and let rise again until barely doubled. Then divide into portions for loaves, shape into loaf form, and place in greased pans. Cover well with a cloth, and let rise until doubled in size and light. Bake about 50 minutes in a moderately hot oven, 350 to 400° F.

BUTTER BREAD

Remove crusts from loaf of sliced bread, spread butter thickly on top. Sprinkle with few drops garlic. Bake in a covered pan for 25 minutes at 400 degrees F.

Graham Nut Muffins

$\frac{3}{4}$ cup milk, 1 cup unsifted graham flour, 1 cup bread flour, $\frac{1}{8}$ cup brown sugar, 1 tsp. salt, 4 tsp. baking powder, 3 tbsp. melted butter, 1 egg, $\frac{1}{2}$ cup chopped walnut meats

Mix all dry ingredients except nuts. Add milk, beaten egg, and the butter. Beat thoroughly. Add nuts. Pour into heated gem pans and bake very hot oven for 20 minutes. (Makes 20 good sized muffins.)

Date Nut Bread

3 cups flour, 1 cup milk, 1 cup sugar, 5 tsp. baking powder, 1 egg, 1 cup chopped nuts, 1 tsp. salt, 2 tbsp. shortening, $\frac{1}{2}$ cup stoned cut dates

Cream sugar and shortening, add egg and part of milk; add dry ingredients with remaining milk. Add last floured dates and nuts. Let rise 15 minutes; bake 1 hour in slow oven.

Quick Cinnamon Buns

2 cups flour, 2 tsp. baking powder, 1 tsp. salt, 2 tbsp. shortening, milk

FILLING

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 tsp. cinnamon, 1 egg yolk

Cream shortening of filling with sugar and cinnamon, add egg yolk. Sift flour, baking powder, salt and work shortening in with finger tips. Add enough milk to moisten. Roll on floured board to $\frac{1}{4}$ inch thick. Spread dough with filling mixture. Roll up and cut into slices $\frac{1}{2}$ inch thick. Place each slice, cut side down, on well greased baking tin. Bake moderate oven for 15 minutes. Serve while warm.

Loaf Peanut Bread

1 egg, $\frac{1}{2}$ cup sugar, 1 $\frac{3}{4}$ cups milk, 1 cup shelled peanuts, 4 cups flour, 1 tsp. salt, 5 tsp. baking powder

Run nuts through fine knife of meat grinder. Beat egg well, combine with sugar and nuts. Sift twice flour, baking powder and salt. Mix all, turn into greased loaf pan. Let rise 15 minutes; bake 1 hour moderate oven.

Oatmeal Muffins

1 cup rolled oats, 1 cup sweet milk, 1 cup flour, 2 tbsp. molasses, 4 tsp. baking powder, 1 egg, $\frac{1}{4}$ tsp. salt, 2 tbsp. melted shortening

Scald milk and pour over oats. Let stand half hour. Add molasses, milk, beaten egg and shortening. Sift flour and baking powder with salt. Add to first mixture. Fill into greased and hot muffin tins. Bake hot oven 20 minutes.

(Makes 15 muffins.)

Nut and Fruit Rolls

3 cups pastry flour, 5 tsp. baking powder, $\frac{3}{4}$ tsp. salt, $\frac{1}{2}$ cup shortening, 1 egg beaten light, $\frac{3}{4}$ cup milk (scant), 1 tbsp. melted butter, $\frac{1}{8}$ cup currants, $\frac{1}{8}$ cup chopped nuts, 2 tbsp. sugar

Sift dry ingredients twice. Cut in shortening. Add part of milk to egg and mix with dry ingredients. Use milk. Roll on floured board into sheet about $\frac{1}{8}$ inch thick. Spread with melted butter, and sprinkle over nuts and currants. Roll up like jelly roll. Cut in pieces $1\frac{1}{2}$ inches thick. Set on end in greased pan. Bake about 25 min.

Raisin Waffles

1 $\frac{1}{4}$ cups flour, $\frac{1}{8}$ cup bran, $\frac{1}{2}$ tsp. salt, 3 tsp. baking powder, 1 cup milk, 2 eggs, 1 tbsp. melted butter, 1 cup puffed raisins

Sift all dry ingredients together. Beat eggs, add milk and butter. Combine. Add raisins. Bake on hot iron.

Sweet Potato Waffles

2 cups mashed sweet potato, 2 cups flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, 2 cups milk, 2 eggs

Combine ingredients, adding beaten yolks last, then folding in the stiffly whipped whites. Bake as usual waffle, and serve with maple or brown sugar syrup.

Sweetbreads With Peas

2 prs. sweetbreads, 4 tbsp. butter, 4 tbsp. flour, 1 tsp. minced parsley, 2 cups milk or cream, salt and pepper, 1 $\frac{1}{2}$ cups cooked green peas

Soak sweetbreads in cold water 1 hour, parboil in salted water with 1 tablespoon vinegar 20 minutes. Plunge in cold water to make them firm. Dice them. Make white sauce with fat, flour, and milk, add the sweetbreads and stir until very hot.

Season with salt and parsley. Serve with green peas.

Tea Scones

2 cups pastry flour, 2 tbsp. sugar, 1 tsp. salt, 4 tsp. baking powder, 3 tbsp. shortening, 1 egg, $\frac{1}{2}$ cup or more milk, sugar, butter

Sift dry ingredients together and work in shortening. Add the milk to the egg and gradually work into the dough. Use more milk if needed. Pour on floured board, knead slightly. Pat and roll into sheet. Cut into rounds. Brush with melted butter and sprinkle with sugar. Bake hot oven 15 minutes.

Molasses Doughnuts

2 $\frac{1}{2}$ cups flour, 1 tsp. baking powder, $\frac{1}{4}$ tsp. cinnamon, $\frac{3}{4}$ tsp. salt, 1 egg and 1 yolk, $\frac{1}{4}$ cup sour milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ tsp. baking soda

Sift flour, baking powder and salt, and spice. Sift soda into sour milk and stir until it foams. Add to the egg with the molasses, stir into dry ingredients. Keep the mixture soft. Take up in small portions, knead and roll into sheet. Cut with doughnut cutter and fry in deep fat.

Chocolate Doughnuts

$\frac{1}{4}$ cup butter, 1 $\frac{1}{4}$ cups sugar, 2 eggs, 1 $\frac{1}{2}$ squares chocolate, melted; 1 cup sour milk, 4 cups flour, 1 tsp. soda, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt, 1 $\frac{1}{2}$ tsp. vanilla

Cream butter and add sugar gradually; add eggs well-beaten, melted chocolate and sour milk; flour mixed and sifted twice with soda, cinnamon and salt. Add vanilla, and sufficient flour to handle. Roll lightly, pat to $\frac{1}{4}$ inch thick; shape with doughnut cutter dipped in flour. Fry carefully in deep fat; drain on brown paper.

Butterscotch Rice Pudding

1 tbsp. granulated sugar, $\frac{1}{2}$ cup rice, 2 tbsp. butter, 3 cups milk, 1 cup brown sugar

Wash rice and cook until nearly tender with 2 cups of milk and $\frac{1}{4}$ tsp. salt, in double boiler. Caramelize in skillet the butter and sugar until a dark golden brown. Soak gelatin in $\frac{1}{2}$ cup cold water 5 minutes. Stir into 1 cup hot milk. Combine the boiled rice, the caramel and the dissolved gelatin. Pour into wetted fancy mold and chill. Serve with lemon hard sauce or lemon-flavored whipped cream.

Orange and Cocoanut Pudding

2 cups milk, 4 eggs, grains salt, $\frac{1}{2}$ cup sugar, oranges, fresh cocoanut, sponge cake

Butter fancy fluted mold. Sprinkle sides and bottom with cocoanut. Fill mold with alternate layers of cake crumbs, cocoanut, and sliced oranges. Beat egg, add milk, salt, and sugar. Pour slowly into mold and let stand 15 minutes. Steam 1 hour. Serve garnished with cut sections of orange, and with whipped cream.

Grapefruit-Baked Apples

Core baking apples. Fill cavities with 1 tsp. sugar and diced grapefruit pulp. Sprinkle with powdered ginger and sugar. Add grapefruit juice and water to pan and bake moderate oven, basting often, using a little butter. Or, fill cavities with pulp of stewed prunes, and baste with grapefruit juice, sugar, water and melted butter.

Baked Peaches

Dip in boiling water, then in cold water to remove skins. Cut in half and remove stones. Place in baking dish. Fill each cavity with $\frac{1}{2}$ tsp. sugar, $\frac{1}{4}$ tsp. butter, grated nutmeg, and drops lemon juice. Bake about 40 minutes moderate oven until tender.

Baked Peach Puffs

12 halves ripe peaches, 2 tbsp. butter, 1 cup sugar, 1 egg, 1 cup milk, 2 cups flour, 2 tsp. baking powder, salt, $\frac{1}{2}$ tsp. vanilla, cinnamon or clove

Oil muffin tins. Make batter by creaming butter with sugar, and adding beaten egg; add alternately milk with flour sifted with salt and baking powder. Flavor. Pour in spoon of batter at bottom of each muffin tin. Lay in pared peach half, round side down. Add more batter to fill $\frac{3}{4}$ full. Sprinkle top with cinnamon or dusting of clove. Bake moderate oven 30 minutes. Serve hot with hard sauce.

Strawberry Neapolitan

3 cups strawberry juice, $1\frac{1}{2}$ cups water, sugar, 2 cups cream, $\frac{1}{2}$ cup powdered sugar, 1 tsp. vanilla, $1\frac{1}{2}$ cups chopped nutmeats or rolled macaroons

Combine fruit juices and water and sweeten to taste. Pour into 2-quart fancy mold with tight cover. Beat cream very stiff; add powdered sugar, vanilla and nuts or macaroons. Place cream mixture carefully on top of fruit juice. Cover with buttered paper and adjust lid. Pack mold in equal parts ice and rock salt for 3 hours. Serve with additional whipped cream and whole berry and leaf garnish on fancy serving platter.

Blackberry Fluff

1 cup sugar, 1 qt. blackberries, 3 tbsp. minute tapioca, $\frac{1}{2}$ tsp. salt, 2 egg whites, whipped cream

Add sugar to half of berries and let stand 30 minutes. Crush and strain juice and pulp. Add enough water to make $2\frac{1}{2}$ cups liquid. Place in double boiler with tapioca and salt. Cook until tapioca is clear. Cool. Fold in stiffly beaten whites. Serve garnished with whole berries (sugared) and whipped cream.

Maple Nut Sauce

1 cup rich milk or cream, $1\frac{1}{2}$ cups confectioner's sugar, 2 tbsp. finely minced nut meats, $\frac{1}{2}$ tsp. mapleine

Mix together cream, sugar, beating until thick and smooth. Add flavor and nuts. Chill.

Banana Omelet

4 bananas, 2 tbsp. butter, salt, pepper, 4 eggs, butter, tart grape or currant jelly

Peel and cut bananas into thick slices. Melt butter in pan, and lightly saute bananas in it, turning until light brown. Season with salt and pepper. Melt about 3 tbsp. butter in omelet pan; pour in slightly beaten eggs and stir until they begin to set. Pour in the prepared bananas, placing in the center. Fold in sides of omelet and let it brown. Turn out and serve at once, using jelly garnish, and powdered sugar.

Baked Orange Surprise

6 even size oranges, crushed pineapple, sugar, butter

Wash oranges and evenly slice off tops. Scoop out all pulp and remove its seeds. Use equal amount of crushed pineapple as of orange pulp. Pack mixture into orange shells. Dust with sugar and place spoon of butter on top. Set in buttered baking dish with juices from both fruits. Cover. Bake moderate oven about 2 hours, basting often. Bake until skin is tender, adding additional juice and sugar as required. Use as dessert, or as accompaniment to roast turkey, duck, pork, and other oily meats.

Orange Custard Tapioca

$\frac{1}{4}$ cup minute tapioca, 2 cups milk, 2 eggs, $\frac{1}{2}$ tsp. salt, 3 oranges, 2 tbsp. sugar, $\frac{1}{2}$ cup sugar

Place milk and tapioca in double boiler and boil until tapioca is clear. Add eggs beaten with salt and $\frac{1}{2}$ cup sugar. Pare oranges and divide into sections. Lay in bottom of greased baking dish. Sprinkle with 2 tbsp. sugar. Pour tapioca over oranges and bake moderate oven. May have a meringue top if desired.

Fruit Nut Pudding

$\frac{1}{2}$ cup sugar, 2 tbsp. cracker crumbs, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ cup chopped walnut meats, $\frac{1}{2}$ cup diced dates, figs or raisins, 2 egg yolks slightly beaten, 2 egg whites stiffly whipped

Combine sugar with crumbs and other ingredients, folding in last the stiffly whipped whites. Pour into shallow baking dish, and bake slow oven for 30 minutes. Serve with cold and sweetened whipped cream. May be made in fancy individual molds, using candied cherry and fruit peel garnish.

Cranberry Ice

1 qt. cranberries, 2 cups water, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. each clove and nutmeg, 2 cups sugar, juice 2 lemons

Cook berries, water and spice 10 minutes. Strain, add sugar and lemon juice. Freeze, using equal parts ice and salt. Serve in sherbet cups with roast turkey in place of cranberry sauce.

Chocolate Foamy Sauce

$\frac{1}{2}$ square unsweetened chocolate, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup whipped cream, $\frac{1}{2}$ tsp. vanilla

Melt chocolate in double boiler. Add sugar, cream, and stir until it begins to thicken. Remove from fire and cool slightly. Whip cream. When stiff add to chocolate mixture and continue beating until well mixed. Add vanilla. Keep cool until ready to serve.

November Nut Nougats

1 cup rich milk, 1 cup maple sugar, 1 cup medium brown sugar, $1\frac{1}{2}$ cups pecan meats, 1 tbsp. butter, pinch baking soda

Put sugar, soda and milk in saucepan and beat well together until all lumps are dissolved. Add butter and cook until mixture can be formed into soft ball when dropped into cold water. Remove; cool slightly. Add nuts. Beat until creamy. Let pan stand in hot water until candy is soft enough to form flat cakes or rolls when dropped from spoon onto oiled paper.

Dixie Date Cake

1 cup rich milk, 2 tsp. baking powder, 3 cups flour, $1\frac{1}{2}$ cups sugar, 5 eggs beaten separately, 1 cup butter, 1 teaspoon vanilla
Cream butter until light; add sugar and cream longer; add beaten egg yolks; add liquid alternately with flour until well mixed. Add baking powder, then vanilla. Bake in three round layers.

FILLING

1 cup milk, 2 cups brown sugar, 1 tsp. vanilla, 1 cup walnut meats, chopped, $\frac{1}{4}$ cup butter, 1 cup stoned chopped dates

Put milk in small saucepan and add sugar and butter and cook until it makes a "soft ball" in cold water. Remove instantly from fire, add dates and nuts. Add vanilla, beat until cool enough to spread between layers. Ice with plain white frosting.

Walnut Surprise Cake

1 cup walnut meats, chopped; 1 cup brown sugar, 1 cup chopped dates, 1 cup flour, 1 tsp. baking powder, 1 tsp. vanilla, 3 eggs
Beat yolks, add sugar and other ingredients. Fold in whites of stiffly whipped eggs. Bake in thin sheet pan in moderate oven. Serve in squares, warm, with whipped cream.

CHOCOLATE CHARLOTTE RUSSE

1 pint cream, beaten until stiff
 $1\frac{1}{2}$ teaspoons vanilla
12 lady fingers
Unsweetened grated chocolate
 $\frac{1}{2}$ cup brown sugar

Cut lady fingers in half lengthwise and arrange around edge of individual sherbet glasses; fill center with whipped cream, flavored with the brown sugar and vanilla. Sprinkle the top with grated chocolate. Chill in refrigerator and serve.

Pineapple and Lemon Sherbet

6 cups rich milk, 6 cups cream, 3 cups sugar, 6 lemons, 1 can shredded pineapple, few grains salt

Bring milk, cream and sugar to scald and let cool. Squeeze juice from lemons, and grate rind from 2. Start to freeze sherbet and when half frozen, add the lemon juice, rind, and pineapple. Continue freezing until firm. Pack in ice and salt

Frosted Ginger Cookies

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, 1 tsp. salt, $1\frac{3}{8}$ cups flour, 3 tbsp. baking powder, 1 tsp. ginger, $1\frac{1}{2}$ cups milk

Cream butter and sugar. Add well-beaten eggs. Mix dry ingredients and combine with milk and first mixture. Spread thin on oiled baking sheet. Bake 15 minutes moderate oven. Sprinkle with sugar, minced nuts and colored candies. Cut in squares and fancy strips before removing from pan.

Peanut Cookies

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, $1\frac{3}{4}$ cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. vanilla, chopped peanuts

Cream butter and sugar, add beaten egg. Add sifted baking powder, flour, salt, and vanilla. Roll out dough $\frac{1}{8}$ inch thick. Cut into strips 1 inch by 3 inches. Sprinkle with minced freshly roasted peanuts before baking. (Or use shredded coconut, in place of nuts.)

Butterscotch Pie

1 cup brown sugar, 2 tbsp. butter, 2 tbsp. flour, 2 egg yolks, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla, 1 cup rich milk, $\frac{1}{2}$ cup water, 2 egg whites, 4 tbsp. sugar, pastry shell

Beat together brown sugar, butter, flour, egg yolks and salt. Add milk and water and cook in double boiler until thick. Add vanilla when cool, and pour into pastry shell. Cover with meringue made with whipped whites and sugar beaten together. Brown lightly in slow oven.

GINGERBREAD SHORTCAKE

$\frac{1}{2}$ cup sugar
3 tablespoons butter
1 egg, beaten
 $\frac{1}{4}$ cup molasses
 $1\frac{3}{4}$ cups flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ cup boiling water
1 cup heavy cream, whipped

Cream butter and sugar thoroughly. Add egg and molasses. Sift and add dry ingredients. When thoroughly mixed add boiling water. Bake in moderate oven (375 degrees F.) 20 to 25 minutes in two greased 8 or 9-inch layer pans. Cool, place fruit between and on top of layers. Cover with whipped cream and fruit. Serves six to eight.

ALL-BRAN DATE BARS

3 eggs
 $1\frac{1}{2}$ cups brown sugar
 $\frac{3}{4}$ cup flour
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ cup Kellogg's ALL-BRAN
1 cup nut meats (chopped)
 $\frac{1}{2}$ cup dates (cut fine)

Beat the eggs until light, add the sugar and beat well. Add the flour sifted with the baking powder. Add ALL-BRAN, nuts and dates. Spread the mixture in a layer one-half inch thick in a greased shallow pan. Bake in a moderate oven (375° F.) for about 20-30 minutes.

Remove from the oven and while warm, cut into squares or bars. Roll the pieces in powdered sugar or serve as a pudding with whipped cream.

Yield: 24 bars—1 inch by 3 inches.

ALL-BRAN REFRIGERATOR GINGER SNAPS

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup Kellogg's ALL-BRAN
2 cups flour
 $1\frac{1}{2}$ teaspoons ginger
 $1\frac{1}{2}$ teaspoons cinnamon
 $1\frac{1}{2}$ teaspoons soda
 $\frac{1}{4}$ teaspoon salt

Cream shortening and sugar. Add molasses and ALL-BRAN. Beat thoroughly. Sift dry ingredients and combine with creamed mixture. Shape into a roll about $1\frac{1}{2}$ inches in diameter. Wrap in waxed paper and store in refrigerator until firm. Slice very thin and bake on ungreased cookie sheets about 10 minutes in a moderate oven (375° F.)

Yield: 50 cookies.

BANANA ALL-BRAN NUT BREAD

$\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg (well beaten)
1 cup Kellogg's ALL-BRAN
 $1\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup chopped nut meats
 $1\frac{1}{2}$ cups mashed bananas
2 tablespoons water
1 teaspoon vanilla extract

Cream shortening and sugar well. Add egg and ALL-BRAN. Sift flour with baking powder, salt, and soda. Mix nuts with flour and add alternately with mashed bananas to which the water has been added. Stir in vanilla. Pour into greased loaf tin. Let stand 30 minutes and bake in a moderate oven (375° F.) one hour. Let cool before cutting.

Yield: 1 loaf ($8\frac{1}{2}$ by $4\frac{1}{2}$ inches).

(Illustrated on reverse)

ALL-BRAN BROWN BREAD

1 cup Kellogg's ALL-BRAN	½ cup sugar
1 cup sour milk	1 cup flour
½ cup raisins	1 teaspoon soda
1 tablespoon molasses	¼ teaspoon salt

Mix together the ALL-BRAN, sour milk, and raisins, then add the molasses, sugar, and flour which has been sifted with the soda and salt.

Put the mixture into a greased can; cover tightly, and steam for three hours.

ALL-BRAN REFRIGERATOR ROLLS

1 cup shortening	2 eggs (well beaten)
1 cup boiling water	2 compressed yeast cakes
¾ cup sugar	1 cup lukewarm water
1 cup Kellogg's ALL-BRAN	6 cups flour or more (sifted before measuring)
1½ teaspoons salt	

Mix shortening, boiling water, sugar, ALL-BRAN and salt, stirring until shortening is melted. Let stand until mixture is lukewarm. Add eggs and yeast cakes softened in lukewarm water. Add flour. Beat thoroughly. Cover bowl and place in refrigerator over night or until ready to use. Form balls of the dough to fill muffin tins about half full. Let rise two hours. Bake in hot oven (450° F.) about 20 minutes.

Yield: 3½ dozen small rolls. Note: Dough can be made into Parker House Rolls if desired.

(Illustrated)

ALL-BRAN WAFFLES SUPREME

2 eggs (separated)	4 teaspoons baking powder
1½ cups sweet milk	1 teaspoon salt
¾ cup Kellogg's ALL-BRAN	2 tablespoons sugar
1½ cups flour	½ cup melted butter

(All-Bran Waffle illustrated on reverse side and Kellogg's Corn Flakes with All-Bran on page following)

Beat egg yolks slightly, add milk and ALL-BRAN and let soak while sifting dry ingredients. Stir sifted dry ingredients into the liquid mixture; add melted butter and fold in stiffly beaten egg whites. Bake in a hot waffle iron until no steam is visible.

Yield: 6 waffles, 7 inches in diameter.

ALL-BRAN MUFFINS

2 tablespoons short- ening	1 cup flour
¼ cup sugar	1 teaspoon baking powder
1 egg (well beaten)	½ teaspoon soda
1 cup sour milk	½ teaspoon salt
1 cup Kellogg's ALL-BRAN	

Note: If sweet milk is used instead of sour milk, omit the ½ teaspoon of soda and use 3 teaspoons baking powder. Raisins or dates may be added if desired. A small slice of apple, sprinkled with cinnamon and sugar, placed on top of the muffin batter before baking, makes a delicious variation of the recipe.

Cream the shortening and sugar, add egg and sour milk. Add ALL-BRAN and let soak until most of the moisture is taken up. Sift flour with baking powder, soda and salt and add to first mixture, stirring only until flour disappears. Fill greased muffin tins two-thirds full and bake in a moderate oven (400° F.) for 20 to 25 minutes.

Yield: 8 large or 12 small muffins.

BROILED ICING

3 tablespoons melted butter	2 tablespoons cream
5 tablespoons brown sugar	or top milk
½ cup shredded cocoanut	

Mix all ingredients together and spread on top of cake while it is still warm. Place very low under the broiler and turn flame down (275 degrees F.). Broil until icing bubbles all over the surface and turns brown. This will cover an 8-inch square pan of cake.

Knudsen's Cottage Cream Chocolate Cake

1 cube Knudsen's butter or ½ cup
2 eggs
3 cups pastry flour
2 teaspoons baking powder
1 teaspoon vanilla
2 cups sugar
1 teaspoon soda
½ teaspoon almond extract
1 jar Knudsen's Cottage Cream (sour)
1 cup hot water

Cream butter and sugar well add eggs one at a time, beating well after each addition. Sift flour once, then measure, sift again with the baking powder, soda and cocoa. Now add about ½ of the flour mixture, then the sour cream, now all of the flour with the extracts, lastly the hot water; this makes a very thin batter, pour it into two large cake tins or in one very large pan and bake. For the two layers, put in over 350 degrees F. for 40 minutes, for the large pan bake at 300 degrees F. for 60 minutes.

Icing

1½ cup powdered sugar
½ cube of Knudsen's butter
½ cup cocoa
¾ cup hot coffee
1 teaspoon vanilla or almond

Cream the butter, add the sugar, cocoa and hot coffee with the extract and beat well. This will make a lot of good chocolate frosting.

7-Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons cold water
1 teaspoon light corn sirup
1 teaspoon vanilla

Put egg whites, sugar, water, and corn sirup in upper part of double boiler. Beat with rotary egg beater until thoroughly blended and white in color. Place over rapidly boiling water; beat constantly with rotary egg beater. Cook seven minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until cool and thick enough to spread. Makes enough frosting to cover top and sides of two 9-inch layers.

TUNA CREAM WAFFLES

Bake waffles according to favorite recipe. Shred one tin Breast O'Chicken tuna, mix in hot cream sauce (2 tablespoons fat, 2 tablespoons flour, 1 cup milk, ½ teaspoon salt) and serve over waffles.

WAFFLES and DRIED BEEF

(A favorite for luncheon)

½ cup butter
¼ lb. dried beef
1 quart milk

6 tablespoons GLOBE "A1"
Flour
Waffles

Melt butter in saucepan, add dried beef cut into small pieces and frizzle in the butter a few minutes; add flour and mix thoroughly. Slowly add milk and cook until thick, stirring constantly. Follow recipe on package for making waffles, and serve the creamed dried beef on the hot waffles.

PORK PANCAKES

(Great for Sunday morning breakfast)

2 cups GLOBE "A1"
Pancake and Waffle
Flour

1 cup bulk sausage
¾ cup water or milk
2 eggs

Put the sausage in frying pan, separate, and stir with fork until slightly browned. Drain excess grease, and add the meat to pancake batter. Fry on hot griddle. Serve with equal portions of melted butter and honey.

CHEESE WAFFLES

(Serve these after the last rubber of bridge)

Follow recipe on package of Globe "A1" Pancake and Waffle Flour for making waffles, and cook until very dry and crisp. Have ready the following Cheese Sauce and pour over the hot waffles and serve.

Cheese Sauce

1 tablespoon butter
½ pound cheese
¼ teaspoon salt
¼ teaspoon mustard

Few grains Cayenne
pepper
1 egg
½ cup milk

Melt butter in top of double boiler, add cheese, cut in small pieces, and seasonings. When cheese melts add beaten egg mixed with the milk, and cook sauce one minute.

ORANGE CREAM PIE

3 egg yolks
1½ cups sugar
1 orange, grated rind and juice
¼ cup cornstarch
½ tsp. salt
1 tbs. butter
1½ cups boiling water

Mix sugar, cornstarch and salt. Slowly add boiling water and cook over simmer burner until clear. Then add butter, beaten egg yolks, juice and rind of orange. Stir thoroughly and pour into baked crust. Preheat oven to 300 degrees F. Add meringue and bake a delicate brown.

Slow cooking with the simmer flame makes inexpensive meat more tender and digestible. The less tender cuts of meat require a long, slow, moist cooking in order to soften the connective tissue of the meat and make it tender. Now with meat prices sky-high this method of cookery is more important than ever.

CRANBERRY PUDDING

1½ cups pastry flour
2 tsp. baking powder
½ tsp. salt
¼ cup sugar
2 cups cranberries
1 egg
½ cup milk
3 tbs. butter

Sift together the flour, baking powder, salt and sugar. Then add the cranberries which have been washed. Beat the egg and add to the milk, then add this slowly to the dry ingredients. Add the melted butter and mix well. Pour into 6 individual molds which have been oiled, and place in the oven in a steamer with about 1½ inches of boiling water in it. Be sure that steamer is covered, but do not cover molds.

STEWED APRICOTS

1 pound of apricots
¾ cup of sugar
2½ cups of water

Wash apricots. Put in saucepan, add sugar and water and place over burner turned on full. At the first sign of escaping steam, turn down to simmer flame and cook until tender—approximately 45 minutes. Add more water if necessary.

Simmer burner eliminates the use of a double boiler: Puddings, pie filling or frostings in which eggs are used, or which are thickened with flour or cornstarch mixture, stick and burn if they are not cooked at a very low temperature.

QUALITEE BUTTERMILK DOUGHNUTS

- 2 Qualitee eggs
- 1 cup sugar
- $\frac{3}{4}$ cup melted Qualitee butter
- 1 teaspoon vanilla
- $\frac{3}{4}$ teaspoon nutmeg
- 1 cup Qualitee buttermilk
- 4 cups flour
- 4 teaspoons baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt

Beat the eggs until light, add the sugar and beat until smooth. Stir in the melted butter, vanilla and nutmeg. Add alternately the buttermilk and the flour (sifted with baking powder, soda and salt) mixing to a smooth, soft dough. Turn out on a floured surface, knead lightly, and apt or roll $\frac{1}{2}$ inch thick. Cut with a floured doughnut-cutter and fry in deep, hot fat (375) until golden brown, turning once. Drain on absorbent paper and serve plain or dredged in sugar. (A little ground clove added to the sugar gives an enticing flavor). Makes 2 $\frac{1}{2}$ dozen doughnuts.

FOAMY SAUCE

- 2 tbsp. butter
- 1 cup powdered sugar
- 2 egg whites
- $\frac{1}{2}$ cup boiling water
- 1 tsp. vanilla

Cream butter and sugar, beat until light. Add egg whites one at a time and continue beating. Just before serving add boiling water. Place over simmer burner and beat until foamy. Add vanilla and serve at once.

RICE PANCAKES

(U-m-m, but these are good!)

1 cup GLOBE "A1"
Pancake and Waffle
Flour
1 cup boiled rice

1 egg
 $\frac{3}{4}$ cup milk or water
2 tablespoons GLOBE
"A1" Oil
1 tablespoon sugar

Beat egg, add the "A1" Oil, rice, milk or water, and then the flour mixed with the sugar. Cook on hot griddle.

CORNMEAL PANCAKES

(New-Englanders will like these)

$\frac{1}{4}$ cups GLOBE "A1"
Pancake and Waffle
Flour
1 cup water or milk

$\frac{1}{4}$ cup GLOBE "A1"
Cornmeal
2 tablespoons GLOBE
"A1" Oil
1 egg

Beat egg, add the "A1" Oil, and beat until smooth. Add the liquid, then the flour and cornmeal. Beat until smooth and fry on a hot griddle.

PEANUT BUTTER WAFFLES

(The children's favorite)

4 tablespoons peanut
butter
2 tablespoons GLOBE
"A1" Oil

2 eggs
 $\frac{1}{2}$ cups water or milk
2 cups GLOBE "A1"
Pancake and Waffle
Flour

1 tablespoon sugar

Put peanut butter in mixing bowl, add "A1" Oil and cream thoroughly. Next, add the yolks of the eggs and mix well, add the water or milk and then the flour mixed with the sugar. Beat with Dover beater until smooth, and last fold in the stiffly beaten egg whites.

LACE CAKES

1 egg	1 cup rolled oats
1 tablespoon butter	$\frac{1}{2}$ cup brown sugar
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla

Beat the egg, add the sugar and when these are well mixed, add the oats and salt. Melt the butter or butter substitute and stir into the mixture. Add vanilla. Drop by spoonfuls on a greased baking sheet and spread very thin with the back of the spoon. Bake in a moderate oven (350 degrees F.) ten or twelve minutes.

EGGS POACHED IN TOMATO SOUP

Put one can tomato soup in shallow frying pan—let come to boiling point. Drop eggs into rings placed in hot soup and cook as above. Place on toast, cover with the hot tomato soup, and sprinkle grated cheese over the top.

FROZEN PEAR SALAD

Drain the syrup from a can of pears and place the pears in the tray of an automatic refrigerator. Combine the pear syrup with an equal amount of ginger ale and pour over the pears. Freeze about three hours. Place each pear in a lettuce cup, top with cream cheese which has been blended with chopped nuts and serve with mayonnaise.

DATE FINGERS

2 eggs	4 tablespoons flour
$\frac{1}{4}$ cup water	1 teaspoon baking powder
1 cup sugar	1 cup nut meats
$\frac{1}{4}$ teaspoon salt	1 cup dates

Beat eggs with water until light and creamy. Add sugar and salt; beat well. Sift flour and baking powder over chopped nuts and dates. Mix well, and fold into first mixture. Bake in shallow pan in moderate oven (350 degrees F.) 20 to 25 minutes. Cut in finger lengths and dust with powdered sugar.

GINGER FLUFF

This is one of the simplest of drinks to make. It may be served in place of ice cream. Put two tablespoons or more of heavy cream in the bottom of each tall glass and fill up with ginger ale. Top with whipped cream sprinkled with finely cut preserved ginger or chopped nut meats. Serve with tiny ginger cookies put together in pairs with a filling made of softened Philadelphia cream cheese.

SPAGHETTI DINNER

Half a pound of freshly ground round steak and 1 onion cut fine. Mix and fry in a little butter or bacon fat. Add a small bottle of stuffed olives, 1 green pepper, minced, 1 quart of tomatoes into which $\frac{1}{2}$ pound of American cheese has been cut up. The cheese should not be too mild. Pour this mixture over the spaghetti which has been cooked until done in boiling salted water.

HOT BREAD AND CHEESE LOAF

1 large loaf white bread	$\frac{1}{2}$ cup chopped green pepper
1 lb. soft snappy yellow cheese	$\frac{1}{4}$ cup chopped nuts
$\frac{1}{2}$ cup chopped stuffed olives	$\frac{1}{4}$ cup chopped pimento

Cut the bread in $\frac{1}{2}$ -inch slices lengthwise of the loaf. Remove crusts and spread each of the 5 or 6 layers with a generous coating of soft cheese blended with green pepper for one layer, with chopped olives for the second, chopped pimento for the third, chopped nuts for the fourth, and plain cheese for the rest. Put together and press down firmly and have a good coating of plain cheese on top. Brush sides of loaf with 1 egg mixed with 2 tablespoons whipped cream. Place on well greased cookie sheets and place in hot oven at 425 degrees F. until the cheese begins to melt and run down the sides and egg coating is set. Serve surrounded by grilled tomatoes topped with mushroom caps. When serving cut in slices at least one inch thick.

GRILLED TOMATOES

4 medium-sized tomatoes	Mustard
Salt	Flour
Sugar	

Wash tomatoes, cut in two crosswise and spread with mustard. Sift over them a bit of flour, salt and sprinkle with sugar. Add a bit of butter. Place in utility pan and run under the broiler of oven while the bread and cheese loaf is baking.

PHILADELPHIA ICE CREAM

2 cupfuls of cream	2 tablespoonfuls of cold water
1 cupful of sugar	2 teaspoonfuls of vanilla
1 teaspoonful plain gelatine	2 cupfuls (1 pint) of whipping cream

Place the cream and sugar in a saucepan over heat and stir until the sugar is thoroughly dissolved. Soak the gelatine in the cold water for 5 minutes, then add to it the hot cream and sugar. Allow to cool, then add the flavoring and chill. Turn into a refrigerator tray and place in the refrigerator at the coldest point for at least 30 minutes, and better for an hour, before putting the ice-cream mixture in to freeze. When the mixture has frozen to a mush consistency, remove it and mix in thoroughly the whipping cream, which has been whipped not stiff but to a slightly-thicker-than-custard consistency. Complete freezing.

ROOT BEER CAKE

$\frac{1}{4}$ cup butter	2 eggs
1 cup sugar	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup milk	2 teaspoons baking powder
$1\frac{1}{4}$ cups flour	$1\frac{1}{2}$ teaspoons root beer extract
$\frac{1}{2}$ cup chopped nuts	

Cream butter well, add sugar and beat well. Add extract, then add unbeaten eggs, one at a time, beating until fluffy. Add milk and flour mixed with baking powder and spice, alternately with the milk. Add nuts. Bake in moderate oven about 30 minutes.

Syrup need not be the only waffle accompaniment. Often a sauce is liked equally well, and this may be of honey, beaten chocolate syrup, or a frothy egg sauce flavored with fruit. Again, many men like a creamed sauce and some meat with their waffles, using them in place of potatoes or bread. Creamed chipped beef made with a thin gravy is a delicious addition. Creamed chicken, or fricasee chicken is another pleasing meat accompaniment. Small baby sausage may be fried or broiled carefully and served with the waffle as it is passed to each guest. One hostess recently found that an oyster stew, made with a cream gravy was simply delicious when poured over waffles. Also that left-over holiday turkey in gravy was most appetizing. This nourishing cold weather food lends itself to the company as well as the informal home meal.

LOLIPOPS

$\frac{1}{2}$ cup water
3 cups sugar
1 tablespoon butter

1 cup white syrup
Flavoring
Coloring

Cook water, sugar, butter and syrup to 270 degrees F.; remove from fire and add desired flavoring and coloring. Pour out on buttered pan or marble slab and cool as for taffy. As soon as cold enough to handle cut in pieces, stick a wooden skewer in each and pound flat with the hand. Allow to stiffen on waxed paper. For flavoring, use oil of cinnamon, oil of anise, peppermint, etc.

BURNT ALMOND ICE CREAM

1 cup cream, 2 cups milk
4 egg yolks
1 cup sugar

1 cup almonds
 $\frac{1}{2}$ teaspoon almond extract
 $\frac{1}{3}$ cup sugar

Scald the cream and milk and pour over the yolks of eggs and the one cup of sugar; cook in a double boiler until the mixture will coat the back of a spoon. Set aside to cool while the almonds are being prepared.

Melt the remaining one-third cup sugar in a frying pan over a gentle heat, and cook until it forms a caramel. Blanch and chop the almonds finely; add them to the caramel and brown. Cool until hard, then pound finely and add with the extract to the custard. Freeze and set aside to ripen.

BUTTERSCOTCH ICE BOX COOKIES

$1\frac{1}{2}$ cups shortening
3 eggs
5 cups flour
1 teaspoon salt

1 teaspoon vanilla flavoring
2 cups brown sugar
1 cup chopped nuts
1 teaspoon soda

Cream shortening and sugar. Beat in eggs one at a time. Sift dry ingredients and mix. Add flavoring and nuts.

Place in refrigerator for about an hour as dough will shape easier. Form in rolls and wrap in wax paper. Place in electric knife and place on greased cookie sheet to bake.

Bake 12 to 15 minutes, at 375 degrees F.

JELLIED BEET AND CELERY SALAD

1 tablespoon gelatine
 $\frac{1}{3}$ cup cold water
 $\frac{1}{2}$ cup hot water
 $\frac{1}{4}$ cup sugar
 $2\frac{1}{2}$ tablespoons lemon juice
 $1\frac{1}{2}$ teaspoons horseradish

Few grains pepper
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup beets
 $\frac{1}{2}$ cup celery
French dressing

Soak gelatine in cold water for 10 minutes, add hot water (use the beet water if convenient) and when gelatine is dissolved add sugar, lemon juice, horseradish and seasonings. When mixture begins to thicken add vegetables cut in dice, marinated with French dressing and drained, turn into refrigerator pan, chill and when firm cut in squares and serve in nests of lettuce leaves. Salads may be molded in individual molds if preferred. Serve French dressing separately or garnish each square or mold with mayonnaise dressing.

GENERAL HOUSEHOLD UTILITIES COMPANY

LEMON UPSIDE DOWN CAKE

2 lemons
 $\frac{1}{2}$ cup cold water
 $1\frac{1}{2}$ cups sugar

Wash lemons in cold water. Cut the peeling from one in thin strips and cook in $\frac{1}{2}$ cup of cold water until tender and the water has evaporated. Grate the skin of the second lemon and remove white peeling. Then slice both lemons in the bottom of a heavy frying pan. Add the grated lemon rind and the cooked lemon strips and cover evenly with sugar. Pre-heat the pan slightly.

$\frac{3}{8}$ cup butter
 $1\frac{1}{2}$ cups sugar
2 eggs
1 cup milk

$2\frac{1}{2}$ cups flour
3 teaspoons baking powder
1 teaspoon vanilla extract

Cream butter, add sugar and cream thoroughly. Beat in the eggs one at a time, then add the vanilla and heat hard. Add alternately the milk and sifted flour with baking powder. Pour the batter over the mixture in a skillet (remove handle from pan), set skillet in oven and bake in a moderate oven (350 degrees F.) for 45 to 60 minutes. Turn out on large plate immediately and serve cool, with or without whipped cream.

GINGERBREAD MEN (Hard Cookies)

$\frac{1}{3}$ cup butter
 $\frac{1}{3}$ cup brown sugar
 $\frac{1}{2}$ cup molasses
1 egg
2 cups flour

$\frac{1}{2}$ teaspoon baking powder
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda

Cream butter; add sugar gradually, then molasses and un-beaten egg. Fold in sifted dry ingredients and chill; roll and cut with fancy cutter. Bake in moderate oven (350 degrees F.) about 12 minutes. Decorate with uncooked icing.

BREAD JELLY DOUGHNUTS

Slice bread $\frac{1}{4}$ -inch thick, remove the crusts and cut in any desired shapes. Put together in pairs with a tart jelly. Spread the outside of the pairs with a mixture of equal parts of softened butter and powdered sugar. Dip each in a batter made of:

1 cup flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

2 tablespoons sugar
2 eggs
 $\frac{1}{2}$ cup milk

Drop in deep fat and fry until delicately brown. Drain and roll in powdered sugar.

SNOW TIPPED CUSTARD MOUNTAIN

3 eggs
3 cups milk
3 tablespoons sugar

$\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon salt

Beat eggs slightly, add sugar and seasonings, then the milk. Pour into buttered custard cups. Set cups in a pan of water and bake at 325 degrees F. until a knife inserted comes out clean (about 35 minutes). Run a knife around cups and turn out into serving dishes. Sprinkle cocoanut on top and around the custard.