



1971 Christmas Dinner

from left - Bernice Smith, Anita Leipper, Aurora Leipper, Frank Smith, Diane Leipper, Virginia Leipper, Bryan Leipper, right front Ben Smith

Confections



Caramels

*Chocolate Candy
Mounds*

Horehound Drops

Mints

Patience Fudge

Peanut Brittle

Peanut Butter Fudge

Plantation Pralines

Rum Balls



1971 Christmas Dinner

From left - Bryan, Harrison, Yolanda Smith, Janet & Ben Smith, Miquella Smith, Eugene Leipper, Martin Smith, Aurora, Frank, Diane

Patience Fudge

Jo Harrison

- 3 cups sugar
- 2 Tablespoon butter
- 1 cup milk
- 1 teaspoon vanilla
- 3/4 cup nuts

Caramelize 1 cup sugar, add 1/2 cup water and cook till thick syrup is formed. Mix the milk and remaining sugar, heat and add caramelized sugar. Cook till soft ball stage. Remove from fire add butter and vanilla and beat. When almost creamy, add nuts and beat till creamy. Pour into buttered pan and cut into squares.

Plantation Pralines

Dawn Cox

- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1 cup buttermilk
- pinch of salt
- 2 Tablespoon butter
- 2 1/2 cups halves of pecan
- 2/3 cup perfect halves of pecan

In large kettle (about 8 quarts), combine first four ingredients. If using candy thermometer, set in place. Cook over high heat 5 minutes or to 210 degrees. being sure to stir frequently and to scrape bottom and crevices of kettle. Add butter and 2 1/2 cups pecans. Cook, stirring continuously, scraping bottom and sides until soft ball stage. Remove from heat and let mixture cool slightly. Beat with spoon till thick and creamy. Immediately drop by spoonful onto waxed paper or greased cookie sheet. Dot with perfect pecan halves. Makes 7.

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**DAUGHTERS STILL TELL MOTHERS
WHAT EVERY GIRL
SHOULD KNOW**



1890
Electric
LIGHT

"Better catch up with the world, Mother. Electricity is so clean—safe—fast—cheap that before you know it this invention of Mr. Edison's will be making life easier and happier for everyone!"

"Landsakes, what will people think up next?"



1940
Electric
COOKING

FAST AS FIRE
... WITHOUT THE FLAME!

CLEAN AND CHEAP
LIKE ELECTRIC LIGHT!

"Don't get left behind, Mother. Electricity for cooking is clean—safe—fast—cheap . . . just like it is for light. Foods taste better because with electric heat savory juices and healthful vitamins are not lost. I do less work because flameless heat is so clean. I have more free time because flameless heat cooks dinners while I'm out, with absolute safety. Homes with electric light are not completely modern unless they have electric cooking, too."

SEE YOUR DEALER NOW . . . SEE THE NEW 1940

ELECTRIC RANGES

clean · fast · low-cost cooking

THE MODERN KITCHEN BUREAU, 420 Lexington Ave., New York, N. Y.
ESTATE • FRIGIDAIRE • GENERAL ELECTRIC • GIBSON • GLOBE-AMERICAN • HOTPOINT

☺ *Your husband may admire your grace and ease in society, your wit, your school-day accomplishments of music and painting, but all in perfection will not atone for an ill-ordered kitchen, sour bread, muddy coffee, tough meats, unpalatable vegetables, indigestible pastry, and the whole train of horrors that result from bad housekeeping; on the other hand, success wins gratitude and attachment in the home circle, and adds luster to the most brilliant intellectual accomplishments.*

Peanut Brittle

Leah Grosse

2 cups sugar

1/2 cup water

1 cup light Karo

Cook until forms hard ball in water

2 teaspoons butter

2 teaspoons soda (or 1 large one)

1 teaspoon vanilla

1 or 2 cups peanuts

Peanut Butter Fudge

Leah Grosse

2 cups white sugar

2 Tablespoons water

1/2 cup canned milk

Boil until forms soft ball. Remove from fire and cool until can be touched.
Add

1 teaspoon vanilla 1/2 cup peanut butter 1 Tablespoon butter. Beat

☺ *Great care should be given that children are not fed with milk that has been turned by a thunderstorm. The chemical change is rapid, and extra caution is necessary.*

Caramels

Leah Grosse

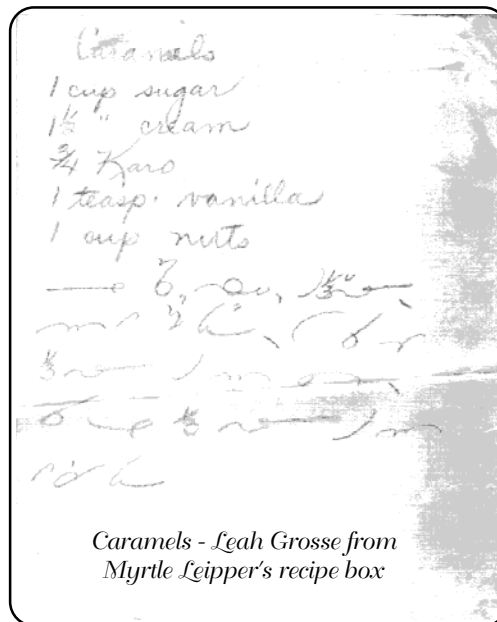
- 1 cup sugar
- 1 1/2 cups cream
- 3/4 Karo
- 1 teaspoon vanilla
- 1 cup nuts

Mints

- 1 unbeaten egg white
- 1 Tablespoon canned milk
- 2 1/4 cup powdered sugar
- 1 1/2 teaspoon mint extract or 6 drops of oil of peppermint

Mix egg white and canned milk in a bowl. Stir in about 2 1/4 cup powdered sugar, mint extract and coloring.

From Myrtle Leipper's recipe box



Rum Balls

Virginia Leipper

- | | |
|-------------------------------------|--------------------------------|
| 1 cup finely crushed vanilla wafers | 2 Tablespoon cocoa |
| 1 cup finely chopped pecans | 2 Tablespoon light corn syrup |
| 1 cup confection sugar | 1/4 cup bourbon, rum or brandy |

Topping

granulated sugar

chopped pecans or cocoa

Stir vanilla wafers, pecans, confection sugar, and cocoa. Add corn syrup and liquor. Mix well. Wet hands, then shape mixture into 1 inch balls. Roll balls in topping. Place balls on cookie sheet. Let stand in cool room or refrigerator. Makes 36 balls.

Success in Cake Making Depends on the Use of Correct Utensils Shown Here

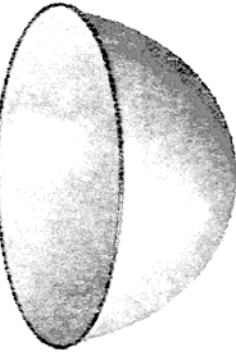


OCTAGON TIN. For baking the Puff Cake in loaf form this tin is recommended. It is made in one piece and is heavily tinned. Very easily cleaned as there are no crevices to catch and hold cake batter. A really article throughout. Price..... **66c**

OSBORN COCOA. It is difficult to get a good dark cocoa unless you are supplied to make the Meringue Cake. After trying many brands, I have found one which is just right for this delicious cake. It is very high grade and I can supply it in any quantity. Price, per lb..... **68c**

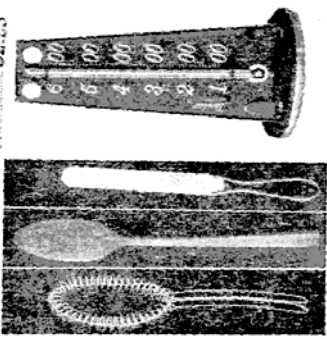
OSBORN VANILLA. There are many brands of vanilla, but this, which I have made specially for me after my own formula, is the best I've ever used. I have it made up both unadorned (for white cakes and wafers) and colored. A very high grade vanilla and one which everyone has ever used if quality and a oz. Price..... **96c**

SQUIMMS CREAM OF TARTER. Squimms is probably the best cream of tartar yet produced; 4 oz. tin. Price..... **74c**



TEN QUART FORCE-LAIN BOWL also made by Lisk. "Take no risk, be sure it's Lisk," is the Lisk Company's slogan and I have no better advice. It is guaranteed with pure white porcelain and is ample size for mixing any cake. Price..... **\$2.57**

BAKEOVEN THERMOMETER. Made by Taylor which alone is enough to guarantee quality. This is the same day and I give you my highly recommended. It's not necessary if the best results are to be obtained. Price..... **\$2.23**

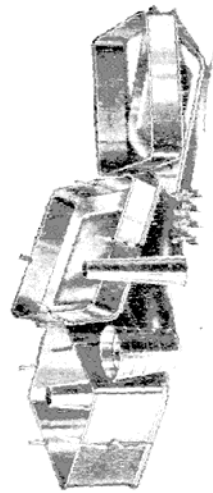


IMPORTANT
ON LARGE orders the postage per article is less than on small ones. Therefore if **ALL** of the above articles are ordered at one time I can make a special price of \$9.95 instead of \$11.00. Thus you save \$1.05 by ordering all at once. West of the Rockies and in Canada the special price of the complete set is \$10.75.
 The regular prices quoted on each article apply to **ANY** partial order. All articles **MUST** be ordered **AT ONE TIME** to get the special price. I guarantee every article to be of the highest grade and also guarantee safe arrival. The special price includes both kinds of vanilla and four ounces of cream of tartar.
Complete Set, \$9.95 (\$10.75 West of Rockies or Canada)

ELECTRA EGG BEATER. The best egg beater I ever used and the only one which correctly beats the air into the egg without breaking it and will last for years. Will not rust our contents. Price..... **13c**

WOODEN WHIP. For creaming butter and mixing ingredients for butter cakes. Made of hard maple. Easily kept clean and very efficient in its work. Price..... **19c**

SPATULA—All Steel. For getting "that last little bit" of batter from the mixing bowl and for removing the finished cake from the tin. Made of the best flexible and very flexible steel. The wide, thin, one inch wide. The wider the metal, staves will pay for it in a few weeks. Price..... **44c**



COMPLETE SET OF TINS. The Lisk tin, the very best figure on the market. I have used one set continuously for eight years. Set consists of one loaf tin, two layer tins, measuring cup and an extension for the center tin, which I have made special for these sets. The loaf and layer tins have detachable sides, the layer sides being used as extensions for the loaf. These tins are the only ones I have ever found that properly bake the Angel and Kendlke cakes. The quality is the best that money can buy. Price..... **\$2.30**

From 1919 cake book