Just a Few Selected Recipes

National Council of Jewish Women, Louisville Section

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**Measures and Their Equivalent**

- 3 teaspoonsful—1 tablespoonful
- 16 tablespoonsful—1 cupful
- 4 tablespoonsful—½ cupful
- 8 tablespoonsful—¼ cupful
- 6 tablespoonsful—co 2 cupful
- 1 cupful—½ pint
- 2 cupfuls—1 pint
- 4 cupfuls—1 quart
- 2 pints—1 quart

**STAPLES**

- 4 tablespoonsful of cocoa—1 ounce
- 2 tablespoonsful of butter—1 ounce
- 2 cupful butter—1 pound
- 4 tablespoonsful of flour—1 ounce
- 4 cupful flour (unsifted)—1 pound
- 2 cupful granulated sugar—1 pound
- 2 2/3 cupful brown sugar—1 pound
- 2 cupful of lard—1 pound

**SIZE OF CANS**

- No. 1 can—1 1/2 cupsful
- No. 2 can—2 1/2 cupsful
- No. 2½ can—3 1/2 cupsful
- No. 3 can—4 cupsful

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**Appetizers - Hors D’Oeuvres and Canapes**

**Appetizer**

- Chip beef
- Philadelphia cream cheese
- Horseradish and cheese together

Spread on chip beef, then roll together. Spread on chip beef then roll and hold with toothpick.

Mrs. Dan Lorch.

**Hor D’Oeuvres and Canapes**

- Smoked sausage formed into a cone, pour cream cheese in center, place on plate and chill. Serve with rye toast.

Mrs. Sol Turnheim.

**Cakes**

**Gold Cake**

- 1 cup butter
- 2 cups sugar
- 11 yolks beaten until thick
- Dissolve ½ teaspoon soda and 1 level teaspoon cream tartar in 1 cup cold milk, pinch of salt, flavoring.
- 3 cups flour
- Bake in loaf pan 1 hour in slow oven.

Mrs. Jack Marx.

**Kisses or Meringue Shells**

- 4 whites of eggs beaten stiffly
- Pinch of salt
- 1 cup granulated sugar
- 1 tablespoon vinegar
- 1 teaspoon vanilla

Beat whites until stiff, gradually add sugar. Drop vinegar and vanilla in very slowly. Bake in very slow oven.

Mrs. H. Ottenheimer.

**Devil Food Cake**

- 2 cups sugar
- ½ cup butter
- 2 cups flour
- 1 cup hot water
- ½ cup sour milk
- 1 teaspoon soda
- 1 teaspoon vanilla
- 2 eggs beaten
- 2 squares Baker’s Chocolate (melted)

Cream sugar and butter well, add well-beaten eggs, add sour milk to melted chocolate. Add soda to flour. Add milk and flour alternately to butter mixture. Beat well; add hot water slowly. Add vanilla. Bake 35 to 40 minutes in oven about 300°. When cake is done, cut marshmallows in half and cover top, leave in oven for a minute to let marshmallows melt. Melt 2 squares Baker’s Chocolate, add ½ teaspoon peppermint extract. Pour over top.

Mrs. H. Ottenheimer.
Orange Meringue

To the whites of 9 eggs add \( \frac{1}{4} \) teaspoon salt and beat until they begin to form peaks. Then sprinkle sifted powder sugar over whites in 2 tablespoon portions beating after each addition. Continue until 2 cups sugar have been used and just before the final addition add \( \frac{1}{2} \) teaspoon vanilla. Line the bottoms of 2 nine-inch layer cake pans with heavy wax paper. Divide the meringue mixture between 2 pans pouring gently. Bake 300°F until mixture is browned and responds to gentle pressure of finger. When done turn carefully from pans and remove wax paper.

Beat 9 egg yolks, place in double boiler with \( \frac{1}{2} \) cup sugar, grated rind of 1 orange, juice of 2 oranges and \( \frac{1}{3} \) cup lemon juice. Cook slowly until well thickened stirring constantly. Strain into a cold bowl and set aside to cool. Just before serving, add \( \frac{1}{2} \) cup chopped blanched almonds which have been browned in butter. When ready to serve pour custard over lower layer of meringue, place second layer on top and decorate with whipped cream.

Chocolate Cocoanut Cake

\[
\begin{align*}
\text{Chocolate Cocoanut Cake} \\
\frac{3}{4} \text{ lb. butter} \\
2 \text{ cups sugar} \\
5 \text{ eggs} \\
1 \text{ cup milk} \\
\frac{1}{4} \text{ lb. sweet chocolate} \\
3 \text{ cups flour} \\
2 \text{ teaspoonfuls baking powder} \\
\text{Cream butter, sugar; add eggs well beaten. Sift flour and baking powder and add alternating with milk and grated chocolate. Bake in 3 layers.}
\end{align*}
\]

Filling

\[
\begin{align*}
\text{Filling} \\
3 \text{ egg whites} \\
1 \text{ lb. XXXX sugar} \\
\frac{1}{4} \text{ cup water} \\
\frac{1}{4} \text{ lb. grated sweet chocolate} \\
1 \text{ fresh grated cocoanut} \\
1 \text{ teaspoon vanilla} \\
\text{Beat egg whites until stiff. Add sugar, water, chocolate, cook in double boiler until thick, add grated cocoanut and vanilla and spread between layers and over outside.}
\end{align*}
\]

Angel Food Cake

\[
\begin{align*}
\text{Angel Food Cake} \\
12 \text{ egg whites} \\
1\frac{1}{2} \text{ cups sugar} \\
1 \text{ cup flour} \\
1 \text{ teaspoon cream of tartar} \\
1 \text{ teaspoon vanilla} \\
\text{Beat 12 eggs to a froth with teaspoon salt. After whites are almost stiff add 1 teaspoon cream of tartar. Sife Swans Down flour 6 times, then add sugar and flour together and sift again into beaten whites. Be sure of only 1 cup flour after sifted. Add vanilla. Bake in ungreased angel cake pan 45 minutes in very slow oven 35 minutes slow and 10 minutes a little faster.}
\end{align*}
\]

Mrs. Frank Brownstein.

Chocolate Sponge Cake

\[
\begin{align*}
\text{Chocolate Sponge Cake} \\
yolks of 4 eggs beaten well with \\
1 \text{ cup sugar} \\
\frac{1}{2} \text{ cup warm coffee or water} \\
3\frac{1}{2} \text{ tablespoons cocoa} \\
4\frac{1}{2} \text{ tablespoons flour} \\
1 \text{ heaping teaspoon baking powder} \\
\text{and 4 whites} \\
\text{Filling} \\
1 \text{ cup powdered sugar} \\
\frac{1}{2} \text{ lb. sweet butter} \\
1 \text{ tablespoon cocoa} \\
1 \text{ teaspoon vanilla} \\
2 \text{ tablespoons strong coffee}
\end{align*}
\]

Mrs. J. M. Fuhrman.
The success of your party depends a great deal on the ices you serve...

**ICE BOX CAKE**

**Pineapple Ice Box Cake**

- 2 tablespoons Knox Gelatine
- ½ cup cold water
- 1 teaspoon salt
- ½ cup sugar
- 1 can pineapple
- 1 tablespoon lemon juice
- 1½ cups whipped cream
- lady fingers

Soak Gelatine in cold water 5 minutes. Dissolve over hot water and add pineapple, sugar, salt and lemon juice. Stir until all Gelatine and sugar have dissolved. When it begins to thicken fold in whipped cream. Line mold with lady fingers; cover with mixture, alternate cakes and mixture until mold is full.

**Chocolate Ice Box Cake**

- 1 pint cream
- 4 tablespoons XXXX sugar
- 4 tablespoons cocoa (sift with sugar)
- 1 teaspoon vanilla
- 1 box or 1 lb. chocolate cookies (John Alden cookies)

Beat cream, sugar and cocoa together, add vanilla. Then a layer of cookies and then layer of cream mixture. Make at least two layers. Put in ice box for 8 or 10 hours.

**Sea-Foam Icing**

- 2½ cups brown sugar
- ½ cup granulated sugar
- 4 egg whites
- 2/3 cup water
- 2 teaspoons vanilla
- ½ cup English walnuts

Boil sugar until it threads, pour on beaten whites and beat until cool. Set pan containing mixture in pan of hot water and stir.

**Eggless, Butterless, Milkless Cake**

- 1 cup brown sugar
- 1 cup cold water or wine
- ½ cup lard or Crisco
- 2 cups raisins
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- pinch cloves, salt

Boil 3 minutes. Add 1 teaspoonful soda dissolved in ½ cup water

**White Cake**

- 1 cup butter (creamed)
- 2 cups sugar (creamed with butter)
- 1 tablespoon milk

Bake about 1 hour.

**Sea-Foam Icing**

- 2½ cups brown sugar
- ½ cup granulated sugar
- 4 egg whites
- 2/3 cup water
- 2 teaspoons vanilla
- ½ cup English walnuts

Boil sugar until it threads, pour on beaten whites and beat until cool. Set pan containing mixture in pan of hot water and stir.

**White Cake**

- 1/4 lb. butter
- 1/2 cups sugar
- 2½ cups Swans Down flour
- 2 teaspoons baking powder
- 1 cup ice water
- 4 egg whites

Cream butter and sugar, add alternately flour and ice water. Add flavoring and beaten whites. Bake in moderate oven in layers.

**Sea-Foam Icing**

- 2½ cups brown sugar
- ½ cup granulated sugar
- 4 egg whites
- 2/3 cup water
- 2 teaspoons vanilla
- ½ cup English walnuts

Boil sugar until it threads, pour on beaten whites and beat until cool. Set pan containing mixture in pan of hot water and stir.

**White Cake**

- 1 cup brown sugar
- 1 cup cold water or wine
- 1/3 cup lard or Crisco
- 2 cups raisins
- 1/4 teaspoon nutmeg
- 1 teaspoon cinnamon
- pinch cloves, salt

Boil 3 minutes. Add 1 teaspoonful soda dissolved in 1/2 cup water

**White Cake**

- 1 cup butter (creamed)
- 2 cups sugar (creamed with butter)
- 1 tablespoon milk

Bake about 1 hour.
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Chocolate Roll
5 egg yolks
½ cup powdered sugar (beat together)
1 tablespoon flour (heaping)
2 tablespoons cocoa
beaten whites

Bake 15 minutes in quick (not too hot) oven in baking sheet. Put on towel, fill with whipped cream (½ pt. whipped) to which sugar and vanilla has been added.

Icing
% cup milk
1 cup sugar
good size lump butter
2 tablespoons cocoa
1 teaspoon vanilla

Boil until spins a thread, then beat and cover roll.

Mrs. Sol Turnheim.

Imperial Sunshine Cake
1½ cups sugar
½ cup cold water
6 eggs beaten separately
1 cup flour
½ teaspoon cream of tartar
1 teaspoon vanilla

Place sugar in sauce pan, add water and boil until it spins a thread when dropped from spoon. Pour gradually into stiffly-beaten egg whites until it cools. Add well-beaten yolks. Sift flour with cream of tartar. Fold in flour gradually and bake about 50 minutes in slow oven in ungreased pan.

Mrs. Sol Turnheim.
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**Chocolate Potato Cake**

1 cup butter  
2 cups sugar  
yolks 4 eggs  
1 cup hot mashed potatoes  
1 cup floured nuts  
\( \frac{3}{4} \) cup milk  
\( \frac{1}{2} \) cup melted bitter chocolate  
1 teaspoon cinnamon  
\( \frac{1}{2} \) teaspoon cloves  
\( \frac{1}{2} \) teaspoon nutmeg  
2 1/2 cups flour  
2 teaspoons baking powder  
whites 4 eggs

Bake about 45 minutes.

Mrs. J. M. Fuhrman.

---

**Cheese Cake**

**Dough:**

1 egg  
1 tablespoon butter  
1 cup flour  
\( \frac{3}{4} \) teaspoon baking powder  
\( \frac{1}{2} \) cup sugar

Mix dry ingredients, work in butter with finger tips. Add 1 egg vanilla spread.

**Filling:**

1 quart cheese, dash salt  
2 cups sugar to taste  
lemon juice and rind 2 lemons  
\( \frac{1}{2} \) cup melted butter  
cornstarch dissolved in \( \frac{1}{2} \) cup sweet cream. Makes almost cup.

1 1/2 cups flour  
2 teaspoons baking powder  
whites 4 eggs

Mix salt and sugar, lemon juice, then butter, cheese, cornstarch in cream. Add whites and mix well.

Bake in slow oven 1 hour or more.

Mrs. Sol Turnheim.

---

**Cookies**

**Pecan Balls**

Make into stiff dough the following:

\( \frac{1}{2} \) lb. butter  
2 cups flour  
4 tablespoons sugar  
2 cups pecans ground  
pinch salt

Roll in balls. Bake in moderate oven and roll in powdered sugar while warm.

Mrs. Jesse Rosenbaum.

---

**Bisquick Cookies**

Mix Bisquick with milk. Roll out as for noodles. Cover with nuts, raisins, Maraschino cherries and stick butter (melted). Cover with brown sugar well and cut in about 2 1/2 inch cookies. Put nuts and sugar on baking sheet.

Mrs. Jacob Levy.

---

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**PONTRICH BROS.**

... FLORISTS ...
Chocolate Spice Cookies
1 cup dark brown sugar
2 eggs well beaten
½ piece Baker’s sweet chocolate (grated)
citron cut fine
1 cup blanched almonds, cut fine
2 teaspoons cinnamon
2 teaspoons cloves
2 teaspoons all-spice
juice and rind of ½ lemon
add 1 cup flour, ½ teaspoon baking powder, enough flour to roll, about 2 cups. Cut and bake in moderate oven.

Icing
1 white of egg beaten, add flour and sugar until stiff enough for icing. A few drops of vanilla.

Mrs. Sidney Bernheim.

Russian Rocks
1½ cups brown sugar
1 cup butter
3 eggs
1 level teaspoon baking soda dissolved in boiling water
2½ cups flour, pinch salt
2 teaspoon cinnamon, ½ teaspoon cloves (boiling water)
1 teaspoon vanilla
1 cup walnuts
½ cup dates or raisins
Drop on buttered pans.

Mrs. Sidney Bernheim.

Honey Cookies
Heat 2 lbs. of honey. When cooled to lukewarm add 2 lbs. of flour, 2 tablespoons soda dissolved in one tablespoon vinegar. One pound coarsely chopped almonds. One tablespoon lemon peel, 1 tablespoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 2 eggs. Knead well, the mixture should be the consistenc y of bread dough. Place dough in a bowl, let stand in warm place for 2 or 3 weeks. Knead well, roll out to the thickness of ⅛ inch. Bake in sheets in a moderate oven. Ice if desired.

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Mrs. Milton Baer.

Fudge Cookies

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} \\
2 \text{ cups sugar} \\
4 \text{ eggs} \\
4 \text{ squares bitter chocolate} \\
1 \frac{1}{3} \text{ cup flour} \\
\frac{1}{2} \text{ cup milk} \\
1 \text{ cup cut nuts} \\
\frac{1}{4} \text{ teaspoon salt} \\
2 \text{ teaspoons vanilla} \\
\text{Cream butter and sugar, add well beaten whole eggs.} \\
\text{Melt chocolate, add sifted flour, alternate with milk, nuts (floured) and vanilla. Bake in sheet in over 300° for 25 or 30 minutes. Let cool then cut into bars and sprinkle with powdered sugar.}
\end{align*}
\]

Mrs. Milton Baer.

Pecan Macaroons

\[
\begin{align*}
2 \text{ egg whites} \\
1 \text{ cup granulated sugar} \\
pinch salt \\
1 \text{ cup nut meats, ground} \\
2 \text{ tablespoons cocoa} \\
\text{Beat eggs stiff, add sugar gradually, add cocoa and ground nut meats. Mold with the hand into pyramid shape and bake on greased cookie sheet about 15 minutes at 350°.}
\end{align*}
\]

Mrs. Harry Rosenbaum.

Pecan Cookies

\[
\begin{align*}
1 \text{ cup brown sugar} \\
\frac{1}{4} \text{ lb. butter} \\
1 \text{ egg (whole)} \\
1 \text{ cup flour} \\
\frac{1}{2} \text{ cup pecans, broken} \\
1 \text{ teaspoon vanilla} \\
\text{Cream butter and sugar, add well beaten egg and flour, nuts and vanilla. Bake at 300° a few minutes. Drop from spoon.}
\end{align*}
\]

Mrs. Melvin Meyers.

Pecan Butterscotch Cookies

\[
\begin{align*}
2 \text{ cups brown sugar} \\
\frac{1}{2} \text{ lb. butter} \\
2 \text{ eggs, well beaten} \\
2 \text{ cups flour} \\
1 \text{ cup chopped pecans} \\
\text{Cream butter and 1 cup sugar, add 1 well beaten egg and mix well. Add flour, work in gradually. Spread this mixture to thickness of pie dough on buttered baking sheet. Brush thoroughly with other well beaten egg. Sprinkle with \frac{1}{2} of remaining cup sugar, then cup of pecans, remaining cup sugar over all. Bake until brown. Cut in bars but do not remove from pan.}
\end{align*}
\]


Gum Drop Bars

\[
\begin{align*}
4 \text{ eggs} \\
2 \text{ cups light brown sugar} \\
1 \text{ tablespoon cold water} \\
2 \text{ cups flour} \\
\frac{1}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon cinnamon} \\
\frac{1}{2} \text{ cup chopped pecans} \\
1 \text{ cup shredded gum drops assorted flavors, not licorice} \\
\text{Beat eggs thoroughly, add sugar and beat again. Sift flour, salt, cinnamon and sprinkle a portion of it over the pecans and gum drops, add remaining flour to egg and sugar mixture, then fold in pecans and gum drops. Spread this in shallow pan and bake 30 minutes in slow over, 325°. Ice while warm.}
\end{align*}
\]

Mrs. Sol Turnheim.

Icing

\[
\begin{align*}
3 \text{ tablespoons butter} \\
2 \text{ tablespoons orange juice} \\
1 \text{ teaspoon grated rind} \\
\text{Melt butter, add orange rind, juice and enough sugar to make thin icing. Spread thinly over baked sheet and cut while warm.}
\end{align*}
\]

Mrs. Sol Turnheim.
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Date Kisses
1 cup sugar
whites 2 eggs
1 package dates
1 cup nuts
Beat sugar and eggs together with
flat wire egg-beater for 5 minutes,
then beat 20 minutes with spoon un­
til smooth and creamy. Add nuts and
dates cut into small pieces an ddrop
from spoon on buttered pan.
This same recipe can be used for
cocoanut kisses. Cocoanut to beaten
eggs and sugar, drop from spoon.

Mrs. J. Solinger.

Lebkuchen
4 eggs
1 lb. brown sugar
2 cups flour
1 cup chopped almonds
juice and rind of 1 lemon
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
⅓ box dates
½ box raisins
⅔ cup citron
1 teaspoon cocoa
1 teaspoon vanilla
wine glass of whiskey
pinch of salt
Beat eggs and sugar until light,
add all other ingredients. Bake 20
minutes in moderate oven. Ice with
uncooked icing.

Mrs. Jesse Rosenbaum.

Marmalade Cookies
2 cups brown sugar
3 eggs
⅔ cup grated bitter chocolate
1 teaspoon cinnamon
1 teaspoon allspice
⅓ teaspoon cloves
⅓ nutmeg, grated
1 large tumbler orange marmalade
1 cup chopped nuts
2 cups flour
⅓ teaspoon salt
1 teaspoon baking powder
Bake in 2 well-greased biscuit pans
for 20 or 30 minutes in moderate
oven. Ice while in pan and cut in
squares when cold. Use uncooked icing
made of XXXX sugar, cocoa, butter
and enough warm milk to make a
smooth icing.

Mrs. Arthur Kling.

Uncooked Icing for Any White
Cake
⅓ lb. butter
1 box XXXX sugar
cocoa to taste
little sweet cream
vanilla
Spread on cake plain and decorate
with pastry tube. If desired ½ lb.
butter could be used with no cream.

Mrs. Arthur Goodman.
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Pralines

- 1 small can Pet milk
- 7 lb. light brown sugar
- ½ or ¾ stick butter
- 1 teaspoon vanilla
- ¾ cup ground nuts or more

Cook sugar and milk to form a soft ball. Beat well with butter. Then add vanilla and nuts. Drop off teaspoon on buttered marble or plate to cool.

Mrs. Abe C. Levi.

Forest Candy

1 cup sugar
1 tablespoon vinegar
½ cup water

Cook until syrup changes color. Do not stir. Have nuts (all kinds) in bottom of buttered tin and pour cooked syrup over nuts. Cool and break into pieces.

Mrs. Oscar Joseph.

Candies

Fudge

1 cake sweet chocolate (Dot) and 2 oz. butter melted together
2 eggs, beaten separately
3 cups powdered sugar
1 cup nuts
1 teaspoonful vanilla
Add chocolate mixture. Butter pans and set in ice box 8 hours.

Mrs. Sidney Appel.

Chocolate Fudge

½ lb. butter
¼ lb. bitter chocolate
Melt together and add 3 cups of sugar.
Use heavy skillet and blend well. Add one large can of Pet cream. Stir well, then cook slowly stirring constantly. When a caramel ball in ice water remove from fire. Add vanilla and beat until very stiff. Nuts may be added.

Mrs. Allan Shapinsky.

Croquettes

Salmon Croquettes

1 tall can salmon (1 lb. size)
1 cup milk
2 eggs
1 cup cracker crumbs
butter, pepper, salt to taste
Beat eggs, mix with milk, pepper and salt and a little butter. Place in double boiler and boil until thick, about 20 minutes. Then add cracker crumbs and salmon and mix well. Allow to stand in a cool place for a few hours. Then shape, roll in cracker crumbs and either fry in deep grease or bake in pan with bottom well covered with grease.

Mrs. Allan Shapinsky.
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Hollandaise Sauce

4 egg yolks
3/4 lb. butter, real soft
1 tablespoon lemon juice
salt
1/2 cup boiling water

Put in china bowl and cream butter well, add 1 egg yolk at a time beating hard after each egg. Add lemon juice and salt. Put china bowl in skil¬let of cold water, put on fire and when butter is all melted add boiling water and stir constantly to keep from lumping.

Mrs. Sol Turnheim.

French Dressing

1 can Campbell’s tomato soup
2 teaspoons salt
1 cup vinegar
8 teaspoonsful sugar
2 teaspoons dry mustard
1 clove garlic if desired
1/2 cup olive oil
1 teaspoon Worcestershire sauce
juice 1 lemon
1 teaspoonful paprika

Mrs. Sol Turnheim.

Lorenzo Dressing 6

1 cup oil
2 cups vinegar
1 teaspoon salt
1 teaspoon Worcestershire sauce
1 cup sugar
2 teaspoons mustard (dry)
1 cup chile sauce

Mix mustard in vinegar and then mix rest in and stir good. Makes 1 quart.

Mrs. Sol Turnheim.

Cooked Mayonnaise Dressing

1 heaping tablespoon flour
1 heaping tablespoon mustard
tablespoon salt
4 tablespoons sugar

Mix all together and into it beat 1 egg. Then mix in 3/4 cup milk or cream. Boil 3/4 cup vinegar, mix it with a little water, turn slowly above mixture beating all the time. Cook until thick as cream. Beat in 2 table¬spoons butter. This make 1 pint.

Mrs. Jesse Rosenbaum.

Fritter Beans

1 egg
2 tablespoons milk
3/4 teaspoon salt
1/2 cup flour

Beat egg until light, add salt, flour, milk. Put through co¬lander into hot deep fat and fry until brown. Drain and serve in hot broth or cream soup.

Mrs. Frank Brownstein.

Dumplings

1 well-beaten egg
1 cup sweet milk
1 pint flour
1/2 teaspoon salt
2 teaspoons baking powder

Drop batter by spoonful into chick¬en broth just checked from boiling. Boil 15 minutes without stirring. Do not cover.

Mrs. Jesse Rosenbaum.
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Drop Dumplings for Soup

Separate yolk and white of egg.
Into beaten yolk put 2 teaspoons flour and 2 of water; fold in the beaten white. Pour into boiling soup and let boil for 2 or 3 minutes.

Mrs. Harr yF. Cohen.

Halibut Ring

1 pound halibut
½ teaspoon pepper
1 teaspoon salt
½ onion
Boil until tender. Then shred with fork and add salt, pepper, finely chopped parsley, and grated onion.
Make a cream sauce of 2 tablespoons butter, 2 tablespoons flour, 1 cup milk and ¼ cup cream. After the sauce is made, add the yolks of 2 eggs and put back on stove few minutes. Add sauce to fish and bake in mold placed in pan of water in moderate oven. Butter mold and sprinkle with bread crumbs before putting in mixture.

Miss Ida Gross.

Crab Meat Patties

¼ lb. butter
¼ cup flour
1 pint milk
1 large can crab meat
salt and pepper
chopped parsley
little onion juice
lobster may be used
Make sauce of butter, flour, milk and add crab meat. Cool in ice box several hours before using. Form into patties, dip in cracker crumbs and fry.

Mrs. Henry Kiefer.

Cracker Balls

7½ Uneeda crackers
3 rounding tablespoons butter or chicken fat
2 whole eggs, NOT beaten
Let cool in ice box and roll into balls. Drop into hot soup and cook about 20 minutes.

Mrs. Bennie Fleischaker.

Fish

Lobster in Ramelsin

make white sauce
2 tablespoons butter in sauce pan
2 tablespoons flour
salt
½ teaspoon paprika
½ teaspoon kitchen bouquet
¼ cup thin cream
Stir until thick. Add 1 tablespoon lemon juice, 1 tablespoon minced parsley, 1 tablespoon onion juice, 1 beaten egg, stir in quickly. Butter and bread crumbs on top.
39c can crab meat or 50c lobster.

Miss Eva Bandman.

Sweet Sour Fish

2½ lbs. trout, salt night before
3 medium-sized onions, sliced
3 whole cloves
8 or 10 ginger snaps
½ cup brown sugar
2 tablespoons vinegar
1 cup water
2 or 3 slices of lemon
1 handful raisins
1 doz. almonds
Cook until thick, about 25 minutes, then add fish (taste it), if not thick enough cook a little longer after you take fish out.

Mrs. Sol Turnheim.
DON'T FORGET

After You Have Planned Your Menu, The Most Important Item - "The Service"

LOVELY CHINA and GLASSWARE

The Dolfinger Company will be glad to give you any information as to the proper china and glassware for any occasion.

DOLFINGER CHINA CO.

Starks Building 325 W. Walnut St.
Grape Juice
Wash and stem grapes and do not quite cover with water. Cook until juice comes to a hard boil and skins begin to crack. Put in jelly bag and allow to drain till all juice has drained off. Add 1 lb. of sugar for each 3 lbs. of juice. Stir well to dissolve sugar and allow to come to a hard boil. Skim and bottle immediately, making sure bottles are air tight.

Mrs. Allan Shapinsky.

Rice Wine
1 cake yeast
2 lbs. rice
3 lbs. sugar
4 boxes seeded raisins
5 quarts lukewarm water
Stir every day for 14 days. Filter and bottle.

Mrs. Harry Klein.

Ice Cream

Macaroon Mousse
3/4 lb. macaroons
2 yolks of eggs
beaten whites
3/4 cup sugar
3 pints whipped cream
vanilla
Pack in mold and freeze 3 or more hours.
Miss Hattie Gross.

Maple Mousse
2 eggs
1 cup maple syrup
1/2 pint cream
1 teaspoon vanilla
1/2 cup nuts
Beat yolks lightly and add maple syrup. Let thicken on a very slow fire stirring constantly. When cooled by setting in a pan of ice water add whipped cream and fold in whites, vanilla and nuts. Freeze.
Mrs. Jacob Levy.

Peppermint Ice Cream
1 lb. peppermint candy
1 cup cream
2 cups whipping cream

Mrs. Tony Levitan.
You Get 3

POINTS OF SUPERIORITY IN THIS NEW FORMULA PERMANENT WAVE

1. Curling lotion is so mild it can be used as a skin tonic.
2. Hair returns to its normal chemical condition immediately.
3. New cleansing method requires no soap, keeps the hair softer, more natural.

“PRESCRIPTION”

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CHOICE OF SPIRAL OR CROQUIGNOLE INCLUDING SPECIAL SOAPLESS CLEANSING TREATMENT AND FINGER WAVE.

$3.95

CROQUIGNOLE or SPIRAL SUPERIOR OIL SELF-SETTING, NEVER SOLD FOR LESS THAN $5.

A wave that is really permanent with large or small waves and beautiful ringlet ends or bob-curls. Just think of it, you shampoo and comb out your hair and have it look like natural curly hair. No finger waving necessary. Nothing like it on the market. Your hair is actually left in better condition than before the permanent, yet the price is only $2.

$2.00

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THANKS

To Our Many Friends and Patrons, We Have Been Compelled to Double the Capacity of Our Shop. No Waiting

Oil Shampoo With Finger Wave, $3.50
Eugene Or Frederick Waves, $3

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215 Speed Bldg. WA 9535

OPEN 9 A.M. TO 9 P.M.

Ice Cream Sandwich
1 slice of ice cream between 2 slices of angel food cake, serve with toffee or chocolate sauce
toffee sauce
melt toffee candy and mix with cream. Serve hot.

Pistachio Ice Cream
24 marshmallows dissolved in 1 1/2 cups hot milk. Cool, mix with 1 pint cream, whipped, color with green fruit coloring. Flavor with pistachio. Use oil of pistachio in tubes. Add a little salt and lemon. Freeze in refrigerator.

Strawberry Mousse
1 pt. strawberries
1/2 cup granulated sugar
pinch of salt
1/2 cup single cream
1 cup whipping cream

Crush berries with sugar and cook for 5 minutes. Add salt and allow to cool. Place in refrigerator and chill. Add single cream to chilled fruit. Then fold in whipped cream. Pour into tray and freeze. Makes 1 quart. Can use peaches or any other fruit.

Jelly Preserves

Grape Conserve
6 lbs. grapes
1 pkg. seedless raisins
3 or 4 oranges, pulp and rind
5 lbs. sugar
1/2 lb. pecans
Cook 40 minutes.

Peach Conserve
1 doz. peaches (not peeled)
1 orange rind and pulp
juice of 1 lemon
To six cups of fruit add 5 cups of sugar. Cook for 1 hour.

Jelly
Wash berries. Mash in pot without water. Simmer until all juice is extracted. Strain. For 5 to 10 cups of juice boil 10 minutes hard. Measure even cup sugar, warmed in oven. Turn out fire under juice, add sugar and stir until dissolved. Glass immediately. Cover with paraffine next day.

Mrs. Jim Fuhrman.

Strawberry Preserves
2 cups sugar
1/4 cup water
1 teaspoon lemon juice
Put on stove to melt sugar. Add 2 cups berries. Cook 20 minutes. Pour into dish and let stand over night, stirring occasionally to prevent berries rising to top. Can next day. Only 2 boxes at a time.

Mrs. J. M. Fuhrman.
Hamburger De Luxe
2 lbs. hamburger
minece 1 clove garlic
1 onion, 1 egg, salt and pepper
Make into patties and roll lightly
in Matzo meal. Put into skillett of
hot fat, cover with onion, green pep­
er, celery and tomatoes and let sim­
mer for about 3 hours with lid on.
Mrs. Charles Morris.

Chicken Chow Mein
Fry lightly % lb. butter and 1 me­
dium sized Bermuda onion (sliced)
and add 1 pint of mushrooms (cut)
1 teaspoonful molasses mixed with
2 tablespoonfuls flour and blend with
butter, adding chicken broth to make
gravy.
To this add one stalk celery, cut
fine, 1 hen (cooked the day before)
into small pieces, % lb. can water
chestnuts, some bamboo sprouts and
simmer together. Add salt and chop
sauce to darken gravy. Serve on
a bed of noodles fried lightly and
larded with strips of chicken breast,
Bermuda onion and green pepper.
Daisy F. Klein.

Pot Roast (8 People)
6 lbs. lean brisket (first cut)
1 tablespoon butter
2 onions
1 green pepper
1 can tomatoes
1 can water
celery, parsley, carrots
Rub meat well with salt, pepper
and garlic. Brown onion in big iron
pot with large tablespoon of butter,
thens put in meat and brown. Add
cut up celery, parsley, carrots, 1
onion, 1 green pepper, can of toma­
toes, can of water and cook slowly
three or four hours.
Mrs. Dan Lorch.

Meats

Chicken Cutlets
Boil good sized hen with onion, cel­
ery and bay leaf. When cool cut in
medium size pieces. Make a rich
cream sauce, about 3 or 4 cups, with
3 tablespoons flour to every cup
liquid used. The chicken fat may be
used instead of butter and the chick­
en broth used with cream to make
cream sauce. Let cream sauce be cold
before adding chicken. Put in ice box
overnight, make into croquettes. Dip
with bread crumbs again. Fry in deep
fat. Serve with cream sauce with
fresh mushrooms in it.
Mrs. Jesse Rosenbaum.

Chile
% lb. country bacon
1 lb. ground round steak
1 package spaghetti
1 small onion, chopped fine
1 green pepper, chopped fine
1 small stalk celery, chopped fine
Mexine pepper to taste
2 or 3 cans tomato puree
1 lb. New York cream cheese
garlic if desired
1 tablespoon salt
Brown bacon (cut in small pieces)
and onion. Then add meat, celery and
green pepper. Cook separately spa­
ghetti in salt water. Cook in double
tomato puree, % lb. cheese and sea­
soning. Then add spaghetti, tomatoes
to meat. Cook for ¾ hour slowly.
Mrs. Dan Lorch.

Yum Yum Balls
To 1½ lbs. of chopped round steak
add 1 chopped onion, a little chopped
parsley, 2 slices of soaked bread (do
not drain), salt and pepper to taste.
Before forming in balls add % cup
raw rice.
Sauce
% cup can tomatoes
1 sliced onion
tiny piece of garlic
salt, pepper, paprika and parsley
Let come to boil, add meat balls.
Cover tight and simmer for ¾ hour.
Mrs. Melvin Meyers.

Goullash
2 lbs. beef shoulder, cut in cubes
1 small onion
1 small stalk of celery
1 small green pepper (if large use
one-half)
4 pieces of breakfast bacon (more
if needed)
1 small can Del Monte tomato sauce
Mexine pepper and onion to taste.
Water
Brown bacon and onion. Add meat,
let simmer to draw juice of meat un­
til brown. Then cover with water, add
seasoning, tomato puree, celery and
green pepper. Cook for one hour,
slowly. Before serving add drop
dumplings.
Mrs. Isaac Grab.

Egg Chops
Hard boil 5 eggs. Chop yolks and
whites and a little onion, add salt,
pepper and chopped parsley. Mix into
cream sauce. Let cool then form into
chops. Roll in bread or cracker
creams and fry. Serve with green
peas.
Mrs. Harry F. Cohen.

Chicken Spaghetti
To one 5-lb. chicken, add celery,
onions, bay leaves and green pepper,
salt and pepper and let cook until
tender. Strain and cook one pound of
tiny spaghetti in broth.
Brown celery, onion, green pepper
in butter. Add 1 pound cut up mush­
rooms, 1 small can tomatoes, 1 can
Del Monte Spanish sauce and pap­ika. Add cut up chicken and spa­
ghetti and let cook slowly for an hour
or more.
Maude Oppenheimer.

Filled Cabbage Leaves
1 small head of cabbage
1 ½ cup boiled rice
1 ¼ cup milk
1 lb. round steak ground
1/2 lb. pork steak, ground
1/2 teaspoon white pepper, salt to
taste.
Boil cabbage until tender then take
whole leaves off and fill with above
mixture. Bake in slow oven about
4 hours with 3 tablespoons butter, wa­
ter or bouillon. Baste often; when
done cream may be added if desired.
Mrs. Melvis Meyers.

Roasted Lamb
4 cups of water in roaster
1/2 cup vinegar
1/2 teaspoon dry mustard
4 teaspoons Worcestershire sauce
2 tablespoons catsup
2 tablespoons sugar
Season meat with salt, pepper and
flour.
Start in hot oven and lower flame
to moderate oven. Bake two or three
hours, depending on size of roast.
Mrs. Morris Flexner.
Tongue

Boil tongue in salt water until tender, 2 or 3 strips of bacon diced and fried. Add onion when bacon is brown, 1 tablespoon flour. Add stock from tongue for gravy. Add vinegar and sugar, tomato pulp (3 tablespoons), salt and pepper and a few whole cloves. Slice tongue and add gravy. Simmer 15 to 20 minutes.

Mrs. Sol Turnheim.

Chicken a'la King

2 tablespoons butter
1 scant tablespoon flour
Add slowly
1/2 cup cream
1/2 cup chicken broth
1 tablespoon minced parsley
Remove from fire.
Add 3 egg yolks, juice of 1 or 1 1/2 lemons. Salt and pepper. Add chicken, pimento, green pepper. Stand in double boiler until time to serve, but DO NOT use lid.

Mrs. Ben Sachs.

Pickles and Chile Sauce

Mustard Pickles
24 cucumbers and 8 onions sliced and drained in salt
1 tablespoon mustard
2 tablespoons flour
1 quart vinegar
squeezed pickles
1 teaspoon celery seed
1 teaspoon mustard seed
1 teaspoon ground pepper
1 teaspoon tumeric
1 cup brown sugar
lump alum
Boil 15 minutes and stir.

Piccalilli
1 peck green tomatoes
8 large white onions
1 lb. sugar
1/2 lb. white mustard seed
1 package cinnamon bark
1 tablespoon cloves
1 tablespoon whole allspice
12 mangos (green, red, yellow) chopped
Chop tomatoes and onions fine, add 1 cup salt and let stand over night. Drain off all liquor. Add 2 qts. water and 1 qt. vinegar. Boil 20 minutes, drain through colander. Boil 2 qts. of vinegar, 1 lb. sugar and spices making a sweet spiced vinegar; drain out spices, add chopped tomatoes, onions, sweet mangos to spice vinegar, boil 15 minutes. Can hot. Dilute vinegar if too strong.

Mrs. Chas. Morris.

Chile Sauce
50 ripe tomatoes
25 medium sized onions
2 stalks celery
4 tablespoons salt
1 tablespoon ground cloves
2 quarts vinegar
3 cups sugar
15 green peppers
Peel tomatoes and onions. Dice celery and sliced peppers. Add all ingredients together and cook in large vessel over slow fire until celery and peppers are tender, stirring frequently to avoid sticking. Can in Mason jars. Delicious served on cold meats.

Piccalili
689x155

Pickled Pineapple

1/2 cups vinegar
1/2 cup water
2 cups sugar
2 cloves cinnamon (whole)
Cook together till syrupy, add pineapple diced, cook till tender. Put pineapple in jar. Pour liquid over fruit. Seal.

Mrs. S. K. Bernstein.

Winter Dill Pickles
1/2 bushel cucumbers
7 qts. water
1 pound rock salt
1 qt. vinegar
Soak cucumbers over night, then put in quart or half gallon jars. In each jar put a teaspoon celery seed, whole black peppers and pickling spice mixed. Add cut up green pepper, two or three pieces of red pepper, dill and a small piece of garlic on top of each jar put small piece of alum. Boil water, vinegar, salt and pour over cucumbers. Seal while hot.

Mrs. Mose Oppenheimer.

Senf Gurgen (Snake Pickles)
1 peck large cucumbers peeled and cut into quarters lengthwise and seeded
1 quart small white onions
Salt both (separately) over night. Drain next morning.
1 quart white vinegar
1/2 cups water
2 tablespoons each mustard seed and ground mustard
2 red pepper pods, cut into pieces
Let boil and cook enough cucumbers and onions to fill one jar at a time. Heat through (ONLY) and bottle while hot.

Daisy Klein.

Pudding

Almond Pudding
3/4 lb. chopped almonds
3/4 lb. butter
3/4 lb. pulverized sugar
3/4 lb. flour
These ingredients to be worked into a dough. Divide into 4 parts and bake lightly in jelly tins.
Filling: 40 English walnuts chopped fine, 3/4 lb. pulverized sugar, 10 tablespoons sweet cream. Cover layers with whipped cream to look like layer cake.

Mrs. Harry F. Cohen.

Porcupine Pudding
Line mold with lady fingers (24 lady fingers or thin sponge cake). Cover with layer of butter mixture and stand almonds up in butter to look like a porcupine.

Butter Mixture
3/4 lb. sweet butter
6 yolks eggs
2 tablespoons strong coffee
7 tablespoons powdered sugar
3/4 lb. almonds blanched, half and browned.
Cream butter, add sugar gradually spoonful at a time. Add beaten yolks and coffee.

Sara Aronhime.
Custard
1 cup milk
3 egg yolks
1 teaspoon cornstarch
1 cup sugar
Cook in double boiler.
Add 1 quart huckleberries drained.
Bake 35 minutes. Add meringue of beaten whites, 3 tablespoons sugar.
Serve with whipped cream.

Mrs. J. M. Fuhrman.

Date Pudding
1 cup dates
1 cup nuts
3 eggs beaten separately
1 teaspoon salt
1 cup sugar
1 tablespoonful flour
1 teaspoonful baking powder
pinch salt

Miss Ida Gross.

Pancakes

Flannel Pancakes
2 cups flour
1 1/2 cups milk
1/4 cup melted butter
2 eggs beaten separately
1/4 teaspoon salt
3 teaspoons baking powder
Beat whites and add last.

Mrs. Earl Grabfelden.

French Pancakes
1/2 cup flour
3 tablespoons sugar (powdered)
1/4 teaspoon salt
1/2 cup milk
1 egg
Mix dry ingredients, add milk, stir until perfectly smooth, add egg, beat thoroughly. Bake on griddle.

Mrs. Nettie Solinger.

Crepe Suzette Sauce
6 tablespoons butter
1 cup powdered sugar
grated rind and juice of 2 tangerines or 1 orange or rum flavoring
Cream butter, beat in sugar gradually and add rind and juice.
Grapefruit may be used.

Mrs. Earl Grabfelden.

Crepe Suzette
Add grated rind of 1/2 lemon (to mixture for French Pancake) making them about 5 inches in diameter. Roll and reheat in Crepe Suzette Sauce.

Mrs. Earl Grabfelden.

Pies

Cherry Pie
1 can cherries, drained
4 tablespoons cornstarch (full)
pinch salt
1 cup sugar
lump butter
Mix dry ingredients and add juice slowly (should be 1 cup, if not add water to make 1 cup). Stir constantly while on stove. When thickened and transparent, add butter, then cherries and let boil one time and cool. Fill pie shells and serve with whipped cream.

Mrs. Karl Zellner.

Pie Shells
1 1/2 cup flour
3/4 cup Crisco
3/4 teaspoonful salt
ice water

Pecan Pies
Pastry:
3/4 lb. butter
1 cake Philadelphia cheese
1 cup flour
Cream butter and cheese, add flour and place in refrigerators until very cold.

Filling:
3/4 cup sugar
3 eggs
1 tablespoonful flour
1 lb. butter
3/4 cup white Karo syrup
1 cup nuts
3/4 teaspoon almond extract
1 teaspoon vanilla
Mix sugar and flour, add eggs well beaten, then syrup, butter and flavoring. Bake in individual pie shells until set.

Serve with whipped cream if desired.

Ruth Brownstein.

Frozen Cheese Pie
4 egg yolks
1 cup sugar
2 cakes Philadelphia cream cheese
1 carton cottage cheese
1/2 teaspoon vanilla
A little lemon juice and grated rind
Put cheese through strainer twice. Add 1/2 pt. cream, whipped, and fold in stiffly beaten whites. Roll fine 1/2 box Zwiback and mix with 3 tablespoons melted butter and 2 tablespoons sugar. Butter pan well and pot around sides, bottom. Leave enough of this mixture to sprinkle over top. Freeze about 5 hours.

Mrs. L. Schuster.

Whipped Cream Lemon Pie
Cream 4 egg yolks, add 1/2 cup sugar, 3 tablespoons lemon juice, rind of 2 lemons.
Dissolve 1/2 tablespoon Knox gelatine in 1/3 cup water. Add to first mixture. Cook all in double boiler until it begins to thicken. (Should be thinner than custard).
Beat whites stiff. Add 1/2 cup granulated sugar. Fold into custard. Fill baked shells. Place in ice box. Put sweetened whipped cream on top when set or partly set.

Mrs. Sara Aronheim.

Soups

Cream of Almond Soup
1 pint milk
1/2 pint cream
1 pint chicken stock
little onion juice
1/2 lb. almonds, blanched and ground

Season with bay leaves, Worcestershire sauce, pepper and salt. Thicken with flour in melted butter. Serve with whipped cream on top and sprinkle over with ground almonds.

Mrs. Jesse Rosenbaum.
Tomato Bouillon
1 can tomatoes
1 bay leaf
1 piece celery
1 medium sized onion
small piece green pepper

Salt and pepper to taste. Let simmer for 2 hours. Strain through cheese cloth and add juice of ½ lemon. Serve in bouillon cups with dainty crackers or croutons.

Mrs. Solomon Turnheim.

Cream of Mushroom Soup
4 tablespoons butter
4 tablespoons flour
1 teaspoon salt, pepper
chopped mushrooms
1 pint milk or cream and
1 pint stock or milk
onion juice

Make cream sauce, add onion juice and mushrooms. Serves 6.

Mrs. Harry Rosenbaum.

Beef Bouillon
2 lbs. lean beef
marrow bone
1 carrot
1 onion
1 bay leaf
3 to 4 pieces celery
salt, pepper
pinch of sugar

Place lean beef and marrow bone in kettle and cover with water. Add salt, sugar and pepper. Then add vegetables and let cook 3 to 4 hours. Strain well and when cold remove fat. Serve hot.

Mrs. Herman Handmaker.

Souffle

Welsh Rarebit
1 tablespoonful butter
1 teaspoonful cornstarch
½ cup milk
½ lb. Kraft American cheese (rub through grater)

¼ teaspoonful each of salt, mustard and paprika
few grains cayenne
few grains chile powder

Melt butter, add cornstarch and milk gradually. Cook stirring until thick and smooth. Add cheese and stir until it is melted. Season and serve at once on crackers or toasted slices of bread.

Mrs. Sidney Bernheim.

Egg Souffle
2 tablespoons butter
3 tablespoons flour
½ cup scalded milk
½ teaspoon salt (dash cayenne pepper)
½ cup grated cheese
3 yolks, 3 whites

Make cream sauce of butter, flour and scalded milk, add salt, pepper and cheese prepared in double boiler, remove from fire and add egg yolks beaten well. Cut and fold in beaten whites. Pour into buttered baking dish. Bake in slow oven 20 minutes.

Estelle C. Kaufman.

Cheese Souffle
3 tablespoons butter
1/3 cup flour
1 cup scalded milk
⅛ lb. grated cheese
4 eggs
½ teaspoon salt
paprika
1 teaspoon onion juice

Melt butter, add flour gradually, add hot milk. Let boil, pour on yolks well beaten, add salt. Beat well, cool, fold in stiffly beaten egg whites. Bake in pan of hot water 30 minutes.

Mrs. Herman Handmaker.

Sauces

Egg Nog Sauce
2 cups powdered sugar
4 eggs
½ pt. cream, whipped
whiskey to taste

Mrs. Ray Bizot.

Ice Cream Sauce

Mrs. Thomas Merritt.
Chocolate for Ice Cream

2 lb. chocolate
1 cup milk
2 teaspoons butter
2 cups sugar

Melt chocolate in double boiler, add milk, butter, sugar; let boil 30 minutes.

Mrs. Bernard Rosenblum.

Foamy Sauce

% cup butter
1 cup powdered sugar
1 egg
2 tablespoons wine
Cream butter, add sugar, egg well beaten and wine. Beat while heating over hot water.

J. M. Fuhrman.

Sauce

1 tablespoon butter
1 tablespoon flour
1 lump sugar
1 tablespoon vinegar
½ cup sweet cream

Melt butter with sugar, flour and vinegar. When smooth add strained gravy from pot roast and then ½ cup cream before serving.

Mrs. Charles Morris.

Cheese Salad Surrounded With Fruit

2 Philadelphia Cream Cheese
1 pound cottage cheese
1 envelope Knox Gelatine
½ pint sweet cream
salt, pepper, paprika
a few blanched almonds
green pepper
pimento
cucumber
small amount Mayonnaise

Mold and serve with mayonnaise and surround with all kinds of fruit.

Mrs. Solomon Turnheim.

Salads

Ring Mold Tomato Aspic

1 can tomato soup
1 package lemon jello
2 bay leaves
1 small grated onion
1 can tomato sauce
1 can small peas
1 clove garlic
6 drops Worcestershire sauce
salt, pepper, paprika and cayenne
Pepper to taste. Heat soup, sauce and seasoning. Bay leaves, garlic and Worcestershire sauce. Dissolve lemon jello in heated liquid and when almost thick add peas and put in mold. Can fill this with anything.

Mrs. Dan Lorch.

Shrimp Salad

1 lb. shrimp
celery, cut fine
1 can asparagus
1 bottle stuffed olives
2 or 3 hardboiled eggs
1 cup peas

Dissolve 2 packages of gelatine (Knox) in 1 cup cold water; add asparagus and olive juice.

1 cup vinegar
1 cup sugar
2 lemons (juice)
1 teaspoonful salt

To all this add 1 pint boiling water. Dip cups in cold water before molding.

Mrs. L. Frank.

Cheese Salad

2 cream cheese
2 scant cups mayonnaise
½ pt. whipped cream
2 tablespoons gelatine
2 cups boiling water
onion juice
1 green pepper, chopped
3 yolks, riced
3 tablespoons Worcestershire

Cream cheese and mayonnaise, then add cream, gelatine, Worcestershire, let stand until jelled, then add eggs and seasoning.

Mrs. L. Frank.

Beet and Halibut Rings

1 lb. halibut cooked and mixed with 6 hardboiled eggs in center of ring.

Mrs. Alfred Strauss.

Beet Ring

1 can beets, drained and put thru mixer
Mix with horseradish and sugar to taste. Put in 2 packages lemon jello. Cheese or cabbage salad in center.

Mrs. J. M. Fuhrman.

Herring Ring

½ lb. butter
1 can Bismarck Herring
1 can tuna fish
1 can caviar
little onion and lemon juice
Cream butter and add herring that has been ground. Mix rest of ingredients. Keep in ice box 12 or more hours. Serve with sandwich or cracker.

Mrs. Ike Drefus.
Fish Mold
1 pt. shrimp
1 flat can anchovies
1 stalk celery
1 can tuna fish (medium)
1 can crab meat
1 small bottle stuffed olives
2 envelopes Knox Gelatine dissolved
in 3 cups strong bouillon
almost juice of 2 lemons
pepper to taste
(Anchovy paste if desired).

Mrs. Ben Sachs.

Almond and Orange Tart
1% lb. sugar
1% lb. grated almonds
juice and ring of 2 oranges
1 teaspoon vanilla
Let cool. Make crust while custard is cooling.

1 package Holland Rusk rolled fine
Mix with 1/2 cup sugar and 1/2 cup of melted butter. Line spring form with these crumbs but leave out 1/2 cup for top.

Put custard into crumb lined pan by the spoonful. Do NOT pour custard. Beat 3 egg whites stiff and add 3 tablespoons of sugar. Put on top of custard. Cover this with the 1/2 cup of crumbs. Bake 1/2 hour in a moderate oven. Serve with whipped cream.

Mrs. Ludwing Frank.

Lady Finger Tart
24 lady fingers
3/4 lb. sweet butter
3 cups powdered sugar
6 eggs
juice and rind of 1 lemon
1 teaspoonful vanilla
2 1/4 cups pecans
Line spring-form with wax paper.
Cream butter and sugar then add egg yolks. Then lemon and vanilla and nuts. Then stiffly beaten whites. Spread mixture and lady fingers alternately. Put in cold place to set. Turn out and cover with whipped cream.

Mrs. Walter Appel.

Holland Rusk Tart
Custard:
3 egg yolks
2 cups milk
1/2 cup sugar
2 tablespoons cornstarch
pinch of salt
1 teaspoon vanilla
Let cool. Make crust while custard is cooling.

1 package Holland Rusk rolled fine
Mix with 1/2 cup sugar and 1/2 cup of melted butter. Line spring form with these crumbs but leave out 1/2 cup for top.

Put custard into crumb lined pan by the spoonful. Do NOT pour custard. Beat 3 egg whites stiff and add 3 tablespoons of sugar. Put on top of custard. Cover this with the 1/2 cup of crumbs. Bake 1/2 hour in a moderate oven. Serve with whipped cream.

Mrs. Walter Appel.

Huckleberry Tart
1 pkg. Holland Rusk rolled fine, mix with 1/2 cup sugar, 1/2 cup melted butter, line a spring form.

Graham Tart
6 egg yolks
1 cup Graham wafers rolled and sifted
1 teaspoon baking powder
1 teaspoon vanilla
6 egg whites beaten stiff; fold in

Filling
1 lb. dates
1/2 cup sugar
1/2 cup water
1/2 cup English walnuts or pecans
Boil this 5 minutes and cool.

Mrs. David Saag.

Hungarian Tarts
Cream 1 1/2 cups sugar 1/2 cup butter
add 2 eggs, 2 teaspoons cinnamon
1/2 teaspoon baking powder
1 cup chopped nuts
Roll thin and spread with knife in buttered pan. Spread with strawberry preserves and strip in diamonds with narrow piece of dough. Cook in moderate oven and cut in squares.

Mrs. M. S. Oppenheimer.

Steamed Prune Whip
Cook prunes without sugar day before. Seed and chop into a pulp 28 medium size prunes. Add 1 cup sugar and mix well. Add whites of 6 eggs beaten very stiff.

Put into air-tight vessel (fireless cooker pots are good), well buttered and steam in another tight pot slowly for one hour. Turn out on plate and when cold ice with sweetened whipped cream.

Mrs. Harry Klein.

Apple Sauce Tart
1/2 cup butter
1 cup sugar
1 egg
1/2 teaspoon cinnamon
1/2 teaspoon cloves
2 cups flour
2 teaspoon baking soda
1 cup dates
1 cup nuts
1/2 cup raisins
1/2 cup apple sauce
1 teaspoon vanilla
Bake 1 hour in slow oven, in buttered form.

Mrs. Bernard Rosenblum.

Almond Tart
1 pound almonds
8 eggs (keep out 4 white for top)
2 cups sugar
1 dozen stale lady fingers
juice and rind of one orange
juice of 1/2 lemon and rind of one lemon
1 teaspoon baking powder.
Grind and mix almonds and lady fingers. Grate ring of one orange and one lemon and add to nuts and cakes. Add juice of one orange and 1/2 lemon.
Keep out four whites for top. Break yolks and whites together in bowl and mix thoroughly.
Dash of salt. Add 2 cups of sugar. Mix and beat until stiff like dough.
Add almond mixture. Mix thoroughly and add 1 teaspoon of baking powder. Put in a greased spring form. Put in hot oven for 5 minutes. Lower flame and let bake 60 minutes. Let cool, spread with preserves.

Beat up whites and add one cup of sugar very stiff. Put on top of tart. Decorate with almonds and cover with powdered sugar. Put in oven and bake slowly until a light brown. Let stand in fireless oven 5 minutes when done.

Mrs. Lester Joseph.

**Vegetables**

**Spinach Ring**

Cook spinach in salt water. Drain and chop. Brown onion and flour in little butter, salt and pepper. Add 1 slice of white bread soaked in milk. Add 3 whole eggs. Butter mold. Fill with spinach and steam for 1 1/2 hours. Cover top. Make cream sauce and add mushrooms and sweet breads.

**French Fried Onion Rings**

Cut thick slices from Spanish or Bermuda onion. Let stand 30 minutes or more in salt water. Dip in cold milk, then in flour and fry in deep fat. Sprinkle with salt.

**Fried Fried Cauliflower**

Separate flowerets of cauliflower. Cook lightly in salt water, not quite tender. Dip in milk, then in flour and fry in deep fat.

**Stuffed Peppers**

Cut the tops off the peppers. Remove the seeds. Cut the tops of the kernels off ears of corn and scrape the cobs to get the milk that remains. Fill the pepper with the cut off corn, seasoned with butter, pepper, salt and a little sugar.

**Carrot Ring**

1 cup carrots
4 eggs
1/2 pt. cream whipped
1/2 cup cracker crumbs
1/2 tablespoon flour

Cook carrots in salt water and press thru a strainer. Beat yolks with carrots until light. Add cracker crumbs (from crackers). Add flour (sifted). Fold in whites of eggs and add cream. Bake in a well buttered ring that has been well dusted with bread crumbs. Put ring in pan of water. Bake 25 to 30 minutes.

Miss Ida Gross.

**Baked Asparagus**

1 can asparagus
1 cup thick white sauce
1/2 cup pecan meats

Arrange asparagus tips in baking dish better if broken into small pieces. Pour over thick sauce to which nuts have been added. Cover with buttered crumbs and brown.

Mrs. Ben Solinger.

**Scalloped Brussel Sprouts**

1 quart sprouts
4 tablespoons butter
1 1/2 cups celery cubes
4 tablespoons flour
1/2 teaspoon pepper
1 teaspoon salt
2 cups milk
buttered crumbs

Cook the Brussel sprouts in boiling water until tender. Cook celery cubes in butter 3 minutes, add the flour, seasoning and milk and cook thoroughly. Arrange the Brussel sprouts in a baking pan, pour the sauce over them, cover with buttered crumbs and bake in moderate oven about 30 minutes.

Mrs. Morris Koch.

**Fried Cheese Balls**

2 egg whites
1 tablespoon and 1 teaspoon flour
1 cup grated American cheese
1/4 teaspoon salt
speck pepper
sifted dried bread crumbs

Beat egg whites until stiff. Mix flour, cheese, salt and pepper and fold into egg whites. Shape into balls using 1 teaspoon for each. Roll in crumbs and fry golden brown in deep fat, heat to 360°. Makes 18 balls and serve with salad.

Mrs. Melvin Meyers.

**Noodle Ring**

Boil noodles 20 minutes in salted water. Place in cold water and drain very dry. Make a sauce of 1 cup milk or 1/2 pint cream, 1 tablespoon butter, 1 tablespoon flour, dash salt, pepper and 1/2 teaspoon dry mustard, 1/4 lb. of grated American cheese, 3 well beaten eggs, added to sauce, then add noodles.

Bake in well buttered ring, placed in pan of water while baking. When slightly brown on top turn out of ring and fill center with mixture desired.

Mrs. S. W. Cole.

**Noodle Ring**

Make cream sauce of 2 ounces of butter, 1 tablespoon flour, 1 cup milk, when sauce boils thick add noodles and let cool. Separate 4 eggs, add yolks to noodles. Fold in stiffly beaten whites. Butter and flour ring mold. Fill with mixture and let boil in skillet of water on top of stove and then bake in oven.

Mrs. Alfred Joseph.

**Mushroom Balls**

Four pounds of mushrooms. Peel, wash and chop coarse. One-half pound butter, browned in kettle. Drop mushrooms in butter. Cook from 15 to 20 minutes with one level teaspoon salt. Three heaping tablespoons flour, dissolved in a little milk. Stir in quart milk and cream mixed (heat it) and let cook until it is a thick batter. Pour in flat pan. Let cool. Then roll in balls. Dip in egg and crumbs. Fry in deep fat. Serves 24.

Mrs. Melvin Meyers.
Com Pudding
Butter size of half an egg
2 eggs
level tablespoonful flour
very heaping teaspoon sugar
pinch salt
1 cup milk
3 ears corn

Mrs. Ben Sacks.

Beat Potato Puff
3 whole eggs, very light gradually add
2 cups creamed mashed potatoes
1 cup flour
2 teaspoons baking powder
1 teaspoon salt
Drop from teaspoon in deep hot fat.
Drain on brown paper and serve at once.

Mrs. Sidney Appel.

Waffles - Bread and Rolls

Potato Flour Muffins
4 eggs
pinch salt
1/2 cup white potato flour
1 teaspoon baking powder
2 tablespoons ice water
1 tablespoon sugar
Beat whites very stiff and dry. Add salt and sugar to beaten yolks. Fold into white. Sieve flour and B. P. twice and beat well into mixture. Add ice water last. Bake in muffin tins in a moderate oven from 15 to 20 minutes.

Mrs. J. M. Fuhrman.

Fruit Rolls
2 cups flour
1/2 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
4 to 6 tablespoons shortening
1/2 to 1 cup milk
1 egg
Cream shortening very soft, add sugar and cream. Add flour, salt, baking powder. Beat egg and add with milk. Roll out and sprinkle with sugar, cinnamon, raisins, nuts and melted butter; roll and slice and bake in very hot oven.

Mrs. J. M. Fuhrman.

Gingerbread
2 cups molasses
3/4 cup butter
2 teaspoons baking soda
1 teaspoon powdered ginger
1/2 teaspoon cinnamon
nutmeg
3 cups sifted flour
1 cup sour milk
1 egg beaten light
4 teaspoons baking powder

Bring molasses and butter to boiling point. Stir in baking soda, ginger, cinnamon and nutmeg. Remove from fire, add sifted bread flour and sour milk alternately. Add egg and baking powder. Bake in moderate oven 15 minutes.

Mrs. Bernhard H. Meyers.

Quick Coffee Cake
1/2 lb. butter
3/4 lb. sugar
8 eggs
rind of lemon
1 lb. cornstarch
3/4 lb. flour
sliced almonds
sliced almonds
Cinnamon
Cream butter and sugar very light, then add egg yolks and lemon, then stiffly beaten whites of 4 eggs and 1/2 lb. of cornstarch and 1/2 lb. flour. Cover top with sliced almonds, granulated sugar and cinnamon. Pour into square deep pan with removable bottom or Bundt kuchen pans. Bake in moderate oven.

Mrs. Charles Morris.

Ice Box Rolls
1 cake yeast
1 teaspoon salt
1 or 2 eggs
7 cups Gold Medal flour
3/4 cup sugar
2 cups water slightly cooler than luke warm
3 tablespoons shortening

Crumble yeast into bowl and add sugar, salt and water. Add well beaten egg. Sift flour once before measuring. Add half of flour and beat well. Add melted shortening and mix in remainder of flour with hands. Let rise double its bulk. Punch down, cover tightly and place in ice box. Use as desired. For making rolls remove desired amount of dough, shape, let rise to double the bulk and bake 20 minutes in hot oven.

Mrs. Ben Sachs.

Schnecken
1/2 lb. butter
1 cup sugar (cream together)

Add 3 beaten eggs, 2 yeast cakes dissolved in 1/2 cup warm water, add 1/2 pint sour cream, a pinch of salt, 1 1/2 cups flour.

Put in ice box over night. In morning roll out portion of dough, sprinkle with sugar, cinnamon, raisins and roll up. Slice about 1 inch thick. Put 1 teaspoon brown sugar, lump of butter and pecans in each muffin tin and add 1 slice of rolled dough. Let rise 2 hours. Bake about 1/2 hour in moderate oven.

Mrs. Jacob Levy.
Ewing Von Allmen Dairy Products

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