



Presto!

The
MAGIC
COOK BOOK

Published By
STANDARD BRANDS LIMITED
GILLETT PRODUCTS
TORONTO MONTREAL WINNIPEG

IN compiling this book of practical and tested recipes our desire is to help all who enjoy wholesome, appetizing food.

Our motto is to make the best of everything, so that, out of a minimum of material, we may get the maximum of good.

Nothing has been taken away from the Magic Cook Book that has been so popular for many years but much has been added that is calculated to make this enlarged book still more useful and especially handy for everyday reference. We have endeavoured to give all necessary information that will make this book of real, daily value to the busy housewife.

All recipes calling for the use of baking powder have been tested with, and the various ingredients correctly proportioned for, Magic Baking Powder.

TABLE OF MEASUREMENTS
(ALL LEVEL FOR DRY INGREDIENTS)

| | | | |
|-----------------|-----------------------|---------------|-------------|
| 3 | teaspoons | 1 | tablespoon |
| 16 | tablespoons | 1 | cup |
| 1 | wine glass | $\frac{1}{2}$ | cup |
| 1 | gill | $\frac{1}{2}$ | cup |
| 1 | fluid ounce | 2 | tablespoons |
| 2 | tablespoons sugar | 1 | ounce |
| 2 | cups granulated sugar | 1 | pound |
| 2 $\frac{1}{2}$ | cups brown sugar | 1 | pound |
| 2 $\frac{1}{4}$ | cups powdered sugar | 1 | pound |
| 4 | tablespoons flour | 1 | ounce |
| 4 | cups flour | 1 | pound |
| 3 | cups cornstarch | 1 | pound |
| 3 | cups corn meal | 1 | pound |
| 4 | cups dried currants | 1 | pound |
| 2 | cups seeded raisins | 1 | pound |
| 2 | tablespoons butter | 1 | ounce |
| 4 | tablespoons butter | $\frac{1}{2}$ | cup |
| 2 | cups butter or lard | 1 | pound |
| 10 | medium sized eggs | 1 | pound |
| 2 | cups milk | 1 | pint |

STANDARD BRANDS LIMITED

GILLETT PRODUCTS

FRASER AVENUE AND LIBERTY STREET
TORONTO

THE MAGIC COOK BOOK

Published by
STANDARD BRANDS LIMITED

Manufacturers of
Magic Baking Powder

ALL MEASUREMENTS ARE LEVEL

BISCUITS

The Secrets of Light Tender Biscuits

Sift flour once before measuring.

Have all ingredients cold.

Sift together two or three times, the flour, Magic Baking Powder and salt. Two teaspoons baking powder for every cup of flour.

One tablespoon shortening for every cup of flour.

Cold liquid sufficient to make soft dough, either all sweet milk or half milk and half water.

Cut in the shortening with two knives or work it in with a fork. If rubbed in with the fingers the heat of the hands melts shortening and may toughen the dough.

Tea Biscuits

Basic Recipe:

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon butter
- 1 tablespoon lard
- $\frac{3}{4}$ cup cold milk, or half milk and half water

Sift flour, baking powder and salt. Cut in the chilled shortening. Now add the chilled liquid to make soft dough. Toss dough on to a floured board and do not handle more than is necessary. Pat out with the hand or roll out lightly. Cut out with a floured biscuit cutter. Bake on a buttered sheet in a hot oven, 450° F., 12 to 15 minutes.

Variations:

Cheese Biscuits—1

Roll out biscuit dough and sprinkle generously with grated cheese. Roll up like a jelly roll and cut into one-inch slices. Brush over with milk and bake in hot oven 400° F.

Cheese Biscuits—2

Use "Basic Recipe" adding $\frac{1}{3}$ cup of grated cheese to dry ingredients. Proceed as for "Tea Biscuits".

Potato Biscuits

- $\frac{1}{2}$ cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons shortening
- 1 cup riced potato
- $\frac{1}{2}$ cup milk (more or less)—sufficient to make soft dough

Sift together flour, Magic Baking Powder and salt. Cut in shortening and lightly mix in cooled riced potato. Add cold liquid. Turn out on floured board; lightly roll or pat out, and cut out. Bake on greased pan in hot oven.

Cinnamon Biscuits

Make like "Cheese Biscuits No. 1," only spreading the dough with creamed butter and sprinkled generously with sugar mixed with cinnamon.

Proportions:

- 2 tablespoons sugar
- 1 teaspoon cinnamon

Lemon Biscuits

Make "Tea Biscuits" as above. Squeeze half a lemon into a small bowl, then take pieces of lump (dice) sugar, saturate with the lemon juice and press one lump into the top of each biscuit before putting them in the oven.

Graham Biscuit

Use 1 cup graham flour and 1 cup white flour. Add 2 tablespoons brown sugar to "Basic Recipe".

Golden Biscuits

2 cups flour
4 teaspoons Magic Baking Powder
1 tablespoon fine sugar
 $\frac{1}{2}$ teaspoon salt
2 tablespoons shortening
1 cup and 1 tablespoon milk

Mix as for Tea Biscuits.

Put one or two tablespoons of orange syrup in small muffin tins, then fill with biscuit dough. Bake like tea biscuits. When done pour over each a teaspoon orange syrup.

Orange Syrup

$\frac{3}{4}$ cup sugar
4 tablespoons water
1 tablespoon butter
Grated rind of 1 orange
1 teaspoon lemon juice

Boil together for 3 minutes.

Fruit Scone

Make as Tea Biscuit, but add $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup chopped dates.

Orange Biscuits—1

Make like "Lemon Biscuits," using orange juice instead of lemon.

Orange Biscuits—2

Make like "Cinnamon Biscuit," but spread the rolled dough with creamed sweet butter and sprinkle generously with grated orange rind and sugar (equal parts of sugar and orange rind), taking care not to grate any of the outside white of orange rind or the biscuits will be bitter.

Emergency Biscuit

Add enough milk to "Basic Recipe" to make stiff batter; drop from spoon on buttered baking sheet. Bake in a hot oven.

Fruit Biscuit

To "Emergency Biscuit" add 1 cup of raisins. Drop from spoon.

Whole Wheat or Health Biscuits

2 cups whole wheat flour
 $\frac{3}{4}$ teaspoon salt
4 teaspoons Magic Baking Powder
2 teaspoons shortening
1 cup milk
4 tablespoons cut raisins

Mix flour, salt and baking powder well or sift through coarse strainer; mix shortening in lightly; add milk to make a soft dough. Add raisins. Drop by spoonfuls quite far apart

on greased baking tin or in muffin tins. Bake in moderate oven at 400° F. about 25 minutes.

Bran Biscuits

$\frac{3}{4}$ cup bran
 $\frac{1}{2}$ cups flour
5 teaspoons Magic Baking Powder
 $\frac{1}{2}$ teaspoon salt
3 tablespoons sugar
2 tablespoons melted shortening
 $\frac{1}{2}$ cup water

Mix thoroughly bran, flour, baking powder, salt and sugar; add shortening and sufficient water to make soft dough; roll on floured board to about $\frac{1}{4}$ inch thick; cut with floured biscuit cutter. Bake in hot oven at 475° F. about 15 minutes.

Sally Lunn

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
3 eggs
1 cup milk
2 cups flour
4 teaspoons Magic Baking Powder
 $\frac{3}{4}$ teaspoon salt

Cream butter and sugar well; add beaten eggs and milk alternately with the flour sifted with baking powder and salt. Bake in greased shallow pan or in muffin tins in hot oven at 425° F. for 20 minutes. Serve hot.

Green Corn Gems

2 cups green corn put through food chopper
 $\frac{3}{4}$ cup milk, or $\frac{1}{2}$ cup if corn is dry
2 eggs
2 cups flour
3 teaspoons Magic Baking Powder
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper

To the corn add milk and well beaten eggs; add flour, baking powder, salt and pepper which have been sifted together; mix well. Drop into hot greased gem pans. Bake in moderate oven at 400° F. about 25 minutes.

Muffins

2 cups flour
3 teaspoons Magic Baking Powder
1 tablespoon sugar
 $\frac{1}{2}$ teaspoon salt
1 cup milk
2 eggs
4 tablespoons shortening

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening. Mix well. Half fill greased muffin tins and bake in moderate oven at 400° F. about 20 minutes.

Crumb Muffins

- 2 cups stale bread crumbs
- 1½ cups milk
- 1 cup flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 2 eggs
- 1 tablespoon shortening

Soak bread crumbs in cold milk 10 minutes; add flour, baking powder and salt sifted together; add well beaten eggs and melted shortening; mix well. Put 1 tablespoon of batter into greased, hot muffin tins. Bake 25 minutes in moderate oven at 425° F.

Rice Muffins

Follow recipe for 'Muffins,' using 1 cup flour and 1 cup cold boiled rice. Use 1 egg instead of 2 and 2/3 cup milk instead of 1 cup. Add the rice last, mixing in lightly. Bake about 30 minutes in a moderate oven at 400° F.

Corn Meal Muffins

Follow recipe for 'Muffins,' using ¾ cup corn meal and ¼ cups flour instead of all flour; add 1 tablespoon more sugar (or omit all sugar) and use 1 instead of two eggs.

Sour Milk Corn Meal Muffins

- 1 cup corn meal
- ¾ cup flour
- 3 teaspoons Magic Baking Powder
- 1/3 teaspoon Magic Soda
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 cup sour milk
- 4 tablespoons melted shortening.

Sift dry ingredients together. Add egg, milk and melted shortening. Bake in greased muffin tins in moderate oven starting at 350° F. and increasing to 385° F. Bake about 20 minutes.

Blueberry Muffins

- 2 cups flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 4 tablespoons sugar
- 1 cup milk
- 2 eggs
- 4 tablespoons shortening
- 1 cup blueberries

Wash and drain blueberries; sprinkle with 3 tablespoons sugar and a little sifted flour. Sift together remaining dry ingredients; add eggs, milk and melted and cooled shortening to make a stiff batter. Mix well and add berries. Half fill greased muffin tins. Bake 30 minutes in moderate oven at 375° F.

Bran Muffins

- ¾ cup bran
- 1½ cups white or graham flour
- 3 tablespoons sugar or molasses
- ½ teaspoon salt
- ¾ cup milk
- 4 teaspoons Magic Baking Powder
- 1 egg
- 4 tablespoons melted shortening

Mix all dry ingredients well together; add egg, melted shortening, molasses (if used) and milk to make a soft batter. Beat well until thoroughly mixed. Half fill each greased muffin tin and bake in hot oven at 425° F. about 15 minutes.

Sour Milk Bran Muffins

Follow recipe for 'Bran Muffins,' using sour milk for sweet milk and 3 teaspoons Magic Baking Powder instead of 4 and sifting ¼ teaspoon Magic Soda with the flour and baking powder.

Graham Gems

- 1 cup flour
- 4 tablespoons brown sugar
- ¾ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 1 cup graham flour
- 1 cup milk
- 1 egg
- 4 tablespoons butter, melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

Pecan Muffins

Follow recipe for Graham Gems adding ½ cup chopped pecan nuts to dry ingredients. Put 1 tablespoon batter into each greased small muffin tin or ring and half pecan on each muffin. Bake in hot oven at 425° F. about 20 minutes.

Date Muffins

- 1/3 cup shortening
- 1 egg
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- ¾ cup milk
- 1 cup dates, pitted and chopped

Cream shortening, add beaten egg, flour in which baking powder and salt have been sifted, and milk. Add dates. Bake about 25 minutes in greased gem pans in moderate oven at 400° F.

For sweet muffins sift ¼ cup sugar with dry ingredients.

Popovers

- 1 cup flour
- $\frac{3}{4}$ teaspoon salt
- 2 eggs
- 1 tablespoon melted shortening
- 1 cup milk

Sift flour and salt together; make a well in the flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and bake in hot oven at 450° F. for 30 minutes; then decrease heat to 350° F. for 15 minutes.

Corn Meal Griddle Cakes

- $1\frac{1}{2}$ cups corn meal
- $1\frac{1}{2}$ cups boiling water
- 1 tablespoon shortening
- $\frac{3}{4}$ cup milk
- 1 tablespoon molasses
- $\frac{3}{8}$ cup flour
- 1 teaspoon salt
- 4 teaspoons Magic Baking Powder

Pour boiling water over corn meal and shortening, stir and let cool. Add milk and molasses, then flour sifted with salt and baking powder. Beat well. Bake on hot, slightly greased griddle, turning only once.

Sour Milk Griddle Cakes

- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons Magic Baking Powder
- $\frac{1}{8}$ teaspoon Magic Soda
- 1 egg
- $1\frac{1}{2}$ cups sour milk
- 2 tablespoons shortening, melted

Sift dry ingredients together; add egg, milk and melted shortening. Mix well and bake on hot, slightly greased griddle, turning only once.

Waffles

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- $1\frac{1}{4}$ cups milk
- 4 tablespoons melted shortening

Sift dry ingredients together; add egg yolks and milk; mix thoroughly and beat. Add shortening; fold in beaten egg whites. Bake in hot waffle iron until brown. Serve hot with butter and maple syrup.

Chocolate Waffles

- $\frac{1}{2}$ cup shortening
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- $1\frac{1}{4}$ cups flour
- 1 teaspoon Magic Baking Powder
- 6 tablespoons cocoa
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt

Cream shortening; add sugar slowly; add beaten eggs, flavoring and all

dry ingredients sifted together. Heat waffle iron, but not so hot as for breakfast waffles. Serve with ice cream or slightly sweetened whipped cream.

Magic Griddle Cakes

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 2 eggs
- $1\frac{1}{2}$ cups milk
- 2 tablespoons melted shortening

Sift dry ingredients into bowl; add beaten eggs, milk and melted shortening. Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

Bread Crumb Griddle Cakes

- 1 cup stale bread crumbs
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup milk
- 1 cup flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 4 tablespoons melted shortening

Soak bread crumbs in water for 10 minutes; add milk. Sift together flour, baking powder and salt, and add beaten eggs and shortening. Mix well and bake on slightly greased hot griddle.

Buckwheat Cakes

- 2 cups buckwheat flour
- 1 cup flour
- 6 teaspoons Magic Baking Powder
- $1\frac{1}{2}$ teaspoons salt
- $2\frac{1}{2}$ cups milk or milk and water
- 1 tablespoon molasses
- 1 tablespoon melted shortening

Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle, turning only once.

Rice Griddle Cakes

- 1 cup boiled rice
- 1 cup milk
- 1 tablespoon shortening
- 1 teaspoon salt
- 1 egg
- 1 cup flour
- 2 teaspoons Magic Baking Powder

Mix rice, milk, melted shortening, salt and well-beaten egg; stir in flour sifted with baking powder, mix well. Bake on hot, slightly greased griddle, turning only once.

CAKES

General Rules for Preparation

Have all necessary utensils and ingredients ready before starting work. Accurate measurements are essential in cooking. Have utensils of regulation size; measuring cups divided into quarters, and thirds, and holding half a pint; teaspoons, tablespoons, wooden spoons for mixing, a flat wire egg beater, a Dover egg beater, flour sifter, spatula, biscuit cutter, pastry brush and a set of mixing bowls.

In measuring dry ingredients, fill and level off with the blade of a knife. When half a spoonful is required, fill spoon and then divide lengthwise of the spoon and scrape out one half. When one quarter of a spoonful is required, divide crosswise the remaining half.

In measuring liquid, use all the cup or spoon will hold.

To measure shortening, pack and level off with a knife.

Great care is required in combining ingredients.

The most difficult part of cake making is the baking. Unless the oven is right, the cake may be a failure, no matter how carefully it may have been prepared.

Grease the pans in which 'Butter Cakes' are baked with clarified butter and sift a little flour over this, then shake off surplus. Even if shortening other than butter is used in the making of a cake, and the pan in which it is baked is greased with butter, the cake will have a good rich flavor.

Pans for 'Butterless Cakes,' such as Sponge and Angel Cakes, should never be greased, floured or lined with paper.

Half fill cake pan and lightly press the mixture from centre to sides and corners of the pan so the finished product will be level on the top.

The oven temperature and time required for baking depend on size and kind of cake and is usually shown in recipe.

A round pan with a tube for loaf cake is recommended.

A round bottomed bowl is the best type of mixing bowl to use.

A wooden spoon is more suitable to use for beating than a metal spoon.

For beating egg whites a wire beater should be used.

All leavening powders, whether baking powder, soda or cream of tartar, should be mixed and sifted with the flour before being added to the batter.

Ground spices should be mixed and sifted with the flour and then added to the batter.

Cocoa may replace chocolate in cake making by substituting one third cup of cocoa and 2 teaspoons shortening for every ounce (or square) of chocolate called for in the recipe.

Classification

1. Cakes with shortening—Butter cakes.
2. Cakes without shortening—Sponge cakes, Angel cakes.

Ingredients

Shortening—Any shortening of good quality. Butter makes a cake of good flavor.

Sugar—A fine granulated or castor sugar is best for plain cake. If sugar is coarse, roll and sift it before measuring.

Eggs—Fresh eggs give best results, but packed eggs, if of a good flavor, are satisfactory.

Flour—A fine pastry flour made from soft wheat is best. If bread flour must be used, replace two tablespoons of each cup with two tablespoons of corn starch.

Liquid—Sweet or sour milk.

Standard Method of Mixing Cakes with Creamed Butter or Shortening

Cream the shortening in a china or granite-ware bowl (preferably a round bottomed bowl) using a wooden spoon, until as light as whipped cream. (The shortening may be left in a warm room for a few hours to soften it up a little, but under no circumstances should it be melted.)

Add the sugar, gradually beating all the time so as to get as much air as possible into the batter. Add the eggs either one at a time, beating well in between, or beaten all together until light.

Add to the batter about one-third of the sifted dry ingredients and beat well. Add about one-third of the cold liquid and then continue alternating flour and liquid until all have been used. Stir in flavoring and pour into buttered pans until they are half full.

Put cakes into oven 350° F. keeping the temperature as near as possible at the given degree. The cake is done if it is elastic to the touch. If it is carefully taken out of the oven before it shrinks from the sides of pan, it makes a much nicer looking cake.

Standard Method of Mixing Cakes with Melted Butter or Shortening

Beat the eggs and sugar in a bowl set in a larger bowl of boiling water, taking care that the batter does not get hotter than lukewarm. Beat until the mixture has a texture of whipped cream. Once it is lukewarm, remove batter immediately from hot water. Fold the sifted dry ingredients into the cooled batter and then add the cooled melted shortening with the flavoring.

Half fill buttered and floured pans and bake in an oven at 350° F. until cake leaves the side of pan, or until it is elastic to the touch. Let cool in pan before turning out.

If the cake is to be eaten soon after it is baked, it should be turned out on a wire cake rack, but if it is to be kept for any length of time, it should be left in pans to cool for at least ten minutes, when the moisture is condensed within, and the cake keeps fresh and moist much longer.

Plain Layer Cake

- ¼ cup butter
- 1 cup sugar
- 2 eggs
- 1½ cups pastry flour
- 2½ teaspoons Magic Baking Powder
- ½ teaspoon salt
- ½ cup milk
- ½ teaspoon flavoring

Cream butter until as light as whipped cream, add sugar gradually beating all the time. Add the whole eggs, one at a time, beating well between the addition of each egg. Sift together flour, baking powder and salt, and fold in one-third to the butter mixture, one-third of the milk, and continue until all flour and milk are used up. Add flavoring. Half fill buttered and floured pans. Bake in oven at 350° F. until done.

Let cool in pan 10 minutes right side up, before removing from pan. Put layers together with butter cream to which has been added two tablespoons chopped walnuts, ½ teaspoon vanilla. Cover top and sides with the following:

- 2 cups confectioner's sugar
- 2 tablespoons boiling milk or cream
- a pinch Gillett's Cream of Tartar
- 1 square chocolate, melted
- 1 teaspoon butter

Put sugar in bowl, gradually add boiling milk or cream; beat hard until glossy. Add cream of tartar, melted chocolate, butter and vanilla. Beat until of right consistency to spread.

Mocha Cake

- ½ cup butter
- 1 cup sugar
- 3 eggs
- 2 cups flour
- 2 teaspoons Magic Baking Powder
- ½ cup milk
- 1 teaspoon vanilla

Cream butter and sugar thoroughly, add beaten yolks, then stiffly beaten whites, sifted flour and baking powder, milk and vanilla; beat lightly together. Bake in shallow pan. (The following day cut in narrow oblong pieces and cover all sides with icing.)

ICING: ½ cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, ½ teaspoon vanilla. Roll in almonds, which have been blanched browned and chopped finely.

Fairmount Cake

- 2 cups flour
- ¾ teaspoon salt
- 2½ teaspoons Magic Baking Powder
- ½ cup butter
- 1½ cups sugar
- 3 eggs
- 2/3 cup milk
- 1 teaspoon vanilla extract
- ½ cup fresh grated or moist cocoanut

Sift flour, salt and baking powder three times; cream butter and sugar. Add eggs one at a time, beating well after each egg is added. Add vanilla and milk with the flour alternately a little at a time. Bake in greased loaf pan in moderate oven at 350° F. for 1 hour. Cover with Boiled Frosting and sprinkle with the cocoanut.

Chocolate Loaf Cake

- 3 squares unsweetened chocolate
- 4 tablespoons sugar
- 2 tablespoons milk
- 6 tablespoons butter
- 1 cup sugar
- 2 eggs
- 2/3 cup milk
- 1 1/2 cups flour
- 3 teaspoons Magic Baking Powder
- 1/4 teaspoon salt

Cook first 3 ingredients slowly until smooth. Cream butter, add sugar slowly and beat well; add beaten egg yolks; stir in chocolate mixture. Add dry ingredients, sifted together, alternately with milk; fold in egg whites beaten stiff. Bake in greased loaf pan in moderate oven at 350° F. about 50 minutes. Cover with White or Chocolate Icing.

Nut Loaf Cake

- 1 cup butter
- 1 1/4 cups sugar
- 3 eggs
- 1/4 cup milk
- 3 cups flour
- 3 teaspoons Magic Baking Powder
- 1 1/2 cups chopped hickory, pecans or walnuts
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Sift flour with baking powder and salt and add, alternately, a little at a time, with milk. Mix well, but do not beat. Add nuts and flavoring; fold in stiffly beaten egg whites; mix well. Pour into well-greased and floured loaf pan and bake 1 hour and 40 minutes in moderate oven at 325° F.

Imperial Chocolate Cake

- 2 squares unsweetened chocolate
- 4 tablespoons butter
- 1 1/4 cups sugar
- 2 eggs
- 2 cups flour
- 1 teaspoon Magic Baking Powder
- 1 teaspoon Magic Soda
- 1 teaspoon vanilla
- 1 cup sour milk or butter milk
- 1/8 teaspoon salt

Melt chocolate in double boiler. Add butter, sugar and half cup sour milk. Mix well, then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt, alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven from 25 to 30 minutes.

Frosting

- 1 1/2 cups sugar
- 1/2 cup water
- 2 eggs (whites)
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 1/8 teaspoon salt

Boil sugar and water until it forms a soft ball in cold water, or until it spins a thread. Add slowly to beaten egg whites, and continue beating until it is of consistency to spread. Add flavoring and cover cake, decorating with grated chocolate and walnuts.

Seed Cake

- 1 cup butter
- 2 small cups sugar
- 4 eggs
- 3 cups flour
- 1/4 teaspoon salt
- 3 teaspoons caraway seeds
- 1 cup milk
- 3 teaspoons Magic Baking Powder

Cream butter and sugar; add well beaten yolks; beat again. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk fold in stiffly beaten whites last of all. Bake in one large or two small well greased pans 1 to 1 1/2 hours.

Cream Loaf Cake

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon lemon extract
- 1/2 cup rich milk or thin cream
- 1 cup bread flour
- 1/2 cup cornstarch
- 3 teaspoons Magic Baking Powder

Cream butter; add sugar slowly; add beaten yolks of eggs and flavoring; add milk a little at a time. Sift flour, cornstarch and baking powder together and add; fold in beaten whites of eggs. Bake in greased loaf pan in moderate oven at 375° F. about 45 minutes. Cover with Boiled Frosting.

Walnut Cake

- ½ cup butter
- 1½ cups fine sugar
- ¾ cup milk
- 2 cups flour
- ½ teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 cup walnuts, chopped fine
- 1 teaspoon vanilla
- Whites of 4 eggs

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

Bride's Cake

- 1 cup butter
- 2 cups sugar
- 1 teaspoon almond or vanilla extract
- ¾ cup milk
- 3½ cups flour
- 3 teaspoons Magic Baking Powder
- Whites of 6 eggs

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

White Wedding Cake

- 1 cup butter
- 2 cups sugar
- 8 eggs (whites only)
- 3 cups flour
- 1 teaspoon Magic Baking Powder
- 1 lb. citron, sliced thin
- 1 lb. almonds, blanched and chopped fine
- 1 medium sized cocoanut, grated
- 1 wine glass white wine

Cream butter and sugar till very light; sift flour and baking powder together three times, now dredge a little into creamed butter and sugar, then a little milk, and continue this till flour and milk are used up. Dredge with a little flour, fruit, nuts and peel, and add carefully to mixture, then the wine; stir all well together then fold in stiffly beaten whites of eggs. Put into round pan

which has been lined with well greased letter paper and bake about 1 hour in moderate oven, reducing the heat the last half hour.

Spread with a thick layer of almond icing and cover with Royal Icing.

Fig Cake

- 1½ cups sugar
- ¾ cup butter
- 1 cup milk
- 3 cups pastry flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- Whites of 4 eggs
- 1 teaspoon lemon extract

Cream sugar and butter; add milk. Sift flour, salt and baking powder; add one-half of the flour, then well-beaten egg whites, then rest of flour and flavoring. To 2/3 of mixture add 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1½ cups finely cut and floured figs and 1 tablespoon molasses. Put in greased and floured round tube pan a spoonful of light mixture, then a spoonful of dark mixture alternately as for marble cake. Do not mix. Bake in moderate oven at 350° F. about 55 minutes.

Coffee Fruit Cake

- ½ cup butter
- 1 cup light brown sugar
- 3 eggs
- 2¼ cups flour
- 3 teaspoons Magic Baking Powder
- ¾ teaspoon salt
- 1/3 cup strong coffee
- ¾ cup rich milk
- 1 cup raisins
- ½ cup each sliced citron and figs

Cream butter; add sugar slowly; add beaten eggs, mixing well. Sift dry ingredients together and add alternately with coffee and milk. Add slightly floured fruit and put into greased and floured tube loaf pan. Bake in moderate oven at 350° F. for 1 hour.

Hot Molasses Cake

- ½ cup butter
- ½ cup brown sugar
- 1 egg
- ½ cup molasses
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¼ teaspoon Magic Soda
- ½ teaspoon all-spice
- 1 teaspoon cinnamon
- ½ cup milk

Cream butter; add sugar slowly, beating continually; add beaten egg

and molasses. Sift flour, baking powder, salt, soda and spices together; add alternately with milk to first mixture. Mix well. Bake in greased shallow pan in moderate oven at 425° F. about 20 minutes. Serve hot.

Soft Gingerbread

- ¾ cup lard and butter mixed
- 1 cup sugar
- 1 cup molasses
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 1 tablespoon boiling water
- 2 teaspoons each cinnamon and ginger
- 1 teaspoon each cloves and nutmeg
- ¾ teaspoon salt
- 3 cups flour
- ½ teaspoon Magic Baking Powder

Melt shortening; put molasses into a bowl, pour on the hot melted shortening; add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking powder, soda, spices and salt, and add to wet mixture. Beat briskly. Bake in a greased, shallow pan 40 minutes in 350° F. oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

Ginger Bread

- 2/3 cup butter
- 2 eggs
- 1 cup molasses
- 1 cup brown sugar
- 2 teaspoons ginger
- 1 teaspoon each cinnamon and cloves
- ¾ teaspoon grated nutmeg
- 1 cup sour milk
- 1 teaspoon Magic Soda
- 3 cups flour
- ¾ teaspoon salt
- ½ teaspoon Magic Baking Powder

Pour hot melted butter into the molasses, add sugar and well beaten eggs; sift together dry ingredients and add to first mixture alternately with sour milk. Beat well. Bake in greased and floured shallow pan 40 minutes in 350° F. oven.

Gold Cake

- 3 tablespoons butter
- ¾ cup sugar
- Yolks of 3 eggs
- 1 teaspoon flavoring extract
- 1½ cups flour
- 3 teaspoons Magic Baking Powder
- ½ cup milk

Cream butter; add sugar slowly; add egg yolks which have been beaten until thick; add flavoring. Sift together flour and baking powder; add alternately, with milk to first mixture. Bake in greased loaf pan in

moderate oven at 375° F. for 35 minutes, or in shallow pan 25 minutes. Cover with any icing desired.

Angel Cake

- 1 cup egg whites, plus 1 extra egg white
- Pinch salt
- 1 teaspoon Gillett's Cream of Tartar
- 1½ cups fine granulated sugar
- 1 cup fine pastry flour
- ½ teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Add salt to egg whites, and beat until foamy with a wire egg whip. Add Cream of Tartar and continue beating until whites are stiff enough to hold a tablespoon erect. Fold in the sugar lightly, 2 tablespoons at a time. Fold in the flour (which has been sifted with baking powder 5 times) and sifting it over the egg whites about two tablespoons at a time. Stir in flavoring very lightly. Half fill large ungreased tube pan. Put into perfectly cold oven, if either gas or electric is used, and let heat gradually rise to 300° F., then prevent temperature from rising any higher and let cake cook 45 to 50 minutes, or bake cake 45 to 50 minutes in moderate oven at 350° F. if preferred. At end of time remove cake from oven, invert pan and let stand until cold.

3 Egg Angel Cake

- ¾ cup sugar
- 2/3 cup milk
- 3 egg whites
- ½ teaspoon salt
- 1 cup pastry flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon Gillett's Cream of Tartar
- ½ teaspoon each almond and vanilla extract

Heat milk and sugar just to boil. Add salt to egg whites and beat until stiff. Add hot syrup slowly to egg whites, beating continually. Let cool. Sift together 5 times flour, baking powder and cream of tartar; fold into egg mixture. Add flavoring. Pour into small ungreased angel cake tin; bake in moderate oven at 350° F. about 30 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with icing desired.

NOTE: Excellent to make with Gold Cake. Only 3 eggs are required for both.

Dutch Apple Cake

- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 4 tablespoons butter
- 1 egg
- 4 tablespoons sugar
- 6 tablespoons milk
- 2 apples

Sift together flour, baking powder and salt; cut in butter with two knives; add sugar; mix lightly. Drop egg into cup, unbeaten, add the milk ice cold. Turn on to floured board, shape the dough; put on greased sheet. Pare and cut the apples into eighths; press into parallel rolls into dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tablespoons sugar and half a teaspoon cinnamon. Bake in hot oven 400° F. 20 minutes.

Sunshine Cake

- $\frac{3}{4}$ cup egg whites
- $1\frac{1}{4}$ cups sugar
- 5 tablespoons hot water
- $\frac{1}{2}$ cup egg yolks
- 1 cup fine pastry flour
- $\frac{3}{4}$ teaspoon Gillett's Cream of Tartar
- $\frac{3}{8}$ teaspoon salt
- $\frac{3}{8}$ teaspoon Magic Baking Powder
- 1 teaspoon vanilla
- 1 teaspoon almond extract

Beat egg whites with a wire whip until they are stiff enough to hold a teaspoon erect. Cook sugar and water together to 240° F. and pour very slowly on the stiffly beaten egg whites, beating all the time. Let the mixture cool thoroughly and then fold in the well-beaten yolks. Sift together the flour, cream of tartar, salt and baking powder five times, and fold lightly into egg and sugar mixture. Half fill large tube pan, and bake as angel cake. This cake has excellent keeping qualities.

Wine Cake

- 1 cup sugar
- $1\frac{1}{2}$ cups flour
- 1 teaspoon Magic Baking Powder
- $\frac{1}{2}$ teaspoon ground mace
- $\frac{1}{2}$ teaspoon salt
- 5 eggs
- $1\frac{1}{2}$ cups powdered sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract

Sift flour and sugar before measuring. Cream butter until very light. Sift together three times the flour, baking powder, salt and mace, and

add to the creamed butter. In another bowl beat egg yolks, add sugar and flavoring. Combine the two mixtures, beat together till very light, then fold in stiffly beaten whites. Turn into a loaf pan, which has been lined with well greased letter paper, and bake for one hour in moderate oven 375° F. This cake has excellent keeping qualities if stored in an airtight tin box.

Easter Bunny Cake

- 4 eggs
- $1\frac{1}{2}$ cups granulated sugar
- 2 cups pastry flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup boiling water
- 1 teaspoon lemon extract

Beat eggs until light; beat in sugar slowly; add flour sifted with salt and baking powder, alternately with boiling water; add flavoring. Put into ungreased large angel cake pan. Bake in slow oven about 1 hour, starting at 250° F. and increasing to 350° F. Cool; cover with White Icing, using almond flavoring. Color a small amount of icing with a little green coloring. Decorate rim of cake with this icing, allowing it to drip over edge to resemble grass. While soft, make bunnies with large fresh marshmallows which are pinched with thumb and finger at one end for nose and at other for tail. Dip toothpick in melted chocolate and make dots for eyes. Large ears are cut from writing paper. Arrange these bunnies around edge of cake.

Cocoanut Marshmallow Layer Cake

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup milk
- 2 cups pastry flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt

Cream butter; add sugar, yolks of eggs and flavoring; mix well. Sift flour with baking powder and salt; add alternately with milk to first mixture. Add whites of eggs beaten stiff. Bake in 3 greased and floured layer cake tins in moderate oven at 400° F. 15 to 20 minutes. Put together with following:

Cocoonut Marshmallow Filling and Frosting

- 1½ cups granulated sugar
- ½ cup water
- 6 large marshmallows
- Whites of 2 eggs
- 2 teaspoons lemon juice
- 1 cup fresh grated cocoonut

Boil sugar and water to 238° F. or until syrup spins a thread. Add marshmallows cut into very small pieces but do not stir into syrup. Pour very slowly into stiffly beaten whites of eggs and beat until smooth. Add lemon juice. Spread between layers. Sprinkle with cocoonut and small pieces of marshmallows. Cover top and sides of cake with frosting, sprinkle thickly with cocoonut and decorate top with pieces of marshmallows.

Luxor Cake

- 1 cup fine granulated sugar
- 1 teaspoon vanilla extract
- ½ cup egg yolks
- ½ cup luke warm water
- ⅜ teaspoon Magic Soda
- 1½ cups pastry flour
- 2 teaspoons Magic Baking Powder
- ⅜ teaspoon salt

Sift the sugar, pour vanilla extract on 2 tablespoons of measured sugar, and set aside. Place egg yolks in a large mixing bowl; add water and baking soda and beat with egg beater until foamy. Add sugar a little at a time, beating in well. Add sugar with flavoring and beat. Sift together flour, baking powder and salt. Fold carefully into mixture; pour in ungreased angel cake pan. Bake in moderate oven at 350° F. for 40 to 45 minutes. Invert pan and let stand until cake is cold, when, with the aid of a spatula, it will slip from pan. Remove all crumbs and moist crust from surface and cut in three layers. Spread Lemon Cream Filling between layers. Ice top and sides with Marshmallow Seven Minute Frosting.

Jelly Roll Cake

- 3 large eggs
- 1 cup very fine sugar
- ½ teaspoon lemon extract
- 1 cup pastry flour
- ¼ teaspoon salt
- 1 teaspoon Magic Baking Powder
- 1 tablespoon cold water

Separate eggs, beat yolks till thick, gradually adding sugar; add lemon extract, then stir in the stiffly beaten whites, and fold in flour, baking powder and salt (which have been

sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

Have ready a clean, coarse, damp towel sprinkled with powdered sugar; turn sponge onto this. With a sharp knife cut a thin strip from sides and ends of cake. Now spread with jam; roll quickly and wrap in paper to keep shape. Place on rack to cool.

Cold Water Sponge Cake

- 3 eggs
- 8 tablespoons cold water
- 1½ cups fine granulated sugar
- Grated rind of 1 lemon
- 2 cups pastry flour
- ⅜ teaspoon salt
- 2 teaspoons Magic Baking Powder

Beat yolks with a Dover beater until thick and lemon colored. Add 4 tablespoons cold water and continue beating. Add the sugar, lemon rind and 1 cup of flour and beat until thick. Add the remaining 4 tablespoons of cold water and flour, which has been sifted four times with the baking powder and salt. Beat 3 minutes. Fold in stiffly beaten whites and half fill an ungreased tube pan. Bake 45 to 50 minutes in an oven 350° F.

Mrs. Moody's Wonder Cake

- ½ cup butter
- 1½ cups powdered sugar
- ½ cup milk
- 2 cups pastry flour
- 2 teaspoons Magic Baking Powder
- 1 teaspoon vanilla extract
- 6 egg whites

Cream butter with powdered sugar; add milk alternately with flour sifted with baking powder. Add vanilla extract and fold in beaten egg whites. Bake in 3 greased layer tins in moderate oven at 325° F. for 20 minutes. Increase to 350° F. last 10 minutes.

Nut and Fruit Filling and Frosting

- 1½ cups granulated sugar
- ½ cup water
- 3 egg whites, beaten
- 1/3 cup muscatel raisins, cut in pieces
- ⅜ cup shaved pecans
- 1/3 cup chopped figs
- ⅜ teaspoon vanilla extract

Boil sugar with water until syrup spins a thread at 238° F. Add slowly to egg whites, beating continually until cool. Add raisins, pecans, figs and vanilla. Spread between layers and on top and sides of cake.

Devil's Food Layer Cake

- 2/3 cup butter
- 1 1/4 cups sugar
- 3 eggs
- 1 cup milk
- 2 1/2 cups flour
- 3/4 teaspoon salt
- 3 teaspoons Magic Baking Powder
- 1 teaspoon vanilla extract
- 3 squares unsweetened chocolate, melted

Cream butter thoroughly; add sugar slowly. Add beaten yolks; mix thoroughly. Add flour sifted with baking powder and salt, alternately with milk; add vanilla and melted chocolate. Fold in stiffly-beaten egg whites. Put into 3 greased layer cake tins and bake in moderate oven at 350° F. about 30 minutes. Put layers together and cover cake with Chocolate Filling and Icing.

Layer Cake (Susie's)

- 1/2 cup butter
- 1 cup sugar
- 3 eggs
- 2 cups flour
- 4 teaspoons Magic Baking Powder
- 1/4 teaspoon salt
- 1/2 cup milk

Cream butter and sugar; add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

Tropic Aroma

- 1/2 cup butter
- 1 1/4 cups sugar
- 2 eggs
- 1 cup milk
- 2 1/2 cups flour
- 4 teaspoons Magic Baking Powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Cream butter; add sugar slowly and beaten eggs; mix well. Add flour sifted with baking powder, salt and spices, alternately with milk to first mixture. Pour two-thirds of batter in 2 greased layer tins, and to remaining third, add 1 tablespoon cocoa mixed with 1 tablespoon boiling water. Use this for middle layer. Bake in moderate oven at 375° F. about 20 minutes. Put Mocha Icing between layers and on top of cake.

Lady Baltimore Cake

- 1/2 cup butter
- 1 cup fruit sugar
- Whites of 4 eggs
- 2 teaspoons Magic Baking Powder
- 1/2 cup milk
- 1/4 teaspoon almond or rose extract
- 2 cups pastry flour

Sift flour and baking powder together three times. Cream butter, gradually adding sugar. When very light and smooth work in the milk, then gradually whip the stiffly beaten egg whites into the mixture. When all these ingredients are well blended, add sifted flour and baking powder; stir just enough to mix well; add flavoring. Pour into greased layer tins. Bake in moderate oven. When cool put together and cover top and sides with the following mixture:

- 1 1/2 cups sugar
- 1/2 cup water
- 1 cup walnuts or pecan nuts
- 6 figs
- 1 cup stoned raisins
- Whites of 2 eggs
- 1/2 teaspoon vanilla
- 1/2 teaspoon Magic Baking Powder

Cook sugar and water to 242° F. or until syrup threads, remove from fire immediately. Pour in narrow stream on stiffly beaten egg whites, beating continually until thick. Add vanilla, baking powder and finely chopped fruits and nuts.

Sponge Cake

- 4 eggs
- 1 cup sugar
- 1/2 teaspoon lemon extract
- 1 cup flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly-beaten whites. Sift flour and baking powder together 5 times, then add lightly to other mixture. Bake 1/2 hour in moderate oven 350° F.

Hot Water Sponge Cake

- 3 eggs
- 1 cup fine sugar
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- 1/2 teaspoon salt
- 1 tablespoon lemon juice
- 2 teaspoons hot water

Beat the yolks until lemon colored and thick, add sugar and continue beating. Sift flour, baking powder and salt 4 times, add to first mixture, then hot water and very stiffly beaten whites of eggs and lemon juice. Bake in oven 350° F. for 40 minutes.

Chocolate Layer Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup milk
- 2½ cups pastry flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt

Cream butter; add sugar, a little at a time, beating until light; add beaten yolks and flavoring; add flour, sifted with salt and baking powder, alternately with milk. Fold in stiffly beaten egg whites. Bake in 3 greased layer cake pans in moderate oven at 375° F. about 20 minutes. Spread filling thickly between layers and cover top and sides with Vanilla Butter Cream Icing and decorate with walnut halves and cherries.

Eagle Cake

- ½ cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups flour
- 1 teaspoon Magic Soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- 1 cup raisins
- 1 cup sour milk

Prepare dry ingredients by sifting together flour, soda, salt and spices. After sifting, add raisins; cream butter and sugar; add beaten egg, beat well then add dry ingredients alternately with sour milk. Beat mixture thoroughly. Put in a well greased pan and bake 1 hour in moderate oven 350° F.

Orange Sponge Cake

- 3 eggs
- ¼ teaspoon Gillett's Cream of Tartar
- 1 cup granulated sugar
- 2 teaspoons grated orange rind
- 1/3 cup orange juice
- 1¼ cups pastry flour
- ½ teaspoons Magic Baking Powder
- ¼ teaspoon salt

Separate eggs; beat whites and cream of tartar until stiff, and add the yolks one at a time, beating well before addition of each yolk. Add sugar gradually, still beating with egg beater; remove beater. Add grated rind and orange juice. Fold in flour sifted with baking powder and salt. Bake in 2 layer cake pans in moderate oven at 325° F. about 18 minutes. Spread Orange Cream Filling between layers. Cover top

and sides with Seven Minute Frosting. Grate a little orange rind on the frosting before it cools.

Corn Starch Cake

- 1/3 cup butter
- 1 cup sugar
- 3 eggs (whites only)
- ¾ teaspoon rose, or other flavoring
- 1 cup flour
- ½ cup cornstarch
- 2 teaspoons Magic Baking Powder
- ¼ cup milk

Cream butter and sugar, add flavoring; sift together thoroughly flour, cornstarch, baking powder and pinch of salt; add to creamed butter and sugar alternately with milk. Lastly fold in stiffly beaten whites of eggs. Bake 30 to 40 minutes in moderate oven. When cold sift confectioner's sugar thickly over top.

Marble Cake

Make same as for "Cornstarch Cake." Add to one-third of the mixture 1½ squares of melted chocolate and drop by spoonfuls on to the white mixture in pan. Then run a fork through the mixture lengthwise of the cake pan, which, when baked, will give the cake a streaky marble-like appearance. When cool, cover cake with Orange Icing.

Mocha Tart

- 4 eggs
- 1 tablespoon mocha essence or
- 2 tablespoons cold strong coffee
- Few grains salt
- 1 cup granulated sugar
- 1 cup flour
- 1 teaspoon Magic Baking Powder

Separate eggs, beat yolks until very light; add mocha, salt and sugar gradually, beating continually; add flour and baking powder sifted together; fold in stiffly beaten egg whites; mix thoroughly without beating. Spread in 2 well greased layer cake pans and bake in slow oven 10 to 15 minutes, starting at 300° F. and increasing temperature last half of baking to 375° F. Spread Mocha Cream Filling between layers and on top of cake. Sprinkle top with browned, chopped almonds.

Mocha Cream Filling

Whip 1/2 pint cream, sweeten with 1/3 to 1/2 cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

Princess Cake

- ½ cup butter
- 1 1/3 cups sugar
- ½ teaspoon vanilla extract
- ½ teaspoon almond or orange extract
- 1 cup water
- 3 cups pastry flour
- ½ teaspoon salt
- 4 teaspoons Magic Baking Powder
- 5 egg whites

Cream butter; add sugar slowly, beating until light; add flavoring. Sift flour with salt and baking powder; add to first mixture alternately with the water. Fold in beaten egg whites, mixing well, but do not beat. Bake in 2 greased and floured square layer tins in moderate oven at 385° F. about 40 minutes. Remove from pans; cool and spread with

Short Cakes

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 4 tablespoons shortening
- 2 tablespoons sugar
- 1 egg
- 2/3 cup milk

Sift together the dry ingredients; cut in shortening till very fine; add sugar. Beat egg and pour with the chilled milk to make soft dough (but not too soft to hold its shape when baked). Turn the dough on to a floured board, roll lightly to one-third inch thickness. Cut out with a round cutter. Brush one round with melted butter; place another round on it; bake in hot oven. Split, fill with fresh berries slightly sweetened. Put top round on and pile whipped cream over it, decorating with whole berries.

Green Tree Layer Cake

- ½ cup butter
- 1¼ cups sugar
- 2 eggs
- 2 cups flour
- 3 teaspoons Magic Baking Powder
- 2/3 cup milk
- 1 teaspoon vanilla extract

Cream butter; add sugar slowly; add beaten eggs. Add flour sifted with baking powder, alternately with milk; add flavoring and mix well. Put into 4 greased layer cake pans, spreading batter thin. Bake in moderate oven at 400° F. about 15 minutes. Put together with Cocoa Almond Filling and Icing.

After spreading icing between layers and on top and sides of cake, with

pastry bag and rose tube put icing up and down sides of cake to represent bark of a tree. Cover top with chopped blanched pistachio nuts.

Mahogany Cake

Cook ½ cup milk with ½ cup cocoa until thick and smooth; set aside to cool.

- ½ cup butter
- 1½ cups sugar
- 3 eggs
- 2 cups pastry flour
- ¾ teaspoon Magic Soda
- 2 teaspoons Magic Baking Powder
- 2/3 cup sweet milk
- 1 teaspoon vanilla extract

Cream butter and sugar together. Add beaten egg yolks. Sift together flour, soda and baking powder and add alternately with milk to first mixture. Add chocolate mixture and vanilla extract and mix well. Fold in stiffly beaten egg whites. Bake in 2 well greased 9-inch layer cake tins, in moderate oven at 350° F. about 30 minutes. Cool and spread 'Fudge Frosting' between layers and on top and sides of cake.

Lady Goldenglow

- ½ cup butter
- 1½ cups sugar
- grated rind of ½ orange
- 1 egg and 1 yolk
- 2½ cups flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 cup milk
- 1½ squares unsweetened chocolate, melted

Cream butter, add sugar and orange rind. Add beaten egg yolks. Sift together flour, baking powder and salt and add alternately with milk; lastly fold in 1 beaten egg white. Divide batter into 2 parts. To one part, add chocolate. Put by tablespoonfuls alternating dark and light batter, into 3 greased layer cake pans. Bake 20 minutes in moderate oven at 375° F. and spread with 'Orange Chocolate Filling and Icing.'

Martha Brannigan's Reception Cake

- ¾ cup butter
- 2 cups fine sugar
- 2 cups flour
- 1 cup cornstarch
- 1¼ teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¾ cup milk
- ½ teaspoon vanilla
- whites of 6 eggs
- fruit coloring

Cream butter, gradually adding sugar; beat till light. Sift together three times flour (which has been sifted once before measuring), cornstarch, salt and Magic Baking Powder; add to butter and sugar alternately with the milk; add vanilla; beat well. Lastly fold in stiffly beaten whites of eggs. Put in three layer cake pans, add a drop of pink fruit coloring to one third of the mixture so that middle layer is a delicate pink. Bake in moderate oven 350° F., 20 minutes. Turn out and let cool. Fill with the following:

Filling

- ½ cup sugar
- 1¼ tablespoons cornstarch
- ¾ teaspoon salt
- ½ cup milk
- 1 cup cocoanut
- yolks of 6 eggs
- ½ teaspoon vanilla

Mix together sugar, cornstarch and salt; gradually add milk, then cocoanut, the beaten yolks and vanilla. Cook in double boiler, stirring constantly till it thickens, but do not let mixture boil. While still warm spread between layers of cake.

Cover top and sides of cake with 'Fruit Butter Cream Icing.'

1, 2, 3, 4 Cake

- 1 cup butter
- 2 cups sugar
- 3 cups flour
- 3 teaspoons Magic Baking Powder
- 4 eggs
- 1 cup milk

Cream butter, adding sugar gradually; beat in eggs one by one; sift flour and baking powder together and add to first mixture alternately with milk. Bake in greased loaf cake pan about 1 hour.

This is a useful cake mixture as it can be varied in so many ways; at one time Caraway seeds may be added; at another time a cup of currants or raisins or some citron peel or melted chocolate.

White Cake

- 1 cup butter
- 1½ cups fine sugar
- 4 eggs (whites only)
- ½ teaspoon almond extract
- 3 cups flour
- 4 teaspoons Magic Baking Powder
- 1 cup milk

Beat together butter and sugar till very light, add extract then add stiffly beaten whites of eggs; sift flour and

baking powder four times. Add to other mixture alternately with milk. Bake in moderate oven 40 minutes. When cold, ice with chocolate icing and put on top almonds which have been blanched and chopped fine.

Silver Cake

- 2/3 cup butter
- 2 cups fine sugar
- whites of 6 eggs
- 4 teaspoons Magic Baking Powder
- 4 cups flour
- ¼ teaspoon salt
- ¾ cup milk
- 1 teaspoon almond extract

Cream butter and sugar; sift flour, baking powder and salt three times, add gradually to creamed butter and sugar; then the milk, almond extract, and lastly the stiffly beaten whites. Beat well and bake in a moderate oven ¾ hour.

Rich Fruit Cake

- ¾ cup grape juice
- 3¼ cups seeded raisins
- 2½ cups currants
- 4 oz. candied cherries
- 4 oz. candied pineapple
- 1½ cups mixed candied peel
- 2½ cups flour
- 2 teaspoons Magic Baking Powder
- 2 teaspoons cinnamon
- ½ teaspoon mixed nutmeg and allspice
- ¼ teaspoon salt
- 1 cup chopped almonds
- Juice and rind of one lemon
- 1 cup butter
- 1¾ cups brown sugar
- 5 eggs

Soak fruit and chopped peel over night in grape juice. Sift flour, baking powder, salt and spices together. Add to it the fruit, candied peel and almonds. Cream butter, add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add dry ingredients, lemon juice and rind. Mix thoroughly, pour into a large greased and paper-lined cake tin. Bake in a slow oven at 250° F. for 4 to 6 hours, or steam for 6 hours and bake slowly one hour to dry out.

Pound Cake

- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 5 eggs
- 2 cups flour
- 1 teaspoon Magic Baking Powder

Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs beaten until pale yellow. Beat egg whites

until light and add alternately with flour sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

Spanish Bun

- ¾ cup butter
- 1½ cups brown sugar
- 3 eggs
- 2 cups flour
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 tablespoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- 1 cup milk

Sift together flour, baking powder and spices 2 or 3 times, then add sugar; melt, but do not oil, butter; add to first mixture, then beaten eggs and milk. Beat well, put in greased pan and bake 30 minutes in a moderate oven. When cool, cover with 'Meringue Icing.'

Boston Cream Pie

- 3 eggs
- 1 cup sugar
- 1¾ cups flour
- 2 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¾ cup milk

Beat eggs till thick, gradually adding sugar. Sift together 4 times flour, baking powder and salt; add lightly to egg mixture alternately with the milk. Bake in layers 15 to 20 minutes in moderate oven 350° F. When cool fill with slightly sweetened whipped cream.

Coffee Cake

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1½ cups flour
- 2½ teaspoons Magic Baking Powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- ¼ cup raisins
- ¼ cup strong coffee

Cream together thoroughly butter and sugar; beat in eggs one by one; and continue beating. Mix and sift together flour, baking powder, spices and salt, and add to first mixture alternately with coffee. Add raisins. Bake in a buttered and floured loaf cake pan 30 to 40 minutes in moderate oven 350° F. When cool spread top and sides with Caramel Icing.

Caramel Filling and Icing

- 3 tablespoons butter
- 3½ cups confectioner's sugar
- 4 tablespoons caramel syrup
- 3 to 4 tablespoons milk
- ¾ cup chopped pecan nuts

Cream butter; add sugar slowly; add syrup and milk a little at a time until right consistency to spread. Reserve two-thirds of this icing for top and sides of cake. Add nuts to remainder and allow to stand about 20 minutes before spreading thickly between layers. To the plain icing add just enough pink vegetable coloring to make an attractive shade. Cover top and sides of cake.

To make Caramel Syrup put ¾ cup granulated sugar in saucepan and melt slowly, stirring until light golden brown. Add slowly 1 cup boiling water and boil gently until consistency of syrup.

Butter Cream Icing

Basic Recipe

- 4 tablespoons butter
- 1½ cups confectioner's sugar
- Cream
- Flavoring

Cream butter, gradually adding sugar; beat until light and fluffy. If necessary, add a little cream until of a desired consistency to put between layers and cover cake. Add 1 teaspoon vanilla.

Chocolate Butter Cream Icing

Add to "Basic Recipe" 2 squares melted unsweetened chocolate. Nuts may be added if desired.

Orange Butter Cream Icing

Add to "Basic Recipe" grated rind, pulp and juice of half an orange and ½ tablespoon lemon juice. If too thin, add a little more confectioner's sugar and beat well.

Coffee Butter Cream Icing

Use coffee infusion as the flavoring. (Preferably Chase and Sanborn's for best flavor).

Sprinkle on top almonds which have been blanched, then browned in oven and rolled fine with the rolling pin. This is a delicious icing.

Fruit Butter Cream Icing

Add to "Basic Recipe" a little strawberry juice and a few drops of vegetable coloring. Sprinkle on top with fine coconut.

French Mocha Filling

- 4 egg yolks
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 4 tablespoons strong coffee
- 1 tablespoon flour

Cream butter and beat in flour until quite smooth. Add $\frac{1}{3}$ of the mixture to the well-beaten yolks and cook in double boiler, or in a bowl surrounded with boiling water, until thick. It must be stirred all the time. Add another third of the butter mixture and cook until it thickens again. Add remainder of the butter with sugar and coffee and let it thicken the last time. A pinch of salt will improve the flavor.

Boiled Frosting

- $\frac{1}{2}$ cups granulated sugar
- $\frac{1}{2}$ cup water
- Whites of 2 eggs
- 1 teaspoon flavoring extract
- $\frac{1}{2}$ teaspoon Magic Baking Powder

Boil sugar and water without stirring to 238° F. or until syrup spins a thread; pour slowly over stiffly beaten egg whites and beat until thick; add flavoring and baking powder; allow to stand few minutes before spreading.

Fudge Frosting

- 2 cups sugar
- 2 tablespoons corn syrup
- 3 squares unsweetened chocolate
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon Magic Baking Powder
- 2 tablespoons butter
- 1 teaspoon vanilla extract

Cook sugar, corn syrup, chocolate and milk to 232° F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread

Seven Minute Frosting

- 1 unbeaten egg white
- $\frac{7}{8}$ cup granulated sugar
- 3 tablespoons cold water
- $\frac{3}{4}$ teaspoon flavoring
- $\frac{1}{2}$ teaspoon Magic Baking Powder

Place all ingredients except flavoring and baking powder in top of double boiler. Place over boiling water and beat with beater for 7 minutes. Add flavoring and baking powder, beat again, and spread on cake.

Chocolate Frosting

Add to "Seven Minute Frosting" $1\frac{1}{2}$ squares melted unsweetened chocolate 2 minutes before taking from fire.

Coffee Frosting

Add 3 tablespoons cold boiled coffee to "Seven Minute Frosting" in place of water.

Marshmallow Frosting

Add 8 marshmallows, cut fine, to "Seven Minute Frosting" after frosting becomes thick. Beat until marshmallows melt.

- $\frac{3}{4}$ cup butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup water
- 3 eggs
- 1 teaspoon vanilla
- Pinch of salt

Cook the sugar and water until it forms a soft ball in cold water 240° F., then pour it in a thin stream on the well-beaten egg yolks, beating until very thick. Then beat in the butter a little at a time, add flavoring; let chill and use.

Coffee Butter Cream

Make same as "French Butter Cream" using very strong coffee instead of water.

French Chocolate Butter Cream

Add to "French Butter Cream" 1 ounce or 1 square of melted bitter chocolate.

Cocoa Butter Cream

Four tablespoons of cocoa made into a paste and beaten into "French Butter Cream," and 2 drops of bitter almond instead of vanilla.

Pineapple or Strawberry Icing

Add crushed pineapple or strawberries to butter icing, adding more sugar if necessary.

Orange or Lemon Icing

Grated orange or lemon rind may be added to either butter icing or a Royal or boiled icing.

Chocolate Butter Icing

- $\frac{1}{2}$ tablespoons butter
- 2 cups confectioner's sugar
- $\frac{1}{2}$ squares unsweetened chocolate, melted
- 4-5 tablespoons hot milk or cream

Cream the butter; add sugar gradually, add chocolate and milk or cream, using just enough to make right consistency to spread thickly.

White Icing

- 1½ cups confectioner's sugar
- 2 tablespoons hot milk
- ½ tablespoon butter
- ½ teaspoon flavoring

Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring. Spread on cake.

Colored Icings

Pink Icing — Add 1 tablespoon strawberry or other fruit juice.

Yellow Icing — Add 1 teaspoon egg yolk and flavor with orange rind and 1 teaspoon lemon juice.

Fresh Strawberry Icing

Crush 10 strawberries with a little sugar and few drops lemon juice and let stand until juicy; mix in gradually 3 cups confectioner's sugar. Spread between layers and on top of cake.

Rich Chocolate Icing

- 6 squares unsweetened chocolate
- 3 cups confectioner's sugar
- ¾ cup cream
- 3 tablespoons boiling water

Melt chocolate in double boiler; add sugar, stirring constantly; add cream slowly; add boiling water to make right spreading consistency. Spread while hot.

Lemon Cream Filling

- 3 tablespoons cornstarch
- 1 cup sugar
- ¾ cup water
- ¼ cup lemon juice
- 2 egg yolks
- 2 tablespoons butter
- Grated rind of 1 lemon

Mix cornstarch and sugar (except 2 tablespoons sugar) in top of double boiler. Add water slowly and cook over hot water until thick, stirring to prevent lumping. Add lemon juice. Add egg yolks mixed with the 2 tablespoons sugar; cook 3 minutes longer and beat until smooth. Add butter and grated lemon rind.

Orange Cream Filling

- ¼ cup sugar
- 1½ tablespoons flour
- ¼ teaspoon salt
- 2 teaspoons grated orange rind
- ½ cup orange juice
- 1 egg yolk
- 2 teaspoons butter
- 1 teaspoon lemon juice

Put sugar, flour and salt in top of double boiler and mix; add orange

rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire and add lemon juice. Spread between layers.

Orange Chocolate Filling and Icing

- 3 tablespoons melted butter
- 3 cups confectioner's sugar
- 2 tablespoons orange juice
- Grated rind of ½ orange
- Pulp of 1 orange
- 1 egg white
- 3 squares unsweetened chocolate

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (using ½ square). To remaining icing add 2½ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.

Meringue Icing

Delicious for Spanish Bun, Lunch Cake or Gingerbread.

- 2 egg whites
- ½ cup brown sugar

Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.

Almond Icing

- 1 lb. almond paste
- 1 lb. powdered sugar
- Whites of 2 eggs
- Yolk of 1 egg
- Few drops almond extract

Put almond paste into a bowl with the sugar. Slightly beat egg whites and yolk, add to this the flavoring. Then mix all ingredients together. Knead thoroughly like a bread dough and, when of a proper consistency, put a thick coating over the cake. Allow to dry before covering with Royal Icing.

Cocoa Cream Filling

- 6 tablespoons cocoa
- ½ cup powdered sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract
- 1½ cups heavy cream

Mix cocoa, sugar and salt with a little hot water until well blended. Cool, add flavoring and cream; whip until stiff enough to spread.

Royal or Ornamental Icing

- 2 egg whites
- Pinch of Gillett's Cream of Tartar
- Confectioner's sugar
- A pinch of salt

Beat egg whites until stiff enough to hold a spoon erect. Then beat in two tablespoons of sifted confectioner's sugar. Continue adding the same amount of sugar and beating in between until the icing keeps the mark of a knife. Add Cream of Tartar. Spread a thin coating over the cake. When this hardens, put on a thicker layer. Use a pastry bag and tubes to ornament as desired.

The secret of a good Royal Icing:

A pinch of salt should be added to the egg whites, which should be beaten with a Dover beater. The confectioner's sugar should be sifted and added very gradually, never more than half a cupful at a time, as the icing should be thickened rather by beating than by quantity of sugar used.

Sugar should be added and well beaten in until the icing will keep the mark of a knife. A pinch of Gillett's Cream of Tartar for every egg white used and a drop or two of bluing gives a white icing.

A fruit cake should be covered with almond icing before the white or ornamental icing is put on, as a few days after a fruit cake is baked the juice from the fruit begins to ooze out, which discolors the white icing, whereas the almond icing does not let the fruit juices through.

Cocoanut Frosting And Filling

Use recipe for "Boiled Frosting." Fold in or sprinkle 1 cup grated fresh cocoanut on top of frosting while still soft.

Chocolate Marshmallow Frosting

- 3/4 cup granulated sugar
- 1/3 cup water
- 6 or 8 marshmallows
- White of 1 egg
- Few drops vanilla extract

Boil sugar and water without stirring until syrup spins a thread at 238° F.; melt marshmallows in syrup; pour slowly over beaten white of egg; add flavoring and beat until thick. Spread very thickly over cake. Melt 2 squares unsweetened chocolate with 1/2 teaspoon butter and spread thin coating over frosting when cool.

Sea Foam Frosting

- 1/2 cup light brown sugar
- 1 cup granulated sugar
- 3/4 cup water
- 2 tablespoons strong coffee
- 1/4 teaspoon Gillett's Cream of Tartar
- Whites of 2 eggs
- 1/8 teaspoon salt

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

Maple Frosting

- 1 cup maple syrup
- Whites of 2 eggs

Boil syrup without stirring to 238° F. or until it spins a thread; add slowly to stiffly beaten egg whites; beat with wire whip, until stiff enough to spread.

Lemon Filling

- 1/2 cup sugar
- 1 1/2 tablespoons flour
- Rind of 1 lemon
- 1 tablespoon lemon juice
- 1 egg
- 1 teaspoon butter

Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan; when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

Banana Filling

Chop 2 bananas with a little pulverized sugar and lemon juice.

Raisin Filling

- 1 cup sugar
- A little water
- 1 egg (white only)
- 1 cup raisins, dates, figs or nuts

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well-beaten white of egg. Add either the fruit or nuts and stir well.

Mocha Cream Filling

Whip 1/2 pint cream, sweeten with 1/3 to 1/2 cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

Chocolate Icing and Filling

- $\frac{1}{2}$ tablespoon butter
- 5 tablespoons milk
- 3 oz. unsweetened chocolate
- $3\frac{1}{2}$ cups confectioner's sugar
- 1 teaspoon vanilla extract

Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring and beat until creamy; if necessary add more milk and spread thickly between layers and on top and sides of cake.

Cocoa Almond Filling and Icing

- 6 tablespoons butter
- 3 cups confectioner's sugar
- 8 tablespoons cocoa
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{3}$ cup cream

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

COOKIES**Ice Box Cookies**

- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- 1 egg
- $\frac{1}{2}$ teaspoon Magic Soda
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{4}$ cups flour
- $\frac{1}{2}$ cup chopped nuts

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to the first mixture. Pack in a tin and put in the ice box or any cold place over night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

Oatmeal Drop Cookies

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups sugar
- 1 cup sweet milk
- 3 cups flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Magic Soda
- 1 cup cocoanut
- $1\frac{1}{2}$ cups oatmeal
- 1 cup seedless raisins
- 1 teaspoon vanilla

Cream butter and sugar together thoroughly; then add milk, mix well. Sift flour once before measuring; then add flour sifted at least twice together with the baking powder, salt and soda. Next add cocoanut and oatmeal mixed together; then the chopped raisins and lastly the vanilla. Drop from a spoon on a greased shallow baking pan, leaving about an inch space, and bake about 20 minutes in a hot oven.

Spice Cookies

- $\frac{1}{2}$ cup molasses
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup shortening
- 1 tablespoon milk
- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon Magic Soda
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon cloves

Heat molasses, add sugar, shortening and milk. Sift flour, salt, soda and spices into mixture. Roll out thin and cut with small cutter. Bake in a slow oven.

Nut Cookies

- 2 tablespoons butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- 2 tablespoons milk
- 1 cup flour
- 2 teaspoons* Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup chopped nuts

Cream butter and sugar; add well beaten egg; flour, baking powder and salt (which have been sifted together). Stir in chopped nuts. Drop by small teaspoons on to well buttered shallow pans and bake in oven 375° F.

Magic Cream Cookies

- 2 eggs
- 1 cup sugar
- 1 cup thick cream
- $\frac{1}{2}$ cup shredded cocoanut
- 3 cups flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt

Beat eggs until light, add sugar gradually; add cocoanut, cream, and flour (which has been mixed and sifted with baking powder and salt). Put away in ice box until thoroughly chilled, then turn on to a floured board and roll one half inch thick. Sprinkle with cocoanut and roll one fourth inch thick; cut with a small cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

Boston Cookies

- 1 cup butter
- $1\frac{1}{2}$ cups sugar
- 3 eggs
- 1 teaspoon Magic Soda
- $3\frac{1}{4}$ cups flour
- $1\frac{1}{2}$ teaspoons salt
- 1 teaspoon cinnamon
- 1 cup chopped nuts
- $\frac{1}{2}$ cup currants
- $\frac{1}{2}$ cup raisins, seeded and chopped

Cream butter and sugar, gradually add well beaten eggs; then add half of

flour sifted with soda, salt and cinnamon; then mix fruit and nuts with remainder of flour and add to first mixture. Drop by spoonfuls an inch apart on a well greased baking sheet and bake in a moderate oven.

Date Cookies

- 3 cups rolled oats
- 2½ cups flour
- 3 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 cup brown sugar
- ½ cup lard
- ½ cup butter
- ½ cup milk

Put rolled oats into a bowl; sift flour, baking powder and salt together; add to oats; then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven.

Fill with the following mixture: 1 lb. chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

Peanut Cookies

- ½ cup butter
- 1 cup sugar
- 1 egg
- 2½ cups pastry flour
- 3 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 2 cups chopped peanuts
- ½ cup milk
- 2 teaspoons lemon juice

Cream butter and sugar, add beaten egg; sift together flour, baking powder and salt; add to first mixture alternately with milk, then add chopped peanuts and lemon juice. Drop on greased baking sheet by the spoonful and bake from 12 to 15 minutes.

Magic Delights

- ½ cup butter
- 1½ cups sugar
- ¾ cup milk
- 2 cups flour
- 2 teaspoons Magic Baking Powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups rolled oats
- 1 cup chopped raisins
- ½ cup chopped nuts

Cream butter and sugar. Sift together flour, salt, baking powder and cinnamon three times, and mix it with the rolled oats, chopped raisins and nuts. Add to the butter mixture alternately with the milk. Drop small teaspoonsfuls on a buttered tin and bake 15 to 20 minutes.

Queen Cakes

- ¼ cup butter
- ¼ cup sugar
- 2 eggs
- 1 cup flour
- 2 teaspoons Magic Baking Powder
- ¼ teaspoon salt
- ¼ teaspoon lemon extract
- ¼ cup currants, washed and dried

Cream butter; add sugar, well beaten eggs and lemon extract; then flour, mixed and sifted with baking powder and salt.

Pour batter into buttered small patty pans, sprinkle on top of each a few currants. Bake in moderate oven 20 minutes.

Pepper Nuts

- 2 eggs
- 2 cups brown sugar
- 2 cups flour
- ½ teaspoon Magic Baking Powder
- 2 teaspoons cinnamon
- ¼ teaspoon salt
- ½ teaspoon soda
- 1 teaspoon cloves (ground)
- ½ teaspoon black pepper
- 2 cups seeded raisins
- 1 cup chopped nuts
- ½ cup chopped citron

Beat eggs and sugar together (standing bowl in hot water) and beat until as light as whipped cream, taking care that the mixture does not get hotter than lukewarm. Add flour sifted with all other dry ingredients. Stir in fruit and nuts. Knead well. Drop by small spoonfuls on buttered sheet and bake 8 minutes in 350° F. oven.

Magic Hermits

- ¾ cup butter
- 1½ cups brown sugar
- 2 eggs
- 1 cup chopped raisins
- 1 cup chopped walnuts
- 1 cup chopped dates
- 1 teaspoon vanilla
- ½ teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 cups pastry flour
- ½ teaspoon Magic Baking Powder
- ½ teaspoon Magic Soda
- 2 tablespoons milk or water

Mix and sift together the dry ingredients. Cream butter; add sugar and well-beaten eggs, and vanilla. Then add one third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in moderate oven 15 to 20 minutes.

Hermits

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 1 cup raisins, stoned and chopped
- 1 teaspoon each of allspice, cinnamon and nutmeg
- 2 cups flour
- 2 teaspoons Magic Baking Powder

Cream together thoroughly butter and sugar, then with a wooden spoon work in raisins and spices, then the well beaten eggs, then flour and baking powder, which have been sifted together. Roll out and cut with very small cutter. Bake in moderate oven about 10 minutes.

Rolled Hermits

- 1/3 cup butter
- 3/4 cup brown sugar
- 1 egg
- 1 tablespoon milk
- 2 cups pastry flour
- 3 teaspoons Magic Baking Powder
- 1/3 cup raisins, cut in small pieces
- 1/2 teaspoon cinnamon
- 1/2 teaspoon mace
- 1/4 teaspoon nutmeg

Cream butter, add sugar gradually; add raisins, well-beaten egg and milk, then flour, mixed and sifted with baking powder and spices. Toss on floured board and roll one fourth inch thick. Cut with small round cutter; place on buttered sheet and bake in a moderate oven.

Ginger Snaps

- 1 cup molasses
- 1 cup butter or lard
- 1 cup sugar
- 1 teaspoon ginger
- 1 egg
- 1 teaspoon Magic Soda
- 1/4 cup warm water
- 3/4 teaspoon salt
- 5/8 cups flour

Put molasses and ginger into a bowl, add sugar and melted shortening, then egg and warm water; sift flour, soda and salt and work into other ingredients. Roll out as soft as possible. Bake about 15 minutes on well greased iron sheet.

Brownies

- 3/4 cup brown sugar
- 3/4 cup melted butter
- 1 egg
- 2 squares melted chocolate
- 1/2 teaspoon vanilla
- 1/2 cup flour
- 1/2 cup chopped walnuts

Mix ingredients in order given. Spread mixture evenly on shallow greased pan and bake in a slow oven. Remove from pan and cut in strips while hot.

Plain Rocks

- 6 tablespoons shortening
- 1/2 cup brown sugar
- 1 egg
- 1 1/2 cups flour
- 2 teaspoons Magic Baking Powder
- 3 tablespoons milk
- 1/2 cup chopped dates
- 3/4 cup chopped walnuts
- Vanilla

Cream butter and sugar; add whole egg, beat well; add dates, nuts and vanilla; mix well, and add flour and baking powder, which have been sifted together. Add milk gradually, as the mixture must be stiff so that the rocks will hold their shape. Drop from a teaspoon on a greased pan and bake in a moderate oven 15 minutes.

Nut and Date Bars

- 3 tablespoons butter
- 1 cup fruit sugar
- 3 eggs
- 1 cup chopped walnuts
- 1 lb. chopped dates
- 1/2 teaspoon vanilla
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- 1/4 teaspoon salt

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates, then the flour, salt and baking powder which have been sifted together once. Lastly fold in the stiffly beaten whites of eggs and vanilla. Bake in greased shallow pan. Cut in bars and roll in fruit sugar.

Congress Tarts

- 2 cups granulated sugar
- 2 cups ground almonds
- 6 tablespoons ground rice
- 6 egg whites
- Raspberry jam
- Pastry

Mix all dry ingredients together, gradually adding the whites of eggs while mixing, and beat these up with a spoon or spatula until very light.

Line patty tins with pastry, place a small portion of raspberry jam in the bottom and three parts fill with the almond mixture. Lay two strings of pastry on the top to form a cross.

These tarts when finished should have a rich glossy surface, the almond part being of a honeycomb appearance, though without large cracks. When large cracks appear, the fault is due to the use of extra fine sugar or the filling too stiff.

Oatmeal Macaroons

- 1 tablespoon butter
- 1 cup white sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons Magic Baking Powder
- 1 teaspoon vanilla
- $2\frac{1}{2}$ cups rolled oats

Rub together butter, sugar, rolled oats, salt and baking powder; then drop in eggs, unbeaten; add vanilla, mix well with wooden spoon. Drop mixture about the size of a hazelnut in buttered pans and bake 10 to 15 minutes.

Swiss Tarts

- 1 cup flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter
- Ice cold water
- Raspberry jam
- Pastry

Sift flour and salt, rub in the butter with finger tips; mix with cold water to a stiff paste. Roll out and cut with a round cutter and line some small tartlet tins; put $\frac{1}{2}$ teaspoon jam in each shell, then make the following filling:

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 2 cups flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla

Cream butter and sugar; add the eggs well beaten, then gradually sift in the flour, baking powder and salt alternately with milk. Add vanilla; beat well.

Fill tartlets with spoonfuls of the cake filling and bake in a fairly hot oven for about 15 to 20 minutes. When cool, ice on top with water icing.

Maids of Honor

- 1 cup sweet milk
- 1 cup sour milk
- 1 cup sugar
- 1 lemon
- 4 eggs (yolks)
- Speck of salt
- Pastry

Put all the milk in a double boiler and cook until it curds; then strain. Rub the curd through a sieve. Beat the sugar and yolks of eggs together, add the grated rind and juice of lemon, add curd. Line small patty tins with puff or short pastry rolled very thin. Put a large spoonful of the mixture in each one and bake from 15 to 20 minutes in a moderate oven. Do not remove from pan until cold.

Almond Cakes

- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup milk
- 2 eggs
- 1- $\frac{1}{3}$ cups flour
- 2 teaspoons Magic Baking Powder
- 1 cup almonds, blanched and cut in pieces

Mix ingredients in order given, and bake in individual cake pans.

Dainty Cheese Cakes

- 3 tablespoons butter
- 3 tablespoons fruit sugar
- 4 tablespoons ground rice
- 1 egg
- Few drops of almond extract

PASTRY

Cream butter and sugar thoroughly together; add well beaten eggs and extract and mix in ground rice.

Line some very small patty tins (about $2\frac{1}{2}$ inches in diameter) with good puff or short pastry; put in a spoonful of the mixture and bake in fairly hot oven.

FILLING FOR TARTS**Lemon Curd**

- Juice of 8 lemons
- 8 eggs
- 1 lb. sugar
- $\frac{1}{2}$ lb. butter
- $\frac{3}{4}$ pint water

Put all into a double boiler over the fire; keep well stirred until mixture boils; let boil for 2 minutes.

Almond Cheese Curd

- $\frac{1}{2}$ lb. butter
- $\frac{1}{2}$ lb. sugar
- 4 eggs
- $\frac{1}{2}$ lb. cake crumbs
- $\frac{1}{2}$ lb. ground almonds

Cream butter and sugar, adding the eggs two at a time, and stir in the crumbs and ground almonds.

Apricot Curd

- $\frac{1}{4}$ lb. dried apricots
- 1 lb. sugar
- $\frac{1}{4}$ lb. butter
- 4 eggs

Rind and juice of 1 lemon

Soak apricots in cold water over night; stew in a little water and pass through a sieve. When cool, add sugar, butter and eggs, well beaten, and the lemon. Mix all together and put in a jar. Place jar in a pan of boiling water. Bring to the boil and stir one way till it is the consistency of thick cream. Put in small jars and seal.

Cinnamon Buns

- 1 cup sugar
- 4½ cups flour
- 1 teaspoon salt
- 8 teaspoons Magic Baking Powder
- 4 tablespoons shortening
- 2 eggs
- 1 cup water
- 4 teaspoons cinnamon
- 8 tablespoons seeded raisins

Sift 4 tablespoons of measured sugar with flour, salt and baking powder; rub shortening in lightly. Add beaten eggs to water and add slowly to dry ingredients to make soft dough. Roll ¼ inch thick on floured board; brush with melted butter; sprinkle with sugar, cinnamon and raisins. Roll as for jelly roll. Cream 6 tablespoons butter with 6 tablespoons brown sugar. Spread this mixture on bottom and sides of iron baking pan or iron skillet. Cut dough into 2 inch pieces, place with cut edges up in pan. Allow to stand 15 minutes; bake in hot oven at 425° F. about 25 minutes. Remove from pan at once, turning upside down to serve.

Chopped Pastry

- 5 cups pastry flour
- 1 cup butter
- 1 cup lard
- 1 teaspoon salt
- 1 scant cup of ice-water

Put flour, salt and shortening in chopping tray; chop all together till shortening is thoroughly mixed with the flour, then add water gradually and continue chopping. When well mixed, turn the paste on to a floured board; roll lightly into a flat piece, fold and put away on ice. When hard use the same as puff paste. It can be used as soon as mixed, but will not be so good as if allowed to stand.

Puff Paste

- 1 quart pastry flour
- 1 pint butter
- 1 tablespoon salt
- 1 tablespoon sugar
- ¼ cups water

Wash the hands with soap and water, and dip them first in very hot, and then in cold, water. Rinse a large bowl or pan with boiling water, and then with cold. Half fill it with cold water. Wash the butter in this, working it with the hands until it is light and waxy. This frees it of the

salt and butter-milk, and lightens it, so that the pastry is more delicate. Shape the butter into two thin cakes, and put in a pan of ice-water, to harden. Mix the salt and sugar with the flour. With the hands, rub one-third of the butter into the flour. Add the water, stirring with a knife. Stir quickly and vigorously until the paste is a smooth ball. Sprinkle the board lightly with flour. Turn the paste on this, and pound quickly and lightly with the rolling pin. Do not break the paste. Roll from you and to one side; or, if easier to roll from you all the while, turn the paste around. When it is about one-fourth of an inch thick, wipe the remaining butter, break it in bits, and spread these on the paste. Sprinkle lightly with flour. Fold the paste, one-third from each side, so that the edges meet. Now fold from the ends, but do not have these meet. Double the paste, pound lightly, and roll down to about one-third of an inch in thickness. Fold as before, and roll down again. Repeat this three times if for pies, and six times if for patties, tarts, etc. Place on the ice, to harden, when it has been rolled the last time. It should be in the ice chest at least an hour before being used. In hot weather if the paste sticks when being rolled down, put it on a tin sheet and place on ice. As soon as it is chilled it will roll easily. The less flour you use in rolling out the paste the tenderer it will be. No matter how carefully every part of the work may be done, the paste will not be good if too much flour is used.

When rolling out pastry, do not roll over the edges, as this will let out the air.

Custard Pie

- 3 eggs
- 3 tablespoons sugar
- 1 tablespoon flour
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 pint milk

Sift together sugar, flour and salt; gradually add beaten eggs, then milk and flavoring. Turn into a deep pie plate which has been lined with pastry, and bake 25 to 30 minutes. The flour will give the custard a smooth, velvet-like texture.

Cocoaant Custard Pie

- 1/2 cup desiccated cocoaant
- 1 cup milk
- 2 eggs
- 1 small cup sugar
- 1 tablespoon butter
- 1/4 teaspoon vanilla
- Pinch of salt
- Pastry

Line a small pie plate with pastry; soak the cocoaant in milk for half an hour, then add the yolks of eggs, sugar and melted butter, vanilla and salt. Pour into the pastry and bake until custard is set. Oven should not be too quick or the custard will curdle.

Chocolate Custard Pie

- 2 squares chocolate
- 1 pint boiling water
- 6 eggs
- 1 quart milk
- 1/2 cup sugar
- 2 teaspoons vanilla
- 1/2 teaspoon salt

Grate the chocolate, dissolve in a little hot milk and add to boiling water; boil 5 minutes, cool. When cool, add the yolks of six eggs and whites of three, well beaten, then the milk, sugar, vanilla and salt.

Stir all together and pour into 2 deep pie plates lined with good pastry. Bake until custard is set. Make a meringue of the whites of remaining three eggs whipped stiffly with 2 tablespoons sugar. Spread over pie and return to oven to set and brown.

Chocolate Pie

- 2 cups boiling water
- 2 small tablespoons chocolate powder
- 1 cup sugar
- 2 tablespoons cornstarch
- Yolks of 2 eggs
- 2 teaspoons butter
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- Pastry

Mix chocolate powder and sugar thoroughly together, gradually add boiling water; strain into a double boiler and cook for 20 minutes; then add cornstarch moistened with cold water, stir until thick and clear, draw to one side and cool; then add the well beaten yolks, butter, vanilla and salt. Turn into a baked shell, set aside to cool. Beat whites of eggs stiff, sweeten with 2 tablespoons sugar, spread on pie and return to oven to set and brown slightly.

Caramel Pie

- 1 pint milk
- 2 tablespoons brown sugar
- 1/2 cup white sugar
- 1 large tablespoon flour
- 1 tablespoon butter
- 2 eggs

Pour milk in double boiler, brown sugar in a frying pan with 2 teaspoons water, cook until well browned but not burnt; add to milk, stir until dissolved; add white sugar and flour which has been moistened with a little cold water; add butter, draw from fire and when cool add the well beaten yolks of eggs. Pour into a cooked pie shell. Whip whites of eggs until stiff, sweeten with 2 tablespoons brown sugar and return to oven to brown.

German Fruit Pie

- 2 cups flour
- 1 teaspoon Magic Baking Powder
- 1/2 cup butter
- 1/2 teaspoon salt
- 1 egg
- Sweet milk
- Apples or peaches
- 1/4 cup syrup or molasses
- 1 teaspoon cinnamon

Sift flour, baking powder and salt together; rub in butter. Beat egg until light, add enough milk to make about three-quarters of a cup, make into a soft dough. Roll out quarter inch thick and line pie plates or a biscuit tin. Fill the pastry with juicy apples cut in thick slices, sprinkle with cinnamon and syrup. Bake in a quick oven until light brown, sprinkle a little sugar over them about 5 minutes before removing from oven.

Date and Walnut Pie

- 2 cups dates
- 1/2 cup sugar
- 1 cup water
- Lemon juice
- 1/2 cup walnuts (broken)
- 1 teaspoon butter
- 2 teaspoons flour
- Pastry

Wash and stone dates, cut in two, put in saucepan with sugar and water, cook until soft (about ten minutes), add lemon juice, butter, walnuts and flour, which has been blended with a little cold water. Stir well. When cool turn into pie plates which have been lined with pastry, put on top crust and bake about twenty minutes.

Butterscotch Pie

- 1 cup milk
- 1 cup dark brown sugar
- 3 tablespoons flour
- 1 tablespoon fruit sugar
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons water
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon vanilla
- 2 eggs

Put milk in double boiler; when at boiling point, add flour, fruit sugar and salt, which have been blended together, with the cold water, stir constantly; add brown sugar, butter and vanilla. Pour hot mixture on the well beaten yolks of eggs, stir well and cook a few minutes over boiling water; pour into shell. Make a meringue of the egg whites and 4 tablespoons sugar. Pile lightly on top of pie and brown in oven.

Vanilla Cream Pie

- 1 pint milk
- 1 cup sugar
- 3 eggs (yolks)
- 4 tablespoons flour
- 1 teaspoon butter
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt

Put milk in a double boiler; mix flour, sugar and beaten yolks all together, beat well; add to boiling milk, add butter and vanilla. Cool, then turn into a baked shell.

Beat whites of eggs until stiff and sweeten with 2 tablespoons sugar. Spread on pie and brown in oven.

Apple Custard Pie

- 1 cup grated sweet apples
- 2 tablespoons sugar
- 2 eggs
- 1 tablespoon melted butter
- Rind and juice of $\frac{1}{2}$ lemon
- 1 cup milk

Mix apples, sugar, well beaten eggs, butter and lemon. Stir all together, add milk; turn into a pie plate lined with pastry. Put a strip of pastry around the edge. Bake 30 minutes.

Orange Pie

- 2 oranges
- 1 large cup sugar
- 1 tablespoon flour
- 3 eggs
- 2 tablespoons melted butter
- Juice of 1 lemon

Grate the rind of 1 orange and use the juice of 2. Stir in sugar, flour and the yolks of eggs (reserving the whites for meringue), add butter and

lemon juice. Turn this into a pie plate lined with pie paste and bake in a quick oven. It will look like a finely baked custard when finished. Whip the whites of eggs until stiff, add 2 tablespoons sugar, spread on top of pie and then return to the oven and brown slightly.

Pineapple Pie

- 4 cups grated, cooked pineapple (fresh or canned)
- 2 tablespoons butter
- 4 tablespoons cornstarch
- 2 tablespoons lemon juice
- 1 cup sugar
- 2 tablespoons grated lemon rind
- $\frac{1}{2}$ teaspoon salt

Blend cornstarch with melted butter; mix pineapple with lemon juice, sugar, grated lemon rind and salt; combine the two mixtures and cook in double boiler until thickened. Fill previously baked pastry shell and top with meringue.

Pumpkin Pie

- $\frac{1}{2}$ cups pumpkin
- 1 dessertspoon flour
- 1 cup sugar
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon mace
- $\frac{1}{4}$ teaspoon salt
- 3 eggs
- $\frac{1}{2}$ cup milk

Mix pumpkin, flour, sugar, spices and salt together; beat eggs, add milk and stir all well together. Pour into a deep pie plate lined with good pastry. Bake until firm (about 35 minutes) in a moderate oven.

Orange Fritters

- 2 eggs
- $\frac{1}{4}$ cup milk
- 1 tablespoon sugar
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- Pinch of salt
- 3 oranges

Beat eggs, add milk, then sugar; beat well together; add flour which has been sifted with baking powder and salt. Divide oranges into sections, drop them into the batter, take out by the spoonful (1 section of orange to each spoonful) drop into boiling fat and cook a delicate brown. Roll in sugar if liked, or serve plain with maple syrup.

Fried Bananas

- 6 bananas
- 1 egg
- 2 tablespoons butter
- ¼ cup milk
- ½ cup flour
- ½ teaspoon Magic Baking Powder

Split banana lengthwise; dip each piece in thin batter; heat butter in iron pan and fry banana until golden brown. Sift with powdered sugar and serve hot.

Plain Fritter Batter

- 1 cup flour
- 1½ teaspoons Magic Baking Powder
- ¼ teaspoon salt
- 1 egg
- 2/3 cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

Vegetable Fritters

Cut into small pieces cooked cauliflower, egg plant, oyster plant and string beans. Put into fritter batter and fry by spoonfuls in deep hot fat at 375° F.

Apple Fritters

- 4 large apples
- 2 tablespoons powdered sugar
- 1 tablespoon lemon juice

Peel and core apples and cut into slices; add sugar and lemon juice. Dip each slice into 'Plain Fritter Bat-

ter.' Fry a light brown in deep hot fat at 375° F. Drain and sprinkle with powdered sugar.

Fruit Fritters

Other fruits may be used by following directions for 'Apple Fritters.' Drain canned fruits from syrup. Chop coarsely and stir into batter. Drop by spoonfuls into hot fat at 375° F. and fry until brown. Drain and sprinkle with powdered sugar.

Force bananas through sieve and mix with batter or cut in slices and add.

Corn Fritters

- ½ cup milk
- 2 cups cooked corn
- 1½ cups flour
- 1 teaspoon salt
- 1/3 teaspoon pepper
- 2 teaspoons Magic Baking Powder
- 1 tablespoon melted shortening
- 2 eggs

Add milk to corn; add flour sifted with salt, pepper and baking powder; add shortening and beaten eggs; beat well. Fry by spoonfuls on hot greased griddle or frying pan.

If fried in deep fat, use 2 cups flour and 3 teaspoons baking powder in batter. Drop by spoonfuls in deep hot fat at 375° F.

BREAD AND ROLLS

To save time, yet maintain a high standard of quality in home baking, is distinctly a modern necessity. Long-process yeast breads may be replaced by short-process Magic Baking Powder breads without loss of quality in any respect. Baking powder produces a well leavened dough, spongy and porous, with less time and energy expended. Magic loaf breads can be mixed and baked in about one and a half hours.

Magic Baking Powder Bread

- 4 cups flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 7 teaspoons Magic Baking Powder
- 1 medium-sized cold boiled potato
- Milk (water may be used)

Sift together flour, salt, sugar and baking powder, rub in potato; add sufficient milk to mix smoothly into stiff batter. Turn at once into greased loaf pan, smooth top with knife dipped in melted butter, and allow to stand in warm place about 30 minutes. Bake in moderate oven at 350° F. about 1 hour. When done take from pan, moisten top with few

drops cold water and allow to cool in pan before putting away in bread box.

Boston Brown Bread

- 1 cup whole wheat or graham flour
- 1 cup corn meal
- 1 cup rye meal or ground rolled oats
- 5 teaspoons Magic Baking Powder
- 1 teaspoon salt
- ¾ cup molasses
- 1-1/3 cups milk

Mix dry ingredients thoroughly; add molasses to milk, and add dry ingredients; beat thoroughly and put into greased moulds ¾ full. Cover tightly and steam 3½ hours; remove covers and bake in moderate oven at 400° F. until top is dry.

Spanish Breakfast Loaf

- 4 cups flour
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons Magic Baking Powder
- 1 cup milk
- 4 eggs
- $1\frac{1}{2}$ tablespoons shortening

Sift together several times flour, sugar, salt and baking powder. Beat eggs; add milk; add melted shortening. Combine mixtures and knead dough on floured board for 5 minutes. Place dough in 1 large or 2 small greased pans and allow to rise for 1 hour. Bake in moderate oven at 325° F. for 20 minutes, then increase heat to 350° F. and bake 40 minutes. Remove loaf from oven, brush top with beaten egg yolks diluted with a little cream. Cool and sprinkle with powdered sugar.

Raisin Breakfast Loaf

Add 1 cup seeded raisins to sifted dry ingredients.

Magic Bran Pan

- $1\frac{1}{4}$ cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- 3 tablespoons brown sugar
- $\frac{3}{4}$ cup bran
- 4 tablespoons shortening, melted
- 2 eggs
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup raisins, floured

Sift first four ingredients three times and add bran. Gradually add shortening a little at a time, stirring the dry mixture constantly. Beat egg yolks well and add milk. Add to dry mixture. Add raisins and beat 5 minutes. Fold in stiffly beaten egg whites. Spread in greased 8 inch square pan about $\frac{3}{4}$ inch thick and bake 50 to 60 minutes in a moderate oven at 350° F.

Corn Bread

- 1 cup flour
- 4 teaspoons Magic Baking Powder
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup corn meal
- 1 egg
- $1\frac{1}{2}$ cups milk
- 4 tablespoons melted shortening

Sift together flour, baking powder, sugar and salt. Add corn meal, beaten egg and milk to make a stiff batter. Add shortening, and beat until light and thoroughly mixed. Pour into greased shallow pan. Bake in hot oven at 425° F. about 25 minutes.

Nut and Fruit Bread

- $1\frac{1}{2}$ cups flour
- 5 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{1}{3}$ teaspoon Magic Soda
- $1\frac{1}{2}$ cups graham flour
- 1 cup seeded raisins or
- 1 cup pitted and chopped dates or
- 1 cup chopped figs
- $\frac{3}{4}$ cup chopped nuts
- $1\frac{1}{2}$ cups milk
- $\frac{1}{4}$ cup molasses
- $\frac{1}{2}$ cup brown sugar

Sift together flour, baking powder, salt and soda into bowl; mix in graham flour, raisins, dates or figs and chopped nuts. Add milk to molasses and brown sugar. Mix thoroughly and add to dry ingredients. Grease two 12 oz. Magic Baking Powder tins or two very small oblong pans; fill $\frac{3}{4}$ full; smooth tops and bake in moderate oven at 375° F. about 1 hour.

Graham Bread

- $1\frac{1}{2}$ cups flour
- 4 teaspoons Magic Baking Powder
- $1\frac{1}{4}$ teaspoons salt
- 2 tablespoons sugar
- $1\frac{1}{2}$ cups graham flour
- 1 tablespoon melted shortening
- 2 cups milk

Sift flour, baking powder, salt and sugar together; add graham flour, melted shortening and milk and beat thoroughly until smooth. Put into greased loaf pan; smooth top with melted shortening and bake in moderate oven at 375° F. about 1 hour. If this bread is allowed to cool in pan, it will be much easier to cut into thin slices for sandwiches.

Peanut Butter Bread

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup peanut butter
- $1\frac{1}{2}$ cups milk

Sift first 4 ingredients together.

Add peanut butter and mix in as for biscuits; add milk to make soft batter and beat thoroughly. Put in greased loaf pan; smooth top and bake in a moderate oven at 350° F. about 1 hour. This is best when a day old. It makes delicious sandwiches, cut in thin slices and filled with either cream cheese or lettuce and mayonnaise.

Prune or Date Bread

Make recipe for Graham Bread, adding 1 cup stoned and chopped prunes or dates to the dough.

Prepare prunes by soaking for several hours; or use after washing thoroughly, draining well before using in either case.

Spike Filled Coffee Cake

- 3 cups flour
- 4 teaspoons Magic Baking Powder
- 1 teaspoon salt
- $\frac{3}{4}$ teaspoon mace or nutmeg
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup butter
- 2 eggs
- 1 cup milk

Sift flour with baking powder, salt, mace, cinnamon and sugar. Mix in butter with steel fork. Add eggs, unbeaten, and milk. Stir to a smooth dough. Turn into a well greased round cake pan and cover with following:

Top Mixture

- $\frac{3}{4}$ cup butter
- $\frac{3}{4}$ cup brown sugar
- 3 tablespoons flour
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup almonds, cut in small pieces

Cream butter with brown sugar and flour; add cinnamon and salt. Spread over coffee cake dough and sprinkle with almonds. Bake 25 minutes in moderate oven at 375° F. When cool, split in half and put together with layer of sweetened whipped cream. Serve, cut in sections as for pie.

Luncheon or Sandwich Rolls

- 4 cups flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- 1 tablespoon shortening
- $\frac{1}{2}$ cups milk

Sift together dry ingredients; rub in shortening; add milk, and mix with spoon to smooth dough easy to handle on floured board. Turn out dough; knead quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering rolls; place on greased pans and allow to stand in warm place 15 to 20 minutes; brush with milk. Bake in hot oven at 425° F. about 20 minutes. When almost baked brush again with melted butter. For a glazed finish, before taking from oven, brush with yolk of egg mixed with a little water.

Rye Rolls

- 1 cup flour
- 3 cups rye flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- $\frac{1}{2}$ cups milk
- 1 tablespoon shortening

Sift together dry ingredients; add milk and melted shortening. Knead on floured board; shape into rolls. Put into greased pans and allow to stand in warm place 20 minutes. Bake in hot oven at 425° F. about 30 minutes.

Parker House Rolls

- 4 cups flour
- 1 teaspoon salt
- 6 teaspoons Magic Baking Powder
- 2-4 tablespoons shortening
- $\frac{1}{2}$ cups milk

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead on floured board and roll $\frac{1}{2}$ inch thick. Cut with biscuit cutter. Crease each circle with back of knife one side of centre. Butter small section and fold larger part well over small. Place one inch apart in greased pan. Allow to stand 30 minutes in warm place. Brush with melted butter and bake 15 to 20 minutes in hot oven at 425° F.

Nut and Raisin Rolls

- $2\frac{1}{2}$ cups flour
- 4 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon sugar
- 5 tablespoons shortening, melted
- 1 egg
- $\frac{2}{3}$ cup milk

Sift dry ingredients together. Add shortening and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4-inch squares. Roll up each as for jelly roll. Press edges together. Brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar. Allow to stand in greased pan about 15 minutes. Bake in moderate oven at 400° F. about 25 minutes.

Rusks

- 2¼ cups flour
- ½ teaspoon salt
- 2 tablespoons maple or brown sugar
- 4 teaspoons Magic Baking Powder
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- 1 egg
- ½ to 2/3 cup water
- 2 tablespoons shortening

Sift dry ingredients together; mix beaten egg, melted shortening and water and add. Mix well; turn out on floured board. Divide into small pieces; with floured hands shape into rolls; place on greased shallow pan close together; allow to stand 10 to 15 minutes before baking; brush with milk and sprinkle with a little maple or brown sugar. Bake in moderate oven at 400° F. about 30 minutes.

Hot Cross Buns

Same recipe as Rusks.

With sharp knife make deep cross cuts on top of each; brush with butter, sprinkle with sugar and bake.

Magic Individual Coffee Cakes

- 2 cups flour
- ¾ teaspoon salt
- 4 tablespoons sugar
- 3 teaspoons Magic Baking Powder
- 4 tablespoons butter
- 1 egg
- ½ cup milk

Sift dry ingredients; mix in butter; add beaten egg to milk and add to dry ingredients to make soft dough.

Divide dough into six long, narrow pieces; with hands, roll out each piece long and thin; spread with butter; cut each in half and beginning in centre, twist 2 pieces together and bring ends around to form crescent. Put into greased pan; sprinkle with chopped nuts. Bake in hot oven at 400° F. about 15 minutes. While hot, brush over with thin icing made with ½ cup confectioner's sugar moistened with 1 tablespoon hot water.

Butterscotch Curls

- 2 cups flour
- 4 teaspoons Magic Baking Powder
- 2/3 teaspoon salt
- 4 tablespoons shortening
- 2/3 cup milk
- 3 tablespoons butter
- ½ cup brown sugar

Sift dry ingredients; add shortening, mixing in with a fork. Add milk to make soft dough. Knead slightly. Roll out ¼ inch thick. Spread with creamed butter; sprinkle with brown sugar. Roll up as for jelly roll. Cut in 1 inch pieces. Stand rolls on end in a well buttered pan, small muffin tins or in muffin rings. Bake in moderate oven at 375° F. for 30 minutes. Centres of rolls curl up and will be glazed on edges.

SOUPS**Mock Turtle Soup**

- 1 calf's head
- 3 quarts water
- 6 potatoes
- 2 hard-boiled eggs
- 1 lemon
- 1 tablespoon Worcestershire sauce
- 2 tablespoons butter
- ½ tablespoon sweet marjoram
- Salt
- Pepper

Clean the calf's head thoroughly and boil in the water until tender; then pick the meat from the bones and cut it into small pieces. Add the potatoes cut into small dice, the eggs chopped, the lemon juice, Worcestershire sauce and butter; season with salt, pepper and sweet

marjoram; use drop dumplings, if desired.

Vegetable Soup

- 1 quart stock
- ¼ cup carrots
- ¼ cup turnips
- ¼ cup parsnips
- ¼ cup cabbage
- 1 onion
- 1 pint boiling water
- Pepper
- Salt
- Celery salt
- 1 tablespoon rice (cooked)
- 1 cup stewed tomatoes

Put stock in soup pot. Cook vegetables in water until soft; add to stock with seasoning and cooked rice and strained tomatoes.

Lentil Soup

- 1 lb. lentils
- 4 quarts water
- 1 ham bone
- 1 onion
- 1 carrot
- 1 stick celery
- 1 teaspoon parsley
- Pepper
- 1 tablespoon flour

Wash lentils, put on in water with ham bone, onion, carrot, celery; cook until lentils are soft (about 1 hour). Mash all through strainer, return to stove and thicken with flour moistened in cold water, add parsley and pepper. Serve very hot.

Macaroni Soup

- 1 quart white stock
- 1/2 lb. macaroni
- 1 onion
- 1 tablespoon tomato sauce
- 1 tablespoon pepper
- 1 tablespoon salt
- 1 teaspoon chopped parsley

Boil stock, macaroni and onion until macaroni is tender; rub through a strainer; add tomato sauce, pepper, salt and parsley. Boil up again and serve with sippets of toast.

Tomato Soup With Rice

- 1 quart can tomatoes
- 1 quart stock
- 1 onion
- 1 teaspoon sugar
- 1 bay leaf
- 2 cloves
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/4 cup cooked rice

Put tomatoes, stock, onion, sugar, bayleaf, cloves and salt in a saucepan; cook until onion is soft. Rub through a fine seive, add paprika and rice. Bring to boiling point and serve.

Scotch Broth

- 4 quarts water
- 2 lbs. neck of mutton (lean)
- 1/2 cup barley
- 1/2 small green cabbage
- 1 leek
- 1/2 small turnip
- 1/4 cup peas
- 1 large carrot
- 1 teaspoon chopped parsley
- Salt and pepper

Wash the mutton; wash and drain the barley; now put water in soup kettle. When it boils, add the meat; boil fast for five minutes. Draw from the fire and add barley. Place on fire again and boil slowly for one hour. Cut up or put through meat grinder (using large cutter) the cabbage, leek and turnip. Add these

with the peas to the broth. Cook all together for 45 minutes, then add the grated carrot and cook 15 minutes longer. Season with salt and pepper and add chopped parsley. Remove the meat, which may be served hot with mashed potatoes, mashed turnips and a little of the broth strained and thickened with flour, which has first been blended with a little cold water.

Puree of Tomato

- 1 can tomatoes
- 1 quart water
- 1 onion
- 2 cloves
- 1 bay leaf
- 6 pepper corns
- 1 teaspoon sugar
- Pinch of Magic Soda
- 1 tablespoon butter
- 1 tablespoon flour
- Salt
- Pepper

Cook together the first seven ingredients for 20 minutes; strain, add the soda. Thicken with butter and flour cooked together. Season to taste with pepper and salt.

Puree of Peas

- 1 can peas
- 1 quart stock
- 1 onion
- 1 teaspoon salt
- 1 sprig mint
- 2 tablespoons butter
- 2 tablespoons flour
- 1/4 teaspoon paprika
- 1/4 teaspoon sugar

Boil peas, stock, onion, salt, sugar and mint until peas will mash easily; remove mint; rub all through strainer. Melt butter, add flour; cook a few minutes then add purée of peas and stir all the time, add paprika. Serve very hot with fingers of dry toast.

If no stock on hand, use milk and water.

Cream Stock

- 1 tablespoon butter
- 1 tablespoon flour
- 1 pint milk
- 1/2 teaspoon salt
- Paprika

Melt the butter over the fire and add the flour, being careful not to let it brown; add the milk gradually, stirring constantly to prevent lumps; then add the seasoning.

This cream sauce is used instead of stock as a foundation for many soups.

Cream Francaise

- 2 quarts chicken stock
- 1 tablespoon sago
- 1 pint good milk or cream
- 1 bay leaf
- 2 tablespoons butter
- 2 tablespoons flour
- ¼ cup canned peas
- Salt
- Paprika

Put stock in saucepan, add sago and cook until clear. Draw from the fire, add milk and bay leaf. In another saucepan put the butter and when hot add flour; slowly add stock, beating gently all the time. Cook a few minutes then add peas and seasoning. Do not boil but keep hot in a double boiler until ready to serve.

Cream of Cauliflower

- 1 cauliflower
- 1 pint milk
- 1 pint water
- 2 tablespoons butter
- 2 tablespoons flour
- Salt and pepper

Having removed all green parts from the cauliflower, wash it thoroughly and scald it in hot water; then boil until tender in the milk and water. Rub through a sieve. Melt butter in a saucepan, add flour and cook for a few minutes; add the cauliflower purée, slowly, stirring all the time. Season and let it stand near the stove for about 10 minutes, but do not let it boil. Serve very hot with toast.

Oyster Soup

- 25 oysters and juice
- 1 pint milk
- 2 tablespoons butter
- Salt and pepper
- 1 hard-boiled egg
- 1 soda cracker (rolled)
- ¼ cup chopped celery

Boil the milk and set it aside. Bring the oyster juice to a boil and remove the scum. Put the oysters over the fire with the juice and the butter; let them simmer until the edges begin to curl; add the boiled milk; bring all to a boil and add the seasoning—salt and pepper to taste. Mix the cracker and celery with the egg, finely chopped; put this into a tureen and pour the soup over them.

Oyster Soup

- 25 oysters and juice
- 2 cups cream stock

Drain the oysters through a colander; strain the juice through a fine sieve; bring to a boil; skim, and when clear, add the oysters, watching so as to remove bits of shell. Let them cook slowly until the edges begin to curl; add the cream stock and serve.

Cream of Potato

- 2 medium sized potatoes
- ¼ tablespoon chopped onion
- 1 bay leaf
- 1 sprig parsley
- 1 pint cream stock (as used for oyster soup)

Pare the potatoes and let them soak in cold water for half an hour; then put them in boiling water with the bay leaf and onion; when soft, drain off the water and mash, saving the water and returning the mashed potatoes to it. Strain through a sieve and add the cream stock slowly. Just before serving add the parsley, chopped finely.

Cream of Tomato Soup

- 1 can tomatoes
- 1 onion
- 1 bay leaf
- 2 cloves
- ¼ teaspoon Magic Soda
- ½ teaspoon sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1 quart milk
- 1 teaspoon salt
- ¼ teaspoon paprika

Put tomatoes, onion, bay leaf and cloves in saucepan; cook ten minutes; strain, add soda and sugar. Melt butter, add flour, cook two minutes, add milk (boiling), season with salt and paprika. Mix with tomato and serve at once. (Do not boil after mixing).

Cream of Tomato

- 1 pint stewed or canned tomatoes
- 1 tablespoon sugar
- A pinch of Magic Soda
- 1 pint cream stock

Heat the tomatoes; strain; and add sugar and a pinch of soda. At the moment of serving, stir in the boiling, cream sauce very slowly to prevent curdling. A spoonful of whipped cream may be served on the top of each plate if desired.

FISH

Salmon Cutlets

Mix equal parts of cold flaked salmon and hot mashed potatoes. Season with salt and pepper. Shape in form of cutlets, dip in crumbs, egg, and crumbs again; fry in deep fat and drain. Arrange in a circle, having cutlets overlap one another, on a folded napkin. Garnish with parsley.

Moulded Salmon, Cucumber Sauce

- 1 can salmon
- 1/2 tablespoon salt
- 1 1/2 teaspoons sugar
- 1/2 tablespoon flour
- 1 teaspoon mustard
- Few grains cayenne
- Yolks of 2 eggs
- 1 1/2 tablespoons melted butter
- 1/2 cup milk
- 1/4 cup vinegar
- 1/4 tablespoon granulated gelatine
- 2 tablespoons cold water

Remove salmon from can, and separate in flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatine soaked in cold water. Strain, and add to salmon. Fill individual mold, chill, and serve with:

Cucumber Sauce

Beat one-half cup heavy cream until stiff, add one-fourth teaspoon salt, a few grains pepper, and gradually two tablespoons vinegar; then add one cucumber, pared, chopped and drained.

Fresh Fillet of Haddock

- 2 lbs. fillets
- Flour
- 2 eggs
- 1 tablespoon milk
- Salt
- Fine bread crumbs
- Frying fat or oil

Wipe the fish dry; dust with flour; dip in well beaten eggs (to which milk and salt has been added), then in bread crumbs.

Fry in hot fat until a golden brown. Serve garnished with parsley and tomato sauce.

Fried Fresh Herrings

- 12 herrings
- Flour
- Pepper and salt
- Frying lard

Clean, scale and wipe the herrings. Dust slightly with flour, pepper and salt and fry a nice golden brown. Garnish with parsley.

Halibut a la Creole

- 1 lb. halibut
- 1 cup tomatoes
- 1/4 cup water
- Small piece onion
- Sprig parsley
- 1 clove
- 1/2 teaspoon sugar
- 3/4 tablespoon butter
- 3/4 tablespoon flour
- Salt and pepper

Tomato Sauce — Blend tomatoes, water, onion, parsley, clove and sugar and cook ten minutes.

Melt the butter, add the flour and pour on gradually the hot mixture. Add salt and pepper to taste, cook five minutes and strain.

Clean fish. Wipe with cloth wet with cold salted water and dry thoroughly. Put in baking tin, pour around half the sauce and bake until fish separates easily from bone, basting often. Serve on hot platter, pour around it the remainder of the sauce and garnish with parsley.

Cod Steaks (Fried)

- 4 cod steaks
- 2 eggs
- 1 tablespoon water
- Bread crumbs
- Salt
- Frying fat or oil

Have steaks cut from the middle of the fish; wipe dry; dip in well beaten eggs to which the water has been added. Roll in bread crumbs and fry in hot fat until golden brown. Serve with cut lemon and parsley.

Cod Fish Balls

- 1 cup salt cod fish
- 2 cups potatoes
- 1 egg
- 1 tablespoon butter
- 1/4 teaspoon pepper

Wash fish in cold water and leave to soak over night.

Pull to small pieces, leaving fish in water all the time. Wash and peel potatoes and cut in pieces. Cook fish and potatoes together until potatoes are tender, then drain and shake over fire until dry; mash and beat thoroughly with a wire potato masher, add butter and pepper. Cool slightly and add beaten egg; beat all until light. Take up mixture in a spoon, moulding slightly with a knife. Drop into deep hot fat and fry until brown (about 1 minute). Drain on paper.

Pickled Mackerel

- 4 mackerel
- 2 tablespoons salt
- 2 quarts water
- ½ pint vinegar
- 1½ pepper corns
- 2 bay leaves

Clean and wipe fish. Boil the mackerel in salted water (allowing ten minutes to each pound). Skim often and simmer gently until cooked. Lay in a dish. Boil vinegar, pepper corns and bay leaves for ten minutes and pour over the mackerel. To be eaten cold.

Steamed Cod Fish

- Middle cuts of fresh cod fish (about 4 lbs.)
- 1 tablespoon salt
- 1 tablespoon vinegar

Wipe the fish with a damp cloth; wrap in a piece of cheesecloth. Place in fish kettle half filled with boiling water; cook rapidly for five minutes. Lower the heat, add salt and vinegar; allow 20 minutes to each pound of fish. Serve with parsley or egg sauce.

Scalloped Fish

Put creamed fish into small baking dish, cover with dried bread or cracker crumbs; dot with bits of butter and brown in oven.

Scalloped Fish

- 1 lb. flaked cold fish
- 1½ cups white sauce
- 1½ cups mashed potatoes
- ¼ cup buttered crumbs

Butter a baking dish and arrange in layers, fish, fish sauce, potatoes,

bread crumbs, having mashed potatoes on top. Sprinkle with bread crumbs and bake in moderate oven until brown on top.

Creamed Cod Fish

- ½ cup flaked codfish
- 1 cup milk or cream
- ½ teaspoon butter
- ½ teaspoon flour
- Yolk of 1 egg
- Pepper

Soak the fish in two waters; melt the butter, add the flour and pour on gradually the scalded milk; cook thoroughly, add cod fish and egg, cook five minutes; season and serve on toast or fresh bread.

Oysters Roasted in the Shell

Wash the shells very carefully with a brush. Put them in a wire broiler over glowing coals, the round side of shell down so as to hold the juice. Cook them quickly, turning once or twice until the shell opens. They may also be cooked in a hot oven. When done remove the upper half of the shell; season them quickly with salt, pepper and a tiny bit of butter and vinegar, if liked, and serve them while very hot.

The true oyster flavor is delightfully developed by preparing in this way. They may also be served with melted butter, salt, pepper and lemon juice.

Time Tables for Cooking Meats Roasting and Baking:

| | | |
|--|-----------|----|
| Beef, ribs or sirloin, rare | per pound | 10 |
| Beef, ribs or sirloin, well done | " " | 12 |
| Beef, ribs or sirloin, boned and rolled.. | " " | 12 |
| Round of beef | " " | 15 |
| Mutton, leg | " " | 20 |
| Mutton, shoulder, stuffed | " " | 20 |
| Mutton, loin | " " | 15 |
| Mutton, saddle | " " | 15 |
| Lamb | " " | 15 |
| Veal | " " | 20 |
| Pork | " " | 25 |
| Turkey | " " | 15 |
| Chicken | " " | 15 |
| Goose | " " | 18 |
| Venison | " " | 15 |

| | | |
|-------------------------------------|-----|----------|
| Fillet, hot oven | " " | 30 |
| Ducks, domestic ..entire time | | 45-60 |
| Ducks, wild, very hot oven | " " | 15-30 |
| Partridge | " " | 30-40 |
| Grouse | " " | 30 |
| Pigeons | " " | 30 |
| Braised Meats | " " | 3-4 hrs. |
| Heart, stuffed | " " | 2 hrs. |

In roasting or baking meats, the time should be computed after the first twenty minutes; or, after counting so many minutes to each pound, add twenty or thirty minutes according to the size of the roast to allow time for the meat to become heated. Meat should be basted every ten minutes unless covered in a special roaster.

| Boiling: | Minutes |
|-----------------------|---------|
| Muttonper pound | 15 |
| Pot Roast | 30-35 |
| Corned Beef | 30 |
| Ham | 18-20 |
| Turkey | 15 |
| Chicken | 15 |
| Fowl | 20-30 |

Swiss Steak

Select a flank steak or a slice of round steak $1\frac{1}{2}$ to 2 inches thick. Pound into the steak, on both sides, as much flour as it will take up. Place in frying pan, brown the meat on both sides in bacon fat. Add boiling water to partly cover and let simmer about 2 hours. Peel a small onion for each person to be served; parboil 5 minutes, drain, and put to cook around the meat or slice in a layer over the top of the meat. The sauce around the meat should be thick and brown and well seasoned.

Hamburg Steak

- 2 lbs. roughly minced beef
- 1 tablespoon minced onion
- Pepper and salt
- $\frac{1}{2}$ cup soaked bread

Mix beef, onion, pepper and salt. Squeeze bread and rub into the meat. Shape in form of steaks one inch thick and fry or bake on a greased tin. Serve with brown gravy, tomato sauce or fried onions.

Beef Steak and Tomato Pie

- 2 lbs. beef steak
- 2 onions
- 1 lb. tomatoes
- Pepper and salt

Cut beef steak in two inch pieces, brown in frying pan with onion cut up. Turn into a saucepan and barely cover with water; season; simmer until tender (but not ragged). Turn into a deep pie dish. Scald and skin tomatoes and slice on top of meat, season and leave to cool before covering with pastry.

Beef Steak and Kidney Pudding

- 6 oz. suet (chopped)
- 1 lb. flour
- 1 teaspoon salt
- Milk or water
- 2 lbs. rump steak
- 1 ox kidney
- Pepper and salt
- Water

Make a crust of suet, flour and salt. Mix with milk to a soft dough. Line the sides of a pudding basin, letting the paste overlap.

Cut up steak and kidney in inch pieces, put a layer of steak then a layer of kidney alternately, season. Fill up the basin with water to within 2 inches of the top, lay another layer of paste on the top and press down edges, fold over the overlapping paste.

Wring a cloth out of hot water and tie up the pudding; put in boiling water and boil for four hours at least. Keep the pudding well covered with boiling water till it is cooked. Pin a napkin around basin and send to the table.

Beef a la Paysanne

- 1 can soup (tomato)
- Water
- Salt and pepper
- $2\frac{1}{2}$ lbs. raw meat roughly minced
- 1 cup bread crumbs
- 2 tablespoons melted butter

Turn soup into a basin, add equal quantity of cold water, add salt and pepper. Now put the minced beef into a baking dish, cover with the soup. Spread the bread crumbs thickly on top, pour over the melted butter and bake for two hours in a slow oven.

Serve in the dish it is cooked in with a napkin pinned around.

Stewed Steak with Macaroni

- $1\frac{1}{2}$ lbs. round steak
- 2 tablespoons flour
- 2 tablespoons butter
- 1 tablespoon catsup
- $\frac{1}{4}$ lb. macaroni
- Pepper and salt

Cut the meat in small pieces, roll in flour and brown in butter. Cover with hot water and allow it to simmer slowly for $1\frac{1}{2}$ hours; add the macaroni and cook for three-quarters of an hour. Season with pepper and salt and catsup. Cook for another ten minutes. Serve on a hot dish with meat in the middle and macaroni around.

Shepherd's Pie

- 2 cups chopped roast beef
- Gravy
- 1 cup mashed potatoes
- Seasoning

Combine ingredients, except potatoes. Place in a buttered baking dish and cover with mashed potatoes. Brush with beaten eggs. Bake until potatoes are slightly browned.

Browned Hash

- 1 cup meat
- 2 cups mashed potatoes
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{4}$ tablespoon fat
- Seasoning
- Onion Juice

Put the mixture in a frying pan in which 1 tablespoon fat has been heated. Spread smoothly, cook over moderate heat so it will brown slowly and not burn. Cook about one half hour and do not stir. Fold like an omelet. (The same mixture may be made into small cakes and browned).

Lamb**Roast Leg of Lamb**

- 1 leg of lamb
- Salt
- Pepper
- Flour
- 2 tablespoons chopped mint
- 1 tablespoon sugar
- $\frac{1}{2}$ cup vinegar

Wipe lamb and remove the outer skin; lay in roasting pan, sprinkle with salt and pepper; dredge with flour; put in hot oven and cook 20 minutes to each pound, basting frequently. Serve with brown gravy and mint sauce.

Broiled Lamb Chops

- 6 chops
- Butter
- Salt and pepper

Wipe and trim chops; lay on a hot broiler and broil on each side. It takes from 8 to 10 minutes to cook. Season with salt and pepper and spread lightly with butter.

Pan Broiled Chops

- Chops
- Pepper and salt

Prepare as for broiling; put on a very hot frying pan slightly greased, turn and sear on other side. Turn often but do not pierce chop with fork or the juices will escape. Cook from 8 to 10 minutes. If fat collects in pan, pour it off. Turn chops on edge to brown the fat. Sprinkle with pepper and salt and spread lightly with butter, if desired.

Masked Lamb Cutlets

- 8 lamb cutlets
- Mashed potatoes
- 1 egg
- Bread or cracker crumbs
- Seasoning

Take cutlets, chop off the thick part of the bone. Beat the cutlets flat, scrape quite clean a portion of

the top of the bone (about 1 inch); broil for seven or eight minutes, turning frequently. When done season with pepper and salt; let cool slightly; now cover thickly with finely mashed potatoes, dip in beaten egg and cracker or bread crumbs, and fry a golden brown. Arrange chopped, buttered new carrots or green peas on the centre of a hot platter; put a cutlet frill on the scraped bone of each cutlet and stand cutlets round the vegetables.

Braised Lamb Stew

- 2 lbs. lamb from forequarter
- Flour
- 1 onion (sliced)
- 1 tablespoon dripping
- 1 pint water
- 1 pint strained tomatoes
- Salt and pepper
- 1 can peas

Cut lamb in cubes, dredge with flour. Fry onion in dripping, add meat. Put all in double roaster, add water and tomato juice. Season to taste. Cook one and a half hours; just before taking from oven add peas. Serve on a hot platter with sippets of toast.

Fricassee of Lamb

- 3 lbs. lamb cut from forequarter
- 1 quart water
- 1 onion (whole)
- 1 bay leaf
- 2 whole cloves
- 1 tablespoon butter
- 1 tablespoon flour
- Pepper and salt

Wipe and cut up the lamb in cubes, cover with cold water and bring slowly to boiling point; add onion, bay leaf and cloves. Take off scum. Cook slowly until lamb is tender (about 40 minutes); strain off the liquor. Melt butter, add flour and cook for 2 minutes. Add enough boiling liquor to make a creamy sauce; take out the onion, bay leaf and cloves. (The easiest way to use the onion is to stick the bay leaf on with cloves; it is easier got out).

Pour sauce over meat and serve very hot, with green peas if desired.

Roast Loin of Veal

- Veal
- Melted butter

Paper the kidney fat; roll in and skewer the flap, which makes the joint a good shape; dredge well with flour, place in a roasting pan with a

little dripping, and put in a moderate oven. Should the loin be very large, skewer the kidney back for a time to roast thoroughly. Keep it well basted, and, before serving, remove the paper from the kidney and allow it to acquire a nice brown color. Put some melted butter into a dripping pan after it is emptied, pour it over the veal and serve. Garnish with slices of onion and forcemeat balls.

Roast Breast of Veal—Stuffed

- 1 breast veal—boned
- Pepper and salt
- Stuffing

Trim the meat, wipe with a cloth wrung out of cold water.

Lay out flat, season with pepper and salt; spread dressing, roll and tie in several places with tape.

To Make Dressing

- 2 cups dry bread crumbs
- 1/2 teaspoon salt
- 1/2 teaspoon lemon juice
- 1 teaspoon savory and thyme mixed
- 1 tablespoon chopped onion
- 1 tablespoon butter
- 1 tablespoon chopped bacon
- A little water to moisten

Mix ingredients in order given. Serve with thick brown gravy.

Breaded Veal Cutlets

- 1 1/2 lb. fillet of veal
- 1 egg
- 1 tablespoon cold water
- Cracker crumbs
- Salt and pepper

Cut veal into six pieces of equal size. Flatten with blade of a large knife and season with pepper and salt.

Beat egg, adding cold water; add a little salt. Now dip each cutlet into the egg and roll in cracker or fine bread crumbs and fry in boiling fat for six minutes. Serve with green peas and tomato sauce.

Savory Dish of Veal

- 3 or 4 lbs. loin or neck of veal
- 15 young carrots
- A few green onions
- 1 pint green peas
- A bunch savory herbs
- Pepper and salt to taste
- 1 tablespoon lemon-juice
- 2 tablespoons tomato sauce
- 2 tablespoons mushroom ketchup
- 12 new potatoes

Dredge the meat with flour and roast or bake it for about 3/4 hour. Put the meat into a stewpan with the carrots, onions, potatoes, herbs, pep-

per and salt; pour over it sufficient boiling water to cover it, and stew gently for 2 hours. Take out the meat and herbs, put the former into a deep dish; skim off all the fat from the gravy and flavor it with lemon-juice, tomato sauce and mushroom ketchup in the above proportion. Put a pint of green peas, boiled separately, with the meat, pour over it the gravy, and serve. Garnish with a few forcemeat balls. The meat may be cut into chops and floured and fried, instead of being roasted.

Veal Loaf

- 2 lbs. lean veal
- 1 lb. fat pickled pork
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 teaspoon minced onion
- 1 tablespoon chopped parsley
- 1/2 cup dry bread crumbs
- 1/4 cup milk
- 1 egg
- A little lemon juice

Remove skin and membrane from the veal, chop fine, add minced onion, seasoning with bread crumbs. Mix in the milk and the egg slightly beaten. Mix thoroughly together. Place in a bread pan and smooth evenly on top. Bake in a slow oven for 2 hours, basting frequently. Turn out and serve with brown gravy or Spanish sauce.

Fricassee of Veal

- 4 lbs. veal
- 1 onion stuck with 2 cloves
- 2 bay leaves
- 1 quart water
- Pepper and salt
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup hot milk
- 1 teaspoon parsley

Wipe veal and cut into 2 inch pieces; put in saucepan with onion and bay leaves, add water; bring slowly to boiling point; remove scum as it rises. Let veal simmer for about one hour, season with pepper and salt. Strain off about one pint of the gravy, add to it the hot milk. Melt butter, stir in flour, then the hot milk and stock, stirring all the time to keep it smooth. Cook for five minutes; pour over the meat and sprinkle with chopped parsley.

Veal Chops en Casserole

- 6 veal chops
- 1 egg
- Cracker or bread crumbs
- 1 can tomatoes
- 1 small spanish onion
- 1 bay leaf
- Pepper and salt

Trim chops, dip in egg and crumbs, fry for five or six minutes to golden brown. Remove from pan and place in casserole, cover with thinly sliced onion, pepper and salt to taste, bay leaf and tomatoes. Cover closely and bake for 30 to 40 minutes, or till onion is quite done. Very delicious.

Veal and Ham Pie

- 1½ lbs. veal (cut in pieces)
- ½ lb. cooked ham
- 2 hard-boiled eggs
- 1 tablespoon flour
- 1 teaspoon grated lemon rind
- 1 tablespoon parsley
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 blade of mace
- 1 cup water

Stew the veal until tender; put into a deep baking dish with the ham and hard-boiled eggs, which have been cut into small pieces. Mix flour, lemon rind, parsley and other seasoning all together; mix in layers with the meat. Cover with the gravy from the veal. When cool cover with pastry, bake in a hot oven for 30 minutes. Serve either hot or cold.

Curried Veal

- Cold roast veal
- 4 onions
- 2 apples (sliced)
- 1 tablespoon curry powder
- 1 dessertspoon flour
- 1 cup broth or water
- 1 tablespoon lemon juice

Slice the onions and apples, and fry in a little butter; take them out, cut the meat into neat cutlets, and fry these to a pale brown; add the curry powder and flour, put in the onion, apples and a little broth or water, and stew gently till tender; add the lemon juice, and serve with a dish of boiled rice. The curry may be ornamented with pickles, capsi-cums, and gherkins arranged prettily on the top.

Spanish Stew

- 3 lbs. veal or beef
- ½ can tomatoes
- ½ pint water
- 1 sweet green pepper
- 2 onions
- Salt to taste

Cut the meat into 2 inch pieces; add salt, tomatoes, green pepper

(which has been seeded and cut in strips), chopped onion and water. Cook slowly until meat is tender. Blend 1 tablespoon flour with water and thicken.

May be served with plain boiled rice if desired.

Calf's Liver and Bacon

- 1 lb. calf's liver
- ½ lb. bacon
- Flour
- Pepper and salt
- Dripping

Cut the liver in slices a half inch thick, pour boiling water over and let it stand 5 minutes; drain. Sprinkle with pepper and salt and dredge with flour. Cook slowly in hot dripping or bacon fat. Serve with crisp bacon.

Pork**Roast Leg of Pork**

- Leg of pork
- A little dripping

Score the skin across in narrow strips, about ¼ inch apart. Cut a slit in the knuckle, loosen the skin, and fill it with a sage and onion stuffing. Brush the joint over with a little lard or dripping (this makes the crackling crisper and a better color), and place in roasting pan and put it in a good, brisk oven. Baste well and serve with gravy made in the dripping-pan. Send to table a tureen of well made apple sauce.

Breaded Pork Cutlets

- Loin, or fore-loin of pork
- Egg and bread crumbs
- Salt and pepper to taste
- To every tablespoon bread crumbs, allow ½ teaspoon minced sage
- Clarified butter

Cut the cutlets from a loin, or fore-loin of pork, trim as mutton cutlets and scrape the top part of the bone. Brush over with egg, sprinkle with bread crumbs, mixed with minced sage and seasoning of pepper and salt; drop a little clarified butter on them and press the crumbs well down. Put the frying-pan on the fire with some lard in it; when hot, lay in the cutlets, and fry them a light brown on both sides. Take them out, put them before the fire to dry and dish on mashed potatoes. (Put potatoes through ricer; arrange pyramid of potatoes in centre of dish and arrange cutlets around.) Garnish with rings of fried apples.

Fowl Saute with Peas

- Remains of cold roast fowl (2 cups)
- 4 tablespoons butter
- Pepper
- Salt
- Pounded mace to taste
- 1 dessertspoon flour
- 1 cup weak stock
- 2 cups green peas
- 1 teaspoon pounded sugar

Cut the fowl into nice pieces; put the butter into a saucepan; saute or fry the fowl a nice brown, previously sprinkling it with pepper, salt and pounded mace. Dredge in the flour, shake the ingredients well around, then add the stock and peas, and stew till the latter are tender (about 20 minutes); put in the pounded sugar and serve, placing the chicken around, and the peas in the middle of the dish. Mushrooms may be substituted for the peas.

Fricassee of Chicken

- 1 chicken (about 3 lbs.)
- 1 onion
- 2 cloves
- 1 bay leaf
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 2 tablespoons butter
- 2 tablespoons flour

Wash and singe the chicken; place in saucepan and barely cover it with cold water, add seasoning and cook until tender. Remove from saucepan; skin and cut the chicken into nice joints. Put butter in another saucepan, melt, add flour and strain into it about one quart of liquor in which the chicken has been boiled, which will make a nice white sauce. Put the chicken in. Boil up, add a little chopped parsley and serve very hot. Plain boiled rice may be served if liked.

Chicken a la King

- 2 cups cold chicken, chopped
- 1 cup cooked mushrooms
- 1 green pepper
- 1 teaspoon salt
- 1/4 teaspoon white pepper

White Sauce

- 2 tablespoons butter
- 2 tablespoons flour
- 1 pint milk or cream
- Toast

Melt butter, add flour, then milk (which should be hot). Cook 3 minutes, add chicken, mushrooms and seasoning. Serve very hot on toast.

Chicken Maryland

- 2 spring chickens
- Salt and pepper
- 2 eggs
- Bread crumbs
- 2 tablespoons butter
- 1 cup white sauce
- 1/2 lb. bacon
- Corn fritters

Split the chickens, detach wings and legs; lay on a flat dish and season. Dip each portion in beaten egg, then in bread crumbs. Place in a buttered pan and pour over 2 tablespoons of clarified butter, and roast in the oven for 20 minutes. Pour white sauce on a serving dish and arrange chicken on it; alternate with rolls of broiled bacon and small corn fritters.

Chicken Pot Pie

- 1 large chicken
- Cold water
- Salt
- Pepper
- 2 teaspoons flour
- 2 tablespoons butter
- Biscuit dough

Cut and joint the chicken, cover with cold water and let it boil gently until tender. Season with salt and pepper and thicken the gravy with the flour, mixed smooth with butter. Have ready nice, light biscuit dough; roll about half an inch thick, cut with a small cutter and drop into the boiling gravy. Put the cover on the pot closely so that none of the steam escapes, and do not allow the pot to cease boiling till the biscuits are done and ready to serve (about half an hour).

SALADS

To Prepare Salad Greens

Wash leaves and examine very carefully for sand or parasites. When thoroughly washed pile leaves lightly in cheesecloth and keep on ice.

Six Secrets for Salad Success

1. Serve salad greens very cold and crisp.
2. Save the outer leaves of lettuce, shred them and use as the foundation for fruit or vegetable salads.

3. Never put salad dressing on lettuce or other salad greens until just before serving as it makes the greens limp and wilted.

4. Marinate in French dressing all vegetables, meat and fish to be used in salads.

5. Make your salad attractive to look at as well as to eat. Never throw the ingredients carelessly together.

6. Don't let your salads become monotonous. Vary them frequently, and serve different dressings.

Egg Salad

Cut four "hard-boiled" eggs in halves crosswise in such a way that tops of halves may be cut in small points. Remove yolks, mash, and add an equal amount of finely chopped cooked chicken. Moisten with French Dressing, shape in balls size of original yolks, and refill whites. Arrange on lettuce leaves, garnish with radishes cut in fancy shapes, and serve with French Dressing.

Devilled Egg Salad

Cut six "hard-boiled" eggs in halves crosswise, keeping whites in pairs. Remove yolks and mash or put through a potato ricer. Add slowly enough French Dressing to moisten. Make into balls the size of original yolks and refill whites. Arrange on a bed of lettuce, and pour oil dressing around eggs.

Salmon Salad

1 can salmon
Lettuce leaves
1½ cups finely chopped celery
Hard-boiled egg

Drain the oil from the fish; remove the bone and bits of skin; add celery and season. Mix with mayonnaise or a good salad dressing. Arrange on lettuce leaves and garnish with slices of hard-boiled egg.

Shrimp Salad

1 pint shrimps
1 head lettuce
1 hard-boiled egg
Mayonnaise dressing
Beets
Lettuce and celery tips
Pepper and salt

Strain shrimps; chop lettuce, slice egg. Place in salad bowl, a layer of shrimps, then a layer of lettuce; sea-

son with pepper and salt. Spread over all a mayonnaise dressing and garnish with beets, lettuce, celery tips and egg.

Waldorf Salad

Mix equal parts of apples, pared and cut into small cubes, celery sliced in thin circles and English walnuts cut into small pieces. Season with salt and moisten with mayonnaise. Serve on lettuce leaf garnished with a spoonful of whipped cream and halves of English walnuts or pecans.

Tomatoes Stuffed with Nuts

Tomatoes
Nut meats
Green peas
Mayonnaise

Scald, peel, core and scoop out the tomatoes; fill them with finely chopped nuts and green peas which have been mixed with a little mayonnaise. Turn them upside down on a lettuce leaf; pour over them two tablespoonfuls mayonnaise dressing; garnish with olives and cress.

Tomatoes Stuffed with Pineapple

Peel medium sized tomatoes. Remove thin slice from top of each, and take out seeds and some of pulp. Sprinkle inside with salt, invert, and let stand one-half hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded, and nut meats, using two-thirds pineapple and one-third nut meats. Mix with mayonnaise dressing; garnish with mayonnaise, halves of nut meats, and slices cut from tops cut square. Serve on a bed of lettuce leaves.

Delmonica Salad—1

1 apple
1 head lettuce
3 oranges
¼ cup dates
¼ cup chopped walnuts
¼ cup cocoanut
1 tablespoon fruit sugar
¼ pint whipped cream
¼ teaspoon salt

Peel and core apple, cut in thin rounds; place on lettuce leaf; peel orange and cut in dices. Pile upon apple ring. Mix chopped dates, walnuts, cocoanut and sugar together. Moisten with a little cream, arrange spoonfuls of the mixture on the top of the diced orange. Serve with salted whipped cream on top.

Delmonica Salad—2

- 6 oranges
- 1/2 cup chopped dates
- 1/2 cup chopped walnut meats
- 1/2 cup shredded cocoanut
- 1 tablespoon powdered sugar

Select oranges of medium and uniform size, having a clear golden skin; cut a slice from the end of each orange and then carefully remove the pulp, using a sharp knife. Discard all the tough membrane; mix the pulp with the dates, walnut meats, shredded cocoanut and sugar. Refill the orange shells, dividing the mixture among the six oranges. Serve with a cream mayonnaise.

Orange and Cheese Salad

- 1 cup chopped pecans
- 1 pkt. cream cheese
- Pepper and salt
- 1 tablespoon thick cream
- 3 oranges
- Lettuce
- Salad dressing

Mix pecans with cream cheese, season with pepper and salt; add cream to blend. Make into tiny balls. Peel oranges, remove seeds and white membrane and cut in half-inch rings. Arrange rings on lettuce leaves and place several of the cheese balls in the centre. Serve with salted whipped cream or salad dressing.

French Fruit Salad

- 2 oranges
- 3 bananas
- 1/2 lb. Malaga grapes
- 1/2 English walnut meats
- 1 head lettuce
- French dressing

Peel oranges and remove pulp separately from each section. Peel bananas and cut in one-fourth inch slices. Remove skins and seeds from grapes. Break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

Butterfly Salad

- 6 slices pineapple
- 1 pkt. cream cheese
- 1/2 cup chopped nuts
- 1 green pepper
- 1 pimento
- Salad dressing
- Lettuce

Cut slices of pineapple in halves. Arrange two halves, curved sides toward the centre on a bed of lettuce, on individual salad plates. Make small balls of cream cheese rolled in chopped nuts. Place two or three

in the centre for the butterfly's body. Use thin strips of green pepper for antennae and decorate the pineapple halves with pimento cut in fancy pieces to resemble markings on the wings. Serve with salad dressing or salted whipped cream.

Chicken Salad

- 2 cups cold chicken
- 1 cup crisp celery
- Few capers
- Salt and paprika
- 1/2 pt. mayonnaise
- 1 head lettuce
- Celery tips
- Olives

Cut chicken in small dice, add the finely chopped celery and capers, season with a little fine salt and paprika, pour in the mayonnaise, mix together lightly. Pile the mixture on cup shaped lettuce leaves and garnish with strips of pimento, celery tips, plain or stuffed olives, or any colorful garnish as desired.

SALAD DRESSINGS**Mayonnaise Dressing**

- 1 teaspoon mustard
- 2 teaspoons powdered sugar
- 1 teaspoon salt
- Speck cayenne
- Yolks of 2 eggs
- 1 1/2 cups olive oil
- 2 tablespoons vinegar
- 2 tablespoons lemon juice

Mix dry ingredients, add to yolks and mix thoroughly. Add a few drops of oil at a time until one-half cup is used, beating with egg-beater or wooden spoon. Then add alternately a few drops of vinegar and lemon juice and the remainder of the oil, using care not to lose the stiff consistency. It should be a thick dressing and not added to food until just before serving.

Note:—Have all ingredients and utensils thoroughly chilled and place mixing bowl in a pan of crushed ice while blending.

If dressing curdles, take another egg yolk and add the curdled mixture to it slowly, beating constantly.

Another method of blending is to mix dry ingredients, add to yolks and mix thoroughly. Add the vinegar and lemon juice slowly, beating well with Dover egg beater. Add the oil slowly.

Cream Dressing

- $\frac{1}{2}$ tablespoon salt
- $\frac{1}{2}$ tablespoon mustard
- $\frac{3}{4}$ tablespoon sugar
- 1 egg (slightly beaten)
- $2\frac{1}{2}$ tablespoons melted butter
- $\frac{3}{4}$ cup cream
- $\frac{3}{4}$ cup vinegar

Mix ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly until mixture thickens, strain and cool.

Boiled Dressing

- $\frac{1}{2}$ tablespoon salt
- 1 teaspoon mustard
- $1\frac{1}{2}$ tablespoons sugar
- Few grains cayenne
- $\frac{1}{2}$ tablespoon flour
- Yolks 2 eggs
- $1\frac{1}{2}$ tablespoons melted butter
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup vinegar

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens; strain and cool.

French Dressing

- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 4 tablespoons vinegar
- 4 tablespoons olive oil

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice. French Dressing is more easily prepared and largely used than any other dressing.

Russian Dressing

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ teaspoon tomato catsup
- 1 teaspoon lemon juice
- A little finely chopped red and green pepper

Mix all well together.

Oil Dressing

- 4 hard boiled eggs
- 4 tablespoons oil
- 4 tablespoons vinegar
- $\frac{1}{2}$ tablespoon sugar
- $\frac{1}{2}$ teaspoon mustard
- $\frac{1}{2}$ teaspoon salt
- Few grains cayenne
- White 1 egg

Force yolks of "hard-boiled" eggs through a strainer, then work, using a silver or wooden spoon, until smooth. Add sugar, mustard, salt and cayenne, and when well blended, add gradually oil and vinegar, stirring and beating until thoroughly mixed; then cut and fold in white of egg beaten until stiff.

German Dressing

- $\frac{1}{2}$ cup thick cream
- $\frac{3}{4}$ tablespoons vinegar
- $\frac{1}{4}$ teaspoon salt
- Few grains pepper

Beat cream until stiff, using Dover egg-beater. Add salt, pepper and vinegar very slowly, continuing the beating.

PUDDINGS**Delmonico Pudding**

- 1 quart milk
- 4 tablespoons cornstarch
- 4 eggs
- 3 tablespoons sugar
- A pinch of salt
- $\frac{1}{2}$ teaspoon vanilla
- Apricot jam

Put the milk into double boiler to scald; blend cornstarch with a little cold milk; beat egg yolks and sugar and add to blended cornstarch with salt and vanilla; mix well. When thick turn into pudding dish, and when cool spread with apricot (or other) jam. Cover with the meringue and place in oven to brown.

Millers Pudding

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 1 cup flour
- $\frac{1}{4}$ teaspoon Magic Soda
- 2 teaspoons milk
- 2 tablespoons raspberry jam

Cream butter and sugar, add well beaten eggs and flour, sifted with soda; then add milk. Add raspberry jam. Grease a mould and steam for 2 hours. Turn out and sprinkle with pulverized sugar. Serve with a caramel sauce.

Queen of Puddings

- 1 cup bread crumbs
- 1 pint milk
- $\frac{1}{2}$ cup sugar
- 2 eggs
- 1 tablespoon butter
- $\frac{1}{2}$ lemon
- Jam or jelly

Put the fine bread crumbs in a small baking dish. Mix in the grated lemon rind. Beat together yolks of eggs and sugar, then add butter (melted) then lemon juice. Add milk and stir all into the bread crumbs. Bake in a moderate oven; let cool and spread on top a layer of jam or jelly, then cover lightly with the stiffly beaten whites, to which has been added two tablespoons of sugar. Brown slightly in oven.

Golden Pudding

- 1/4 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 cup flour
- 1/2 teaspoon Magic Soda
- 2 tablespoons marmalade

Cream butter and sugar. Add well beaten eggs, flour and soda, which have been sifted together. Beat in marmalade. Steam in a greased mould for 1 hour. Serve with vanilla sauce.

Cottage Pudding

- 2 tablespoons butter
- 3/4 cup sugar
- 2 eggs
- 1 1/2 cups flour
- 1 teaspoon Magic Baking Powder
- A pinch of salt
- 1/2 cup milk

Cream butter and sugar, and add beaten eggs. Sift in flour, baking powder and salt alternately with the milk. Beat all well together, put in greased pan and bake from 15 to 20 minutes. Serve with vanilla or fruit sauce.

Cocoanut Pudding

- 1 quart milk
- 4 tablespoons cocoanut
- 1 tablespoon cornstarch
- 4 tablespoons sugar
- 3 eggs
- 1/2 teaspoon vanilla

Blend cornstarch with a little cold milk. Boil remainder of milk, then pour one half of it on cornstarch, stirring while doing so. Add sugar and cook five minutes. Pour remainder of the milk on cocoanut and let soak for 1/2 an hour, then add this to cornstarch mixture, and add vanilla. When cool add the well beaten eggs and bake in a buttered dish until nicely browned. Serve with cream.

Rice and Apple Meringue

- 1 cup boiled rice
- 1 cup sugar
- 1 lemon
- 3 eggs
- 1 pint milk
- 6 sour apples

Make apple sauce and sweeten with half the sugar. Mix rice with beaten yolks of eggs and remaining half cup of sugar and milk. Put in baking dish and bake 20 minutes. When done spread apples on top. Beat whites of eggs with tablespoon of sugar until stiff. Cover apples with meringue and put in oven to slightly brown.

Brown Betty Pudding

- 1 cup bread crumbs
- 6 large tart apples
- 1/2 cup sugar
- 1 teaspoon cinnamon
- Butter

Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a few small lumps of butter, then a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam 3/4 of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.

Fig Pudding

- 1 cup flour
- 2 teaspoons Magic Baking Powder
- 1/4 teaspoon salt
- 2 cups bread crumbs
- 1/2 cup figs
- 1 cup of beef suet (chopped fine)
- 1 egg
- 1 cup milk
- 1/2 cup brown sugar

Sift together flour, baking powder and salt. Add bread crumbs and sugar, then add suet and figs chopped fine. Stir all together. Add the beaten egg and milk. Turn into well greased mould and steam for 3 hours. Serve with nutmeg sauce.

Fig Pudding

- 2 eggs
- 2 tablespoons brown sugar
- 1 cup milk
- 2 cups flour
- 1/4 teaspoon salt
- 2 teaspoons Magic Baking Powder
- 3 tablespoons butter
- 1/2 lb. choice figs

Beat eggs and sugar until very light. Gradually add milk, then the flour, baking powder and salt, which have been sifted together. Beat until very smooth and add 3 tablespoons of melted butter, then the figs which have been washed in warm water and soaked in cold water over night, and chopped fine. Mix and pour into buttered pudding dish. Steam for 2 hours and serve with hard sauce.

Caramel Pudding

- 3 tablespoons cornstarch
- 1 pint milk
- 1 tablespoon butter
- 1 1/2 cups brown sugar
- 1 teaspoon vanilla
- Nuts

Blend cornstarch with a little cold milk.

Put butter and brown sugar in a pan and stir well until melted and quite brown, then add the scalded milk and stir in cornstarch. Remove from fire, beat well and add vanilla and chopped nuts. Pour into glass dishes. When cool decorate with whipped cream, put through a piping bag, and chopped walnuts. Burnt almonds may be used if desired.

Caramel Custard

- 1/4 cup brown sugar
- 1 pint milk
- 3 eggs
- 1/2 teaspoon vanilla
- A pinch of salt

Melt and brown very carefully the sugar. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter some cups or a mould and pour mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

Caramel Sauce

Brown half a cup of sugar, add half a cup hot water; boil for 10 minutes.

Bavarian Cream

- 1 can pineapple (shredded)
- 1/2 oz. gelatine
- 1 cup sugar
- 1 pint heavy cream

Pour juice off pineapple. Soak the gelatine in half of it. Put other half on sugar. Put the sugar on to boil until it gets like heavy syrup. Add the dissolved gelatine and set aside to cool. Whip the cream until very stiff and beat in the syrup, gelatine and pineapple. Put into a wet mould and serve cold.

Spanish Cream

- 2 quarts milk
- 1 box gelatine
- 8 eggs
- 1 teaspoon vanilla
- 2 cups sugar

Scald the milk and add gelatine (previously soaked in half cup cold milk). Beat the yolks of eggs with the sugar. Pour into the hot mixture. Let it cook for a minute. Have the whites of eggs beaten stiff. Add flavoring to milk and pour the whole over the whites of eggs. Stir well and pour into moulds.

Coffee Cream

- 1/2 box gelatine
- 1/2 cup sugar
- 1 1/2 cups thin cream
- 1/2 cup strong coffee (cold)

Soak the gelatine in a little cold water. Put the sugar, coffee and soaked gelatine into double boiler and cook until dissolved, then add cream and pour into a mould. Serve with whipped cream.

Velvet Cream

- 1 box gelatine
- 1 cup sherry
- 1/4 cup sugar
- 1 quart milk

Soak the gelatine in sherry. Put on the fire with sugar to melt, then strain into the milk. Stir up and put into a glass dish. Serve cold with cream.

Orange Trifle

- 3 tablespoons gelatine
- 1/4 cup cold water
- 1/2 cup boiling water
- 1 1/4 cups sugar
- 1 1/4 cups orange juice
- 1/4 cup lemon juice
- 1/2 pint cream

Soak gelatine in cold water. Add boiling water to dissolve. Add sugar, fruit juices and grated rind of one orange. Whip the cream and add it lastly. Pour into a mould. When set serve with whipped cream or cold boiled custard.

Royal Diplomatic Pudding

- 1/2 box gelatine or
- 2 tablespoons granulated gelatine
- 1/2 cup cold water
- 1 pt. boiling water
- Juice of 1 lemon
- 1 cup sugar
- 1/2 pint wine
- Candied cherries to garnish

Soak gelatine in cold water for half an hour, pour on this two-thirds pint boiling water, add lemon juice, sugar and wine; stir well and strain. Have two moulds, one holding two quarts and the other one quart; put a layer of jelly in large mould and place on ice. When hard, garnish with cherries cut in two; pour in a few spoonfuls of liquid (not hot) jelly to hold the cherries and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in centre of large one and fill the space between with jelly. Fill the small mould with ice and set both in a basin

of ice water. When the jelly is again hard, remove the ice from the small mould, which fill with warm water and lift it out carefully. The vacant space is to be filled with custard made from following recipe:

- 5 eggs (yolks)
- ½ cup sugar
- 2 tablespoons wine
- 1 teaspoon vanilla
- 2 tablespoons granulated gelatine
- ½ cup cold water
- 1 scant cup milk
- ½ pint whipped cream

Soak gelatine in cold water. Put the milk to boil, add gelatine and eggs and sugar beaten together. Strain and add the wine and vanilla. When the custard begins to thicken, add the whipped cream. Pour the custard into the space mentioned and let it stand until it hardens. Turn the pudding out of mould and serve with soft custard poured around.

Charlotte Russe

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- ½ cup scalded cream
- ½ cup powdered sugar
- 2 cups whipped cream
- 1½ teaspoons vanilla
- 6 lady fingers

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice-water and stir constantly until it begins to thicken, then fold in whip from cream, adding one-third at a time. Should gelatine mixture become too thick, melt over hot water, and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of a mould, crust side out, one-half inch apart. Turn in mixture and chill. Serve garnished with cubes of Wine Jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

Nesselrode Pudding

- 3 cups milk
- 1½ cups sugar
- Yolks of 5 eggs
- ½ teaspoon salt
- 1 pint thin cream
- ¼ cup pineapple syrup
- 1½ cups prepared French chestnuts

Make custard of first four ingredients, strain, cool, add cream, pineapple syrup and chestnuts; then freeze. To prepare chestnuts, shell, cook in boiling water until soft, and force through a strainer. Line a two-quart melon mould with part of mixture; to remainder add one-half cup candied fruit cut in small pieces, one-quarter cup Sultana raisins, and eight chestnuts broken in pieces, first soaked several hours in Maraschino syrup. Fill mould, cover, pack in salt and ice and let stand two hours. Serve with whipped cream, sweetened and flavored with Maraschino syrup.

Cold Cabinet Pudding

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 2 cups scalded milk
- Yolks of 3 eggs
- ½ cup sugar
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 tablespoon sherry
- 5 lady fingers
- 6 macaroons

Soak gelatine in cold water and add to custard made of milk, eggs, sugar, salt; strain, cool slightly, and flavor. Place a mould in pan of ice-water, decorate with candied cherries and angelica, cover with mixture, added carefully by spoonfuls; when firm add layer of lady fingers (first soaked in custard), then layer of macaroons (also soaked in custard); repeat; care being taken that each layer is firm before another is added. Garnish and serve with Cream Sauce and candied cherries.

Tipsy Cake

- A stale cake
- 1½ pints boiled custard
- ½ bottle sherry or orange wine
- 1 winglass of brandy
- ½ lb. sweet almonds

Mix wine and brandy; make a few holes in the cake with a skewer and pour the liquor over. Let the cake thoroughly soak, pouring the wine over as it runs from the cake; then stick the whole of the cake with almonds, which have been blanched and split, and pour custard over. Cake should be one that has been baked in a high fancy mould.

Steamed Chocolate Pudding

- 3 eggs
- ½ cup sugar
- 3 tablespoons milk
- ¼ cup chocolate
- 1 cup flour
- 1 teaspoon Magic Baking Powder

Beat yolks of eggs until light, gradually adding sugar. Add the milk and melted chocolate, then flour, baking powder and a pinch of salt. Beat until smooth, then fold in the beaten whites of eggs. Put a large teaspoon of the mixture in buttered cups, steam 30 minutes and serve with a custard or vanilla sauce.

Snow Pudding

- ¼ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 1 cup boiling water
- 1 cup sugar
- ¼ cup lemon juice
- Whites of 3 eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice; strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

Strawberry Mousse

- 1 quart thin cream
- 1 box strawberries
- 1 cup sugar
- ¼ box gelatine (scant) or
- ¼ tablespoons granulated gelatine
- 2 tablespoons cold water
- 3 tablespoons hot water

Wash and hull berries, sprinkle with sugar, and let stand one hour; mash, and rub through a fine sieve; add gelatine soaked in cold and dissolved in boiling water. Set in pan of ice-water and stir until it begins to thicken; then fold in whip from cream, put in mould; cover, pack in salt and ice and let stand four hours. Raspberries may be used in place of strawberries.

Coffee Mousse

Make same as "Strawberry Mousse," using one cup boiled coffee in place of fruit juice.

Cherry Batter Pudding

- 3 cups canned cherries
- 1 cup flour
- 1 teaspoon Magic Baking Powder
- ¼ teaspoon salt
- ½ cup sugar
- 1 egg
- 1 cup milk
- 2 tablespoons melted butter

Sift together flour, baking powder and salt; add sugar; add beaten egg and milk, then melted butter. Beat well. Place sweetened cherries in bottom of pudding dish, pour in the batter to cover them. Bake in oven 400° F. until the batter rises, then reduce heat to 350° F. until done. Serve with Lemon Sauce.

Any fresh or canned fruit may be used in place of cherries.

Mrs. Hunt's Christmas Pudding

- ½ lb. flour
- ½ lb. fine bread crumbs
- 1 lb. beef suet
- 1 lb. brown sugar
- 1 small teaspoon salt
- 1 lb. raisins
- 1 lb. sultanas
- 1 lb. currants
- ½ lb. almonds
- ½ lb. mixed peel (orange and lemon)
- 2 oz. citron
- 1 nutmeg (grated)
- Rind and juice of 2 lemons
- 2 oz. melted butter
- 8 eggs
- ¼ cup brandy
- ¼ cup milk (more or less)

Stone raisins; wash and remove all stems from sultanas and currants, dry thoroughly. Shred orange, lemon and citron. Blanch and chop almonds. When all are thoroughly cleaned and dry, put together into a bowl and sprinkle a little of the flour over the fruit. In another bowl put flour, bread crumbs, finely chopped suet, sugar and salt. Mix well together. Now combine the two, mixing with a wooden spoon. Add grated nutmeg and lemon rind, and when all the dry ingredients are thoroughly mixed pour in the beaten eggs, melted butter, lemon juice, brandy and milk. Beat well and put into well greased pudding basins or moulds, tie down tightly so that the water will not get in; boil for 8 hours. Keep puddings well covered with boiling water and do not let the water cease boiling till puddings are done and taken up. The day pudding is to be served boil again for one hour.

Serve with Brandy Sauce or Hard Sauce.

SAUCES

Vanilla Sauce

- 1 cup powdered sugar
- $\frac{1}{2}$ cup butter
- 1 teaspoon vanilla
- 1 cup milk

Cream the butter and sugar, add vanilla and gradually add the milk. Place in a double boiler and stir until the sauce is creamy—no longer.

Caramel Sauce

- 6 tablespoons sugar
- 1 teaspoon flour
- 1 cup boiling water
- 1 tablespoon butter
- A pinch of salt
- $\frac{1}{2}$ teaspoon vanilla

Put into a pan the sugar, flour, butter and salt. Brown well but do not burn. Add the boiling water and vanilla.

Pudding Sauce

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 1 egg
- $\frac{1}{2}$ cup wine

Cream butter and sugar, then add egg. Beat well, then gradually add wine. Serve as soon as ready.

Lemon Sauce

- 1 teaspoon cornstarch
- $\frac{1}{2}$ cup sugar
- 1 teaspoon butter
- 1 cup boiling water
- 1 lemon

Mix cornstarch and sugar. Add boiling water and half of grated rind and juice of lemon. Cook 8 minutes. Just before serving add butter.

Foaming Sauce

- 1 cup butter
- 2 cups sugar
- 2 eggs (whites only)
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ teaspoon vanilla

Cream butter and sugar. Add whites of eggs not beaten. Stir well, and when all is smooth add water. Put in a double boiler and heat. Stir until smooth and add vanilla.

Clear Sauce

- $\frac{1}{2}$ cup sugar
- 1 cup boiling water
- 1 tablespoon butter
- 1 tablespoon flour
- 1 teaspoon flavoring
- $\frac{1}{4}$ teaspoon salt

Melt butter, but do not brown; stir in the flour, add the boiling water and sugar, stirring all the time; add flavoring.

Lemon Sauce

Add to 'Clear Sauce' 3 teaspoons lemon juice and 2 teaspoons lemon rind.

Chocolate Sauce

- 2 squares unsweetened chocolate
- $\frac{1}{2}$ cup hot water
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cups powdered sugar

Combine all the ingredients and cook together for 15 minutes in a double boiler.

Butterscotch Sauce

- 1 cup sugar
- 1 cup white corn syrup
- $\frac{1}{4}$ teaspoon salt
- 1 cup thick cream
- 1 teaspoon vanilla

Cook all together in a double boiler for one hour.

Orange Sauce

- 4 tablespoons butter
- 4 tablespoons cream
- 4 tablespoons sugar
- 4 eggs (yolks)
- 4 tablespoons orange juice
- $\frac{1}{2}$ tablespoons lemon juice
- Grated rind of 1 orange

Add well beaten yolks of eggs to creamed butter, add sugar mixed with the cream, and let thicken over hot water, stirring all the time. Add fruit juices and rind. Serve at once.

Hard Sauce

Cream one-third cup butter; gradually add $1\frac{1}{4}$ cups of powdered sugar, 1 teaspoon vanilla; beat till very light, set in ice box till chilled. A few drops of brandy may be added if desired.

Brandy Sauce

- $\frac{1}{4}$ cup butter
- 1 cup powdered sugar
- 2 tablespoons brandy
- Yolks of 2 eggs
- Whites of 2 eggs
- $\frac{1}{2}$ cup milk or cream

Cream the butter; add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens as a custard; pour on to beaten whites.

Caramel Brandy Sauce

Make same as 'Brandy Sauce,' substituting brown sugar in place of powdered sugar.



This is where MAGIC BAKING POWDER is made

A THOROUGHLY up-to-date factory, kept spic and span in every nook and cranny, equipped with the most scientific machinery and manned by skilled, contented employes.

This factory also contains a large laboratory, in charge of expert chemists, to make sure by constant analysis, that every ounce of every ingredient entering into Gillett Products, is of the highest standard of purity and quality.

We take the most painstaking care to assure that the quality of Magic Baking Powder is always maintained at the highest level. Its tremendous popularity is due to the fact that—"A Satisfied Customer is our Best Advertisement"—and more than three out of every four housewives in Canada to-day use Magic Baking Powder exclusively.

STANDARD BRANDS LIMITED

GILLETT PRODUCTS

FRASER AVENUE AND LIBERTY STREET

TORONTO



Magic Baking Powder is made in Canada and does not contain Alum. All ingredients are plainly stated on the label.

Alum is sometimes referred to as Sulphate of Alumina or Sodic Aluminic Sulphate. The public should not be misled by these technical names.

