

"GOOD COOK HOLDS A MAN" MRS. BARTON TELLS BRIDES



"Keep an eye on your man and cook to please him! Give him steaks, chops, roasts, chocolate cake and pie—and then more pie!"... is advice of Kitchen Party expert

"SOME advice for brides!" Frances Lee Barton exclaimed. "Find out what your husband likes and how he likes it. Then make yourself the world's best producer of the Great Man's favorite dishes! Ask his Mother what they are and how to prepare them. She'll love it—and love you for asking!"

"We women may like pretty, fussy dishes, but any experienced wife will tell you that a man sets more store by plain food, well-cooked. Succulent steaks and chops and juicy roasts—well-seasoned vegetables—thick soups—biscuits—chocolate cake—pie and again pie!"

"Learn the rules of good meat cookery first—how to keep the juices in ten-

der, higher-priced cuts with a quick, hot fire. How to bring the juices out of cheaper cuts by slow cooking in the stew-pot. And incidentally there's a fine time-table for roasting in the back of the General Foods Cook Book. It tells you the right oven-heat and the time to allow per pound for each kind of meat.

"Then *do* learn how to cook vegetables well! Learn how to prepare them for the pot, how much water to use, when to salt, and when to cover and not to cover. Again the General Foods Cook Book will give you a helpful guide—to the cooking of more than 30 vegetables.

"It is in these two fields—meat and vegetable cookery—that it will pay you to sit at your mother's knee and your mother-in-law's! An older cook may not be able to tell you how she makes her cakes; there may be too much guess and intuition in her recipes for you to follow. But she can show you what she does to make the roast so juicy-tender and give you the secret of mashed potatoes that melt in your mouth. And if your mother-in-law-elect ever even faintly suggests that she considers you a young scatterbrain, remember this: You can make her your friend for life, just by coming into her kitchen as an intelligent and admiring disciple!"

Daughters vs. Mothers

"When it comes to cakes, quick breads, and desserts, you can actually hope to challenge the mothers at their own game! Especially if they are old-fashioned home bakers with old-fashioned guesswork recipes. For they may excel at two or three cakes made by rule-of-thumb, but *you*—when you have learned to measure accurately and to follow directions in our bulletins carefully—you will have the whole wealth of modern recipes at your finger-tips. From the recipes that are featured in our 'Kitchen Party' program and in the General Foods Broadcaster, you can develop a delectable repertoire of cakes, pies, shortcakes, melt-in-the-mouth puddings... and all the other dessert surprises that men adore.

"So begin with the chocolate pie in Bulletin No. 14, and practice the art often between now and your wedding day. For remember, to paraphrase an old saw, a triumphant pie in the kitchen is worth two embroidered guest towels in the bathroom—to any man!"

MY FIRST KITCHEN TRAGEDY!

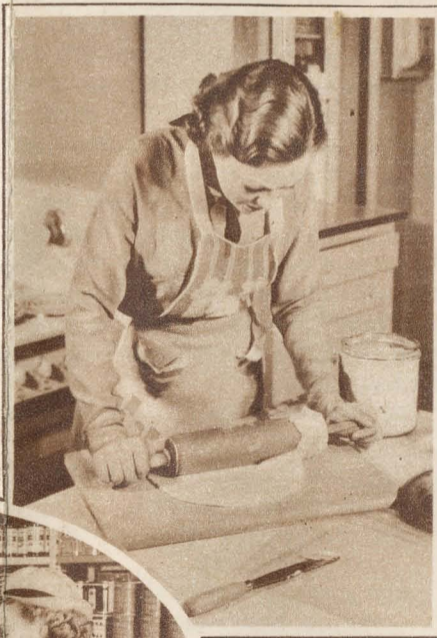
WE'D been married a couple of weeks when I decided to give my husband a real treat—fried oysters. It was an "R" month—October—but it was still pretty warm. One of those enervating Indian summer days... Well, never have I been so warm as I was that afternoon in my new kitchen, nor have I had so much grief!... The crumbs would fall off into the kettle—or they'd fall off after I took the oysters from the hot fat... I had a dreadful time. It was my first oyster fry—and I couldn't manage them. When my husband came home, I was more cooked than some of the oysters!... Well, I set them before him, face flushed—all a-flutter—only to hear him say—"Didn't I ever tell you, darling—I love oysters, but *never eat them fried!*" Oh, the tears!

We've been married more than seventeen years—but I can still feel so sad and sorry for the poor bride who hadn't thought to ask her husband if he liked fried oysters.

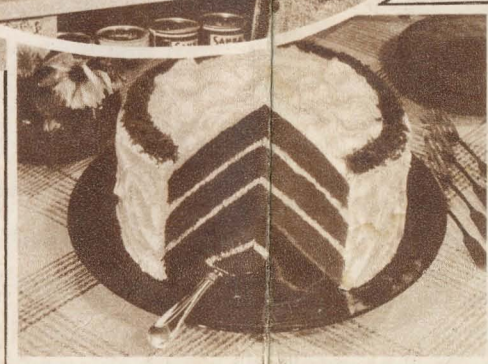
So, dear brides, my advice to you is, find out what he likes to eat—find out how to prepare it to perfection—and give him lots of it!

Frances Lee Barton

↑
Martha Mears' grocer recommends General Foods recipes and products for cooking success. Mrs. Barton says that the fewer the cooking failures the more money in the bride's budget for those "extra" things.



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Easy as Pie! It may look easy to you, but Martha Mears is in a state about hers. The experienced pie-maker knows that Martha needs more flour on the board and she should have chilled the dough before rolling.

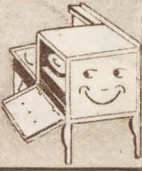


←
Chocolate-Appeal. You'll find it here. This cake has everything—rich chocolatey cake with a peppermint frosting. Better than a new dress for ensnaring a young man's fancy. Look for the recipe on page three.

Making Your Oven Behave!



**BRIDES...BAKERS OLD AND NEW
HERE IS THE WAY TO SUCCESS!**



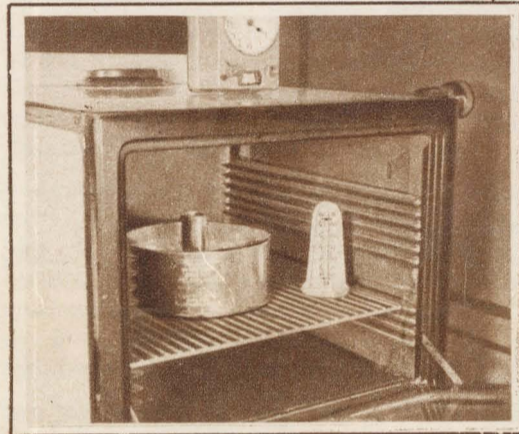
It's a wise baker who knows her own oven! Knows its special little eccentricities... knows how to persuade it to do its full share in turning out triumphs that are browned to a turn!

For remember—even the most perfectly mixed cake can meet its downfall in an oven that's too hot, or too cold, or uneven in its heating.

Different types of stoves present different problems. So, from the very beginning, treat your stove as an individual. Study it. Walk right up to it, look it squarely in the oven, and learn to master it!

First, how do we control the oven temperature? If there's a little wheel at the side of the oven, our problem is simplified. For that means that the oven has a heat control that can be set for the desired temperature. They're wonderful things, those heat controls. But if you have any trouble with regulating your stove, don't hesitate to ask your gas or light company for help.

You haven't an automatic heat control? Then please get a portable oven thermometer. They cost very little—



AT LEFT—Cake is placed as near the center of the oven as possible. While cake is baking, oven thermometer should stand at the side and slightly in front of the cake to insure easy reading.

put both pans in the exact center of the oven. But here again, a little skill solves the problem. Make sure that the pans neither touch each other nor touch the oven walls. Air must have a chance to circulate freely for even baking. And, if your oven is small and you have to use two oven racks, be careful not to place one pan directly above the other, because that arrangement also has a way of interfering with the free circulation of heat and air.

They needn't be anxious moments—the moments that our cake spends in the oven. But they *are* crucial ones. If we peek inside too often we lower the oven



ABOVE—Frances Lee Barton is careful not to place one pan directly over the other as she arranges two pans of batter on the racks in a small oven.

temperature unnecessarily. And if we don't peek in at all, we may get a sad surprise when at last we open the door and take out the cake that we put in with such high hopes. The secret of success at this point is to know just when you ought to look at your cake and just what you are looking for.

Many skilled cake bakers date their baking success from the day when they began to divide the given baking time into quarters and formed the rule of looking at the cake only at the end of each quarter.

- 1st quarter—Cake mixture begins to rise.
- 2nd quarter—Rising continues; surface begins to brown.
- 3rd quarter—Finishes rising; continues browning.
- 4th quarter—Finishes baking; shrinks from sides of pan.

In an oven of the exact temperature specified in the recipe, a cake should bake perfectly in the time given. But it's always wisest to test a cake before taking it out of the oven.

Here are five tests commonly used before a cake is promoted to its place of honor on the cooling rack:

1. Cake should have risen to its full height and have a delicate brown crust.
2. Cake should have ceased the "singing" sound it makes while baking.
3. Cake should have shrunk slightly from sides of pan.
4. Surface of cake, when pressed lightly, should spring back.
5. Wire cake tester, when inserted in center of cake, should come out clean and dry.

and they save their purchase price many times over by preventing expensive baking failures. (See offer on this page.) But don't forget that not even the best thermometer can control oven heat. It can only warn you when the heat needs controlling.

It's always a good plan to start baking operations with a thoughtful inspection of the oven. Is the thermometer sitting close to the spot where the cake will soon sit? And is it facing the oven door so that it's easy to read?

Where to place the cake

Usually the best place for the cake is in the exact center of the oven, because the heat is most even there. If we're using two racks, we place one just above and one just below the center of the oven. If sad experience has taught you that your oven heats unevenly, you may have to experiment by placing the racks at various levels until you find out just where you get the best results. But do make sure that the racks are level. Many an aspiring cake has emerged lopsided and disillusioned after baking on an uneven rack.

By the time we're ready to begin baking, our oven should be supplying even heat—at the right temperature. All General Foods recipes tell the temperature to aim for.

Next—supposing that our batter is all mixed and ready—what now? "Put it in the pan!" Certainly! But be sure that it's the right pan—pan the size and type that the recipe recommends for best results.

Then into the oven with it—or them! In the latter case, it's not possible to

The Dish of the Month

SPRING BRIDE'S SALAD

Here's a salad that speaks of Spring, of floating bridal veils, and gay little feasts. There's crisp green pepper, cucumber, and celery, with the cool tang of Lime Jell-O and cream cheese. When the salad is unmolded, a layer of the piquant cheese mixture stays on top and crunchy vegetables in the clear green Jell-O underneath.

It's perfect to serve at a shower for the bride, and later on she'll want the recipe to use—with a hearty soup and a hot bread—at her first party luncheon.

Why not give her a copy of the recipe and along with it—a set of six individual Jell-O molds. See offer on this page.

Spring Bride's Salad

- 1 package Lime Jell-O
- 1 cup warm water
- 1 cup grated cucumber
- 1 tablespoon vinegar
- ½ teaspoon onion juice
- Dash of cayenne
- ½ teaspoon salt
- 1 package (3 ounces) cream cheese
- ¼ cup finely sliced green pepper
- 1 cup diced celery

Dissolve Jell-O in warm water. Add cucumber, vinegar, onion juice, cayenne, and salt. Force through sieve. Chill. When slightly thickened, add ½ to softened cream cheese. Fold in green pepper and celery, turn into individual molds, and chill until firm. Fill molds with remaining thickened Jell-O mixture. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise, if desired. Serves 6.

Cooking Insurance For Brides!

No need for tears or burnt fingers! Check items you want and send stamps or money order to Frances Lee Barton, General Foods, Battle Creek, Michigan.

- "General Foods Cook Book" . . . \$1.00
The easiest road to success in cooking! Contains over 600 recipes and 95 menus!
- "All About Home Baking" . . . 25¢
A complete course in home baking! 23 basic recipes illustrated with step-by-step pictures, and 162 variation recipes.
- Swans Down Cake Set \$1.00
Eight sturdy pieces of standard cake-making equipment, and "The Latest Cake Secrets."
- Swans Down Oven Thermometer 50¢
An indispensable guide to accurate oven temperatures.
- Jell-O Molds
Individual molds 6 for 25¢
Large ring mold 25¢
For attractive Jell-O salads and desserts.
- Binder for Bulletins 10¢
Made especially for filing Frances Lee Barton's Recipes.

FRANCES LEE BARTON
General Foods, Battle Creek, Mich.

I enclose [] (stamps or money order) for which please send me the items checked above.

Name.....
Address.....
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Every Husband Should Know...

How to boil water—Start with cold water freshly drawn from the faucet. Heat it in a tea kettle or saucepan. If using a saucepan, cover it to insure quicker boiling. When there is a strong bubbling and tumbling—the water is boiling. Little bubbles that appear at first do not count. Use boiling water promptly—and don't reboil it. Freshly boiled water is the basis of much good cooking.

How to get a cup of coffee

Good coffee may be percolated, dripped, steeped, or boiled. No matter which way you make it—use one heaping tablespoon of Maxwell House or Sanka Coffee to each cup of water. Measure the water in the new wife's new standard measuring cup.

To percolate coffee, put cold water into the pot and the coffee into the basket which fits neatly into the top of the percolator. Percolating should proceed slowly and gently, 10 to 15 minutes for Maxwell House—18 to 20 minutes for Sanka—to make coffee of richest flavor.

The drip method requires coffee put into the perforated coffee compartment of a drip coffee pot. Freshly boiling water is poured over coffee, then pot is covered and allowed to stand over very low heat till water has dripped through once.

You can steep coffee in any saucepan—that's the beauty of it. Simply throw in the coffee and add the right amount of freshly boiling water. Cover the pot and set in it in a warm place. Read newspaper for five minutes, then strain grounds from coffee with a wire strainer.

Boiled coffee needs watching—let your wife make it.

How to manage bacon and eggs

Start with the bacon. Lay slices side by

side in a warm frying pan. Let them sizzle along on a low flame till they begin to look sun-burned and wavy along the edges. Then turn them over and cook until they're golden brown. Lay the slices of bacon on brown paper to drain while you go on to eggs. Be sure there's not more than two tablespoons of fat left in the frying pan. If there is, pour off some of the fat. Then break eggs by hitting smartly midships. Pull shell apart and allow egg to slide gracefully into pan. Fry slowly till the white looks set. Lift the eggs onto a warmed plate, using pancake turner. Flank with strips of bacon. Salt, pepper—and eat.



Breakfast in the raw! Warren Hull snapped in the act of discovering that brute force cooks no breakfasts. A few simple facts about cooking will preserve that honeymoon smile when the young man takes charge of the kitchen to prove his culinary skill.



APRIL "Kitchen Party" PROGRAMS

Friday Afternoons at 2:30 E.S.T.—NBC Network

- April 5—"The Bride Makes a Pie"
- April 12—"Easter Sponge Cake Novelties"
- April 19—"The New Hostess Entertains"
- April 26—"Chocolate Peppermint Cake"



EASTER NOVELTIES

Sponge Cake Desserts

Many attractive Easter desserts can be made with Swans Down Sponge Cake—each as gay and festive as your new Easter bonnet! For cup cakes, grease pans very lightly on bottoms, and bake in moderate oven (350° F.) 18 to 20 minutes. For a sheet cake, fill lightly greased pans about 1 inch deep, and bake in moderate oven (350° F.) about 20 minutes. (Recipe in Bulletin No 15.)

Easter Baskets—Cut thin slice from top of cup cakes, hollow out center, fill with whipped cream, sprinkle with tinted coconut, and decorate with tiny colored Jell-O eggs. Cut eggs from a sheet of firm Jell-O, using the smallest spoon of a set of measuring spoons.

Surprise Sponge Cakes—Cut thin slice from top of cup cake, hollow out center, fill with a lemon or chocolate filling, replace top and sprinkle with powdered sugar.

Orange Jell-O Delight—Line parfait or sherbet glasses with orange sections, free from membrane, and strips of sponge cake, arranged alternately. Fill glasses with flaked Orange Jell-O and top with whipped cream. To flake Jell-O, pour dissolved Jell-O into shallow pan to make 1/2-inch layer, chill until firm, then chop into bits with a spoon or flexible knife.

Coconut Cream Cakes—Cut sheet of sponge cake in 2-inch squares. Split into three layers and put together with tart jelly between layers. Cover with whipped cream and sprinkle with coconut.

Ice Cream Shortcake—Cut sheet of sponge cake in 4-inch squares, and split. Put together with slice of brick ice cream

between layers, and serve with chocolate or butterscotch sauce, or crushed sweetened fruit.

Stunts for the Children

Sunny-Side-Up—To make a "poached egg" dessert that will please the children, cut sponge cake into squares the size and shape of a piece of toast. Then cover each square with Lemon Jell-O whipped to such lightness that it resembles fluffy beaten egg white. In the middle of the Jell-O, place a half apricot or peach, cut side down, to represent the yolk.

Jell-O Easter Eggs—Make a hole about as large as a lead pencil in small end of egg. With long needle mix yolk and white so they come out easily. Rinse shells with cold water. Dissolve different flavors of Jell-O, using one pint warm water for each package. Fill eggshells with Jell-O, using funnel. Set on end in egg container. Chill until firm. When ready to serve, break away shells. Serve in nests of whipped Jell-O, or Baker's Coconut. Garnish with small candy eggs or fruits cut in small pieces, if desired.



These colorful Easter eggs in their nest of Baker's Coconut were made with three flavors of the new extra-rich Jell-O—Strawberry, Orange, and Lime.

HINTS TO NEW HOSTESSES

Thoughtful planning! That's the story behind the cool, unruffled cook-hostess who greets her dinner guests with smiling poise.

Don't invite too many people, nor attempt more than you can manage with grace and ease. A tired hostess with her mind in the kitchen has never yet been noted for her hospitality. That zero hour when the doorbell rings should find you and your table all set for the party.

Plan simple dishes with an eye to their appetite appeal—prepare them carefully, and serve them graciously. Use your oven as much as possible and concentrate on casserole and scalloped dishes. Last minute cooking has its place for emergencies, but remember that it keeps you in the kitchen during those precious minutes when you should be welcoming your guests.

Here's an informal dinner menu that requires no last-minute preparation—no potatoes to mash—no gravy to make—no fussy dessert to put together. The molded fruit Jell-O salad combines the salad and dessert courses perfectly. This menu is not expensive, it's unbelievably simple, and most of the work for it can be out of the way well ahead of time.

Tomato Juice Cocktail
Stuffed Olives
Anchovy or Sardine Appetizers

•
Chicken Cobbler*
Buttered Peas and Carrots
Celery Curls
Hot Rolls Currant Jelly

•
Imperial Pear Salad*
Cheese and Crackers Sanka Coffee
*Bulletin No. 16



For simple entertaining serve a bridge luncheon on the card table. Serve the rolls with the salad, pass the coffee in the cups, and use the dessert for a centerpiece.

Do's and Don't's

Make a list of things to do before a dinner; then check them off as they are done.

Avoid mashed and French fried potatoes, when you want to be cool, calm, and collected. Potatoes are most dependable when baked or stuffed or scalloped.

Don't choose food whose cooking will permeate the house. Cooking odors never fit into a company meal.

Learn the magic of a radish rose, slices of lemon, parsley, or a sprinkle of Baker's Coconut. Garnishes play fairy godmother to the plainest dish.

Use your Certo jellies and jams to make a luncheon plate gay and colorful.

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 15

APRIL, 1935

SWANS DOWN SPONGE CAKE

(5 eggs)

1 cup sifted Swans Down Cake Flour
1/4 teaspoon salt
1/2 teaspoon grated lemon rind
1 1/2 tablespoons lemon juice
5 egg yolks, beaten until thick and lemon-colored
5 egg whites
1 cup sifted sugar

Sift flour once, measure, add salt, and sift four times. Add lemon rind and juice to beaten egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites with flat wire whisk until stiff enough to hold up in peaks, but not dry. Fold in sugar, a small amount at a time; then egg yolks. Fold in flour, a small amount at a time. Turn into ungreased tube pan and bake in slow oven (325° F.) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cold. Cover cake with Primrose Frosting, if desired.

Primrose Frosting: Add 1/2 teaspoon grated orange rind to 4 tablespoons butter and cream until very soft. Add gradually 1 1/2 cups sifted confectioners' sugar, blending after each addition; then add another 1 1/2 cups sugar, alternately with about 4 tablespoons orange juice, beating until smooth and of right consistency to spread. Add 1/8 teaspoon salt. This frosting should be thinner than the usual butter frosting. Makes enough frosting to cover top and sides of sponge or angel food cake.

POINTS ON MAKING

- Sift Swans Down Cake Flour once, then measure into sifter, add salt, and sift three more times. Return to sifter after third sifting. As in angel food, the lightness and delicacy of the finished cake depend upon the lightness and delicacy of the flour used. If ever the tenderness and fineness of Swans Down Cake Flour are absolutely essential, it is in cakes of this sponge type.
- Beat egg yolks in a small bowl with a sturdy rotary egg beater to incorporate all the air possible. Do not stop until yolks are thick and lemon-colored, for under-beaten yolks may cause a tough, leathery streak on bottom of cake. Then add lemon juice and rind; continue beating until yolks are very thick and light-colored. Lemon juice stiffens cell walls of eggs and so helps to retain air. Allow 4 to 5
- minutes for entire beating of yolks.
- Beat egg whites in large bowl with wire whisk until they pile in peaks, but be sure to stop beating while they are still moist and shiny.
- Fold sugar into beaten whites; then fold in beaten egg yolks. Use a careful down-up-over motion, which makes it possible to fold ingredients in thoroughly and still keep all the air bubbles in the feathery light batter.
- Sift a thin light film of flour over the fluffy mixture. Fold it in gently; then add and fold in a little more, and continue until all flour is added.
- Pour into tube pan. Use ungreased pan so cake may cling to sides and rise to full volume. Bake as directed in recipe.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 16

APRIL, 1935

CHICKEN COBBLER

4 to 5-pound fowl, cut in pieces and cooked
2 tablespoons butter
2 tablespoons flour
1 1/2 cups stock
2 egg yolks, slightly beaten
1/2 cup light cream or top milk
1 teaspoon salt
1/8 teaspoon pepper
1 tablespoon lemon juice
1 tablespoon chopped parsley
2 cups sifted flour
2 teaspoons Calumet Baking Powder
3/4 teaspoon salt
1 teaspoon celery salt
6 tablespoons shortening
3/4 cup milk (about)

To cook fowl, cover with boiling water, add 1/4 cup celery leaves, 1 bay leaf, and 2 whole cloves, bring to a boil, and simmer, covered, 2 hours, or until tender, adding 12 small onions and 1 1/4 teaspoons salt when nearly done. Remove chicken and onions; cut chicken from bones in large pieces.

Boil down chicken stock to about 1 1/2 cups; strain. Melt shortening in saucepan; add flour and stir to a smooth paste. Add stock gradually and cook until thickened, stirring constantly. Combine egg yolks and cream; reserve 2 tablespoons for glazing top crust; add remainder to thickened stock and cook 2 minutes, stirring constantly. Season with salt, pepper, lemon juice, and parsley. Add chicken and onions to gravy.

Sift flour once, measure, add baking powder and salts, and sift again. Cut in shortening. Add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Roll 2/3 of dough in strip, 2 inches wide and 1/4 inch thick; line sides of 10x6x2-inch pan, fitting closely into corners. Fill with chicken mixture. Roll remaining dough 1/4 inch thick; with sharp knife make slits for escape of steam. Fit over chicken, pressing edges of dough together with fork dipped in flour; brush with reserved mixture of egg yolk and cream. Bake in hot oven (450° F.) 15 minutes, then reduce heat to moderate (350° F.) and bake 15 minutes longer. Serves 6 to 8.

IMPERIAL PEAR SALAD

1 package Lemon or Lime Jell-O
1 cup warm water
1 cup pear juice
1 tablespoon vinegar
1/4 teaspoon salt
1/8 teaspoon ginger
3 halves canned pears, diced

Dissolve Jell-O in warm water. Add pear juice, vinegar, salt, and ginger. Chill. When slightly thickened, fold in pears. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

All measurements are level

Whipped Jell-O can be used for all sorts of delightful desserts. Chill the dissolved Jell-O until it is syrupy. Then place the bowl in another bowl of cracked ice or ice water and beat with a rotary egg beater until it is thick and fluffy like whipped cream. But be sure to whip it long enough, or the Jell-O will separate and you'll have a frothy, spongy topping with a layer of clear Jell-O beneath.

If you line your cake pans with waxed paper, the cakes won't stick. I grease my pans first, then fit the paper lining smoothly over the bottom, and grease the paper.

Sprinkle Baker's Coconut over the tops of your angel foods or sponge cakes before putting them into the oven, if you want a pretty toasted coconut topping. The flavor is wonderful, too.

When you frost a sponge cake, first rub off all the loose brown crust with your fingers. Delicate sponge cakes should have a thin fruit-juice-flavored frosting like the Primrose Frosting, which you will find in Bulletin No. 15.

You can buy food coloring at your grocery or druggist's. It comes in several forms and in a variety of colors. The liquid coloring is best added with a medicine dropper—the paste from the end of a toothpick or point of small knife.

Let the children cut a pile of waxed paper linings for your cake pans. It will keep them busy on a rainy day, and you'll appreciate having a supply on hand.

Keep your pie shells shapely while they bake, by lining them with waxed paper large enough to extend up beyond the pastry, and filling the lining with rice or beans. When the pastry has partially baked, lift out the paper with its contents and put the shell back in the oven to brown.

Ham and eggs are the foundation of the traditional Easter breakfast, and there's nothing better, whether you're entertaining guests—or just the family. I'd start a guest breakfast with a fruit cup of orange and grapefruit sections, serve hot muffins and jelly with the ham and eggs, and finish with crisp hot waffles, Log Cabin Syrup, and Maxwell House Coffee.

To tint Baker's Coconut, dilute a tiny bit of food coloring in a small amount of water, sprinkle it over the coconut, which has been spread on white paper, and rub the color evenly through the coconut.

When melting Baker's Chocolate, use a small, round-bottomed bowl—and melt over hot water. Set the bowl right in the top of your tea kettle or double boiler. The hot water keeps the chocolate from scorching and the round-bottomed bowl is easy to scrape clean.

Oil of peppermint is a powerful flavoring oil and should be added carefully, drop by drop. You'll want a rather definite flavor in the Peppermint Frosting (Bulletin No. 17), since it's to go on a rich chocolate cake, but taste it occasionally to be sure you don't get it too strong.

Clever Easter dinner favors can be made by coloring hard-cooked eggs in the shell a clear bright yellow and writing the name of each guest on them in green ink. A fluffy cotton chick, held in place with a bit of glue, perches on the top of the egg.

Wrap pie crust carefully in waxed paper so it won't dry out, and you can keep it in the refrigerator for several days.

Serve Coconut Pie often. Any restaurant manager will tell you that coconut pie is the ruling favorite with husbands. Make one today with Baker's Coconut and you'll believe it!

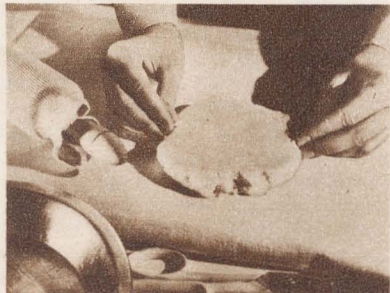


POINTERS ON PIES

Follow these rules for Perfect Pie Crust



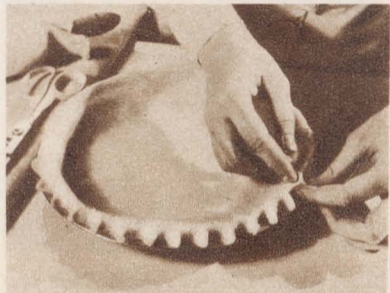
1 Add water to form dough that is neither sticky nor dry.



2 Roll chilled pastry, pinching edge together if it cracks.



3 For fluted rim, make double upright fold of pastry.



4 Your fingers can make a pretty fluted rim in no time.



5 Pile a meringue lightly from edge in, pushing it into each crinkle.

FOLD ON THIS LINE

CUT ALONG DOTTED LINES

Form 1424 Printed in U.S.

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 17

APRIL, 1935

CHOCOLATE PEPPERMINT CAKE

(1 egg)

- | | |
|-------------------------------------|---|
| 2 cups sifted Swans Down Cake Flour | 1 egg, unbeaten |
| 1 teaspoon soda | 3 squares Baker's Unsweetened Chocolate, melted |
| 1/2 teaspoon salt | 1/2 cup thick sour cream |
| 1/3 cup butter or other shortening | 3/4 cup milk |
| 1/4 cups sugar | |
| 1 teaspoon vanilla | |

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then chocolate and blend. Add about 1/4 of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating well after each addition. Add vanilla. Turn into two greased 9-inch layer pans and bake in moderate oven (350° F.) 30 minutes, or until done. Spread Peppermint Frosting between layers and on top and sides of cake. Decorate with a 1-inch border of chocolate flakes.

Peppermint Frosting: Prepare Seven Minute Frosting, adding red coloring to hot frosting to give a delicate shell-pink tint. Just a tiny speck of coloring on the end of a knife or a few drops of liquid coloring are enough. Remove from fire, flavor with oil of peppermint (6 to 10 drops), and beat until thick enough to spread. Spread on cake. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape Baker's Unsweetened Chocolate with a sharp knife; hold knife at right angles to chocolate and scrape with a downward motion.

POINTS ON MAKING

1. Start chocolate melting over hot water so it will be ready to add to the batter at the proper time. Remove from hot water when chocolate has completely melted so it can cool slightly before it is added. Baker's Unsweetened Chocolate gives marvelous richness of flavor, extraordinary smoothness of texture to even the simplest ingredients—richness and smoothness you just can't get with ordinary baking chocolate.
2. Sift the soda and salt with the Swans Down Cake Flour. In this cake, soda is used to neutralize the acid in the sour cream and the chocolate, and leavens the cake. Sifting soda with the flour distributes it evenly and in addition removes the tiniest lumps.
3. Add melted chocolate, slightly cooled, to creamed butter, sugar, and egg mixture, blending it in thoroughly before adding remaining ingredients.
4. Add about 1/4 of flour mixture, then the sour cream, and continue with additions of flour and milk until all have been added, beating each time until batter is smooth and light.
5. Turn batter into prepared layer cake pans and bake at 350° F.—a moderate oven—for about 30 minutes. Note that chocolate cakes should be baked at a little lower temperature than plain butter cakes.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 14

APRIL, 1935

PIE CRUST

(Plain pastry)

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|---|----------------------------|
| 2 1/2 cups sifted Swans Down Cake Flour | 2/3 cup cold shortening |
| 1/2 teaspoon salt | 1/3 cup cold water (about) |

Sift flour once, measure, add salt, and sift again. Cut in shortening until pieces are about the size of small peas. Add water, a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper, chill thoroughly. Roll out on slightly floured board. Bake pastry in hot oven (450° F.). Makes enough pastry for one 9-inch two-crust pie, or fifteen 3 1/2-inch tart shells.

Pie Shell: Use 1/2 recipe Pie Crust. Line a 9-inch pie plate with pastry, rolled 1/8 inch thick, allowing pastry to extend 1 inch beyond edge. Fit loosely on plate. Fold edge back to form standing rim; flute with fingers. Line with large piece of waxed paper and fill with rice or beans to hold shape; or prick shell with fork. Bake in hot oven (450° F.) 10 minutes; then remove paper with rice, and continue baking 5 minutes, or until browned. Bake pricked shell 15 minutes.

CHOCOLATE MERINGUE PIE

- | | |
|---|------------------------------|
| 3 squares Baker's Unsweetened Chocolate | 2 egg yolks, slightly beaten |
| 2 1/2 cups milk | 2 tablespoons butter |
| 1 cup sugar | 2 teaspoons vanilla |
| 1/2 cup sifted Swans Down Cake Flour | 1 baked 9-inch pie shell |
| 1/2 teaspoon salt | 2 egg whites |
| | 4 tablespoons sugar |

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Remove from boiling water; add butter and vanilla. Cool. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

Watch these points in making meringues. Beat in the sugar until it has completely dissolved and the meringue forms stiff little peaks (4 to 5 minutes). Underbeaten meringues, in which the sugar has not dissolved, are apt to be watery, to shrink, or to have tiny brown syrupy bubbles on the surface. Bake in a moderate oven—too hot an oven toughens meringue.

All measurements are level

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