TRICKS AND TIPS TO SAVE YOU MONEY, WORK AND WORRY

ARISTOS NEVER-FAIL FLOUR
KANSAS CITY MISSOURI
A FEW WORDS REGARDING FLOUR AND BAKING

The "Right" brand of flour is essential to successful baking. If the "Right" flour and other reliable ingredients are used in a practical recipe, you may be sure of products that will please every member of your family.

Good flour should be creamy white in color and of even granulation, with strength to insure a well risen light loaf of bread and an appetizing wheat flavor.

In flour, perhaps more than in any other food product, "quality means economy." It is because Aristos Flour is so unvaryingly dependable for all home baking that it is called "The Never-Fail Flour."

Aristos Never-Fail Flour is made from the finest wheat grown. It is milled in a modern and up-to-date plant under the close supervision of skilled specialists, who direct improved scientific methods of cleaning, blending, and grinding, to maintain the high standard set by Aristos. From the wheat to the sealed package, through every milling process, the flour is untouched by human hands.

Aristos is much more than a "one-wheat" flour. The scientific blending of choice varieties of wheat in the right proportions is the outstanding merit of the Aristos process.

It is to be emphasized that Aristos Flour is superlatively good for all home baking. While insuring bread perfection, it is equally good for cake, cookies, pastries, biscuit, rolls, etc.—in short, for all flour requirements.
HELPFUL HINTS IN BAKING

In addition to choosing the "RIGHT" flour, the housewife will find that the success of her baking will hinge largely upon recognition of the following facts:

1st—Sift flour thoroughly before measuring. It is purposely packed tightly into bags to insure safe transportation over long distances.

2nd—Use standard half-pint measuring cups. For dry ingredients use the cup which measures a half pint when filled clear to the top. For liquids, use a cup which measures a half pint to a line about 1/4 inch from the top.

3rd—to measure flour, with a spoon heap lightly into the dry measuring cup, to rounding full. Scrape off excess with straight-edged knife.

4th—Do not shake the cup, as this will pack the flour in the cup and you will use more than you need.

5th—For accuracy, use standard measuring spoons and level measurements only.

6th—Use only tested recipes, suitable for the flour you are using.

Temperature plays an important part in all cooking, particularly in baking. The following guide will be helpful in determining desired temperatures and interpreting old recipes in which temperatures are not given—

<table>
<thead>
<tr>
<th>Slow Oven</th>
<th>275° - 325°</th>
<th>Hot Oven</th>
<th>375° - 450°</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moderate Oven</td>
<td>325° - 375°</td>
<td>Very Hot Oven</td>
<td>450° - 500°</td>
</tr>
</tbody>
</table>

The heat controls on modern ranges take all the guesswork out of temperatures. All baked products, except pie crust, may be placed in a cold oven and brought up to desired temperature as the oven heats—a saving of time and fuel.

Use heat control according to directions. If you do not have an oven thermometer, an inexpensive one may be purchased which will tell you when the oven has reached the desired temperature, so that you may adjust the flow of fuel to keep it there.

"Be Sure To Sift Flour Thoroughly Before Measuring."
FOUR HOUR BREAD

Into bowl, crumble... 2 yeast cakes (compressed)
Add.............. 1/4 c. sugar
Pour over them.... 2 c. liquid, warm, not hot
Sift, measure..... 3 c. ARISTOS Never-Fail Flour. Beat smooth
Add............... 4 tsp. vinegar. Mix well. Put over warm, not hot, water, cover and let stand for 15 minutes
Add............... 1 tbsp. salt
And................ 2 tbsp. melted shortening
Mix in............... 4 1/4 c. ARISTOS Never-Fail Flour.

Knead smooth. Put bowl over warm, not hot, water, grease top, cover, and let rise for 1 hour. Punch down in the bowl. Let rise again for 45 minutes. Place on board and knead well. Form into loaves. Place in oiled bread pans. Let rise until double in size. Prick or slash top. Bake in oven at 375° for 45 minutes. Remove to rack. Brush over with melted butter. Makes two 1-lb. loaves.

CINNAMON TOAST BREAD

Roll............... One-half the amount of dough made in the above recipe to 1/4 inch in thickness. Make width of dough equal to length of bread pan.
Sprinkle with... 2 tsp. cinnamon
Mixed with...... 1/4 c. sugar
Sprinkle with raisins if desired.

Roll up tight and place in greased bread pan. Brush top with melted shortening. Sprinkle thickly with granulated sugar mixed with cinnamon. Let rise till double in size. Bake at 350°. Watch the temperature, so that sugar on top will not melt. As bread rises, sugar separates into little sections. Bake 1 hour.
**TOMATO BREAD**

Substitute tomato juice for other liquid in Four Hour Bread recipe. Omit vinegar. This makes a very attractive coral pink loaf of bread. Particularly interesting to children and delicious for sandwiches with lettuce and white cream cheese filling.

**NUT BREAD OR DATE NUT BREAD**

To one-half recipe for Four Hour Bread

Add............1 c. nuts (any kind desired)
Or.............1/2 c. nuts and 1/2 c. dates.

These may be kneaded into the dough in fairly large pieces. Bake like Four Hour Bread.

**SIXTY MINUTE PARKER HOUSE ROLLS**

Into bowl crumble...2 yeast cakes (compressed)

Add...............1/4 c. sugar

Pour over them....1/2 c. milk, warm, not hot. Let stand 5 min.

Add...............1 tsp. salt

And...............1/4 c. soft butter, not hot

Beat in till smooth...41/4 c. ARISTOS Never-Fail Flour

Place bowl over warm, not hot, water. When very light, 20-25 min., turn out without stirring onto floured cloth. With floured hands pat out to 3/4-inch thick. Cut in circles with floured biscuit cutter, pulling out excess dough from between circles as you go along. Brush circles through middle with butter, crease with knife handle. Turn one half over the other with spatula and lift with spatula into buttered pan. Brush with butter. When light, 10 min., bake at 425° for 10-12 min.

**FEATHER FINGERS**

Knead, as lightly as possible, dough from above recipe. Roll out into pieces about length and thickness of your middle finger. Place close together, in well buttered bread pan. Brush with butter. When very light, bake at 425°, ten to fifteen minutes.

**LOVERS' KNOTS**

Instead of putting Feather Fingers in pan as directed above, tie dough finger into knot. Place on buttered baking sheet far enough apart so they will not touch. Brush with butter. When light, bake at 425°, ten minutes.
QUICKEST SWEET ROLLS

Into bowl, crumble .2 yeast cakes, or more if in great hurry
Add .................. 1/4 c. sugar
Pour over them ...... 1 pint of milk, warm, not hot
Sift, measure, add .3 c. ARISTOS Never-Fail Flour
Add .................. 4 tsp. vinegar, beat smooth. Place in container
over warm water until very light and bubbly
Add .................. 2 eggs or 6 egg yolks
And .................. 1/4 c. melted butter
Also .................. 1/4 c. sugar
And .................. 1 tsp. salt
Beat in ................ 3 1/2 c. ARISTOS Never-Fail Flour for soft dough
OR .................. 5 c. ARISTOS Never-Fail Flour for dough to roll.

Mix until perfectly smooth. Brush with melted butter. Set aside to rise and when light punch down. When light again, knead lightly and use for any of the following articles:

MORAVIAN SUGAR CAKE

Into buttered pie plate, place part of soft dough. Brush generously with butter. Sprinkle with cinnamon mixed with sugar. Press fingers into dough for "butter holes." When light, bake at 375° for 20 minutes.

DOWNSIDE UP COFFEE CAKE

Into pan put 1/16 inch melted butter, cover with 1/4 inch light brown sugar, cover this with dried apricots soaked or stewed tender, cover with layer of soft dough 3/4 inch thick. Press to edges with floured fingers. Brush with melted butter. When light, bake at 375° 45 minutes. Place on lower rack in oven.

DROP DOODLES

Drop soft dough by spoonful into buttered muffin tins. Press down into center stuffed date, prune, teaspoon of mincemeat or some other surprise—brush with melted butter, sprinkle with sugar and cinnamon. When light, bake at 375°, 15-20 minutes.
A good rubber set paint brush costing about 20 cents does excellent service as a pastry brush and may be cleaned easily by washing with soap and water.

An alarm clock can take the place of time clock on the range. Set the alarm to ring at time cake or whatever is baking should be done.

Angel food or sponge cake will have a glistening, attractive top crust if fine granulated sugar is sifted over the top before baking. Colored sugar may also be used sparingly.

Angel food, sunshine and sponge cakes should be torn with 2 forks, or an angel food breaker, to prevent crushing and settling caused by cutting.

Bake rolls quickly and evenly by baking in tube pan or ring mold so heat may come up through center.

Baked or broiled icing is easy to make and delicious. Beat 1 egg very light. Beat in 1 c. light brown sugar. Spread over hot cake, sprinkle with nuts and return to oven until set, or run under broiler turned very low.

Biscuits will have rich brown crust if brushed over with milk or cream before baking.

Boiled frosting will not "sugar" if a teaspoon of vinegar or 1/4 tsp. cream of tartar or 1 tbsp. white corn syrup is added to the syrup while boiling.

Cakes may be kept from drying out while cooling by covering cake with waxed paper and then a clean tea towel. If cakes are to be frosted this precaution is not necessary.

Cool custard pies on a cake cooler to prevent lower crust from steaming after pie is done. If no cake cooler is available set pie up on something so air may circulate underneath.
COVER PASTRY BOARD with piece of duck or drilling. This may be purchased by the yard very reasonably. Rub full of flour. Pie crust, cookies and dough will not stick.

COVER ROLLING PIN with child's white cotton ribbed stocking with the foot cut off. Rub full of flour.

CREAM BUTTER AND SUGAR EASILY, particularly in cold weather, by adding one or two tbsp. boiling water and mixture will cream at once.

CUSTARD PIE IS DONE if middle is firm when pan is shaken gently side to side. Do not scar by inserting knife.

DO NOT GREASE A PIE PAN—Pie will slip out more readily if you dust pan with flour. A good pie crust always greases its own pan.

DOUGHNUTS OR SMALL CAKES may be sugared evenly by tossing in a paper bag with sugar. Remove from bag with meat stick to prevent finger marks.

FLAVOR A CANNED CHERRY, PEACH OR APRICOT PIE with a few drops of almond extract to make it taste as if a few pits had been left in.

FLAKY CRUST UNDER CUSTARD PIES—Brush pie crust with slightly beaten egg—Prebake in (450°) hot oven for 10 minutes. Pour in warm filling. Reduce temperature to moderate (350°) and cook until filling is set.

FLAKY BOTTOM CRUST FOR JUICY PIES—Brush lower crust with lightly beaten egg. Mix 2 to 4 tbsp. flour and 1/4 tsp. salt with sugar. Put half the sugar mixture on bottom crust. Add fruit, cover with rest of sugar. Put on top crust. Bake in hot oven (450°) 15 min. Reduce to (350°) for 30 min.

FOR FLAKY PIE CRUST cut shortening into flour but leave it in fairly good sized pieces. Mix lightly with small amount of water. Roll together. The less you mix pie crust the better it is.

FOR SUMMER ICING, sift fine sugar rather quickly over top of cake before baking. Sugar may be sprinkled with finely chopped nuts or shredded cocoanut.

FOR LIGHTER CAKES, grease only bottom of pan and then dust pan with flour. You can always run knife around edge of pan.
FOR FRUIT PIES, if fruit seems a little flat in flavor, try adding juice of half a lemon.

FRESH BLUEBERRY OR HUCKLEBERRY PIE is improved in flavor by the addition of juice of half a lemon or 1 tbsp. of vinegar or 1/4 cup cranberry juice. A dash of allspice is also good.

HURRY THE BREAD OR ROLL BAKING by increasing the amount of yeast—For bread use 2 yeast cakes to pint of liquid. 4 tsp. vinegar also speeds process and helps keep bread in summer time.

IF BOILED OR EGG FROSTING STARTS TO RUN, slip iced cake into hot oven for a few minutes. Watch out that it merely sets and does not brown.

IF CAKE BECOMES DRY before it is all consumed, cut in thick slices, toast, spread with jam and whipped cream. Sponge cake toasted and served plain with tea is delicious.

IF THE MILK BOTTLE IS EMPTY when you suddenly decide to make a cake, use water instead. You'll be surprised at the good results.

IF YOU HAVE NO OVEN REGULATOR place cake in cold oven, turn gas on full and when the very first traces of brown appear, turn gas down half for remaining time.

IF YOU RUN OUT OF BAKING POWDER use 2 level tsp. of cream of tartar to 1 tsp. of soda. This is the equivalent of 4 tsp. of tartrate baking powder.

JUICE IN FRUIT PIES MAY BE THICKENED by addition of flour, soft bread crumbs or fine cracker crumbs, to sugar before adding to pie.

MAKE BOTTOM CRUST FOR A JUICY PIE THICKER—If you wish pie to hold together make it at least 3/16 inch.

MAKE CANNED BLUEBERRY PIE look and taste like fresh blueberry by adding 1 cup cranberry sauce for every 3 cups of blueberries.

MAKE A CAKE MOIST by adding 1/2 c. mashed potato to creamed butter and sugar.

PLACE PIES IN HOT OVEN (450°). Place pie crust, fruit pies or custard pies, on bottom of oven first to cook lower crust. Raise in oven if necessary to brown.
PREVENT PIE CRUST SHRINKING down in the pan, by having shell crust too dry to form ball. Roll together instead mixing together. Have crust well over lip or flat edge of pan. Bake in very hot oven.

PUT BREAD IN COLD OVEN if you're in a hurry. Turn gas low (325°) for 15 min. Turn up a little (350°) for 15 min. Turn up again (375°) for 15-25 min., according to size of loaf. Bread should be once and a half the size of original loaf, if you put it in cold oven. Prick or slash top for even loaf.

RAISE BREAD DOUGH QUICKLY by placing bowl or container in a larger one with warm, not hot, water in it. Grease top of dough and cover closely.

REMOVE CAKE FROM PAN EASILY, without danger of its sticking, running dull edged knife around edges first, shake loose from bottom, cover top of pan with cake cooler and invert. This should be done just as soon as cake is taken from oven.

SOAK RAISINS before adding to bread to prevent from drawing moisture from bread and making it dry. Same is true of other dried fruits.

SOUR MILK MAY BE SUBSTITUTED for sweet milk in any recipe by adding to the flour 1/2 level tsp. of soda for every cup of sour milk. It is then necessary to reduce the total amount of baking powder by 2 level tsps. for every 1/2 tsp. of soda.

SUBSTITUTE COCOA FOR CHOCOLATE in a given recipe by allowing 1/3 c. cocoa for each ounce or square of chocolate and add 1/2 tbsp. butter for each 1/3 c. cocoa.

TEST SYRUP FOR BOILED FROSTING by dipping in spoon handle which has a hole in it. Blow on it. When syrup will make a "balloon" that does not collapse, it is done.

TO MAKE TOP CRUST BROWN—An attractive brown of different shades may be obtained by sprinkling top crust with 1 tsp. sugar, a little flour, 1/2 tsp. water. Dot with butter.

TO PREVENT PIE LEAKING AT EDGE—Cut lower crust off even with edge of pie plate. Fill pie. Moisten edge of crust with water. Cover with top crust, cut 1/2 inch bigger than pan. Press two crusts together. Fold top crust under bottom crust. Press into scallops. Bake.
TO PREVENT ICING STICKING TO KNIFE when cutting cake, dip knife into hot water.

USE ODD BITS OF JELLY, JAM, PEANUT BUTTER, ETC., by putting 1 tsp. into center of muffin after it has partly baked. It will not go to bottom nor make muffins fall. Do not remove pan from oven. Work quickly.

WOODEN SPOONS ARE BETTER for blending, beating and stirring. They are quiet and never scratch or make marks on bowls.

COOKERY KINKS

BROWN SUGAR MAY BE KEPT MOIST by slipping a washed whole apple into can or crock and covering closely.

CAKES MAY BE KEPT MOIST by storing in same box with bread or placing heel of loaf of bread in cake box.

COOL CANDY BEFORE STIRRING until you can place palm of hand flat against bottom of kettle. This makes it creamier.

DIP DOUGHNUTS IN BOILING WATER just as you take them from the fry kettle. This will remove excess fat and make crust soft.

DOUGHNUTS OR FRIED CAKES are not nearly so apt to soak fat if allowed to stand on board 15-20 min. after cutting and before frying.

FOR CREAM CANDIES, cover kettle closely and cook covered for two minutes after boiling point is reached. This will dissolve crystals on sides of pan.

IF FOODS ARE OVERSALTED—Some of the saltiness may be removed by slicing raw potato into kettle. Some may be offset by addition of small amount of sugar.

IF GRAVY IN PAN IS NOT BROWN—Cook down on top of stove before adding flour or water.

IF PASTRY BOARD SLIPS on enamel-topped kitchen table, put four rubber jar rings under it—one at each corner.
ARISTOS HOUSEHOLD HINTS

IF WAFFLE IRON HAS NOT BEEN USED FOR SOME TIME, brush iron with olive oil, heat, cook one waffle, throw it away and proceed as usual.

IF YOU WISH TO SHIP A CAKE—Bake, frost, and, when frosting is dry, pack in tin box slightly larger than cake. Pack crushed waxed paper lightly around cake, wrap box in paper. Tie. Suspend box from handle of cheap splint market basket. Tie firmly to sides, ends and bottom of basket. Cakes will travel this way thousands of miles without crack in frosting.

IF YOU WISH TO SHIP CANDY—Pour into waxed paper-lined tin box instead of pan. The recipient will be glad to cut it and candy will be fresher if shipped uncut.

KEEP RUBBER MAT HANDY on kitchen table to keep bowl from slipping on enamel or to prevent marking by aluminum utensils. It may also be used under food chopper to prevent slipping.

KEEP SCISSORS IN KITCHEN for cutting up fruit, meat, marshmallows, trimming the pie crust edge, shredding lettuce, etc.

MOLASSES BLENDS BETTER if mixed with the water or milk in a recipe. It is much easier to handle. Measure molasses first and then rinse cup with other liquid.

MOLDED GELATINE may be removed easily if pans are first rinsed in cold water or brushed with oil. Set individual molds in muffin pans so they will not tip in refrigerator.

MORE ACCURATE RESULTS will be obtained in candy making if kettle is removed from stove while tests are being made. This prevents over-cooking.

NEVER THROW AWAY SCUM FROM HOT MILK—Beat in with egg beater. The scum contains calcium salts which are healthful.

PANCakes MAY BE COOKED WITHOUT SMOKE if fat is put into batter instead of on griddle. Griddle must be smooth. If rough, rub with small bag of salt.

PAPER BAKING OR DRINKING CUPS make excellent covers for milk bottles which have been opened. Press down firmly.

POTATO WATER may be used in gravies, soups or for making bread. It adds flavor but always slightly darkens bread.
POWDERED SUGAR may be kept from lumping if transferred to fruit jar, or some container which will be airtight, immediately upon opening package.

PREVENT CHOCOLATE BURNING during melting process by taking 2 tbsp. butter from the total amount called for in the recipe and melt with the chocolate in saucepan directly over a low flame.

SHORTENING IN BRICK FORM SAVES TIME—1 lb. lard or butter equals 2 c. \( \frac{1}{4} \)-lb. stick of butter equals \( \frac{1}{2} \) c., which in turn is 8 tbsp., if you wish to measure less than \( \frac{1}{2} \) c.

SHORTENING MAY BE MEASURED easily and accurately by placing in a measuring cup, 1 c. water minus the amount of fat you wish to measure. Then add fat till cup is full, i. e., if you wish 1/3 c. fat fill cup 2/3 full water. Add fat until cup is full.

SOUR MILK OR CREAM may be made for cooking purposes by adding 2 tbsp. vinegar or lemon juice to each cup and allowing to stand in warm place until thick.

SPAGHETTI, MACARONI AND RICE will not boil over so readily if 1 or 2 tbsp. of cooking oil or lard is added to kettle.

SPAGHETTI, MACARONI AND RICE may be cooked in strainer or colander which has very small holes, placed in kettle of water. When done, lift up strainer. Rinse in cold water and run into hot oven for a few minutes.

TO COOK CANDY QUICKLY use large open pan like a skillet rather than a smaller, deeper container.

TO KEEP VINEGAR CLEAR IN CRUET add from \( \frac{1}{2} \) to 1 tsp. salt to vinegar. This helps prevent the growth of unsightly "mother" in cruet.

TO OPEN BOTTLES WITH SCREW CAPS, turn bottle upside down and hit top of cap squarely on some hard surface. One good blow is usually sufficient. A gentle tap won't do.

TO PREVENT LUMPS IN GRAVY, pour off as much fat as possible. Measure and return to pan off the stove. Add as much fat as flour, allowing 1 tbsp. of flour to each cup of water, to be added slowly, blending as you would cream sauce. Return to stove. Cook thick.
TO REHEAT ROLLS, etc., place cold rolls in a paper bag. Shut bag up tight and put into hot oven for about 5 min.

TO TAKE A CAKE TO A PICNIC, and have it arrive in good condition, bake and carry in a casserole, or in a strong cardboard box lined with several thicknesses of waxed paper.

TRY MIXING THIN BATTERS in medium sized pitchers not too deep for egg beater. From this, they may be poured directly onto waffle iron, griddle, etc.

WHIPPING CREAM SHOULD BE ICY COLD and whipped slowly at first whether by hand or machine. As it begins to thicken, speed may be increased.

EGGS

BEADS ON A MERINGUE come from too much sugar—frothy meringue comes from too little sugar.

EGGS SHOULD BE CLEAN when put into refrigerator. Wash if necessary. If eggs are not to be kept in refrigerator they will keep better if not washed.

FOR FLUFFY SCRAMBLED EGGS allow 1 tbsp. water, milk or cream for each egg. Put generous amount of butter in ordinary saucepan. When melted, add eggs beaten only enough to break yolks. Hold up from flame and stir until thickened.

FRY EGGS SLOWLY. They will be tender and will not sputter or snap.

FOR VARIETY, POACH EGGS in milk, cream, tomato juice or maple syrup.

IF YOU HAVE DIFFICULTY SEPARATING YOLKS AND WHITES, break egg into cup or saucer and remove yolk with the fingers. This applies to fresh eggs only.

IN SEPARATING EGGS, if a little of the yolk drops into the white, it may be removed with a piece of egg shell or with the corner of a damp cloth.

NEVER PUT MERINGUE ON HOT PIE FILLING—It will form syrup between filling and meringue and "skid." Put meringue on pie from edge to middle—anchoring to crust on edge.
TENDER HARD COOKED EGGS may be obtained by putting eggs on in cold water and simmering (cooking just below boiling point) for 20 min. Or cover with boiling water, cover and let stand off stove till cool. Re-heat and repeat process.

TO BAKE MERINGUE, have oven at 325° for 20 min. at least, or until set all the way through. Never place under broiler or into hot oven.

TO CUT HARD COOKED EGG use fine wire or dip knife into cold water to prevent yolk from sticking.

TO MAKE PUFFY MERINGUE allow 2 level tbsp. granulated sugar to each medium-sized egg and at least two egg whites to each pie. Beat whites stiff with \( \frac{1}{4} \) tsp. salt and \( \frac{1}{8} \) tsp. cream of tartar. Add sugar. Beat until glossy or meringue will form points. Flavor. Bake in slow oven (325°) for 20 min.—longer if meringue is extra thick.

TO OPEN EGGS EVENLY without shell breaking in jagged points, crack with knife that is not too sharp.

TO PEEL HARD COOKED EGGS be sure they are perfectly cold—crack all over by rolling on table—remove shell when entirely loosened.

TO POACH EGGS drop into muffin ring, egg poacher or small fry pan with salted boiling water. Cook below boiling point.

VOLUME OF EGG WHITE may be increased slightly in beating egg whites by adding \( \frac{1}{2} \) tbsp. water to each egg white. This is especially effective if eggs are not quite fresh.

APPLES FOR BAKING may be made very attractive by peeling skin in stripes from upper half of apple. This will also prevent bursting. Bake in moderate oven.

APPLES SHOULD BE WASHED before eating—spraying of trees may leave deposit on apples.
BAKE A LEMON UNTIL PUDDY, open by inserting knife in under side as lemon is held over cup or bowl. Add all sugar the juice will dissolve. Use to relieve hoarseness and irritated throat.

BANANAS WILL NOT DARKEN after being peeled if dipped in lemon juice. This also adds snap to the salad.

DRIED FRUITS will go through grinder more easily if a small amount of lemon juice or sugar or a few nuts are added during the process.

FRUITS AND BERRIES KEEP BETTER out of refrigerator. Keep in cool place. Chill before using.

GRAPEFRUIT OR MELONS WHICH HAVE BEEN CUT may be kept fresh by placing waxed paper flat against cut side before putting in refrigerator.

PEACHES WILL NOT DARKEN, even when peeled ahead of time, if wholly immersed in bowl of half milk and half water. Weight down with a plate. When ready to use, rinse off and slice.

PEEL UPPER HALF OF APPLES TO BAKE and fill hole with bread crumbs mixed with plenty of little red cinnamon hots (candy). Baste two or three times during baking.

TO KEEP JUICE IN STRAWBERRIES, wash berries before removing hulls. Float berries in large pan of water—lift out. Repeat process until water is clear. Wash just before using.

ROLL ORANGES AND LEMONS until slightly soft before squeezing. You will get more juice more easily.

MEATS, FOWL, FISH

ADD CHOPPED LEFTOVER BACON to muffin batter and use bacon fat for shortening. Good breakfast change.

AFTER FOWL OR FISH IS STUFFED make row of holes in skin on each side of opening. Insert toothpicks across opening and lace criss-cross with string. Holes may be made with ice pick or large tined fork. When fowl or fish is cooked pull out toothpicks; string comes right off without tearing meat.
ALL MEAT, FOWL OR FISH SALADS have better flavor if dressed first with a little French dressing and allowed to stand an hour before adding other dressing.

BROIL HAMBURGER STEAK AS YOU WOULD PLAIN STEAK, adding nothing to the meat, but pressing firmly so it will stick together. Less expensive, delicious.

COOKING MEATS, etc., at lower temperature, for longer time, improves flavor, decreases waste and evaporation.

COOL CHICKEN AS QUICKLY AS POSSIBLE—This is best accomplished by cooling uncovered.

FISH SCALES MAY BE REMOVED BY DIPPING fish quickly in boiling water. Chill or cook immediately.

FOR BEST RESULTS BROIL OR BAKE SPLIT FISH skin side down to hold juices.

FOR CHANGE—SOAK BACON in cold water until firm; dip in egg and crumbs; fry in deep fat or cook slowly in skillet.

FOR CRISP, DRY BACON, place slices on cake cooler or wire broiler rack and bake. Drain on unglazed paper.

FOR CUTTING MEATS, etc., for salads, use scissors instead of knife for speed and ease.

IF HAM IS TO BE STORED any length of time, rub outside thoroughly with fat to prevent mold forming on lean part.

IF YOU WISH JUICES LEFT IN MEAT, FOWL OR FISH, put on to boil in boiling water. If you wish them in stock for soup, etc., cut into pieces, and put on to cook in cold water.

MEAT, PIECES OF CHICKEN, FISH, etc., may be floured easily by shaking in a bag with salt-seasoned flour in it. Flour may be used several times. Sift out any lumps that may have formed.

PLACE BACON IN PAN before setting over flame. Cook slowly, pouring off fat as it cooks out.

RUB OUTSIDE OF LEG OF LAMB OR MUTTON with cut clove of garlic. Leave small piece in outer fat.

TO BAKE HAM WITHOUT PARBOILING make stiff dough of flour and water to form jacket. Pinch edges together tightly so no steam may escape. Bake in a slow oven allowing 30 minutes for each pound of meat.
TO INSURE THOROUGH COOKING and delicious flavor in sausage, chops and other pork products, put in skillet half covered with water, cooking covered 5 minutes. Remove cover, allow liquid to evaporate and meat to brown. For gravy add small amount of water to brown in pan. Boil up.

TO KEEP SLICED FISH in shape during boiling, wrap lightly in cheese cloth, immerse in boiling salted water, slightly acidified with vinegar and occasionally seasoned with bay leaves and peppers or 1 teaspoon mixed pickling spice. Simmer 20-30 minutes. Lift out by cloth and remove it.

TO REMOVE PINFEATHERS, a pair of tweezers will be found very satisfactory.

TRY POT ROASTING LAMB, VEAL AND PORK as well as beef. Sear in fat to a rich brown, add vegetables and small amount of water. Cook slowly, add water only as required. 2 tablespoons vinegar may be added if meat is very tough.

ALWAYS FRESHEN WILTED VEGETABLES by soaking in water or by placing in freshener in automatic refrigerator before cooking. Wilted vegetables will never cook tender.

ASPARAGUS WILL RETAIN its beautiful green if cooked uncovered in an open saucepan, with water to cover. Asparagus cans should be opened at bottom to prevent breaking the soft tips as asparagus is removed from can.

CARROTS MAY BE PEELED EASILY if dropped into boiling water for 2 or 3 minutes. Chill and serve raw. Carrots retain full flavor when washed and cooked unpeeled till tender. Peel, season.

CELERY LEAVES MAY BE DRIED, pulverized and added to an equal amount of salt, for seasoning.
CHOP GREEN LEAVES OF CELERY and use as chopped parsley for garnish. Flavor, as well as color, is very good.

COOK SPINACH WITH ONLY THE WATER that clings to the leaves in washing. First, place over low heat, then increase heat and cook quickly, but not too much. It is done when leaves can be cut with wooden spoon. Drain, chop, season.

FOR CRISP POTATO SKINS, scrub very clean or rub with metal sponge and bake. For SOFT POTATO SKINS, rub over with fat before putting in oven.

FOR FRESH DELICIOUS FLAVOR IN CABBAGE, shred finely, almost cover with water, cook uncovered for just 7 minutes after water boils, turn over once or twice, season with salt, butter or cream.

FOR NEW GREEN VEGETABLE, pick the tops out of young milkweed plants, cook about 20 minutes in salted boiling water. Serve with butter. Delicious!

HAVE LETTUCE LEAVES DRY before dressing. The salad dressing will stick much better than if leaves are wet.

HEAD LETTUCE LEAVES MAY BE SEPARATED without tearing by cutting stem out in cone shape and letting water from faucet run into opening.

IF CARROTS ARE PEELED before cooking, use just enough water so they will cook practically dry; pour off no water.

LETTUCE KEEPS CRISP AND FRESH when thoroughly washed and placed in covered glass jar in refrigerator.

NEVER USE SODA IN COOKING GREEN VEGETABLES if you wish to keep the vitamin content and flavor.

NEVER PEEL MUSHROOMS; wash and drain thoroughly and cook as desired. Much of the flavor is lost if mushrooms are peeled.

ODOR FROM CABBAGE, CAULIFLOWER OR ONION may be almost entirely eliminated by cooking in half milk and half water. The liquid may be used in making cream sauce or soups.

PICKLING ONIONS MAY BE PEELED easily by covering with boiling water. When skins will slip, pour off water. Blanch as you would almonds.
SPINACH IS DELICIOUS served raw in salad; also attractive under salad like lettuce or for garnish in place of parsley.

THE SKIN OF NEW POTATOES may be removed easily by rubbing with a new metal sponge instead of peeling.

TO LOOSEN SKIN ON TOMATOES insert fork in stem end and hold over flame until skin cracks or pops. Chill in refrigerator and peel only as needed. They will keep several days and are firmer than when skin is loosened with boiling water.

TO PRESERVE FLAVOR OF CORN ON COB, husk, remove silk and put into boiling water. Cover. When water boils again cook just five minutes by the clock. Serve at once.

TO RETAIN COLOR IN GREEN VEGETABLES, cook in open saucepan or kettle uncovered and in small amount of water. Throw no water away.

TO WHITEN OLD POTATOES, cook in half milk and half water.

TRY PEELING RAW BEETS; slice and cook closely covered on top of stove, or in casserole in oven, using only small amount of water; salt and butter may be added before cooking.

VEGETABLES COOKED IN PARCHMENT PAPER require no salting, they retain all of their own mineral salts.

WASH SPINACH IN WARM WATER FOR COMFORT AND SPEED—Use two pans; lift spinach out of water from one pan to the other. Sand will settle. Continue until water is clear.

HOUSECLEANING

ALWAYS HANG BROOMS and brushes to prevent straw or bristles from bending.

ARTIFICIAL FLOWERS ON HATS, etc., can be revived considerably by holding them over steam for a few minutes.

BLUEING ADDED TO WATER for washing glassware gives an added lustre and sparkle.

BRILLIANT LUSTRE ON BRASS OR COPPER: first clean, then rub briskly with dry cloth dipped in fine white scouring powder which will not scratch.
CLEAN PEWTER with paste of whiting and lemon oil. Rub. Wash with hot water and soap—then hot water. Polish.

COVER PLASTER OF PARIS articles with wet starch paste. When dry brush off. Dirt will go with starch.

COVER LIGHT SCRATCHES and bruises on dark furniture by touching with iodine. Polish when dry.

CURTAIN TIE-BACKS may be adjusted evenly and quickly by pulling down the shade as a marker.

DRY CURTAINS WITHOUT IRONING by running onto rods while still damp. Run another rod through bottom hem. Smooth out. Weight down if necessary. Allow to dry.

FOR WINTER WINDOW WASHING add denatured alcohol to water to prevent freezing. Wipe quickly with crushed newspaper.

GREASE SPOTS ON WALL PAPER or furniture may be removed by covering with paste made of dry starch and naphtha or gasoline. When dry brush off starch. Repeated applications may be necessary if spot is old.

KEEP SUMMER CURTAINS CLEAN by wiping screens frequently with damp cloth.

MATCH SCRATCHES ON WHITE PAINT may be removed by touching with lemon juice and then rubbing with cloth dipped in paste made of powdered whiting.

PAINT MAY BE REMOVED FROM WINDOW GLASS by rubbing with a coin—half dollar is a convenient size.

REMOVE SCRATCHES FROM SILVER by making paste of olive oil and putty powder. Polish with chamois.

SHINING CLEAN WINDOWS may be obtained by washing with plain water and drying with crumpled newspaper.

STAINS ON BATHROOM PORCELAIN may be removed quickly by putting a few drops of dilute hydrochloric acid on damp cloth. Apply to stain. Rinse quickly and thoroughly.

TO AIR CLOTHING put each garment on two coat hangers with hooks reversed to form circle. They cannot blow off line.

TO CLEAN ALL GREASE-COATED AND DARKENED UTENSILS except aluminum, immerse all in a wash boiler of cold water. Add 1 pkg. sal soda and boil 1 hour. Cool. Remove and scrub with brush.
TO CLEAN BRASS OR COPPER, make paste of equal quantities of flour and salt moistened with vinegar. If spots are stubborn let paste dry on article; wash with soap and water.

TO CLEAN TAPESTRY and similar furniture covering, make dry stiff lather of mild neutral soap and scrub with brush. Wipe thoroughly with clean damp cloth. Dry quickly.

TO REMOVE BLOOD STAINS, a paste of dry starch and water applied to spot and allowed to dry will be effective upon rugs, mattresses, etc. Two or three applications may be necessary.

WALL PAPER MAY BE CLEANED inexpensively by rubbing with thick slices of fresh bread.

WATER STAINS ON VARNISHED WOODEN SURFACES may be removed with vinegar if done immediately.

WAXED ARTIFICIAL FLOWERS may be cleaned by dipping up and down in any dry cleaning fluid, such as naphtha, gasoline, etc.

WHEN WASHING PAINTED WALLS, use sponge and warm water with small amount of sal soda added. Do small surfaces at a time. Sponge again with clean water.

WINDOW SHADES MAY BE CLEANED with rough woolen material dipped in flour.

A CLOTHES PIN BAG made on a coat hanger will slide easily along the line.

ACID INK MAY BE REMOVED from fabrics by soaking in sweet milk and then washing in water with a little ammonia in it.
ALKALINE INK MAY BE REMOVED by soaking spot in sour milk. Two or three applications may be necessary before washing in cold water and soap.

ARTICLES NEARLY THE SAME SIZE should be piled together every 3rd or 4th one wet. This makes more even dampness than sprinkling.

CAR GREASE SHOULD BE RUBBED with lard or soaked in gasoline until loosened, then wash in lukewarm water and soap.

CHOCOLATE AND COCOA STAINS may be removed by putting borax on spot, wet with cold water.

COTTON GLOVES PLACED ON HANDS before rubbing clothes will prevent skinned knuckles.

CURTAINS MAY BE WASHED with less danger of tearing if placed in pillow case or sack.

DRY IODINE STAINS MAY BE REMOVED by dipping spot in household ammonia before washing.

ECRU TINT MAY BE RESTORED to faded curtains by adding either tea or coffee solution to the rinse water.

FOR RUST SPOTS nothing is better than the old reliable lemon juice and salt plus sunshine.

FRUIT STAINS MAY BE REMOVED from fabrics by dipping up and down in really boiling water or pouring onto spots from a height. If stubborn, apply lemon juice as well.

FRUIT STAINS MAY BE REMOVED from the hands by rubbing well with cut lemon or tomato.

GOOD FRESH AIR SMELL will stay in towels if they are removed from line before they are quite dry, folded and run through the wringer.

GRASS STAINS MAY BE REMOVED from white clothing by soaking in alcohol before washing.

GREASE SPOTS IN CLOTH may be removed without spreading if material is washed with plenty of soap and cold water.

INDELIBLE PENCIL MARKS may often be removed by soaking in alcohol for a few minutes before washing with mild soap and water.

IODINE STAINS OFTEN MAY be washed out with plain cold water if stain is not allowed to dry.
INVEST IN SMALL SPONGE RUBBER MAT to stand on while doing any long job such as ironing.

KEEP THE GLYCERINE BOTTLE HANDY—Excellent for removing tea and coffee spots from linen.

NEVER LET WHITE SILK GARMENTS DRY ENTIRELY, wash, roll up in Turkish towel. Iron with iron not too hot.

PAINT SPOTS ON FABRIC YIELD to treatment with equal parts of ammonia and turpentine. Saturate until loosened. Wash in warm soap suds.

ROLL UP CLOTHES FROM LINE before they are quite dry. They will iron easily.

RUFFLED CURTAINS CAN BE FLUTED EASILY with an electric curling iron to make them look like new.

SAVE LEMON RINDS to add to boiler with soap and cold water when washing bath or tea towels. Bring to boil, adding a little lemon juice if rinds are dry. Rinse and hang in sun. This will sweeten and freshen towels.

SCORCHED SPOTS MAY OFTEN BE WHITENED by dipping in diluted peroxide solution. Press with cool iron. If scorch is very slight dip in cold water, rub with soda and bleach in sun.

THIN CHIFFON AND LACE COLLARS AND VESTS may be cleaned by placing over bath towel and scrubbing gently with soap suds. Rinse in same manner. Shake a few minutes. Press.

TO CLEAN BLACK SILK, shake and brush well. Sponge right side with strong cold coffee. When almost dry, press on wrong side.

TO LAUNDER PASTRY CLOTH AND ROLLING PIN COVER, soak over night in cold water. Rub out flour. Then wash in warm soap suds, rinse and dry.

TO RUN RODS THROUGH CURTAINS EASILY, slip thin thimble or glove finger over end of rod.

TO REMOVE BLOOD AND MEAT JUICE from fabrics, soak in cold water, then wash with soap and cold water.

TO REMOVE COLORED PRINTING from cloth, such as flour or sugar sacks, soak in kerosene for 24 hours, add naphtha soap and water, then boil. Repeat process if necessary.
ARISTOS HOME HOUSEHOLD HINTS

TO REMOVE STARCH FROM IRON, or to make smoother, rub iron while hot in salt spread upon newspaper.

TO RESTORE FLUFFINESS TO BLANKETS, add 1 tablespoon glycerine to the rinse water for each pair of blankets.

TO RENEW ORGANDIE, dip in water which is quite thick with gum arabic. Dip in wrong side out, squeeze dry and hang until almost dry. Roll up. Press under clean cloth.

TO WASH BLANKETS, dissolve one small box of borax and one cake white mild soap in one gallon hot water. Add enough cold water to cover blankets. Pour over blankets, soak over night. Squeeze and work gently. Rinse, leaving in a little soap or adding glycerine as above.

TURKISH TOWELS SHOULD HANG until quite dry. They may be shaken and snapped once or twice while drying to fluff them up and shape them. Do not iron.

WET MATERIAL TO COVER IRONING BOARD. When it dries it will be taut, firm and smooth. Have two covers and launder them frequently.

WET PAINT ON WOOL MATERIAL is removed easily by rubbing immediately with the wrong side of the same material.

* ODDS AND ENDS *

ART GUM OR WALL PAPER CLEANER may be used successfully to clean light colored felt hats and kid gloves.

BLEACH SUNBURNED STRAW HATS by covering with paste of salt and lemon juice, then place in sun to dry. Brush well.

CEMENT FOR BROKEN CHINA AND GLASSWARE may be made by melting powdered alum in a spoon. Dip edge in while alum is soft. Hold pieces together with adhesive tape which may be removed when cement is hard.

DIP KITCHEN HOOKS IN ENAMEL PAINT to match kitchen color scheme and to prevent rust.
DON'T DISCARD THE GARDEN HOSE if it begins to leak. Cut the desired length, plug the cut end, make more holes in a row and use it for irrigating the garden. It may be raised from the ground with forked sticks.

DRIVE AWAY ANTS by placing strips of cucumber rind directly across their run way.

ELECTRIC PUSH BUTTONS become visible in the dark if touched by a little luminous paint.

FOOD CHOPPERS MAY BE SHARPENED by running pieces of Sapolio through the grinder.

FOOD ODORS IN REFRIGERATOR will be absorbed by several pieces of charcoal placed on top shelf. When they lose their effectiveness place in oven and bake for half an hour to renew them.

FOR HAND-WASHING, keep a can of raw meal handy which will clean hands without soap and leave them soft.

HEAVY BURN may be removed from a good grade of aluminum by heating dry over gas flame. Watch carefully and remove as soon as black spots turn white. Set aside to cool before washing.

HEAVY LINOLEUM makes ideal covering for kitchen tables and pantry shelves. It should be cemented on. It can be cleaned easily and should be oiled occasionally.

HELP PREVENT SILVER TARNISH by wrapping individual pieces closely in black tissue paper before putting away.

IF TWO GLASSES STICK TOGETHER, set bottom one in warm water and pour cold water in top one.

LIGHT COLORED FURS MAY BE CLEANED and much improved in appearance by rubbing well with corn meal or flour. Shake out thoroughly and then brush well.

MEDICINE BOTTLES WILL NOT LEAK in the suitcase if one will take the precaution of dipping the tops in melted paraffin.

PAINTED HANDLES ON KNIVES and various kitchen gadgets should never be allowed to stand in water. The wood under the enamel absorbs water and paint chips off.
PICTURE MARKS ON WALLS may be prevented by sticking thumb tacks in each of lower corners of picture. Do not push clear in but let them extend at least 1/8 inch.

RAISE HEIGHT OF KITCHEN TABLE by screwing door stops into bottoms of table legs. This saves many a backache.

SPLINTERS OF BROKEN GLASS OR CHINA may be picked up safely and quickly with damp cotton.

TO CATCH ANTS, place sponge saturated with water, sweetened with molasses, in saucer or plate. This will attract them. Then drop sponge in boiling water and repeat process until ants are gone.

TO MEND LACE CURTAINs, dip piece of net in cold starch, place carefully on back of torn place and press with hot iron. Process will have to be repeated whenever curtains are washed.

TO MEND WOOLEN GARMENTS, ravel a thread from the cloth itself to use for darning.

TO PREVENT BLISTERS FROM NEW SHOES, cover irritated surface or place where shoe is likely to rub, with small piece of adhesive tape.

TO PREVENT PICTURES SLIPPING ON HOOKS, hang as usual, then twist wire or cord around hook once and reverse hook. The loop around the hook prevents tipping or sliding.

TO STRETCH THE LENGTH OF A BLANKET which seems too short in the winter, sew a broad strip of canton flannel to short end for tucking in below the mattress.

TO TAKE SMART OUT OF A BEE STING, place freshly cut slice of raw onion directly upon stung surface and bind on tightly.

TO TAKE THE PLACE OF A PAPER-CLIP go to the sewing cabinet for a dress-snap.

TO THAW A FROZEN PIPE, connect the electric iron, then stand iron on end against the pipe. Let water run slowly to tell when pipe is free.
HOME PREPARED FLOUR

Here is the way to obtain all the convenience of packaged, factory-made biscuit mixtures, save one-third their cost and enjoy the delicious natural flavors of wheat, fresh lard and real butter. It is so easy to mix your own Home-Prepared Flour!

Sift, measure...12 c. ARISTOS-Never-Fail Flour
Re-sift with.....¾ c. tartrate baking powder
Or..............½ c. phosphate baking powder
Or..............¼ c. combination type baking powder
And.............2 tbsp. salt
Cut in..........2½ c. shortening to look like crumbs.
If flaky texture is desired leave crumbs coarse.

Place in covered container in refrigerator. Use mixture in making the following tempting articles:

BLUEBERRY WAFFLES OR GRIDDLE CAKES

Measure........2½ c. ARISTOS Home-Prepared Flour
Beat............3 egg yolks
With............1½ c. sweet milk. Mix lightly
Add.............1 c. blueberries or other fruit
Fold in........3 egg whites beaten stiff
If richer waffles are desired
Add.............¼ c. melted butter.

Bake on ungreased waffle iron or aluminum griddle. Serve with butter and syrup or sweetened whipped cream.

CHEESE BACON SHORTCAKE

Measure.........2 c. ARISTOS Home-Prepared Flour

Mix as for biscuits. Press a little more than half the dough in a greased pie pan. Brush with melted butter and cover with thin slices of easy melting cheese. Pat out rest of dough into a circle a little smaller than bottom layer. Place on the cheese. On top, radiate from center strips of raw bacon. Bake at 450° till bacon is crisp and brown. Serve immediately.
SUNDAY NIGHT SUPPER CAKE

Measure........2 c. ARISTOS Home-Prepared Flour
Add...............1 c. sugar
Break...........2 eggs into cup and
Fill to..........1 c. with milk. Mix well
Stir in..........1/2 c. raisins.

Pour into buttered 9-inch square pan and brush generously with melted butter. Sprinkle with sugar and cinnamon. Bake at 400° for 25 minutes. Serve hot. 1 cup blueberries may be added in season or 1/2 cup raisins at any time.

BAKING POWDER BISCUITS

Measure........2 c. ARISTOS Home-Prepared Flour
Measure........2/3 c. milk (scant).

Add milk one third at a time forming a small ball of dough with each addition of milk. Toss onto a board. Fold over lightly until smooth on one side. Pat or roll out to desired thickness. Cut into biscuits. Place in cold or pre-heated oven, heat control set at 450 degrees. Bake 10 to 15 minutes.

CHICKEN CELEPY SHORTCAKE

Measure........2 c. ARISTOS Home-Prepared Flour
Add...............1 tbsp. fresh, green celery leaves.

Mix as for biscuits, press a little more than half the dough into a buttered pie pan. Brush with melted butter and cover with rest of dough patted out into a circle a little smaller than bottom layer. Bake at 450 degrees 20 to 25 minutes. Lift top from bottom, cover with creamed chicken or tuna fish, etc. Replace the top, add more chicken, sprinkle thickly with chopped green celery leaves.

PINEAPPLE DUM-DUMS

Place.........1/16-inch melted butter in the bottom of muffin pans
Cover with...1/4-inch brown sugar
Add..........1 tsp. crushed pineapple to each muffin cup
Measure.....2 c. ARISTOS Home-Prepared Flour. Mix lightly
With..........1 c. crushed pineapple and juice.

Divide and place over butter-sugar mixture. Bake at 450 degrees 15 to 20 minutes. Remove from pan at once. Serve hot.
**ARISTOS HOUSEHOLD HINTS**

**PRUNE CAKE**

Cream.........1/2 c. shortening
With...........1 c. brown sugar
Add...........3 egg yolks. Continue creaming
Measure, add..1/2 c. thick sour milk
And..........3/4 c. prune juice. Do not stir
Sift, measure...2 c. ARISTOS Never-Fail Flour
Re-sift with...1/2 tsp. soda
And..........2 tsp. baking powder
Also.........1 tsp. cinnamon
And..........1/2 tsp. nutmeg
And..........1/4 tsp. cloves. Add to above. Mix
Add..........1 c. pitted cooked prunes
Beat stiff.....3 egg whites
Add to them...1/2 c. brown sugar added. Beat to points.

Fold into cake mixture and bake in 10-inch square sheet pan or two 9-inch layer cake pans. Frost with brown sugar or hard sauce frosting.

**ORANGE FLUFF CAKE**

Break.........1 whole egg into cup
Add...........Egg yolks to fill cup to 1/2 c.
Add...........2/3 c. sugar. Beat very light
Add..........1/4 tsp. salt
And...........1 tsp. grated orange rind
With..........1 tbsp. orange juice
And...........1/4 c. cold water. Continue beating
Sift, measure...3/4 c. ARISTOS Never-Fail Flour
*Re-sift with...1/2 tsp. baking powder.

By hand, fold flour into egg mixture, which should be quite thick and lemon colored. Pour into pan and sprinkle with powdered sugar and grated orange rind. Place in 300° oven and bake 45 minutes. Test. Invert until cold.

*Omit baking powder if an electric beater is used.

**AUNT HATTIE’S SUGAR COOKIES**

Cream well.....1 c. butter
Cream again with..2 c. sugar
Add...............3 eggs. Beat hard
Sift, measure, add..4 1/2 c. ARISTOS Never-Fail Flour
Mixed with..1/2 tsp. soda
Add...............1 tsp. vanilla.

Place part of dough on floured cloth and roll as thin as possible. Sprinkle with sugar, roll in lightly. Bake at 375° to delicate brown.
HOT MILK SPONGE CAKE

Scald ........ 1 c. milk
Dissolve in it .... 2 tbsp. butter
Pour over .... 4 egg yolks beaten stiff
With ........ 1/2 c. sugar
Sift, measure .... 2 c. ARISTOS Never-Fail Flour
Re-sift with .... 1 c. sugar
And .......... 2 1/2 tsp. baking powder (any kind)
Add .......... 1/2 tsp. salt. Mix lightly till smooth
Add .......... 1 tsp. vanilla
Beat .......... 4 egg whites stiff
Add to them .... 1/2 c. sugar. Beat again to hold points. Fold in.

Butter and flour pans. Bake at 350°, 45 minutes. Makes two 9-inch square layers or three 8-inch round layers or one 10 x 14-inch sheet.

MILK CHOCOLATE CAKE

Cream .......... 1/2 c. shortening
With .......... 2 1/4 c. white or brown sugar
Add ........ 3 eggs, one at a time, beating well
Melt .......... 1/4 c. butter in a saucepan
With .......... 3 oz. bitter chocolate. Add to above
Add .......... 1 1/2 c. sour buttermilk. Before mixing
Add .......... 3 c. ARISTOS Never-Fail Flour
With .......... 1 1/2 tsp. vanilla
Dissolve .... 1 1/2 tsp. soda
In .......... 1 1/2 tbsp. vinegar. Add to batter.

Mix as little as possible to make batter look creamy. Pour into 9-inch square deep pan or two 9-inch square layer cake pans, buttered and floured. Bake at 350° for 45 minutes, or 35 minutes if layers.

ALL PURPOSE CAKE

Cream .......... 6 tbsp. butter
With .......... 3/4 c. sugar
Add .......... 2 egg yolks. Cream again
Measure .......... 1 c. milk. Add, but do not stir
Sift, measure .... 2 c. ARISTOS Never-Fail Flour
Re-sift with .... 4 tsp. baking powder (tartrate or phosphate)
Or .......... 2 tsp. combination baking powder
Add .......... 1/2 tsp. salt. Mix as little as possible
Add .......... 1 tsp. vanilla
Beat stiff .......... 2 egg whites
Add to them .... 1/4 c. sugar. Beat again to points. Fold in.

Bake at 375° in cup cakes, layer or sheet. 350° in loaf.
Yields two 8-inch layers or one 9-inch sheet or 12 cup cakes.
SURE FIRE PIE CRUST

Sift, measure... 2 c. ARISTOS Never-Fail Flour
Add.............. 1 tsp. salt
Cut in........... 2/3 c. shortening to make coarse crumbs
Measure......... 4 tbsp. cold water.

Add water in thirds, mixing lightly with each addition. It will be crumbly. Toss onto floured cloth, use covered rolling pin. Roll out. Turn crumbs from edge onto center. Roll again. Fold over and place in pan. Bake at 450°. This makes two shells or one 2-crust pie.

If raw fruit is used, use 2-crust pie, reduce heat to 375° after 15 minutes and continue baking until fruit is soft. If custard filling, brush raw pie shell with unbeaten egg. Bake at 450° for 10 minutes. Add warm filling. Reduce heat to 350° and continue baking until pie is set.

NUT PIE CRUST

To one-half of pie crust recipe above
Add............... 1/2 c. chopped nuts (any kind).

Roll and handle as you would a plain crust. Bake at 450° for 15 to 20 minutes.

DIXIE CINNAMON APPLE PIE

Line pie plate with pastry. Brush with egg and pre-bake 15 minutes at 450°.
Slice thin........... 3 tart apples in bottom of crust
Arrange............ 5 tart apples cut in 1/8's
Mix................. 1 1/2 c. sugar
With................ 3 tbsp. ARISTOS Never-Fail Flour
And.................. 1/4 tsp. salt
Also................. 1 tsp. cinnamon
Bring to boil with... 1/2 c. sweet or sour cream.

Pour over apples. Cover for 10 minutes in 450° oven. Reduce heat to 350°, uncover. Cook until apples are soft. Cool. Serve with whipped cream.
**SELF FROSTING LEMON PIE**

Line pie plate with crust, brush with egg and pre-bake at 450° for 15 minutes

Meantime mix... 1 c. sugar
With............ 2 tbsp. ARISTOS Never-Fail Flour
Stir in........... 1/4 c. melted butter
And............. 3 egg yolks well beaten
Add juice of... 1 lemon, and its grated rind
Pour in.......... 1 c. milk
Fold in.......... 3 egg whites beaten stiff.

Pour into partially baked shell. Reduce oven temperature to 325°. Bake until set—about 45 minutes. Cool.

**FRENCH PIE CRUST**

Measure......... 3 c. bread crumbs
Mix with......... 1/2 c. melted butter
And............. 1/2 c. sugar, mixed
With............. 1/2 tsp. cinnamon.

Press firmly into pie plate and bake at 375° about 10 minutes. Fill with any fresh or canned fruit, cover with whipped cream or custard.

**JUICY FRESH FRUIT PIE**

Wash and prepare 3 cups berries or 4 cups sliced fruit. Brush raw crust with egg yolks.

Mix............. 1 or 1 1/2 cups of sugar
With............. 2 tbsp. ARISTOS Never-Fail Flour
And............. 1/4 tsp. salt. Spice, if desired.

Place half the sugar on bottom crust, then the fruit and the rest of the sugar on top. Brush edge of pie crust with water. Cover with top crust, cut 1/2 inch bigger than pan. Press edges together. Turn top crust in under bottom crust. Scallop the edge. Sprinkle top of crust with 1 tsp. sugar, 1/2 tsp. flour, 1 tsp. water and dot with 1 tbsp. butter. Bake at 450° for 15 minutes. Reduce heat to 350° and continue baking about 30 minutes longer or until fruit is soft.
THE NEVER-FAIL FLOUR THAT INSURES YOU PERFECT BAKING