“Make No 68
For Little Sister”

A Hundred & One Recipes with

Beech-Nut
PEANUT BUTTER

Third Edition

Recipe No 68.
YOU will doubtless recall that our last booklet was on a conservation plan, thus eliminating many of the desserts and sweets in which peanut butter may be successfully used. For that reason, more space has been given to such dishes in our present booklet.

I find in experimenting with peanut butter that it blends particularly well with various fruits in the making of salads and desserts, also in certain vegetable dishes, improving the flavor agreeably as well as giving so much additional food value to them.

Peanut butter is a very _excellent_ ingredient to add to candies—particularly those made for children. They not only like the rich, nutty flavor, but they find them very satisfying and wholesome.

The above facts have largely governed the selection of recipes and arrangement of our New 101 Peanut Butter Book.

_Amy M. Smith_

Copyright, 1920, by Beech-Nut Packing Co.
INDEX

SOUPS

1. Beech-Nut Peanut Butter Cream of Corn Soup .................. 4
2. Tomato Pea Soup ........................................... 4
3. Princess Soup .................................................. 4
4. Left-Over Bean Soup ......................................... 4
5. Fish Soup ...................................................... 5
6. Cream of Lettuce Soup ........................................ 5

ENTRÉES

8. Macaroni Croquettes .......................................... 6
9. Vegetable Cutlets .............................................. 6
10. Rarebit .......................................................... 6
11. Asparagus Patties ............................................. 6
12. Escaloped Chicken ............................................ 7
13. Oyster Toast .................................................. 7
14. Chop Suey ..................................................... 7
15. Tomato Toast .................................................. 7
16. Spaghettı ........................................................ 8
17. Baked Bean Croquettes ....................................... 9
18. Carrot Loaf .................................................... 9
19. Oyster Fricassee .............................................. 10
20. Stuffed Baked Fish ............................................ 10

SWEET ENTREES

22. Rice Croquettes ............................................... 8

VEGETABLES

23. Beech-Nut Peanut Butter Escaloped Cabbage .................. 10
24. Creamed Carrots .............................................. 11
25. Baked Lima Beans ............................................ 11
26. Sweet Potato Puff ............................................ 11
27. Stuffed Onions ................................................ 11
28. Potatoes au Gratin .......................................... 12
29. Succotash ..................................................... 12
30. Baked Stuffed Peppers ....................................... 12
31. Corn Creole .................................................. 13
32. Fried Tomatoes .............................................. 13
33. Baked Celery .................................................. 13
34. Cauliflower au Gratin ....................................... 13

SALADS

35. Beech-Nut Peanut Butter Peach Salad ......................... 14
36. Salad Nouveau ................................................ 14
37. Grape Salad .................................................. 14
38. Cherry Salad .................................................. 14
39. Cucumber Salad .............................................. 15
40. Pea Salad ...................................................... 15
41. Stuffed Tomato Salad ........................................ 15
42. Shamrock Salad .............................................. 15
43. Garden Salad ................................................ 16
44. Pear Salad .................................................... 16
45. Pineapple Salad .............................................. 16

BREADS

46. Beech-Nut Peanut Butter Date Bread .......................... 16
47. Rice and Corn Muffins ........................................ 17
48. Corn Meal Griddle Cakes .................................... 17
49. Biscuit ........................................................ 17
50. Bran Muffins ................................................. 18
51. Indian Meal Cakes .......................................... 18
52. Bran Bread .................................................... 18
53. Variety Pone .................................................. 18
# INDEX

## BREADS—Continued

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>54.</td>
<td>Beech-Nut Peanut Butter Raised Rolls</td>
<td>19</td>
</tr>
<tr>
<td>55.</td>
<td>Tea Scones</td>
<td>19</td>
</tr>
<tr>
<td>56.</td>
<td>Date Waffles</td>
<td>19</td>
</tr>
<tr>
<td>57.</td>
<td>Coffee Cake</td>
<td>20</td>
</tr>
</tbody>
</table>

## CAKES

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>58.</td>
<td>Beech-Nut Peanut Butter Marshmallow Cake</td>
<td>20</td>
</tr>
<tr>
<td>59.</td>
<td>Cream Cake</td>
<td>21</td>
</tr>
<tr>
<td>60.</td>
<td>Fruit Frosting</td>
<td>21</td>
</tr>
<tr>
<td>61.</td>
<td>Apricot Cream Jelly Roll</td>
<td>21</td>
</tr>
<tr>
<td>62.</td>
<td>Cup Cakes</td>
<td>22</td>
</tr>
<tr>
<td>63.</td>
<td>Frosting</td>
<td>22</td>
</tr>
<tr>
<td>64.</td>
<td>Molasses Cookies</td>
<td>22</td>
</tr>
<tr>
<td>65.</td>
<td>Date Cookies</td>
<td>23</td>
</tr>
<tr>
<td>66.</td>
<td>Loaf Cake</td>
<td>23</td>
</tr>
<tr>
<td>67.</td>
<td>Hermits</td>
<td>24</td>
</tr>
<tr>
<td>68.</td>
<td>Layer Cake</td>
<td>24</td>
</tr>
</tbody>
</table>

## DESSERTS

### puddings, Pies, Etc.

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>70.</td>
<td>Beech-Nut Peanut Butter Apricot Dumplings</td>
<td>25</td>
</tr>
<tr>
<td>71.</td>
<td>Raspberry Shortcake</td>
<td>25</td>
</tr>
<tr>
<td>72.</td>
<td>Blueberry Pudding</td>
<td>26</td>
</tr>
<tr>
<td>73.</td>
<td>Escaloped Apples</td>
<td>26</td>
</tr>
<tr>
<td>74.</td>
<td>Date Pudding (new)</td>
<td>26</td>
</tr>
<tr>
<td>75.</td>
<td>Yule Pudding</td>
<td>27</td>
</tr>
<tr>
<td>76.</td>
<td>Squash Pie</td>
<td>27</td>
</tr>
<tr>
<td>77.</td>
<td>Apple Pie</td>
<td>27</td>
</tr>
<tr>
<td>78.</td>
<td>French Pancake</td>
<td>28</td>
</tr>
</tbody>
</table>

### CREAMS AND FRUIT DESSERTS

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>69.</td>
<td>Beech-Nut Peanut Butter Fruited Rice</td>
<td>24</td>
</tr>
<tr>
<td>79.</td>
<td>Maple Mousse</td>
<td>28</td>
</tr>
<tr>
<td>83.</td>
<td>Fruit Cream</td>
<td>28</td>
</tr>
<tr>
<td>81.</td>
<td>Baked Apples with Prunes</td>
<td>28</td>
</tr>
<tr>
<td>82.</td>
<td>Pear Compote</td>
<td>28</td>
</tr>
<tr>
<td>83.</td>
<td>Baked Peaches</td>
<td>29</td>
</tr>
</tbody>
</table>

## SANDWICHES

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>84.</td>
<td>Beech-Nut Peanut Butter Marmalade Sandwich</td>
<td>29</td>
</tr>
<tr>
<td>85.</td>
<td>Baked Bean Sandwich</td>
<td>29</td>
</tr>
<tr>
<td>86.</td>
<td>Grape Fruit Sandwich</td>
<td>29</td>
</tr>
<tr>
<td>87.</td>
<td>Club Sandwich (new)</td>
<td>30</td>
</tr>
<tr>
<td>88.</td>
<td>Sweet Sandwich</td>
<td>30</td>
</tr>
<tr>
<td>89.</td>
<td>Celery Sandwich</td>
<td>30</td>
</tr>
<tr>
<td>90.</td>
<td>Cucumber Sandwich</td>
<td>31</td>
</tr>
</tbody>
</table>

## CANDIES, STUFFED FRUITS, ETC.

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>91.</td>
<td>Beech-Nut Peanut Butter Apricot Cubes</td>
<td>31</td>
</tr>
<tr>
<td>92.</td>
<td>Fruit Fudge</td>
<td>31</td>
</tr>
<tr>
<td>93.</td>
<td>Molasses Toffy</td>
<td>31</td>
</tr>
<tr>
<td>94.</td>
<td>Double Fudge</td>
<td>32</td>
</tr>
<tr>
<td>95.</td>
<td>Scotch</td>
<td>33</td>
</tr>
<tr>
<td>96.</td>
<td>Maple Croquettes</td>
<td>33</td>
</tr>
<tr>
<td>97.</td>
<td>Brittle</td>
<td>33</td>
</tr>
<tr>
<td>98.</td>
<td>Turkish Delight</td>
<td>33</td>
</tr>
</tbody>
</table>

## MISCELLANEOUS

<table>
<thead>
<tr>
<th>Recipe No.</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>99.</td>
<td>Beech-Nut Peanut Butter Suggestion</td>
<td>33</td>
</tr>
<tr>
<td>100.</td>
<td>Malted Milk</td>
<td>34</td>
</tr>
<tr>
<td>101.</td>
<td>Suggestion</td>
<td>34</td>
</tr>
</tbody>
</table>
SOUPS

No. 1  BEECH-NUT PEANUT BUTTER
       CREAM OF CORN SOUP

1 quart milk 1 can corn, chopped
1 slice onion 1/2 teaspoon salt
3/4 cup cream 1/2 teaspoon pepper
1 tablespoon flour 1 tablespoon butter
2 tablespoons Beech-Nut Peanut Butter

Scald the onion in the milk. Remove onion, add the corn and simmer in a double boiler twenty minutes. Press through a puree sieve and return to the fire. Add the peanut butter, stirring until dissolved. Melt the butter in a saucepan; stir in the flour and cook until smooth. Add the corn and milk, season, when very hot and just before serving add the cream.

Amy M. Smith

No. 2  BEECH-NUT PEANUT BUTTER
       TOMATO PEA SOUP

2 cups Tomato pulp 2 cups milk
1 cup cooked peas 3 stalks celery, chopped
1 tablespoon butter 1 tablespoon flour
1/2 teaspoon salt 1/2 teaspoon pepper
1 bay leaf 1 saltspoon celery salt
3/4 teaspoon baking soda
2 tablespoons Beech-Nut Peanut Butter

Heat the tomato pulp, add seasoning, boil five minutes; strain. Add soda. Stir for one minute. Melt the butter in a double boiler. Add the flour, cook five minutes. Add milk and cook until it thickens. Stir in the peanut butter, mixing thoroughly. Combine with tomato mixture. Let boil up once. Add peas. Serve immediately.

Mrs. Carey

No. 3  BEECH-NUT PEANUT BUTTER
       PRINCESS SOUP

2 onions, sliced thinly 1 tablespoon butter
1 tablespoon flour 1 quart rich milk
1/2 teaspoon salt 1/2 teaspoon pepper
2 tablespoons grated cheese 2 tablespoons Beech-Nut Peanut Butter

Put butter and onions in a saucepan and cook for ten minutes. Add the flour; mix well. Add the milk and seasoning. Cook fifteen minutes. Strain into a double boiler. Add the peanut butter and cheese. Stir until well blended, and serve at once.

Mrs. Cora De Milt

No. 4  BEECH-NUT PEANUT BUTTER
       LEFT-OVER BEAN SOUP

1 1/2 cups cold baked beans
1 onion, grated, or chopped very fine
1 tablespoon flour
2 tablespoons Beech-Nut Peanut Butter
1 tablespoon tomato catsup
3 cups boiling water
1 tablespoon butter
1/2 teaspoon salt
1/2 teaspoon pepper

Add the water to the beans; add onion; season and cook twenty minutes. Thicken with the butter and flour rubbed to a paste. Stir until it boils up once. Add catsup and peanut butter and serve.

Frederica Brewster
No. 5 BEECH-NUT PEANUT BUTTER
FISH SOUP

1 lb. cooked fish 1 quart rich milk
½ onion, sliced 1 tablespoon chopped parsley
½ teaspoon salt ¼ teaspoon pepper
1 bay leaf A dash of cayenne
2 tablespoons butter 2 tablespoons flour
1½ tablespoons Beech-Nut Peanut Butter

Flake the fish, removing the bones and rub through a coarse sieve. Cook the milk, onion and other seasoning together for ten minutes. Strain and thicken with the flour and butter rubbed to a paste. Add the peanut butter, stirring until dissolved. Add the flaked fish, boil up and serve very hot.

NOTE: A stock may be made by adding enough cold water to cover, and seasonings, to the trimmings of the fish. Cook for one hour; strain and add milk, thickening and peanut butter. F. Brewster

No. 6 BEECH-NUT PEANUT BUTTER
CREAM OF LETTUCE SOUP

2 cups rich milk
2 tablespoons butter
⅛ teaspoon pepper
A dash of paprika
2 tablespoons Beech-Nut Peanut Butter

Carefully wash the lettuce and chop fine, cover with the boiling water. Add onion and seasoning. Cook one-half hour. Press through a purée sieve. Return to the fire and thicken with the butter and flour, stirred to a paste. Dissolve the peanut butter in a little of the milk. Add to the soup, stir until well blended. Add the rest of the milk. Boil up once. Serve with croutons. F. Brewster

ENTRÉES

No. 7 PEA TIMBALES
BEECH-NUT PEANUT BUTTER SAUCE

To the mashed pulp of the peas, add the egg, lightly beaten, melted butter and seasoning. Fill buttered timbale moulds, set in a pan containing hot water and cook in a moderate oven about twenty minutes, or until firm. Serve hot with sauce made as follows:

Melt the butter in a saucepan. Add flour, cook five minutes. Add milk and cook until it thickens. Blend in the peanut butter. When smooth add the whole peas. Ruth Maurer

ENTRÉES
BEECH-NUT PEANUT BUTTER
MACARONI CROQUETTES

1/2 lb. macaroni 2 tablespoons grated cheese
2 tablespoons butter 2 tablespoons flour
1 cup milk 1/4 teaspoon paprika
1/2 teaspoon salt
1 large tablespoon Beech-Nut Peanut Butter

Cook the macaroni in salted water for one-half hour; drain, blanch and chop. Make a sauce of the milk, flour and butter, adding seasoning, peanut butter and cheese, blending thoroughly. Add the chopped macaroni. Turn on a buttered platter to make a sheet about 1/4 of an inch in thickness. Cover with a buttered paper to avoid formation of a crust. Let stand until cold, cut into rounds with a biscuit cutter. Dip in egg and crumbs and fry in deep fat. Serve immediately with Tomato sauce.

F. Brewster

BEECH-NUT PEANUT BUTTER
VEGETABLE CUTLETS

2 cups cooked, sifted parsnips 1/2 teaspoon pepper
3/4 cup fine bread crumbs 1 tablespoon butter
1/2 teaspoon salt
2 tablespoons Beech-Nut Peanut Butter

Press the cooked parsnips through a purée sieve, while hot. Add the other ingredients. Beat well together. Let cool—shape into cutlets or flat cakes. Dip in egg and crumbs and fry in deep fat. May be served with a brown sauce if desired.

Mrs. Annin

BEECH-NUT PEANUT BUTTER
RAREBIT

2 tablespoons butter 1 tablespoon chopped or grated onion
2 tablespoons flour 1 cup rich milk or thin cream
1 1/2 cups grated cheese 1/2 teaspoon salt
1 cup heated tomato juice 1/2 teaspoon paprika
A dash of cayenne 2 tablespoons Beech-Nut Peanut Butter
Toast, or thin crackers

Melt the butter in a chafing dish. Add the onion; cook five minutes. Add flour and stir until smooth. Pour in the milk and cook until it thickens. Add cheese, tomato juice and seasoning, stirring until the cheese is melted and the mixture smooth. Then carefully mix in the peanut butter. Serve hot on toast or heated crackers.

Kathryn Sloan

BEECH-NUT PEANUT BUTTER
ASPARAGUS PATTIES

1 tablespoon butter 1 tablespoon flour
1/4 teaspoon salt 1/4 teaspoon pepper
1/2 lemon, juice only 1/2 cup cream
2 egg yolks, beaten 1/2 cup milk or chicken stock
1 bunch asparagus, cooked or 1 tablespoon Beech-Nut Peanut Butter
1 can asparagus tips Patty shells number required

Boil the asparagus in salted water; drain, using the tender tips. Melt the butter in a saucepan. Add flour and stir
until smooth. Stir in milk or stock, cooking until thickened. Turn in the asparagus tips. Add the peanut butter, softened with a little of the cream or milk, and mix carefully. Add the beaten yolks of eggs to the cream and stir into the mixture. Add the lemon juice. Cook until the eggs are set. Serve hot in the patty shells. **Lucy Brewster**

**No. 12 BEECH-NUT PEANUT BUTTER ESCALLOPED CHICKEN**

2 tablespoons butter  Boiled macaroni
2 tablespoons flour  ¼ teaspoon salt
1 cup milk  ¼ teaspoon pepper
Cold sliced chicken  1 teaspoon parsley, chopped fine

¼ cup Beech-Nut Peanut Butter

Make a sauce of the butter, flour, milk, seasoning and peanut butter. Butter a baking dish, arrange alternate layers of macaroni and chicken and sauce. Cover top with fine, buttered crumbs. Cook in oven until crumbs are browned. **Mrs. Allen Smith**

**No. 13 BEECH-NUT PEANUT BUTTER OYSTER TOAST**

1 pint oysters  Salt and pepper to taste
2 tablespoons butter  Toast
1 tablespoon flour  Beech-Nut Peanut Butter

Sauté the oysters in the butter. Season with salt and pepper. Sprinkle over with the flour and brown. Spread thin slices of toast with peanut butter, softened with a little cream. Pour the oysters over the toast and serve very hot. **Mrs. J. H. Burchard**

**No. 14 BEECH-NUT PEANUT BUTTER CHOP SUEY**

1 cup onion, sliced  1 cup celery, cut into cubes
2 cups chicken or veal stock  2 tablespoons fat
⅝ teaspoon salt  ¼ teaspoon pepper
1 tablespoon kitchen bouquet  ⅛ teaspoon paprika
⅛ cup mushrooms, if desired  2 cups boiled rice
2 tablespoons Beech-Nut Peanut Butter

Fry the onions in the fat until brown. Remove from fat and sauté the mushrooms, if used. Heat the stock and add the onions, celery and seasoning. Simmer gently until the vegetables are tender, about a half hour. Add the mushrooms and peanut butter, stirring until well mixed. Let cook until done. To serve; half fill shallow bowls with the hot rice. Cover with the sauce and serve at once. One teaspoon of China soy may be substituted for kitchen bouquet if desired. **Mrs. Geo. D. Kennedy**

**No. 15 BEECH-NUT PEANUT BUTTER TOMATO TOAST**

1½ can tomatoes  ⅔ grated onion
1 teaspoon minced parsley  ¼ teaspoon salt
1 tablespoon butter  A dash of cayenne
Toast  Beech-Nut Peanut Butter

Melt butter in a saucepan. Add the onion and seasoning; cook five minutes. Add the tomatoes and cook until quite thick. Spread the toast, while hot, with peanut butter; pour over the tomatoes and serve very hot. **F. Brewster**
No. 16 BEECH-NUT PEANUT BUTTER
SPAGHETTI

\[ \frac{1}{2} \text{ lb. spaghetti} \]
\[ 2 \text{ tablespoons butter} \]
\[ 1 \text{ cup stock} \]
\[ \frac{1}{2} \text{ doz. mushrooms, chopped} \]
\[ \frac{1}{2} \text{ teaspoon paprika} \]
\[ 2 \text{ tablespoons Beech-Nut Peanut Butter} \]

Cook the spaghetti in boiling water (salted). Fry the onion in butter until browned. Add the flour, stirring until smooth. To this, add the tomato paste, stock and seasoning. Let boil. Add peanut butter and mushrooms, mixing thoroughly. Place in buttered baking dish a layer of the spaghetti, cover with the sauce, repeating until all are used. Cover the top with buttered crumbs and mushrooms chopped. Brown in the oven. Serve with the grated cheese.

Ruth Maurer

No. 17 BEECH-NUT PEANUT BUTTER
BANANA FRITTERS.

\[ 1 \text{ cup flour} \]
\[ \frac{1}{2} \text{ cup milk} \]
\[ 1 \text{ teaspoon baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ tablespoon sugar} \]
\[ 1 \text{ egg, beaten separately} \]
\[ \text{Lemon juice} \]
\[ \text{Bananas} \]
\[ 1 \text{ tablespoon Beech-Nut Peanut Butter} \]

Mix the dry ingredients together and sift three times. Soften the peanut butter in a little of the milk. Add with rest of milk to beaten yolk of egg and stir into the dry ingredients. Beat thoroughly, cover and let stand for a short time before using. Peel the bananas; cut in half, lengthwise, then crosswise, making four sections. Squeeze over them juice of lemon. Sprinkle with powdered sugar and let stand while preparing batter for fritters. Dip each section of banana in the above batter and fry in hot fat. Drain; serve with currant jelly sauce.

Beech-Nut Currant Jelly Sauce

\[ 1 \text{ cup sugar} \]
\[ \frac{1}{4} \text{ cup water} \]
\[ 1 \text{ teaspoon lemon juice} \]
\[ 1 \text{ jar Beech-Nut Red Currant Jelly} \]

Add water to sugar and boil five minutes. Add the jelly and cook until very hot, but do not boil. Add the lemon juice and strain.

These fritters may be varied by substituting slices of canned pineapple for the banana or by adding 1 cup of grated fresh pineapple to the fritter batter. Serve with a pineapple sauce.

Amy M. Smith

No. 18 BEECH-NUT PEANUT BUTTER
RICE CROQUETTES

\[ \frac{1}{2} \text{ cup rice} \]
\[ 2 \text{ cups milk} \]
\[ 1 \text{ tablespoon melted butter} \]
\[ 2 \text{ tablespoons sugar} \]
\[ 1 \text{ egg, beaten} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \text{Nutmeg} \]
\[ 2 \text{ tablespoons Beech-Nut Peanut Butter} \]

Blanch the rice. Cook in the milk in a double boiler until the rice is tender and milk nearly absorbed. Add the sugar,
mixed with the egg and butter. Cook until it thickens. Remove from the fire. Add the flavoring and peanut butter. Turn on a plate to cool. When cold, form into balls or oval croquettes; dip in egg and fine cracker crumbs and fry in deep fat to a delicate brown. Dust with powdered sugar. Make a depression in top of each croquette. Garnish with a teaspoonful of currant jelly. Serve while hot and crisp. May be served with a currant jelly sauce, if not garnished with jelly.

Amy M. Smith

No. 19 BEECH-NUT PEANUT BUTTER
BAKED BEAN CROQUETTES

2 cups cold baked beans
1 teaspoon chopped onion
½ teaspoon salt
2 tablespoons catsup
or
Chili sauce
1½ cups fine bread crumbs
1 egg, beaten
½ teaspoon pepper
1 tablespoon melted butter
½ cup Beech-Nut Peanut Butter

Mash the beans to a paste. Add the other ingredients, mixing thoroughly. Shape into croquettes. Add 2 tablespoons cold water to the egg. Roll the croquettes in crumbs. Dip in the egg, again in crumbs and fry in deep fat. Drain and serve with tomato, or horseradish sauce.

Mrs. M. Minkler

No. 20 BEECH-NUT PEANUT BUTTER
CARROT LOAF

1 cup raw, chopped carrots
1 cup fine crumbs
1½ tablespoons fat, melted
½ teaspoon salt
½ teaspoon pepper
1 teaspoon minced parsley
½ teaspoon minced onion
1 cup Beech-Nut Peanut Butter

Chop the carrots or put through a food chopper, using coarse knife. Mix all the ingredients thoroughly together. Form into a loaf. Place in a well-oiled pan and bake one hour and fifteen minutes in a moderate oven.

Mrs. Louise Lindsay

Recipe No. 20
No. 21 BEECH-NUT PEANUT BUTTER OYSTER FRICASSEE

1 pint oysters 1/2 cup oyster liquor
2 tablespoons butter 1 egg, beaten
1 1/2 tablespoons flour 1/4 teaspoon salt
1 teaspoon lemon juice 1/2 teaspoon pepper
1 teaspoon chopped parsley Toast
A dash of cayenne 1 tablespoon Beech-Nut Peanut Butter
1/2 cup thin cream or top milk

Melt 1 tablespoon of butter in a saucepan. Add the oysters, cover and cook two minutes, shaking the pan gently. Drain and keep hot. Heat the milk and oyster liquor. Melt the rest of the butter in saucepan. Add the flour and let brown lightly. Add the milk and oyster liquor, stirring until smooth. Add seasoning and peanut butter, mixing well. Add a little cream to the egg and stir into the mixture. Cook five minutes. Place oysters on toast and pour over hot sauce.

F. Brewster

No. 22 BEECH-NUT PEANUT BUTTER STUFFED BAKED FISH

A Four Pound Scrod or Haddock

Stuffing
1 cup fine, stale bread crumbs 1/4 cup butter or vegetable oil
1 small onion, chopped 1 teaspoon chopped parsley
1/4 teaspoon salt 1/4 teaspoon pepper
1/4 teaspoon paprika 1/4 cup hot water
2 tablespoons Beech-Nut Peanut Butter

Mix all together thoroughly. Clean the fish, sprinkle outside and in with salt. Fill with the stuffing and sew. Oil a pan generously with vegetable oil. Sprinkle lightly with salt. Lay in the fish and bake in a rather hot oven for one hour. Serve on a hot platter with a garnish of parsley and slices of lemon.

Mrs. E. Graham

VEGETABLES

No. 23 BEECH-NUT PEANUT BUTTER ESCALLOPED CABBAGE

1 small head, firm, white cabbage 1/2 cup fine, buttered crumbs
1 tablespoon butter 1 cup rich milk
1 teaspoon grated onion 1 tablespoon flour
1/4 teaspoon pepper 1/2 teaspoon salt
2 tablespoons Beech-Nut Peanut Butter 1/2 cup grated cheese

Parboil the cabbage for fifteen minutes in boiling water. Drain; cover with boiling, salted water and cook until tender. Drain, and chop rather coarsely. Make a sauce of the butter, flour, milk, seasoning and peanut butter.

Place a layer of the cabbage in a well-oiled baking dish. Cover with a layer of the sauce. Sprinkle with the cheese. Repeat; cover with the buttered crumbs. Bake until brown.

F. Brewster (Revised A. M. S.)
No. 24  BEECH-NUT PEANUT BUTTER
**CREAMED CARROTS**

- 2 cups carrots, cut in cubes
- 1 tablespoon butter
- 1 cup rich milk
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup stock in which they were cooked
- 1 tablespoon flour
- 2 tablespoons Beech-Nut Peanut Butter

Cook the carrots in boiling salted water until tender. Drain, and put them in a hot dish. Make a sauce of the butter, flour, stock, milk, peanut butter and seasoning. Pour the sauce over the carrots and serve very hot. Peas may be added to the carrots, if desired. **Amy M. Smith**

No. 25  BEECH-NUT PEANUT BUTTER
**BAKED LIMA BEANS**

- 1 quart cooked lima beans
- 1 tablespoon brown sugar
- 1 teaspoon mustard
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup Beech-Nut Peanut Butter

Boil the lima beans until soft but not mushy. Place in a bean pot. Blend the other ingredients well together. Mix with the beans. Bake in a slow oven, adding water if too dry. **Mrs. Cora De Milt**

No. 26  BEECH-NUT PEANUT BUTTER
**SWEET POTATO PUFF**

- 2 cups hot mashed sweet potatoes
- 2 tablespoons melted butter
- 3/4 teaspoon pepper
- 1/4 cup cream
- 1 egg, beaten
- 1/8 teaspoon salt
- 2 tablespoons Beech-Nut Peanut Butter

Boil sweet potatoes until tender. Press through a ricer. Mix with butter, peanut butter and seasoning. Mix the beaten egg and cream. Add to potatoes; beat up very light. Turn into a buttered baking pan and brown in the oven about twenty minutes. **Amy M. Smith**

No. 27  BEECH-NUT PEANUT BUTTER
**STUFFED ONIONS**

- 8 Spanish or large white onions
- 3 tablespoons melted butter
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 1 cup grated bread crumbs
- 1 tablespoon chopped parsley
- 1 cup stock
- 1 cup cream sauce
- 2 tablespoons Beech-Nut Peanut Butter

Peel the onions, and parboil in salted water 20 minutes. Drain. Cut a slice from the top of each, remove the centers carefully, and chop them rather fine. Make a filling of the bread crumbs, chopped onion centers, butter, seasoning and peanut butter. Fill the onion cases with this mixture, heaping up well.

Set the onions in a buttered baking dish and pour around them the stock, cover and bake about 40 minutes, basting with the liquid in pan, adding a little butter melted in hot water. Remove the cover, bake five minutes longer. Pour over the cream sauce and serve in the baking dish. **Charlotte Wilder (Revised)**
No. 28  BEECH-NUT PEANUT BUTTER
POTATOES AU GRATIN

2 cups raw potatoes cut in 1 pimento cut in small pieces
⅛ inch cubes
1 small onion chopped ¼ cup grated cheese
¼ teaspoon salt 2 tablespoons Beech-Nut
1 cup white sauce Peanut Butter

Peel the potatoes, cut in cubes, and boil with the onion in salted boiling water five minutes. Add the pimento, cook seven minutes, and drain. Turn the potatoes in an oiled baking dish, cover with the cheese, add the peanut butter to the white sauce and pour over the potatoes. Bake until potatoes are tender.

Mrs. Myrtle Minkler

No. 29  BEECH-NUT PEANUT BUTTER
SUCOTASH

2 cups fresh lima beans 2 cups green corn
1 cup rich milk 1 tablespoon butter
⅛ teaspoon salt ⅛ teaspoon pepper
1 tablespoon Beech-Nut Peanut Butter

Boil the freshly picked lima beans in 1 quart water for one-half hour. Drain. Cut green corn from the cob, sufficient to make 2 cups, add to the beans, adding the milk and seasoning. Simmer fifteen minutes, stir in the peanut butter, mixing well, simmer five minutes longer and serve. If canned beans and canned corn are used, they need be cooked for only ten minutes.

F. Brewster

No. 30  BEECH-NUT PEANUT BUTTER
BAKED STUFFED PEPPERS

8 green peppers 1 tablespoon chopped celery
3 cups boiled rice 2 tablespoons catsup or tomato
1 egg well beaten sauce
⅛ teaspoon salt 3 tablespoons fine chopped green
2 tablespoons melted pepper butter
½ cup Beech-Nut Peanut Butter

Cut the tops from the peppers, remove the seeds, parboil five minutes in salted water. Mix all the ingredients thoroughly together. Fill the peppers, cover the tops with fine buttered crumbs. Bake in rather a hot oven for 25 minutes.

Mabel Simon (Revised)
No. 31  BEECH-NUT PEANUT BUTTER
   CORN CREOLE

1 1/2 cups corn pulp or 1/2 cup rich milk
1 can corn 1 tablespoon butter
2 tablespoons chopped 1 clove garlic or shallot
green pepper (chopped fine)
1/2 teaspoon salt 1/4 teaspoon paprika
1 tablespoon Beech-Nut Peanut Butter

Cook the pepper and garlic in the butter until softened, add the milk and stir until boiling. Stir in the corn and peanut butter, mixing thoroughly. Cook ten minutes. Serve. This may be put into individual baking dishes, covered with crumbs, and baked until brown.

Amy M. Smith

No. 32  BEECH-NUT PEANUT BUTTER
   FRIED TOMATOES

Tomatoes firm, not fully ripe 1 cup thin cream or top milk
1 teaspoon sugar 2 tablespoons melted butter
1/2 teaspoon salt 1/4 teaspoon pepper
1 tablespoon Beech-Nut Peanut Butter

Cut the tomatoes in rather thick slices. Sift together sugar, salt, pepper and flour. Roll in this mixture the slices of tomato. Melt butter in a frying pan. When hot, lay in the slices of tomato. Brown on both sides, using a pancake turner to turn. Remove to a hot dish. Stir the peanut butter and 1 tablespoon flour into the remaining fat in pan, adding a little more butter if necessary. Stir until smooth, adding seasoning and cream, stirring until it thickens. Pour over the tomatoes and serve.

Amy M. Smith

No. 33  BEECH-NUT PEANUT BUTTER
   BAKED CELERY

2 bunches celery 1 cup celery stock
1 cup rich milk 2 tablespoons butter
1/2 teaspoon salt 2 tablespoons flour
1/4 teaspoon pepper 1/4 cup grated cheese
1 tablespoon Beech-Nut Peanut Butter

Wash the celery and cut into 1-inch pieces. Cook in boiling, salted water fifteen minutes. Drain, reserving 1 cup of stock for making sauce. Melt the butter in a saucepan, stir in the flour. When smooth add milk and stock, cook until it thickens. Add the seasoning and peanut butter, stirring until well mixed. Place the celery in a buttered baking dish, sprinkle with the cheese. Pour over the sauce. Cover with buttered crumbs and bake until brown.

Amy M. Smith

No. 34  BEECH-NUT PEANUT BUTTER
   CAULIFLOWER AU GRATIN

1 cauliflower 1 cup white sauce
1 tablespoon Beech-Nut Peanut Buttered crumbs
Butter Grated cheese

Let the cauliflower stand head downward, for fifteen minutes, in a dish of cold water to which has been added
1 tablespoon salt, 1 tablespoon vinegar, to cleanse and free from insects. Cook in boiling, salted water until tender. Drain and break the flowerets apart, arrange them in a buttered baking dish. Prepare a cup of white sauce, adding to it the peanut butter.

Pour the sauce over the cauliflower, sprinkle with cheese, cover with buttered crumbs, and bake until browned.

*Amy M. Smith*

### SALADS

**No. 35 BEECH-NUT PEANUT BUTTER PEACH SALAD**

<table>
<thead>
<tr>
<th>Ripe peaches</th>
<th>Raisins</th>
<th>Beech-Nut Peanut Butter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lettuce</td>
<td></td>
<td>French dressing</td>
</tr>
</tbody>
</table>

Select freestone peaches well ripened. Put the desired amount of raisins through a food chopper and mix with peanut butter, using \( \frac{1}{3} \) amount of raisins to amount of peanut butter required. Carefully peel the peaches, removing the pits. Fill the cavity with the mixture of raisins and peanut butter, serve on lettuce leaves—with French dressing.

*Mrs. J. Blake Scott*

**No. 36 BEECH-NUT PEANUT BUTTER SALAD NOUVEAU**

<table>
<thead>
<tr>
<th>Crisp inner stocks of celery</th>
<th>Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned pineapple</td>
<td>Lettuce</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>Beech-Nut Peanut Butter</td>
</tr>
</tbody>
</table>

Blend the peanut butter with cream to soften. Fill the stalks of the celery. Serve on lettuce, garnishing with small pieces of the pineapple and accompanying with mayonnaise dressing.

*Mrs. Kate Lowry*

**No. 37 BEECH-NUT PEANUT BUTTER GRAPE SALAD**

<table>
<thead>
<tr>
<th>1 cup Malaga grapes</th>
<th>1 cup diced pineapple</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup diced grapefruit</td>
<td>Salad dressing</td>
</tr>
<tr>
<td>Lettuce</td>
<td>Beech-Nut Peanut Butter</td>
</tr>
</tbody>
</table>

Cut the grapes in halves. Remove the seeds and fill with peanut butter. Mix with the pineapple and grapefruit. Serve on lettuce with a whipped cream mayonnaise or Beech-Nut Peanut Butter French Dressing. Orange may be substituted for the grapefruit, if desired.

*Charlotte White Wilder*

**No. 38 BEECH-NUT PEANUT BUTTER CHERRY SALAD**

<table>
<thead>
<tr>
<th>Large white, or ripe red cherries</th>
<th>1 head lettuce</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Mayonnaise or French dressing</td>
</tr>
<tr>
<td></td>
<td>Beech-Nut Peanut Butter</td>
</tr>
</tbody>
</table>

Remove the pits from the cherries and fill the cavity with peanut butter. Arrange lettuce leaves in nests, placing cherries in the centre and serve with the preferred dressing.

*C. De Milt (Revised)*
No. 39  BEECH-NUT PEANUT BUTTER  
CUCUMBER SALAD

| 3 large cucumbers | Heart from |
| 1 tablespoon grated onion | 1 bunch celery, chopped |
| Mayonnaise | 1 green pepper, chopped |
| ¼ teaspoon salt | ¼ teaspoon pepper |
| 2 tablespoons Beech-Nut Peanut Butter |

Cut the cucumbers in half, lengthwise, remove the centres, leaving a shell. Chop the cucumber removed, combine with peanut butter, onion, celery, green pepper and seasoning. Mix with part of mayonnaise. Refill the cucumber shells. Place a spoonful of mayonnaise on the top. Serve on the lettuce.

Mrs. W. H. Martin

No. 40  BEECH-NUT PEANUT BUTTER  
PEA SALAD

| 2 cups cooked peas | ¼ teaspoon grated onion |
| ½ cup chopped celery | 1 egg hard boiled, chopped fine |
| ¼ teaspoon salt | ¼ teaspoon paprika |
| 1 tablespoon vinegar | 3 tablespoons olive oil |
| 1 tablespoon Beech-Nut Peanut Butter |

Combine the vegetables and peanut butter, mix with the seasoning, oil and vinegar. Let chill for an hour. Place on the lettuce hearts, pour over more dressing if needed, made in same proportion of ingredients as previously used. Garnish with sprinkling of the fine chopped egg and olives.

Hattie Barry (Revised)

No. 41  BEECH-NUT PEANUT BUTTER  
STUFFED TOMATO SALAD

| 6 ripe tomatoes | ½ cup celery, chopped |
| 1 minced onion | 1 tablespoon chopped sweet pepper |
| ¼ teaspoon salt | ¼ teaspoon paprika |
| Lettuce | Mayonnaise |
| Beech-Nut Peanut Butter |

Peel the tomatoes, cut a slice from the stem end, remove part of the meat. Sprinkle the inside with salt and chill. Mix the tomato meat removed, with the onion, celery and pepper. Season and mix with peanut butter and mayonnaise. Fill the tomato cups. Place on lettuce, putting a spoonful of the mayonnaise on the top of each cup. Serve very cold.

Miss Hattie Barry (Revised)

No. 42  BEECH-NUT PEANUT BUTTER  
SHAMROCK SALAD

| ½ cup firm cottage cheese or cream cheese | 1 green pepper (well shaped) |
| 2 tablespoons Beech-Nut Peanut Butter | ¼ teaspoon salt |
| | ¼ teaspoon paprika |

Remove the seeds and white membrane from the pepper. Mash thoroughly together the cheese and peanut butter. Season and press very firmly into the pepper. Chill for several hours. Slice crosswise in quarter inch slices. Serve on crisp lettuce with a French dressing or mayonnaise.

Dorothy Blake
No. 43  BEECH-NUT PEANUT BUTTER
GARDEN SALAD

3 cold, cooked beets, diced
\( \frac{3}{4} \) cup chopped green pepper
\( \frac{1}{2} \) cup cold, boiled peas
\( \frac{3}{4} \) cup Beech-Nut Peanut Butter
1 onion chopped

\( \frac{3}{4} \) cup chopped celery
2 eggs hard boiled, chopped
Lettuce
Mayonnaise or French dressing

Mix all the vegetables well together, adding the peanut butter, (or it may be mixed with the dressing). Arrange on lettuce leaves, sprinkle chopped eggs over the top, chill. Serve with mayonnaise or French dressing.  *F. Brewster*

No. 44  BEECH-NUT PEANUT BUTTER
PEAR SALAD

Pears canned or fresh
1 pimento
French dressing

Thick sweet cream
1 head lettuce
Beech-Nut Peanut Butter

Peel the pears, removing the cores. Combine equal parts peanut butter and cream. Beat up light and fill the centres of the pears. Arrange on lettuce hearts, garnish with strips of pimento and serve with French dressing.

*Mrs. Berry*  
(Revised by Amy M. Smith)

No. 45  BEECH-NUT PEANUT BUTTER
PINEAPPLE SALAD

1 can pineapple (or 1 fresh pineapple cut in slices)
1 pimento

Chantilly mayonnaise

Chill the pineapple. Beat up the peanut butter with a little cream to soften. When ready to serve, place a slice of pineapple on lettuce hearts, putting a small spoonful of the peanut butter in centre of the slice. Garnish with strips of the pimento, and serve with Chantilly mayonnaise.

*Chantilly Mayonnaise*
\( \frac{1}{2} \) cup heavy cream, whipped
\( \frac{5}{8} \) teaspoon salt

1 cup thick mayonnaise
\( \frac{5}{8} \) teaspoon paprika

Whip cream very stiff, fold in the mayonnaise and season-
ing.  *Amy M. Smith*

**BREADS**

No. 46  BEECH-NUT PEANUT BUTTER
DATE BREAD

1\( \frac{1}{2} \) cups white flour
1 cup milk
\( \frac{3}{4} \) cup sugar
\( \frac{1}{2} \) cup dates chopped

1\( \frac{1}{2} \) cups whole wheat flour
1 egg beaten
\( \frac{1}{2} \) teaspoon salt
3 teaspoons baking powder
\( \frac{1}{2} \) cup Beech-Nut Peanut Butter

Sift together into a mixing bowl, the dry ingredients. Rub in the peanut butter. Add the dates. Combine milk with beaten egg and mix thoroughly with dry ingredients. Put into a well-greased pan, let rise 20 minutes. Bake in a moderate oven about 50 minutes.  *Amy M. Smith*
No. 47 BEECH-NUT PEANUT BUTTER
RICE AND CORN MUFFINS

1 cup yellow corn meal 1 cup cold boiled rice
1 tablespoon butter, melted 1 tablespoon sugar
½ teaspoon salt 2 teaspoons baking powder
1 cup milk 2 eggs, beaten separately
2 tablespoons Beech-Nut Peanut Butter

Sift together, corn meal, sugar, salt, baking powder. Rub in the peanut butter. To the rice add the milk, melted butter and beaten yolks of eggs. Add to the dry ingredients, beat well, fold in the beaten whites of the eggs. Pour into hot, well-buttered muffin pans and bake in a quick oven about 20 minutes. 

Amy M. Smith

No. 48 BEECH-NUT PEANUT BUTTER
CORN MEAL GRIDDLE CAKES

¾ cup flour ¾ cups corn meal
1½ cups sour milk ½ teaspoon salt
1 teaspoon sugar ½ teaspoon soda
1 teaspoon baking powder 1 egg, beaten
1 tablespoon Beech-Nut Peanut Butter

Sift together the dry ingredients, rub into them the peanut butter. Add the milk to the beaten egg, mix gradually with the dry ingredients, beat to a smooth batter. Fry to a golden brown on both sides on a hot, well-greased griddle. Serve on a hot plate with maple syrup, or spread with Beech-Nut Peanut Butter while hot, and serve with shaved maple sugar.

Mrs. J. L. Smith

No. 49 BEECH-NUT PEANUT BUTTER
BISCUIT

2 cups flour 3 teaspoons baking powder
2 tablespoons butter 1 tablespoon sugar
½ teaspoon salt ¾ cups milk (about)
1 tablespoon (rounding) Beech-Nut Peanut Butter

Sift together the dry ingredients. Rub in the butter and peanut butter. Add milk. Turn onto a well-floured board, pat out, rather than roll, to desired thickness. Cut with a small cutter. Place in a greased pan and bake in a rather quick oven.

Amy M. Smith
BEECH-NUT PEANUT BUTTER

BRAN MUFFINS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>bran</td>
<td>1 cup</td>
</tr>
<tr>
<td>sugar</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>salt</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>melted butter</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>whole wheat flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>baking powder</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>egg</td>
<td>1 beaten</td>
</tr>
<tr>
<td>peanut butter</td>
<td>1 tablespoon</td>
</tr>
</tbody>
</table>

Sift flour, sugar, salt and baking powder together into a mixing bowl. Add the bran. Rub in the peanut butter with tips of fingers. Combine milk, melted butter and beaten egg; add to the dry ingredients. Beat well. Turn into well-greased muffin pans and bake about fifteen minutes in a quick oven.

Mrs. White

INDIAN MEAL CAKES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>yellow Indian meal</td>
<td>2 cups</td>
</tr>
<tr>
<td>sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>salt</td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>baking powder</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>peanut butter</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>boiled water</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>eggs, well beaten</td>
<td>3</td>
</tr>
</tbody>
</table>

Sift meal, sugar and salt into a mixing bowl. Rub in the peanut butter. Pour on, stirring slowly, enough boiling water to moisten thoroughly. Cover; let stand overnight. In the morning add the milk, flour, baking powder and eggs. Beat well. Drop by spoonfuls on a hot, well-greased griddle. Bake slowly until brown on underside. Turn and when brown on both sides put on a hot plate and serve.

F. Brewster

BRAN BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>white flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>salt</td>
<td>1 scant teaspoon</td>
</tr>
<tr>
<td>sour cream</td>
<td>1 level teaspoon</td>
</tr>
<tr>
<td>peanut butter</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>bran</td>
<td>2 cups</td>
</tr>
<tr>
<td>molasses</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>seedless raisins</td>
<td>1 cup</td>
</tr>
<tr>
<td>baking powder</td>
<td>1 level teaspoon</td>
</tr>
</tbody>
</table>

Sift together into a mixing bowl, flour, salt, baking powder and soda. Add the bran; rub in the Peanut Butter; add sour cream mixed with molasses. Mix well. Stir in the raisins; turn into a well-greased pan. Bake one hour in a moderate oven. Buttermilk may be substituted for cream, if one-fourth cup of butter is added.

Mrs. Osborne

VARIETY PONE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>white corn meal</td>
<td>1 cup</td>
</tr>
<tr>
<td>boiled rice</td>
<td>2 cups</td>
</tr>
<tr>
<td>yellow corn meal</td>
<td>1 cup</td>
</tr>
<tr>
<td>eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>milk</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td>salt</td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>brown sugar</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>peanut butter</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>baking powder</td>
<td>3 teaspoons</td>
</tr>
<tr>
<td>molasses</td>
<td>2 tablespoons</td>
</tr>
</tbody>
</table>


Frederica Brewster

18
No. 54 BEECH-NUT PEANUT BUTTER
RAISED ROLLS

1 cup scalded milk 3/4 cup melted butter
2 tablespoons sugar 1 teaspoon salt
2 eggs, beaten 3/4 teaspoon nutmeg
3/4 cup lukewarm water 1 cake yeast
4 cups flour (about) 2 tablespoons Beech-Nut Peanut Butter

Dissolve yeast cake in the water. Scald the milk and cool to lukewarm. Turn into a bowl and beat into the milk, dissolved yeast cake and 2 cups of the flour. Let rise until light. Then add the sugar, salt, butter, peanut butter, nutmeg and eggs—and flour enough to make a soft dough. Knead well and let rise, keeping in a warm place. Shape lightly into small rolls, place in a buttered pan. Let rise until light, and bake in a rather quick oven about 20 minutes.

Amy M. Smith

No. 55 BEECH-NUT PEANUT BUTTER
TEA SCONES

2 cups flour 3/4 cup butter
1/2 cup sugar 1/2 teaspoon salt
3 teaspoons baking powder 1 egg, beaten
3/4 cup milk (about) 2 tablespoons Beech-Nut Peanut Butter

Sift together the dry ingredients. Rub into them the butter and peanut butter, with the tips of the fingers. Add the milk to the beaten egg, and mix into a soft dough with the dry ingredients. Turn onto a well-floured board, knead lightly into shape. Pat into a sheet about one inch in thickness. Cut into rounds, place in a well-greased pan, brush over with a little melted butter. Bake in a rather quick oven.

Mrs. Ella Duis (Revised)

A delicious hot tea sandwich may be made by splitting the scones while hot and spreading one half with one part peanut butter, creamed with 2 parts dairy butter. The other half with Beech-Nut Orange Marmalade or Beech-Nut Raspberry Jam and placing the two halves together.

Amy M. Smith

No. 56 BEECH-NUT PEANUT BUTTER
DATE WAFFLES

2 cups flour 1 1/2 cups milk
2 teaspoons baking powder 3/4 teaspoon salt
2 tablespoons melted butter 2 eggs, beaten separately
2 tablespoons Beech-Nut Peanut Butter 1 cup dates, chopped

Sift together the dry ingredients. Rub into them, very thoroughly, the peanut butter. Add butter and milk to beaten yolks of eggs—and mix with the dry ingredients to a smooth batter. Add the dates and when well mixed, fold in the stiffly beaten whites of eggs. Bake in a well-greased waffle iron. Serve with maple syrup—while hot and crisp.

Mrs. Smith (Revised)
No. 57  BEECH-NUT PEANUT BUTTER  
COFFEE CAKE

5 cups flour (about)  ¾ cup sugar  ½ cup milk  ¼ cup melted butter  ¾ cup lukewarm water  2 eggs, beaten  ½ teaspoon salt  ½ cup yeast cake  2 tablespoons Beech-Nut Peanut Butter  Cinnamon

Scald milk and cool to lukewarm. Add 2 cups flour, beat well. Add the yeast cake, dissolved in the lukewarm water. Let rise, and when light, add butter, sugar, peanut butter, salt, beaten eggs and flour to make a soft dough. Let rise, when light place in a shallow pan, spread the top thinly with peanut butter creamed with an equal part dairy butter, sprinkle with granulated sugar and cinnamon. Let rise until light. Bake in a moderate oven about 25 minutes.

Amy M. Smith

Recipe No. 57

CAKES

No. 58  BEECH-NUT PEANUT BUTTER  
MARSHMALLOW CAKE

3 tablespoons butter  1 cup sugar  ½ cup milk  2 cups flour  2 teaspoons baking powder  Vanilla  ¼ teaspoon salt  2 eggs, beaten separately  1 tablespoon Beech-Nut Peanut Butter


Marshmallow Filling

1½ cups sugar  1 teaspoon vanilla  ¼ cup water  ¼ teaspoon cream tartar  2 eggs, whites beaten very lightly

Melt the marshmallows in a double boiler. Cook the sugar,
water and cream of tartar until soft ball is formed when tested in cold water (238 degrees). Pour on the stiffly beaten whites of eggs, adding the melted marshmallows and peanut butter, beating until creamy. Add the vanilla and when the cake is cool put between layers and on top of cake.

Mrs. J. Smith

No. 59  BEECH-NUT PEANUT BUTTER CREAM CAKE

3/4 cup butter 1 1/2 cups sugar
1 cup milk 2 1/4 cups flour
2 teaspoons baking powder 5 eggs, whites beaten

Flavor with almond

Filling

1 cup cream, whipped stiff 1/2 cup Maraschino cherries or
1/2 cup Beech-Nut Peanut Butter Sugar
candied cherries chopped

Cream butter, add sugar, beat well. Add milk, and flour sifted with baking powder and salt. Beat until very light. Fold in the beaten whites of eggs and bake in two rather thick layers. Remove from pans and cool.

Dissolve the peanut butter in a little of the cream. Whip the rest of the cream stiff. Sweeten to taste. Add peanut butter and chopped cherries. Spread thickly between layers of cake.

The cake may be iced with water icing or left plain, or dusted with powdered sugar.

Amy M. Smith

No. 60  BEECH-NUT PEANUT BUTTER FRUIT FROSTING

2 cups brown sugar 2 eggs, beaten whites only
3/4 cup hot water 1/2 cup chopped raisins
1/4 teaspoon cream 1/2 cup candied or preserved cherries

Boil together sugar, water and cream tartar until a soft ball forms when tested in cold water. Pour slowly onto beaten whites of eggs, adding fruit and peanut butter. Spread between layers and on top of cake. Or, it may be used to ice small cakes.

Mrs. Smith

No. 61  BEECH-NUT PEANUT BUTTER APRICOT CREAM JELLY ROLL

5 eggs 1/4 teaspoon cream tartar
1 cup flour (sifted 3 1 cup sugar, sifted
times) 3/4 teaspoon salt
1 cup cream 3/4 cup cooked apricot

Beech-Nut Peanut Butter

Add the salt to the eggs and beat fifteen minutes. Sift in the sugar, beat until very light. Sift in flour and cream of tartar, fold in carefully and lightly. Line an oblong pan (10 x 18 inches) with greased paper. Turn in mixture and bake in a moderate oven.

When done dust top with powdered sugar. Spread with
Beech-Nut Peanut Butter, softened with a little cream. Whip cream stiff. Press apricots through a sieve and add to cream. Add more sugar if necessary. Spread over cake and roll quickly the long way.

Roll in napkin to prevent breaking. Roll before the cake is cold.

Other fruit pulp may be substituted for the apricot, but this fruit blends well with peanut butter. If desired, the cream may be omitted and Beech-Nut Jelly of any preferred flavor may be spread over the peanut butter, before rolling the cake.

F. Brewster C. De Mill
(Revised by Amy M. Smith)

No. 62 BEECH-NUT PEANUT BUTTER CUP CAKES

| 1 tablespoon butter | 1 cup sugar |
| 2 eggs, beaten separately | ½ cup milk |
| 1½ cups flour | 2 teaspoons baking powder |
| ¼ teaspoon salt | 1 teaspoon vanilla |
| 2 tablespoons Beech-Nut Peanut Butter |

Cream butter and peanut butter together. Add sugar and beat until creamy. Add beaten yolks of eggs, milk and vanilla. Sift in the flour, baking powder and salt. Beat thoroughly and fold in lightly the stiffly beaten whites of eggs. Turn into cup-cake pans and bake in a moderate oven. Cover with Beech-Nut Peanut Butter Frosting.

Mrs. J. J. Merrill (Revised)

No. 63 BEECH-NUT PEANUT BUTTER FROSTING

| 1½ cups sugar | ½ cup water |
| 2 eggs, whites only | 1 teaspoon vanilla |
| 2 tablespoons Beech-Nut Peanut Butter |

Boil the sugar and water in a saucepan until it forms a soft ball when tested in cold water (238 degrees). Pour slowly in a steady stream on the stiffly beaten whites of eggs, beating all the time, adding while beating the peanut butter. When thick and creamy, spread over cake.

Edward Bedart (Revised)

No. 64 BEECH-NUT PEANUT BUTTER MOLASSES COOKIES

| 1 cup brown sugar | 1 cup black molasses |
| 1 cup butter or other shortening | 1 cup sour milk |
| 1 teaspoon soda | 2 eggs, beaten |
| 1 teaspoon baking powder | 1 tablespoon ginger |
| 2 tablespoons Beech-Nut Peanut Butter |

Cream butter and peanut butter. Add sugar and beat well. Stir in molasses, sour milk and beaten eggs. Sift together the dry ingredients and stir into the mixture. Just enough flour should be used to make a dough stiff enough to roll out, or rather pat out to the desired thickness on a well-floured board. Bake in a moderate oven. These cookies burn very easily.

Mrs. White
**No. 65 BEECH-NUT PEANUT BUTTER DATE COOKIES**

1/2 cup butter  
1 egg, well beaten  
2 tablespoons grated orange rind  
2 tablespoons milk (about)  
2 tablespoons Beech-Nut Peanut Butter

1 cup sugar  
1 1/2 cups dates, chopped  
1 1/2 teaspoons baking powder

Cream butter and peanut butter. Add sugar, beat into cream. Stir in milk, beaten eggs, and dates. Sift in flour and baking powder. Just enough flour should be used to make a dough of consistency to roll out. Bake in a moderate oven. If desired, the dough may be dropped from spoon on the pan—shaping with the point of spoon.

*Mrs. J. Brady (Revised)*

**No. 66 BEECH-NUT PEANUT BUTTER LOAF CAKE**

1/2 cup butter  
3/4 cup milk  
2 tablespoons baking powder  
1/4 teaspoon salt  
1 teaspoon vanilla  
1 tablespoon Beech-Nut Peanut Butter

1 1/2 cups sugar  
2 1/2 cups flour

Cream the butter. Add the sugar; beat until creamy. Add the peanut butter, mixing well. Add the milk to the beaten yolks of the eggs and combine with the sugar and butter. Sift into this mixture the flour, baking powder and salt. Fold in, very lightly, the stiffly beaten whites of eggs. Line a square or round loaf pan with buttered paper. Turn in the cake mixture and bake in a moderate oven about 40 minutes.

**Frosting**

2 cups shaved maple sugar  
1/4 teaspoon cream tartar  
1/2 cup water  
2 eggs (whites) beaten very light  
2 tablespoons Beech-Nut Peanut Butter

Boil sugar and water until it forms a soft ball when tested in cold water (238 degrees). Pour over the beaten whites of eggs, pouring in a steady stream, adding while beating the peanut butter.

Beat until creamy, adding vanilla just before using. (The cake should be cool just before frosting). Remove from the pan and cover with frosting, heaping rather high on the top.

*Amy M. Smith*
BEECH-NUT PEANUT BUTTER

**HERMITS**

- 1/2 cup butter
- 2 eggs, beaten
- 1/2 cup molasses
- 1/2 teaspoon soda
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon baking powder
- 2 tablespoons Beech-Nut Peanut Butter

Cream butter and peanut butter. Add sugar, beat to a cream. Add raisins, eggs and molasses. Sift together the dry ingredients and beat thoroughly into the mixture. Drop by spoonfuls on a buttered pan, some distance apart, shaping with the point of the spoon. Bake in a moderate oven.

*Mrs. Smith*

**LAYER CAKE**

- 1 cup rye flour
- 1 cup wheat flour
- 1/2 cup butter or butter substitute
- 1 cup granulated sugar
- 2 eggs, beaten separately
- 1/2 cup milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 1/4 teaspoon salt

Cream the butter and sugar, add the yolks of the eggs, beat well, add the milk, then flour, sifted with the baking powder and salt, beat thoroughly, fold in lightly the beaten whites of the eggs. Bake in two layers in a rather quick oven.

**Filling**

Boil together until it threads, 2 cups shaved maple sugar, 1/2 cup hot water, 1/4 teaspoon cream tartar. Pour over the stiffly beaten whites of two eggs, beating in gradually, add two tablespoons Beech-Nut Peanut Butter, continue beating until thick and creamy. Spread between layers and on the top of cake.

*Amy M. Smith*

**DESSERTS**

**FRUITED RICE**

- 1 cup stiffly whipped cream
- 2 cups dry, light, freshly-cooked rice
- 1 cup apricot pulp
- 1 cup apricot syrup
- 1/2 cup Beech-Nut Peanut Butter

If canned or preserved apricots are used, pour off the syrup pressing fruit through a sieve. Soften peanut butter with a little cream. Mix with apricot and rice. Fold in the whipped cream. Place in centre of glass dish. Pour over the apricot syrup to which more sugar may be added if desired.

Dried apricots may be substituted, if soaked overnight, cooked in the water in which soaked, adding sugar to make quite sweet. Cook slowly about thirty minutes. Strain off the syrup and press fruit through sieve, using as directed above.

*F. Brewster (Revised)*
No. 70  **BEECH-NUT PEANUT BUTTER APRICOT DUMPLINGS**

- Apricots stewed or canned
- 2 cups flour
- 1 teaspoon sugar
- \( \frac{1}{4} \) teaspoon salt
- 2 tablespoons butter
- 2 teaspoons baking powder
- Milk to moisten
- 1 tablespoon Beech-Nut Peanut Butter


Drain the apricots. Enclose in each round of dough, 2 or 3 pieces of the apricots. Place upside down in a rather deep baking dish. Sprinkle generously with sugar and dot with peanut butter, creamed with an equal amount of dairy butter. Cover with a cupful of boiling hot apricot juice and bake in a rather quick oven.  

*Mrs. Jas. L. Smith*

No. 71  **BEECH-NUT PEANUT BUTTER RASPBERRY SHORTCAKE**

- 2 cups flour
- \( \frac{1}{2} \) teaspoon salt
- 2 tablespoons butter
- Milk
- 1 tablespoon sugar
- 1 cup powdered sugar (for berries)
- 1 basket red raspberries
- 2 teaspoons baking powder
- Beech-Nut Peanut Butter

Sift together flour, baking powder, salt and sugar. Rub in the butter with finger tips. Add just enough milk to make a soft dough. Turn on a well-floured board, pat out in the shape of tin in which it is to be baked. Bake in a quick oven for fifteen to twenty minutes. Pull apart without cutting, using two forks; spread with peanut butter creamed with equal parts of dairy butter.

Mix raspberries with powdered sugar, reserving a few perfect ones for the top of the cake. Spread between layers of shortcake, garnishing top with whole berries. Serve with cream or crushed sweetened berries. Raspberry flavor blends very nicely with peanut butter.  

*Amy M. Smith*
BEECH-NUT PEANUT BUTTER
BLUEBERRY PUDDING

Slices stale bread  Blueberries
Sugar  Juice of ‘12 lemon
1 egg white  Beech-Nut Peanut Butter

Line the bottom and the sides of a well-buttered, deep, covered pudding dish with slices of the bread spread with peanut butter. Cover with a generous layer of the blueberries. Sprinkle with sugar and a few drops lemon juice. Repeat until the dish is full, having the top layer of bread. Cover the dish and bake 1½ hours in a moderate oven. Remove from the oven, cover with a meringue made of the white of egg, beaten until stiff, adding 2 tablespoons sugar. Return to oven and brown lightly.  F. Brewster

ESCALLOPED APPLES

2 cups apples peeled and chopped  Cinnamon
2 cups bread crumbs  ¼ cup sugar
2 tablespoons melted butter  Mace or nutmeg
¼ teaspoon salt  ¼ cup boiling water
2 tablespoons Beech-Nut Peanut Butter

Stir the crumbs and melted butter together. Line the bottom of a well-buttered pudding dish with the crumbs. Cover with a layer of chopped apples. Sprinkle with sugar and spices and dot with peanut butter. Repeat, having a layer of crumbs on the top. Add the salt to the water, pour over pudding and cover and bake until apples are soft, thirty to forty minutes. Serve with Beech-Nut Peanut Butter Fruit Sauce.  Mrs. Smith

Fruit Sauce

1 egg white  ½ cup powdered sugar
1 tablespoon butter  1 cup crushed fruit or fruit juice (raspberry, straw-
1 tablespoon Beech-Nut  berry)
Peanut Butter

Cream butter, peanut butter and sugar. Stir into this the stiffly beaten white of egg. Mix thoroughly with the fruit and chill before serving.  Ruth Maurer  (Revised)

DATE PUDDING (New)

2 cups stale bread crumbs  2 eggs well beaten
½ cup sugar  1½ cups milk
1 cup dates, chopped  ¼ teaspoon salt
¾ teaspoon powdered cloves  ¼ teaspoon cinnamon
¾ teaspoon mace or nutmeg  ½ teaspoons baking powder
2 tablespoons fruit juice  ¼ teaspoon Beech-Nut Peanut Butter

Cream together sugar and peanut butter. Heat milk and pour over the bread crumbs, combine peanut butter and sugar with the beaten eggs, add to the milk and bread crumbs, stir in the salt, spices, baking powder, fruit juice and dates, mixing very thoroughly. Pour into a buttered baking dish and bake in a moderate oven. Serve with a creamy sauce or whipped cream, as preferred.  Mrs. Clyde James  (Revised)
No. 75 BEECH-NUT PEANUT BUTTER

**YULE PUDDING**

3 cups flour 1 teaspoon baking powder

1 teaspoon soda (level) 1/2 teaspoon salt

1/2 teaspoon cinnamon 1/2 teaspoon mace or nutmeg

1/3 cup suet, chopped fine 1/3 cup currants

1/4 cup finely shredded citron 1 cup molasses (dark)

1/4 cup Beech-Nut Peanut Butter

Sift together the dry ingredients, rub in the peanut butter, add the chopped suet and fruit and mix very thoroughly. Add the milk and molasses. Turn into a well-buttered mold, cover tightly and steam three hours.

*Frederica Brewster (Revised)*

---

No. 76 BEECH-NUT PEANUT BUTTER

**SQUASH PIE**

1 1/2 cups steamed, strained

squat 2 eggs, beaten

2/3 cup sugar 1/2 teaspoon ginger

1/2 teaspoon salt 1 teaspoon cinnamon

2 cups milk (rich)

1/4 cup Beech-Nut Peanut Butter

Soften the peanut butter in a little of the milk, heat well into the squash, add the remaining ingredients in the order given. Line a rather deep pie plate with a rich pastry, pour in the mixture and bake in a moderate oven. When the custard is "set" cover with a paper until just before removing from oven, then uncover and let brown.

*Mrs. Clyde James (Revised)*

---

No. 77 BEECH-NUT PEANUT BUTTER

**APPLE PIE**

5 tart apples, peeled and thinly sliced 1 tablespoon butter (level)

1/2 cup sugar 1/2 teaspoon salt

1 tablespoon Beech-Nut Peanut Butter

Crust

1 cup flour 1/4 cup butter

1/4 teaspoon sugar 1/4 cup lard

1/4 teaspoon salt 1/4 teaspoon soda (Flour for rolling)

Ice water

Sift together the dry ingredients, cut in the shortening, add just enough ice water to make dough soft enough to roll out. Turn onto a floured board, pat into shape, divide in two parts, roll to fit tin used—a trifle large to allow for shaping—cover the bottom with the sliced apples (using half) sprinkle with about half of the sugar. Cream the butter and peanut butter and dot the top of apples with part of it, sprinkle with cinnamon. Repeat, adding salt to top layer. Cover with the second crust, pressing edges tightly together. The oven should be hot when the pie is ready to put into it, but as soon as the crust begins to brown, the temperature should be lowered or the crust will burn before the apples are sufficiently cooked.

Remove when apples are tender, serve while hot.

*Amy M. Smith*
No. 78  BEECH-NUT PEANUT BUTTER
FRENCH PANCAKE
“Quick Dessert”

Use any good Wheat Pancake recipe. Fry a large pancake on the griddle. Spread while hot with a mixture of Beech-Nut Peanut Butter and dairy butter. Then with Beech-Nut Grape Jelly—roll and fasten with toothpick, dust with powdered sugar, serve at once while hot. Any preferred jam or jelly may be substituted for the Grape Jelly.

Mrs. Cora De Milt (Revised)

No. 79  BEECH-NUT PEANUT BUTTER
MAPLE MOUSSE

2 cups cream (whipped)  
1 tablespoon granulated gelatine  
1 cup maple syrup  
1 teaspoon vanilla  
½ cup Beech-Nut Peanut Butter

Dissolve the gelatine in the cold water, heat the maple syrup. Add the softened gelatine and peanut butter; mix thoroughly, strain and let cool. As the mixture thickens, fold in the whipped cream and vanilla. Turn in a mold with tight-fitting cover, pack in ice and salt, let stand four hours. Turn from mold and serve.

F. Brewster

No. 80  BEECH-NUT PEANUT BUTTER
FRUIT CREAM

½ pound crystallized cherries chopped fine  
(Maraschino cherries may be used)  
1 quart whipped cream  
1 teaspoon vanilla  
½ cup Beech-Nut Peanut Butter

Soften the peanut butter in a little cream. Add to the whipped cream. Add chopped cherries, flavor and freeze.

Mrs. A. Wilson

No. 81  BEECH-NUT PEANUT BUTTER
BAKED APPLES WITH PRUNES

6 apples  
6 large, cooked, sweetened prunes  
6 level teaspoons Beech-Nut Peanut Butter  
1 cup sugar

Core the apples. In the centre of each put a prune and one teaspoon of peanut butter. Place in a baking dish. Sprinkle with sugar. Add a little hot water and bake until soft. May be covered with a meringue or served with cream.

Estelle M. Davidson

No. 82  BEECH-NUT PEANUT BUTTER
PEAR COMPOTE

Pears, peeled, cut in halves and cored  
1 cup sugar  
½ cup water  
1 tablespoon lemon juice  
Grated rind ½ lemon  
Beech-Nut Peanut Butter

Make a syrup of the sugar and water by boiling together ten minutes. Add grated rind and lemon juice. Put the halves in the syrup and cook until tender. Remove from syrup. Place a teaspoon of peanut butter in centre of each
half pear. Put in a glass baking dish. Pour over syrup, heat in oven. Serve by placing a half pear on a slice of sponge cake, pouring over a little of the syrup.

Estelle Davidson (Revised)

No. 83  BEECH-NUT PEANUT BUTTER

BAKED PEACHES

LARGE, Ripe peaches
(freestone)
1 cup water
Sugar
Seeded raisins—chopped
Whipped cream
Beech-Nut Peanut Butter

Cut in halves large ripe peaches, removing the stones. Fill the centres with peanut butter mixed with an equal quantity of seeded, chopped raisins. Place in a glass baking dish. Sprinkle with sugar. Pour over 1 cup hot water. Bake in a slow oven about one-half hour. Serve with whipped cream, as a dessert.

Mrs. A. C. Smith

SANDWICHES

No. 84  BEECH-NUT PEANUT BUTTER

MARMALADE SANDWICH

Small hot tea biscuits
Beech-Nut Orange Marmalade
Dairy butter
Beech-Nut Peanut Butter

Split hot tea biscuits. Spread one half with peanut butter, creamed with a little dairy butter. The other half with a generous layer of Orange Marmalade. Combine two halves.

Amy M. Smith

Any preferred jelly or jam may be substituted for the Orange Marmalade. Quince, Crabapple, Grape or Raspberry, blending well with the flavor of peanut butter.

No. 85  BEECH-NUT PEANUT BUTTER

BAKED BEAN SANDWICH

Brown bread sliced thinly
2 cups seasoned baked beans
Beech-Nut Chili Sauce
Dairy butter
Beech-Nut Peanut Butter

Mash the beans and mix to a paste with the Chili Sauce. Spread thin slices of brown bread with peanut butter softened to a paste by creaming with a little dairy butter. Cover with a layer of the bean paste and a second slice of brown bread.

Amy M. Smith

No. 86  BEECH-NUT PEANUT BUTTER

GRAPEFRUIT SANDWICH

1 grapefruit
Thin slices white bread
Mayonnaise dressing
Dairy butter
Beech-Nut Peanut Butter

Mix the grapefruit carpels, pried from the seeds and membrane, with rather thick mayonnaise. Spread thin slices of bread with peanut butter creamed with a little dairy butter to soften. Spread rather thickly with the grapefruit mixture, cover with a second slice of bread, a crisp lettuce leaf (if desired) may be added.

Mrs. Bedell
No. 87  BEECH-NUT PEANUT BUTTER
    CLUB SANDWICH (New)

Toast       Egg (fried)
Tomato      Bacon
Lettuce     Salad dressing
Cream       Beech-Nut Peanut Butter

Toast bread, removing crusts, spread thinly with peanut butter softened to a paste with a little cream. Place on one slice, thin slices of tomato, covered with mayonnaise dressing, on this a fried egg, and two crisp, thin slices of Beech-Nut Bacon. Cover with a lettuce leaf and a second slice of the toast. (A very nice club sandwich to serve hot.)

Mrs. Cora De Milt

No. 88  BEECH-NUT PEANUT BUTTER
    SWEET SANDWICH

1/2 cup powdered sugar          2 bananas
2 tablespoons Beech-Nut Peanut Butter
Lemon juice                      Thin slices sponge cake

Cream together sugar and peanut butter, mash the bananas, sprinkle with lemon juice and combine with sugar and peanut butter. Chill and whip cream, stir into the above mixture and spread between very thin slices of sponge cake. A nice luncheon dessert.

Estelle M. Davidson

No. 89  BEECH-NUT PEANUT BUTTER
    CELERY SANDWICH

Very thin slices rather fresh    Tender inner stalks of celery
bread                              Beech-Nut Peanut Butter

Slice bread very thin, remove the crusts and spread thinly with peanut butter creamed with a little dairy butter. Then carefully roll the slice of bread around the stalk of celery letting the tender leaves stick out at the ends. Tie the sandwich with a dainty ribbon, serving as soon as made. This is an especially unusual and attractive “party” sandwich.

Mrs. Allan G. Smith

Recipe No. 89
BEECHNUT PEANUT BUTTER

CUCUMBER SANDWICH

Thin slices rye or whole wheat bread
Cucumber thinly sliced
French dressing
Grated onion
Dairy butter
Lettuce
Beech-Nut Peanut Butter

Slice the cucumbers (perfectly fresh) very thin, marinate in a French dressing to which has been added a little grated onion.

Cut the bread in thin slices, spread with peanut butter, softened to a paste with a little dairy butter. Cover this with a crisp lettuce leaf and a layer of the sliced cucumber. Cover with a second slice of bread and serve at once, before the lettuce and cucumbers lose their crispness.

Amy M. Smith

CANDIES, STUFFED FRUITS, ETC.

No. 90  BEECH-NUT PEANUT BUTTER

CUCUMBER SANDWICH

Thin slices rye or whole wheat bread
Cucumber thinly sliced
French dressing
Grated onion
Dairy butter
Lettuce
Beech-Nut Peanut Butter

Slice the cucumbers (perfectly fresh) very thin, marinate in a French dressing to which has been added a little grated onion.

Cut the bread in thin slices, spread with peanut butter, softened to a paste with a little dairy butter. Cover this with a crisp lettuce leaf and a layer of the sliced cucumber. Cover with a second slice of bread and serve at once, before the lettuce and cucumbers lose their crispness.

Amy M. Smith

No. 91  BEECH-NUT PEANUT BUTTER

APRICOT CUBES

1 pint preserved apricots
1 lb. sifted powdered sugar
1 cup Beech-Nut Peanut Butter

Drain the apricots, cut in small pieces, add to them part of the sugar and peanut butter, kneading thoroughly. Continue adding the powdered sugar until a stiff paste is formed. Line a tin with waxed paper. Pack in the mixture ¼ inch deep. When firm, cut in cubes and dust with powdered sugar.

Ruth Maurer

No. 92  BEECH-NUT PEANUT BUTTER

FRUIT FUDGE

2 cups sugar
½ cup milk
2 squares chocolate
¼ cup Beech-Nut Peanut Butter

Melt butter in a saucepan. Add milk, sugar and molasses. Heat gently. Boil without stirring twelve minutes. Add chocolate, stir until melted and let boil seven minutes longer (238 degrees) or until it forms a soft ball when tried in cold water. Remove from fire and let cool. Stir until it begins to get creamy, add the raisins, peanut butter and vanilla. Pour into a buttered pan, one inch in depth, and mark in squares with a knife.

Mrs. J. Smith

No. 93  BEECH-NUT PEANUT BUTTER

MOLASSES TOFFY

1 cup molasses
1 tablespoon butter
1 tablespoon vinegar
½ teaspoon soda
2 cups sugar
½ cup water
¼ teaspoon salt
¼ cup Beech-Nut Peanut Butter

Put into a saucepan, butter, sugar, molasses, vinegar, water and soda. Heat gently, stirring all the time, until a soft ball forms when a little of the mixture is dropped into cold water. Pour into a buttered pan, one inch in depth, and mark in squares with a knife.

Mrs. J. Smith
and salt. Boil until the mixture hardens, when tried in cold water. Add peanut butter. Add soda. Cool and pull.

Mrs. Osborne

No. 94  BEECH-NUT PEANUT BUTTER  
DOUBLE FUDGE

1  
| 2 cups brown sugar | 3/4 cup thin cream |
| 1 tablespoon butter | 1/2 teaspoon salt |
| (rounding)           | 1 teaspoon vanilla |
| 1/2 cup Beech-Nut Peanut Butter |

Melt butter in a saucepan, add sugar, milk and salt. Boil until it forms a soft ball when tried in cold water. Remove from fire, let cool, add vanilla. Beat until creamy. Pour in a buttered pan. When firm, spread with a layer of peanut butter.

2  
| 1 tablespoon butter | 3/4 cup thin cream |
| 2 cups sugar         | 2 squares chocolate |
| 1 teaspoon vanilla  |

Melt butter in saucepan. Add sugar, milk and chocolate. Stir gently until chocolate is melted. Bring to a boiling point and boil without stirring, until it will form a soft ball when tested in cold water—(238 degrees.) Cool, beat until creamy. Add vanilla, pour on the first mixture, mark in squares.

Mrs. C. Hellen (Revised)
No. 95  BEECH-NUT PEANUT BUTTER
SCOTCH

2 cups brown sugar 1 cup hot water
2 tablespoons vinegar 4 tablespoons butter
1/4 teaspoon salt 1 teaspoon vanilla
3/8 cup Beech-Nut Peanut Butter

Put all the ingredients except the vanilla and peanut butter into a saucepan. Stir until mixed, bring to a boiling point, and boil without stirring to 290 degrees F., or until the candy becomes brittle when tried in cold water. Remove from fire. Add vanilla and peanut butter, pour into a buttered pan. Cool slightly, and mark in squares.

Marion G. Greene

No. 96  BEECH-NUT PEANUT BUTTER
MAPLE CROQUETTES

2 cups maple sugar 3/4 cup cream
1/4 cup butter 1/2 cup Beech-Nut Peanut Butter

Melt the butter in a saucepan. Add sugar and cream. Cook until a soft ball may be formed when tried in cold water. Remove from the fire, cool, beat until creamy. Stir in the peanut butter, and drop in small spoonfuls on waxed paper or a buttered pan.

Jane Brady

No. 97  BEECH-NUT PEANUT BUTTER
BRITTLE

1 cup sugar 1/4 cup water
1 tablespoon butter 1/2 cup molasses
1/4 teaspoon soda 1/2 cup Beech-Nut Peanut Butter

Melt butter in a saucepan. Add sugar, molasses and water. Boil until brittle, when tried in cold water. Add soda and peanut butter very quickly. Mix. Pour at once into buttered pan. Crease in squares while warm.

Marion G. Greene (Revised)

No. 98  BEECH-NUT PEANUT BUTTER
TURKISH DELIGHT

3 tablespoons granulated 2 cups sugar
gelatine 1/2 cup cold water
1/2 cup hot water 2 tablespoons lemon juice
1/2 cup orange juice 1/4 cup Beech-Nut Peanut Butter
Grated rind one orange

Dissolve the gelatine in the cold water.

Put sugar and water in a saucepan and bring to a boiling point. Add gelatine, stir until it is dissolved. Boil twenty minutes. Add fruit juices, rind, and peanut butter. Stir until dissolved. Rinse a pan in cold water, pour in the syrup. When cold, cut in cubes and roll in powdered sugar.

MISCELLANEOUS

No. 99  A tablespoonful of Beech-Nut Peanut Butter added to Marshmallow whip or whipped cream, and served with sliced peaches, makes a quickly prepared and delicious dessert.

Mrs. W. H. Huttle
BEECH-NUT PEANUT BUTTER
Malted Milk

1 tablespoon cream
2 tablespoons malted milk
1 cup hot water
A pinch of salt
2 teaspoons Beech-Nut Peanut Butter

Stir the malted milk, cream and peanut butter to a smooth paste. Add the boiling water, and beat with an egg-beater until foamy.

This makes a very nourishing drink.  

Mrs. Cora De Milt

No. 101  A dish of corn flakes or puffed rice dotted over with a mixture of peanut butter and a little dairy butter, set in the oven to crisp, is a delicious way of serving these cereals—a little shaved maple sugar may be sprinkled over them if desired.  

Mrs. Meacham
TO MOTHERS

Last, but not least, don't forget that Beech-Nut Peanut Butter is the ever-ready spread for the kiddies—on bread—toast—or crackers—the appetizing food that has made Bessie Beech-Nut the happiest and healthiest girl in the world.