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The American Way
COOKING SCHOOL
Recipes

Presented by
Board of Water and Electric Light Commissioners
Cooperating with the
Electric Appliance Dealers of Lansing and E. Lansing

PRUDDEN AUDITORIUM
OCTOBER 22, 23, 24 & 25, 1940
THREE NIGHTS
ONE AFTERNOON

Tues., Oct. 22
Night Session
Starts 7:00 P.M.

Wed., Oct. 23
Night Session
Starts 7:00 P.M.

Thurs., Oct. 24
Afternoon
Starts 2:00 P.M.

Fri., Oct. 25
Night Session
Starts 7:00 P.M.

SEE BACK PAGE FOR LIST OF VALUABLE FREE GIFTS

Held in cooperation with the
National Live Stock and Meat Board
407 South Dearborn St.   Chicago, Illinois

Last Session
Miss Emily Conklin, Demonstrator
1. The leg of lamb should be placed before the carver so that the shank bone is to his right, and the thick meaty section, or cushion, is on the far side of the platter. Carve two or three lengthwise slices from the near thin side.

2. Turn the roast so that it rests on the surface just cut. The shank bone now points up from the platter. Insert the fork in the left of the roast. Starting at the shank end slice down to the leg bone, making parallel slices one-quarter inch thick until the aitch bone is reached.

3. With the fork still in place, run the knife along the leg bone releasing all the slices.

Steps in Carving the Baked Whole Ham
1. French Leg of Lamb Roast

The French style leg of lamb has the meat removed from the end of the leg bone, as shown here.

Purchase a French style leg of lamb. Do not have the fell removed. Season with salt and pepper, and place meat skin side down on a rack in an open pan. Make a small incision through the fell and insert a meat thermometer so that the bulb reaches the center of the thickest part. Do not add water. Do not cover. Roast in a slow oven (300°F) until the desired degree of doneness is reached. If the meat thermometer is used, it should register 175°F for medium-done lamb and 180°F for well-done lamb. Allow approximately 30-35 minutes to the pound. A 6-pound leg of lamb will serve 8 to 10 people.

2. Gingerbread Muffins

\[
\begin{align*}
\text{\(\frac{1}{2}\) cup buttermilk} \\
\text{\(\frac{1}{2}\) cup molasses} \\
\text{2 cups Homemade Gingerbread Mix} \\
\text{1 egg}
\end{align*}
\]

Heat buttermilk and molasses. Add to gingerbread mix, stirring until dry ingredients disappear. Beat egg until fluffy and stir into batter. Fill greased muffin pans two-thirds full and bake in a hot oven (400°F) for 20 minutes. Yield: 12 medium muffins.

3. Baked Ham with Hot Mustard Sauce

\[
\begin{align*}
\text{\(\frac{1}{2}\) smoked ham} \\
\text{Blanched almonds} \\
\text{Angelica}
\end{align*}
\]

Place half ham on a rack in an uncovered pan with the fat side up. Make a small incision and insert the meat thermometer so that the bulb is in the thickest part of the ham. Roast in a slow oven (300°F) until thermometer registers 170°F allowing about 30 minutes per pound. Many hams now on the market require shorter cooking time and need be cooked to a lower internal temperature or about 20-22 minutes per pound. About 45 minutes before the ham is done, remove from oven and carefully take off the rind. Arrange the almonds in a flower design. Use thin strips of angelica for stems and wider pieces for leaves. Return to oven for a few minutes to reheat. Serve with Hot Mustard Sauce. Serves 10 to 14.

**HOT MUSTARD SAUCE**

\[
\begin{align*}
\text{\(\frac{1}{2}\) cup butter} \\
\text{1 tablespoon flour} \\
\text{\(\frac{1}{2}\) cup vinegar} \\
\text{\(\frac{1}{2}\) cup consomme} \\
\text{\(\frac{1}{2}\) cup sugar} \\
\text{\(\frac{1}{2}\) cup prepared horseradish mustard} \\
\text{2 egg yolks}
\end{align*}
\]

Melt butter and add all ingredients except egg yolks. Cook slowly until thickened. Gradually add hot mixture to beaten egg yolks and continue cooking slowly for about 2 minutes. Serve hot as meat accompaniment.

*Recipe suggested by Mrs. Davenport R. Phelps, San Francisco, Calif.*
4. Jam Cake

2 cups flour
1 teaspoon soda
$\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup lard
1 cup sugar
3 eggs
1 cup jam
$\frac{3}{4}$ cup buttermilk

Sift flour, measure and sift with soda, salt and spices. Cream lard, add sugar and cream together until light and fluffy. Add eggs, one at a time, beating after each addition. Add jam and beat until smooth. Add dry ingredients alternately with buttermilk. Line the bottom of two 9-inch pans with waxed paper. Pour in the batter. Bake in a moderate oven (375° F.) for 35 minutes. Cool and ice with Jam Frosting. Serves 10 to 12.

JAM FROSTING

$\frac{1}{2}$ cup jam
$\frac{1}{2}$ cup corn sirup
2 egg whites
$\frac{1}{2}$ teaspoon lemon juice

Combine ingredients and beat until the consistency of marshmallow.

5. Cocoanut Pecan Fingers

$\frac{1}{2}$ cup lard
$\frac{3}{4}$ cup confectioners sugar
1 cup flour
$\frac{1}{2}$ cup chopped pecans
$\frac{1}{2}$ cup cocoanut
1 teaspoon vanilla extract
1 teaspoon salt

Cream lard. Add sugar and other ingredients and mix thoroughly. Make into finger-shaped rolls. Place on cookie sheet and bake in a moderate oven (375° F.) 20 to 25 minutes. When cool, roll in additional confectioners sugar, if desired. Yield: 24 cookies.

6. Arm Pot Roast

The arm pot roast of beef is cut across the round bone of the chuck, as shown here. Among the other pot roasts from the chuck are the blade, and the inside and outside boneless pot roasts.

4-5 pound Arm Pot Roast
3 tablespoons lard or drippings
Salt and pepper
Water

Brown meat in hot fat. Season to taste. Add small amount of water, cover tightly and simmer gently, adding water when necessary. Cook slowly until tender allowing about 45 minutes to the pound. Serves 8.

7. Broiled Bacon-Cheese Sandwiches

$\frac{1}{2}$ pound sliced bacon
$\frac{1}{2}$ pound sharp cheese
1 egg
1 teaspoon Worcestershire sauce
1 teaspoon mustard
$\frac{1}{2}$ teaspoon salt
Pepper
8 slices bread

Select thinly sliced bacon and cut in half. Grate cheese. Add beaten egg and seasonings and blend. Toast bread on one side. Cover second side with cheese mixture. Place sliced bacon over surface. Arrange on broiler pan and place in oven with the surface of the meat 3 inches from the source of the heat. Broil about 10 minutes or until bacon is crisp. Serve hot. Serves 8.

Recipe suggested by P. D. Flanner, Madison, Wis.
8. Savory Veal Steaks

1 1/2 pounds veal shoulder steaks
2 tablespoons flour
1 1/2 teaspoons salt
1 teaspoon ginger
1 1/2 teaspoons dry mustard
2 tablespoons lard
2 onions
1 cup water
1 small can evaporated milk or
1 cup top milk

Buy three round bone veal shoulder steaks. Mix dry ingredients and pound into meat. Brown one side in hot fat. Sprinkle with remaining flour mixture. Turn and cover with sliced onions. When second side is brown, add water, cover and simmer 1 1/2 hours or until tender. Remove meat to platter. Add milk to drippings, heat thoroughly and serve as sauce with meat. Serves 6.

Recipe suggested by Mrs. Harold P. Gibson, San Jose, Calif.

9. Delicious Liver Casserole

1 pound sliced liver
Boiling Water
2 tablespoons butter
2 tablespoons flour
1 1/2 cups soup stock
2 tablespoons chopped celery
1/2 cup sliced olives
1 teaspoon salt
1/4 teaspoon paprika
1 tablespoon Worcestershire sauce
2 hard-cooked eggs
1/2 cup buttered bread crumbs

Drop liver into water and simmer 3 to 5 minutes. Drain. Cut into one-fourth inch cubes. Melt butter, add flour and gradually pour in soup stock stirring until thickened. Add liver, celery, olives, seasonings and mashed hard-cooked egg yolks. Pour into buttered casserole. Sprinkle first with bread crumbs then with chopped egg whites. Bake uncovered in a moderate oven (350° F.) 20 minutes or until thoroughly heated. Serves 6.

10. Sugar Frost Muffins

3 cups Homemade Biscuit Mix
2 eggs
3/4 cup brown sugar
1 teaspoon nutmeg
1 cup milk
1 tablespoon water
2 tablespoons granulated sugar

Measure biscuit mix. Beat 1 egg and 1 yolk, reserving 1 white for topping. Add sugar, nutmeg, and milk to eggs and mix thoroughly. Combine liquid and dry mixtures and stir only until dry ingredients disappear. Fill greased muffin pans half full. Add water to egg white and brush over tops of muffins. Sprinkle with granulated sugar. Bake in moderately hot oven (425° F.) for 25 minutes. Yield: 18 small muffins.

11. Rosettes

1 cup flour
1/2 teaspoon salt
1 teaspoon sugar
2 eggs
1 cup milk
Lard for deep fat frying

Sift flour once, measure and sift with salt and sugar. Beat eggs. Add milk. Fold in sifted dry ingredients and beat with rotary beater until smooth. Heat lard to 365° F. To make each rosette, place rosette iron in hot lard until heated through. It will take about 2 minutes to heat cold iron for first rosette. For remaining rosettes dip the iron into the hot lard each time before dipping into the batter. Remove excess grease from bottom of iron each time by blotting on paper towels. Dip in batter being careful that the batter just reaches the top of iron. Fry until delicately brown. Slip from iron onto absorbent paper to drain. Sprinkle with confectioners sugar and serve as a dessert or plain as a salad accompaniment. They can also be used as a base for creamed foods. Yield 36.
12. Chow Mein Noodle Ring
1 cup cooked teal or pork
6 tablespoons butter
6 tablespoons flour
1 teaspoon salt
3 cups milk
2 eggs
1% cups blanched almonds
1 can Chow Mein noodles
Buttered Peas

Remove all fat from meat and dice finely. Melt butter and blend in flour and salt. Add milk gradually, and cook, stirring constantly until thickened. Add to the well beaten egg yolks and cook for a minute longer. Combine the meat with almonds which have been cut into slivers lengthwise and the Chow Mein Noodles. Fold in the stiffly beaten egg whites and pour into a well greased 8-inch ring mold. Set in a pan of hot water and bake in a moderate oven (350° F.) for 30 minutes or until firm. Turn out on plate and fill center with buttered peas. Serves 6.

Recipe suggested by Mrs. W. T. Meseck, Austin, Minn.

13. Sunday Night Supper
1% pounds sliced cold cuts
1 small head cabbage
3 tablespoons minced radishes
3 tablespoons minced green pepper
1% teaspoon salt
1% cup vinegar
3 tablespoons sugar
1 cup whipping cream

Select a variety of ready-to-serve meats. Cut square in top of cabbage and scoop out center leaving outer leaves to form bowl. Shred cabbage and add radishes and green pepper. Marinate with salt, vinegar and sugar. Just before serving fold whipped cream into marinated cabbage. Refill cabbage shell and serve on large platter surrounded by cold meats. Serves 8 to 10.

14. Home Baked Beans
1% pounds salt pork
2 pounds navy beans
Water
1 teaspoon soda
1 can tomato soup
1% cups brown sugar
1 teaspoon salt
1 onion

Have salt pork sliced thin. Wash beans thoroughly. Cover with water and allow to stand over night. If the water has soaked into the beans, add enough additional to cover. Heat to the boiling point and add the soda. Pour off water a second time. Cover again with water and allow it to come to a boil. Drain and save this water. Pour one-half the beans into a 4 quart covered container and add half the tomato soup, brown sugar, and salt. Lay the salt pork over the beans. Add the remaining beans, tomato soup, sugar, and whole onion. Cover beans with the last water in which beans have been heated. Cover container. Bake in a moderate oven (300° F.) for 8 hours. Allow to cool before slicing. Yield: 1 loaf.

Recipe suggestion from Miss Patricia Ludden, Mineral Point, Wis.

15. Banana Bran Bread
1% cups flour
2 teaspoons baking powder
1% cup cold water
1 teaspoon salt
1% cup sugar
1 egg
1 cup shredded bran
1% cups mashed bananas
1 teaspoon vanilla extract
1% cup chopped nut meats

Sift flour once, measure and sift again with baking powder, salt and sugar. Cream lard and sugar thoroughly. Add egg and beat well. Add bran, bananas, and vanilla. Add sifted dry ingredients with nut meats stirring only until flour disappears. Line bottom of loaf pan (5x9 inches) with waxed paper. Pour in batter and bake in a moderate oven (350° F.) for 1 hour. Allow to cool before slicing. Yield: 1 loaf.

Recipe suggestion from Miss Patricia Ludden, Mineral Point, Wis.

16. Chocolate Chiffon Pie
1% cups Homemade Pie Mix
1-3 tablespoons cold water
Add water to pie mix, a small amount at a time, mixing quickly and evenly through the flour and lard until the dough just holds in a ball. Roll to about one-eighth inch in thickness and line pie pan. Crimp edge. Prick well. Bake in a hot oven (425° F.) for 15 minutes. Cool and fill with Chocolate Chiffon Filling.

CHOCOLATE CHIFFON FILLING
1 tablespoon gelatin
1% cup cold water
2 squares chocolate
1% cup boiling water
4 eggs
1% teaspoon salt
1 cup sugar
1 teaspoon vanilla extract
1 cup whipping cream

Soak gelatin in cold water. Dissolve chocolate in boiling water and add beaten egg yolks, salt, sugar, and gelatin. Stir until gelatin is dissolved. Cool until mixture begins to congeal. Fold in beaten egg whites and vanilla. Pour into cold baked pie shell and chill. Cover with whipped cream just before serving. Serves 6.

17. Green Gage Ice Cream
1 No. 2 green gage plums
3% cup sugar
2 teaspoons lemon juice
1 quart whipping cream
Green coloring

Drain plums and force through sieve. Add sugar and lemon juice to plum pulp. Whip cream until thick but not stiff and fold into fruit mixture. Add enough green coloring to tint a delicate shade. One cup pistachio nuts may be added, if desired. Pour into freezing tray and freeze. Yield 1% quarts.

Recipe suggestion from Miss Patricia Ludden, Mineral Point, Wis.
18. Carnival Cake

1 1/3 cups flour
1 1/2 teaspoons baking powder
3/2 teaspoon salt
1/4 cup lard
3/4 cup sugar
1/2 teaspoon vanilla extract
5/8 cup milk
3 egg whites
1 cup whipping cream

Sift flour once, measure and sift with baking powder and salt. Cream lard and continue creaming, gradually adding the sugar. Add vanilla to milk. Add sifted dry ingredients, alternately with milk to creamed mixture. Beat egg whites until stiff and fold into cake batter. Pour into a 9-inch layer pan lined with waxed paper. Bake in a moderate oven (375° F.) for 25 minutes. When cool cut into 8 wedge-shaped pieces. Arrange 4 of these in the bottom of a spring form leaving an equal space between them. When Gelatin Mixture is nearly congealed fill spaces between pieces of cake. For the second layer place remaining wedges over the gelatin and again fill spaces with gelatin. Chill until firm. Unmold and garnish with sweetened whipped cream. Serves 8.

**GELATIN MIXTURE**

2 packages raspberry flavored gelatin
4 cups hot water
1 cup white cherries
1 banana
1/4 cup chopped nuts

Dissolve gelatin in hot water. Cool. When it begins to congeal, add fruit and nuts.

19. French Fried Frankfurters

2 pounds frankfurters
Lard for deep fat frying

Drop frankfurters into kettle of deep lard at 375° F. Fry until brown, about 2 minutes. Serve at once. Serves 6 to 8.

20. New England Boiled Dinner

The beef brisket, from which corned beef is often made. It may be used fresh.

4 pounds corned beef
6 onions
6 small parsnips
6 turnips
6 carrots
6 medium potatoes
1 small cabbage
6 beets

Wash meat in cold water. Place in kettle of boiling water to cover. Cover and simmer 3 to 5 hours or until tender. One hour before serving add onions, parsnips, turnips and carrots. Fifteen minutes later add potatoes and quartered cabbage. Cook beets separately. Serve on a large platter with the meat in the center and the vegetables arranged around it. Serves 6.

21. Pork Chop Favorites

4 pork chops
2 tablespoons lard
1 cup cracker crumbs
1 medium onion
1 hard-cooked egg
1/2 teaspoon salt
1 1/2 cups milk

Have chops cut 1 inch thick. Brown them in hot lard. Combine cracker crumbs with grated onion, chopped egg, salt and one-half cup of milk. Arrange a mound of dressing on top of each chop and place in a baking dish. Pour remaining milk over chops and cover. Cook in moderate oven (350° F.) for 2 hours uncovering the last 30 minutes. Serves 4.
22. Kidney Stew

2 beef kidneys
Cold water
2 beef bouillion cubes
2 large onions
1 teaspoon salt
Pepper
4 carrots
4 tablespoons lemon juice
2 tablespoons flour
Boiled rice

Soak kidneys in cold water about 2 hours. Drain. Trim kidneys and cut into sections. Place in kettle and add 1 cup water, bouillion cubes, diced onions and seasonings. Cover and allow to simmer 1 1/2 hours. Add diced carrots and continue cooking until tender. Add lemon juice then thicken with flour. Serve in a ring of boiled rice and garnish with green pepper rings and tiny cooked carrots. Serves 8.

Recipe suggestion from Mrs. F. R. Marshall, Salt Lake City, Utah.

23. Extra Flaky Pastry

2 cups flour
1 1/2 teaspoons salt
3/4 cup lard
4 tablespoons cold water

Sift flour, measure and combine with salt. Cut lard into flour mixture until crumbs are coarse and granular. Add water and stir slightly. The mixture will appear very dry. Turn onto center of floured cloth. Fold cloth in half forward over mixture and press well with a rolling pin. Unfold cloth. Fold cloth and mixture in half from right and press again. Unfold cloth. Then fold from left and press. Finally fold backward and press. Open cloth and press loose crumbs into the square of dough. Roll as quickly and evenly as possible, from center out. Roll to one-eighth inch in thickness and line a pie pan. Prick well. Bake in a hot oven (425° F.) for 15 minutes. Yield: 2 single crusts.
24. Tip-Top Vegetable Soup
3-4 pounds soup bone or beef shank
2 tablespoons bacon drippings
2 quarts cold water
1 teaspoon salt
1 small onion
2 cups tomatoes
6 sprigs parsley
1/4 head young cabbage
5-6 carrots
2 cups green beans
1 cup diced potato
1/2 cup chopped celery
1/2 cup rice or barley

Brown meat and bones in hot fat. Cover with cold water and bring slowly to a boil. Add salt and onion. Simmer 2 hours. Add vegetables and rice or barley and simmer 1 hour longer. Serves 8 to 10.

25. Candied Sweet Potatoes
6 sweet potatoes
1/2 teaspoon salt
Pepper
1 cup pineapple juice
1/2 cup brown sugar
3 tablespoons butter

Cook sweet potatoes until tender. Peel and cut into half inch slices. Place in shallow baking dish and sprinkle with salt and pepper. Heat pineapple juice with sugar and butter until sugar dissolves. Pour over sweet potatoes. Bake in a moderate oven (350° F.) for 20 minutes, basting frequently. Serves 6.

26. Stuffed Green Peppers
2 cups cooked meat
4 tablespoons grated onion
1/2 cup mashed potatoes
1/2 teaspoon Worcestershire sauce
1/2 teaspoon poultry seasoning
1/2 teaspoon salt
1/2 cup catsup
1 1/2 cups gravy or soup stock
6 green peppers
1/2 tomato

Chop or grind meat. Add onions, potatoes and seasonings with gravy or thickened soup stock to moisten. Remove seeds and membrane from peppers. Parboil pepper cases two minutes, drain, rinse with cold water and fill with meat mixture. Place a tomato section on each pepper. Arrange peppers in pan and bake in moderate oven (350° F.) for 45 minutes. Baste occasionally with remaining gray. Serves 6.

Registration Blank
To Be Used in Awarding Gifts

Name__________________________

Address________________________

City___________________________
Homemade Mixes and Their Uses

Homemade Pie Mix

7 cups flour
4 teaspoons salt
2 cups lard

Sift flour, measure and add salt. Cut lard into flour and salt with a fork or pastry blender until the crumbs are coarse and granular. Cover and place in refrigerator until ready to use.

LEMON PASTRY

1½ cups Homemade Pie Mix
1 teaspoon grated lemon rind
½ tablespoon sugar
1 tablespoon lemon juice
1 tablespoon cold water

CHEESE CRUST

For upper crust use
¾ cup Homemade Pie Mix
½ cup grated American Cheese
1-1½ tablespoons cold water

(Good with apple pie)

SPICE PASTRY

1½ cups Homemade Pie Mix
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon cloves
1-3 tablespoons cold water

Homemade Biscuit Mix

8 cups flour
¼ cup baking powder
4 teaspoons salt
1½ cups lard

Sift the flour and measure. Sift again with the baking powder and salt. Cut in the lard until the mixture has a fine even crumb. Place in a closed container and keep in refrigerator, using as desired. This mixture will keep at least a month in the refrigerator. It will yield five batches with two cups of the mixture to the batch. It may be used as a basis for biscuits, dumplings, shortcake, waffles, muffins, quick coffee cake and dozens of other things.

WAFFLES

2 cups Homemade Biscuit Mix
2 eggs
2 tablespoons sugar
Milk to make proper consistency

COFFEE CAKE

2 cups Homemade Biscuit Mix
4 tablespoons sugar
1 egg in measuring cup
Milk to fill cup

BISCUITS

2 cups Homemade Biscuit Mix
Milk to make soft dough

DUMPLINGS

2 cups Homemade Biscuit Mix
Milk to make drop batter

Homemade Gingerbread Mix

4 cups flour
1 tablespoon soda
1 teaspoon baking powder
1 tablespoon ginger
1 teaspoon cinnamon
1 teaspoon salt
1 cup sugar
1 cup lard

Sift flour once, measure and sift again with remaining dry ingredients. Cut lard into dry ingredients with a pastry blender until mixture is fine. Store gingerbread mix in refrigerator using from it whenever hot gingerbread is desired. Yield: 6 cups.

Recipe suggested by Mrs. P. W. Allin, Dallas, Tex.

VARIOUS USES

In this and the other recipe booklets of the American Way Cooking School will be found directions for using Gingerbread Mix to make Muffins, Waffles, Shortcakes, and Upside-Down Gingerbread.
FREE GIFT LIST

TUESDAY NIGHT, OCT. 22
“G-E” ELECTRIC RANGE, Courtesy Barker-Fowler Electric Co.

WEDNESDAY NIGHT, Oct. 23
“MONARCH” ELECTRIC RANGE—Courtesy of the Manufacturer, East Lansing Electric Co. and Board of Water and Electric Light Commiss’rs

THURSDAY AFTERNOON, OCT. 24
“KELVINATOR” ELECTRIC RANGE—Courtesy Lansing Dry Goods Co. and Lapp Electric Co.

FRIDAY NIGHT, OCT. 25 — (Two Ranges to Be Given Away)
“HOTPOINT” ELECTRIC RANGE—Courtesy The Jury-Rowe Co.
“WESTINGHOUSE” ELECTRIC RANGE—Courtesy F. N. Arbaugh Co., Board of Water and Electric Light Commissioners, East Lansing Electric Co. and VanDervoort Hardware Co.

SPECIAL MERCHANDISE GIFTS
“TAYLOR” Meat Thermometers—Courtesy of Manufacturer
“MIRRO” Aluminum Ware—20 FREE FOOD BASKETS (at each session) Courtesy of Local and National Mfrs. of Food and Household Products
“RINSO”—One (1) Case of 24’s and One (1) Case of 8’s—Courtesy Lever Bros. Co.

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Miss Emily Conklin demonstrator, has designated certain products including K C BAKING POWDER and THOMAN’S “MOSS ROSE” and “SO-LITE” flours for use in her recipes because of the importance in her work of using DEPENDABLE ingredients. All MEATS, GROCERIES, FRUITS, VEGETABLES and other supplies personally selected by Miss Conklin at the HOME DAIRY COMPANY.

ALL FREE FOOD BASKETS WILL CONTAIN THE FOLLOWING PRODUCTS:

FOOD PRODUCTS: “BREAST-O-CHICKEN” Tuna; “HEINZ” Tomato Juice; “HILLS BROS.” Coffee; “HOMADE” Bread; “K C” Baking Powder; “LIPTON’S” Tea; “KELLOGG’S” All-Bran; “LaCHOY” Chinese Foods; “MICHIGAN-MADE” Beet Sugar; “MORTON’S” Iodized Salt; National Biscuit Co. “PREMIUM” Crackers and “100% BRAN”; “SALADA” Tea Bags; “SUNKIST” Oranges and Lemons and “THOMAN’S Flour.

HOUSEHOLD PRODUCTS and MISCELLANEOUS: “BRILLO” Aluminum Cleaner; “CLIMALENE” Cleanser and Water Softener; “CLOROX” Liquid Bleach and Household Disinfectant; “HIND’S HONEY AND ALMOND” Cream and “GONE WITH THE WIND” Cook Books; “NORTHERN TISSUE” Products; “ROMAN CLEANSER” Liquid Bleach and Disinfectant and LEVER BROTHERS PRODUCTS, including “RINSO”, “LUX” and “LUX” Toilet Soap, and “LIFEBUOY” Soap.

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