Borden's

Menus & Recipes

Prize winners in the 1925 Contest
**LUNCHEON FOR THREE**

*First-Prize Menu*

**MRS. WALTER A. OATES, 15 Belair Avenue, Providence, R. I.**

- Half of Chilled Cantaloupe filled with Fresh Peaches (sliced and sweetened)
- **Jellied Chicken**
- French Fried Potatoes
- Queen Muffins
- Olives
- Coffee

**JELLIED CHICKEN**

- 1 chicken (about 4 lbs.)
- 3 stalks celery
- ½ tablespoonful salt
- ½ teaspoonful pepper
- ½ small onion, sliced
- 1 tablespoonful gelatin
- 1 tablespoonful minced parsley

Dress, clean and cut up chicken in the usual manner. Place in a saucepan with onion, celery and parsley. Cover with water and simmer until meat will fall from bones. Add salt and pepper, when it is about half-cooked. Lift meat from kettle with skimmer. Remove meat from bones, taking out all pieces of skin and separating light from dark meat. Reduce broth to two cups. Soften gelatin in a little cold water, add to the hot chicken stock, and stir until dissolved. Strain.

Decorate the bottom of mold with slices of hard-boiled eggs, canned pimientos cut in fancy shapes, and parsley or fresh mint leaves. Place the chicken meat in mold, arranging light and dark meat in alternate layers, adding from time to time a little of the broth to moisten well. When all the meat is in mold, lay a plate on top, place a heavy weight on plate, and set away in a cool place until firm.
STUFFED TOMATO SALAD

3 firm, ripe, medium-sized tomatoes  2 slices Spanish onion, minced
⅔ cup crisp shredded celery  Crisp lettuce
⅔ cup diced cucumbers  Borden's Eggless Mayonnaise

Plunge tomatoes in boiling water, then in cold water, to loosen skins. Peel and chill. When cold, cut slice from top of each, taking out seeds and some of the pulp. Sprinkle inside of tomato cups with salt and pepper. Combine pulp with celery, cucumber and onion. Mix and moisten with a little mayonnaise. Fill tomato cups with mixture. Serve very cold on crisp lettuce leaves with a garnish of mayonnaise.

BORDEN'S EGGLess MAYONNAISE

3 tablespoonfuls Borden's Evaporated Milk  ⅔ teaspoonful salt
⅔ cup salad oil  ⅔ teaspoonful mustard
2 tablespoonfuls vinegar or lemon juice  ⅔ teaspoonful pepper
⅔ teaspoonful paprika  ⅔ teaspoonful sugar
⅔ teaspoonful sugar

Combine the dry ingredients, add the milk, and gradually beat in the oil; then add the vinegar, beating until smooth.

QUEEN MUFFINS

⅔ cup butter  2 ½ teaspoonfuls baking powder.
⅔ cup sugar  1 ½ cups flour
1 egg, slightly beaten  ⅔ cup Borden's Evaporated Milk
diluted with ⅔ cup water
⅔ teaspoonful salt

Cream butter and add sugar gradually, then egg. Beat well. Mix and sift together flour, salt and baking powder. Add alternately with diluted milk, to first mixture. Bake in well-buttered gem pans fifteen to twenty-five minutes in hot oven.

COFFEE ICE CREAM

1 ½ cups Borden's Evaporated Milk  ⅔ cup sugar
⅔ cup water  1 egg yolk
⅔ cup strong coffee  1 teaspoonful vanilla
⅔ teaspoonful salt

Dilute milk with water and bring to scalding point in a double boiler. Beat together egg yolk, sugar and salt. Pour hot milk slowly over egg mixture. Return to double boiler and cook five minutes over hot water. Cool. Add coffee and vanilla and freeze.
CHOCOLATE CAKE

3/4 cup butter (scant)  
4 squares bitter chocolate  
1 cup sugar  
2 eggs, beaten separately

1 cup and 1 tablespoonful flour  
2 teaspoonfuls baking powder  
3/4 cup Borden's Evaporated Milk  
1 teaspoonful vanilla

Melt chocolate and butter over hot water. Remove from fire. Add sugar, egg yolks and milk, alternately with flour sifted with baking powder. Beat well and fold in egg whites (stiffly-beaten). Add flavoring. Bake in a shallow pan.

FROSTING

2 squares bitter chocolate  
3 tablespoonfuls butter  
2 tablespoonfuls Borden's Evaporated Milk

2 tablespoonfuls liquid coffee  
1 teaspoonful vanilla  
Confectioners' sugar (XXXX)


LUNCHEON FOR THREE
Second-Prize Menu

MRS. G. EDWARDS, Sable River, West Shelburne County, Nova Scotia

Malay Curry  
Rice  
Luncheon Rolls  
Cucumber and Lettuce Salad with French Dressing  
Tapioca Cream with Stewed Fruit  
Tea

MALAY CURRY

1 2-lb. chicken  
2 tablespoonfuls flour  
3 tablespoonfuls butter  
2 medium-sized onions, sliced  
1 tablespoonful curry powder  
1 tart apple, minced

1 tomato, diced  
1 teaspoonful parsley, minced  
1 teaspoonful salt  
3/4 clove garlic, very finely minced  
3/4 cup Borden's Evaporated Milk  
1 1/2 cups water

Cut up chicken as for a fricassee. Roll each piece in flour. Fry in hot butter until lightly browned, lifting meat out as it browns. Cook onion in butter until tender. Mix curry powder and one-fourth teaspoonful salt and roll to a moist ball with a little evaporated milk. Lay this ball on top of onion and stir in gently. Cook for a moment and add one cup water, stirring until it boils. Add apple, tomato, parsley and garlic. Bring again to boiling and add chicken. Cover and simmer slowly until chicken is tender, adding three-quarters teaspoonful salt when about half cooked; if liquid cooks away, a little more water may be added. Dilute the milk with half cup water, add to chicken and continue simmering until meat is very tender, and milk is nearly absorbed. Put in centre of serving dish, with a border of the cooked rice.
TAPIOCA CREAM WITH STEWED FRUIT

2 tablespoonfuls quick-cooking tapioca
\( \frac{1}{4} \) cup sugar
\( \frac{1}{4} \) teaspoonful salt
1 egg, beaten separately
\( \frac{3}{4} \) cup Borden's Evaporated Milk
\( \frac{3}{4} \) cup water
1 teaspoonful flavoring

Dilute milk with water and bring to scalding point in double boiler. Mix together tapioca, sugar and salt. Add slowly to scalding milk and cook until thickened (about twenty minutes). Add yolk of egg, cook two minutes longer and add stiffly-beaten white of egg. Remove from fire, cool and add flavoring. Pour over stewed or canned fruit, or fresh fruit in season.

LUNCHEON FOR THREE

Third-Prize Menu

MISS E. MARGARET ALEXANDER, 148 Hope St., Huntington Park, Los Angeles, Calif.

Cream of Vegetable Soup
Tuna Fish Crustade
Whole Wheat Bread Sandwiches
Jellied Fruit Salad
Tea

CREAM OF VEGETABLE SOUP

1 medium-sized potato
1 medium-sized carrot
1 small onion
1 bunch celery (tops and outside stalks)
3 outside leaves of cabbage
Outside leaves one head lettuce
2 tablespoonfuls butter
1 tablespoonful flour
1 tablespoonful minced parsley
Salt and pepper
1 cup Borden's Evaporated Milk
1 cup water

Wash vegetables thoroughly and cut in convenient sizes. Put in soup kettle, cover with water, and simmer until tender. (Most of the water should have boiled away.) Do not drain but press all through coarse sieve. Melt butter in saucepan and add flour, stirring until smooth. Dilute milk with water and pour gradually into flour and butter. Stir until mixture thickens. Cook for ten minutes, stirring occasionally. Combine with vegetable puree. Season to taste and bring to boiling point. Serve with sprinkling of finely-minced parsley.

CRISP CRACKERS

Split common crackers. Spread with a little butter, put in a pan, and brown delicately in oven.
TUNA FISH CRUSTADE

<table>
<thead>
<tr>
<th>1 tablespoonful butter</th>
<th>1 tablespoonful minced green pepper or pimiento</th>
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<tr>
<td>1 tablespoonful flour</td>
<td>1 tablespoonful minced parsley</td>
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<tr>
<td>¾ cup Borden's Evaporated Milk</td>
<td>1 hard-cooked egg</td>
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<tr>
<td>¾ cup water</td>
<td>1 can best tuna fish</td>
</tr>
<tr>
<td>¾ teaspoonful pepper</td>
<td>1 loaf bread</td>
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<tr>
<td>¾ teaspoonful salt</td>
<td>Parsley</td>
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Cut loaf of bread in halves lengthwise. Remove centre leaving a wall around and on bottom. Brush over with melted butter and set in oven to brown. Make a cream sauce of one tablespoonful butter, flour, milk diluted with water, and seasoning, adding minced parsley and green pepper. Remove fish from can to a colander. Pour over it boiling water, drain and break in pieces, removing all skin. Chop egg and add with fish to sauce. Cook over hot water fifteen minutes. Turn into bread case, garnish with parsley, and sprinkle with paprika.

FRUIT SALAD

Make salad of any fruits, using at least one orange.

FAMILY DINNER FOR FIVE

First-Prize Menu

MRS. CHRISTIANA K. ALLEN, 23 Arthur Street, Schenectady, N. Y.

Fruit Mint Cup
Broiled English Mutton Chops (or Lamb Chops)
Feathery Potatoes in Pepper Shells
Buttered New Peas or Corn on the Cob
Dinner Rolls
Lettuce with Thousand Island Dressing
Orange Delight
Coffee

FRUIT MINT CUP

2 cups pineapple cubes
1 cup grapefruit pulp
¼ lb. after-dinner mints, coarsely crushed
Fresh mint

Mix thoroughly. Chill and serve in sherbet glasses; garnish with a sprig of mint. If more sweetening is required, sprinkle with powdered sugar.

FEATHERY POTATOES IN PEPPER SHELLS

1 pint mashed potatoes
¾ cup Borden's Evaporated Milk
1 tablespoonful minced parsley
Green sweet peppers

Cut peppers in halves lengthwise. Remove seeds, and parboil peppers ten minutes in boiling water, to which has been added one-fourth teaspoonful baking soda. Rinse in cold water and wipe dry. Brown onion delicately in a little butter. Add milk, remaining butter, parsley and onion to the hot mashed potatoes. Beat with a fork until light and creamy; heap lightly in the pepper cases. Sprinkle with a dash of paprika. Bake in a hot oven until a golden brown.
ORANGE DELIGHT

1 ¾ cups Borden’s Evaporated Milk
½ cup water
1 cup orange juice
Grated rind one-half orange
1 tablespoonful lemon juice
1 cup sugar
2 eggs, beaten separately
2 tablespoonfuls granulated gelatine
½ cup cold water
¼ teaspoonful salt
½ teaspoonful vanilla

Add fruit juice to orange peel and let stand one-half hour. Strain. Add one-third cup water to milk and bring to scalding point. Add gelatine, which has been softened in one-third cup cold water. Stir until gelatine is dissolved. Beat together sugar and egg yolks and pour the hot milk slowly over egg mixture. Put in top of double boiler and cook until thickened, stirring constantly. Remove from fire and add salt, flavoring and fruit juice. Chill. When it begins to thicken add stiffly-beaten egg whites. Chill and serve in sherbet glasses or orange skins with garnish of whipped cream.

FAMILY DINNER FOR FIVE
Second-Prize Menu

MRS. INIS WEED JONES, General Delivery, San Juan, Porto Rico

Roast Beef
Baked Tomatoes
Potatoes Browned in Pan
Dinner Rolls
Orange, Celery and Lettuce Salad
Maple Mint Coupe
Coffee

White Cake

MAPLE MINT COUPE

MAPLE ICE CREAM

1 cup maple syrup
4 egg yolks, beaten well
½ cup sugar
2 cups Borden’s Evaporated Milk
1 cup water
½ teaspoonful salt

Add sugar and salt to egg yolks. Beat well. Dilute milk with water and bring to scalding point in a double boiler. Add maple syrup and pour slowly over egg and sugar mixture, stirring constantly. Return to double boiler and cook two minutes, stirring all the time. Cool and freeze.

MINT ICE CREAM

1 ½ cups Borden’s Evaporated Milk
¾ cup water
½ lb. peppermint candy, crushed
1 egg white, stiffly-beaten
Green coloring

Dilute milk with water and bring to scalding point in double boiler. Add crushed candy and stir until dissolved. Chill. Color green with a very little vegetable coloring. Freeze to a mush, add beaten egg white and continue turning until thoroughly mixed. (Three drops of oil of peppermint and one-half cup of sugar may be substituted for the candy if desired.)

To serve put a layer of maple ice cream in sherbet glass. Cover with layer of mint cream. Add another spoonful of the maple cream.
FAMILY DINNER FOR FIVE
Third-Prize Menu
MRS. W. J. PATCHEN, 236 W. 57th Street, Chicago, Ill.

Clear Tomato Soup
Crisp Crackers
Savory Baked Slice of Halibut
Potato Balls
Carrots with Parsley Lemon Sauce
Grapefruit and Celery Salad in Lettuce Cups
Parker House Rolls
Chocolate Bread Pudding
Coffee

SAVORY BAKED SLICE HALIBUT

1 1/2 lb. slice of halibut
4 tablespoonfuls butter
2 tablespoonfuls parsley, minced
A bit of bayleaf
3/4 cup Borden’s Evaporated Milk

1 small onion, minced
1 small green pepper
3/4 teaspoonful pepper
3/4 teaspoonful salt
3/4 cup water

Rub slice of fish well with butter, pepper and salt. Place in a buttered baking pan. Mince parsley and onion fine. Cut pepper in Julienne-shaped pieces (thin shreds). Dot fish with bits of butter. Sprinkle with the vegetables and add seasoning. Dilute the milk with water and pour over the fish. Bake in a moderate oven about one hour, basting frequently with the milk.

POTATO BALLS

Wash, pare, and cut six medium-sized potatoes into small balls, using a vegetable cutter. Cook in salted boiling water, until tender. Drain; add a little melted butter and a sprinkling of minced parsley.

CARROTS WITH PARSLEY LEMON SAUCE

1 lb. young carrots
2 tablespoonfuls butter
1 teaspoonful lemon juice

1 teaspoonful salt
3/4 teaspoonful pepper
2 tablespoonfuls parsley

Scrape carrots clean. Cover with boiling salted water and cook until tender. Drain and cut into fourths. Serve with sauce made by melting butter, adding lemon juice, salt, pepper and chopped parsley.

PARKER HOUSE ROLLS

1 cup Borden’s Evaporated Milk
1 cup water
1 cake compressed yeast
2 tablespoonfuls sugar
4 tablespoonfuls butter
1 teaspoonful salt

Flour

Dilute milk with water and bring to scalding point. Cool to lukewarm. Dissolve yeast cake in the warm milk. Stir in two to three cups flour and beat until perfectly smooth. Cover and let stand in a temperature of 70° F. until light. Add sugar, salt, butter and flour to make a dough. Knead until smooth and elastic (about 5 minutes). Place in a greased bowl; cover and let rise in warm place until doubled in bulk (about 1 1/2 hours). Turn upon a lightly-floured board, upper side down; pat and roll out to one-third inch in thickness. Brush over lightly with melted butter. Cut into rounds with biscuit cutter. Grease through centre with dull edge of knife, fold over and press edges together. Place in well-greased pan, one inch apart; cover and let rise until light. Bake in a hot oven (450° F.) from fifteen to twenty minutes.
CHOCOLATE BREAD PUDDING

2 cups Borden’s Evaporated Milk 2 eggs, slightly-beaten
2 cups water ½ cup sugar
2 cups stale bread crumbs ½ teaspoonful salt
3 squares (1 oz.) unsweetened chocolate 1 teaspoonful vanilla

Dilute milk with water and bring to scalding point. Remove from fire. Add bread crumbs and let soak thirty minutes. Melt chocolate in saucepan placed over hot water. Add to soaked bread crumbs.Combine eggs with sugar, salt and vanilla. When well mixed, add to milk and bread mixture. Turn into a buttered baking dish, set in a pan of hot water, and bake in a moderate oven about forty-five minutes. Serve with cream sauce or cover top with meringue.

SUNDAY-NIGHT SUPPER FOR EIGHT

First-Prize Menu

MISS JEANNETTE P. CRAMER, 721 E. 65th Street, N., Portland, Ore.

Tomato Rarebit on Toast

Stuffed Olives Celery Curls
Fruit Salad Cream Mayonnaise
Preserved Ginger Cookies Crackers

Hot Chocolate

TOMATO RAREBIT

4 tablespoonfuls butter 1 teaspoonful salt
4 tablespoonfuls flour ½ teaspoonful mustard
1 ½ cups Borden’s Evaporated Milk 2 eggs, slightly beaten
1 ½ cups stewed tomatoes, strained 2 cups grated cheese
¼ teaspoonful soda Dash of cayenne

Make a white sauce of butter, flour and milk. Add tomatoes mixed with soda; then cheese. Stir until cheese is melted. Add eggs and seasoning. Continue stirring until mixture thickens.

To serve, arrange three triangles of white or graham bread toast on each plate. Pour rarebit over each and garnish with stuffed olives and celery curls.

PRESERVED GINGER COOKIES

2 cups brown sugar 1 teaspoonful soda
4 cup butter 1 ½ teaspoonfuls baking powder
2 eggs, well-beaten ½ cup finely chopped preserved ginger
3/4 cup Borden’s Evaporated Milk 3/4 cups flour (about)

Cream butter and add sugar, eggs and milk; then dry ingredients mixed and sifted together and chopped ginger. Form into a roll and let stand in ice-box over night to chill. In the morning, slice thin, and bake in a moderate oven.

HOT CHOCOLATE

4 cups Borden’s Evaporated Milk 1 cup boiling water
3 cups water ¾ teaspoonful salt
6 tablespoonfuls grated chocolate ¾ teaspoonful vanilla
5 tablespoonfuls sugar 1 marshmallow for each cup served

Dilute milk with water and bring to scalding point in a double boiler. Mix chocolate, sugar and salt. Place in a small saucepan. Add boiling water gradually, stirring until smooth; boil five minutes. Add to scalded milk; add vanilla and beat with an egg beater until frothy. Place a marshmallow in each cup and pour in the hot chocolate.
SUNDAY NIGHT SUPPER FOR EIGHT
Second-Prize Menu

MRS. H. B. BOOKLEY, Bailey Apts., Raleigh, N. C.

Celery Hearts
Southern Fried Chicken
Waffles with Maple Syrup or Currant Jelly
Grapefruit on Lettuce Hearts with Mayonnaise
Nut Cookies
Cocoa

WAFFLES

1 1/2 cups Borden’s Evaporated Milk
1 1/2 cups water
1 teaspoonful salt
3 eggs, beaten separately

1 6 teaspoonfuls baking powder
1 teaspoonful sugar
3 cups flour
2 tablespoonfuls melted butter

Mix and sift dry ingredients. Add gradually the milk diluted with water. Add beaten egg yolks, butter, and whites of eggs, beaten stiff.

With an electric waffle iron, the waffles may be cooked at the table. This makes the meal pleasantly informal.

COCOA

3 1/2 cups Borden’s Evaporated Milk
3 1/2 cups water
6 tablespoonfuls cocoa

6 tablespoonfuls sugar
3/4 teaspoonful salt
1 cup boiling water

Dilute milk with three and a half cups water and bring to scalding point. Mix dry ingredients thoroughly. Place in a saucepan and pour on slowly one cup boiling water, stirring all the time. Boil five minutes; add to scalded milk and beat with an egg beater until foamy. Serve at once.

SUNDAY NIGHT SUPPER FOR EIGHT
Third-Prize Menu

MRS. F. A. WARD, 7246 Bennett Avenue, Chicago, Ill.

Sliced Baked Ham, cold
Cream Cheese
Bar-le-Duc Currants
Cucumber and Cress Salad
*Crisp Crackers
Raspberries
**Cocoa with Whipped Cream

CREAM CHEESE AND BAR-LE-DUC CURRANTS

Moisten cream cheese with heavy cream and shape into balls. Turn out Bar-le-Duc currants on glass dish and surround with cheese balls.

CUCUMBER AND CRESS SALAD

Prepare water-cress and add one cucumber, pared, chilled and cut in one-half inch dice. Serve with French dressing.

* For recipe, see Menu 3. Dinner for Five.
**See recipe with preceding menu.
CHILDREN’S PARTY FOR TEN

First-Prize Menu

MISS MARGUERITE ROWLAND, 631 Division Street, Webster City, la.

Sandwiches
(Graham bread with lettuce and cream cheese filling
White bread with creamed peanut butter filling
White bread with jelly or jam filling)

Ripe Olives
Stuffed Dates
Little Drop Cakes with Colored Frosting
Gingerbread Men

SANDWICHES

Cream the peanut butter, also the cream cheese, with a little Borden’s Evaporated Milk in order to spread evenly. For lettuce sandwiches, spread one slice of bread with Borden’s Eggless Mayonnaise,* add a crisp lettuce leaf, and cover with second slice of bread, pressing firmly together.

Cut the sandwiches in fancy shapes—animal, crescent, circle, heart, etc.

STUFFED DATES

Use nut meats and roll dates in granulated sugar.

ICED COCOA

5 cups Borden’s Evaporated Milk
5 cups water
4 tablespoonfuls sugar
¾ teaspoonful salt
4 tablespoonfuls cocoa

Dilute the milk with three cups water and bring to scalding point in a double boiler. Place cocoa with sugar and salt in a saucepan. Add slowly two cups boiling water, stirring all the time. Boil five minutes; add the scalded milk and beat until foamy, with an egg beater. Chill and serve with straws in glasses.

DROP CAKES

(See recipe after Menu 3, Children’s Party.)
These may be baked in small muffin tins or fancy shaped pans and covered with frosting tinted with vegetable coloring.

FAVORS

Lay a gingerbread man at every place. Give each child a balloon, attached to a stick or a whistle. Favors enclosing paper hats may be provided, also.

CUSTARD ICE CREAM

3 ½ cups Borden’s Evaporated Milk
2 ½ cups water
1 tablespoonful flour
1 cup sugar
2 eggs, slightly beaten
¾ tablespoonful salt
1 tablespoonful vanilla

Dilute milk with water and bring to scalding point. Mix thoroughly flour and sugar; add the eggs and salt. Pour the scalded milk gradually over the egg mixture. Cook over hot water until mixture thickens, stirring constantly. Remove from fire and cool. Add flavoring and freeze in the usual manner. Serve in sherbet glasses with a sprinkling of broken nut meats and a cherry on the top.

*See 1st Menu, Luncheon for Three.
CHILDREN'S PARTY FOR TEN
Second-Prize Menu
MISS GERALDINE OLMSTEAD, 23 Smith Street, Fairfield, Conn.

Creamed Chicken on Toast Points
Bread and Butter Sandwiches
Orange Milk Sherbet in Orange Baskets
Dominoes
Cocoa

CREAMED CHICKEN

\[ \frac{1}{2} \text{ cups Borden's Evaporated Milk} \]
\[ \frac{1}{2} \text{ cup chicken broth or water} \]
\[ 4 \text{ tablespoonfuls butter} \]
\[ 4 \text{ tablespoonfuls flour} \]
\[ \frac{1}{2} \text{ teaspoonful salt} \]
\[ \frac{1}{4} \text{ teaspoonful pepper} \]
\[ 2 \text{ tablespoonfuls minced parsley} \]
\[ 3 \text{ cups cooked chicken, diced} \]

Make a white sauce of butter, flour, and milk diluted with broth in which chicken was cooked. Add seasoning, chicken and parsley. Let stand in a double boiler over hot water twenty minutes.

SANDWICHES

Cut in fancy shapes.

ORANGE MILK SHERBET

\[ 3 \text{ cups Borden's Evaporated Milk} \]
\[ 2 \text{ cups boiling water} \]
\[ 2 \text{ cups orange juice} \]
\[ \frac{1}{4} \text{ cup lemon juice} \]
\[ \text{Grated rind one orange} \]
\[ 3 \text{ cups sugar} \]
\[ \frac{1}{4} \text{ teaspoonful salt} \]

Add the fruit juice to grated orange rind. Let stand twenty minutes and strain. Melt sugar in boiling water. Cool and add fruit juice and salt. Pour in milk slowly, stirring constantly. Freeze immediately.

COCOA

See recipe given after preceding menu. Serve hot, in small cups.

DOMINHOES

\[ 4 \text{ eggs} \]
\[ 1 \frac{1}{2} \text{ cups sugar} \]
\[ 1 \frac{1}{2} \text{ cups flour} \]
\[ 2 \text{ teaspoonfuls baking powder} \]
\[ \frac{1}{4} \text{ cup Borden's Evaporated Milk} \]
\[ \frac{1}{4} \text{ cup hot water} \]
\[ 2 \text{ teaspoonfuls vanilla} \]

Beat eggs until very light. Add sugar gradually, beating constantly. Add milk diluted with hot water and flavoring; then flour sifted three times with baking powder and salt, folding in gently. Bake in sheets for about twenty minutes in a moderate oven. When cool, cut in shape of dominoes. Ice with white frosting and decorate with dots of chocolate to represent dominoes, or ice with chocolate frosting and decorate with the white icing.
CHILDREN’S PARTY FOR TEN
Third-Prize Menu
MRS. FRANCES E. DAVID, 8859-20th Ave., S. W., Seattle, Wash.

Hot Chicken Sandwiches
Lettuce Sandwiches (with Whole Wheat Bread)
Jelly and Nut Sandwiches (with White Bread)
Spanish Cream with Strawberry Sauce
Individual Cakes
Fancy Cookies
Pineapple Grape Juice

SANDWICHES

White Sauce for Chicken Sandwich

1 ½ cups Borden’s Evaporated Milk
1 cup chicken broth
1 tablespoonful minced parsley
3 tablespoonfuls butter
3 tablespoons flour
1 teaspoonful salt
¾ teaspoonful pepper

Make white sauce in the usual manner. Add parsley and three cups cold cooked chicken, minced. Let stand over boiling water until very hot. Serve between slices of buttered bread.

For the lettuce sandwiches spread one slice of buttered whole wheat bread with mayonnaise. Add a crisp lettuce leaf and cover with a second slice, pressing firmly together. Cut in oblongs or triangles.

Spread thin slices of buttered white bread with apple jelly, sprinkle with pecan or English walnut meats broken in fine pieces, and cover with a second slice. Cut in fancy shapes.

SPANISH CREAM

2 tablespoonfuls granulated gelatine
2 ½ cups Borden’s Evaporated Milk
2 ½ cups water
6 eggs, beaten separately
1 cup sugar
¾ teaspoonful salt
2 teaspoonfuls vanilla

Dilute milk with water, add gelatine and bring to scalding point. Add sugar and pour slowly on yolks of eggs. Return to double boiler and cook until thickened, stirring constantly. Remove from fire; add flavoring, salt, and stiffly beaten whites of eggs. Pour into individual molds, first dipped in cold water. Chill and serve with a spoonful of mashed sweetened strawberries.

INDIVIDUAL CAKES

½ cup butter
1 ½ cups sugar
1 ½ cup Borden’s Evaporated Milk
3 tablespoonfuls Borden’s Evaporated Milk
1 tablespoonful hot water
4 eggs, beaten separately
3 teaspoonfuls baking powder
¾ teaspoonful salt
3 cups flour
2 teaspoonfuls vanilla

Cream butter and add sugar gradually, with egg yolks. Add flour sifted with baking powder and salt, alternately with diluted milk, beat thoroughly, and fold in beaten whites of eggs and vanilla. Bake in small muffin tins.

Frost with the following:

3 tablespoonfuls Borden’s Evaporated Milk
1 teaspoonful vanilla
Confectioners’ sugar (XXXX) to make right consistency to spread
FANCY COOKIES

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\begin{align*}
\begin{array}{ll}
\frac{3}{4} & \text{cup butter} \\
1 \frac{1}{2} & \text{cups sugar} \\
2 & \text{eggs, well-beaten} \\
\frac{1}{2} & \text{cup Borden's Evaporated Milk} \\
3 & \text{teaspoonfuls baking powder} \\
2 & \text{teaspoonfuls vanilla} \\
\frac{1}{2} & \text{teaspoonful salt} \\
& \text{Flour to roll}
\end{array}
\end{align*}
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Cream butter, add sugar, salt, and beaten eggs, milk, vanilla, and flour sifted with baking powder and salt. Roll thin, cut in animal or other fancy shapes. Place bits of candied fruit, raisins, or nut meats on each cooky. Bake in a moderate oven.

CHURCH SUPPER FOR ONE HUNDRED

Foreword: In the "good old days" a church supper was made up entirely of food donated by members of the supper committee and prepared in their own homes. At the present time, many church kitchens are more completely equipped, and there is a tendency to prepare the hot dishes, at least, right on the spot.

The quantities given in the recipes (unless otherwise specified) are based on the old plan—that is, of parceling out the cooking among several women, asking each to use the standard recipe. If, however, you wish to prepare the food in the church kitchen and larger kettles and pans are available, you may easily double or treble the recipes to suit your convenience.

Rolls may be bought and reheated just before serving.

If the kitchen is not equipped with a steam table or hot closet, food may be kept warm by standing over hot water or on gas or electric plates kept at low heat. If roasted or baked meats are served, a quantity should be carved at one time and placed in a double roaster on the back of the stove. Meat, dressing and vegetables should be served from the kitchen, on individual dinner plates; also desserts. If cake is on the menu, cake dishes may be arranged with several kinds, to give variety of choice.

First-Prize Menu

First Christian Church, Newman, Ga.


Baked Chicken with Stuffing and Cream Giblet Gravy
Fluffy Mashed Potatoes
Green Peas
Cranberry Jelly
Celery
Cabbage Salad
Hot Rolls or Baking Powder Biscuit
Peach and Vanilla Ice Cream
Coffee

CHICKEN

Allow one-half pound (dressed) for each person (12 chickens about 4½ lb. each, for 100 people).

STUFFING (FOR ONE CHICKEN)

\[
\begin{align*}
1 \frac{1}{2} & \text{cups stale bread crumbs} \\
3 & \text{tablespoonfuls fat} \\
1 & \text{tablespoonful minced onion} \\
\frac{1}{2} & \text{cup chopped celery} \\
1 & \text{teaspoonful salt} \\
\frac{1}{2} & \text{teaspoonful pepper} \\
\frac{1}{2} & \text{teaspoonful sage} \\
1 & \text{tablespoonful minced parsley} \\
\frac{1}{2} & \text{cup equal parts Borden’s Evaporated Milk and water}
\end{align*}
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Melt fat in frying pan. Add onion; sauté until tender. Add parsley, celery, bread crumbs and seasoning. Mix well and add diluted milk.
CREAM GIBLET GRAVY (FOR 100)

\[
\begin{align*}
\frac{1}{4} \text{ cup} & \quad \text{chicken fat} \\
\frac{1}{4} \text{ cup} & \quad \text{butter} \\
1 \text{ cup} & \quad \text{flour} \\
6 \text{ hard-boiled eggs, chopped} & \\
\text{Giblets from half the number of chickens, chopped fine} & \\
\frac{1}{2} \text{ cup minced parsley} & \\
2 \text{ quarts stock from giblets} & \\
6 \text{ cups Borden's Evaporated Milk} & \\
\end{align*}
\]

Place giblets in a saucepan and cover with cold water. Simmer slowly until tender. Chop fine, saving broth in which cooked. Melt chicken fat and butter in saucepan, add flour and stir until smooth. Add milk diluted with stock, slowly stirring until mixture thickens. Add eggs, giblets and seasonings. Bring to boiling point and sprinkle with parsley.

**Potatoes**

20 lbs. of potatoes, 1\(\frac{1}{2} \) cups butter and 3 cans Borden's Evaporated Milk.

**Peas**

12 cans (or equivalent of fresh peas).

**Cranberry Jelly**

6 qts. cranberries.

**Celery**

About 150 stalks.

**Pickles**

100 cucumber pickles or 2 quarts mixed pickles.

**Cabbage Salad**

12 lbs. cabbage, 3 cans Borden's Evaporated Milk for boiled dressing.

**Rolls or Biscuit**

2 for each person.

**Butter**

4 lbs. butter, cut in small squares.

**Ice Cream**

3 gals., 15 cans Borden's Evaporated Milk.

**Cakes**

10.

**Coffee**

4 lbs., 4 lbs. loaf sugar, and 4 qts. Borden's Evaporated Milk (8 large cans) or cream.

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**CHURCH SUPPER FOR ONE HUNDRED**

Second-Prize Menu


Menu submitted by MRS. ROSE TRICKER, 123 Lafayette Street, Niles, O.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Roast Beef</td>
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<tr>
<td>Yorkshire Pudding</td>
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<tr>
<td>Mashed Potatoes</td>
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<tr>
<td>Hot Rolls</td>
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<tr>
<td>Pickles</td>
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<tr>
<td>Cole Slaw</td>
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<tr>
<td>Boston Cream Pie</td>
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<td>Coffee</td>
<td></td>
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<tr>
<td>Brown Gravy</td>
<td></td>
</tr>
<tr>
<td>String Beans</td>
<td></td>
</tr>
<tr>
<td>Jelly</td>
<td></td>
</tr>
<tr>
<td>Pumpkin Pie</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
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</tbody>
</table>
QUANTITIES (FOR 100)

- 50 lbs. beef (uncooked)
- 8 pans Yorkshire pudding
- 20 lbs. potatoes (requiring 3 cans Borden's Evaporated Milk)
- 12 cans beans or equivalent of fresh beans (requiring 2 cans Borden's Evaporated Milk)
- 10 lbs. cabbage and 1 cans Borden's Evaporated Milk for dressing
- Rolls, butter, coffee, pickles, etc., (see preceding menu)
- 2 qts. olives
- 12 glasses jelly
- 18 pies (requiring 13 1/2 cans Borden's Evaporated Milk)

YORKSHIRE PUDDING (ONE PAN)

2 cups flour
1 teaspoonful salt
2 teaspoonfuls baking powder

Beat eggs thoroughly. Add diluted milk, then flour sifted with baking powder and salt. Mix all quickly; beat well with a Dover egg-beater. Into each pan put one tablespoonful dripping from the roast beef. Pour in batter about one inch in thickness and bake about thirty minutes, basting, after it has risen, with fat from pan in which beef is roasting. Cut in squares and serve with beef.

COLE SLAW

Slice cabbage very thinly with a sharp knife. Let stand in ice water until crisp. Pat dry between towels.

CREAM DRESSING

3 cans Borden's Evaporated Milk
4 cups water
2 cups vinegar (hot)
6 eggs
1/2 cup butter

Dilute milk with water and bring to scalding point in a double boiler. Thoroughly mix dry ingredients; add eggs well-beaten and blend carefully. Pour hot milk slowly over egg mixture, stirring constantly. Return to double boiler, add butter and cook until it thickens. Add heated vinegar slowly. Strain, cool and pour over cabbage. (Cabbage will be crisper if dressing is added just before serving.)

BOSTON CREAM PIE (ONE)

1 1/2 cups Borden's Evaporated Milk
1/2 cup water
3/4 cup sugar
4 tablespoonfuls flour
2 egg yolks and 1 whole egg

Dilute milk with water and bring to scalding point in double boiler. Mix thoroughly three-fourths cup sugar, flour and salt and add beaten egg yolks and whole egg. Pour the hot milk slowly over the egg mixture. Return to double boiler. Cook until thickened, stirring constantly. Continue to cook ten minutes longer, stirring occasionally. Add butter. Cool, flavor and pour into pastry shell. Cover top with meringue made of two stiffly beaten egg whites and four tablespoonfuls sugar.

PUMPKIN PIE (ONE)

1 1/2 cups stewed, strained pumpkin
1 cup brown sugar
1/2 teaspoonful salt
1/2 teaspoonful ginger
1 teaspoonful cinnamon
2 eggs
1 tablespoonful melted butter
1 1/2 cups Borden's Evaporated Milk
1/2 cup water
Pastry

Mix spices, sugar and salt. Stir into pumpkin; add eggs and butter. Stir in gradually milk diluted with water. Pour into a pan lined with unbaked crust. Put into a rather hot oven to cook bottom and sides of crust. Reduce the temperature and cook slowly until done. Do not let pie boil or it will become watery.
CHURCH SUPPER FOR ONE HUNDRED
Third-Prize Menu
Good Cheer Class, East Pearl Street M. E. Church, New Haven, Conn.
Menu submitted by MRS. GEO. D. MALLORY, 51 Exchange Street, New Haven, Conn.

Boiled or Baked Ham Escalloped Potatoes
Deviled Eggs on Lettuce Hot Rolls
Pickles Olives Currant Jelly
Pies: Lemon Sponge Chocolate Cream
Coffee

QUANTITIES
3 hams
12 qts. sliced potatoes (one quart for each pan—see recipe following)
8½ doz. deviled eggs
8 heads lettuce
Bread, rolls, coffee, etc. (see Church Supper, First-prize menu)
18 pies (requiring 13 cans Borden's Evaporated Milk)

ESCALLOPED POTATOES (ONE PAN)
1 quart potatoes, sliced
2 tablespoonfuls flour
2 tablespoonfuls butter
1 teaspoonful salt

Place a layer of potatoes in a buttered baking dish. Sprinkle with salt, pepper, and a little minced parsley. Dredge with flour and dot with bits of butter; repeat. (It is not advisable to have more than two or three layers.) Dilute milk with water, bring to scalding point and pour on potatoes. Cover and bake until potatoes are tender when pierced with fork, removing cover during last fifteen minutes to brown. This recipe may be assigned to several women for preparation, or may be doubled or trebled and baked in large dripping pans.

LEMON SPONGE PIE (ONE)
3 eggs, beaten separately
1½ cups sugar
3 tablespoonfuls flour
1 tablespoonful melted butter
2 lemons, grated rind and juice
¾ teaspoonful salt
1½ cups Borden's Evaporated Milk
diluted with
1½ cups water

Mix together sugar, flour, and salt. Add grated rind and juice of lemon, egg yolks, butter, milk diluted with water, and beaten whites of eggs. Bake in one crust (unbaked) from thirty-five to forty minutes.

CHOCOLATE CREAM PIE (ONE)
1 cup Borden's Evaporated Milk
1 cup water
3 tablespoonfuls flour
4 tablespoonfuls grated chocolate
1 tablespoonful butter
3½ cup sugar
¾ teaspoonful salt
1 teaspoonful vanilla
3 eggs beaten separately
4 tablespoonfuls sugar for meringue

Dilute milk with water and bring to scalding point in a double boiler. Mix thoroughly flour, sugar and salt. Add hot milk slowly and return to double boiler. Cook until it thickens, stirring constantly. Continue cooking for fifteen minutes, stirring occasionally. Add egg yolks, grated chocolate, and butter. Beat well, cool, add vanilla and pour into pastry shell. Cover top with meringue made of beaten whites of eggs and sugar. Bake in moderate oven until firm and delicately browned.