Each taste a treat

97 Delicious Recipes
Milk and some of its uses

TODAY America as a nation is becoming more and more “milk-minded” . . .

Science has emphasized again and again the marvelous way in which a quart of milk a day, both for adults and children, will improve general health and increase resistance to disease. Thousands of experiments have shown that milk is not only an excellent source of energy, but that in addition it contains an abundance of the elements most apt to be lacking from the average American diet—indispensable vitamins, bone and tooth-building calcium, and many other mineral salts.

In the following pages we have collected a few of the many delightful recipes that include milk or one of the other Farm Products brought you by the Borden’s man. Each is simple, thoroughly tested, and will lend added goodness and healthfulness to your table. Many of them have been sent us by enthusiastic users of Borden’s milk. We hope you will enjoy them as much as others have.
SOUPS

VEGETABLE MILK CHOWDER

½ small onion, minced
1 teaspoon or more salt
2 cups diced raw vegetables
(celery, carrots, turnips)

4 tablespoons butter (Borden’s)
2 cups boiling water
1 quart milk (Borden’s)
Paprika

Bacon or salt pork fat may be used instead of butter.
1 tablespoon of minced parsley, or 2 tablespoonfuls of pimiento may be added just before serving chowder.

COTTAGE CHEESE SOUP

¼ cup butter (Borden’s)
2 tablespoons cornstarch
4 cups milk (Borden’s)

Paprika
1 tablespoon minced parsley
2 cups cottage cheese (Borden’s)
1 teaspoon salt

Melt the butter, remove from fire and add cornstarch. Stir the mixture until it is smooth. Add milk and return it to fire. Boil three minutes, stirring constantly. Add the seasoning and cottage cheese; beat vigorously a minute and serve hot.

CREAM SOUPS

Milk can be used with many vegetables to make nourishing soups. For example:—Peas, beans, spinach, potatoes, carrots, celery, corn, asparagus, onions and tomatoes. The way of making is the same—combine two cups of medium cream sauce with one cup of any cooked vegetable.

Use whipped cream on soups for two reasons:
It adds to the delicacy and attractiveness of the dish.
It aids in preventing the skin formation on the top.
CLAM BISQUE

4 cups milk (Borden's)  1 tablespoon flour
4 large clams  1 teaspoon onion juice
1 tablespoon butter (Borden's)  1 teaspoon salt—dash pepper
1 tablespoon chopped parsley  1/4 teaspoon paprika

Put milk in top of double boiler. Put the clams through food chopper, then into saucepan with onion juice and bring to the boiling point. Skim off and take from the fire at once. Rub the butter and flour together until smooth and add to the boiling milk. Stir until creamy; add the salt, pepper, paprika and parsley. Add the clams and serve at once in bouillon cups with or without whipped cream.

CREAM OF SPINACH SOUP

4 cups chopped spinach  1 1/2 teaspoons salt
A bit of bay leaf  1/4 cup quick cooked tapioca
1/8 teaspoon pepper  1 pint cream (Borden's Heavy)
1 pint milk (Borden's)  1 small onion chopped

Wash spinach and chop. Scald, then place in a double boiler with onion, bay leaf, pepper, salt and milk. Cook until soft—about thirty minutes. Rub through a coarse sieve, add the tapioca and cook slowly for fifteen minutes. Stir frequently. Add cream and cook five more minutes before serving.
CELCERY SOUP

3 cups celery
3 cups milk (Borden's)
3 tablespoons butter (Borden's Fern Brand)
3 tablespoons flour
salt and pepper
1 cup cream (Borden's Heavy)
1 slice of onion

Cut celery in one-inch pieces. Cook in double boiler with onion and milk twenty minutes and strain. Thicken with butter and flour cooked together. Season with salt and pepper, add cream, strain into tureen, and serve at once.

CREAM OF LIMA BEAN SOUP

1 cup dried lima beans
3 pints cold water (Borden's Fern Brand)
2 small onions
1 small carrot
1 cup milk (Borden's)
2 tablespoons butter (Borden's Fern Brand)
2 tablespoons flour
1 teaspoon salt
½ teaspoon pepper

Soak beans over night. In the morning drain and add the cold water, cook until soft with onions and carrot, and rub through sieve. Melt butter in saucepan and add flour, salt and pepper. Stir butter mixture into boiling soup and add milk before serving.

Dried peas or lentils may be used in place of lima beans.

ENTREES

CODFISH A LA MODE

1 cup salt codfish
2 cups mashed potatoes
2 cups light cream (Borden's)
2 eggs
¼ cup butter
Pepper

Pick codfish very fine and then soak in lukewarm water. Drain and mix with mashed potatoes, cream, well-beaten eggs, butter and pepper. Bake in an earthen dish twenty minutes in moderate oven. Sprinkle with chopped parsley before serving.
CREAMED MUSHROOMS

1 pound mushrooms  1/2 teaspoon salt
5 tablespoons butter  Few grains pepper
(Borden's Fern Brand)  1 1/2 tablespoons flour
1/2 cup thin cream (Borden's)

Clean mushrooms, remove caps, and cut both stems and caps in thin slices. Melt butter, add sliced mushrooms and cook three minutes. Sprinkle with salt and pepper, dredge with flour and pour over cream. Cook five minutes, stirring constantly.

CREAMY EGG TOAST

1 quart milk (Borden's)  2 tablespoons butter (Borden's)
Toasted whole wheat bread  4 hard boiled eggs (Borden's)
1 tablespoon flour  1/2 level teaspoon salt

Put milk on to boil, when boiling add the flour which has been mixed with a little cold milk. Boil 5 minutes, add salt and butter. Dry and toast the bread. Place on a hot platter and cover with milk sauce. Rub the hard boiled eggs through strainer on top.
DRIED BEEF SCRAMBLED EGGS

\[
\begin{align*}
\frac{1}{2} \text{ lb. sliced beef, shredded} & \quad \frac{1}{2} \text{ tablespoon flour} \\
2 \text{ teaspoons butter} & \quad 1 \text{ cup cream (Borden's Light)} \\
(Borden's Fern Brand) & \quad 6 \text{ eggs (Borden's)} \\
\text{Salt and pepper} & \\
\end{align*}
\]

Cover the shredded beef with hot water, let stand five minutes, drain. Make a sauce of the flour, butter and cream in top of double boiler. Add the well beaten eggs, season with salt and pepper, stir in the beef and cook until of creamy consistency, stirring lightly while cooking. Serve on toast and garnish with parsley.

HAM CASSEROLE

\[
\begin{align*}
2 \text{ large slices of ham—} \frac{1}{2} \text{" thick} & \quad 2 \text{ cups cream (Borden's Light)} \\
4 \text{ large potatoes sliced thin} & \quad 2 \text{ tablespoons flour} \\
4 \text{ large onions sliced thin} & \quad \frac{1}{4} \text{ teaspoon dry mustard} \\
\text{Pepper} & \\
\end{align*}
\]

Place in casserole alternate layers of sliced potatoes and onions. Sprinkle with mixture of pepper, mustard and flour. Place ham in casserole over sliced potatoes and onions. Cover with cream and bake in moderate oven 1\(\frac{1}{2}\) hours, adding more cream or milk if mixture becomes dry.

FRIED CHICKEN SOUTHERN STYLE

Clean, singe, and cut in pieces for serving, two young chickens. Plunge in cold water, drain but do not wipe. Sprinkle with salt and pepper, and coat thickly with flour, having as much flour adhere to chicken as possible. Try out one pound fat salt pork cut in pieces, and cook chicken slowly in fat until tender and well browned. Serve with White Sauce made of half milk and half cream (Borden's).
CHICKEN AND OYSTERS

\[
\begin{align*}
\frac{1}{4} \text{ cup butter} & \quad \frac{1}{3} \text{ cup finely chopped celery} \\
(\text{Borden's Fern Brand}) & \quad 2 \text{ cups light cream (Borden's)} \\
\frac{1}{4} \text{ cup flour} & \quad 2 \text{ cups cold cooked chicken,} \\
& \quad \text{cut in dice} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 1 \text{ pint oysters, cleaned and drained} \\
\frac{1}{8} \text{ teaspoon pepper} & \\
\end{align*}
\]

Make a sauce of first five ingredients, add chicken dice and oysters; cook until oysters are plump. Serve sprinkled with celery.

MEAT LOAF

\[
\begin{align*}
1 \text{ pound fresh pork} & \quad 1 \text{ cup milk (Borden's)} \\
1 \text{ pound veal} & \quad 1 \text{ tablespoon salt} \\
2 \text{ pounds beef} & \quad \frac{1}{8} \text{ teaspoon pepper} \\
1 \text{ cup bread crumbs} & \quad 3 \text{ eggs, slightly beaten (Borden's)} \\
\end{align*}
\]

Chop meat finely, mix, and add remaining ingredients in order given. Shape into a loaf, put in pan, and lay across top six thin slices fat salt pork. Roast in a hot oven one and one-half hours, basting every ten minutes, at first with one-half cup hot water, and after that has gone, with fat in pan. Remove to platter, pour around tomato or brown sauce, and garnish with parsley. One small onion, peeled and finely chopped may be added.
**CHERRY FRITTERS**

2 cups scalded milk (Borden's)  
¼ cup cornstarch  
¼ cup flour  
½ cup sugar  
¼ cup cold milk (Borden's)  
Yolks 3 eggs (Borden's)  
½ cup Maraschino cherries, cut in halves  
¼ teaspoon salt

Mix cornstarch, flour, sugar, and salt. Dilute with cold milk and add beaten yolks; then add gradually to scalded milk and cook fifteen minutes in double boiler. Add cherries, pour into a buttered shallow tin, and cool. Turn on a board, cut in squares, dip in flour, eggs and crumbs, fry in deep fat, and drain. Serve with Maraschino sauce.

**FISH AND CUCUMBER MOUSSE**

1½ cups cooked fish  
½ cup chopped cucumber  
2 tablespoons chopped olives  
1 teaspoon onion juice  
2 tablespoons gelatin (Borden's Heavy)  
1/3 cup cold water  
2 tablespoons lemon juice  
1 cup mayonnaise  
1 pint whipped cream  
Salt, paprika to taste

Mix fish, cucumber, olive, seasonings and lemon juice. Soak the gelatin in cold water fifteen minutes, dissolve over steam and cool. Add gelatin to mayonnaise, combine with fish preparation. Chill, stirring frequently until mixture is thick but not stiff. Fold whipped cream in lightly. Pour into moistened mold and chill. Unmold and serve with individual pimiento cups filled with well seasoned cabbage salad.

**SALMON TIMBALES**

1 lb. fresh salmon  
¼ cup blanched almonds (chopped)  
½ teaspoon salt  
Pepper  
1 teaspoon onion juice  
1 egg (Borden's)  
1 cup whipped cream (Borden's Heavy)  
1 teaspoon Worcestershire sauce

Chop salmon very fine, add almonds, seasonings and beaten eggs, then whipped cream and fill in buttered timbale forms. Bake in pan half filled with cold water 15 minutes. Serve with creamed peas.
**SMOTHERED CHICKEN**

4 lb. roasting chicken  
2 tablespoons butter  
(Borden's Fern Brand)  
1 cup water  
1 1/2 cups cream (Borden's Light)  
Salt  
Pepper  
Paprika  
(1 clove garlic chopped)

Cut chicken into six pieces. Place in well buttered casserole with skin side up. Sprinkle with butter, pepper, salt and paprika. Pour in the water. Cover casserole and bake one hour. Remove from oven and pour in cream with garlic. Return to oven and bake at least another hour. Serve from casserole.

**EGG AND SARDINE CROUTES**

1 tin of sardines  
1 hard boiled egg (Borden's)  
4 tablespoons butter  
(Borden's Fern Brand)  
1 teaspoon lemon juice or vinegar  
Salt and pepper  
Watercress  
Fried Bread

Pound egg, sardines, butter. Add seasoning and rub through sieve. Place on fried bread cut in triangles. Garnish with watercress.
BAKED FISH AND MUSHROOMS

2 or 3 lbs. small fish  
1 lemon  
$\frac{1}{2}$ cup butter (Borden's Fern Brand)  
1 cup fresh mushrooms  
1 tablespoon minced parsley  
Grated nutmeg  
Salt and paprika

Clean the fish, wash and wipe dry. Place them in a baking dish suitable for the table. Melt the butter; add the peeled mushrooms (cut into small pieces) parsley, lemon juice, salt, pepper and dash of nutmeg. Pour over the fish and bake in a hot oven twenty minutes.

VEGETABLES

NOODLE PUDDING

$\frac{1}{2}$ lb. broad noodles  
2 eggs (Borden's)  
$\frac{1}{2}$ cup granulated sugar  
$\frac{1}{2}$ cup milk (Borden's)  
1 tablespoon seedless raisins  
1 tablespoon dried currants  
1 tablespoon citron (cut small)  
2/3 cup melted butter  
$\frac{1}{2}$ teaspoon almond flavoring

Cook the noodles in boiling salted water for ten minutes, then strain off the water and pour cold water over the noodles. Beat the eggs until light, add milk, sugar, raisins, currants and flavoring, $1/3$ cup melted butter and noodles. Put mixture into a hot pudding dish which has the rest of the butter in it. Bake one hour in a moderate oven, and serve hot with lemon or vanilla sauce.

FRIED APPLES

2 large apples  
4 tablespoons sugar  
3 tablespoons butter (Borden's Fern Brand)

Pare, core and slice apples. Melt butter in a frying pan and add apples. Sprinkle apples with sugar and cook slowly, taking care that they brown but do not scorch. When tender and transparent remove from the fire and serve.
### SPANISH RICE

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>1 cup rice</td>
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<tr>
<td>5 tablespoons butter</td>
<td>(Borden's Fern Brand)</td>
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<td>3 large onions</td>
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<tr>
<td>2 sweet peppers</td>
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<tr>
<td>½ tablespoon paprika</td>
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<td>1 teaspoon salt</td>
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<tr>
<td>1 tablespoon sugar</td>
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<tr>
<td>1 cup canned tomatoes</td>
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<td>1 cup hot water</td>
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Wash rice and put in a pan with butter. Add chopped onions and peppers. Fry ten minutes. Add seasonings and tomatoes. Cook five minutes, stirring constantly. Add hot water and cover tightly and let mixture simmer until rice is tender.

### BAKED CREAMED SPINACH—

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tr>
<td>3 cups chopped cooked spinach</td>
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<tr>
<td>1 cup heavy cream (Borden’s)</td>
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<tr>
<td>½ teaspoon salt</td>
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<tr>
<td>¾ cup highly flavored grated cheese</td>
<td>Few grains of pepper</td>
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Whip cream stiff then fold into the spinach with one-half cup of the cheese. Transfer to a buttered baking dish or ramekins, dust with the cheese and bake until brown in a hot oven—375°F.
**VEGETABLE SAUCE**

\[
\begin{align*}
\frac{1}{4} \text{ cup melted butter} & \quad \frac{1}{2} \text{ cup heavy cream (Borden's)} \\
\text{(Borden's Fern Brand)} & \quad 1 \text{ pint cooked mashed chestnuts} \\
\text{Salt and pepper to taste} & \\
\end{align*}
\]

Combine the ingredients in the order given and simmer two minutes.
Serve as a sauce with any vegetable.

One of the easiest ways of improving the flavor of recipes calling for white sauce is to use light cream instead of milk.

**SMOTHERED CABBAGE**

Take off outside wilted leaves from a firm, medium-sized cabbage, cut in quarters, and remove tough centre portion; then finely chop or force through a meat chopper; there should be five cups. Melt five tablespoons (Borden's Fern Brand) butter in hot frying pan, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling-point and add two teaspoons salt, one-fourth teaspoon pepper, and cabbage. Mix thoroughly, cover, put on back of range, and cook slowly from fifty to sixty minutes.

**ESCALLOPED CORN**

\[
\begin{align*}
1 \text{ small green pepper} & \quad \frac{1}{4} \text{ teaspoon mustard} \\
\frac{1}{2} \text{ onion, finely chopped} & \quad \text{Few grains cayenne} \\
2 \text{ tablespoons butter} & \quad \frac{1}{2} \text{ cup milk (Borden's)} \\
\text{(Borden's Fern Brand)} & \quad 1 \text{ cup canned corn} \\
2 \text{ tablespoons flour} & \quad \text{Yolk 1 egg (Borden's)} \\
1 \text{ teaspoon salt} & \quad \frac{1}{2} \text{ cup dried bread} \\
\frac{1}{4} \text{ teaspoon paprika} & \quad 1 \text{ tablespoon butter} \\
2/3 \text{ cup buttered cracker crumbs} & \\
\end{align*}
\]

Wipe pepper, cut in halves, lengthwise, and remove seeds; then cut in strips, and strips in halves, crosswise. Cook pepper, onion, and butter five minutes, stirring constantly. Add flour, mixed with seasonings and milk; bring to the boiling-point and add corn, egg yolk, and bread broken in small pieces and cooked with one tablespoon butter until well browned. Turn into a buttered baking dish, cover with buttered cracker crumbs and bake in a hot oven until crumbs are brown.
ESCALLOPED POTATOES

Wash, pare, soak, and cut four potatoes in one-fourth-inch slices. Put a layer in buttered baking dish, sprinkle with salt and pepper, dredge with flour, and dot over with one-half tablespoon Borden's Fern Brand Butter; repeat. Add hot Borden's milk until it may be seen through top layer; bake one and one-fourth hours or until potato is soft.

STUFFED GREEN PEPPERS

6 medium sized sweet peppers  2 tablespoons cream (Borden's)
1 1/2 cups cottage cheese (Borden's)  Salt and paprika
1 teaspoon minced onion or chives

Put peppers into hot oven and pull off the skins. Carefully gash, remove the seeds, and fill with cheese mixture. Add the seasoning. Dip in fine dry crumbs, then egg and crumbs, as in making croquettes, and fry in deep fat hot enough to brown a bit of bread in a minute—350 degrees F. Serve with stewed tomatoes.
LOBSTER AND OYSTER FILLING

1 pt. oysters
1 1/4 lb. lobster
1 1/2 cups cold water
1 stalk celery
1 slice onion
Salt

1/4 cup butter (Borden's Fern Brand)
1/3 cup flour
3/4 cup cream (Borden's)
Worcestershire Sauce
Lemon juice
Paprika

Clean and parboil oysters; drain, and add to liquor body bones and tough claw meat from lobster, water, celery, and onion. Cook slowly until stock is reduced to one cup, and strain. Make sauce of butter, flour, strained stock, and cream. Add oysters and lobster meat cut in strips; then add seasonings. One-half teaspoon beef extract is an improvement to this dish.

CANDIED SWEET POTATOES

Wash and cook six medium-sized sweet potatoes in boiling salted water to cover. Drain, peel, cut in halves, lengthwise, arrange in buttered baking dish, sprinkling each layer with brown sugar, using three-fourths cup in all. Pour over one-half cup melted butter (Borden's Fern Brand) and sprinkle with salt. Cook in a slow oven two hours.

GLAZED SWEET POTATOES

4 large sweet potatoes
1/4 cup butter (Borden's Fern Brand)
1/2 cup brown sugar
1/4 cup boiling water

Wash, pare and parboil the sweet potatoes. Drain, cut into lengthwise slices about 1/2 inch thick and lay in a baking dish. Mix butter, sugar and water. Spread mixture over potatoes. Bake until potatoes are tender, basting often with the syrup in the pan.
ESCALLOPED PUMPKIN OR SQUASH

3 cups sliced vegetable, half cooked  
3 cups milk, scalded (Borden's)  
2 tablespoons butter  
(Borden's Fern Brand)  
1/2 cup minced onion or chopped nuts

Butter a baking dish, put in a layer of the vegetable, dust with flour and seasonings and sprinkle with onions or nuts. Continue until all is in, pour in the milk, cover with the crumbs, dot with butter, and bake an hour in a moderate oven—350 degrees F.

POTATO SOUFFLE

2 cups hot mashed potatoes  
2 tablespoons butter  
(Borden’s Fern Brand)

Add melted butter, yolks of eggs (beaten very light) dash of paprika and milk to the hot mashed potatoes. Mix thoroughly and fold in lightly the stiffly beaten whites of the eggs. Pile in a well buttered baking dish and bake in a moderate oven about ten minutes. Serve immediately.
COTTAGE CHEESE SALAD

½ pound cottage cheese (Borden’s)  1 teaspoon paprika
1 tablespoon minced onion or chives  Lettuce or romaine
1 pimiento

Mix the cheese, onion or chives, and paprika well and pack in a small bowl to set in the refrigerator to chill. Cut the pimiento into slices. When ready to serve place the mold of cheese in the center of a platter or chop plate. Arrange the lettuce or romaine around the edge in six bundles and hold together lightly with strips of pimiento. Pass Spicy Dressing with this salad.

TWENTIETH CENTURY SALAD

6 slices pineapple, canned  ½ teaspoon salt
1½ cups creamed cottage cheese  Nut meat halves
(Borden’s)  (pecans or walnuts)
3 tablespoons chopped green peppers  Lettuce and salad dressing
2 tablespoons chopped pimientos  Borden’s cream

Combine the chopped pimientos, chopped green peppers, salt and cheese, work all together thoroughly and form into balls 1 inch in diameter. Place three balls in the center of each slice of pineapple which has been arranged on crisp lettuce leaves. Place a nut meat on the top of each ball. Mix salad dressing with 2 or 3 teaspoons of whipped cream. Put salad dressing over the top of each portion.

BIRD’S NEST SALAD

3 large tomatoes  ⅛ teaspoonful white pepper
1½ cupfuls Borden’s creamed  ¼ teaspoonful paprika
cottage cheese  1 head lettuce
Salt  Mayonnaise

Halve the tomatoes and remove the inside. Season the creamed cottage cheese with the spices. Chill thoroughly, then form into balls the size of large marbles. Put three balls into each tomato half and serve with mayonnaise.
PINEAPPLE AND BORDEN’S CREAMED COTTAGE CHEESE SALAD

On each plate lay lettuce leaf, slice of pineapple and cottage cheese. On top of this put some salad dressing.

BOILED SALAD DRESSING

\[
\begin{align*}
\frac{3}{4} & \text{ cup Borden’s hot milk} & 3 & \text{ tablespoons creamed butter} \\
\frac{1}{2} & \text{ teaspoon salt} & \text{(Borden’s Fern Brand)} \\
\frac{1}{2} & \text{ teaspoon paprika} & 1 & \text{ teaspoon sugar} \\
\frac{1}{2} & \text{ teaspoon mustard} & 2 & \text{ egg yolks (Borden’s)} \\
& & 3 & \text{ tablespoons hot vinegar}
\end{align*}
\]

Put in a double boiler and cook, stirring constantly until the mixture thickens. Add the vinegar and strain if necessary. Cool and serve on vegetables or fruit salads.
Puddings

Foamy Sauce for Puddings

\[ \frac{1}{2} \text{ cup butter (Borden's Fern Brand)} \]
\[ 1 \text{ cup powdered sugar} \]
\[ 1 \text{ egg (Borden's)} \]
\[ 1 \text{ teaspoon vanilla} \]

Cream butter, add sugar gradually, egg well beaten and vanilla. Beat while heating over hot water.

Bread Pudding

\[ 2 \text{ cups stale bread crumbs} \]
\[ 1 \text{ quart scalded milk (Borden's)} \]
\[ \frac{1}{4} \text{ cup melted butter} \]
\[ \text{ (Borden's Fern Brand)} \]
\[ \frac{1}{3} \text{ cup sugar} \]
\[ 2 \text{ eggs (Borden's)} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ teaspoon vanilla or} \]
\[ \frac{1}{4} \text{ teaspoon spice} \]

Soak bread crumbs in milk, set aside until cool; add sugar, butter, eggs slightly beaten, salt, and flavoring; bake one hour in buttered pudding dish in slow oven; serve with Vanilla Sauce. In preparing bread crumbs for puddings avoid using outside crusts. With a coarse grater there need be little waste.

Butter-Scotch Pudding

One cup brown sugar and 2 tablespoons Borden's Fern Brand butter melted together and cooked until brown. Pour over this mixture 2 cups cold milk (Borden's) and simmer for ten minutes. In the meantime soak 1 inch slice stale bread in cold water until very soft, press all water from it and crumble into small bits. Pour milk and sugar mixture over the bread in a buttered pudding dish. Add yolks of 2 eggs (Borden's) well beaten, a little salt, and \( \frac{1}{2} \) teaspoon vanilla. Bake in moderate oven until set. Use the egg whites for meringue.
HARD SAUCE FOR PUDDINGS

1/3 cup butter (Borden's Fern Brand)  1/3 teaspoon lemon juice
1 cup powdered sugar  2/3 teaspoon vanilla

Cream the butter, add the sugar gradually and flavor. Serve on Graham Pudding or any dessert served hot.

OLD-FASHIONED RICE PUDDING

4 cups milk (Borden's)  1/2 teaspoon salt
1/4 cup rice  1/4 cup sugar
Nutmeg

Wash the rice, mix it with the other ingredients in a buttered pudding dish. Bake it for two hours in a very slow oven, stirring it three times during the first hour of baking, and once or twice during the second hour.
The consistency of the pudding when it is finished should be that of thick cream. There should be a browned crust on the top.
One cup seedless raisins or cut dates may be added during the last hour of cooking.
1/3 cup of brown sugar may be used instead of the granulated sugar.
CLUB INDIAN PUDDING

1 quart scalded milk (Borden's)  
5 tablespoons granulated Indian meal  
2 tablespoons butter  
(Borden's Fern Brand)  
1 cup molasses  
1 teaspoon salt  
1/4 teaspoon cinnamon  
1/2 teaspoon ginger  
2 eggs (Borden's)  
1 cup cold milk (Borden's)

Add meal gradually while stirring constantly, to scalded milk and cook in double boiler fifteen minutes; then add butter, molasses, seasonings, and eggs well beaten. Turn into a buttered pudding dish and pour on cold milk. Bake in a moderate oven one hour. Serve with or without vanilla ice cream.

COCOAANUT PUDDING

3 cups milk (Borden’s)  
1/3 cup cornstarch  
1/3 cup sugar  
1/4 teaspoon salt  
1 cup shredded cocoanut  
Whites of 3 eggs (Borden’s)  
1 teaspoon vanilla

Mix the cornstarch, salt and sugar with enough cold milk to make a smooth paste. Scald the rest of the milk in a double boiler, and when it is hot stir in the cornstarch mixture. Stir until smooth and thick, add the cocoanut, cover and cook 30 minutes in double boiler. Remove from the fire, add the whites of eggs, beaten stiff, and the vanilla. Pour into a mold and chill. When set turn out on a large plate, garnish with cherries and candied orange or grapefruit peel, and pass a chocolate sauce or whipped cream.

GRAHAM PUDDING

1/4 cup butter (Borden’s Fern Brand)  
1/2 cup molasses  
1/2 cup milk (Borden’s)  
1 egg (Borden’s)  
1 1/2 cups graham flour  
1/2 teaspoon soda  
1 cup raisins, dates or figs, cut in small pieces  
1 teaspoon salt

Melt butter, add molasses, milk, egg well beaten, dry ingredients mixed and sifted, and dried fruit. Turn into buttered covered mold and steam 2 1/2 hours. Serve with hard or foamy sauce. A large baking-powder can may be used as a mold in which to steam the mixture.
**TAPIOCA PUDDING**

1 cup pearl tapioca  
1 teaspoon salt  
1 quart water  
1 1/4 cups brown sugar  
1 teaspoon vanilla  
4 tablespoons butter (Borden’s Fern Brand)

Cook tapioca in water until it is transparent. Add other ingredients, pour into a baking dish and bake one-half hour. Serve with foamy sauce, hard sauce or cream.

**NOODLES AND COTTAGE CHEESE**

2 cups of uncooked noodles  
1 cup cottage cheese (Borden’s)  
1 cup milk (Borden’s)  
1 egg (Borden’s)  
1 tablespoon butter (Borden’s Fern Brand)  
1 teaspoon salt

Cook noodles broken in small pieces in rapidly boiling water until tender, then drain and rinse in cold water. Mix cheese, egg, salt and milk with noodles. Place in buttered baking dish in moderate oven until top is firm and brown.

*Note:*—Macaroni or Spaghetti may be used in place of noodles.
DESSERTS

**CHOCOLATE BAVARIAN CREAM**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 tablespoons gelatin</td>
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<tr>
<td>( \frac{1}{2} ) cup cold water</td>
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<tr>
<td>2 cups milk (Borden's)</td>
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<tr>
<td>( \frac{1}{2} ) cup sugar</td>
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<tr>
<td>( \frac{1}{4} ) teaspoon salt</td>
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<tr>
<td>2 squares chocolate</td>
<td></td>
</tr>
<tr>
<td>( \frac{1}{2} ) cup cocoanut</td>
<td></td>
</tr>
<tr>
<td>1 cup cream (Borden's) whipped</td>
<td></td>
</tr>
</tbody>
</table>

Soak the gelatin in the water. Place the milk, sugar, salt and chocolate cut in four or five pieces, in the top of a double boiler and cook until the chocolate is melted. Beat with a wheel egg-beater a few seconds to insure smoothness. Add the gelatin and stir until dissolved. Remove from the fire, stand in cold water, stir occasionally and when it begins to thicken, fold in the cocoanut and the whipped cream. Pour into a mold, chill and when set serve with whipped cream or with a custard sauce. Garnish the sauce with cherries.

**BAKED PEACHES OR BANANAS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons melted butter</td>
<td></td>
</tr>
<tr>
<td>(Borden's Fern Brand)</td>
<td></td>
</tr>
<tr>
<td>( \frac{1}{3} ) cup sugar</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons lemon juice</td>
<td></td>
</tr>
<tr>
<td>6 peaches, halved (do not remove skin) or 6 bananas, peeled and halved</td>
<td></td>
</tr>
</tbody>
</table>

Mix butter, lemon juice and sugar. Pour over fruit. Bake twenty minutes in a slow oven. Baste several times. May be served in place of vegetables with ham or lamb.

**ORANGE AND BANANA WHIP**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 ripe bananas</td>
<td></td>
</tr>
<tr>
<td>( \frac{1}{2} ) pint heavy cream (Borden's)</td>
<td></td>
</tr>
<tr>
<td>( \frac{1}{4} ) cup powdered sugar</td>
<td></td>
</tr>
<tr>
<td>( \frac{1}{4} ) cup orange juice</td>
<td></td>
</tr>
</tbody>
</table>

Mash the bananas through strainer—add the sugar and orange juice. Whip the cream until stiff; add the bananas and beat lightly with a fork. Put in a cold place until ready to serve. Garnish with red jelly. Serve in large bowl or ice cream glasses.
**ORANGE CREAM CUSTARD**

6 tablespoons sugar  
2 tablespoons grated orange rind  
Juice 2 oranges  
2 egg yolks (Borden’s)  
1/2 cup heavy cream (Borden’s) for whipping  
1 cup heavy cream (Borden’s)

Dissolve sugar in orange juice; add orange rind; egg yolks well beaten, and cream, and cook in double boiler, stirring constantly until it begins to thicken. Chill and serve in glass cups, with whipped cream.

**BAKED COTTAGE CHEESE CUSTARD**

1 cup cottage cheese (Borden’s)  
2 eggs (Borden’s)  
1 cup milk (Borden’s)  
Pinch salt  
Cinnamon

Mix the cottage cheese with the milk, sugar and salt. Then add the well beaten eggs. Brush custard cups with butter, pour in the mixture. Sprinkle with cinnamon. Place the cups in pan of warm water, place in moderate oven and bake 20 minutes or until you can put a silver knife in center and remove it dry. Care must be taken not to bake the custards too long, as they will separate.
**COFFEE CHOCOLATE PUDDING**

1 pint heavy cream (Borden's)  
1 cup strong coffee  
4 tablespoons melted sweet chocolate  
2 tablespoons chopped almonds  
½ cup sugar

Whip the cream until stiff. Add sugar. Pour boiling coffee into chocolate. Add chopped almonds, then beat slowly into the whipped cream. Mix well and pour into mold and cover tightly. Pack in ice and salt for four hours.

**ICEBOX CAKE**

½ lb. butter (Borden's Fern Brand)  
½ lb. confectioners' sugar  
4 egg yolks (Borden's)  
4 egg whites (Borden's)  
½ lb. macaroons  
½ lb. almonds (chopped)  
2 teaspoons vanilla  
1 doz. lady fingers

Cream the butter, add the sugar. Beat the yolks and add to the butter-sugar mixture. Add almonds and macaroons. Fold in the whites and vanilla. Line a mold with the lady fingers. Fill the mold with the cake mixture. Place in refrigerator for at least 24 hours. It is really better after 48 hours. Serve with whipped cream.

**STRAWBERRY BAVARIAN**

2 cups mashed strawberries  
1 tablespoon granulated gelatin  
½ cup cold water  
1 cup heavy cream (Borden's)  
½ cup powdered sugar

Mash the berries through wire strainer and add the sugar. Stir until dissolved—soak the gelatin in cold water 15 minutes, then place over hot water until dissolved and add to the strawberry juice. As soon as it begins to set, fold in the cream, which has been whipped until stiff. Pour into mold or bowl which has been rinsed with cold water. It may be frozen in pans of the Electric Refrigerator, or packed in ice and salt for two hours.
PINEAPPLE DESSERT

1 pint heavy cream (Borden's)
1 tablespoon boiling water
1/4 lb. marshmallows
1 can shredded pineapple

Whip 1 pint of cream very stiffly. Melt the marshmallows in top of double boiler adding hot water. When cool add the whipped cream, also can of well-drained shredded pineapple. Pack in ice for two hours, or it may be frozen in pans of the Electric Refrigerator. Serve with whipped cream.

SCALLOPED APPLES

1/4 cup butter (Borden's Fern Brand)
3 cups bread crumbs
4 cups sliced apples
1/4 cup sugar
1/4 teaspoon grated nutmeg
Grated rind and juice of 1/2 lemon

Melt butter and stir in lightly with bread crumbs. Cover bottom of buttered pudding dish with crumbs and spread over one-half the apples, sprinkle with one-half sugar, nutmeg, lemon juice and rind mixed together; repeat, cover with remaining crumbs, and bake forty minutes in moderate oven. Cover at first to prevent crumbs browning too rapidly. Serve hot with Hard Sauce.
CREAM PYRAMIDS

1 pint heavy cream (Borden’s)  3 tablespoons sugar
2 whites of eggs (Borden’s)  ½ teaspoon vanilla or flavoring of choice
2 tablespoons red jelly

Whip cream until stiff, add 2 tablespoons sugar and the flavoring, put into ice cream glasses. Beat whites of eggs until dry, and add 1 tablespoon sugar and jelly. Whip until firm, put spoonful in each glass, shape into pyramid or cone shape. One may put a strawberry on top or cut a cherry into 4 rings and place a ring on top of each one, or a small piece of red jelly. It is important to have everything ice cold.

BREADS and CAKES

JOHNNY CAKE

3 cups cornmeal
1 cup flour
2 teaspoons soda
2 tablespoons molasses
1 teaspoon salt
3 cups buttermilk (Borden's)
2 eggs (Borden's)

Mix and sift dry ingredients. Add buttermilk and molasses slowly. Add beaten eggs and beat all together for two minutes with broad wooden spoon. Bake in two shallow greased pans for one-half hour in moderate oven.

Note:—Good emergency bread.

BERRY MUFFINS

¼ cup butter
(Borden’s Fern Brand)
2/3 cup sugar
1 egg (Borden’s)
2-2/3 cups flour
2 ½ teaspoons baking powder
1 cup milk (Borden’s)
1 cup berries

Cream butter gradually, add sugar and egg. Sift flour and baking powder, add alternately with milk to finish mixture, leaving ¼ cup to be mixed with berries which should be added last. Bake in hot buttered gem pan 25 minutes.
**Buttermilk Biscuit**

4½ cupfuls flour  
1 teaspoon baking powder  
1 teaspoon soda  
1 pint buttermilk (Borden’s Fern Brand)

Sift the flour, baking powder, soda and salt together. Mix the shortening into flour mixture and add buttermilk. Knead until smooth, roll to one-half inch in thickness, cut, and bake about fifteen minutes in a hot oven. Serve hot.

**Chocolate Cream Layer Cake**

3/4 cup of butter (Borden’s Fern Brand)  
3 eggs or 5 egg whites (Borden’s)  
3 1/2 teaspoons baking powder  
1/2 cup milk (Borden’s)  
1 1/2 cups sugar  
2 1/2 cups flour  
1 teaspoon vanilla

Cream together the butter and sugar and add the beaten egg yolks. Add the milk alternately with the flour and baking powder sifted together. Add the flavoring and beat three minutes. Fold in the beaten whites and bake in two large, greased layer pans in a moderate oven, 375 degrees F. 25 minutes.

*Batter test*—Success of a cake depends largely on the proper thickness of the batter. When the arm is held straight, the batter should run from the spoon and break half way between spoon and bowl. More liquid may be added if necessary.
**COCOANUT CREAM COOKIES**

2 eggs (Borden's)  2 cups flour
1 cup sugar    3 teaspoons baking powder
1 cup heavy cream (Borden's) 1 teaspoon salt
1/2 cup shredded cocoanut

Beat eggs until light, add sugar gradually, cocoanut, cream and flour mixed and sifted with baking powder and salt. Chill thoroughly, toss on a floured board, pat and roll one-half inch thick. Sprinkle with cocoanut, roll one-fourth inch thick, and shape with a small round cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven for fifteen minutes.

**CHEESE CAKE**

Use level measurements

Place in a saucepan 1 cup milk (Borden's)
2 tablespoons cornstarch

Dissolve the cornstarch in the milk and then bring to a boil. Cook for five minutes, cool and then rub one and one-half cups of Borden's creamed cottage cheese through a sieve and

1 teaspoonful of nutmeg  1 teaspoonful of vanilla
2 yolks of eggs (Borden's)  2/3 cup of sugar

Beat mixture and then fill into oblong cheese cake pan, which has been lined with plain pastry. Bake in a slow oven for thirty minutes.

**HOT MILK SPONGE CAKE**

Two eggs (Borden's) beaten lightly, 1 cup sugar added to eggs; stir in with 1 cup flour, 1 teaspoon baking powder, pinch salt, sifted together; flavor with lemon; 2/3 cup of hot Borden's milk, put in last.
OATMEAL DROP CAKES

<table>
<thead>
<tr>
<th>2/3 cup butter (Borden’s Fern Brand)</th>
<th>2 cups sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td>1 teaspoon baking powder</td>
</tr>
<tr>
<td>2 eggs (Borden’s)</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>1/4 cup milk (Borden’s)</td>
<td>1 teaspoon cinnamon</td>
</tr>
<tr>
<td>2 cups rolled oats</td>
<td>1 teaspoon nutmeg</td>
</tr>
<tr>
<td></td>
<td>1 cup chopped seeded raisins</td>
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</tbody>
</table>

Cream butter, add sugar, eggs well beaten, milk and rolled oats. Sift flour, measure, add salt, baking powder, spices and raisins. Add flour mixture to first mixture, thoroughly mix. Drop by spoonfuls on a greased baking pan and bake in a rather hot oven. This makes 32 to 36 cookies.

MOLASSES BROWNIES

<table>
<thead>
<tr>
<th>1/3 cup butter (Borden’s Fern Brand)</th>
<th>1 cup flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/3 cup sugar</td>
<td>1/2 teaspoon baking powder (sift together)</td>
</tr>
<tr>
<td>1/2 cup molasses</td>
<td>3/4 cup chopped nuts</td>
</tr>
<tr>
<td>2 squares melted chocolate</td>
<td>1 beaten egg (Borden’s)</td>
</tr>
</tbody>
</table>

Cream the butter, add the other ingredients in the order given. Drop from a teaspoon on a buttered pan. Bake ten minutes in a moderate oven. Nuts may be omitted. Makes about 36 cookies.
**CREAM CAKE**

2 eggs (Borden’s)  
2/3 cup light cream (Borden’s)  
1-2/3 cups flour  
Put unbeaten eggs in a bowl, add sugar and cream, and beat vigorously. Mix and sift remaining ingredients, then add first mixture. Bake thirty minutes in a shallow cake pan. Serve with whipped cream and fresh fruit.

1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 teaspoon mace  
1/4 teaspoon ginger  
2 1/2 teaspoons baking powder

**CHOCOLATE WAFERS**

1/2 cup butter  
1 cup chopped walnut meats  
1 cup sugar  
2 eggs (Borden’s)  
2 squares chocolate (unsweetened)

Cream the butter, add the sugar gradually. Add the well-beaten eggs, the melted chocolate and other ingredients. Drop from the top of a spoon on a buttered cookie sheet one inch apart. Bake in a moderate oven. This makes about 40 cookies.

1/4 teaspoon salt  
1/4 teaspoon vanilla  
2/3 cup flour

**RICH COOKIES**

1/2 cup butter  
1 egg well beaten (Borden’s)  
Raisins, nuts or citron

1/3 cup sugar  
3/4 cup flour  
1/2 teaspoon vanilla

Cream butter, add sugar gradually, egg, flour and vanilla. Drop small portions from tip of spoon on buttered cookie sheet two inches apart. Spread thinly with knife dipped in cold water. May garnish with nuts or raisins. Use moderate oven. Makes about 36 cookies.
STANDARD CAKE RECIPE

1 cup butter
(Borden's Fern Brand)
2 cups sugar
4 eggs (Borden's)
2 teaspoons vanilla
1 cup milk (Borden's)
3 cups pastry flour
4 teaspoons baking powder
½ teaspoon salt

Cream butter, add sugar and yolks of eggs well beaten. Sift dry ingredients and add alternately with milk. Fold in the stiffly beaten egg whites. Flavor. Fill a well-buttered and floured pan one-half full and bake in a moderate oven.

This recipe makes two medium loaves, one three-layer cake or about eighteen individual cakes. The eggs may be reduced to three, but the grain is not so fine. To use ordinary flour in a cake recipe, from each cup of sifted flour remove 2 tablespoons of flour and replace with 2 tablespoons of cornstarch; sift twice.

MOCHA FROSTING

2 tablespoons cocoa
½ cup butter
(Borden's Fern Brand)
2 tablespoons black coffee
½ teaspoon vanilla
1 cup confectioners' sugar

Cream butter and sugar. Add vanilla and cocoa. Add coffee to make the right consistency to spread.
CHOCOLATE FROSTING

Made as Mocha Frosting except—
Add 2 squares melted chocolate instead of cocoa. Add vanilla, thin with Borden’s milk instead of coffee.

CARAMEL FROSTING

1-1/3 cups sugar
2/3 cup brown or maple sugar (Borden’s Fern Brand)
2/3 cup cream or milk (Borden’s)

Mix ingredients and boil thirteen minutes, or until soft ball forms in cold water. Cool. Beat until right consistency to spread.

SAUCES and DRESSINGS

TARTAR SAUCE

1 tablespoon vinegar
1 teaspoon lemon juice
1/4 teaspoon salt

1/3 cup butter (Borden’s Fern Brand)
1 tablespoon Worcestershire sauce

Mix vinegar, lemon juice, salt and Worcestershire sauce in a small bowl. Heat over hot water. Brown the butter and pour into the first mixture. Serve with sea food or meat.

MAITRE D’HOTEL BUTTER

1/4 cup butter (Borden’s Fern Brand)
1/8 teaspoon pepper

1/2 teaspoon salt
3/4 tablespoon lemon juice
1/2 tablespoon finely chopped parsley

Put butter in a bowl, work until creamy. Add salt, pepper and parsley, then lemon juice very slowly. Delicious with broiled steak or roast.
LEMON OR VANILLA SAUCE

1/2 cup sugar
7/8 cup boiling water
1 tablespoon cornstarch
Few grains salt

2 tablespoons butter
(Borden's Fern Brand)
1 teaspoon vanilla or juice of one lemon

Mix sugar, cornstarch and salt, add water gradually, stirring constantly, boil five minutes. Remove from fire, add butter and vanilla or lemon juice. Serve hot on hot desserts.

HOLLANDAISE SAUCE

1/2 cup butter
(Borden's Fern Brand)
1/2 tablespoon vinegar or
Few grains cayenne

1 tablespoon lemon juice
2 egg yolks (Borden's)
1/4 teaspoon salt

Divide the butter into three pieces. Put one piece in a double boiler with vinegar or lemon juice and egg yolks. Stir constantly with a wire whisk or spoon until butter is melted. Add second piece of butter, and, as mixture thickens, add third piece. Remove from fire, add salt and cayenne. If mixture curdles, add two tablespoons of heavy cream. This is very delicious with vegetables or fish.
**STRAWBERRY SAUCE**

1/3 cup butter  
(Borden’s Fern Brand)  
2/3 cup strawberries  
White of 1 egg (Borden’s)  
1 cup powdered sugar

Cream butter, add sugar gradually, egg beaten until stiff, and strawberries—fresh or canned may be used. Beat until fruit is mashed. Serve on hot cake or pudding.

**WAFFLE SYRUP**

1/4 cup butter  
(Borden’s Fern Brand)  
1 cup brown sugar  
6 tablespoons milk (Borden’s)  
1 teaspoon vanilla

Cook to a syrup, add vanilla and butter last.

**HONEY AND BUTTER SYRUP**

A delicious syrup to serve with waffles can be made by mixing one part of melted butter (Borden’s Fern Brand) to three parts of heated honey. Serve hot.

**CREAM DRESSING FOR SALADS**

1 cup heavy cream (Borden’s)  
1 tablespoon sugar  
1 teaspoon salt  

1/4 teaspoon paprika  
1 1/2 tablespoons lemon juice  
1 1/2 tablespoons vinegar

Whip the cream until almost stiff. Mix the seasonings and liquids and gradually beat into the cream.
COCOA

4-5 tablespoons cocoa
1 teaspoon flour
Salt

1 cup cold water
3 cups milk (Borden’s)
2-4 tablespoons sugar

Mix the salt and cocoa and the flour, add the water and cook over the direct heat for three minutes after the mixture begins to boil, stirring constantly. Add the sugar and milk, heat until it begins to look foamy. Beat with an egg beater to prevent the scum forming on the top and serve at once or place over hot water and cook until ready to serve. Leftover cocoa may be reheated and served as the flavor improves rather than deteriorates by standing. For little children use half as much cocoa. Whipped cream or marshmallows may be served with cocoa.
**SARDINE CANAPES**

Spread circular pieces of toasted bread with sardines (from which bones have been removed) rubbed to a paste, with a small quantity of creamed butter (Borden's Fern Brand) and seasoned with Worcestershire Sauce and a few grains of cayenne. Place in the center of each a stuffed olive, made by removing stone and filling cavity with sardine mixture. Around each arrange a border of finely chopped whites of hard-boiled eggs (Borden's)

**CHEESE AND OLIVE CANAPES**

Cut stale bread in one-fourth-inch slices. Shape with a small oblong cutter with rounded corners. Cream butter (Borden's Fern Brand), add an equal quantity of Borden's creamed cottage cheese, and work until smooth; then season with salt. Spread on bread and garnish with a one-fourth-inch border of finely chopped olives and a piece of red or green pepper cut in fancy shape, in center of each. To be served in place of sandwiches on a plate covered with a doily.

**LETTUCE ROLLS**

1 head lettuce
1 cupful creamed cottage cheese (Borden's)
1/2 cupful seedless raisins
1/2 cupful chopped walnut meats
1/2 cupful mayonnaise
Salt

Mix together the creamed cottage cheese, raisins, and nuts. Add the mayonnaise and blend thoroughly. Spread the larger lettuce leaves with cheese mixture and roll up like a jelly roll.

**SHRIMP PASTE**

4 tablespoons butter (Borden's Fern Brand)
Little lemon juice
1 cup boiled shrimp (canned or fresh)
Seasoning

Cream butter. Add the shrimp finely chopped, seasoning, and lemon juice. Mix well. Serve on crisp cracker.
FRENCH TOAST

2 eggs (Borden’s)  Grating of nutmeg
1 pint milk (Borden’s)  4 tablespoons butter
6 slices, 3/4 in. thick bread (Borden’s Fern Brand)
1 teaspoon salt

Beat eggs until light, add salt, nutmeg and milk. Mix well. Dip slices of bread (one at a time) into milk mixture, then place in a hot well buttered frying pan. Brown on both sides and put into hot oven a few minutes before serving. Serve with jam or waffle syrup.

WAFFLES

1 cup milk (Borden’s)  2 eggs (Borden’s)
1 1/4 cups flour  3 tablespoons melted butter
3 teaspoons baking powder (Borden’s Fern Brand)
1/2 teaspoon salt

Mix and sift dry ingredients, add milk gradually, yolks of eggs well beaten, butter and whites of eggs beaten stiff. Cook on a greased hot waffle-iron. Serve with syrup.
**Sandwiches**

**Cheese and Pickle Sandwich**

Put ½ lb. of Borden’s creamed cottage cheese and ½ cup of sour pickles through a food chopper and season to taste with salt and paprika. Cream 1 cup of butter, (Borden’s Fern Brand) and combine gradually with the cheese mixture. Chill and spread evenly on thin slices of bread and press together.

**Roley**

Spread Roquefort and Borden’s creamed cottage cheese, mixed with Worcestershire sauce between two slices of rye bread.

**Celery and Cheese Sandwich**

The celery used should be the whitest and crispest part of the stalk, chopped very fine. Make into a paste with Borden’s creamed cottage cheese, season well with salt and white pepper. Put between thin slices of brown bread.

**Country Cheese Sandwich**

Place one cup of Borden’s cottage cheese in a bowl and add ½ cup of thick mayonnaise.

| 1 onion chopped fine | 2 teaspoons of salt |
| 1 green pepper chopped very fine | 2 teaspoons of paprika |
| ½ teaspoon mustard |

Mix thoroughly and then spread the rye bread with Borden’s Fern Brand butter and then spread the filling between the slices of bread and cut into finger width strips.
CHEESE AND PEPPER SANDWICH

Place in a bowl 1 cup Borden’s creamed cottage cheese, one onion sliced fine, two peppers chopped fine, ½ cup of mayonnaise, 1 teaspoonful salt, 1 teaspoon paprika. Beat to mix and then butter the bread. Cut in thin slices. Place a layer of cheese mixture and then cover and cut in half.
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