CLABBER GIRL

The Healthy Baking Powder

GIVES APPETITE TO ALL

Tested and Approved
SERIAL NO. 4699
by the
Bureau of Foods, Sanitation and Health
Conducted by GOOD HOUSEKEEPING MAGAZINE
A Lady in Missouri writes, "I am just wild about Clabber Girl Baking Powder. I have never in my life found any Baking Powder equal to it. Everything I bake with it comes out of the oven as light as a feather."

A Lady in Ohio says, "I first hesitated to try Clabber Girl Baking Powder, but when I did I was amazed at the wonderful Baking Results."

A Lady in Indiana says, "I have used many different brands of Baking Powder but none of them makes biscuits soft and fluffy like Clabber Girl. I use either sweet or sour milk and the same amount of shortening and salt with perfect results. My husband says he likes my biscuits better every day."

A Lady in Massachusetts writes, "I am unable to secure Clabber Girl Baking Powder here. I can't bake as well without it, where is my nearest source of supply?"

A Lady in Illinois writes, "My grocer does not handle Clabber Girl Baking Powder, tell me where I can find it, I cannot cook without it."

A Lady in West Virginia writes, "Just a few lines in praise of your Baking Powder, 'Clabber Girl'. During the whole time I've been keeping house I've never used a more satisfactory Baking Powder. It solves the baking question for me and I've persuaded several of my neighbors to use it, and they are just as pleased. Sorry I was so late finding it."

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HULMAN & CO., MFRS. TERRE HAUTE, IND., U. S. A.
“EVERYBODY HAPPY?”

Cookies for the Kiddies!

LOOK HERE

AN OPPORTUNITY is now furnished the Public to secure a Baking Powder containing the desirable qualities necessary for producing a thoroughly healthful article of the “Staff of Life” and which is equally good for Finest Cakes and Pastry.

What Experts Say:

Cakes baked with Clabber Girl Baking Powder possess that nice velvety look also good taste which counts so much toward good cake; and foods deliciously prepared create a keen appetite inducing gastric juices to extract from such foods the life giving substances that nourish the human body.
THE ORIGIN OF BREAD BAKING

as of most Arts of primary importance preceeds the period of History, and is involved in the obscurity of the early ages of the Human Race. There exists abundant evidence that the art of making Bread was practiced by our pre-historic ancestors as early as the Stone Period.

Not only have old stones for grinding meal and baking bread been discovered, but, bread itself, baked bread or cake made of crushed corn, baked by being laid on hot stones and covered over by glowing ashes.

In modern times as compared with wheat flour all other materials used for making bread are of comparative insignificance.

The varieties of Wheaten bread are divisible into two great classes—

Unvesiculated and,

Vesiculated Bread

Unvesiculated bread is the simplest form of bread and the rudest baking—a cake made from dough composed of flour, salt and water laid on a hot stone and baked in the dying embers of a wood fire, and when exposed to a high heat so that the resulting cake is hard, dry and resonant, Biscuits (bis-cuit—“twice baked”) are formed.

Vesiculated Bread includes all bread rendered spongiform in structure by the development of carbonic acid within the dough.
through fermentation of the flour, or, by the disengagement of carbonic acid from ingredients introduced into the dough.

A great amount of private or domestic baking is conducted on the same principle, buttermilk and bicarbonate of soda being used for mixing the dough in making “scones.” In this instance the lactic acid of the Milk combines with the soda liberating carbonic acid.

Clabber Girl Baking Powder depends for its action on the mixture of Bicarbonate of Soda and certain acids.

Sound flour yields from 90 to 94—4 pound loaves per bag of 280-lbs flour.

Well baked bread or Biscuits should have a yellowish brown crust; the crumb should be uniform in texture, permeated with minute cavities and without “eyes” or large air cells, this can only be accomplished by thoroughly mixing Clabber Girl Baking Powder with the Flour before any moisture is added. Wheat flour contains nearly all the elements that make up the superstructure of man, and Blood is the life. Without pure, strong, healthy blood the human system suffers from all complaints that the human family is heir to—

Those who have noticed the unpleasant odors emanating from hot biscuits made from inferior material will appreciate the deliciousness exhaled from those made of standard wheat flour with the good old Clabber Girl Baking Powder.

Ways of Cooking

BOILING is cooking in Boiling Water.

STEWING is cooking in small quantity of hot water at low temperature.

BROILING is cooking over a clear fire and the food placed in a greased broiler.

CAKES require a moderate oven of 350 degrees. Biscuits and Pastry a hot oven of 400 degrees.
ROASTING is cooking before a clear fire or in an oven where you sear. The meat for roasting is placed on a spit and allowed to revolve. Searing requires a hot oven 550 degrees.

BAKING is cooking in an oven.

Increased quantities of Clabber Girl Baking Powder lighten Pastry proportionately.

In Meats probably Beef is most universally used by the American Public, and there are various ways of serving the different varieties that if the cuts were properly known and understood by the housewives of the Nation quite a saving in their budget could be made.

The following chart gives the various cuts of beef and when temptingly served the cuts from the chuck, the round, the flank and the plate will prove economic buys.
Measurements

16 tablespoons equal 1 cup (standard).
3 teaspoons equal 1 tablespoon
4 cups equal 1 quart.

ALL MEASUREMENTS ARE LEVEL

Flour, except graham or whole wheat, should always be sifted once before measuring and then dipped lightly into the measure and leveled. If it is packed into the measure, too much will be used.

BISCUITS

CLABBER GIRL BISCUITS
2 cups sifted flour
2 teaspoons Clabber Girl Baking Powder
1 teaspoon salt
2 tablespoon shortening
1 cup milk

Sift the flour, salt and Clabber Girl Baking Powder thoroughly together, then work in the shortening adding the milk and mix to a smooth doughy consistency and place on a mixing board that has been previously sprinkled with flour—do not knead but simply roll out to a thickness of three-fourths inch and cut with a biscuit cutter placing them in a greased baking pan and bake in a hot oven (450 deg.) not more than fifteen minutes. Be very sure your oven is hot—don't let the Biscuits wait for the oven.

CHEESE BISCUITS
2 cups sifted flour
4 teaspoons Clabber Girl Baking Powder
1 teaspoon salt
2 tablespoons fat
2-3 cup milk
½ cup grated cheese

Sift together all dry ingredients. Add melted shortening and Milk—with knife or spatula cut in making a soft dough. Toss onto slightly floured board, roll out to one inch thickness, cut with biscuit cutter and bake in quick oven (450 deg.) 12 to 15 minutes. These are most delicious to serve at Afternoon Teas or Bridge parties.

BREADS

BRAN MUFFINS
1 egg
1 cup milk
2 tablespoons sugar
1 cup bran
1 cup flour
4 teaspoons Clabber Girl Baking Powder
½ teaspoon salt
2 tablespoons butter (or other shortening)

Break the egg into a mixing bowl. Beat it well and add milk, sugar and bran. Measure flour, baking powder and salt. Pour this mixture into a sifter and sift it into the egg mixture. Melt the butter fat and add to the other ingredients. Beat well, turn into oiled muffin pans and bake at 400 degrees for about 20 minutes, depending upon the size of the muffin tins.
STANDARD MUFFIN RECIPE

2 cups flour
2 teaspoon Clabber Girl Baking Powder
1 teaspoon salt
2 tablespoons sugar

Sift and mix dry ingredients, add milk, unbeaten egg and fat, mix thoroughly and quickly. Put into well greased muffin tins and bake in a quick oven (450 deg.), 20 minutes. This recipe makes 12 muffins.

NUT BREAD

1 egg
3 cups flour
4 teaspoons Clabber Girl Baking Powder
1 1/2 cups milk


CORN BREAD

1 cup yellow corn meal
2 tablespoons sugar
1 tablespoon Clabber Girl Baking Powder
1 teaspoon salt
1 1/4 cups milk

Mix and sift dry ingredients. Beat egg and mix with milk, add to dry ingredients, adding melted shortening last. Bake in shallow pan in hot oven (400 degrees) for 25 minutes.

SPOON BREAD

1 cup boiling water
1 teaspoon salt
2 cups yellow corn meal
2 eggs
2 teaspoons Clabber Girl Baking Powder
1 1/2 cups milk
2 tablespoons butter

Stir the water into the corn meal and salt to which you have added the butter, then add the eggs well beaten together with the milk and baking powder. Beat all together most thoroughly. Place in a well buttered dish and bake in a moderate oven 350 to 375 degrees for thirty-five minutes. Serve from the baking dish with a spoon.

WAFFLES

2 cups flour
4 teaspoons Clabber Girl Baking Powder
1 teaspoon salt
2 tablespoons sugar
4 teaspoons shortening
2 eggs
1/4 cup milk

Mix and sift dry ingredients. Add milk gradually with beaten egg yolks, then add melted shortening and cut and fold in stiffly beaten egg whites. Have both sides of waffle iron hot. Place one tablespoon of batter in each section and lower top iron. Brown and turn, taking about three minutes to cook. Serve hot with butter, powdered sugar and syrup.

BROWN SUGAR SYRUP

1 cup brown sugar
1/2 cup white sugar
3/4 cup water

Add sugar to water and bring to boil. Boil 3 minutes. This is most delicious.

DOUGHNUTS

1 cup milk
2 teaspoons shortening
6 teaspoons Clabber Girl Baking Powder
3/4 teaspoon cinnamon
1 cup sugar
2 teaspoons salt
3/4 teaspoon nutmeg

Have the shortening soft (but not melted) and mix it well with the sugar, stir in the beaten eggs and add the dry ingredients which have first been thoroughly sifted together, then the liquid. Be sure and add the liquid gradually to the mixture as thus you obtain the best results in fine texture. Roll out the dough to about one-third inch thickness without handling it any more than necessary. Cut out the doughnuts and fry in deep fat hot enough to make doughnuts rise to surface quickly and to brown each side in one minute's time.
CAKES

GENERAL DIRECTIONS FOR BAKING GOOD CAKES

To make delicious Cakes, only the best, freshest and purest ingredients must be used. All measures must be accurate. Too much sugar makes a gummy surface and will cause cake to fail. Too much shortening makes a cake which crumbles easily. Too much flour makes a dry heavy Cake. Pastry flour makes a more tender cake. Using Clabber Girl Baking Powder makes a light fluffy Cake. Too many eggs produce tunnels. The bottom of cake pans should be lined with heavy manila paper ungreased. The sides ungreased but paper must be removed while cake is hot.

STANDARD WHITE CAKE

1 cup sugar \[ \frac{5}{8} \] cups butter \[ \frac{3}{4} \] cups milk \[ 2 \frac{1}{2} \] cups flour 6 eggs 2 teaspoons Clabber Girl Baking Powder 1 teaspoon vanilla

Cream butter, add sugar. Place vanilla in the milk. Sift the flour and measure it accurately, add the Clabber Girl Baking Powder and sift again and add alternately the milk and flour. Lastly fold in the egg whites well beaten. Bake in oven (350 degrees) 25 minutes.

ANGEL FOOD CAKE

1 \[ \frac{1}{4} \] cups egg whites \[ 1 \] teaspoon cream of tartar \[ \frac{1}{4} \] teaspoon salt \[ 1 \frac{1}{2} \] cups sugar

Beat egg whites with wire whisk until frothy, add the cream of tartar and salt, continue beating until all the moisture of the egg white is combined with air, then beat in the sugar which has been sifted five times, add the flavoring, then fold in the flour which has been sifted five times. Pour into ungreased pan. Place in cold oven, gradually heat to 300 or 325 degrees.

CHOCOLATE ANGEL FOOD

1 \[ \frac{1}{2} \] cups egg whites 2 cups sugar 1 tablespoon lemon juice Pinch of salt 1 \[ \frac{1}{2} \] teaspoons cream of tartar 1 \[ \frac{1}{4} \] cup cocoa 1 teaspoon cream of tartar 1 \[ \frac{1}{2} \] teaspoon vanilla

Add salt to egg whites and beat until frothy, add cream of tartar, then beat until stiff. Fold in sugar which has been sifted five times, add lemon juice and vanilla, then fold in flour and cocoa which have been sifted together five times. Bake in oven 300 degrees for 1 hour 10 minutes or until done. Start in cold oven.

PORCUPINE FROSTING

\[ \frac{3}{4} \] cup butter 3 cups powdered sugar 4 tablespoons strong black coffee 1 teaspoon vanilla 1 square melted chocolate Blanched almonds

Cream butter, add sugar gradually, then coffee, chocolate and flavoring. Spread on Cake, place almonds in icing giving effect of porcupine.

DEVIL’S FOOD CAKE

3 squares Bitter Chocolate 2-3 cup milk \[ \frac{3}{4} \] cup shortening 1 cup sugar 2 teaspoons Clabber Girl Baking Powder 2 eggs 1 teaspoon vanilla 1 \[ \frac{1}{2} \] cups flour 1-3 teaspoon salt

Place the chocolate with the milk and dissolve over a slow fire until reasonably thick. Cream the sugar and shortening to which add the beaten eggs with the vanilla. Sift together all the dry ingredients and add to these the mixture of creamed sugar and eggs alternating with the cooled chocolate. Beat all very thoroughly and place in a shallow greased pan baking it for about thirty minutes in a moderate oven (350 to 375 degrees). Use any frosting to suit your taste.
**PRUNE CAKE**

\[ \begin{align*}
\frac{3}{4} \text{ cups shortening} & \quad \frac{1}{2} \text{ cup sugar} \\
1 \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
3 \text{ eggs} & \quad 1 \text{ teaspoon all-spice} \\
3 \text{ tablespoons cream} & \quad 2 \text{ teaspoons cinnamon} \\
1 \text{ cup chopped cooked prunes} & \quad \text{Crum} \text{ shortening; add sugar and cream again. Separate eggs; add}
2 \text{ cups flour} & \quad \text{yolks to shortening and sugar and whip to a thick, lemon colored mix-
\text{ture. Add sour cream and chopped prunes. Cut and fold in the sifted}
dry ingredients. Whip egg whites until stiff, then fold in lightly. Bake}
\text{in 3 layers in a moderately hot oven (400 degrees) 20 minutes.}
\end{align*} \]

**SOUR CREAM FILLING FOR PRUNE CAKE**

\[ \begin{align*}
\frac{1}{4} \text{ cup sour cream} & \quad 1 \text{ cup chopped cooked prunes} \\
2 \text{ eggs} & \quad 1 \text{ teaspoon vanilla} \\
1 \text{ cup sugar} & \quad \text{Place all ingredients except vanilla in top of a double boiler and cook}
gently for 20 minutes. Remove from fire; add vanilla and when cold
\text{spread between layers.}
\end{align*} \]

**SPONGE CAKE**

\[ \begin{align*}
5 \text{ eggs} & \quad 1 \text{ cup flour} \\
1 \text{ cup sugar} & \quad \text{Grated rind and juice of 1 lemon} \\
& \quad \text{Beat the eggs until very light and thick, add sugar gradually, beat-
\text{ing continuously, then add flavoring. Beat the egg whites stiff and}
dry, cut and fold part of the whites into the yolk and sugar, then cut
\text{and fold in part of the flour which has been sifted once, measured and}
sifted three times; then add remaining whites and flour. Bake in an}
\text{unbuttered pan with oven (350 degrees) 50 minutes.}
\end{align*} \]

**BIRTHDAY CAKE**

\[ \begin{align*}
\frac{3}{4} \text{ cup shortening} & \quad 3 \text{ cups flour} \\
1 \text{ cup water} & \quad 3 \text{ teaspoons Clabber Girl Baking Powder} \\
\frac{1}{4} \text{ teaspoon salt} & \quad 3 \text{ egg whites} \\
1 \text{ teaspoon flavoring} & \quad \text{Cream sugar and shortening well. Add 2 cups flour, 2-3 cup water}
1\frac{1}{2} \text{ cups sugar} & \quad \text{and beat 5 minutes. Add salt, Clabber Girl Baking Powder to remain-
\text{ing cup of flour and with the 1-3 cup of water and flavoring add to first}
mixture; do not beat. Whip eggs until stiff—cut and fold in. Bake in}
\text{loaf in moderate oven one hour; or, in 3 layers in a hot oven (375 de-
grees) 25 minutes.}
\end{align*} \]

**COCOA LAYER CAKE**

\[ \begin{align*}
\frac{3}{4} \text{ cup butter} & \quad 4 \text{ teaspoons Clabber Girl Baking Powder} \\
\frac{3}{4} \text{ cups sugar} & \quad 3 \text{ cups flour} \\
3 \text{ eggs} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup milk} & \quad 1 \text{ teaspoon flavoring} \\
\frac{1}{2} \text{ cup cocoanut} & \quad \text{Cream shortening, add sugar and mix thoroughly. Separate the eggs}
\text{and beat yolks until foamy and add to cream mixture. Sift dry ingre-
dients together and alternate with milk in adding to cream mixture.}
\text{Add flavoring and cocoanut and lastly fold in the stiffly beaten whites}
\text{of eggs. Bake in layers in oven (375 deg.)}
\end{align*} \]

**ICING COCA LAYER CAKE**

\[ \begin{align*}
1\frac{3}{4} \text{ cups sugar} & \quad 3 \text{ egg whites} \\
\frac{1}{2} \text{ cup water} & \quad \frac{1}{2} \text{ cup cocoanut} \\
\frac{1}{2} \text{ cup marshmallows} & \quad \frac{1}{2} \text{ teaspoon vanilla}
\end{align*} \]

**PLAIN PIE CRUST**

\[ \begin{align*}
\frac{3}{4} \text{ cups flour} & \quad \frac{1}{2} \text{ cup solid shortening} \\
\frac{3}{4} \text{ teaspoon salt} & \quad 4 \text{ to 6 tablespoons water}
\end{align*} \]

Sift the flour and salt and cut in the shortening with two knives adding the water slowly and use no more than is absolutely necessary. Roll the dough very lightly. If the lower crust is baked separately the oven should be about 450 degrees. However, a pie with a filling that needs to be cooked cannot be left long in an oven this hot—the crust bakes too fast for the filling. The oven temperature should be high for the first eight or ten minutes, then lowered rapidly to permit the filling to thoroughly cook without over cooking the crust.
STRAWBERRY PIE

4 egg whites  2 cups strawberries
1/2 cup sugar

Beat eggs very stiff and dry, add sugar slowly. Bake crust 15 minutes in oven (400 degrees), add filling then bake 40 minutes at 300 degrees.

BUTTER SCOTCH PIE

1 1/2 cups brown sugar  2 egg yolks
1 1/2 cups water  3 tablespoons butter
3 tablespoons flour  1-1/2 teaspoons salt
3 tablespoons corn starch  1 teaspoon vanilla
2 tablespoons white sugar

Heat brown sugar and water to boiling point. Pour over sifted flour, corn starch and white sugar and cook until thick. Add slightly-beaten egg yolks and cook 1 minute longer. Remove from fire; add butter, salt and vanilla and let cool. Pour into baked crust and cover with meringue made by beating 2 egg whites until frothy, adding 1/4 teaspoon Clabber Girl Baking Powder and beating until stiff, then fold in 4 tablespoons sugar. Put in hot oven or under broiler to brown.

PEACH SHORT CAKE

Dough
2 cups flour  6 peaches
2 tablespoons sugar  3/4 cup sugar
1/2 teaspoon salt  2 tablespoons lemon juice
4 teaspoons Clabber Girl Baking Powder
6 tablespoons fat
3/4 cup milk or water

Mix and sift dry ingredients. Cut in fat; add milk or water and mix lightly. Toss on floured board and pat into shape. Bake in a hot oven (450 degrees) 20 minutes.

Put bananas, sliced, in lower half and cover with upper half. Place upper half on top, cover with bananas and garnish with whipped cream.

BROWN SUGAR PUDDING

1 cup brown sugar  2 tablespoons Clabber Girl Baking Powder
2 cups water  1/2 cup water
2 tablespoons butter  1/2 cup raisins
1/2 cup white sugar  1 cup flour

Boil brown sugar and water to a syrup and add butter. Make a batter of granulated sugar, flour, Clabber Girl Baking Powder, raisins and water. Pour syrup in baking dish, then pour batter in syrup and DO NOT STIR. Bake in oven (400 degrees) 25 minutes.

STANDARD COOKIE RECIPE

1 cup butter or shortening  2 teaspoons Clabber Girl Baking Powder
2 cups sugar  1/2 teaspoon salt
4 egg yolks  1 teaspoon vanilla
1/4 cup milk  3/4 cups flour

Cream butter, add sugar and then cream again, add unbeaten egg yolks and beat all; add milk, fold in sifted dry ingredients, add flavoring and place in ice box to chill over night, or for a few hours. Roll 1-3 inch thick, cut with cookie cutter and bake in oven (400 degrees) 12 to 15 minutes. This recipe makes 8 dozen cookies. Nuts or raisins may be added if desired.

DROP CAKES (Little Cakes)

2 cups flour  1/4 cup butter
1 cup sugar  2 eggs
1/2 cup milk  2 teaspoons Clabber Girl Baking Powder

Cream sugar and butter, sift flour thoroughly and add Clabber Girl Baking Powder; whip the eggs very light and mix all the ingredients together, adding 1/2 cup milk, flavor to taste and bake in gem pans in oven (375 degrees) for 20 minutes.
MEAT LOAF AND SALADS

MEAT LOAF

1 1/2 pounds ground raw beef
1/4 pound ground raw pork
1/2 cup milk or tomato juice
1 cup bread crumbs or crackers
1 teaspoon minced parsley
1 egg

Scald milk or tomato juice, add bread crumbs, meat and seasoning and slightly beaten egg. Mix thoroughly together. Place in a greased pan. Now bake one hour in a moderate oven (350 degrees). Serve hot with any good sauce, or serve cold sliced very thin.

BAKED HAM AND VEAL LOAF

1 pound ground veal
1/2 cup chopped parsley
1/2 pound ground smoked ham
1/2 teaspoon salt
1 cup bread crumb
4 tablespoon water
1 tablespoon grated onion

Mix all ingredients together thoroughly; shape into loaf, roll in flour and place in a bread tin. Bake in hot oven (450 degrees) 10 minutes, then reduce heat to 350 degrees for 30 minutes. Remove meat from pan and chill.

SHRIMP SALAD

1 can shrimp
3 hard cooked eggs
6 pickles or 1 cucumber
Salt to taste
6 pickles or 1 cucumber
2 tablespoons lemon juice or vinegar

Break shrimp in small pieces. Add diced eggs, cucumbers or pickles and celery. Marinate with lemon juice. Let stand until thoroughly blended. Mix thoroughly with mayonnaise. Serve in head lettuce cups.

POTATO SALAD

2 cups cooked diced potato
1/2 cup minced onion
1/2 cup diced cucumber
3 hard cooked eggs
1/8 cup mayonnaise dressing
1/2 teaspoon salt
1/2 cup whipped cream, sweet or sour

Mix vegetables and salt. Marinate with vinegar and Mazola Oil, let stand 1 hour, add dressing either cooked or oil mayonnaise.

CHEESE SALAD

1 quart cottage cheese
1/2 cup mayonnaise dressing
1 square Philadelphia cheese
1/2 cup whipped cream, sweet or sour
1/2 pound almonds
1 small onion (ground)
1 package Knox Gelatine
Little salt

Cream cheese together, add Gelatine, cucumber and other ingredients and let stand. Serve with mayonnaise.

SOUR CREAM SALAD DRESSING

1 cup sour cream
1 teaspoon salt
2 tablespoons vinegar
1-1/8 teaspoon paprika
1 tablespoon lemon juice
1/4 teaspoon mustard
1 teaspoon sugar
1/8 teaspoon celery seed
1 canned pimento

Beat cream until stiff and then add vinegar, lemon juice, sugar, salt, pepper, paprika and mustard. Beat all together until very thick. Add celery seeds and pimiento cut in small pieces. Serve on sliced cucumbers.

VEGETABLE SALAD

1 cup peas
1 small cooked cauliflower
1 cup cooked carrots
1 cup cooked carrots
1 cup celery

Marinate with French dressing. Serve with mayonnaise and green pepper on head lettuce.

POTATO RUSK

1 cup warmed mashed potato
1 cup sugar
1 cup water
1 pinch salt

When luke warm add one cake yeast, 1/4 cup warm water. Let stand over night or all day, add 4 eggs well beaten, 1 cup lard and butter mixed, then add enough flour to handle. Let rise until double. Work out again. Put in pan to rise. Bake in moderate oven (350 degrees).
Many thousands of letters have reached our Office telling us of the superior qualities in our Clabber Girl Baking Powder. We have selected just a few here and there at random and the following are extracts from them:

“For a year I have made Biscuits with SOUR MILK and CLABBER GIRL Baking Powder with the usual amount of shortening and salt. The biscuits thus made were far superior in flavor and lightness to biscuits made by combining sweet milk and Baking Powder, or the time honored soda and sour milk biscuits. The majority of country housewives use soda and any brand of baking powder to make biscuits with sour milk, but, they can never be sure their bread will be a success under all conditions. The milk or the stove may not be just right or they may fail to get just the right amount of soda, and thus the bread lacks the degree of whiteness or lightness desired. I discovered, however (when boarding with different people in the various neighborhoods where I taught) one woman who never failed to produce delicious biscuits at all times. When I inquired how she acquired such miraculous results in biscuit making, she told me she always used CLABBER GIRL BAKING POWDER (without soda) the usual shortening and salt with sour milk. She had made bread for over three years without a failure with this method; whereas, she could not make soda bread more than two or three times a week with good results. When I began my housekeeping career I followed her advice and discovered that I too, could make good bread when I had but little experience. I fail to find any other Baking Powder which has this peculiar merit and for that reason it seems to me the public should be made aware of it—think of the advantage to the housewives throughout the land when they learn that at last a Baking Powder has been discovered which has no restrictions in regard to the milk used with it.”

WHAT BILL SAYS—
“If you can’t bake biscuits fit enough to eat don’t bake any at all and waste flour.”

These were the words said to me by “Bill”, my husband, a few years ago. It had taken me one hour to cook this breakfast and now he had almost broken my heart. As soon as he left for work I burst into tears—these were the first harsh words he had said to me about my cooking since our marriage. My Mother-in-law found me and demanded an explanation for the tears, I related to her just what Bill had said—she patted my head and said “TRY CLABBER GIRL.”

My next trip to the Grocer brought a can of this Baking Powder. The next morning there again set a plate of biscuits before my husband. He looked up at me with a puzzled expression on his face, one bite convinced him of the difference, however, and he came over to me and begged pardon for saying the harsh words to me the day before. Thanks to you and my Mother-in-law, “the lady who knew,” I have learned the art of baking not only biscuits but cakes and other pastry as well. I also brought peace to our family.

MERIT ASSERTS ITSELF

Having been a housekeeper more than twelve years have had quite a lot of experience with different Baking Powders and have never found any that makes baking more successful than Clabber Girl, although it took me quite a while to find this out.

I find from experience in making biscuits and cakes that they won’t fall and are much lighter—biscuits have a sweeter taste while other baking powder has a tendency to leave a bitter taste.

Two years in succession winning prizes at Community Fairs with cakes baked with Clabber Girl Baking Powder.
LEAVES NO BITTER TASTE

I have found CLABBER GIRL BAKING POWDER superior to all others. It's well known dependability makes baking a success. I take pleasure in everything I bake, confident everything will be excellent, and to have success it is essential to use the purest Baking Powder. I never fear the loss of eggs, butter, flour and other ingredients for with CLABBER GIRL there is no such word as failure.

I find it economical. All foods I bake with it are wholesome and delicious, and there is never any bitter taste in the food as I have experienced when using some baking powder.

When cooking vegetables such as cabbage and carrots, I put a pinch of baking powder in the boiling water while they are cooking and the vegetables retain their natural color.

I always use a little bit in my pie dough and in everything I bake I use the best, and the best is CLABBER GIRL.

ADVICE TO THE NEWLY-WEDS

What newly married woman does not want to keep the love of her husband forever?

Any clever person knows that she has one very good chance via the stomach.

Sometime ago I was broken hearted. My husband was very fond of light, flaky biscuits "like mother used to make", and try hard as I might I could have no luck.

On several occasions I watched my Mother-in-law measure the required ingredients and mix the dough for a batch of biscuits. Then I would go to my home and do just as she did but to no avail. One day on visiting her I noticed that her groceries had just arrived and one of the articles among them was a can of CLABBER GIRL BAKING POWDER. Going home that afternoon I stopped at the grocery store and bought me a can of CLABBER GIRL. I had used the best of all ingredients excepting Baking Powder to which I had not given much thought. As I had almost despaired of ever baking a good biscuit, I decided to try one time more, this time using CLABBER GIRL. Almost afraid to look into the oven at the end of twelve minutes, what I beheld there fairly thrilled me for there sat a pan of the best looking biscuits I had ever seen before. Then and there with the purchase of my first can of CLABBER GIRL BAKING POWDER did all my baking troubles vanish.

"ALL'S WELL THAT ENDS WELL"

One morning in giving my order to my grocer, I included Baking Powder thinking, or supposing, he would send me —— the kind I had used in my home for a quarter of a century.

When I was ready to make biscuits for breakfast the next morning, I was really vexed upon finding CLABBER GIRL BAKING POWDER instead of my cherished ———. The question came to me—shall I use it? I had to for I was in a hurry and it was too early to borrow, so I read the recipe and made the biscuits. We never ate more delicious, white, flaky biscuits which caused my husband to exclaim—"Well, bread like my mother used to make, only I'll have to confess, better."

After using for a few months I like it better all the time, it being equally satisfactory for pastry, dressing and angel food cake giving them a whiteness and lightness that cannot be obtained with ———, besides, being considerably cheaper.
Proper Cooking, especially of vegetables, is necessary to retain the full vitamin content. Use as little water as possible, especially in cooking green vegetables. Avoid long cooking and the use of soda. Retain the cooking water for use in soups and sauces, since certain vitamins dissolve in water and would otherwise be lost.

When making an Omelet, if a teaspoon of Clabber Girl Baking Powder is added to every four eggs and beaten thoroughly, the Omelet will be considerably lighter, more attractive and tasty.

Clabber Girl Baking Powder added to a recipe for bread or rice pudding eliminates all danger of having a heavy soggy pudding.

When making a stuffing or dressing for chicken, turkey or other meats, Clabber Girl Baking Powder added to the mixture keeps it light and fluffy and prevents it being heavy.

Clabber Girl Baking Powder added to mashed potatoes or carrots together with the milk and beaten thoroughly makes a delightfully light and appetizing dish.

If you haven’t the Price to go to the Show try CLABBER GIRL Baking Powder to raise the Dough
CLABBER GIRL

is the Old, Family Baking Powder, improved by Science and put to the 20th Century Form.

A most Wonderful Baking Powder—makes the most delicious Biscuits, finest Pastry and Cakes.

It is a source of efficiency in the preparation of other Foods. Can be used with Water same as other high grade Baking Powders, but for best results we recommend either Sweet or Sour Milk.

CLABBER GIRL Baking Powder

Gives a cake that nice velvety look and also good taste which counts so much towards good cake.

Clabber Girl Baking Powder complies with all pure food laws, both state and national.