Good things to eat FROM OUT OF THE AIR

136 tested radio recipes
Good things to eat

FROM OUT OF THE AIR

by Winifred S. Carter

136 tested radio recipes
THERE are two things I'll always remember:

1. The interesting times I've had traveling all over this big country of ours—gathering new recipes in little out-of-the-way places; swapping cooking stories with dozens of you good cooks.

2. My first experience before a microphone.

I won't try to deny that I was nervous. I still am—a bit. Although by now I feel I am really an old hand at this radio business. I've been at it for over a year, on both of the big radio "chains", and I've gotten to know the difference between a *signature song* and a *station break* almost as well as I know the difference between a *baking-powder* biscuit and a *soda* biscuit!

In this little book I have gathered together some of the best recipes I have given over the air. Your letters in response to my radio talks have taught me which types of recipes are the most popular.

In using Crisco with these recipes see how Crisco adds in many ways to the delight of eating and to the ease of preparing foods. *Crisco is a modern, trouble-saving ingredient.*

Crisco is the only shortening and cooking fat you need to keep on hand—it serves every purpose. And Crisco stays fresh and sweet a long time without ice-box help.

**Crisco fried foods are digestible**

Foods fried in Crisco are a crisp, appetizing golden-brown outside; tender and well-done inside—*digestible*.

If you have often avoided serving fried foods, in the belief that they are indigestible, you need no longer hesitate on that score. *Crisco fried foods are digestible.* And it's
easy to understand why: Crisco does not smoke at proper frying temperatures. A smoking fat, you see, is burning. And a burnt fat is decomposed fat. It’s this burnt fat that causes digestive trouble. To protect your family’s digestion, fry in Crisco and be sure to fry at the proper heat (use a frying thermometer or follow the familiar “bread cube” test).

Everything you make with Crisco somehow turns out nicer—and much more digestible. For Crisco is a digestible shortening. Taste a little Crisco all by itself, just as it comes from the can—then taste a little of the cooking fat you are now using. Crisco’s own pure, sweet taste will tell you why Crisco is digestible.

Crisco makes flaky, tender, digestible pie crust; fluffy, golden, digestible biscuits, light, feathery muffins.

Use Crisco to make light, tender cakes, too; notice how much easier it is to make good cakes with Crisco, because Crisco comes to you pre-creamed. Why, you can put your Crisco, sugar, and eggs into the mixing bowl at one time and stir them to a light foamy cream in a few brisk stirs.

If ever you have any questions to ask about the use of Crisco, address the Home Economics Department, Procter & Gamble, Cincinnati, Ohio. We will be pleased to help you. Winifred S. Carter.

P. S. Whenever I’ve chatted with announcers, singers, or orchestra leaders up at the broadcasting studios, the conversation sooner or later got around to food. In this way, I discovered in quite a few cases just what radio stars like to eat. I’m sharing the secret with you, at the foot of the pages throughout this book. W. S. C.
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## DATE LOAF CAKE

- ½ cup Crisco
- 1 cup sugar
- 2 eggs
- ⅔ teaspoon vanilla
- 1 cup nut meats cut small
- 1 ½ cups flour
- 1 cup hot water poured over dates and soda

Blend the Crisco, sugar, and eggs together. Add the vanilla, then nuts. Sift flour, salt, and baking powder together. Add to the first mixture alternately with the date and water mixture. Mix thoroughly. Turn into angel cake pan rubbed with Crisco, and bake in moderate oven (350° F.) one hour.

## FEATHERWEIGHT WHITE CAKE

- ½ cup Crisco
- 1 cup sugar
- 2 cups flour (cake)
- ⅔ teaspoon salt
- 2 teaspoons baking powder
- 2 ⅔ cup milk
- 1 teaspoon vanilla
- 3 egg whites

Blend Crisco and sugar together. Continue creaming until the mixture is very light. Stir in milk alternately with sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two medium-sized layer pans rubbed with Crisco. Bake in a moderate oven (350° F.) for about 20 minutes or until slightly brown on top.

Radio's popular team, PETER DE ROSE and MAY SINGHI BREEN (Mrs. De Rose) did not pick the same favorite dish as I had suspected they would. May prefers Apple Griddle Cakes, while Peter likes Egg Plant with Tomatoes. But both chose delicate-tasting dishes which are improved by being fried in a delicate-tasting, digestible fat—Crisco.

WEAF and associated N.B.C. stations
Tuesdays, Thursdays and Saturdays at 10:15 a.m.
MAHOGANY CAKE (RED DEVIL’S FOOD)

First Part

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad \frac{3}{4} \text{ cup cocoa} \\
1 \frac{1}{2} \text{ cups brown sugar} & \quad 2 \text{ tablespoons boiling water} \\
2 \text{ egg yolks} & \\
\end{align*}
\]

Second Part

\[
\begin{align*}
2 \text{ cups flour} & \quad \frac{1}{2} \text{ teaspoon salt} \\
2 \text{ teaspoons baking powder} & \quad 1 \text{ cup milk} \\
1 \text{ teaspoon soda} & \quad 2 \text{ egg whites} \\
\end{align*}
\]

Blend Crisco and sugar together. Add hot water to the cocoa, then add well-beaten yolks. Pour cocoa and egg mixture into sugar mixture. Sift flour, baking powder, soda, and salt together and add alternately with milk to sugar mixture. Fold in well-beaten whites last. Bake in two paper-lined layer cake pans in moderate oven (350° F.) for 20 minutes. Use any filling desired.

CINNAMON LAYER CAKE

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \\
\frac{3}{4} \text{ cup sugar} & \quad 3 \text{ teaspoons baking powder} \\
2 \text{ eggs separated} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \frac{1}{2} \text{ cups flour} & \quad 2 \text{ teaspoons cinnamon} \\
& \quad \frac{2}{3} \text{ cup milk} \\
\end{align*}
\]

Blend the Crisco, sugar, and egg yolks together. Sift the dry ingredients together and add alternately with the milk to the first mixture. Fold in one egg white whipped stiff and transfer to two layer cake pans rubbed with Crisco. Bake in a moderately hot oven (375° F.) until firm in the center and brown on top (about 25 minutes). Put together and cover with apple icing.

Apple Icing

Put \(\frac{3}{4}\) cup sugar, 3 tablespoons water, 1 egg white, and the grated pulp of one medium-sized apple in the top of a double boiler. Place over hot

ALINE BERRY, the patient young wife in the “Raising Junior” sketches, dotes on Spoon Bread. You’ll find a good recipe for this Southern favorite on page 18.

WJZ and associated N.B.C. stations

Daily, except Wednesdays, at 6 p.m.
water. Cook, beating the mixture constantly until thick, then add juice of one lemon, and continue beating over hot water until fluffy and thick enough to spread (about 10 minutes).

**PRUNE AND NUT CAKE**

<table>
<thead>
<tr>
<th>1/2 cup Crisco</th>
<th>1/4 teaspoon baking soda</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup sugar</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1 cup drained, shredded,</td>
</tr>
<tr>
<td>grated rind of 1/2 orange</td>
<td>stewed figs or prunes</td>
</tr>
<tr>
<td>1 1/4 cup flour</td>
<td>1/2 cup chopped nuts</td>
</tr>
<tr>
<td>3 teaspoons baking powder</td>
<td>1/2 cup prune juice</td>
</tr>
</tbody>
</table>

Blend Crisco, sugar, and egg yolks together and add the orange rind. Sift dry ingredients together, combine with prunes and nuts and add the first mixture alternately with prune juice. Last, fold in egg whites whipped stiff. Put in two layer cake pans rubbed with Crisco and bake in a moderately hot oven (375° F.) for 25 minutes. Cover with icing or whipped cream. (For icing, see page 64.)

**GRAHAM CRACKER CAKE**

<table>
<thead>
<tr>
<th>1 box or 8 ozs. graham cracker</th>
<th>1/2 teaspoon salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>crumbs</td>
<td>1/2 cup chopped nuts</td>
</tr>
<tr>
<td>1/2 cup cocoanut</td>
<td>3 tablespoons melted Crisco</td>
</tr>
<tr>
<td>3 teaspoons baking powder</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1 cup milk</td>
</tr>
<tr>
<td>3 eggs</td>
<td></td>
</tr>
</tbody>
</table>

Mix dry ingredients together. Add nuts. Add melted Crisco and vanilla. Separate eggs and beat yolks until light and creamy and add the first mixture together with the milk. Last, fold in egg whites beaten stiff. Put in two layer cake pans rubbed with Crisco and bake in a moderately hot oven (375° F.) for about 25 minutes. When cold, put together and cover with whipped cream.

MARY HOPPLE, of the Armstrong Quakers, raised her contralto voice in favor of Individual Chicken Shortcakes. If you try them, be sure to use Crisco in the biscuit dough—Crisco's sweet taste surely does improve the flavor.

WJZ and associated N.B.C. stations
Tuesdays at 8 p.m.
**EVERY MAN’S SPICE CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisco</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Eggs (save one white for icing)</td>
<td>2</td>
</tr>
<tr>
<td>Milk</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Flour</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Nutmeg</td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>Ginger</td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>Cloves</td>
<td>1/2 teaspoon</td>
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</tbody>
</table>

Put all ingredients together in a bowl and beat thoroughly until smooth. Bake in a shallow pan (8” x 10”) in a moderate oven (350° F.) for 25 to 30 minutes.

**Quick White Icing**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>Water</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Egg white</td>
<td>1</td>
</tr>
</tbody>
</table>

Put sugar, water, and unbeaten egg white in saucepan or double boiler and cook over hot water. Beat constantly during cooking. When thick enough to spread, remove from stove and continue beating until cool. Flavor as desired.

**CHOCOLATE PEPPERMINT CAKE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Crisco</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>Yolks</td>
<td>2</td>
</tr>
<tr>
<td>Sour milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>Chocolate</td>
<td>2 squares</td>
</tr>
<tr>
<td>Flour</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Soda</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1 teaspoon</td>
</tr>
</tbody>
</table>

Blend Crisco, sugar, and egg yolks together. Add melted chocolate. Mix and sift flour, salt, and soda, and add alternately with the sour milk to the first mixture. Mix thoroughly and add vanilla. Pour into a square or oblong baking pan rubbed with Crisco and bake in a moderate oven (350° F.) for about 30 minutes. Cool before frosting.

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**TOSCHA SEIDEL**, famous violinist featured on the Pillsbury Pageant, surprised me by choosing our humble native American Apple Pie as his favorite dish. I'll wager he never tasted a better one than that on page 20, resting as it does in a flaky, tender Crisco-pastry crust.

**WABC and Columbia stations**
**Fridays at 10 p.m.**
White Frosting

2 egg whites  
$1\frac{3}{4}$ cups sugar  
$\frac{1}{2}$ cup water  
1 teaspoon peppermint flavoring

Put sugar, water, and unbeaten egg whites in a double boiler. Beat constantly until frosting is of the consistency to spread. Remove from hot water, add flavoring, and continue beating until cool. Melt 3 squares of chocolate in top of double boiler and spread over peppermint icing.

BLITZ KUCHEN

2 cups sugar  
1 cup Crisco  
$\frac{1}{2}$ cup milk  
1 cup flour  
1 cup chopped walnuts  
$\frac{1}{4}$ cup chopped maraschino cherries  
1 teaspoon baking powder  
1 teaspoon vanilla  
4 eggs

Blend Crisco with one cup of sugar. Beat in egg yolks one at a time. Add milk and flavoring. Sift flour and baking powder together and add to mixture. Spread in two Criscoed and floured layer cake tins. Sprinkle with chopped nuts. Make a stiff meringue with the whites of the eggs and one cup of sugar. Spread this over nuts and bake in a moderate oven (350° F.). When baked, spread top of meringue of first layer with apricot jam. Turn second layer upside down so that the jam is between the two meringues. Cover cake with sweetened whipped cream and garnish with chopped maraschino cherries.

GINGERBREAD

$\frac{1}{2}$ cup Crisco  
$\frac{1}{2}$ cup sugar  
1 cup molasses  
2 eggs  
1 teaspoon cinnamon  
$\frac{3}{4}$ cup hot water  
1 teaspoon cloves  
1 teaspoon ginger  
1 teaspoon salt  
1 teaspoon soda  
3 cups sifted flour

ADELE VASA, featured soprano of the Cathedral Hour, declares that she's extremely fond of Lemon Pie. And, after all, is there anything more delicious than tart lemon filling, especially if the crust is as tender and flaky as only Crisco can make it?

WABC and Columbia stations  
Sundays at 1 p.m.
Put Crisco, sugar, molasses, and eggs together in mixing bowl and blend with one operation. Stir in hot water. Sift flour, salt, soda, and spices and add to first mixture. Stir until smooth. Pour immediately into shallow baking pans rubbed with Crisco and bake in moderate oven (350° F.) for 30 minutes.

**PISTACHIO OR ALMOND TRIANGLES**

<table>
<thead>
<tr>
<th>1/2 cup Crisco</th>
<th>2 teaspoons baking powder</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td>2/3 cup milk</td>
</tr>
<tr>
<td>2 cups flour (cake)</td>
<td>1 teaspoon almond flavoring</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>3 egg whites</td>
</tr>
</tbody>
</table>

Blend Crisco and sugar until creamy. Add sifted dry ingredients alternately with milk. Add flavoring and fold in egg whites last. Bake at 375° F. for 20 minutes in a pan rubbed with Crisco. Cut in triangles and cover with almond icing. (Add almond flavoring to white icing on page 10.)

**LITTLE FUDGE CAKES**

<table>
<thead>
<tr>
<th>1/4 cup Crisco</th>
<th>1 teaspoon vanilla</th>
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</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td>1 1/2 cups flour</td>
</tr>
<tr>
<td>2 eggs</td>
<td>2 teaspoons baking powder</td>
</tr>
<tr>
<td>2 squares melted chocolate</td>
<td>1/4 teaspoon salt</td>
</tr>
<tr>
<td>2/3 cup milk</td>
<td></td>
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</tbody>
</table>

Blend Crisco, sugar, and eggs together. Add melted chocolate and vanilla. Sift the dry ingredients together and add alternately with the milk to the first mixture. Transfer to muffin pans rubbed with Crisco, and bake in a moderately hot oven (375° F.) until firm (about 20 minutes). When cold, cover with chocolate icing.

**Chocolate Icing**

2 tablespoons Crisco
1 egg yolk
1 square bitter chocolate

Famed **GUY LOMBARDO**, who leads his Royal Canadians on the Robert Burns program, chooses as his favorite a good substantial food like Ham and Turkey Pie. Meat Pies don’t have to be stodgy—they’re exciting to eat if you hide the good insides under a sweet flaky Crisco crust.

**WABC and Columbia stations**

Mondays at 10 p.m.
Cream Crisco, salt, and egg yolk together. Add melted chocolate. Stir in powdered sugar and beat to a "spreading" consistency.

**COCOANUT BALLS**

| 1/4 cup Crisco | 1 1/2 teaspoons baking powder |
| 1 cup sugar | 1/4 teaspoon salt |
| 1 teaspoon lemon extract | 1/2 cup milk |
| 1 2/3 cups flour (cake) | 2 egg whites |

Blend Crisco, sugar, and flavoring together. Mix and sift dry ingredients and add alternately with the milk to the first mixture. Last, fold in egg whites beaten stiff. Transfer to small muffin tins rubbed with Crisco, and bake in moderately hot oven (375° F.) for 15 to 20 minutes. When cool, cover completely with white icing and roll while still soft in coconut.
SHAMROCK CHEESE BISCUITS

2 cups flour  2 tablespoons Crisco
4 teaspoons baking powder  1/2 cup grated cheese
1/2 teaspoon salt  1 egg yolk
2/3 cup milk

Sift dry ingredients together. Work in Crisco and add grated cheese. Beat egg yolk with milk and combine with first mixture. Transfer to slightly floured board and roll to 1/2 inch thickness. Pinch off dough and shape into small balls of uniform size. Put 3 balls together in muffin pans rubbed with Crisco and bake in a hot oven (400° F.) until brown (15 to 20 minutes).

QUICK BISCUITS

2 cups flour  1/2 teaspoon salt
4 teaspoons baking powder  4 tablespoons Crisco
2/4 cup milk or water

Sift dry ingredients, cut in Crisco with knives or a fork. Add liquid, mix to soft dough. Toss on slightly floured board and pat into shape.

Grapefruit Biscuits

Add 1 teaspoon grated orange rind to biscuit mixture after cutting in Crisco. Cut biscuits with tea biscuit cutter. Place in pan rubbed with Crisco. Place on top of each biscuit a small cube of sugar which has been dipped in grapefruit juice (juice of half a grapefruit will be enough). Bake in hot oven (425° F.) for 15 minutes.

Here's HARRY VON ZELL poised before the microphone, ready to tell the world that Spiced Peach Pie can't be beat. Do try this unusual pie—your husband will surely fall for it if it's cradled in a tender, flaky Crisco pie crust!

WABC and Columbia stations
Brown Sugar Rolls

Pat out biscuit dough to \( \frac{1}{4} \) -inch thickness. Spread with 1 tablespoon of Crisco and \( \frac{1}{2} \) cup of brown sugar which have been well blended. Roll up like a jelly roll. Cut in slices 1 inch thick. Place cut side down in shallow pan rubbed with Crisco. Bake in hot oven (425° F.) for 15 minutes.

**ORANGE TEA BISCUITS**

| 2 cups flour | \( \frac{1}{2} \) teaspoon salt |
| 4 teaspoons baking powder | 4 to 6 tablespoons Crisco |
| \( \frac{3}{4} \) cup milk or water |

Sift dry ingredients, rub in Crisco. Add liquid and mix to a soft dough. Stir 1 tablespoon grated orange rind into biscuit dough before rolling. Cut with very small round biscuit cutter. Brush surface with a mixture of sugar and orange juice. Bake in a hot oven (425° F.) for 15 minutes.

**SODA BISCUITS**

| 2 cups flour | 4 tablespoons Crisco |
| \( \frac{1}{2} \) teaspoon soda | \( \frac{3}{4} \) cup thick sour milk or buttermilk |
| 1 teaspoon salt |

Sift flour, salt, and soda together. Work in Crisco. Add milk gradually, mixing to a stiff dough. It may not be necessary to use all the milk. Place on a floured board. Knead until smooth. Roll to \( \frac{1}{2} \) inch in thickness. Cut with a small round cutter and bake in a hot oven (425° F.) 12 to 15 minutes.

**GRAHAM MUFFINS**

| 1 cup white flour | 1 teaspoon salt |
| 1 cup graham flour | 1 egg |
| 4 teaspoons baking powder | 1 cup milk |
| 2 tablespoons sugar | 3 tablespoons melted Crisco |

I've suspected that ANNE LEAF ate only thistledown, with perhaps a dash of whipped cream on top. But this dainty little organist confesses that she adores plenty of Chicken Fricassee. Next time you fry chicken put Crisco in your skillet—you'll love the way it wraps up every wing and drum-stick in crispy gold!

*WABC and Columbia stations*
*Sundays at 12:30 a.m.—Weekday afternoons*
Sift dry ingredients together. Beat egg with milk. Stir into dry mixture. Add melted Crisco. Transfer to small pans rubbed with Crisco. Bake in moderately hot oven (375° F.) until brown and firm on top (about 20 minutes).

**ORANGE MUFFINS**

<table>
<thead>
<tr>
<th>2 tablespoons Crisco</th>
<th>3/4 cup milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons sugar</td>
<td>1/4 cup strained orange juice</td>
</tr>
<tr>
<td>1 egg</td>
<td>2 cups flour</td>
</tr>
<tr>
<td>grated rind of 1 orange</td>
<td>4 teaspoons baking powder</td>
</tr>
<tr>
<td></td>
<td>3/4 teaspoon salt</td>
</tr>
</tbody>
</table>

Blend Crisco, sugar, egg, and grated rind together. Sift dry ingredients and add alternately with milk to first mixture. Last, add the orange juice. Transfer to muffin tins rubbed with Crisco, and bake in a moderately hot oven (375° F.) until brown and firm on top (about 20 minutes).

**Orange Nut Muffins**

Add 1/2 cup chopped nuts to the dry ingredients in the above recipe.

**Orange Date Muffins**

Add 1/2 cup pitted shredded dates to the above recipe.

**BRAN MUFFINS**

<table>
<thead>
<tr>
<th>3 tablespoons Crisco</th>
<th>1/2 teaspoon soda</th>
</tr>
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<tbody>
<tr>
<td>3 tablespoons sugar</td>
<td>1 teaspoon baking powder</td>
</tr>
<tr>
<td>1 egg</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>1 cup sour milk</td>
<td>1 cup flour</td>
</tr>
<tr>
<td></td>
<td>1 cup bran</td>
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</tbody>
</table>

Blend Crisco, sugar, and egg together. Add bran, milk, and rest of dry ingredients sifted together. Pour into small muffin tins rubbed with Crisco. Bake in a moderately hot oven (375° F.).

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**FREDDIE RICH** works mighty hard leading his many varied dance programs a week. His work takes lots of fast thinking, too. No wonder his favorite dish is Fried Fillet of Sole. It’s a delicate-tasting fish, if there ever was one—but Crisco wraps it up in golden brown and brings out its fine flavor!

*WABC and Columbia stations
Wednesday at 10 p.m.*
**POP-OVERS**

1 cup flour  
1/4 teaspoon salt  
1 tablespoon melted Crisco

Sift flour and salt. Add milk and egg beaten together. Then add melted Crisco. Beat entire mixture vigorously with a Dover egg-beater. Pour into hot pop-over pans rubbed with Crisco. Bake 10 to 15 minutes in a hot oven (425°F.). After popping, reduce temperature to 375°F., and continue baking for 30 minutes or until dry.

**QUICK CINNAMON ROLLS**

2 cups flour  
4 teaspoons baking powder  
3/4 cup milk

Sift dry ingredients. Work in Crisco. Stir in just enough milk to moisten mixture. Roll out on a floured board to 1/4 inch in thickness. Spread with filling mixture. Roll up and cut into slices 1/2 inch thick. Place cut edge down in a deep baking pan rubbed with Crisco. Bake in a moderate oven (350°F.) 15 minutes.

**Filling**

1/2 cup Crisco  
1 cup sugar  
1 teaspoon cinnamon  
1 egg yolk

Cream Crisco with sugar and cinnamon. Add egg yolk.

**CORN PONE**

2 cups cornmeal  
2 teaspoons salt  
4 cups boiling water (about)  
1 tablespoon Crisco

Mix cornmeal and salt, pour boiling water over, add Crisco, beat well. Drop into greased pans or spread 1/2 inch thick on a baking pan greased with Crisco. Bake in a moderate oven until crisp (35 to 45 minutes).

Camel Quarter-Hour's **ANTHONY WONS** (Tony of Scrapbook fame) is keen about Old-Fashioned Potato Pancakes. A German delicacy that wins America—especially when it's fried to a luscious brown in sweet-flavored, digestible Crisco.

_WABC and Columbia stations_  
_Every weekday at 7:45 p.m._
**SPOON BREAD**

2 cups milk  
1 teaspoon salt  
1 cup white cornmeal  
1 tablespoon sugar  
4 eggs  
2 tablespoons melted Crisco  
2 teaspoons baking powder

Scald milk and salt in a double boiler and pour it over cornmeal. Add sugar combined with beaten eggs. Stir in baking powder and last, the melted Crisco. Beat well. Bake in deep baking dish rubbed with Crisco in a moderate oven (350° F.) for about 45 minutes. Spoon out and serve hot with butter.

**WAFFLES**

2 cups flour  
3 teaspoons baking powder  
½ teaspoon salt  
2 eggs  
1½ cups milk  
4 tablespoons melted Crisco

Sift flour with baking powder and salt. Beat eggs until light. Blend with milk. Stir liquid into the dry mixture. Add melted Crisco. Pour on hot waffle iron and cook until brown and crisp.

**Variations**

_Cocoanut Waffles_—add ¼ cup cocoanut just before pouring on the griddle.

_Nut Waffles_—add ½ cup of finely ground nuts and 1 tablespoon sugar.

_Bacon Waffles_—add ½ cup chopped bacon (partially cooked) or sprinkle bacon over hot iron before adding batter.

What do you think the “Girl of Yesterday” chooses as her favorite dessert? Why KATHRYN PARSONS says “Old-fashioned shortcake, of course!” Whether you use strawberries or peaches doesn’t really matter, but do use sweet, rich Crisco if you want a fluffy, golden-brown biscuit that melts in your mouth!

_WABC and Columbia stations  
Wednesdays at 3 p.m._
SINGLE CRUST PIE

1 1/2 cups flour
1/2 teaspoon salt
1/2 cup Crisco
4 to 5 tablespoons water

Sift flour and salt together. Work in Crisco. Add cold water 1 tablespoon at a time, using just enough to hold mixture together. Roll out on slightly floured board to 1/8 inch in thickness. Line pie pan carefully. When baked as a separate shell, prick surface with a fork to prevent blistering during baking. Bake in hot oven (425° F.) until delicately brown (about 10 minutes).

DOUBLE CRUST

2 cups flour
1 teaspoon salt
3/4 cup Crisco
6 to 8 tablespoons water

Sift flour and salt together. Work in Crisco. Add cold water one tablespoon at a time, using just enough to hold mixture together. Divide dough into two parts and roll each out separately. Line pie pan with one sheet of dough. Keep other for top. Fasten top to bottom at edges with cold water. Press together with fork or fingers. Slash top here and there to allow escape of steam during baking.

LEMON PIE

1 cup sugar
3 tablespoons cornstarch or
2 tablespoons cornstarch and
2 tablespoons flour
1 cup boiling water
4 tablespoons lemon juice
1 grated lemon rind
2 egg yolks

When HELEN NUGENT told me, in her lovely contralto voice, that she adored Peach Cobbler I wasn’t the least bit surprised. I knew she’d just have to like something nearly as sweet as she is. And when it’s Peach Cobbler made with sweet-tasting, snowy Crisco —why shouldn’t she like it best?

WABC and Columbia stations
Mondays at 3:45 p.m.
Mix sugar and cornstarch together. Put in double boiler and add boiling water. Cook until thick, stirring constantly. Just before removing from stove, add beaten egg yolk, rind, and lemon juice. Put in baked shell. Cover with meringue. Replace in oven (325° F.) and bake until browned.

Meringue
Beat 2 egg whites until stiff. Add 4 tablespoons sugar (granulated), and continue beating until mixture is smooth.

BANANA CREAM PIE

Filling

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup sugar</td>
<td>2 cups milk</td>
</tr>
<tr>
<td>2 tablespoons flour</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>2 tablespoons cornstarch</td>
<td>sliced bananas to cover</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>bottom of baked crust</td>
</tr>
<tr>
<td>2 egg yolks</td>
<td></td>
</tr>
</tbody>
</table>

Combine sugar, flour, cornstarch, and salt, blending well. Add beaten egg yolks, scalded milk. Cook over low flame or in double boiler until thick. Add vanilla after removing from fire. Slice bananas over bottom of baked crust. Pour in cream filling. Cover top lightly with meringue made by beating egg whites until stiff and adding powdered sugar and vanilla. Replace in slow oven (325° F.) until meringue is browned.

Meringue

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 egg whites</td>
<td>6 tablespoons powdered sugar</td>
</tr>
<tr>
<td></td>
<td>1/2 teaspoon vanilla</td>
</tr>
</tbody>
</table>

APPLE PIE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups flour</td>
<td>2/3 cup Crisco</td>
</tr>
<tr>
<td>3/4 teaspoon salt</td>
<td>6 to 8 tablespoons water</td>
</tr>
</tbody>
</table>

When NAT BRUSILOFF isn't busy leading his Rhythm Kings, you're apt to find him growing lyrical over Doughnuts. Really puffy doughnuts, you understand—and that's the kind that come crispy and brown from a dip in hot Crisco. Never the greasy indigestible "sinker" kind!

WABC and Columbia stations
Sift dry ingredients together. Work Crisco in lightly, using knives or your finger tips. Add as little water as you can—just enough to hold the mixture together (avoid getting dough wet). Roll out to $\frac{1}{8}$ inch thickness on lightly floured board and line pie plate closely.

**Filling**

- 6 medium size apples
- $\frac{3}{4}$ cup sugar
- 1 tablespoon flour
- 1 tablespoon Crisco
- $\frac{1}{8}$ teaspoon nutmeg

Mix $\frac{1}{4}$ cup of the sugar with flour and sprinkle over bottom crust. Pare and slice apples, spread evenly in lined pie plate. Sprinkle the remaining half cup of sugar and nutmeg over them. Dot small pieces of Crisco over the apples. Cover with rolled top crust. Press edges of pie crust together.

**DEEP DISH APPLE PIE**

**Flaky Pastry**

- 2 cups flour
- $\frac{3}{4}$ teaspoon salt
- 6 to 8 tablespoons cold water
- $\frac{2}{3}$ cup Crisco

Sift flour and salt together. Cut in 2 tablespoons Crisco. Add enough cold water to form a stiff dough. Roll out on floured board about $\frac{1}{4}$ inch thick. Dot about 3 tablespoons Crisco over one-half the surface, fold the dough over and roll again. Repeat until remaining Crisco is used. Then fold dough up and place in ice-box to chill.

When cold, divide in half, roll each out to a sheet $\frac{1}{6}$ inch in thickness. Line a deep pie plate with one crust and add filling.

**Filling**

- $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar
- 1 tablespoon flour
- 5 medium apples

Here's **BING CROSBY**, fresh from the West Coast, and already one of the East's favorite baritones. He admits that Butterscotch Pie tastes just as good to him here as it does at home. But all the country's best pie makers—East or West—stake their reputations on a tender Crisco pie crust, you know.

*WABC and Columbia stations*

*Every weekday at 7:15 p.m.*
Grate apples, skin and all, with coarse grater or vegetable slicer. Mix with sugar and flour. Cover with top crust. Prick or slash to allow steam to escape. Bake in a hot oven (425° F.) for 10 minutes. Reduce heat to moderate (350° F.) and continue baking for about 30 minutes.

**DEEP DISH HUCKLEBERRY PIE**

3 cups huckleberries  
1 cup sugar  
2 tablespoons flour  
1 teaspoon lemon juice  
1/8 teaspoon salt

Wash and sort berries, and drain. Mix them with sugar, flour, lemon juice, and salt. Put into a deep dish pie plate. Cover with flaky pastry. Be sure to prick the top with a fork to allow steam to escape. Put in a hot oven (425° F.) for 10 minutes. Then reduce heat to slow (325° F.) and bake 25 minutes longer.

**BUTTERSCOTCH PIE**

1 cup brown sugar  
1 tablespoon Crisco  
1/4 teaspoon salt  
6 tablespoons flour  
2 eggs  
2 cups sweet milk  
1/2 teaspoon vanilla

Mix sugar, salt, Crisco, and flour together, add unbeaten egg yolks and milk. Cook until thick in double boiler, stirring constantly. This takes about 5 minutes. When partly cool, add flavoring and fold in stiffly beaten egg whites. Pour into baked pastry shell and when quite cool, cover with sweetened whipped cream.

**SWEET POTATO MARSHMALLOW PIE**

1 egg  
1/4 cup sugar  
grated rind and juice of 1/2 lemon  
1/4 teaspoon salt  
1 tablespoon melted Crisco  
1 cup hot mashed sweet potatoes  
1 cup milk  
marshmallows

THEO KARLE, tenor of the Pillsbury Pageant program, likes nothing so much as hearty Waffles swimming in rich maple syrup. Crispy on the outside and tender on the inside—that’s the way my Crisco recipe makes them!

WABC and Columbia stations  
Fridays at 10 p.m.
Separate egg. Beat yolk and combine with the sugar, lemon juice and rind, salt, Crisco, sweet potatoes, and milk. Add egg white whipped stiff and beat until mixture is light. Transfer to a plate lined with plain pastry and put in hot oven (400°F) for first 10 minutes. Reduce heat to 350°F and continue baking until the filling is firm in center (about 35 minutes). Place a layer of halved marshmallows on top, keeping them one-half inch apart, and continue cooking until brown (about 10 minutes longer).

**PUMPKIN NUT PIE**

<table>
<thead>
<tr>
<th>3/4 cup sugar</th>
<th>2 eggs beaten light</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 teaspoon cinnamon</td>
<td>1 1/2 cups hot milk</td>
</tr>
<tr>
<td>1 teaspoon ginger</td>
<td>1/2 cup chopped walnuts</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1 cup sweetened whipped cream</td>
</tr>
<tr>
<td>1 1/2 cups pumpkin</td>
<td></td>
</tr>
</tbody>
</table>

Mix together sugar, spices, and salt. Mix thoroughly with pumpkin. Add eggs and mix well. Add milk last. Pour into pan lined with Crisco pastry and put in hot oven (425°F) until pie crust begins to brown (about 15 minutes). Reduce heat to moderate (350°F) and bake until filling has set (about 30 minutes). Sprinkle with nut meats and cover with sweetened whipped cream.

**SPICED PEACH OR PEAR PIE**

| 1 large can peaches (halves) or pears | 1/4 cup vinegar |
| 1/4 cup brown sugar | 1/4 teaspoon cinnamon |
| | little allspice |

Stick 2 cloves in each peach or pear. Add the ingredients to the fruit and boil slowly for 10 minutes. Arrange pickled peaches or pears in pan lined with Crisco pastry. Add 1/2 cup pickled peach or pear syrup. If it is too thin, thicken with 1 tablespoon flour. Cover with a whole crust or strips arranged in criss-cross pattern. Sprinkle crust with cinnamon and powdered sugar. Put in hot oven (425°F) for 10 minutes. Reduce heat to 350°F for 15 minutes or until crust is delicately brown.

**VIRGINIA ARNOLD**, the pianist, knows a good thing when she tastes it. She dotes on Nut Bread—chock full of pecans or walnuts. It’s sure to have a sweet personality if you use the shortening that brings out its *true* flavor—sweet-flavored Crisco—as sweet as new churned butter!

**WABC and Columbia stations**
PIÑEAPPLE MERINGUE PIE

Filling

\[
\begin{align*}
\frac{3}{4} \text{ cup sugar} & \quad 1\frac{1}{4} \text{ cups grated pineapple} \\
\frac{1}{8} \text{ teaspoon salt} & \quad 1 \text{ tablespoon melted Crisco} \\
1 \text{ tablespoon flour} & \quad 2 \text{ egg yolks}
\end{align*}
\]

Mix sugar, salt, and flour together, add to pineapple. Add melted Crisco. Separate eggs, beat yolks until light and creamy, combine with first mixture. Transfer to a medium-sized pie plate lined with Crisco pastry. Put into a hot oven (425° F.) for 10 minutes. Then reduce the heat to 350° F. and continue cooking until filling is firm in the center (about 35 minutes).

Meringue

6 tablespoons powdered sugar \quad 2 egg whites

Beat egg whites stiff and add the powdered sugar. Spread this meringue on the pie when done. Return to the oven at 325° F. to brown the meringue.

OLD WORLD APPLE PIE

\[
\begin{align*}
\text{sliced apples} & \quad 3 \text{ tablespoons powdered sugar} \\
\frac{1}{2} \text{ cup sour cream} & \quad 4 \text{ to 6 tablespoons granulated sugar} \\
\frac{1}{2} \text{ teaspoon salt} & \quad
\end{align*}
\]

Line pie pan with Crisco pastry. Add sliced apples and sprinkle with granulated sugar. Pour sour cream over apples. Top with powdered sugar. Bake in moderately hot oven (375° F.) for about 30 minutes or until apples are tender and edges of crust brown.

Vell, Vell, Vell—listen to this: HENRY BURBIG, who gives us those delightfully garbled Yiddish versions of Aesop’s Fables, casts his vote for “vat cha tink”—Corn Pone! Does he dunk it? I don’t know. But I do know that Corn Pone is tender and delicious if you use pure sweet Crisco.

WABC and Columbia stations
FRUIT AMBER PIE

2 tablespoons granulated gelatine
1/4 cup cold water
3/4 cup hot water
1 cup sugar
1 cup orange juice
1/4 cup lemon juice
1/2 cup shredded canned pineapple
2 bananas
2 egg whites
1 cup whipping cream

Line a pie plate with Crisco pastry—prick entire surface with a fork. Bake in hot oven (425°F.) for 10 minutes. Soften gelatine in cold water, add hot water to dissolve it, and combine with sugar and fruit juices. Set aside to cool. When it starts to congeal, beat well with egg-beater. Add pineapple and bananas, cut in thin slices, and fold in the stiffly beaten egg whites and whipped cream. Chill until mixture holds its shape. Fill baked pie shell and set aside until stiff.

APPLE, RAISIN, AND NUT PIE

6 to 8 medium apples
3/4 cup raisins
2 1/8 cup sugar
1/4 teaspoon salt
1/4 cup chopped nuts
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/2 cup water
1 tablespoon cornstarch
3/4 cup chopped nuts

Peel, core, and slice apples. Combine with raisins, sugar, salt, spices, and water. Cook together for 10 minutes. Thicken mixture with cornstarch dissolved in a little cold water. Add nuts and pour into pie pan lined with Crisco pastry. Cover top with strips of pastry, cut 3/4 inch wide and put on lattice fashion. Put in hot oven (425°F.) for first 10 minutes, then reduce heat to 350°F. Continue baking until crust is browned (about 35 minutes).

Romantic DENNIS KING didn’t disappoint me by choosing anything prosaic when I asked him what he liked best of all to eat. Orange Tea Biscuits! Don’t they sound tricky? They’re simple as can be to make—if you’ll just follow my Crisco recipe!

WABC and Columbia stations
CHOCOLATE SUNDAE PIE

Heat milk in double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour the hot milk over the eggs, return to double boiler and cook until it has the consistency of thick cream. Remove from fire, add the gelatine which has been soaking 5 minutes in cold water. Add vanilla. Cool. When cool and ready to set, beat with Dover egg-beater, and fold in the stiffly beaten egg whites. Pour into a baked Crisco pie shell, set in refrigerator. When thoroughly cold, cover with the sweetened whipped cream and sprinkle top with the grated chocolate.

PINEAPPLE PASTRIES

Cook pineapple juice, sugar, and lemon juice to a syrup. Add pineapple and cook until it becomes soft. Remove pineapple from syrup and when cool, place in pastry shells. Mix cornstarch and water together, pour in syrup mixture and cook until it thickens. Cool and pour it over pineapple in pastry shells. Bake in a hot oven (450° F.) for 15 minutes. Cool and serve with whipped cream and cherries.

Your jolly friend ED, wants all the Sisters of the Skillet to know that his idea of heaven is a place where they serve Corn Fritters three times a day. Corn Fritters can be so delicious—if they’re made right. Fried in deep hot Crisco they’re fluffy and crispy—the way corn fritters should be!

WJZ and associated N.B.C. stations
Tuesdays, Thursdays and Fridays at 8:45 p.m.
PECAN TARTS

1 cup water
1 cup brown sugar
2 tablespoons flour
¾ teaspoon salt
2 eggs, lightly beaten
1 cup milk

½ cup whole pecan meats
½ cup boiling water
1 teaspoon vanilla
½ cup cream, whipped with
1 tablespoon powdered sugar

Prepare medium-thick syrup by boiling sugar and water together. Set aside to cool. Add flour and salt to lightly beaten eggs. Add the milk and mix well. Cook this mixture in double boiler until thick and smooth, stirring constantly. To this add half of the brown sugar mixture and vanilla. Remove from fire and cool. Put 1 large tablespoon of mixture in each tart shell and place four pecan meats on top. Use the remaining syrup to cover the pecans. Put a teaspoon of sweetened whipped cream in the center of each tart. Chill thoroughly at least 4 hours and serve. This makes 10 tarts.

Tart Shells

Roll Crisco pastry ¼ inch thick on floured board. Cut in small rounds, then cover inside of Crisco muffin tins with the rounds. Prick well with fork to insure perfect shaped shells. Bake 10 minutes in hot oven (425° F.).

LEMON CHEESE TART

½ cup sugar
2 eggs
1 cup cottage cheese
¾ teaspoon salt

¼ teaspoon nutmeg
2 tablespoons cream
1 teaspoon grated lemon peel
¼ cup currants

Press cheese through fine sieve, add salt, cream, and seasoning. Beat sugar with eggs. Combine the two mixtures. Add currants washed and dredged with flour. Pour into unbaked shells, filling each about ⅔ full. Put into hot oven (450° F.) for about 5 minutes. Reduce heat to 325° F. and bake 10 minutes more.

“Tell all the dear sisters that I think there’s nothing like good old Corned Beef Hash,” says RALPH, of Sisters of the Skillet fame. Corned Beef Hash is a grand man’s dish when it’s browned to a turn in sweet, pure Crisco.

WJZ and associated N.B.C. stations
Tuesdays, Thursdays and Fridays at 8:45 p.m.
MAPLE CREAM PIE OR TARTS

Filling

1 tablespoon Crisco  2 egg yolks
1 cup milk  ½ cup chopped nuts
½ cup maple syrup  ¼ teaspoon salt
2 tablespoons cornstarch

Put Crisco, milk, maple syrup, salt, and egg yolk in a double boiler. Add cornstarch dissolved in a little cold water. Cook until mixture is thick and creamy, stirring constantly. When cool, add nuts. Pour into baked pie or tart shells. Decorate with meringue or whipped cream. This recipe will fill 1 large shell or 6 little ones.

Meringue

2 egg whites  4 tablespoons granulated sugar

Beat egg whites until stiff but not dry, add sugar, and continue beating until very stiff.

CHERRY TARTS

4 cups fresh cherries  1 cup juice
1 cup sugar  1½ tablespoons cornstarch

Wash cherries. Seed and place in a bowl. Sprinkle with sugar and let stand 1 hour so that sugar will draw out juice. Drain off juice and add enough water to make a cup full of liquid. Heat juice to boiling point and add cornstarch that has been mixed with a little cold water. Boil this slowly until syrup is thick and transparent. Then fill baked tart shells with cherries and cover them with the hot syrup. Cool and serve plain or with whipped cream.

Picturesque EMORY DEUTSCH proves that he's a real gypsy. First, he leads a gypsy orchestra. Secondly, he loves his Hungarian Goulash. Try it sometime. But don’t forget to pan fry the meat in Crisco—this jolly sizzle seals in the juices and gives the meat a grand, sweet flavor!

WABC and Columbia stations
Sundays at 1:30 p.m.
CREAM OF TOMATO SOUP
(Serves 4 to 6)

2 cups tomatoes  4 tablespoons flour
1/4 teaspoon soda  2 cups milk
1 teaspoon chopped onion  1/2 teaspoon salt
2 tablespoons Crisco  pepper

Cook first three ingredients together for 4 to 10 minutes and then strain. Melt Crisco, stir in flour until blended. Pour hot milk gradually over Crisco-flour mixture. Cook until thickened. Add hot tomato to the white sauce. Season and serve immediately.

CORN SOUP
(Serves 4 to 6)

1 cup corn  1 slice onion
1 pint boiling water  2 tablespoons Crisco
1 pint milk  2 tablespoons flour


I guess everyone knows that Mobiloil’s GLADYS RICE likes “little yaller dogs”. But did you know she has a yen for Cherry Tart, too? Try the Cherry Tart recipe on page 28 and see how much better it tastes when the crust is made with Crisco.

WEAF and associated N.B.C. stations
Wednesdays at 9:30 p.m.
**DUCHESS SOUP**

*(Serves 4 to 6)*

1 quart milk  
1 tablespoon minced onion  
3 tablespoons flour  
2 teaspoons chopped parsley

3 tablespoons Crisco  
3 tablespoons grated yellow cheese

Scald milk and onions together. Remove onion and pour milk over flour and Crisco which have been thoroughly blended together. Cook well, stirring constantly. Remove from fire and add cheese and parsley. Season to taste and serve at once.
**WHOLE WHEAT SANDWICH BREAD**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 cups whole wheat or graham flour</td>
<td></td>
</tr>
<tr>
<td>1 cup white flour</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon soda</td>
<td></td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons Crisco</td>
<td>2 tablespoons Crisco</td>
</tr>
<tr>
<td>4 tablespoons brown sugar</td>
<td>¼ cup molasses</td>
</tr>
<tr>
<td>½ cup molasses</td>
<td>¾ cup milk</td>
</tr>
<tr>
<td>½ cup water</td>
<td>½ cup water</td>
</tr>
<tr>
<td>1 cup chopped walnuts</td>
<td>1 cup chopped walnuts</td>
</tr>
</tbody>
</table>

Mix whole wheat flour, white flour, soda, baking powder, salt, and sugar together. Add molasses, milk, and water and mix well. Add nuts and Crisco and beat thoroughly. Pour in a loaf pan rubbed with Crisco and let stand 20 minutes. Bake in slow oven (300° F.) about 1 hour. Do not slice for sandwiches until 1 day old.

**PEANUT BUTTER BREAD**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups flour</td>
<td>2/3 cup peanut butter</td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td>4 tablespoons Crisco</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>2 eggs, lightly beaten</td>
</tr>
<tr>
<td>½ cup sugar</td>
<td>1 cup milk</td>
</tr>
</tbody>
</table>

Sift dry ingredients. Work in peanut butter and Crisco until well blended. Add well-beaten egg combined with milk. Mix thoroughly. Transfer batter to medium-sized bread pan which has been well rubbed with Crisco. Bake in a moderate oven (350° F.) until the loaf is brown and firm on top and has shrunk away from the edges of the pan. This will take from 1 to 1½ hours.

Cherry Tart wins the contralto vote of ELIZABETH LENNOX. Try the recipe on page 28 and see if this dainty pastry doesn't win your vote, too. The Crisco crust does improve any tart or pie.

*WJZ and associated N.B.C. stations
Wednesdays at 7:15 p.m.*
STEAMED BROWN BREAD

1 cup ground rolled oats 1 tablespoon Crisco
1 cup graham flour 1 teaspoon salt
1 cup cornmeal 3/4 cup molasses
2 teaspoons soda 1 3/4 cups sour milk
1 cup raisins

Mix flours, soda, and salt. Do not try to sift them—just mix well. Add molasses, milk, and melted Crisco and mix thoroughly. Stir in raisins. Rub molds with Crisco. Fill about 2/3 full (baking powder cans can be used). Put on covers and steam 2 to 3 hours.

NUT BREAD

2 eggs 4 teaspoons baking powder
1 cup sugar 1 teaspoon salt
1/4 cup milk 2 tablespoons Crisco
3 cups flour 1 cup nut meats

Beat eggs with sugar. Stir in milk alternately with flour, salt, and baking powder sifted together. Add melted Crisco and chopped nut meats dredged with flour. Pour into loaf pan rubbed with Crisco. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350° F.) about 40 minutes.

GERMAN COFFEE CAKE

3 cups flour 1/4 teaspoon cinnamon
5 teaspoons baking powder 3/4 cup sugar
1 teaspoon salt 1/4 cup Crisco
1/4 teaspoon nutmeg 2 eggs
1 cup milk

Sift all dry ingredients together. Work in Crisco. Add eggs combined

Naturally I thought WAMP CARLSON of the Tastyeast Jesters would pick a Swedish dish—but, no, he chose Chocolate Sundae Pie! It's a favorite with men who confess a sweet-tooth—and it's doubly good if the crust is made with pure, sweet-tasting Crisco.

WJZ and associated N.B.C. stations
Mondays, Thursdays and Saturdays at 7:15 p.m.
with milk. Stir until smooth. Pour into a shallow pan (8" x 12") rubbed with Crisco. Cover with the following mixture—

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} & \quad \frac{1}{4} \text{ cup flour} \\
1 \text{ cup brown sugar} & \quad \frac{1}{2} \text{ teaspoon cinnamon} \\
\frac{1}{6} \text{ teaspoon salt} & \\
\end{align*}
\]

Blend ingredients with a fork. Spread smoothly on top of batter. Sprinkle with 1 cup coarsely chopped nuts. Bake 30 minutes in a moderate oven (350°F).

**EVERLASTING ROLLS**

1 cake dry or compressed yeast* 
\[\frac{1}{2} \text{ cup sugar} \]
\[1 \text{ egg} \]
\[\frac{1}{2} \text{ cup warm water} \]
\[1 \frac{1}{2} \text{ teaspoons salt} \]
\[\frac{1}{2} \text{ teaspoon sugar} \]
\[2 \text{ cups warm water} \]
\[\frac{1}{2} \text{ cup Crisco} \]
\[8 \text{ cups flour} \]

Dissolve yeast in \(\frac{1}{2}\) cup of warm water and \(\frac{1}{2}\) teaspoon sugar for 45 minutes. Blend Crisco well with the sugar, add the beaten egg, salt, warm water, and dissolved yeast. Then add enough sifted flour to make a stiff dough. Knead until elastic to the touch. Put the dough in a warm place to double its bulk. Then knead it down again, shape, and let rise again. Bake in a hot oven (400°F). This dough may be kept in the refrigerator to be used at some later time. When it is used, it should always be kneaded down, rolled out and cut, placed in the pan, and allowed to rise again until double in bulk.

*When dry yeast is used, this bread should be mixed the night before the bread or rolls are to be baked. When compressed yeast is used, the dough may be mixed the same morning.*
Desserts

(All of these recipes serve 6 or more people)

BLUEBERRY COTTAGE PUDDING

\[
\begin{align*}
\frac{1}{2} & \text{ cup Crisco} & 2 & \text{ cups flour} \\
\frac{3}{4} & \text{ cup sugar} & 3 & \text{ teaspoons baking powder} \\
1 & \text{ egg} & \frac{1}{2} & \text{ teaspoon salt} \\
\text{grated rind of } \frac{1}{2} & \text{ lemon} & 1 & \text{ cup milk} \\
\frac{3}{4} & \text{ cup blueberries} & & \\
\end{align*}
\]

Blend Crisco, sugar, egg, and grated lemon rind together. Sift dry ingredients. Add blueberries and add alternately with milk to the first mixture. Transfer to a shallow pan or individual muffin pans rubbed with Crisco. Bake in a moderately hot oven (375° F.) until brown (20 to 30 minutes). Serve with blueberry sauce. Any berry may be substituted for the blueberries.

WASHINGTON PIE

\[
\begin{align*}
\frac{1}{2} & \text{ cup Crisco} & 1\frac{1}{2} & \text{ cups flour} \\
\frac{3}{4} & \text{ cup sugar} & 3 & \text{ teaspoons baking powder} \\
2 & \text{ eggs} & \frac{1}{2} & \text{ teaspoon salt} \\
\frac{1}{2} & \text{ cup milk} & 1 & \text{ teaspoon vanilla} \\
\end{align*}
\]

Blend Crisco thoroughly with sugar and yolks of eggs. Add milk alternately with sifted flour, baking powder, and salt. Add vanilla. Fold in egg whites beaten stiff but not dry. Pour into two layer pans rubbed with Crisco. Bake in a moderately hot oven (375° F.).

PHIL COOK stopped juggling his many voices long enough to answer my question, "What's your favorite food?" "Deep Dish Apple Pie with an exclamation point," said he. Your men folk will add exclamations, too, if you serve this popular dessert nestling under a flaky Crisco crust.

WJZ and associated N.B.C. stations
Every weekday, except Saturday, at 7:30 p.m.
Whipped Cream Filling

Whip 1 cup of cream. Add 2 tablespoons powdered sugar. Stir in 2 tablespoons crushed pineapple or 1 mashed banana to half of this. Spread between layers. Cover top and sides with cream. Garnish top with red cherries. Fresh mint may be added to the garnish just before serving. Tiny green mint gumdrops may also be used.

Variations

Spread jam between layers. Cover with powdered sugar and a little cinnamon. A chocolate cream filling may be used between layers. In this case, cover top with whipped cream and grate bitter chocolate over it.

Chocolate Cream Filling

\[
\begin{align*}
\frac{1}{2} \text{ cup sugar} & \quad 3 \text{ tablespoons cocoa} \\
2 \text{ tablespoons flour} & \quad 1 \text{ egg} \\
\frac{1}{8} \text{ teaspoon salt} & \quad 1 \text{ cup milk} \\
1 \text{ teaspoon vanilla} & 
\end{align*}
\]

Sift sugar, flour, salt, and cocoa. Add slightly beaten egg and milk, and cook over boiling water until thick. When cool, add vanilla.

PLUM CAKE

\[
\begin{align*}
2 \text{ cups flour} & \quad 1 \text{ egg} \\
4 \text{ teaspoons baking powder} & \quad 1 \text{ cup milk} \\
4 \text{ tablespoons Crisco} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\end{align*}
\]

Mix and sift dry ingredients, cut in Crisco. Stir in egg combined with milk. Spread about \(\frac{1}{2}\) inch thick in a shallow pan rubbed with Crisco. Cover dough with halves of small purple plums, arranging skin side up in overlapping rows. Sprinkle with \(\frac{1}{2}\) cup sugar, \(\frac{1}{8}\) teaspoon cinnamon, 2 tablespoons fine dried crumbs mixed together. Bake in hot oven (400° F.) for 20 minutes. Serve warm with sauce made by thickening

VAUGHN DE LEATH, the Original Radio Girl, crooned her preference for Lemon Cheese Tart. It's a delicate-tasting pastry that deserves a crust made with a delicate-tasting shortening (that's Crisco).

Associated N.B.C. stations
plum juice with flour or cornstarch. If fresh plums are used, cook 5 to 6 plums (cut into pieces) with 1 cup water and $\frac{1}{3}$ cup sugar. To thicken, add 1 tablespoon flour or cornstarch blended with a little cold water. After adding the thickener, heat the sauce until it boils.

**ORANGE DESSERT SQUARES**

$\frac{1}{2}$ cup Crisco  
$\frac{1}{3}$ cup sugar  
2 eggs  
2 cups flour  
2 teaspoons baking powder  
$\frac{1}{4}$ teaspoon salt  
$\frac{3}{4}$ cup milk  
grated rind of 1 orange

Blend the Crisco with the sugar and egg yolks. Add sifted dry ingredients alternately with milk. Cut and fold in the stiffly beaten egg whites and grated orange rind. Pour into 2 small square cake pans or 1 larger pan rubbed with Crisco. Bake in a moderately hot oven (375° F.). When done, cut in squares and serve hot with orange sauce.

**Orange Sauce**

$\frac{1}{3}$ cup sugar  
$\frac{1}{4}$ teaspoon salt  
2 teaspoons cornstarch  
1 cup boiling water  
1 teaspoon Crisco  
2 oranges, juice and grated rind

Mix sugar, cornstarch, and salt. Pour boiling water over mixture, stirring constantly. Cook until mixture thickens and is clear. Add Crisco, juice, and grated rind of oranges just before removing from the fire.

**STRAWBERRY MERINGUE CAKE**

$\frac{1}{3}$ cup Crisco  
1 cup sugar  
2 eggs  
$\frac{1}{2}$ cup milk  
$1\frac{1}{2}$ cups flour  
3 teaspoons baking powder  
$\frac{1}{2}$ teaspoon salt  
$\frac{1}{2}$ teaspoon vanilla

Blend Crisco with sugar and eggs. Sift flour, baking powder, salt, and add alternately with the milk. Add vanilla. Mix well. Turn into shallow
FROM OUT OF THE AIR

cake pan rubbed with Crisco and bake in a moderately hot oven (375°F.) 30 minutes. Cool and cut in 3-inch squares. Hollow out centers. Fill with vanilla ice cream and top with strawberry meringue (or serve with strawberry meringue only).

**Strawberry Meringue**

1 cup crushed strawberries* 1 egg white
\(\frac{3}{4}\) cup granulated sugar 1 teaspoon lemon juice

Put crushed strawberries, sugar, lemon juice, and egg whites in large mixing bowl. Beat with Dover beater until light and stiff.

*If fresh strawberries are not available, use preserved berries, omitting sugar.

**CARROT PUDDING**

\(\frac{1}{2}\) cup Crisco  \(\frac{1}{2}\) cup brown sugar
\(\frac{3}{4}\) cup sugar 1 egg
1 cup grated raw carrots 1 cup seedless raisins
\(\frac{1}{2}\) cup currants 2 teaspoons lemon peel, cut thin

Blend Crisco, sugar, and egg. Add grated carrots, raisins, currants, and lemon peel. Add the sifted flour, baking powder, salt, and spices. Mix thoroughly. Then add the soda dissolved in water. You can cook this pudding in two ways: (1) Pour the mixture into custard cups, cover with waxed paper, steam for 1 hour, then bake in a moderate oven (350°F.) for 10 minutes. (2) Pour mixture into a tube mould or pudding dish rubbed with Crisco and bake in a slow oven (325°F.) for 1 hour. Serve with hard sauce or whipped cream.

**MARCELLA SHIELDS**, ingenue of the Dutch Masters program, expressed her yearning for the Dixie combination: Southern Fried Chicken with Spoon Bread and Corn Fritters. Good cooks way-down-South know how Crisco improves the goodness of all three of these foods.

*WJZ and associated N.B.C. stations
Wednesdays at 9:30 p.m.*
PEACH COBBLER

2 1/2 cups flour 1/4 cup sugar
4 teaspoons baking powder 4 tablespoons Crisco
1 teaspoon salt 1 egg
2 cups peaches 1/2 cup milk

Sift dry ingredients. Work in Crisco rather fine. Beat egg into milk and stir liquid into dry ingredients. Roll out to 1/2 inch in thickness. Spread with fruit. Dot surface with bits of Crisco. Roll up, handling lightly. Place in a pan rubbed with Crisco. Bake in a hot oven (400°F) until thoroughly cooked throughout and nicely browned on surface. Serve with cream or with sauce (see lemon sauce below).

PEACH ROLL

2 cups flour 4 tablespoons Crisco
4 teaspoons baking powder 3/4 cup milk
1/2 teaspoon salt 2 cups peeled, diced peaches
2 tablespoons sugar 1/2 cup sugar (additional)

Sift flour, baking powder, salt, and sugar together. Work in Crisco and add the milk. Transfer to slightly floured board and roll into an oblong sheet about 1/4 inch thick. Combine peaches and additional sugar, spread the mixture over the top of the dough and roll up like a jelly roll. Transfer to a pan rubbed with Crisco. Brush top with milk and bake in a moderately hot oven (375°F) about 30 minutes. Cut in slices and serve with lemon or hard sauce.

Lemon Sauce

1/2 cup sugar 1/8 teaspoon salt
1 tablespoon cornstarch 3/4 cup water
1/2 lemon (juice and rind)

Mix sugar with cornstarch and salt. Stir in boiling water. Cook until thick. Add lemon juice and grated rind. For vanilla sauce, substitute 1 teaspoon vanilla for lemon.

“Pecan Tarts for me” is the way MURIEL WILSON of the Paris Night Life program voted. Won’t you try the recipe on page 27 and let yourself enjoy this dainty in a crispy Crisco crust?

WJZ and associated N.B.C. stations
Tuesdays and Thursdays at 10:45 p.m.
Blackberry Roll
Substitute 2 1/2 cups cleaned blackberries for peaches in preceding recipe.

Plum Roll
Substitute 2 cups peeled, pitted, diced plums for the peaches.

CREAM PUFFS

Puffs
6 tablespoons Crisco 1 cup flour
1 cup boiling water 4 eggs

Bring water to a boil in saucepan, add Crisco, and stir until melted. Then add flour, stirring vigorously all the time. Cook until it forms a paste which clears the pan. Turn into a mixing bowl and when partially cool, add eggs one at a time, beating each in thoroughly before adding the next. After last egg is added, beat vigorously. Then drop by spoonfuls about 2 inches apart on baking pan rubbed with Crisco. Put in hot oven (425° to 450° F.) for 10 minutes, then reduce heat to 325° F. Bake 45 minutes in all.

Filling
1 cup milk 1/2 teaspoon salt
1/2 cup sugar 2 eggs
2 tablespoons cornstarch 1 teaspoon vanilla


Lee Morse dotes on Fried Chicken Southern Style (and, like the true Southerner she is, says "fried in Crisco, of course").
GOOD THINGS TO EAT

PINEAPPLE TORTE

½ cup melted Crisco
1 cup granulated sugar
1 teaspoon cinnamon

Combine these ingredients. Take out ¾ cup of the mixture. Use remainder to line bottom of square cake pan.

Filling

1 cup sugar
2 ½ cups pineapple, shredded

Blend sugar with flour. Add pineapple and slightly beaten egg yolks. Fold in stiffly beaten whites. Pour this over rusk mixture. Sprinkle top with the ¾ cup of crumbs. Bake 1 hour in a slow oven (325°F.). Chill. Serve with plain or whipped cream.

CHOCOLATE SOUFFLE

2 tablespoons Crisco
¼ cup flour
⅛ teaspoon salt
1 ²/₃ cups milk

Melt Crisco, add flour and salt. When smooth, stir in the milk. Stir until mixture thickens, add melted chocolate and sugar. Separate eggs, beating yolks until light, whites until stiff. Pour the hot mixture on the egg yolks. Add baking powder, fold in whipped egg white and macaroon crumbs. Transfer to individual ramekins or custard cups rubbed with Crisco. Place in a shallow pan of hot water, and bake in a moderate oven (350°F.) until the center is firm (about 20 minutes). Serve with cream.

MABEL JACKSON, on the Fuller Brush program, chose Apple Pie a la mode. Of course, it’s doubly important to have a flaky crust when you put ice cream on top—so it’s safest to use pure, sweet Crisco as the shortening.

WEAF and associated N.B.C. stations
Tuesdays at 9:30 p.m.
FROM OUT OF THE AIR

QUICK STRAWBERRY SHORTCAKE

3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup Crisco
1 egg, beaten
1 cup milk
2 quarts strawberries
powdered sugar
whipped cream

Sift flour, baking powder, and salt together. Work Crisco in. Add milk combined with egg. Drop by spoonfuls on baking sheet rubbed with Crisco, or spread over layer cake pan for one large shortcake. Bake in hot oven (450° F.) about 15 minutes. Wash and cut the berries, mix with powdered sugar. Split the shortcakes, butter them, and cover 1/2 with berries, put other half on top and cover with berries, and then add whipped cream and decorate with whole berries. This serves 8 people.

APPLE GINGER PUDDING

3 cups flour
1 teaspoon soda
1 teaspoon salt
1 1/2 teaspoons ginger
1/4 cup sugar
1 cup boiling water
2 tablespoons Crisco
1 cup molasses
2 cups strained applesauce

Sift dry ingredients together. Melt Crisco in boiling water and add molasses. Combine with first mixture. Place applesauce in a shallow pan rubbed with Crisco. Pour batter over applesauce, bake in moderately hot oven (375° F.) until firm in center (about 30 minutes). Serve plain or with whipped cream or hard sauce.

FRUIT PUDDING

1/2 cup Crisco
1 cup sugar
3 eggs
1/2 teaspoon lemon extract
1/2 teaspoon salt
2 cups flour
3 teaspoons baking powder
1/2 cup milk

MAHLON MERRICK, leader of the Pacific Vagabonds, has a weakness for Washington Pie, I'm told. I'd like to surprise him with the one for which I give the recipe on page 34—and see if he doesn't agree that Crisco makes his favorite dish taste even better.

Associated N.B.C. Pacific Coast stations
Blend Crisco, sugar, and eggs. Add flavoring. Sift dry ingredients together and add alternately with milk to first mixture. Mix thoroughly. Pour into cup cake pans and bake at 375° F. for 20 minutes. Serve warm with sauce.

**Sauce**

2 cups canned blueberries  
2 tablespoons flour

Blend sugar and flour with blueberries. Cook until slightly thickened.

**MAIDS OF HONOR**

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad 2 \text{ teaspoons baking powder} \\
2 \text{ eggs} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{3}{4} \text{ cup sugar} & \quad \frac{1}{2} \text{ cup blanched almonds,} \\
1\frac{1}{2} \text{ cups raspberry jam} & \quad \text{chopped fine} \\
2\frac{1}{2} \text{ cups flour} & \quad \frac{1}{2} \text{ pint whipping cream}
\end{align*}
\]

Blend Crisco, sugar, and eggs. Add sifted dry ingredients. Form small round balls between hands and put into small muffin tins rubbed with Crisco. Make deep hole in center by pressing the dough up around the edges. Fill with jam and nuts mixed together. Bake in moderately hot oven (375° F.) for 12 to 15 minutes. Serve warm with whipped cream sweetened with honey.

**FRENCH CHEESE CAKE**

\[
\begin{align*}
1 \text{ cup cottage cheese*} & \quad 2 \text{ tablespoons melted Crisco,} \\
\frac{1}{2} \text{ cup flour} & \quad \text{grated rind and juice of} \\
\frac{1}{2} \text{ teaspoon salt} & \quad \frac{1}{2} \text{ lemon or} \\
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon nutmeg and 1} \\
\frac{1}{2} \text{ cup milk} & \quad \text{teaspoon vanilla} \\
2 \text{ egg yolks} & \quad 4 \text{ egg whites} \\
4 \text{ tablespoons sugar} & \quad \text{4 tablespoons sugar}
\end{align*}
\]

Put cheese through a fine sieve. Blend with flour, salt, and \(\frac{1}{4}\) cup sugar. Stir in milk, beaten yolks, melted Crisco, and flavoring. Beat whites

Banana Cream Pie wins the vote of **HAROLD DANA**, popular baritone at N.B.C.'s Pacific Coast studios. Its delicate-tasting filling deserves the delicate-tasting, flaky crust that only Crisco can make.

*Associated N.B.C. Pacific Coast stations*
with 4 tablespoons sugar until thick and fluffy. Fold into the first mixture. Pour into pan lined with cookie dough and bake in a slow oven (325° F.) for about 45 minutes. Test by pressing lightly with the finger tips. If the center springs back when pressed, remove from oven.

*Use only fresh cottage cheese.

### Cookie Dough

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 cup Crisco</td>
<td></td>
</tr>
<tr>
<td>6 tablespoons sugar</td>
<td></td>
</tr>
<tr>
<td>1 egg yolk</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons milk</td>
<td></td>
</tr>
<tr>
<td>1 1/4 cups flour</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon baking powder</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
</tbody>
</table>

Blend Crisco, sugar, and egg yolk. Add milk and sifted dry ingredients. Roll out to a thin sheet or press into pan, lining bottom and edges about 1/8 inch deep.

### CHOCOLATE ICE-BOX DESSERT

Use the round chocolate wafers about 2 3/4 inches in diameter, which can be purchased in tins. For each individual serving, pile up 4 wafers with whipped cream spread between them. Chill in the refrigerator for at least 3 hours and serve topped with sweetened whipped cream. One-half pint of cream is sufficient for 6 servings.
FRIED HAM CAKES
(Serves 4 to 6)

1 lb. ground ham, cooked or raw
3 eggs, beaten slightly

1 tablespoon finely chopped onion
1 tablespoon finely chopped green pepper

Mix ingredients. Shape into flat cakes about $\frac{1}{2}$ inch thick and pan fry in Crisco in hot skillet until crisp and brown. Serve with white sauce, (See page 62.)

FISH FILLETS—ITALIAN
(Serves 4 to 6)

2 lbs. fish fillets
2 teaspoons salt
1 medium-sized onion
2 tablespoons Crisco

1$\frac{1}{2}$ cups boiling water
1 to 2 tablespoons minced parsley
1 teaspoon lemon juice
1 egg

Cut the fish fillets in pieces for individual serving and put them in a deep skillet with the salt, pepper, and onion cut fine. Add the Crisco and the water, cover closely, and simmer for 30 minutes. Then transfer the whole pieces of tender fish to a hot platter and sprinkle with the parsley. Make a sauce by boiling the stock left in the skillet rapidly for 5 minutes. Add the lemon juice and pour gradually over the well-beaten egg.

ANN HOLDEN needs no introduction to those who listen to the Woman's Magazine of the Air. Thousands look to her for new ideas in cooking—if you live on the Coast you've probably listened to her regular talks on how Crisco helps make foods better. Her favorite dish is Spanish Rice.

Associated N.B.C. Pacific Coast stations
QUICK SALMON CAKES
(Serves 2 to 4)

1 cup salmon  1 teaspoon chopped onion
1 egg  1 teaspoon chopped parsley
1 teaspoon chopped green pepper

Remove the bones from the canned salmon. Shred fine, add beaten egg and finely minced green pepper, onion, and parsley. Shape into cakes, roll in flour or finely ground bread crumbs, and brown quickly in a skillet well greased with Crisco.

OMELETTE WITH CROUTONS
(Serves 2 to 4)

1 cup bread cubes  4 tablespoons milk or water
4 eggs  ½ teaspoon salt

Cut bread into small ½-inch cubes. Have enough melted Crisco in skillet to cover bottom. Fry bread cubes until brown. Beat eggs slightly. Add milk and salt. Stir in browned bread cubes. Pour mixture into frying pan in which bread was browned. Cook slowly, with cover on.

EGGPLANT WITH TOMATOES
(Serves 6 to 8)

1 medium-sized eggplant  2 or 3 ripe tomatoes
1 egg  ½ teaspoon salt
1 cup crushed cornflakes

Peel eggplant. Slice thin. Dip in beaten egg, then in cornflakes. Fry until tender and brown on both sides in skillet containing about ¼-inch melted Crisco. Cut tomatoes in round slices about ½ inch thick. Dip in cornflakes but not in egg. Brown in frying pan in hot Crisco until nicely brown and tender. Serve 1 slice of tomato on each slice of eggplant.

BENNIE WALKER, genial editor of the Woman’s Magazine of the Air and one of the most popular radio entertainers on the Pacific Coast, has a sweet tooth. His “dish” is Maple Cream Pie. Try it yourself—in a tender, flaky Crisco crust. The recipe is on page 28.

Associated N.B.C. Pacific Coast stations
GOOD THINGS TO EAT

PANNED GREEN CORN AND PEPPERS

Cut corn from cob, mix with finely chopped red and green sweet peppers. Melt enough Crisco in skillet to cover bottom. Add corn mixture, cover, and cook slowly for about 5 minutes. Remove cover and brown. This dish is especially delicious if a little cream is added.

CARROTS O'BRIEN

(Serves 6 to 8)

4 large carrots  1/2 teaspoon salt
1 green pepper  1/8 teaspoon pepper
3 tablespoons Crisco  1 teaspoon lemon juice
1 pimiento  1 teaspoon minced parsley

Cook carrots in boiling water (salted) until tender. Drain and remove skins. Cut in notch-like pieces or in dice. Remove the seeds from green pepper, and cut in long thin strips. Cut pimiento in thin strips also. Melt Crisco in frying pan, add the carrots and green pepper. Cook together without browning until green pepper is tender—about 8 minutes. Add pimiento and seasonings, and sprinkle with lemon juice and parsley just before serving.

POTATO CAKES

(Serves 4 to 6)

3 cups left-over mashed potatoes 1 egg

To every 3 cups of cold mashed potatoes, add 1 well-beaten egg. Season with salt and pepper. Shape into flat cakes about 1 inch thick. Put enough Crisco into frying pan to cover the bottom well. When hot, put cakes in and brown on one side. Add more Crisco if necessary. Turn with pancake turner and brown on the other side.

If you listen to my broadcasts, you know MRS. BLAKE. For she's the friendly conductor of Mrs. Blake's Radio Column, over which I talk. Mrs. Blake tells me she has a preference for Codfish Balls. They are good, when fried right—which, to me, means "fried in sweet-tasting, digestible Crisco".

WEAF and associated N.B.C. stations
Weekdays at 10 a.m.
POTATO PANCAKES
(Serves 4 to 6)

3 or 4 large potatoes 1 tablespoon flour
2 eggs ½ cup Crisco
½ teaspoon baking powder salt

Grate the raw, pared potatoes, add the salt, well-beaten eggs, and last
the flour and baking powder. Drop by spoonfuls into a hot skillet well
greased with Crisco. Fry slowly until brown and crisp on both sides. If
preferred, the mixture may be spread over the whole skillet. These may
be served with sugar, jelly, or syrup, or they may be eaten plain with
pot roast or veal.

APPLE GRIDDLE CAKES
(Serves 6)

2 cups bread broken in pieces ½ teaspoon salt
2 cups hot milk 2 eggs, separated
1 tablespoon Crisco 1 cup flour
1 tablespoon sugar 2 teaspoons baking powder
1 cup chopped cooking apples

Soak bread and milk together until soft. Add the Crisco, sugar, and
salt, then egg yolks beaten until light. Add flour and baking powder
sifted together. Fold in the stiffly beaten egg whites. Stir apples into the
batter with a fork. Drop by spoonfuls on Criscoed griddle. Cook until
brown on one side and then turn and finish cooking. Serve hot with
butter and sugar or syrup.

Here's DAD DAILEY, who broadcasts the Crisco talks
on the Care and Feeding of Husbands. "Well," he told
me, "I like fried Chicken 'n' I like Waffles—and I
always like to have a lot of Cookies handy to munch
on. Keep the cookie jar full, say I." So say I! And it's
easy to make cookies, if you use Crisco, the shortening
that comes to you already creamed.

WEAF and associated N.B.C. stations
Every other Thursday at 10 a.m.
BERRY FRITTERS

(Makes 10 to 12)

1 cup flour  ½ cup milk
1 teaspoon baking powder  1 tablespoon melted Crisco
¼ teaspoon salt  ¾ cup blueberries or
2 tablespoons sugar  blackberries
1 egg

Sift dry ingredients together. Add egg combined with milk. Stir in melted Crisco and berries. Drop by tablespoons into deep Crisco (350° F.) and cook until golden brown. Drain on crumpled, unglazed paper. Dust with powdered sugar and serve with berry or lemon sauce (see page 38).

CORN FRITTERS

(Makes 12)

1½ cups flour  ½ cup milk
1½ teaspoons baking powder  2 eggs
½ teaspoon salt  2 teaspoons melted Crisco
1 cup drained canned corn

Sift the dry ingredients together. Beat eggs well. Combine with milk and add to first mixture. Stir in corn and melted Crisco. Drop by small tablespoons into deep Crisco (350° F.) or hot enough to brown an inch cube of bread in 65 seconds. Drain on crumpled paper.

MRS. RAILING, you know, is the Southerner who broadcasts such interesting "food experiences" for Crisco. "Put my choice down as Lemon Meringue Pie," she told me. If this old favorite is your favorite, too, see how much better it is nesting in the sort of a crust that Crisco makes—tender and flaky.

WEAF and associated N.B.C. stations
Every other Thursday at 10 a.m.
VEGETABLE FRITTERS  
(Makes 12 to 15) 

1 1/4 cups flour  
1/2 teaspoon salt  
3 1/2 teaspoons baking powder  
2 eggs  
1/2 cup milk  
1/4 cup peas  
1/4 cup lima beans  
1/2 cup carrots (cooked and chopped)  
1 tablespoon chopped parsley  
2 tablespoons Crisco  

Mix and sift flour, salt, and baking powder. Beat eggs and combine with milk. Add to the flour mixture and beat thoroughly. Add vegetables and Crisco. Mix well. Drop by tablespoons into deep Crisco (365° F.) and fry until delicately brown. Drain on unglazed paper. Serve hot.

PARSNIP FRITTERS  
(Makes 12)  

3 parsnips  
2 eggs  
1 tablespoon Crisco  
1 cup milk  
1 teaspoon salt  
3 tablespoons flour  

Boil parsnips until tender, mash well, and remove fibrous parts. Beat eggs until light and stir into mashed parsnips. Add Crisco, milk, salt, and flour. Drop by spoonfuls into deep hot Crisco (375° to 400° F.) and fry until brown.

ORANGE FRITTERS  
(Makes 8 to 10)  

1 cup flour  
1 1/2 teaspoons baking powder  
2 tablespoons sugar  
1 egg  
orange sections  
1 1/2 teaspoon salt  
1/2 cup milk  
1 egg  

Mix and sift flour, baking powder, sugar, and salt. Add the milk, then well-beaten eggs. Mix well. Dip orange sections in batter and drop into deep hot Crisco (375° F.) and fry until golden brown. Canned grapefruit may be substituted for orange sections.

CHEESE PUFFS  
(Makes 8 to 10)  

1 cup grated cheese  
1/4 cup soft bread crumbs  
paprika  
1/4 teaspoon Worcestershire sauce  
1 egg  
1/4 teaspoon salt  


GOOD THINGS TO EAT

Separate egg. Mix crumbs with yolk. Add cheese and seasonings. Fold in white. Shape into balls and roll in fine dry bread crumbs and drop in deep Crisco heated to 375° F. or until a piece of bread will brown in 60 seconds.

RICE AND CHEESE CROQUETTES
(Makes 8 to 10)

8 ozs. cheese 1/2 teaspoon salt
1/2 cup milk 2 cups cooked rice
1 tablespoon flour 1 egg
1 tablespoon Crisco rice krispie crumbs
2 tablespoons milk

Melt Crisco. Blend with flour and salt. Stir in milk and cook until mixture thickens. Add cheese. Cook over a low heat until smooth. Add rice and beaten egg just before removing from stove. Chill, then shape into croquettes and roll in krispie crumbs. Roll in egg diluted with milk and again in crumbs. Fry in deep Crisco heated to 375° F. or until a cube of bread browns in 60 seconds.

HAM AND RICE CROQUETTES
(Makes 6 to 8)

2 tablespoons Crisco 1 cup milk
4 tablespoons flour 1 cup boiled rice
1 teaspoon salt 1 cup chopped cooked ham
1/2 teaspoon paprika 1 egg

Melt Crisco, stir in flour and seasonings, and when smooth, add the milk. Stir until mixture thickens and pour it over slightly beaten egg. Cook for 2 minutes longer and combine with the rice and ham. Transfer to shallow dish to cool. When cool, form into balls or cylinders. Roll in dry bread crumbs, then in beaten egg diluted with 2 tablespoons milk or water, and again in crumbs. Fry in deep Crisco 375° F. or hot enough to brown an inch cube of bread in 60 seconds. Drain on crumpled, unglazed paper.

CHICKEN CROQUETTES
(Makes 6 to 8)

2 tablespoons Crisco 1 teaspoon lemon juice
4 tablespoons flour 1 teaspoon onion juice
1 teaspoon salt 1 teaspoon chopped parsley
1 cup milk 1 egg
2 cups cooked chicken

Melt Crisco and blend with flour and salt. Stir in heated milk gradually. Cook slowly until thick, stirring constantly. Add finely chopped chicken
and seasonings. Cool thoroughly. Shape into croquettes. Roll in finely ground bread or cracker crumbs. Dip in beaten egg and again in crumbs. Fry in deep Crisco heated to 390°F. or until a cube of bread browns in 40 seconds.

**MACARONI CROQUETTES**

*(Makes 8 to 10)*

| 1 cup milk | 1 cup ground left-over meat |
| 2 tablespoons flour | 1 egg |
| 2 tablespoons Crisco | 2 cups fine dry bread crumbs |
| 1 teaspoon salt | 2 tablespoons celery, chopped fine |
| ½ package macaroni (4 to 5 ozs.) | |

Make a white sauce by blending melted Crisco with flour and salt. Stir in hot milk and cook until thick. Cook macaroni in rapid boiling water for 9 minutes. Drain and mix macaroni, celery, meat, and white sauce together. Form into croquettes. Roll in crumbs. Dip in beaten egg diluted with 2 tablespoons water. Roll again in crumbs and fry in deep hot Crisco (375°F.) until golden brown.

**FRENCH FRIED POTATOES**

Pare 5 or 6 potatoes. Cut in strips ⅛ inch thick. Soak in cold or ice water 30 minutes to an hour. Drain and dry thoroughly between absorbent towels. Fry in deep hot Crisco (390°F.) or a temperature that browns an inch cube of bread in 40 seconds. When a delicate brown, drain on unglazed paper. Sprinkle with salt just before putting on the table.

**FRENCH FRIED CAULIFLOWER**

*(Serves 6 to 8)*

| 1 large cauliflower | 1 large cauliflower | 1 teaspoon baking powder |
| 1 cup flour | ½ cup milk |
| ¼ teaspoon salt | 1 egg |
| 1 tablespoon melted Crisco | |

I just expected **MARJORIE GRAY**, Fashion Editor of the Woman's Magazine of the Air, to pick a delicate dish like Creamed Crab in Croustades as her favorite. It's easy to understand why she likes it so much when you taste those deliciously crisp croustades made with Crisco.

*Fashion Editor, Woman's Magazine of the Air
Associated N.B.C. Pacific Coast stations*
Make a fritter batter by sifting flour, salt, and baking powder together. Stir in egg blended with milk. Add melted Crisco.

Parboil cauliflower in boiling salt water for 15 minutes. Drain and dip in fritter batter. Fry in deep hot Crisco 375° to 400° F. If preferred, cauliflower may be dipped in egg and rolled in bread crumbs before frying.

**FILLETS OF SOLE**

Be sure fillets are clean and dry. Sprinkle with salt and pepper and roll in cornmeal or in slightly beaten egg and finely ground dry bread crumbs.

Fry until brown in deep Crisco at 375° F. or hot enough to brown a cube of bread in 60 seconds. Or sauté in a hot skillet containing enough melted Crisco to cover bottom generously. Turn as soon as one side is nicely browned. When brown all over, cover and cook for a few minutes longer.

Serve with tartar sauce or sliced lemon.

**CODFISH BALLS**

*(Makes 8 to 12)*

<table>
<thead>
<tr>
<th>3 medium-sized potatoes</th>
<th>1 egg</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup dried codfish</td>
<td>¼ cup milk</td>
</tr>
</tbody>
</table>

Pare potatoes and cut into cubes. Add codfish. Cover with water and bring to a boil. Pour off the water, add fresh, and continue cooking until tender. Drain and mash. Add beaten egg and milk. Drop by tablespoons into deep hot Crisco 375° to 400° F. and fry until brown. Serve with sauce.

**Sauce**

<table>
<thead>
<tr>
<th>2 tablespoons Crisco</th>
<th>1 cup scalded milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons flour</td>
<td>2 hard-cooked eggs</td>
</tr>
<tr>
<td>salt and pepper to taste</td>
<td></td>
</tr>
</tbody>
</table>

Blend Crisco and flour together, stirring in hot milk and cooking until thick. Add chopped hard-cooked eggs just before serving.
**YEAST RAISED DOUGHNUTS**

1 cup scalded milk  
1 teaspoon salt  
$\frac{1}{2}$ cup sugar  
2 tablespoons Crisco  
1 yeast cake softened in  
$\frac{1}{4}$ cup lukewarm water  
4 to $4\frac{1}{2}$ cups flour  
$\frac{1}{4}$ teaspoon nutmeg

Add scalded milk to Crisco, sugar, and salt. When lukewarm, add the softened yeast. Add $1\frac{1}{2}$ cups flour. Allow sponge to stand in a warm place until light. Add the egg, nutmeg, and remainder of the flour and knead. Cover and set in a warm place to rise. Knead again and roll to $\frac{3}{4}$-inch thickness. Cut into strips, twist them, and fold over with the two ends meeting. Let rise a few minutes and fry in deep Crisco 375° F. until brown on both sides.

**DOUGHNUTS**

1 cup sugar  
3 tablespoons Crisco  
2 eggs  
1 cup milk  
5 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
$\frac{1}{2}$ teaspoon nutmeg

Blend Crisco, sugar, and eggs together. Add the milk, then the sifted dry ingredients. Roll out on a floured board. Cut into rounds with a doughnut cutter and fry in deep Crisco heated to 375° F. or until a cube of bread browns in 60 seconds. Turn each doughnut as soon as it rises to the top of the fat. Fry to a golden brown on both sides. Drain on unglazed paper and sprinkle with powdered sugar when cool.

Pop-overs, according to **HELEN WEBSTER**, whose voice is familiar to thousands of radio fans on the Pacific Coast, are fit for a queen when they are made with a fine shortening, (Crisco, of course). There just isn’t anything so crisp as a hot, puffy pop-over made with Crisco.

*Woman’s Magazine of the Air*  
Associated N.B.C. Pacific Coast stations
**LOKMA**

2 tablespoons Crisco  
1 cup boiling water  
1 cup flour  

\(\frac{1}{4}\) teaspoon salt  
1 teaspoon powdered sugar  
3 eggs

Put Crisco and water in a saucepan and bring to boiling point. Stir in flour previously sifted with salt and sugar. Beat vigorously. When mixture forms a ball and does not stick to side of pan (about 2 minutes), turn into a bowl. Let cool 2 or 3 minutes, stir in whole eggs one at a time, beating thoroughly. Drop by teaspoons into Crisco heated to 365° F. or until a piece of bread will brown in 60 seconds. Do not try to brown more than 4 or 5 at a time. Let them stay in hot Crisco, turning occasionally until they puff and are nicely browned. Serve with honey.

**SNOWBALLS**

\(\frac{1}{4}\) cup sugar  
\(\frac{1}{2}\) cup milk  
2 eggs, well beaten  
2 tablespoons melted Crisco

1 \(\frac{1}{2}\) cups flour  
1 teaspoon baking powder  
\(\frac{1}{2}\) teaspoon nutmeg

Add sugar to milk, then eggs and Crisco. Sift flour, salt, baking powder, and nutmeg together. Combine the two mixtures. Drop by teaspoons into Crisco heated to 375° F. or until a piece of bread browns in 60 seconds. Fry until brown. This recipe makes 3 dozen.
Main Dishes

SPAGHETTI WITH LIVER—ITALIAN
(Serves 6)

2 tablespoons Crisco  dash of pepper
\( \frac{1}{4} \) cup onion, chopped  \( \frac{1}{2} \) cup tomato pulp
1 cup beef or veal liver, cubed or ground  \( \frac{1}{2} \) cup uncooked spaghetti
1 teaspoon salt  3 cups water
2 tablespoons cheese, grated  1 teaspoon parsley, minced

Brown onion in Crisco, add cubed liver and seasoning. Cook slowly for 10 minutes. Add tomato pulp and continue cooking 20 minutes. Cook spaghetti in salted water. When done, drain, and place on a platter. Pour the liver mixture over it, sprinkle with parsley and cheese, and serve.

CHICKEN—SOUTHERN STYLE

Disjoint "frying size" chicken. Let stand in cold water for an hour before cooking. When ready to use, wipe off with cloth. Sprinkle with salt and pepper and flour. Dip in well-beaten egg, roll in cracker or toast crumbs, fry in deep Crisco at 375° F., or hot enough to brown a cube of bread in 60 seconds. Place in dripping-pan and cover, bake for 15 minutes, then remove cover and allow to become crisp and brown.

INDIVIDUAL CHICKEN SHORTCAKES
(Serves 6 to 8)

2 cups flour  4 teaspoons baking powder
\( \frac{1}{2} \) teaspoon salt  4 tablespoons Crisco
1 egg mixed with \( \frac{1}{2} \) cup water

Columbia's GEORGE BEUCHLER "announces" that there's nothing like moist, tender Spice Cake. It is awfully good, isn't it? And it's so easy to make if you use creamy Crisco—you can combine the Crisco and sugar together with a few lively stirs!

WABC and Columbia stations
Sift flour, baking powder, and salt together. Work in Crisco. Add liquid to make a soft dough. Roll or pat out on floured board to 1/2 inch in thickness. Cut with large biscuit cutter, first dipped in flour. Place on pan rubbed with Crisco and bake in hot oven (425° F.) 10 to 12 minutes. Split biscuits, put creamed chicken between layers and on top. Garnish with parsley.

**Creamed Chicken**

2 cups cooked chicken (diced)  
1 pint white sauce (1 cup milk, 1 cup chicken broth, 1/4 cup flour, 2 tablespoons Crisco)


**MEAT PIE**

*(Serves 6)*

Place in the bottom of a baking dish a layer of cooked meat (lamb, veal, or beef) which has been cut in small uniform pieces. Then add a layer of diced cooked potatoes and carrots. Season with chopped onion, salt, and pepper. Repeat layers until dish is filled. Thicken meat stock, using 1 tablespoon flour to 1 cup liquid. Pour almost enough over to cover meat pie. Cover with following dough.

2 cups flour  
4 teaspoons baking powder  
8 tablespoons Crisco  
1/3 cup milk or water

Sift flour, baking powder, and salt. Work in Crisco. Add enough milk to make dough of good rolling consistency. Roll out on a floured board to 1/4 inch in thickness. Place over the baking dish, slash center to allow escape of steam during baking. Bake in a hot oven (425° F.) just long enough to brown the crust.

**HUNGARIAN GOULASH**

*(Serves 6)*

One pound lean beef (top round), 1 pound lean veal (small pieces like stew), 4 tablespoons Crisco, 1 small onion (diced), 1 teaspoon paprika, 1 large can strained tomatoes. Brown the meat and onions in the melted Crisco, add 1/2 teaspoon salt and paprika when meat is brown, add strained tomatoes. Let it cook slowly, covered, for 3 hours. Half an hour before serving, add 4 or 5 medium-sized potatoes cut in small pieces.
FROM OUT OF THE AIR

CORNED BEEF HASH

(Serves 4)

Crisco 2 tablespoons minced onion
1 cup chopped corned beef 2 tablespoons minced green pepper
1 cup chopped boiled potatoes

Canned corned beef may be used as well as home cooked. Heat skillet, melt enough Crisco to cover bottom, turn in meat, potatoes, onion, and pepper, and cook until thoroughly heated. Season to taste. If dry hash is desired, it may be set in the oven to brown. Hot water may be added and the pan covered for those who prefer moist hash.

CREAMED HAM WITH WAFFLES

(Serves 6)

4 tablespoons Crisco 4 tablespoons flour
3 tablespoons minced green pepper 1/8 teaspoon salt
1 tablespoon minced onion 1/8 teaspoon pepper
1 1/4 cups cooked diced ham

Melt Crisco, add green pepper and onion, and cook together until onion starts to brown. Add flour, salt, and pepper. When smooth, add milk, stir until mixture thickens, and add ham. Serve over freshly made waffles. (See recipe page 18.)

PORK PIE

(Serves 6)

2 1/2 cups cold roast pork (cubed) 1/2 teaspoon salt
2 apples, cored and sliced 1/8 teaspoon pepper
1 cup gravy

Rub a shallow baking dish with Crisco and put in alternate layers of pork and apples. Season each layer with a little salt and pepper. Pour 1 cup of left-over gravy over it. Cover with crust. Prick or slash crust to allow steam to escape. Put in a hot oven (425° F.) until browning starts. Reduce temperature to 350° F. and continue cooking for about 25 to 30 minutes.

Crust

1 1/2 cups flour 1 teaspoon baking powder
1/2 teaspoon salt 6 tablespoons Crisco

Sift flour, salt, baking powder together. Cut in Crisco, add water, and mix. Roll 1/4 inch thick on floured board.
SPANISH RICE  
(Serves 8)

\[
\begin{align*}
\frac{3}{4} \text{ cup Crisco} & \quad 1 \text{ small clove of garlic} \\
1 \text{ cup white or brown rice} & \quad 1 \text{ small onion} \\
1 \text{ teaspoon salt} & \quad 2 \text{ chopped green peppers} \\
\frac{3}{4} \text{ teaspoon paprika} & \quad 2 \text{ stalks celery (leaves and all chopped)} \\
\text{pepper} & \quad 1 \text{ cup tomatoes} \\
1 \text{ cup meat stock or boiling water} & \quad 2 \text{ chopped green peppers} \\
\end{align*}
\]

Wash rice and drain thoroughly. Rub a large iron or heavy aluminum skillet with garlic. Heat skillet and Crisco, then rice. Fry 5 minutes, stirring lightly. Then add salt, paprika, and pepper. Stir for 15 minutes. Add more Crisco if necessary. Next add chopped peppers, onions, and celery (any bits of left-over vegetables or meat you happen to have may be added). Sauté 5 minutes more, then add tomatoes, stock or boiling water. Lower heat, cover, and simmer until rice is tender—about 25 minutes.

HAM AND TURKEY PIE  
(Serves 6)

\[
\begin{align*}
2 \text{ cups flour} & \quad \frac{1}{2} \text{ cup Crisco} \\
1 \text{ teaspoon salt} & \quad \frac{3}{4} \text{ cup milk} \\
4 \text{ teaspoons baking powder} & \quad 2 \text{ or 3 thin shavings of onion} \\
\end{align*}
\]

Mix and sift flour and salt. Cut in 2 tablespoons of Crisco. Add enough water to make a stiff dough. Roll out in an oblong piece on a slightly floured board and dot with bits of Crisco, using \(\frac{1}{3}\) of the remaining quantity. Fold ends over to the center and fold again to make 4 layers. Press ends together and roll out. Dot again with Crisco, fold, and roll. Repeat this process a third time. Chill thoroughly. Rub a deep pie plate or a shallow baking dish with Crisco. Put 2 or 3 thin shavings of onion on the bottom. Cover with a layer of ham cubed or sliced and a layer of

NATHANIEL SHILKRET, musical director of the Mobiloil Concert, picks Chocolate Ice-Box Dessert as his favorite. You’ll like it, too, if you try the recipe on page 43. Of course it calls for Crisco, because this sweet-tasting shortening improves everything it goes in

WEAF and associated N.B.C. stations
Wednesdays at 9:30 p.m.
turkey minced or sliced. Sprinkle with paprika. Pour 1 cup of turkey gravy over it. Place the pie crust on the top, pressing the edge down firmly. Slash the top to let out the steam. Bake in hot oven (425° F.) for 10 minutes. Then reduce heat to moderate (350° F.) and bake 10 minutes longer or until the crust is golden brown.

**CHICKEN FRICASSEE**

*(Serves 6)*

Cut up the fowl, put on the fire with sufficient water to cover, add a little sliced salt pork, boil until tender. Break open hot baking-powder biscuit, butter, and lay on a platter. Place the chicken on biscuits. Thicken the gravy with flour moistened with milk. Season with salt and pepper. Pour gravy over the chicken and biscuit and serve hot.

**Baking Powder Biscuits**

<table>
<thead>
<tr>
<th>2 cups white flour</th>
<th>4 tablespoons Crisco</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 teaspoons baking powder</td>
<td>3/4 to 1 cup milk or water</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td></td>
</tr>
</tbody>
</table>

Sift dry ingredients, rub in shortening with finger tips or cut in with 2 knives. Add liquid and mix to a soft dough. Toss on slightly floured board, pat into shape, and cut with biscuit cutter. Bake 15 minutes in hot oven (450° F.).

**SCANDINAVIAN FISH PUDDING**

*(Serves 6)*

<table>
<thead>
<tr>
<th>2 lbs. fresh haddock or cod</th>
<th>1 teaspoon nutmeg</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 small onion (coarsely chopped)</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1/4 teaspoon pepper</td>
</tr>
<tr>
<td>4 tablespoons melted Crisco</td>
<td>2 tablespoons chopped parsley</td>
</tr>
<tr>
<td>2/8 cup milk</td>
<td></td>
</tr>
<tr>
<td>2 bay leaves</td>
<td>1/8 cup bread crumbs</td>
</tr>
</tbody>
</table>

Cook fish 15 minutes in boiling salted water with 2 bay leaves and onion. Drain off stock and reserve for sauce. Remove skin and bones and press fish through coarse sieve or food chopper or shred it fine. Add eggs and seasonings, then the milk and melted Crisco. Beat until fluffy. Add parsley, pour into a baking or pudding dish well rubbed with Crisco. Sprinkle with bread crumbs, dot with Crisco. Bake in a moderate oven (350° F.) for 30 minutes.

**Sauce**

<table>
<thead>
<tr>
<th>2 tablespoons Crisco</th>
<th>1 cup fish stock</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons flour</td>
<td>1/8 teaspoon nutmeg</td>
</tr>
<tr>
<td>1 tablespoon lemon juice</td>
<td>1/8 teaspoon paprika</td>
</tr>
</tbody>
</table>
GOOD THINGS TO EAT

Melt Crisco and add flour. Stir until smooth. Add fish stock slowly. Cook until creamy and smooth, stirring frequently. Add seasonings. For variety, add 2 tablespoons of chili sauce or 2 boiled eggs. Mince the whites and add them to the sauce with chopped parsley or chives. Then mince the yolks and garnish the top with them. To make this dish truly Scandinavian, pour over it some sour cream previously brought to a boil and seasoned with a dash of nutmeg.

SCRAMBLED EGGS
(Serves 4 to 6)

1 tablespoon Crisco 
6 eggs

$1/2$ teaspoon salt
$1/2$ cup milk or thin cream

Melt Crisco in skillet or saucepan. Beat eggs slightly with milk and salt. Pour into hot pan. Cook slowly, stirring constantly until thick. Pour it over buttered toast. For variation, the toast may be spread with minced sardines or ham before adding eggs.

SHRIMP AND CORN PIE

2 cups drained canned corn
2 eggs, slightly beaten
2 tablespoons melted Crisco
$1/2$ cup milk
1 green pepper, sliced
1 cup raw or canned shrimps
$1$ teaspoon salt
$1/2$ teaspoon pepper
1 teaspoon onion juice

To the corn, add eggs, Crisco, green pepper, milk, seasonings, and shrimps. Put in baking dish rubbed with Crisco. Cover with plain Crisco pastry. Bake in hot oven at 450° F. for 10 minutes until pastry begins to brown, then lower heat to 350° F. and bake about 15 minutes longer.

MOCK SCALLOPS
(Serves 6)

3 lbs. whitefish
1 egg, beaten
2 tablespoons water
12 strips bacon

Crisco for frying

BAKED CASSEROLE OF TURKEY AND MUSHROOMS
(Serves 6)

| 1/2 package macaroni | 2/3 cup mushrooms |
| 2 quarts water | 2 tablespoons chopped |
| 1 teaspoon salt | pimiento |
| 2 cups turkey meat, chopped | 2 cups medium white sauce |
| 1 cup bread crumbs sautéed in Crisco | (2 tablespoons Crisco, |
| 1 cup canned peas, drained | 4 tablespoons flour, 1 |
| | teaspoon salt, 2 cups milk |

Cook macaroni in rapidly boiling salted water for 9 minutes. Drain. Place one-half macaroni in a deep baking dish which has been rubbed with Crisco. Place half meat and half peas over the layer. Make a second layer in the same way. Pour white sauce over it, cover with bread crumbs, and bake in moderate oven (350° F.) 20 to 30 minutes. Mushrooms may be omitted if desired.

SALMON SOUFFLE
(Serves 6)

| 1 can salmon (small) | 1/8 teaspoon paprika |
| 1/2 cup soft bread crumbs | 2 teaspoons lemon juice |
| 1/4 teaspoon salt | 1/2 cup milk |
| 3 eggs |

Remove bones and skin from salmon. Separate into flakes. Add seasonings. Cook crumbs in the milk for a few minutes. Add salmon and egg yolks beaten until thick and lemon-colored. Then cut and fold in whites of eggs, beaten until stiff and dry. Turn into a baking dish rubbed with Crisco. Set in a pan of hot water. Bake in a moderate oven (350° F.) until firm.
GOOD THINGS TO EAT

TOMATOES AU GRATIN
(Serves 6)

6 medium-sized tomatoes  
2 tablespoons sugar  
1 teaspoon salt  
2 tablespoons grated cheese

3/8 teaspoon pepper  
1 tablespoon melted Crisco  
2 tablespoons fine dry bread crumbs

Wash and remove stem ends from the tomatoes. Sprinkle with sugar, salt, and pepper and let stand for 10 minutes to allow the sugar to melt into the tomatoes. Combine the melted Crisco, crumbs, and cheese and sprinkle over top of each tomato. Transfer to a shallow baking dish. Add 1/2 cup water and bake in moderately hot oven (375° F.) until tomatoes are soft but hold their shape and the crumbs are brown (15 to 20 minutes).

BAKED CHEESE AND BREAD
(Serves 6)

10 slices bread  
1/2 pound American cheese  
1/2 teaspoon salt

1/4 cup Crisco  
2 eggs  
1 1/2 cups milk

Spread bread with Crisco, pile slices one above another, and cut in squares. Cut the cheese in thin slices. Put bread and cheese in a baking dish, in alternate layers, sprinkling each layer with salt and paprika. Beat the eggs, add the milk, mix, and pour over the bread and cheese. Bake in a moderate oven (350° F.) until firm in the center. Serve hot.

CREAMED CRAB IN CROUSTADES
(Serves 4)

1 1/2 cups finely divided crab meat  
2 hard-cooked eggs  
2 teaspoons lemon juice

Cut eggs into small pieces, mix with crab meat. Sprinkle with lemon juice and let stand half an hour. Combine with white sauce, heat mixture, and serve in croustades.

White Sauce

2 tablespoons Crisco  
3 tablespoons flour

1 cup hot milk  
1/2 teaspoon salt

Melt Crisco, blend in flour and salt. Add milk gradually and cook until thick.

Croustades

Cut stale bread in 2 1/2-inch slices and the slices in squares, oblongs, or circles. Scoop out the centers with a fork, leaving cases 1/4 inch thick. Fry in deep hot Crisco (390° F.) until a delicate brown. Drain on un-glazed paper.
CHRISTMAS DROP COOKIES

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad 1 \text{ tablespoon orange juice} \\
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{8} \text{ cup chopped dates} \\
1 \text{ egg} & \quad \frac{1}{4} \text{ cup sliced candied pineapple} \\
1 \text{ cup flour} & \quad \frac{1}{2} \text{ cup blanched almonds, shredded} \\
1 \frac{1}{2} \text{ teaspoons baking powder} & \\
\frac{1}{2} \text{ teaspoon salt} & 
\end{align*}
\]

Blend Crisco, sugar, and egg together. Mix and sift flour, baking powder, and salt. Add to the first mixture and mix well. Add orange juice, fruit, and \(\frac{1}{2}\) cup nuts and blend thoroughly. Drop by small spoonfuls on baking sheets which have been rubbed with Crisco. Sprinkle with nuts and bake in a moderately hot oven (375° F.) 12 to 14 minutes.

SAND TARTS

\[
\begin{align*}
\frac{3}{4} \text{ cup Crisco} & \quad 2 \frac{1}{4} \text{ cups flour} \\
1 \text{ cup sugar} & \quad \frac{3}{4} \text{ teaspoon salt} \\
2 \text{ eggs} & \quad 2 \text{ tablespoons milk} 
\end{align*}
\]

Blend sugar, Crisco, and milk thoroughly. Stir in eggs one at a time, beating well after each addition. Add flour and salt sifted together. Let dough stand overnight in a cold place. Roll thin, using a mixture of \(\frac{1}{2}\) sugar and \(\frac{1}{2}\) flour on board. Cut in diamond shapes. Brush top with egg diluted with 2 tablespoons milk. Sprinkle the center with a cinnamon and sugar mixture. Decorate with \(\frac{1}{2}\) almond or hickory nut. Place on cookie sheet or pan rubbed with Crisco, and bake in a moderately hot oven (375° F.) until delicately brown (10 to 12 minutes). Remove from pans before entirely cold. This recipe makes 10 dozen.

OATMEAL COOKIES

\[
\begin{align*}
\frac{3}{4} \text{ cup Crisco} & \quad \frac{1}{2} \text{ teaspoon soda} \\
2 \text{ eggs} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup sugar} & \quad 1 \text{ teaspoon cinnamon} \\
2 \text{ cups flour} & \quad \frac{1}{2} \text{ cup chopped raisins or dates} \\
1 \text{ cup ground rolled oats} & \quad \frac{1}{2} \text{ cup chopped hickory nuts or walnuts} \\
\frac{1}{4} \text{ cup sweet milk} & \\
1 \text{ teaspoon baking powder} & 
\end{align*}
\]

Blend Crisco, sugar, and eggs. Stir in rest of the dry ingredients. Add the raisins and nuts. Stir in only enough milk to make a stiff dough. Drop 1 inch apart on a tin rubbed with Crisco. Bake in moderately hot oven (375° F.). This recipe makes 4 dozen cookies.
GOOD THINGS TO EAT

CHOCOLATE DROP COOKIES

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad 1\frac{1}{2} \text{ cups flour} \\
1 \text{ cup sugar} & \quad 2 \text{ teaspoons baking powder} \\
2 \text{ eggs, well beaten} & \quad \frac{1}{2} \text{ teaspoon salt} \\
3 \text{ squares chocolate} & \quad \frac{1}{2} \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup milk} & \quad \frac{3}{4} \text{ cup nut meats}
\end{align*}
\]


Powdered Sugar Icing

\[
\begin{align*}
2 \text{ tablespoons Crisco} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ egg yolk} & \quad 2 \text{ cups powdered sugar} \\
\text{milk or cream to moisten}
\end{align*}
\]

Cream Crisco, egg yolk, salt, and 1 cup of sugar. Add rest of sugar and liquid alternately until a spreading consistency is reached. Flavor with a few drops of vanilla.

HONEY WAVERS

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad \text{grated rind of lemon} \\
\frac{3}{4} \text{ cup sugar} & \quad 2 \text{ cups flour} \\
2 \text{ eggs} & \quad 1 \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup strained honey} & \quad 2 \text{ teaspoons baking powder} \\
1 \text{ dozen almonds, chopped fine}
\end{align*}
\]

Blend Crisco, sugar, 1 egg and 1 yolk (saving 1 white for top). Add honey and lemon rind. Stir in flour, salt, and baking powder sifted together. Drop on tin rubbed with Crisco. Brush top with slightly beaten egg white. Sprinkle with almonds. Bake 10 to 15 minutes at 350° F.

SULTANA STICKS

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon ground cinnamon} \\
2 \text{ eggs} & \quad 3 \text{ tablespoons milk} \\
2 \text{ squares melted chocolate} & \quad \frac{1}{2} \text{ teaspoon vanilla} \\
\frac{3}{4} \text{ cup flour} & \quad \frac{1}{2} \text{ cup chopped nuts} \\
1 \text{ teaspoon baking powder} & \quad \frac{1}{2} \text{ cup shredded dates}
\end{align*}
\]

Blend Crisco, sugar, and eggs together. Add the melted chocolate. Sift the dry ingredients together, add nuts and fruits and add alternately with milk to first mixture. Add flavoring. Transfer to a shallow pan rubbed with Crisco and bake in a moderately hot oven (375° F.) until firm (about 30 minutes). Cut into finger lengths when partially cool.
SUGAR COOKIES

\[
\begin{align*}
\frac{2}{3} \text{ cup Crisco} & \quad 3 \text{ cups flour} \\
1\frac{1}{4} \text{ cups sugar} & \quad 2 \text{ teaspoons baking powder} \\
2 \text{ eggs} & \quad \text{rind of one orange, grated} \\
1 \text{ teaspoon salt} & \quad 1 \text{ tablespoon orange juice}
\end{align*}
\]

Blend Crisco, sugar, and eggs. Mix and sift flour and baking powder and add to first mixture. Add orange rind and juice and mix to a smooth dough. Chill. Roll out thin on a slightly floured board and cut with cookie cutter. Sprinkle with sugar and place on tins rubbed with Crisco. Bake in a moderate oven (350° F.) for 12 to 15 minutes.

FILLED DATE BARS

\[
\begin{align*}
1 \text{ cup Crisco} & \quad 5 \text{ cups flour} \\
1 \text{ cup sugar} & \quad 1 \text{ teaspoon baking powder} \\
2 \text{ eggs} & \quad \frac{1}{4} \text{ teaspoon soda} \\
\frac{1}{2} \text{ cup sour milk} & \quad 1 \text{ teaspoon salt}
\end{align*}
\]

Blend Crisco, sugar, and eggs together. Sift the dry ingredients and add alternately with the milk to the first mixture. Transfer to slightly floured board. Roll to \(\frac{1}{4}\)-inch thickness and fit into shallow pan rubbed with Crisco. Spread with date filling and cover with layer of cookie dough. Bake in moderately hot oven (375° F.) until brown on top (about 15 minutes). Cut in strips while still warm.

Filling

\[
\begin{align*}
2 \text{ cups chopped dates} & \quad \frac{1}{2} \text{ cup sugar} \\
\frac{1}{2} \text{ cup water} & \quad \frac{1}{2} \text{ cup nuts}
\end{align*}
\]

Add sugar and water to chopped dates. Simmer 10 minutes. Remove from fire, cool, and add chopped nuts.

EDWARD J. FITZPATRICK conducts the orchestra of the St. Francis Hotel and leads the music of the popular Pacific Coast Woman's Magazine of the Air. Mr. Fitzpatrick likes carrots with that Irish name, "O’Brien". If you try them, be sure to fry them in Crisco, the fat that makes fried foods easy to digest because it's so digestible itself.

Associated N.B.C. Pacific Coast stations
JUMBLES

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} & \quad \text{2 teaspoons baking powder} \\
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ egg} & \quad \frac{1}{4} \text{ teaspoon soda} \\
1\frac{1}{2} \text{ cups flour} & \quad \frac{1}{4} \text{ cup sour milk} \\
& \quad \frac{1}{2} \text{ teaspoon vanilla}
\end{align*}
\]

Blend Crisco, sugar, and egg. Sift dry ingredients (except soda). Stir soda into sour milk. Then add dry ingredients and sour milk alternately to Crisco mixture. Turn onto a slightly floured board and roll out to \(\frac{1}{8}\) inch in thickness. Cut in rounds. With a thimble, cut out 3 small circles from half of the rounds. In the center of the remaining rounds put half a teaspoon of currant jelly. Place the rounds with the three little “windows” over the rounds topped with jelly and press edges together firmly. Transfer the “Jumbles” to a cookie sheet rubbed with Crisco, and bake in a moderately hot oven (375° F.) for 12 minutes.

FRUIT SQUARES

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} & \quad 1 \text{ teaspoon baking powder} \\
2 \text{ eggs} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup brown sugar} & \quad \frac{1}{2} \text{ cup chopped raisins} \\
\frac{3}{4} \text{ teaspoon vanilla} & \quad \frac{1}{2} \text{ cup chopped nuts} \\
\frac{3}{4} \text{ cup flour} & \quad \frac{1}{4} \text{ cup milk}
\end{align*}
\]

Blend Crisco, sugar, and eggs together. Add vanilla. Sift dry ingredients together and stir the chopped nuts and raisins into them. Add dry ingredients alternately with milk to Crisco mixture. Spread the mixture about \(\frac{1}{2}\) inch thick in a shallow pan rubbed with Crisco and bake for 25 minutes in a moderately hot oven (375° F.). Cut into squares while still warm.

STRAWBERRY HEARTS

\[
\begin{align*}
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup Crisco} & \quad 1\frac{1}{2} \text{ cups flour} \\
1 \text{ egg} & \quad 1\frac{1}{2} \text{ teaspoons baking powder} \\
3 \text{ tablespoons milk} & \quad 1\frac{1}{2} \text{ cups thick strawberry jam}
\end{align*}
\]

Blend Crisco, sugar, and egg. Add milk and sifted dry ingredients. Roll thin, cut in heart shape. Place 1 teaspoon jam on each cookie. Cover with another cookie. Bake in a hot oven (400° F.) for 10 to 15 minutes.

RAISIN COOKIES

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad 2\frac{1}{2} \text{ cups flour} \\
1 \text{ cup sugar} & \quad 2 \text{ teaspoons baking powder} \\
2 \text{ eggs} & \quad \frac{1}{2} \text{ teaspoon salt} \\
2 \text{ tablespoons milk} & \quad \frac{1}{2} \text{ teaspoon cinnamon} \\
& \quad 1 \text{ teaspoon vanilla}
\end{align*}
\]
Blend Crisco, sugar, and eggs together. Add milk. Stir in flour, baking powder, spice, and salt sifted together. Mix thoroughly and add vanilla. Place on floured board and roll thin. Cut with a fancy cutter and put a raisin in the center of each cookie. Place on cookie sheet rubbed with Crisco, and bake in moderate oven (350° F.) 10 to 12 minutes.

**GINGER COOKIES**

| 1/2 cup Crisco | 1 egg   |
| 1 cup molasses | 1 cup flour |
| 1 teaspoon soda dissolved in | 1/4 teaspoon cinnamon |
| 2 tablespoons cold water | 1 teaspoon ginger |

Add molasses to Crisco and soda. Beat into this the egg, flour, and spices. Then add flour enough to make a stiff dough. Roll out very thin and bake in a hot oven (400° F.).

**FILLED COOKIES**

| 1/2 cup Crisco | 1 teaspoon vanilla |
| 1 cup sugar | 3 cups flour |
| 1 egg | 3 teaspoons baking powder |
| 1/2 cup milk | 1/2 teaspoon salt |

Blend Crisco, sugar, and egg together. Add milk and flavoring. Sift flour, baking powder, and salt together and add to first mixture. Mix thoroughly. Roll on floured board and cut out with round cookie cutter. Place 1 teaspoon of filling on each round, moisten edge, cover with another round, press edges together, and bake in moderate oven (350° F.) 12 to 15 minutes.

**Pineapple Filling**

| 1 cup crushed pineapple | 1/2 cup sugar |
| 1/4 cup chopped preserved ginger | 1 tablespoon flour |
| 1/2 cup chopped nuts | 1/2 cup hot water |

Mix all ingredients except nuts and cook until thick. Cool and add nuts.

**Date and Orange Filling**

| 1 cup finely chopped dates | 1/4 cup chopped walnuts |
| 3 tablespoons fine graham cracker crumbs | 3 tablespoons orange juice |

Mix and place a teaspoonful on each cookie.

**Orange Marmalade Filling**

| 2/3 cup orange marmalade | 1/3 cup shredded cocoanut |

Mix thoroughly and place a teaspoonful on each cookie.
CHOCOLATE DELIGHTS

\[
\begin{align*}
\frac{1}{4} \text{ cup Crisco} & \quad \frac{1}{2} \text{ teaspoon cinnamon} \\
\frac{2}{3} \text{ cup brown sugar} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ egg} & \quad 2 \text{ teaspoons baking powder} \\
1 \text{ square chocolate, melted} & \quad \frac{1}{2} \text{ cup chopped dates} \\
1 \text{ cup flour} & \quad \frac{1}{2} \text{ cup almonds, blanched and chopped} \\
\end{align*}
\]

Blend Crisco, sugar, and egg together. Add melted chocolate. Sift flour, spice, salt, and baking powder together. Add to first mixture and mix thoroughly. Add the fruit and almonds and blend into the dough. Drop by teaspoonfuls on a cookie sheet rubbed with Crisco. Bake in a moderate oven (350° F.) about 12 to 15 minutes.

NUT PATTIES

\[
\begin{align*}
\frac{1}{2} \text{ cup Crisco} & \quad 2 \text{ teaspoons baking powder} \\
1 \text{ cup sugar} & \quad \frac{1}{2} \text{ teaspoon salt} \\
2 \text{ eggs} & \quad 1 \text{ teaspoon vanilla} \\
3 \text{ tablespoons milk} & \quad 1 \text{ cup chopped walnuts} \\
1\frac{1}{2} \text{ cups flour} & \quad \frac{1}{2} \text{ cup oatmeal} \\
\end{align*}
\]

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