Famous Recipes
FROM
OLD NEW ORLEANS

COLLECTED FOR YOU BY THE MAKERS OF
Godchaux Sugars
WITH 300 USEFUL HOUSEHOLD HINTS
FAMOUS OLD ST. LOUIS CATHEDRAL IN NEW ORLEANS
BRINGING THE FLAVORS OF Old New Orleans TO YOU

The makers of Godchaux Sugars down in New Orleans think it a grand idea to add real Creole recipes to the repertoire of America's good cooks. So here they are—the prized possessions of French chefs and the favorites of Southern Mammies—who never wrote them down, but "jes' ree-membered dem by heart". Every recipe has been pre-tested to be sure that ingredients are correct and directions easy to follow. We believe that you will specially enjoy serving these world-famed dishes to your family.

In addition to Creole Recipes, you will find many special dishes, selected for their economy and good taste.
Almost 100 years ago Leon Godchaux came from France to begin refining quality sugar. Soon Godchaux Sugars were known for sweet goodness and purity—and all good French housewives asked their grocers for “Sucre de Godchaux.” Today Godchaux Sugars are nationally known. Special cane is grown on Godchaux plantations. And Godchaux mills and refineries are among the most modern in the world—making sparkling pure sugar for your table and your cooking.

These Creole recipes will show you how fine Godchaux Sugars really are.
CREOLE PECAN PRALINES

3 Cups Godchaux Brown Sugar
1/4 Cup Butter
1 1/2 Cups Pecan Halves
1/8 Teaspoon Ground Cinnamon
1 Cup Cream

Mix Godchaux sugar, butter and cream and cook until a small quantity dropped in cold water forms a soft ball. Add the pecan halves and cinnamon. Beat until almost cold, then drop by spoonsful onto waxed paper.

MAPLE PENUCHE

2 Cups Godchaux Brown Sugar
1 Cup Maple Syrup
1 Cup Milk
2 Tablespoons Butter
1 Cup English Walnuts

Mix together Godchaux sugar, syrup, milk and butter. Cook until it grains. Remove from fire. Then add nuts and pour into greased pan. Cut into long strips when cool.
CHOCOLATE FUDGE

4 Cups Godchaux Granulated Sugar
6 Tablespoons Cocoa or
4 Squares Unsweetened Chocolate
2 Cups Milk 4 Tablespoons Butter
1 Teaspoon Vanilla Extract

Mix together Godchaux sugar, chocolate and milk. Cook until it forms a firm ball when dropped into cold water. Remove from fire, add butter and vanilla and allow to cool until you can place your hand on the bottom of the pan with comfort, then beat vigorously until it begins to set, at which time it should be spread quickly into a buttered pan. Cut into squares while still warm.

DIVINITY FUDGE

2 Cups Godchaux Granulated Sugar
⅛ Cup Corn Syrup (White)
⅔ Cup Boiling Water
3 Egg Whites Beaten Stiff
1 ½ Teaspoons Vanilla Flavoring

Mix Godchaux sugar, syrup and water. Stir until sugar is partially dissolved, then bring to a boil, stirring until all sugar is dissolved. Cook on a slow fire until the syrup forms a soft ball when a small quantity is dropped into cold water. Remove from fire. Beat egg whites very stiff. Pour syrup mixture in a small steady stream into egg whites, beating vigorously until it begins to thicken. Pour into buttered pan and cut into squares. One cup chopped walnuts or black walnut meats may be added. Raisins and cherries (candied) make a nice variety. These ingredients are added after the candy has been beaten for some time and is beginning to thicken. Flavoring is added after the syrup has been added to the egg whites. In carrying out a color scheme for parties, artificial vegetable coloring may be added to make divinity fudge the desired color.
PECAN MOLASSES CANDY
2 CUPS GODCHAUX BROWN SUGAR
2 CUPS MOLASSES
1 HEAPING TABLESPOON BUTTER
1 TABLESPOON VINEGAR
1 TEASPOON SODA


PECAN BRITTLE
2 CUPS GODCHAUX GRANULATED SUGAR
1 TEASPOON VINEGAR
2 CUPS PECAN HALVES (Roasted peanuts or other nuts may also be used)

Melt two cups of Godchaux sugar in a saucepan until melted and a dark golden color. Remove from fire, and add vinegar and pecans. Pour on a buttered slab large enough to allow to spread very thin. When cold, break in pieces.

COCOANUT CANDY
2 CUPS GODCHAUX GRANULATED SUGAR
1 CUP MILK
2 CUPS GRATRED COCOANUT (Canned or Fresh)
1 LUMP BUTTER SIZE OF AN EGG
1 TEASPOON ALMOND FLAVORING
2 DROPS RED VEGETABLE COLORING (if desired)

Boil Godchaux sugar, milk, butter and coloring together. When a little of the mixture, when dropped in cold water, forms a soft ball add cocoanut and let come to a good boil. Remove from fire. Add almond flavoring and beat until creamy. Drop by spoonsful on waxed paper for pralines, or pour in buttered pan and cut in squares.
BISCUIT GLACE

1 PINT WHIPPING CREAM 1 TEASPOON VANILLA
1/2 CUP GODCHAUX GRANULATED SUGAR 2 EGGS

Separate yolks from whites of eggs. Beat yolks well, and add Godchaux sugar. Whip the cream until stiff, and add the sugar and egg yolk mixture, beating well. Beat the egg whites until very stiff, then add vanilla. Combine the whites with the yolk mixture, and place in a mold. Allow to freeze for three hours. Serve with macaroons or lady fingers.

CREAM PUFFS

1/2 CUP BUTTER 1 CUP BOILING WATER
1 CUP FLOUR 4 EGGS 1/2 TEASPOON SALT

Add salt and butter to boiling water, then add flour, stirring constantly until mixture leaves sides of pan. When cooled add eggs, one at a time, beating thoroughly before adding next. Drop by spoonful on cookie sheet. Bake in 375 degree oven for 15 minutes, then in 425 degree oven for 35 to 45 minutes, depending on size. Fill with sweetened whipped cream, ice cream or vanilla cornstarch pudding.

VANILLA CORNSTARCH FILLING

2 TABLESPOONS CORNSTARCH
1 CUP GODCHAUX GRANULATED SUGAR
1 QUART MILK 1 TEASPOON VANILLA
1 TABLESPOON FLOUR 2 WHOLE EGGS
PINCH OF SALT

Beat eggs well. Mix dry ingredients and moisten with sufficient milk to form a paste, then stir in beaten eggs and rest of the milk. Cook over fire, stirring constantly, until firm. Add vanilla after removing from fire.
ST. PATRICK DESSERT

2 Tablespoons Gelatin
1/3 Cup Lemon Juice
1/3 Cup Cold Water
1 1/2 Cups Boiling Water
1 1/4 Cups Godchaux Granulated Sugar
1/3 Cup Juice from Bottle of Green Cherries
2 Egg Whites

Dissolve gelatin in cold water. Then add boiling water, sugar, lemon and cherry juice. Fold in egg whites. (If not sufficiently green in tint, color with green coloring.) Garnish with whipped cream and green cherries.

SWEET POTATO PUDDING

4 Cups Grated Raw Sweet Potatoes
1 Teaspoon Cinnamon
1 1/2 Cups Godchaux Granulated Sugar
1 1/2 Cups Sweet Milk 4 Eggs
1 Teaspoon Nutmeg
1/2 Teaspoon Salt 1/2 Cup Butter

Cream butter and Godchaux sugar together, add well-beaten eggs. Then add milk, sweet potatoes, nutmeg, cinnamon and salt. Mix well. Pour into buttered pan and bake slowly until set. Cover with marshmallows and allow to soften in oven.

BAKED ALASKA

4 Portions of Ice Cream 4 Egg Whites
4 Slices of Sponge Cake or Sponge Cookies
8 Tablespoons Godchaux Granulated Sugar

Place a portion of ice cream on a slice of sponge cake or sponge cookie. Cover with meringue made by beating egg whites until stiff. (Use two tablespoons of Godchaux Granulated Sugar and 2 drops of vanilla to each egg white.) Place on cookie sheet and brown in 425° oven or under broiler. Serve immediately.
PINEAPPLE MILK SHERBET

1 1/4 cups canned crushed pineapple
1 cup Godchaux granulated sugar
1 pint milk
Juice of half a lemon
Juice of half an orange

Combine all ingredients and stir until the Godchaux sugar is completely dissolved. Freeze. If an electric refrigerator is used for freezing, freeze until half frozen, then beat quickly with wooden spoon until smooth, but not long enough to melt. Serves 6 to 8.

GRAPE JUICE WHIP

1 tablespoon gelatin
2 egg whites
1/2 cup Godchaux granulated sugar
1 cup grape juice
1/2 cup cream
1/2 teaspoon vanilla

Heat grape juice in double boiler with Godchaux sugar (reserving 1 tablespoon of sugar). Soak gelatin in cold water to cover for five minutes, then dissolve in the grape juice. Let cool until it begins to thicken, then beat hard and add by degrees the stiffly beaten egg whites. Fill sherbet glasses and top with cream beaten stiff with the tablespoon of sugar and the vanilla. Decorate with a cherry or half a pecan.

STEAMED PRUNE WHIP

1 full cup cooked prunes, stoned and mashed
1/2 cup nut meats
1 cup Godchaux granulated sugar
3 egg whites

CARAMEL BAVARIAN CREAM

2 CUPS MILK
2 TABLESPOONS GODCHAUX GRANULATED SUGAR
3/4 CUP GODCHAUX GRANULATED SUGAR
1/2 CUP BOILING WATER
4 EGGS 1 TEASPOON VANILLA
2 TABLESPOONS GELATIN
1/2 CUP COLD WATER

Scald the milk and pour over the egg yolks, beaten slightly with the two tablespoons of Godchaux sugar. Caramelize the three-fourths cup of sugar and dissolve in boiling water. Add to the soft custard. Add the gelatin which has been softened in the cold water. Strain into a bowl and set in ice water. When it begins to thicken, add the vanilla and the egg whites beaten stiff.

FANCY PRUNE WHIP (UNCOOKED)

1 TABLESPOON GELATIN
3/4 CUP PRUNE JUICE
2 TABLESPOONS LEMON JUICE
PINCH OF SALT
1/4 CUP COLD WATER
1 CUP SIEVED PRUNE PULP
1/2 CUP GODCHAUX GRANULATED SUGAR
3 EGG WHITES

Soak gelatin in cold water about five minutes. Combine prune juice, pulp, lemon juice and Godchaux sugar and bring to boiling point, stirring constantly. When mixture begins to thicken, fold in stiffly beaten egg whites and pour into molds. Sprinkle with chopped nuts. Garnish with whipped cream.
Breakfast Breads

PAIN PERDU CREOLE
(Lost Bread)

1 Cup Milk 1 Egg Nutmeg Bread, Sliced
2 Tablespoons Godchaux Granulated Sugar (heaping)

Beat together the egg and Godchaux sugar and add milk and nutmeg. Dip each slice of bread into this mixture separately, press lightly and fry in deep hot fat. Dust with Godchaux Granulated Sugar.

FRENCH COFFEE CAKE

1/2 Cup Butter 2 Eggs 2 Cups Flour
3/4 Cup Milk Grated Rind 1 Lemon
1 1/2 Cups Godchaux Granulated Sugar
2 Teaspoons Baking Powder

Cream butter and Godchaux sugar, add well-beaten eggs. Mix flour and baking powder and add alternately with milk to first mixture. Add lemon rind. Pour into two cake tins, sprinkle with 1/2 cup crumbs mixed with 1/2 cup Godchaux Granulated Sugar and bake. For variety, cover with chopped nuts, 1/4 cup Godchaux Brown Sugar and one teaspoon cinnamon.

MUFFINS

1/3 Cup Butter 2 Cups Flour 1 Egg
Pinch of Salt 1 Cup Milk
1/3 Cup Godchaux Granulated Sugar
4 Teaspoons Baking Powder

Cream butter, then add Godchaux sugar gradually. Add well-beaten egg. Sift together dry ingredients and add to first mixture alternately with milk. Pour into greased muffin tins. For variety, add chopped dates, nuts, blueberries or any other fruit desired.
WAFFLES

1 1/2 Cups Flour  2 Teaspoons Baking Powder
1/2 Teaspoon Salt  2 Eggs  1 Cup Milk
1 Tablespoon Godchaux Granulated Sugar
4 Tablespoons Melted Butter

Mix dry ingredients. Add well-beaten egg yolks to milk. Blend the two mixtures, then add melted butter and stiffly beaten egg whites. Dust with Godchaux powdered sugar after baking in waffle iron.

COFFEE CAKE WITH BAKED FROSTING

1 1/2 Cups Flour
1/2 Cup Godchaux Granulated Sugar
1 Egg
1 1/2 Teaspoons Baking Powder
4 Tablespoons Shortening
3/4 Cup Milk

Sift flour before measuring. Mix and sift flour, baking powder and Godchaux sugar. Cut in shortening. Beat egg, add to milk and then add to dry ingredients. Beat well. Pour into greased layer pan and bake 30 to 40 minutes in 400 degree oven.

Cover with BAKED FROSTING

1/2 Cup Godchaux Brown Sugar
2 Tablespoons Flour
1 Egg
1 1/2 Teaspoons Cinnamon
1/2 Cup Nuts (optional)

Mix dry ingredients. Add beaten egg and enough milk or water for spreading consistency. Add nuts. Spread on top of cake after it has been in oven 15 minutes and finish baking.
Godchaux Sugar is extra fine granulated—At no extra cost.
Meat Recipes

BAKED HAM

1 or 2 Thick Ham Steaks (raw or parboiled)
Godchaux Granulated or Brown Sugar
6 Apples 6 Sweet Potatoes 1/2 Box Seedless Raisins

Cover bottom of baking pan with water, and put in the ham steaks. Fill the peeled and cored apples with raisins. Peel the sweet potatoes and cut in quarters. Arrange sweet potatoes and apples around the ham steaks and sprinkle all generously with Godchaux sugar. Bake in a slow oven.

HAZZEN-PFEFFER (RABBIT)

1 Rabbit 1 Chopped Onion
2 Tablespoons Godchaux Granulated Sugar
Bay Leaf, Spices, Salt and Pepper to Taste

Wash rabbit and cut in serving pieces. Place in crock and mix bay leaf, spices, salt and pepper. Cover with mixture half water and half vinegar. Let stand in cool place three days. When ready to cook, place this mixture in kettle and cook until tender (which is soon, as the pickling has already made the rabbit tender). Remove rabbit pieces. Brown 1 tablespoon flour in one tablespoon fat, add strained liquor from kettle and boil down. Pour over rabbit.

CHOP SUEY

1 Chicken 3 Slices Bacon
1 Can Bean Sprouts 2 Tablespoons Flour
2 Bunches Celery (cut lengthwise in 2" pieces)
3 Tablespoons Godchaux Brown Sugar
1/2 Stick Butter 1 Onion, Chopped Fine

Boil chicken and cut in small pieces. (Reserve liquid for soup or stock.) Put butter in frying pan, add flour and brown nicely, then add chopped bacon, onion and celery and cook until vegetables are soft. Add bean sprouts, chicken and 1 cup chicken stock. Cook down until sauce is reduced and all well blended.
BARBECUED CHICKEN

1 Chicken (halved)  1/8 Pound Butter
1/2 Clove Garlic (chopped fine)
2 Tablespoons Godchaux Brown Sugar
1/4 Cup Worcestershire Sauce
1/8 Teaspoon of Allspice
1/8 Teaspoon Salt
1 Tablespoon Vinegar
1/2 Lemon, Rind Included, (squeeze first)
1 Teaspoon Hot Mustard
Dash of Cayenne Pepper
1/8 Teaspoon of Cloves

Salt and pepper chicken and dot with butter. Place on broiler pan and broil under high flame until chicken is about half done. Reduce flame to low. Sift all the dry ingredients, then mix all the other ingredients and combine the two and let them cook all together. This should be cooked on a slow fire until thoroughly blended, or from seven to ten minutes. When the chicken is half-broiled, begin basting with the sauce; pour it over the chicken slowly. Turn chicken and baste the other side. Continue this until chicken is cooked.

STEWED SHRIMP A LA CREOLE

50 Shrimp (Preferably fresh, but canned may be used if the fresh shrimp are not available)
1 Large Onion  1 Tablespoon Butter
1 Can Tomatoes (or 6 Fresh Tomatoes)
1 Stalk Celery (chopped fine)  1 Clove Garlic
1 Sprig Thyme  1 Bay Leaf
Dash Cayenne and Salt and Pepper to Taste

If fresh shrimp are used, scald and pick off shells. Brown onion in 1 tablespoon butter, then add tomatoes and stir well. Add rest of ingredients except shrimp) and let cook ten minutes. Add shrimp and cook ten minutes longer. Do not use water, as the tomato juice should be sufficient gravy. Serve with boiled rice.
GRILLADES

1 Round Steak
1 Large Onion (minced)
1 Clove Garlic (minced)
1 Tablespoon Lard
1 Tablespoon Flour
Salt and Pepper
1/2 Tablespoon Vinegar
1 Cup Water

Pound the round steak and cut into pieces about four inches square and season highly with salt, black pepper and cayenne. Put the lard in the frying pan and when it heats add the chopped onion and garlic. As these brown, add the tablespoon of flour, stirring constantly until it is well browned. Then add the tomatoes, chopped, and as this browns lay the grillades (pieces of round steak) upon it. Cover closely, and as it browns on one side, turn on the other. Then add the vinegar and water. Stir well and simmer for half an hour.

Preserves & Pickled Fruits

PICKLED Pears

3 Pounds Godchaux Brown Sugar
1 Pint Vinegar
7 Pounds Pears
1 Teaspoon Cloves
1 Teaspoon Allspice
2 Teaspoons Cinnamon

Bring to a boil, Godchaux sugar, vinegar, cloves, allspice and cinnamon. Add pears and let cook until tender. Seal jars while hot.

PICKLED PEACHES

7 Pounds Peaches
1 Tablespoon Cloves
2 1/2 Pounds Godchaux Granulated Sugar
1 Tablespoon Allspice
1 Quart Vinegar
1 Tablespoon Cinnamon

Boil Godchaux sugar and vinegar together for several minutes. Add allspice and cinnamon. Add peaches, which have been peeled and stuck with whole cloves. Boil until tender, Seal jars while hot.
MOMMY SAYS TO SWEETEN IT WITH

Godchaux Brown Sugar

TRY IT FOR YOUR FAMILY

If your children do not like cereals, try adding Godchaux Brown Sugar. It is a new taste surprise. Youngsters enjoy the new different flavor of Godchaux Brown Sugar and “eat up” all their healthful cereals.
CRANBERRY SAUCE

1 Pound Cranberries
1 Cup Water
2 Cups Godchaux Granulated Sugar

Cook berries in water in covered kettle until they burst. Strain. Add Godchaux sugar, stir, bring to a boil, remove from fire and pour in mold.

STRAWBERRY PRESERVES
(Government Formula)

Pick off stems. Wash berries thoroughly. Use equal amount of berries and Godchaux Granulated Sugar (by weight or measure). No water. Cook until done—or about 20 minutes after boiling. Pour in jars when cool, cover with melted paraffin.

APPLE JELLY

Wash red apples, quarter. Put in pot with sufficient water to cook until tender. Strain through double cheesecloth bags.

To 2 cups of juice, add 1 cup of Godchaux Granulated Sugar. Cook until it jells.

Pour in glasses when cool, cover with melted paraffin, then put glass-jar tops on.

GRAPEFRUIT MARMALADE

1 Grapefruit
1 Orange
1 Lemon

Cut fruit very thin. To each cup of fruit add three cups of water. Soak overnight. Next morning boil for ten minutes. Again let stand until following morning. Then add 1 cup of Godchaux sugar to each cup of fruit and juice. Cook until jelled. Put in jars when cooled and seal with melted paraffin.
HOLIDAY COOKIES

4 Eggs  1 1/2 Cups Flour
1 Cup Black Walnuts
Pinch of Salt
1 Pound Godchaux Brown Sugar
2 Teaspoons Baking Powder
1 Cup Pecans

Beat eggs until very light. Then slowly beat in the Godchaux Brown Sugar. Sift flour, baking powder and salt together, then slowly add to first mixture. When thoroughly mixed, add walnuts and pecans. Bake in well-greased biscuit pan in moderate oven about 30 minutes. Cut in strips and roll in Godchaux Confectioners’ Sugar.

PECAN SUGAR COOKIES

1/2 Pound Butter  1 Egg
1 Tablespoon Milk  Cinnamon, Spices
1 1/2 Cups Godchaux Granulated Sugar
3 Cups Flour  Pecans
1 Teaspoon Baking Powder
1 Tablespoon of Flavoring (Whiskey, if desired)

Cream butter and Godchaux sugar together, add well-beaten egg yolk. Sift dry ingredients and add to first mixture alternately with milk. When thoroughly mixed add flavoring. Bake in very thin sheet in greased tin, after spreading unbeaten white of egg over surface and sprinkling thickly with pecans.
BROWNIES

1 Stick of Butter 3 Eggs
1 Cup Flour 1 Cup Pecans
4 Tablespoons Cocoa
1 Cup Godchaux Granulated Sugar
1 Teaspoon Baking Powder
1 Teaspoon Vanilla

Melt cocoa and butter in a saucepan. Beat eggs until foamy, then beat in gradually cup of Godchaux sugar. Add cocoa-butter mixture to egg mixture. Sift flour and baking powder together and sift half of it into mixture. The other half is mixed with pecans cut in small pieces, and then added to the cake batter. Add vanilla. Smooth batter into a square pan and bake about 25 minutes in a moderate oven.

When cool, ice with: ½ pound Godchaux XXXXXX Sugar and 4 tablespoons cocoa moistened to spreading consistency by adding 1 teaspoon vanilla and sufficient cream (either canned cream or top milk).

APPLE CAKE

1/4 Pound Butter 1 Egg
1 1/2 Cups Stewed Apples
1 Teaspoon Cinnamon and Cloves Mixed
2 Cups Flour
1 Cup Godchaux Granulated Sugar
1 Cup Chopped Raisins
2 Scant Teaspoons Baking Powder
1 Cup Chopped Pecans

GOLDEN SUNSHINE CAKE

4 Eggs
4 Tablespoons Cold Water
1 1/2 Teaspoons Baking Powder
1 1/2 Tablespoons Cornstarch
1 Cup Godchaux Granulated Sugar
1 Cup Flour
1/4 Teaspoon Salt
1 Teaspoon Flavoring

Beat egg yolks until thick; add Godchaux sugar gradually, stirring constantly. Add the water and mix thoroughly. Meanwhile sift together the flour, baking powder, salt and cornstarch, and add to the first mixture. Beat well and add the extract. Last, fold in lightly the stiffly beaten whites of the eggs. Bake in a tube pan at 320° for one hour.

DEVIL'S FOOD CUP CAKES

2 1/2 Cups Flour
1/2 Teaspoon Soda
2 Cups Godchaux Brown Sugar
2 Eggs
2 Squares Chocolate
1/2 Teaspoon Vanilla
3 Teaspoons Baking Powder
1 Teaspoon Salt
3/4 Cup Sour Milk
6 Tablespoons Butter
1 Cup Warm Water

Sift dry ingredients together. Mix milk, melted shortening and beaten eggs, and then add to dry ingredients. Add chocolate which has been cooked with the water until thick. Add vanilla. Bake in greased muffin pans.
WHITE CAKE
(To be used with Tipsy Cake Filling)
8 Egg Whites  1 Cup Butter
2 Cups Godchaux Granulated Sugar
1 Cup Milk  3 1/2 Cups Flour
1 Teaspoon Baking Powder
1 Teaspoon Vanilla

Cream butter and Godchaux sugar. Sift flour, measure, then sift twice more. Add dry ingredients, then add to first mixture, alternating with milk. Add vanilla. Fold in stiffly beaten egg whites. Bake in layers.

CHOCOLATE CAKE
1/4 Pound Butter  3/4 Cup Milk
2 Egg Yolks
1 Teaspoon Baking Powder
1 Cup Godchaux Granulated Sugar
3 Tablespoons Cocoa
1 1/2 Cups Flour
2 Egg Whites, Beaten Stiff

Cream butter and Godchaux sugar thoroughly, then add well-beaten egg yolks. Mix dry ingredients and add alternately with milk to first mixture. Then add stiffly beaten egg whites. Bake in layers, or in muffin tin.

TIPSY CAKE FILLING
8 Egg Yolks  1/2 Cup Butter
1 Cup Godchaux Granulated Sugar

Beat well, cook until thick, stirring constantly. While hot, add 1 cup raisins, 2 cups nut meats, 1 teaspoon vanilla and 1 whiskey glass of whiskey. Chopped cherries and crystallized pineapple may be added. Put between cake layers. (Best made day previously and allowed to ripen.)
UNCOOKED COCOA ICING

2 CUPS GODCHAUX XXXXXX SUGAR
1/4 TEASPOON OF CREAM OF TARTAR
1 EGG WHITE (UNBEATEN)
4 TABLESPOONS COCOA
1 TEASPOON VANILLA

Sift sugar, cocoa and cream of tartar together and then add gradually to unbeaten egg white. If not the right consistency to spread, add a few drops of warm milk.

UNCOOKED MOCHA ICING

2 CUPS GODCHAUX XXXXXX SUGAR
4 TABLESPOONS COCOA
1/2 STICK OF BUTTER (4 TABLESPOONS)
3 TABLESPOONS OF BLACK COFFEE

Sift Godchaux sugar and cocoa together. Cream butter and add the sugar gradually, together with the black coffee.

CHOCOLATE FUDGE ICING

2 CUPS GODCHAUX GRANULATED SUGAR
1 CUP MILK
1 TEASPOON VANILLA
1/4 POUND BITTER CHOCOLATE
5 OR 6 MARSHMALLOWS

Cook Godchaux sugar, chocolate and milk to a firm ball when tested in cold water. Melt in marshmallows, remove from fire, add in vanilla, and beat until firm enough to spread.

COOKED CHOCOLATE ICING

2 CUPS GODCHAUX XXXXXXX SUGAR
2 SQUARES BITTER CHOCOLATE
1 LUMP BUTTER (SIZE OF AN EGG)
1 TEASPOON VANILLA
1 EGG

Melt chocolate in double boiler. Add Godchaux sugar, butter and egg while still over water in double boiler. Beat until creamy, add vanilla. If it hardens too quickly, reheat.
FRENCH CREAM PIE

1 Cup Graham Cracker Crumbs
½ Cup Godchaux Brown Sugar
½ Cup Melted Butter

Mix cracker crumbs and Godchaux sugar in pie pan. Add melted butter. Continue to mix with fork, then pat with fingers into shape of pie crust.

Filling

1 ½ Cups Milk
2 Level Tablespoons Flour
2 Egg Yolks
½ Cup Godchaux Granulated Sugar


GRAHAM CRACKER TART

1 Cup Godchaux Granulated Sugar
3 Egg Yolks (Well Beaten)
1 Cup Chopped Pecans
2 Teaspoons Baking Powder
3 Egg Whites Stiffly Beaten
½ Cup Butter
¾ Cup Milk
1 Teaspoon Vanilla
24 Graham Crackers

Cream butter and Godchaux sugar thoroughly and add well-beaten egg yolks, milk, pecans, vanilla, baking powder and graham crackers that have been rolled and sifted. Add stiffly beaten egg whites. Bake in two layers. Serve with whipped cream between layers and on top.

LOOK FOR THE BLUE BAND
Salads, Pickles, Dressings

JELLIED FRUIT SALAD

2 TABLESPOONS GELATIN
1 CUP COLD WATER
2 CUPS BOILING WATER
¼ CUP GODCHAUX GRANULATED SUGAR
1 TEASPOON SALT
½ CUP LEMON JUICE OR MILD VINEGAR

Soak gelatin in cold water five minutes, then dissolve in boiling water. Add Godchaux sugar and stir until dissolved. Add vinegar or lemon juice and salt. Allow jelly to stiffen somewhat, then stir in three cups assorted fresh or canned fruit (drained). Pour into wet mold and chill. Serve on lettuce garnished with mayonnaise, boiled salad dressing or cream cheese softened with cream.

EXTRA CREAMY MAYONNAISE

1 HARD-COOKED EGG YOLK
1 RAW EGG
2 TABLESPOONS LEMON JUICE
½ TEASPOON MUSTARD
1 TEASPOON SALT
1 TEASPOON GODCHAUX GRANULATED SUGAR
¼ TEASPOON CAYENNE PEPPER

Sieve hard-cooked egg yolk and add raw yolk. Mix well and add 1 teaspoon of oil at a time and beat well after each addition. When half cup of oil has been used, add lemon juice and seasonings, which have been well blended, then add remaining oil 2 teaspoons at a time.
THOUSAND ISLAND DRESSING

$\frac{1}{2}$ Cup Oil

$\frac{1}{2}$ Cup Chili Sauce $\frac{1}{4}$ Cup Vinegar

Paprika, Salt, Mustard, Red Pepper

1 Grated Onion

1 Tablespoon Godchaux Granulated Sugar

Mix all ingredients together thoroughly. Two hard-boiled eggs, chopped fine, and 1 stalk of celery, cut fine, mixed with the above and served on lettuce leaves, completes this as a salad.

UNCOOKED MUSTARD PICKLE

250 Medium Size Fresh Pickles

1 Cup Godchaux Granulated Sugar

1 Cup Salt

1 Cup Dry Mustard

1 Gallon Vinegar

Wash pickles thoroughly, then cover with 1 gallon vinegar (cold), mixed with salt, dry mustard and Godchaux sugar and let stand.

TOMATO CATSUP

1 Gallon Strained Tomato Juice and Pulp

1 Tablespoon Allspice

1 Tablespoon Cloves

3 Level Tablespoons Black Pepper

4 Tablespoons Salt

2 Cups Godchaux Brown Sugar

2 Cups Ground Onions

1 Quart Vinegar

When the tomato juice boils until thick add spices, vinegar and Godchaux sugar, then cook until onions are well done and all has been well blended. This takes several hours over a very slow fire. Press through sieve and bottle and seal.
POTATO PANCAKES

3 LARGE RAW IRISH POTATOES (GRATED)
2 TABLESPOONS FLOUR
1 TEASPOON GODCHAUX GRANULATED SUGAR
½ MEDIUM-SIZED ONION (GRATED)
1 ½ TEASPOONS BAKING POWDER
2 TEASPOONS CHOPPED PARSLEY
1 BEATEN EGG
SALT AND PEPPER TO TASTE

Mix all ingredients together thoroughly. Pour cooking-spoonful for each cake, and fry in deep fat until golden brown.

HARD SAUCE

4 TABLESPOONS SWEET BUTTER
1 CUP GODCHAUX XXXXXX SUGAR
1 TABLESPOON BRANDY FLAVORING
2 EGG WHITES

Cream the butter and add Godchaux sugar gradually. Beat until quite light, then add egg whites and beat until frothy. Add flavoring, pile on serving dish and sprinkle with nutmeg. Place in refrigerator or other cold place to harden.

GRAPE JUICE LEMONADE

1 PINT GRAPE JUICE
1 CUP GODCHAUX GRANULATED SUGAR
4 LEMONS—JUICE
3 CUPS WATER

Mix lemon juice with the other ingredients. Pour into pitcher half filled with ice and stir thoroughly. Let stand ten minutes before serving.
HELPFUL HOUSEHOLD HINTS

Canning & Preserving

Paraffin Saving. Have you been saving the tops of your jelly jars all winter and now have a box of paraffin just waiting to be melted and used again? If not, profit by this suggestion and start this small economy now.

Gravy Boat to Pour Jelly. Try using a gravy boat to fill jars and tumblers with jelly and preserves. It can be readily dipped into the hot liquid by means of the handle and the long spout will fit into almost any size jelly tumbler and thus prevent waste by spilling.

Apple Cores and Parings for Jelly. Save all apple cores and parings, stew them down, put in a salt bag and hang up over night. The next morning measure the juice, boil the juice a minute for each tumbler of jelly, put in Godchaux Sugar, boil up once and put in tumblers.
Wrapping Jelly. When sending a glass of jelly to an invalid, wrap it securely in corrugated paper, and tie with a bright-colored ribbon. This makes an attractive gift.

Test Jar Rubbers. To test rubbers before putting them on jars when preserving, stretch and bend them. Keep them for at least 10 minutes in boiling water.

Strawberry Juice With Apples. Save strawberry juice to preserve with fall apples. One pint of strawberry juice, 2 pints of apple juice and ¾ cup of Godchaux Granulated Sugar added to each cup of fruit juice makes a delicious jelly.

Preventing Jam from Burning. When making jam rub the bottom of the preserving pan with a little oil. It prevents burning and leaves no disagreeable taste.

How to Assure Jellying. If jelly will not jell, add one-half level teaspoon of pulverized alum to 5 or 6 quarts of jelly and boil a few minutes more. The jelly will then jell.

Keep Paraffin. Keep paraffin in a small, covered, lipped saucepan or individual teapot so it can be quickly melted and easily poured.

Boiling Fruits. Do not have the pan more than three parts full when making jam or jelly, otherwise there will not be room enough for the mixture to boil as it should.

Acid in Canned Fruits. Canned fruits that have turned acid may be restored by scalding up with additional Godchaux Sugar, a little vinegar and a few whole cloves.

Device to Remove Paraffin Top. In putting a paraffin top on your jams and jellies, first coat with a thin layer, then lay a piece of string across and finish the coating. Let the end of the string hang over the glass. When the paraffin is to be removed, pull the string and it will come off whole.

Making Marmalade. When making marmalade, grease the preserving pans well with butter and the marmalade will never burn; also skim well. This makes the preserve beautifully clear.
Put Up Fruit Salads. Here's a hint to remember during the canning season: Combination fruit salads, fruit cups, or fruit cocktails are simple propositions if a few jars of mixed fruits are put up while the canning season is in full swing.

Use New Rubber Rings. Rubber rings for fruit jars should be new each year. Be sure to rinse them in boiling water in order to remove the fine powder on the surface, which may impart a foreign taste.

Jelly Proportions. The general rule for cranberry sauce or jelly is as follows: To two parts berries add one part water and one part GODCHAUX SUGAR. That is, for one quart or four cups of berries use two cups of water. The fruit is cooked in this until the berries have popped. Then two cups of GODCHAUX SUGAR are added and the berries are cooked for five minutes more. If the mixture is put through the collander the sugar is not added until after the pulp is ready. Then cook with the sugar for three to five minutes.

Use Only Best Fruit. When canning select only the perfect and fresh products. Imperfect and irregular shaped fruits or vegetables may be used in jams or butters.

Use Button Hook to Take Jars Out of Boiler. When making preserves or canning in jars it is often difficult to lift the jars out of the boiler. Use a button hook under the wire. With very little practice you will be able to manipulate this easily.

Use Kraft Paper on Jelly Glasses. When putting paper caps on jelly glasses use a strip of kraft paper tape (the kind merchants use for sealing packages). It keeps the paper caps in place and they cannot slip off. The kraft paper also can be used to seal tin lids on jelly glasses where paper caps are needed. The date and kind of jelly can be marked on the kraft paper.

Don't Cook Too Much Jelly at One Time. When making jellies, if a large quantity of juice is cooked at one time, jelly is very likely to be dark in color.

How to Prevent Mold in Jelly. If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar
and placed on top of marmalade or jam, they will not mold. Cover the jam in the usual way.

**How to Make Permanent Labels.** For jar labels that will not crack off or slip off in a dry or damp cellar and will last more than one season, cut slips of white table oilcloth the desired size, thread on a long string, write or print with pen and ink on the rough side of the oilcloth and tie around the neck of the jar. The oilcloth markers are also excellent to sew to campers' blankets, etc., that may be exposed to the weather.

**Mint in Apple Jelly Is Excellent.** If you grow mint in your garden, boil a spray of it for twenty minutes in your apple jelly, then remove. It will flavor but not color the jelly. Use vegetable coloring to give mint jelly its green color.

**Store Preserves in Dark Place.** Preserves of all kinds, more especially if they are in glass bottles, should be stored in a dark place. They quickly deteriorate in flavor if kept in a light place.

**Serve Fresh Fruit With Canned.** When serving canned fruits slice a few pieces of fresh fruit, such as pears, peaches, etc., in them. The syrup in canned peaches enriches the flavor of fresh fruit.

**Don't Fill Kettle in Making Jam.** When making jams, do not have the kettle more than two-thirds full, otherwise there will be no room for the mixture to boil as it should.

**Canned Rhubarb Juice Delicious Summer Drink.** Rhubarb juice that is canned makes good hot weather drinks in the summer, or in apple season it may be combined with apple juice to make jelly.

**Use Left-Over Juices for Pies.** Left-over canned fruit juices may be used for baking apple pies. The various fruit flavors will blend well with apple flavor.

**Never Squeeze Jelly Bag.** Never squeeze the bag from which the juice drips when making jelly. The pulp in the jelly bag may be reheated three times, thus increasing the amount of the jelly.
Fudge Boiling Over. If butter is rubbed around the top of the pan when fudge is being made, the fudge will not boil over.

Custard Pie Shrinking. When a custard pie shrinks from the crust, it has been baked in too hot an oven. The oven should be hot for the first five or ten minutes in order to bake the pastry so it will not become soaked with liquid. Then reduce the heat or the custard will set.

Sugaring Doughnuts. Here is an easy, clean and economical way of sugaring doughnuts. Place some GODCHAUX CONFECTIONERS' Sugar into a strong paper bag. Place a few doughnuts in the bag. Shake them around until sufficiently sugared.

Preventing Gingerbread Burning. A small pan of water underneath gingerbread when it is baking has been found an effective way to prevent it from burning.

Don't Grate Chocolate. Grating chocolate is a lengthy process and somewhat of a nuisance. Put the desired amount of chocolate in a small saucepan and set it on top of the teakettle until melted. One cup of grated unsweetened chocolate is the equivalent of two marked squares.

Sugar for Candy. When making candy, best results will be obtained by using GODCHAUX GRANULATED Sugar. Candy should not be stirred when boiling.

Keeping Raisins from Sinking. If you are annoyed by having raisins or currants sink to the bottom of a cake, put them into a dish and set over a slow fire. Stir occasionally so they will not burn. When heated add them to the batter.

Creaming Butter and Sugar. In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

Don't Scrape Sides of Pan in Making Candy. Never scrape the sides of a pan when making candy and do not stir what has been cooked on the sides down into the cooking candy.
When to Beat Fudge. Never beat fudge as soon as it is taken from the fire. Pour first into a cold bowl and then beat. You will find that it is much creamier if treated in this way. Beat fudge with an egg beater.

Keeping Pie Bottoms Dry. After baking a squash or pumpkin pie, never put it on a flat surface. Set it on a cake cooler. The bottom crust will then always be dry.

Have All Ingredients Ready Before Baking. Before you start a cake or pudding be sure to have all your ingredients, pans and measuring utensils ready and see to your oven.

Sprinkle Sponge Cake With Fine Sugar. Before placing sponge cake in the oven to bake, try sprinkling a little of Godchaux Confectioners’ Sugar over the top. This forms the rich brown-looking crust that makes sponge cake so tempting.

Put Sugar on Pie Crust Before Filling. Sprinkle Godchaux Granulated Sugar over the lower crust of a two-crust pie before adding the filling. The sugar will aid in preventing a soggy crust. Egg white, unbeaten, also may be brushed over the crust to aid in prevention of a soggy pie.

Use Potato Masher to Cream Butter and Sugar. To cream butter and sugar easily, use a wooden potato masher. Try it when you make your next cake.

Making Flaky Pie Crusts. Mix a small quantity of flour with a little water, stirring out all lumps. Spread this over the top crust of your pie before baking and you will have a deliciously flaky pie crust.

Simple Cake Baking. When making a cake don’t dirty all the dishes in the cupboard. Simplify in this way: Cream butter and sugar in a mixing bowl. Add egg yolks, saving whites in a smaller bowl to add later on for frosting. Then measure flour and baking powder in sifter and sift onto a clean paper. Sift back and forth into greased pan for three or four times. Put milk or liquid into same cup used for flour. In this way you save washing dishes.

Wooden Spoons Better for Beating and Stirring. For stirring and beating you will find wooden spoons more satisfactory than metal ones.
Baking Two Cakes at Once. A labor-saving idea is to have a long cake tin divided in the middle. When making cake put half the quantity in one end of the tin. Add to the remainder spices, raisins, etc., according to taste, and put in the other half of the tin. This saves time in making and baking. The result is two kinds of cake and one is less liable to have dry cake on hand than if two large cakes are made at the same time.

Cooking

Peeling Potatoes. Instead of using a knife to peel new potatoes, rub the skin off with a new metal pot cleaner. They are just rough enough to rub off the outer skin without wasting the body of the potato.

Orange Pulp in Apple Sauce. If you want your apple sauce to be a little different, try this method: Make the sauce in the usual way. Add to the sauce a third as much orange pulp. Boil it for a few minutes. Sweeten with GODCHAUX GRANULATED SUGAR.

Baking Apples. Prick apples with a fork before putting them into the oven to bake and the skins will not crack open in baking.

Sieve for Sugar. Shake GODCHAUX GRANULATED SUGAR over doughnuts and cakes through a fine sieve so that it will fall lightly and evenly on them.

Making Meat Tender. A little vinegar cooked with coarse meat helps to make it tender or the meat may be dipped into vinegar before cooking.

"New" Cereal Idea. When tired of breakfast cereals, try cooking two or three kinds together. They will give a new flavor to the breakfast. GODCHAUX BROWN SUGAR is also a new taste treat.

Preparing Cocoa. Beating cocoa with an egg beater will prevent scum from forming on the top. Cocoa cooked in the double boiler will not boil over and may be kept hot a long time.
Better Coffee. Many people use too little coffee when they make the drink. Put more of it into the coffee pot and you will have a better beverage.

Cook Cereals Longer. Breakfast cereals cooked for long periods of time will have a better flavor and be more digestible than those cooked only a short time.

Shipping Fudge Away. To ship home-made fudge successfully for some distance, pour it while warm into a tin pan which has been lined with several thicknesses of waxed paper. Leave sufficient paper to cover the top adequately and the fudge can be lifted out by means of it. The recipient who cuts the candy finds it as fresh as when it was packed.

Killing Odors. Here's a way to kill fish or onion odor: If the utensil is washed, scalded and inverted over gas flame for two minutes, all taste and odor is absolutely eradicated. Another way of removing all fish and onion odor from dishes is to put a few drops of ammonia in the dish water when washing dishes. Or put two or three tablespoons of vinegar in sink or dish water and the odor will disappear like magic.

Toasted Crackers. Children will enjoy a dessert made of a square cracker nicely toasted and buttered. Cover the cracker with jelly or jam, sprinkle with desiccated cocoanut and serve with cream or milk.

Removing Grease from Soup. Remove all grease from the top of the soup by throwing a lettuce leaf into the pot; this will absorb all the grease and may be removed as soon as it has served its purpose.

Testing Candy, Frosting. During the process of testing candy or frosting, set the pan on the side of the stove. If it continues to boil while you are testing it, it may prove just that much too long for success.

Making Candy. Do not beat candy immediately after taking it from the fire. Let it cool until lukewarm before stirring at all.

Baking Potatoes. If the skins of potatoes are well washed and buttered before putting the potatoes into the oven, they will be a beautiful brown and crisp when baked.
Keeping Juice in Fruit. A good way to keep the juice in a fruit that has been cut, such as grapefruit, orange or lemon, is to cover the exposed part with a piece of oiled paper and lay fruit cut-side down on a dish.

How to Make Tea. To properly make tea, an earthenware pot is suggested, as it retains the heat. Scald out the pot and add freshly boiled water and one-half teaspoon of tea per cup of water. Let steep for three minutes and serve.

Keeping Leftover Egg Yolks. To keep leftover egg yolks, place them in a small cup and beat for one minute and add 2 tablespoons of cold water. Cover and store in the icebox and they may be used a week later with good results.

Sugar and Flour Weights. Two cups granulated sugar weigh 1 pound. Four cups pastry flour weigh 1 pound.

Eliminating “Mother” in Vinegar. Half a teaspoon of salt added to the vinegar cruet when it is filled will prevent the formation of “mother” in the bottle and keep the vinegar clear and unclouded.

Sugar in Cooked Fruits. Fruit loses some of its sweetness in cooking. All fruits, except the sweetest, require, when stewed, the addition of sugar.

Flavoring Tea. You will find that you can easily give your tea a deliciously pleasant flavor. The next time you serve tea with lemon, stick a small clove into each side of lemon. The combination of the clove and lemon imparts a wonderful flavor to tea.

Clothing and its care

Box for Rubbers and Galoshes. A wooden box placed just inside the rear door as a receptacle for rubbers and galoshes will save the weary housewife a lot of cleaning up during the winter.

Faded Pillow Covers for Hat Bags. Cretonne porch pillow covers that are too faded to use again make good hat bags. Take out pillows, air and sun them and put away for
new covers. Wash covers and put away for use in the clothes closet to keep hats free from dust.

**Preventing Button Tears.** If the children are hard on buttons put a small one back of one to be used and sew through both buttons. You will find this will work splendidly and be a big protection to the garments and they will be on to stay.

**Use Adhesive Tape at Heel of Shoe.** If the leather on the inside of the heel of a shoe wears through, cover the hole with a piece of adhesive tape and thus prevent the wearing of a hole in the hose.

**Extending Closet Space.** If you haven’t much closet space in your home, use bird cage hooks in those you have. As many as twelve hangers may be hung from one hook and when it is not in use it may be folded against the wall.

**Keeping Wash Goods from Fading.** New wash goods will not fade if dipped into a solution made of two tablespoons of salt, one tablespoon of ammonia, one tablespoon of turpentine and a gallon of warm water. Dry without rinsing.

**Test for Linen.** Remove a thread from the fabric, hold one end upright, wet it and tauten with fingers. If in drying the thread revolves anti-clockwise, it is linen. It isn’t linen if it revolves clockwise.

**Pin Clothing to Line.** When hanging skirts and trousers to dry, they should be pinned firmly to the line at the waistband. This makes the pulling lengthwise.

**How to Dry Shoes.** If your satin or fabric shoes get wet, do not depend on the shoe trees to retain their shapes while drying. It is much better to stuff them with soft paper because this will not strain the fabric and the paper acts as an absorbent, so the shoes will dry more quickly. Stuff the paper well into the shoes and be sure to press out all creases. Be careful to put in sufficient paper to properly shape the shoes without any strain on the fabric.

**Waterproofing Shoes.** To make a comfortable pair of shoes waterproof for outdoor use, melt together a dressing of two parts of beeswax to one part of mutton fat. Apply at
night and in the morning; wipe well before wearing with a piece of flannel.

Identifying Galoshes. Write your name and address inside of all galoshes, rubbers, gloves or any other article that may be lost.

Identifying Children’s Clothing. A woman with three children marks the oldest child’s stockings, rubbers, etc., by sewing several stitches of different colored thread into the garment. The youngest child’s is also sewed with a still different color thread. When the oldest child outgrows his apparel, the stitches are ripped and they become No. 2. When they become too small for No. 2 they are stitched for No. 3. On bedroom slippers a fancy button is sewed on No. 2’s slippers for easy identification.

Shortening Slicker Sleeves. If the sleeves of the slicker are too long, turn them up to the right length and paste adhesive tape on the turned-in edges.

Preventing Tears in Baby’s Stockings. Baby’s stockings usually tear first at the tops where they are pinned to the diaper. If you sew a small square of muslin to the underside of the stockings where it will be pinned, it will lengthen the life of the stockings.

Protecting Sleeves in Kitchen. When it is necessary to wear large sleeves in the kitchen, they may be protected by a piece of cloth, four inches wide and long enough to wrap around the wrist twice. Sew snaps on the ends and wrap it around at a slant. If made of a pretty cretonne, they may be worn at the table.

Fastening Shoulder Straps. Take a piece of linen tape two inches long, sew a snap or snapper at each end, then on one end next to the snap, sew an eye and sew a hook on the shoulder seam of dress or blouse. Just snap over straps and hook to the shoulder. Your shoulder strap will stay in place and you can move freely. They can be easily washed.

How to Restore Sweater to Shape. To restore a shrunken sweater to shape, wet it, drop it into a pillow case, hang the pillow case on the line by the hem and let water drip into it. Do not wring the sweater.

LOOK FOR THE BLUE BAND
Treatment for Patent Leather Shoes. Patent leather shoes should be treated very carefully if they are to be kept in good condition. The dirt should first of all be removed from them with a damp sponge. Then carefully dry them with a duster and apply a very little petroleum ointment (vaseline). Polish with a silk handkerchief and you will get a brilliant shine.

Convenience in the Kitchen

Keep Sandpaper Handy. All of us have been annoyed by the food chopper slipping off the table when we have been grinding something rather hard. Try keeping a small piece of sandpaper in the drawer when you keep your food chopper. Lay this on the table before you fasten your food chopper and you will never be annoyed with the chopper slipping around.

Canvas Gloves Handy. A housewife finds a pair of heavy canvas gloves very useful in the kitchen. They are much more convenient than pot holders for lifting covers, pots, dishes and pans. Try it and see for yourself.

Cleaning Electric Toaster. When the toaster is filled with crumbs, clean it with a new small paint brush bought for just that purpose.

Grease in Sink. To remove grease from the sink, rub with Indian meal and it will be easily removed. Coffee grounds thrown into the sink and washed down the drain help to keep the drain pipe clean.

Grease New Utensils. All new cooking utensils should be thoroughly greased and heated before using for the first time.

Cleaning Vinegar Cruets. To clean vinegar cruets, fill them with warm water to which a few drops of household ammonia has been added. Let stand for an hour, then rinse well with lukewarm water.

Heat New Stove Slowly. Always heat a new stove gradually to prevent cracking.
Keep Newspapers Handy in Kitchen. Keep a pile of newspapers in the kitchen, cut in half. Sheets will save much work in cleaning the stove, catching peelings, wiping burn from off the bottom of the kettle or spilled food from the stove or sink.

Old Funnel for String Receptacle. Paint the old funnel white and use it in the kitchen to hold a ball of twine, the end coming out of the spout.

Rinse Discarded Tin Cans. Rinse all tin cans with hot water and dry thoroughly either in the oven or in the sun before throwing into the regular trash box. This method eliminates a great many unpleasant odors and lessens the flies and mosquitoes.

How to Put Glassware in Hot Water. When washing glassware do not put in hot water bottom first as it may crack from sudden expansion. Each delicate glass can be safely washed in very hot water if slipped in edgewise.

Cleaning Inside of Coffee-Pot. Slice a lemon and put the slices in an aluminum coffee-pot with plenty of cold water. Let it come to a boil and keep it boiling until the inside surface of the pot may be cleansed with a cloth and made to look like new.

Add Bluing to Water in Washing Glassware. Try adding a small amount of bluing to water in which glasses are washed, and they will be given a high sparkle when dried and polished.

Dishcloths of Cheesecloth. The best kind of dishcloths are made of cheesecloth. The material should be doubled, the raw edges turned in and stitched on the machine. This will wear and because it washes so easily is most sanitary. Rinsing in soap and water will be all that is necessary for cleaning.

Dissolving Soap Chips Quickly. If you find in washing dishes that soap chips will not dissolve quickly, put the chips in a clean salt bag, tie the top of the bag with a string, put the bag in the dishpan and let hot water run. You will soon have soapsuds.
Shelf for Dishpan Is Handy. To save reaching under the drain board to get her dishpan from a nail, which is the usual place for putting it, one housewife had a shelf built under the drain board just low enough to take the dishpan. Here she kept the dishpan, rinsing pan and drainer, where they might be reached without any effort.

Keep Supply of Corks on Hand. You will find it a great convenience to keep a small supply of corks of assorted sizes and a small corkscrew in the closet.

First Aid

(Health Suggestions)

First Aid Equipment. First aid implies exactly what the two words imply—first aid in accidents or other emergencies.

Every home should be prepared for emergencies with a well-equipped medicine chest, which should contain the following:

1 roll of bandage gauze, preferably two-inch.
1 roll of adhesive tape, one or two-inch.
1 roll absorbent cotton.
1 small bottle (six ounces) rubbing alcohol.
1 small bottle iodine or mercurochrome.
1 small quantity of toothpicks for use as small swabs.
1 box tongue depressors.
1 box aspirin tablets.
1 small box baking soda.
1 dozen small safety pins.
1 bottle smelling salts.
1 bottle camphor or aromatic spirits of ammonia.
1 small box boracic acid.
1 jar or tube of vaseline.
1 small jar powdered mustard or syrup of ipecac.
1 bottle pure castor oil.

These are the principal remedies which may be needed at any moment. Other remedies may be added if room or finances permit. No medicine or remedy, however, should be kept for more than one year, as they lose strength and efficiency.
What to Do in Emergencies. As suggested by the Prudential Life Insurance Company there are ten things to remember in emergencies:

1. Have one person take command and be sure that person is cool-headed and can direct whatever must be done.

2. Check over the scene of the accident to ascertain if it is safe to work there with the injured person.

3. If possible, move injured persons at once to a quiet, well-aired place, out of the weather and away from crowds.

4. Learn as soon as possible exactly what is wrong and then act accordingly.

5. If there is serious bleeding, stop the bleeding at once, then proceed with any other care which may be required by the emergency.

6. In any emergency, except for simple accidents, send for a doctor first. If the patient can be moved, take him to a doctor’s office, where the doctor has more equipment with which to work.

7. Notify the proper authorities in case of serious accident.

8. Place the patient in as comfortable a position as possible while waiting for or rendering assistance. A general rule for this is to keep the feet warm and the head cool. Place a pillow or folded coat under the injured part.

9. Remove or at least loosen clothing on injured person. If wound is covered by clothing, cut clothing along nearest seam to open to wound. Remove no more clothing than necessary to get to the wound.

10. Learn various first-aid ideas and apply them when needed.

How to Check Nosebleed. Have patient lie down with head partly raised. Roll rag or paper and force between gum and upper lip to press real tight. Apply ice to back of neck. If bleeding continues, plug up nostril with gauze, cotton or clean muslin, working pad firmly up into nose with penholder or similar object. Remove carefully when bleeding stops.

LOOK FOR THE BLUE BAND
**Fainting.** Stimulation of the heart is the first aid for fainting. If person feels 'fainty," hold the head down between the knees so that the blood will work to the brain. If patient has fainted, lay him down with head lower than body, loosen clothing at neck, chest and waist. Apply cold water to face and hands, use smelling salts, camphor or spirits of ammonia near the nose, but not close enough to touch patient. Rub hands and arms toward body to help blood circulation. When revived, give patient warm drink, non-alcoholic, and have patient lie down.

**Treatment for Frost Bite.** It is necessary first to restore blood circulation. Don't apply heat too suddenly as it may cause permanent injury. Get the patient in a cool room, away from a fire or in too warm an apartment. Rub frosted places with snow or very cold water. As circulation returns, rub with wet cloths, gradually using warmer water or alcohol. Wrap parts in woolen or flannel cloth, then move into warmer room and give patient warm drink or stimulant.

**Choking.** If a crust or bone lodges in the throat, it may be forced out by swallowing some soft bread or cooked potato.

**Headaches.** The best home treatment for headaches is resting quietly. A cool rag or ice bag on the head will serve to relieve the patient. If headaches occur frequently, have the system gone over by a physician, as there is something basically wrong. Headaches in children are most frequently caused by constipation or eye-strain.

**Toothache.** As in earache, toothache indicates something is wrong and a dentist should be consulted. A drop of oil of cloves on a bit of cotton placed in the cavity of the sore tooth will give relief temporarily. A good plan is to see a dentist at least once, preferably, twice a year.

**Common Colds.** Caught in time, a common cold may be overcome by this simple method. If constipated when feeling a cold coming on, take a dose of castor oil or Epsom salts. Take a hot bath and a hot lemonade and go to bed. Keep well covered to induce perspiration, which checks the cold. Plenty of rest and plenty of good drinking water are important for the patient. If the cold and its resulting dis-
comfort have not passed within a week, a doctor should be consulted. A child which has a croupy cold and cough should be examined by a physician at the first sign of coughing, as croup frequently leads to other disorders, particularly into diphtheria.

**Clean Out Medicine Chest.** Spring should be the time to clean out all drugs over a year old, unless sure that they do not deteriorate with time.

**Sweet Peas in Sick Room Repel Flies.** When flies are troublesome in the sick room try placing sweet peas in the room. The odor of them is so unpleasant to the flies that they will not remain where it is.

**Earache.** Any kind of an earache, whether the pain is great or not, is serious, especially if accompanied by a discharge in the ear. Eat only light foods. If repeated attacks are encountered, consult a doctor before taking any kind of medicine.

**Foreign Body in Eye.** Close the eye and the foreign particle may be washed out by tears. Don’t rub, but if the object is not washed out, wash the eye with clean water or with a weak boracic acid solution. Closing the eye and blowing the nose may work. Pulling the upper lid down over the lower may serve to force the object out of the eye. If the foreign particle is small and can be seen, it may be removed with the corner of a clean handkerchief. If the particle is on the inside of the upper lid, it may be removed by folding the eyelid gently back over a toothpick or match. If the eye-ball is cut in any way by a foreign particle, soak some soft cloth in cool water, bandage the eye and send for a doctor at once.

**Foreign Body in Ear.** Removing articles from the ear is dangerous unless done in a skillful manner. They should be removed by a skilled physician, especially in the case of children. If an insect enters the ear, drop in a few drops of castor oil or sweet oil and have the doctor syringe it out later. Never use toothpicks, matches, hairpins, etc., for removing wax from the ears.

**Don’t Give Oil in Hot Milk.** Never give oil in hot milk to little children. This may cause them to dislike milk forever after because of the disagreeable taste.
Wear Proper Hose to Prevent Perspiring or Cold Feet. The person who suffers from cold feet or excessive perspiration of the feet should wear cashmere hosiery. You can buy cashmere hose in various weights, from the heaviest to some as fine as silk, and beautifully woven.

Egg White Eases Burns. The white of an egg applied to a burn or scald is most soothing and will cause the burn to heal quickly.

Easing Tight Shoes. When a tight shoe is uncomfortable wring out a cloth in very hot water and place it over the spot where the shoe pinches. Repeat as soon as the cloth becomes cold and until the shoe feels comfortable.

Don’ts for Sick Persons. Don’t increase the dose of medicine or take more frequently without consulting your physician.

Don’t take medicine originally intended for others. This is dangerous.

Don’t use a metal measure when taking medicine. Use a silver spoon or medicine glass.

Don’t forget to shake the bottle. If separation or sediment is present, shake thoroughly.

Raw Potato Good Remedy for Burns. It is well to remember that raw potato is a good remedy for burns. Scrape or grate the potato and apply it like a poultice to the injured surface, it will be found most soothing.

How to Deodorize Freshly Painted Room. The smell of fresh paint gives many people a headache, and to none is it an especially pleasant odor. Here is a way to handle a freshly painted room. Place a paper bag containing several pieces of charcoal in the room and close the door up tightly. Another effective remedy is an onion sliced into small pieces and put into a pail of water in the room. The water and onions will absorb the odor.

Old Iodine Is Useless. Iodine should not be used when it has been kept for any length of time. This is because the alcohol in which iodine is dissolved evaporates rapidly and
the tincture thus becomes concentrated and the strength increased. It is best to buy iodine in small quantities and to use it sparingly.

**For Summer Colds.** For summer colds inhale a solution of salt and water. It is not a very pleasant sensation but it is an excellent way to clear out the head when one has one of those nasty colds. Salt and water also make an excellent throat gargle and mouth wash. Use a teaspoon of salt to a glass of water.

**Driving Mosquitoes Away.** To drive mosquitoes away, mix ½ ounce of oil of cedar or pennyroyal, 1 ounce of oil of citronella, 1 ounce of spirits of camphor. Rub a few drops on your handkerchiefs or directly on the flesh and it will keep the mosquitoes away.

**How to Wash Rough Hands.** Rough hands are annoying while sewing on a delicate fabric. Wash them in warm water to which is added some common starch and you will be astonished at the soft, velvety feeling. It also whitens the skin.

**Way to Prevent Sunburn.** To prevent sunburn put 10 drops of glycerin into one-fourth of a cup of water, add a little perfume and apply this lotion to the skin with a soft cloth. Leave it on five minutes, then wipe off very gently.

**Remedy for Bites.** Bicarbonate of soda in solution or paste is a soothing application for burns and insect bites.

**How to Treat Mosquito Bites.** A little household ammonia added to the water with which mosquito bites are washed will take the sting out of the bite.

**House Cleaning**

**Keep Faucets Brighter.** Rubbing the brass water faucets with furniture polish after cleaning will keep them bright. The oil in the polish prevents chemical action from splashing water.

LOOK FOR THE BLUE BAND
Cleaning Varnished Paint. Linseed oil is excellent for cleaning varnished grained paint. It should be applied with a piece of clean, soft flannel, rubbed well in and polished with a soft duster. And only the very tiniest drop of oil should be used.

Compound for Washing Furniture. A solution made of one quart of boiling water, three tablespoons of linseed oil and one tablespoon of turpentine is excellent for washing furniture. Wash one section at a time with a soft piece of flannel dipped in the solution, then dry the furniture with cheesecloth.

Prepare Rugs for Sweeping. Sprinkle a little salt on your rugs before sweeping them.

Washing Painted Walls. When washing walls that are painted, put a little household ammonia in warm water and use white soap. Change the water as often as it becomes dirty.

Renewing Artificial Flowers. Artificial flowers may be made to look like new by placing them over the steam of boiling water for a few minutes.

Cleaning Ceilings and High Walls. A bag of cotton flannel large enough to fit over the broom is the best article in the world to clean ceilings and high walls. As soon as it is the least bit soiled, it can be removed, washed and put back again.

Good Sink Brush. A worn whiskbroom makes a fine sink brush if you cut off the worn bristles clear up to the stiff part. Always rinse clean after using.

Washing Windows in Winter. To clean windows in freezing weather, moisten a soft cloth with kerosene instead of water.

Removing Furniture Scratches. If your mahogany furniture gets scratched, paint it with iodine until the proper shade is reached, let dry and polish until glossy.

Sticky Windows. If your windows do not run up easily rub paraffin on the window cords and you will notice an improvement.
Preserving Linoleum Under Stove. A novel way to prevent stove with legs cutting into the linoleum is to purchase from a shoe store or repair shop two pairs of military rubber heels, such as are used to put on ladies’ shoes, and place under the stove legs. This prevents discoloration and ugly cuts which otherwise are left on the linoleum.

How to Keep Pictures Hanging Straight. If you live on a street where there is much traffic you will find it hard to keep the pictures hanging straight on your walls. Try this method; Put the cord over the hook so that the picture faces the wall but is quite straight. Then turn it over to the right side. The loop formed will prevent the cord from slipping.

Preventing Ladder from Slipping. Nail some pieces of rubber to the ends of the stepladder to prevent slipping.

Making Wallpaper Washable. You can make any wallpaper washable by going over it first with sizing and then using a clear shellac. This is advisable for the bathroom, kitchen and children’s room.

Linoleum on Pantry Shelves. Linoleum makes a sanitary and easily cleaned covering for pantry shelves. Cemented to the shelves with linoleum cement it will almost never wear out, at the same time being attractive. One is forever scrubbing enameled or painted shelves. A damp cloth quickly makes linoleum-covered shelves immaculate and costs less than two or three coats of good enamel.

Where to Drive Nails in Walls. Before driving nails for picture hooks into the wall, first see where the nails for baseboards are driven. Nails for baseboards are always driven in the studding, which gives support the plaster fails to give.

Driving Nails in Walls. To prevent the plaster from chipping when driving a nail, heat the nail and it will go through smoothly.

How to Clean Tufted Leather. To clean tufted leather chairs or sofas, get a soft paint brush and dip it in warm castor oil. The dust can thus be removed easily from all crevices and folds and this treatment makes the leather soft and bright.
Good Furniture Polish Easy to Make. Equal quantities of olive oil and turpentine makes a good furniture polish with a little vinegar or wood alcohol added. The wood alcohol should be used very sparingly, for too much of it will take off the varnish.

Best Way to Paint Steps. When painting steps, paint every other step, let dry, then paint the remaining ones. Painted in this way the stairs may be walked on without injuring the paint.

Clean Chimneys Before Repapering. Be sure the chimneys are cleaned before any paper-hanging is done in the house. Or when fall comes along and the furnace is started, your new paper will have to be cleaned.

Old Silk Stockings Make Good Dry Mops. Old silk stockings make an excellent dry mop. Take about 15 stockings, cut off the feet and slit them open lengthwise, then sew them together at one end and fasten to your mop handle. A mop made this way does not leave any line on the floor and is very satisfactory.

House Plants & Flowers

Waterproof Flower Pots. Window sills are often water-stained when earthen flower pots are placed on them. Pots may be made waterproof by putting a piece of paraffin in a saucer, setting it in the oven to melt, then dipping the pots in it so that the paraffin will sink into the pores and harden.

Keep Palms from Artificial Light. Palms should never be kept in the room where there is artificial light. They ought to be removed to another room before the lamp or gas is lighted. They require plenty of pure air around the roots but they should never be where there is likely to be a draft. Palms require watering twice a week and the leaves should be sponged.

Wires or Ropes Around Trees. When putting any wire or rope around a growing tree, run it through a short length of garden hose. The line will be kept from rusting due to rubbing and it will not cut into the tree.
House Plants Require Proper Watering. With house plants the most important thing is the watering. It is the root and not the top soil that needs moisture. Use soft water if possible and take the chill off. Set the pot in a pan and let it soak till the moisture is visible near the top. A plant thus watered will not need water for four or five days longer. Keep the top soil fine and do not let it crust. This helps to retain moisture and let in air. This is the only way to water an established root-bound plant.

Old Hose Is Good Lawn Sprinkler. If the garden hose leaks in several places, put it aside for the hot, dry summer days when it may be cut in several new places, plugged at the end and attached to a faucet. It makes an excellent lawn sprinkler.

Re-rooting Rose Bush Slips. If you wish to slip a rose bush cut off your slip and then stick the stem into a white potato. You will find that the slip will take root. This is the surest way to make it root.

Restoring Faded Flowers. Flowers which are fading may be restored by immersing them half way up their stems in very hot water and allowing them to remain in it until it cools. Then cut off the scalded portions of the stems and place the flowers in clear, cold water.

Watering Flowers While Away. Place a basin of water beside the flower pot. Then make a length of old cotton about the size and thickness of a lamp wick of folded material stitched together. Put one end of the cotton in water and bury the other end in earth in the flower pot. The plant will be fed steadily with water while you are away for a few days.

Keeping Plants Moist. To keep plants moist for a day or so sink a can with a hole punched in it beside the plant, with the hole toward the root. Fill the can with water and cover. The water will drip for a day or so.

Keep Goldfish Cool. The air in the ordinary living room is too warm for goldfish. When the water is too warm the fish will come to the top of the bowl for air. Then is the time to change the water.
Lacquer Flower Pots. An easy way of keeping flower pots in good condition is to lacquer them with red or green lacquer and then tie on a ribbon of a different or same color.

Frozen Plants. If your plants freeze, pour cold water over each pot, cover with newspapers and set in a dark place for several days. Gradual thawing may save them.

Keep Ferns from Heat. Ferns should never be kept near a register. They require air, so are much better off near a window where they will get air and light. They do not require direct sunlight.

Glass Injures Ferns. Never keep ferns in glass earthenware. They should be raised from the bottom of their pots by putting pebbles or broken pottery under the dirt. Give them a shower bath once each week. Never let ferns stand in a dish of water.

Color in Ferns. A teaspoonful of household ammonia added to one quart of water poured over your fern will give it a rich green color.

Metal & Glassware

Cleaning Waffle Irons. A steel-bristled brush will prove excellent for brushing crumbs from a waffle iron and aids in keeping the iron in good condition. Never wash a waffle iron.

Cleaning Silver Easier. Silver may be cleaned by soaking for several hours or overnight in thick sour milk. Be sure the milk covers it. When clean and bright, take out and wash in soapy hot water, scald and wipe with soft linen towel. The results are pleasantly surprising.

Cleaning Glasses of Lime Sediment. If you let clear vinegar stand for about ten minutes in tumblers used in the bathroom it will remove the sediment caused by the lime in the water. After pouring out the vinegar, wash in soap and water.
How to Mend Glass. To mend glass successfully melt a small quantity of pulverized alum in an old spoon. Before it hardens rub the alum over the pieces to be united, press them together and set aside to dry. They will not come apart even when washed with hot water.

Keeping Tinware Bright. Tinware blackens and tarnishes easily but washing in hot soda water and removing spots with wire wool will keep it fairly bright and clean-looking.

Cleaning White Enamelware. White enamelware may be cleaned by dipping a wet cloth into baking soda and rubbing it on ware. Do not spare the soda. If food burns in a pan, put in a generous amount of soda with cold water and let the utensil stand on the back of the stove.

Don’t Wash China With Soda. Don’t use soda for washing china with the gilt on it. If you do, don’t be surprised if the gilt gradually leaves.

Brightening Pewter. To brighten pewter, soak the pieces for a day or two in one quart of water to which a piece of potash the size of a hickory nut has been added. Take from the water, rub carefully with a cork dipped in oil, then polish with a chamois skin and whiten. When pewter has once been cleaned it may be kept bright by washing with hot water and soap.

How to Mend Leaks in Vessels. Don’t throw away your watering can or any other vessel used for cold water if it springs a leak and don’t wait for an itinerant tinker to come along and mend it. You can do the job yourself in a few minutes and at small cost. First, dry the can, pan or tub thoroughly, then pour hot parowax over the leaky place, press a piece of paper or thin muslin over the patch thus made and while it is soft, pour over another layer of parowax. As soon as this dries or hardens the vessel will be as good as new, but must be used for cold water only.
Sewing

**Fastening Buttons to Avoid Holes.** The buttons on a woolen or knitted coat sometimes tear away from the fabric, leaving a bad hole. To prevent this, place a linen button of equal size at the back when sewing on the pearl or horn button. Sew right through, thus fastening both buttons with the same stitch.

**Easier Quilting.** In quilting, if a rubber finger cot is worn on the index finger of the right hand, the needle can be readily pulled through, even when filled with stitches, as the rubber grips the needle, thus saving sore fingers.

**Tea Towels for Curtains.** Red and white checked tea towels make attractive curtains for the kitchen. When they fade they may be used for towels and replaced by new material.

**Measures on Sewing Machine.** Tiny brass shoe nails, obtainable at any shoe repairing shop, may be used to form a convenient measure on the sewing machine. Drive them down, flush with the wood, in front of the machine framework, an inch apart, for twelve inches.

**How to Save Buttons.** If you will always string sets of buttons on heavy thread when putting them away for future use, a great deal of time will be saved when you start to hunt in the button box. Also there is not a chance of there being just a few used and the set thus spoiled.

**Overcoming Shrunken Blankets.** If the blankets have been washed many times and have shrunk until they are a trifle short for the bed, buy a strip of unbleached muslin the width of the blanket and the length according to the shortage. Stitch it securely to the end of the blanket and use this at the foot of the bed, tucking the muslin under the mattress, instead of the blanket. It will give you back just the length you need.

**Sharpening Needles.** Does your needle ever get blunt while you are stitching on the machine and pull the threads of your material? If you run the needle through ordinary steel wool a few times it will sharpen the point.
Tack Pajama Strings in Place. When running strings through pajamas or the children’s clothes, tack the strings at the center, back or front. That prevents their slipping out during washing.

Stains

Paste for Removing Stains from Sink. Make a paste of equal parts of baking soda and chlorinated lime. Put enough boiling water to form a paste and spread on stained parts of sink. It will remove all fruit and vegetable stains and leave sink nice and clean. Also you will never have a stopped sink if you once or twice a month run plain baking soda through the sink after something especially greasy. This will save plumber bills.

Egg Stains on Silver. Silver spoons discolored by egg may be cleaned by rubbing them with salt before washing. Wash in hot soapy water.

Fingermarks on Woodwork. Fingermarks on painted woodwork will come off if they are rubbed with a cloth dipped in kerosene.

Removing Match Scratches from White Paint. Rub the marks made by striking matches on white paint with cut lemon and then with a damp cloth dipped in powdered whiting. Rinse with cold water and dry with a soft cloth.

Fruit Stains on Linens. Fruit, coffee, tea or chocolate stains may be removed from table linen by placing a bowl on the table, spreading stained part over it and pouring water on it from a height so as to strike stain with force.

Water Stains on Mahogany. Water stains on mahogany may be cleaned if done at once. If it has been on long enough to cause a white spot if can be removed if rubbed with a soft cloth and a little polish. The spot will eat into the finish if allowed to remain and the table top will need refinishing. Avoidance of unnecessary spotting by asbestos mats under vases of flowers is the best protection.
Removing Chewing Gum. Scrape chewing gum off first with a dull knife. Then place thin blotters on either side of the material and press with hot iron. Remove ring with cleaner.

Oil on Rugs. When oil is spilled on a rug or furniture the stain may be entirely removed by the application of lime water.

Grease Spots on Silk. Grease spots on silk may be removed by covering the soiled parts with French chalk. Let stand for a few hours, then brush off. Repeat the application if necessary.

Removing Grease from Wallpaper. To remove grease stains from wallpaper, cover the stains thickly with powdered French chalk, which can be obtained at any drug store. After 24 hours remove the chalk with a soft cloth. If the stains prove obstinate, repeat the process.

Iron Stains on Wool. To remove iron stains from woolen articles, dip the stained part in a saucer or bowl containing a little warm hydrochloric acid. Allow it to soak for a minute, then wash the article and rinse in strong soda and water to remove all the acid.

Rust on White Material. To remove rust stains from white material, rub the juice of a freshly cut lemon on the stain, then hold the material over the spout of a steaming kettle. Repeat until the stains disappear.

Raw Ammonia Removes Paint Spots. Raw ammonia will remove paint spots from a floor. Be careful not to allow the ammonia to remain too long as it will eat into the wood.

Grass Stains. To remove grass stains from white clothing, wash the stains with pure alcohol and they will soon disappear.

Removing Varnish Stains. To remove varnish from clothing, sponge and rub with turpentine.

Ink Stains on Linens. To remove ink stains on linens, let the stained parts stand in milk, when the milk is discolored change to fresh milk. Wash next in cold water and ammonia. Use milk if you have no ammonia.
Chocolate Stains on Linens. If your table linen contains spots of chocolate or cocoa that refuse to come out in laundering, try Javelle water on them.

Iodine Stain Removal. Iodine marks may be successfully removed by using liquid ammonia, a little of the spirit being poured into a saucer, the stained garment laid across it, and the spot dabbed repeatedly with the fingers until it disappears. It should then be rinsed in tepid water and washed with strong soapsuds in the usual way.

Ink on Cotton Goods. To remove ink stains from cotton goods, try using a raw potato as soon as the spot is discovered. Rub the potato into the stain, then sponge the material with water.

How to Remove Printing from Cloth. To remove printing from flour bags, cover the bags with kerosene and let them stand 24 hours; then cover with cold water, naphtha soap cut up fine, bring to a boil and boil twenty minutes, then wash on a washboard as you would anything. If the color isn't all out, put in cold water, naphtha soap and a little kerosene, and boil again.

How to Protect Hands. During cleaning and canning times the fastidious housewife dreads the effect on her hands. First lather hands well with good toilet soap, then sprinkle generously with cornmeal (keep some in a glass jar with holes punched in lid), rub and rinse. Then sprinkle with more cornmeal and squeeze lemon juice into cornmeal and rub once more. The cornmeal carries the lemon juice into crevices that you will not be able to reach in any other way. Rinse and dry well and apply good lotion. Glycerin, rose water and benzoin make an excellent one. It is also a good plan to use warm olive oil at night, giving special care to the nails.

Removing Scratches from Auto. Here is a treatment that will heal up the scratches on an automobile body as well as it will those on the parlor furniture. Fill the scratch with several coats of shellac. Let each coat dry before you put on another. When the last coat is dry, rub it with a crocus cloth. Crocus cloth is much better for this purpose than the more usual emery paper. It is finer, and will rub
down a surface without showing that it has been used. Jewelers use it a great deal in polishing processes for this reason. Rub gently on the last coat of shellac, using the crocus cloth and a little olive oil. Do this just enough to rub down the ridges where the new and old coats join. Then rub the whole surface with a furniture polish and you will find that the piece of furniture or automobile is restored to its unscarred appearance.

**Cleaning Brown Leather.** Brown leather bags may be cleansed quite successfully by rubbing on a thick layer of pure white soap. Apply it with a sponge, rub hard and let the soap remain on for a few minutes to soften the grease. Then rub dry with a clean piece of flannel. To avoid staining the bag, use no more water than is absolutely necessary to make the lather.

**Glycerin as Stain Remover.** A small bottle of glycerin should be kept in every cupboard as it is invaluable for removing tea and coffee stains from linen. Brush a little glycerin over the stain as soon as possible after it is made and it will come out in the wash without any trouble.

**Protecting White Shoes.** If your white shoes and stockings get spotted while serving refreshments, take some scraps of white oilcloth, cut into ovals about eight inches long and six inches wide, bind with bias tape and put rubber straps on them to slip over your shoes while preparing the refreshments.

**Art Gum to Clean Kid Gloves.** Art gum eraser has been found to give satisfactory results in cleaning kid gloves. Just put the gloves on and rub them with the eraser.

**Scorched Spots on Linen.** To remove a scorched spot from white linen spread over the spot a paste made of the juice pressed from two onions, a quarter ounce of white soap, two ounces of fuller’s earth and a half pint of vinegar. Mix and boil until fully blended.

**Rain Spots on Suede Slippers.** Rain spots will quickly disappear from suede slippers if rubbed with an emery board such as is used for manicuring.
Cleaning White Canvas Shoes. When white canvas shoes are to be cleaned it is well to stuff them with paper so that they will not lose their shape. Go over thoroughly with soap and water applied with a hard brush. Remove all soap, dry in the sun and then put on the white dressing.

Mustard Stains on Linens. Mustard stains on table linen may be eradicated if the article is boiled in water in which has been dissolved one teaspoon of washing soda, to each quart of water. The boiling should last as long as any trace of the spot remains and should be followed by a thorough rinsing.

Removing Chewing Gum. To remove chewing gum that has stuck to a suit, put a piece of ice on the wrong side of the suit right under the gum. The ice will freeze the gum and make it possible to pick it off.

Washing

Restoring Life to Bath Towels. When bath towels become dingy, put them in a boiler of cold water, add soap and a little lemon juice and heat to the boiling point. Rinse in lukewarm bluing water and then hang in the sun.

Before Dyeing, Try This. Before dyeing or tinting curtains or garments, run a few threads of white cotton through the ends so that they are dyed with the rest of the material. After dyeing they may be pulled out and rolled onto a spool to be used for mending or hemming. They will exactly match.

Never Stretch Table Linens. Never stretch table linen when ironing it. Iron while damp and press until dry to preserve its stiffness.

Wash Feathers. When washing the ticking covers on feather pillows, empty the feathers into a cotton cloth bag, put the bag into hot suds, rinse and hang in the bag on the line. Shake frequently until thoroughly dried.
Fasten Snaps Before Wringing. Fasten snaps on clothing together before putting them through the wringer and they will come out in good condition.

Cleaning Felt and Velour Hats. Felt and velour hats may be cleaned with ordinary wallpaper cleaner. Break off a small piece of cleaner, knead it in the hands until soft, then rub well over the hat and the dirt will roll off. Brush well with a good whiskbroom to remove the crumbs of the cleaner.

Pockets for Ironing Board. Pockets may be bought or made easily to be placed on each side of the ironing board to prevent large pieces from touching the floor. The pockets may be made of heavy white cloth, pinned to the ironing board.

Cleaning Suede. To clean a suede jacket, go over the entire surface with a piece of very fine sandpaper. Use the same kind of sandpaper for cleaning suede shoes.

Washing Clothesline. Wrap clothesline around a board with nails on each side to prevent slipping. Stand in tub of suds and scrub briskly with a stiff brush. Rinse thoroughly and dry the line on a board.

Preserving Wire Clothesline. A coat of white varnish each spring will preserve wire clotheslines. Use two coats the first time if the line has started to rust.

Keeping Clothes Prop Up. A clothes prop on a wire line always slips. Place a clothespin on each side of the prop and it will stay in place.

When to Wash Stockings. Stockings will last much longer if washed immediately after taking off. Perspiration rots the fabric. Dry white stockings or very light stockings in the dark.

Preventing Clothes from Freezing on the Line. A handful of salt added to rinse water will prevent clothes from freezing when hung on the line in cold weather.

Washing Blankets First Time. Soak blankets overnight in cold water and then rinse. This is to remove the sulphur used in bleaching. After this, souse them in luke-
warm lather made with boiled soap and water and then rinse in clear warm water.

Ironing Clothes Quickly. If you wish to iron clothes soon after they are dry, sprinkle them with hot water. They will dampen more quickly and evenly than if cold water is used.

Asbestos Pads for Iron. Use an asbestos pad, instead of a stand, for your heavy iron. Then slide, don’t lift, the iron from it to do the work.

Cleaning Japanned Trays. Japanned trays may be cleaned with a mixture of vinegar and powdered whiting. Apply with a soft flannel, wipe off with a clean cloth and polish with chamois.

Taking Shine Off Black Dress. To remove shine from a black dress use ammonia and soap, say one ounce of rock ammonia and a half an ounce of white castile soap in a pint of hot water. When dissolved, dip a small sponge into the mixture and gently rub over the shiny surface.

Miscellaneous

If Telephone Rings While You’re Away. If you wish to know if your telephone has rung during your absence, put a piece of paper and a piece of carbon paper between the clapper and the bell. A mark will be made on the paper if the bell has rung.

Preserving Tennis Rackets. Tennis racket strings should be covered with vaseline before putting away for the winter. This will prevent the strings from snapping during the time they are not in use.

Thawing Freezing Pipes. When the kitchen sink pipe freezes, connect the electric iron, stand it on end against the pipe and it will thaw out quickly. Never thaw the middle of the pipe first and keep a faucet open to know when the thawing is completed.
Getting Corks Out of Bottles. Do you have a bottle rendered useless because a cork has been pushed into it? Simply add enough ammonia to float the cork and it can be removed easily after being allowed to set 48 hours, during which time the ammonia eats into the cork, causing it to crumble.

Blowing Out Candles. When blowing out a candle, hold the light above you and then blow. If you do this the wick will not smolder and therefore the candle will be easily lighted again. The contrary will be the case if you blow downward.

Preventing High-Chair Tipping. When baby gets to the active age he is quite likely to tip over his high-chair. One mother has a screen door hook on the back of the high-chair and a screw-eye in the woodwork of each room frequented by baby, including the porch. Then she hooks the chair securely and knows that he can play and be active without coming to harm.

Turning Mattress Easily. Sew straps on your mattresses so you can easily turn them. They should be turned over and around once or twice each week.

Paint Concrete Only When Dry. When painting concrete or brick be sure the surface is dry.

Cucumber Skin Repels Ants. If you are troubled with ants coming into the house, put the skin of a cucumber where they are found and the ants will soon disappear.

Coaling Fire Noiselessly. If there is a patient or sleeping child in a room where there is a coal fire and you do not want to annoy them with the noise of coaling a fire, place the coal in large paper bags and then place these bags of coal in the fire.

Scald Mouse Trap Before Setting. Always scald a mouse trap after a mouse has been caught in it. Unless this is done other mice will not go near the same trap.

Fill Rat Holes With This Mixture. Holes that appear to be Mr. Mouse's entrances should be filled with putty mixed with mustard and broken glass. They are not so likely to storm their way through this mixture.
Bright and useful articles to make with Godchaux's cotton bags

Dresses  Play Clothes  Aprons

For your most practical summer house DRESSES—make them out of cotton bags. You may either combine the light cream colored cotton with clever bright trimming, or dye the bags to suit your own taste.

You'll find cotton bags ideal for making PLAY CLOTHES—slacks, blouses and shorts. They'll stand the hardest wear and add comfort to smart appearance.

Make APRONS out of cotton bags for longer wear. Cotton aprons are sturdy and can be washed or boiled every week. Smocks, too, are easy and quick to make.
Let the children play happily in comfortable cotton SUN-SUITS. They are inexpensive and so simple to make you’ll enjoy working on them for the kiddies.

Extra LUNCHEON SETS always come in handy. Make lovely cloths with matching napkins from cotton bags. Use your own imagination for gay designs.

Summer CURTAINS for your home—from cotton bags! Dress your windows with new drapes, each pair edged with cool shades to blend with individual room furnishings.

Protect your clothes from dust. Cotton garment BAGS that cover hanger and dress keep your clothes clean. Sew snaps down the front for easy closing.

Another idea for your bedroom is a kidney top dressing table. Carry out your curtain color scheme in cotton DRAPES to match. They’re dainty and practical.

Simplify your DRESSMAKING. When you cut out a dress of sheer silk material, make it first with cotton bags to avoid wasting your expensive material.

Cotton bags can be made into QUILT COVERS. Easier to keep clean than blankets, quilts or comforters. These are splendid for the children’s room as well.

BIBS . . . One bag will make three amusing bibs, a cover and a small animal pillow. The beauty of these articles is that they can be washed many times, or even boiled, and grow softer and whiter with time.

TOYS . . . Dolls and Peter Rabbit, cats, piggies and all sorts of nursery animals can be made with cotton bags. Clever women can make their own patterns. Cut them out, stuff them with cotton and provide toys that will be loved by their children.
SHOE CASE . . . You can easily make the kind that hangs up inside the closet door. The cleanest, most convenient way to keep shoes from getting dusty and skuffed. One cotton bag, bias tape and two small brass or celluloid rings make your shoe case for you.

FOR MOTOR TRIP . . . Take along cotton bags and see how often you use them! For cleaning the car, protecting food, as seat covers, for emergency bandages and slings and as towels and dish cloths. Just throw them away when soiled.

NO WASTE . . . In sewing with cotton bags the entire bag is used for curtains, luncheon sets, card table covers, garment covers, laundry bags. Small pieces left over from dresses, aprons and rompers can be used to make other small articles. Every little piece can be cut into small snips and used for stuffing dolls and animals.

TO REMOVE PRINTING from Godchaux COTTON BAGS

Wet a bar of laundry soap and rub on the dry bag. Repeat wetting soap and rubbing until bag is covered with thick layer of soap. Roll bag up and let stand for several hours. Then wash and boil. Bag will be as white as any muslin.
You're Invited

TO COME SEE US

Visitors to New Orleans find the trip to Godchaux refineries a memorable experience. Our Reserve refinery is in the heart of Louisiana’s famed “Sugar Bowl” (just about 40 miles from New Orleans on U. S. Highway 61-65). A guide will accompany your party and we shall extend a hearty welcome.
TYPICAL OLD PLANTATION HOME NEAR NEW ORLEANS
THIS is your copy of the new book, "Famous Recipes from Old New Orleans."

We hope that these recipes and suggestions will be useful to you—making your days easier, brighter . . . and much happier. And these recipes will help to show you the extra fine quality of all Godchaux Sugars, which you can enjoy at no extra cost. No doubt your friends will be glad if you will tell them to ask for Godchaux Sugars just as you do at your grocer’s.

Thank you ever so much for your interest. Please write, if we can help make your meals easier and nicer.

LOOK FOR THE BLUE BAND