RECIPES
with
GOOD LUCK
Margarine
The *Freshest Spread for Bread is Best for Cooking and Baking* . . . . . .

For all home baking and cooking, FRESH Vegetable GOOD LUCK has proved its right to this claim: “No less expensive shortening will do so much—no costlier one can do more.” And it costs about half as much as butter.

FRESH Vegetable GOOD LUCK has unusually rapid creaming properties at all temperatures and holds its volume a long time. Since thorough creaming is the secret of light, fluffy, even texture in baking, you will be delighted with GOOD LUCK cakes.

And the Flavor! That is one of the outstanding features of FRESH Vegetable GOOD LUCK—sweet, mild and rich: always fresh. For finest results you must always use a shortening with flavor.

FRESH Vegetable GOOD LUCK guarantees you this fresh flavor because every pound has a definite date clearly printed on the carton for your protection.

These recipes will turn out all right if you use other more expensive shortenings—but you can’t get the most perfect results unless you use FRESH Vegetable GOOD LUCK. We have proved it in a kitchen just like your own.
**HOLIDAY SPECIALS**

**SWEDISH COOKIES**

- ¾ cup Jelke's GOOD LUCK Margarine
- ¾ cup sugar
- 2 eggs
- 3 cups flour
- 2 tablespoons minced almonds
- 1 teaspoon grated orange rind
- 2 teaspoons baking powder

Cream GOOD LUCK Margarine and sugar until light and fluffy. Add well-beaten eggs, almonds and orange rind. Combine and sift dry ingredients and add to the first mixture. Blend thoroughly. Roll to ¼ inch thickness, cut in attractive shapes and bake in a quick oven (400° F.) until done—approximately 8 to 10 minutes. Makes 5 dozen cookies. (Note: This cookie dough may be put through a cookie press if preferred.)

**HERMITS**

- 1 (9 oz.) package mince meat
- ¾ cup boiling water
- ¼ cup Jelke's GOOD LUCK Margarine
- 1 cup brown sugar
- 1 egg, unbeaten
- 2 cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 squares bitter chocolate, melted
- ½ cup nutmeats, chopped


**ENGLISH YUMS**

- 1¾ cups sugar
- 1 cup Jelke's GOOD LUCK Evaporated Milk
- ½ teaspoon cream of tartar
- ½ cup Jelke's GOOD LUCK Margarine
- ½ pound pecans, chopped

Combine sugar, evaporated milk and cream of tartar. Cook, stirring constantly, until the soft-ball stage is reached (238° F.) Add GOOD LUCK Margarine and cook until the mixture again comes to the soft-ball stage (238° F.). Add nuts and beat until the mixture becomes dull—pour into a shallow pan which has been spread with GOOD LUCK Margarine. Allow to set and cut into inch squares. Makes 30—1-inch pieces.
BISCUITS

STANDARD BAKING POWDER BISCUIT RECIPE

2 cups bread flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons Jelke's GOOD LUCK Margarine
¾ cup milk

Mix and sift dry ingredients. Cut GOOD LUCK Margarine into dry ingredients with knives or a dough blender. Add liquids to dry ingredients a small amount at a time. Blend. Toss onto a floured board. Knead lightly for ten strokes. Roll dough to the desired thickness cut into attractive shapes. Brush tops with melted GOOD LUCK. Place on a baking sheet and bake in a quick oven (425°F.) until done—approximately 10 to 15 minutes. Makes 10 to 12 biscuits.

VARIATIONS—(Use Standard Baking Powder recipe as the foundation for these variations.)

CHEESE DROPS—Increase amount of milk used to one cup. Add ½ cup of grated cheese to mixture. Blend. Drop dough from teaspoon onto a greased baking sheet.

PARKER HOUSE ROLLS—Roll biscuit dough to ¼ inch thickness. Cut with medium sized biscuit cutter. Brush tops with melted GOOD LUCK Margarine. Fold each biscuit in half and brush tops with melted GOOD LUCK Margarine. Place on a baking sheet.


ORANGE BISCUITS—Substitute orange juice in place of milk. Add one tablespoon of grated orange rind to dough. Roll ¼ inch thick and cut into fancy shapes.
COOKIES

FIVE-IN-ONE ICE BOX COOKIES

1 1/2 cups Jelke's GOOD LUCK Margarine
3 cups brown sugar
2 eggs

2 teaspoons vanilla
1/2 teaspoon salt
4 teaspoons baking powder
6 cups flour

Cream GOOD LUCK Margarine and sugar. Add beaten eggs and
flavoring and continue creaming. Sift dry ingredients and add to
the creamed mixture. (It will probably be necessary to knead the
last of the dry ingredients into the cookie mixture.) Divide the
dough into five equal portions. Vary each piece of dough as sug-
gested below. Shape each piece of dough into a roll. Chill. When
firm—slice very thin and bake in a hot oven (375°F.) until done—
10 to 12 minutes. Yield—60-70 cookies.

CHOCOLATE ICE-BOX COOKIES—Add 2 squares of melted
chocolate to one portion of the dough. Blend well, and treat as
directed in method above.

SPICE ICE-BOX COOKIES—Add 1/2 teaspoon cinnamon and 1/4
teaspoon nutmeg to one portion of the dough. Blend well and
handle as directed above.

FRUIT ICE-BOX COOKIES—Add 1/3 cup of any desired dried
fruit (dates, raisins, currants, apricots, prunes or figs) which has
been cut into small pieces to one portion
of the dough. Blend well and treat as
directed in method above.

NUT ICE-BOX COOKIES—Add 1/3
cup of finely chopped nuts (almonds,
pecans, peanuts, Brazil nuts or walnuts)
to one portion of the dough. Blend well
and treat as directed in the method
above.

COCONUT ICE-BOX COOKIES—
Add 1/3 cup of shredded coconut to one
portion of the dough. Blend well and
treat as directed in method above.
CAKES

TUTTI-FRUTTI TREAT

1 orange
1/2 lemon
1/2 cup raisins
1/2 cup Jelke's GOOD LUCK Margarine
1 1/2 cups sugar

1 egg
1 1/2 cups flour
1/2 teaspoon baking powder
1 teaspoon soda
1 cup sour milk or buttermilk

Grind the rind of the orange, lemon, and the raisins. Cream GOOD LUCK and 1 cup of the sugar until light and fluffy. Add beaten egg. Continue creaming. Add fruit. Dissolve the soda in sour milk. Add alternately with the dry ingredients to the creamed mixture. Pour into loaf pan. Bake in a moderate oven (350°F.) until done (40 min.) Combine juice of the one orange and 1/2 lemon with the remaining sugar. Pour over top of the cake upon removing from the oven. Makes one cake 8x8x3-inch.

APPLE SAUCE CAKE

1/2 cup Jelke's GOOD LUCK Margarine
1 cup sugar
1 egg
1 1/2 cups apple sauce
2 cups flour

1 1/2 teaspoons soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 cup raisins

Cream GOOD LUCK and sugar. Add egg, unbeaten, and continue creaming mixture until light. Add applesauce. Combine dry ingredients and sift three times. Add to the first mixture. Beat mixture well—add raisins and blend thoroughly. Pour mixture into a loaf pan which has been well greased with GOOD LUCK Margarine. Bake in a moderate oven (350°F.) until done (approximately 40 minutes). Makes one cake 8x8x3-inch.

CRUMB CAKE

Part I
2 cups flour
2 cups brown sugar
1/2 cup Jelke's GOOD LUCK Margarine

Part II
1 egg
1/2 cup flour
2 teaspoons baking powder
1 teaspoon cinnamon
3/4 cup milk

Rub flour, sugar and GOOD LUCK Margarine together until even and crumbly. Take out 1/2 cup of the crumbs to sprinkle over the top of cake. To the remainder add the ingredients in Part II. Blend mixture well. Spread into a well-greased cake pan and sprinkle crumbs over top. Bake in a quick oven (425°F.) until done—about 25 to 30 minutes. Serves 10-12.
PLAIN PASTRY

3 cups flour  
3/4 teaspoon salt  
3/4 cup Jelke's GOOD LUCK Margarine  
Ice Water

Mix and sift dry ingredients. Cut GOOD LUCK into dry ingredients with knives or dough blender. Add enough ice water to hold ingredients together. Toss onto a lightly floured board. (Do not knead.) Cut dough in two equal pieces. Roll each piece of dough to 1/8 inch thickness. Line pie pan with one half of the pastry. Fill with desired filling. Cover with remaining crust. Pinch pastry around the edge with the fingers or the tines of a dinner fork. Prick top crust to allow for the escape of steam. Bake in a quick oven (425° F.) until crust is browned and the filling is cooked. (Time varies according to filling used.)

CHEESE CRUST—(To make your apple pies more delicious!) Use recipe for Plain Pastry. Add 1/8 to 1/2 cup of grated American Cheese to the dry ingredients before cutting in the GOOD LUCK. Prepare crust in same way as Plain Pastry.

FLAKY CRUST—(For Tarts and Fancy Pastries.) Use recipe for Plain Pastry. Increase the amount of GOOD LUCK used to 3/4 cup. Follow method of preparation given in Plain Pastry recipe.

THIS famous seal assures you that FRESH Vegetable GOOD LUCK is one of the finest products for table use as well as for baking and cooking. Use it just as you would butter.

The Jelke Testing Kitchen has carefully checked and rechecked every one of these recipes. Just follow instructions and use good materials—FRESH Vegetable GOOD LUCK will do the rest.
NOW you know that FRESH Vegetable GOOD LUCK is “the only margarine, the only shortening, the only table spread that is absolutely guaranteed for freshness and has a definite date printed on every pound.”

LOOK FOR THE DATE ON THE CARTON END EVERY TIME YOU BUY

In addition to being the finest and freshest spread for bread, FRESH Vegetable GOOD LUCK is unexcelled for many other uses. Try some of these and see how much better it is—then figure what you save.

AS A SHORTENING for all kinds of cakes, pastries, quick breads.

AS A SEASONING for vegetables, sauces, fruits, steaks, frostings, candies, popcorn.

AS A FAT for pan frying or sauteing meat, fish, fowl, batters, vegetables and fruits.

For brushing crusts, buttering pans, etc.

JOHN F. JELKE COMPANY :: CHICAGO, ILLINOIS