The recipe for this delicious Strawberry Short Cake shown above will be found on page eight.

Short cake is always a welcome dessert and can be made from many kinds of berries or canned fruit—making it a year round delicacy.

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EVERY woman wants to make her cooking as nutritious as possible. And every woman wishes to get the best possible flavor into her cakes, pies, biscuits, sauces and puddings.

When you use Jelke Good Luck Meat Fat Margarine in all your cooking and baking, you accomplish both these results. Good Luck is unequaled among spreads-for-bread in vitamin D, and unexcelled in vitamin A. These facts have been proved by extensive tests at a great university, made by a leading American physiologist. Good Luck receives its high nutritive value from its superior ingredients.

Then, too, Good Luck has a delightful distinctive flavor which adds a delicious richness to all foods. It supplies a tempting delicacy of flavor which gives all your cooking a new charm. The economy of Good Luck is immediately evident. Good Luck is richer in shortening quality, therefore less of it can be used. And remember, you get better results with Good Luck.

Prevent Fat Starvation—Use Good Luck Generously

Authorities say that two million school children are suffering from grave forms of malnutrition. Without plenty of wholesome meat fats in the diet children cannot develop normally. Fats are sheer energy, $2\frac{1}{4}$ times more nourishing than any other form of food. At least $\frac{1}{3}$ of the energy value of a normal child’s diet should be derived from pure fat foods.

So often, as most mothers know, children refuse to eat the highly nourishing fatty part of meats. You now can give your child the wholesome meat fats he needs in a form he is sure to enjoy—Good Luck meat fat margarine. Its economy enables you to let him spread it on thick when used as a spread for bread. Note how he relishes its delicious flavor. And observe how he thrives under its sustaining energy and rich supplies of growth vitamin A and bone-building vitamin D. Use its richness at every opportunity, in all your baking and in seasoning cooked foods—you thus can be assured that you are giving your child plenty of the right kind of fats.
Proof of Vitamins

No elements in foods are of greater importance to children than growth vitamin A and sunshine vitamin D, and Good Luck meat fat margarine was found in university tests to have plentiful supplies of both these vitamins. The growth rate of subjects fed Good Luck proved a high content of vitamin A, equal to a commonly used spread-for-bread. Further tests proved Good Luck to be unequaled by any other spread-for-bread tested as a source of vitamin D. These tests were conducted by a well-known physiologist at a leading American University and described in the American Journal of Physiology, February, 1931. Write to the John F. Jelke Co., Chicago, for a free reprint.

Endorsed by Good Housekeeping

Good Luck Margarine carries the seal of acceptance of the American Medical Association and the full endorsement of the Testing Bureau of Good Housekeeping Magazine. It is the only margarine that has the seal of the American Medical Association—ample evidence of its superior quality and food value. It is made under the strictest U. S. Government inspection. The foods used and the methods of manufacture are certified by government officials. Good Luck is a 100% American product, made from the finest American meat fats.

Method of Manufacture

Good Luck is made from three of the finest products produced on American farms—products which are used on the table of every household every day. These ingredients are subjected to heat and while in a warm fluid state are mixed together in sanitary steam-jacketed emulsifiers where they are thoroughly emulsified by revolving dashers; after which the warm emulsion is suddenly chilled by being plunged into clear cold water. The effect of the sudden cold is to solidify the blended ingredients, which are afterwards worked, to remove surplus moisture and provide proper texture, salted, made into prints, wrapped in parchment paper and placed in cartons labeled Jelke Good Luck Margarine.

The appetizing taste appeal of Good Luck is its passport to thousands of American dining tables.
Immaculate Surroundings

The pure-food lover finds in Good Luck a food of ideal purity. Not only are the choicest grades of refined ingredients used, but at no time during the process of manufacture is Good Luck touched by the human hand. The Good Luck churnery is a miracle of cleanliness and sanitation. White enamel walls, tile floors, polished steel machinery, white duck suits, are seen on every side. Immaculate cleanliness is the rule.

Considered from a dietetic standpoint, Good Luck makes an extremely satisfactory showing. As a source of energy in the diet it supplies better than 3500 calories per pound. In common with other similar foods, which are fluid at body heat, it is easily and completely digested.

A Splendid Shortening

As a shortening, Jelke Good Luck has decided advantages. The very richness of the product itself gives results superior to those of cooking oils and neutral compounds. When the heat of the oven strikes a dough or batter prepared with Good Luck this finely emulsified product completely permeates it. Every minute particle of the flour comes in contact with the margarine. Delicious Good Luck flavor spreads through the entire bake. Tempting delicacy of flavor follows.

Be sure to get Jelke Good Luck Margarine. Every carton of genuine Jelke Good Luck also bears the facsimile signature “John F. Jelke.”

Visitors are cordially invited to visit the large Jelke Good Luck Margarine churnery—largest factory of its kind in America—and see for themselves how Good Luck is made, and the purity and excellence of This Fine Spread for Bread. Thousands of club women make this trip each year to learn for themselves about this fine food product.

Daily shipments to thousands of distributors, who in turn supply the retail grocer, assure the housewife of strictly fresh Good Luck at all times. Assure your family of the choicest quality and best known brand of margarine in America by asking by name for Jelke Good Luck.

This book is written for use with
Jelke Good Luck Margarine

Results are not guaranteed with
any other spread-for-bread
HOME-MADE bread is a valuable food and is appetizing and nutritious. Nor is it as difficult to make as is sometimes supposed. Any woman can learn to make a good loaf of bread or a batch of fresh, attractive rolls; and this ability should be acquired by every real home maker.

The method given below is known as the short method of bread-making and is the one most popular today. Its success depends upon your understanding how the yeast acts. Fresh compressed yeast is usually available in cities and towns and is most popular. If dry yeast is used it must be soaked overnight in two cups of unsalted potato water. Otherwise the process is the same as with compressed yeast. Yeast when mixed with the dough and kept warm throws off countless gas bubbles which lighten the dough, and make the bread digestible. Sugar hastens the growth of the yeast. Salt retards this growth; so that the latter is often added with the last flour.

Watch the Temperature

During the processes of rising and kneading, the temperature has a great influence upon the dough. Best results are obtained when 80°-95°F. is the temperature used. Protect the rising dough from drafts, for if chilled or too cold, it will not rise; and from too much heat, for if too warm the yeast acts violently and produces a coarse bread, or is killed and will not work at all.
**White Bread**

1 quart liquid (milk or water)  
4 tablespoons Jelke Good Luck Margarine  
2 tablespoons sugar  
2 yeast cakes  
½ cup lukewarm water  
2 teaspoons salt  
3 quarts flour (about)

1. Scald the liquid. Add sugar and Good Luck and stir until melted.  
2. When cool add yeast dissolved in the lukewarm water, and enough of the flour to make a soft batter. Beat well.  
3. When bubbles begin to form add salt and enough more flour to make a stiff dough.  
4. Turn out on floured board and knead for 10 minutes. Place in a greased bowl, or pan, cover with a cloth, and let rise where warm, about 3 hours or until almost double its bulk.  
5. Turn out, knead again, shape into loaves, and place in pans oiled with Good Luck, cover and let rise for another hour—until pans are filled.  
6. Bake in a hot oven (425°F.) for 10 minutes, then in a moderate oven (350°F.) for 50 minutes more.  
7. When done remove from pan, place on racks to cool, and brush with Good Luck. Cover when cool, but not before.

**Note:**—This recipe makes four small loaves.  

Spread your home-made bread with Good Luck—your family will say it's almost as good as cake.

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**Bread Rolls Biscuits Muffins**

**Raised Biscuits**

These may be made from bread dough.  
1. Cut dough into pieces the size of an ordinary egg; shape into rolls, and place in a pan greased with melted Good Luck.  
2. Let rise until double in size, brush with milk and melted Good Luck.  
3. Bake in a hot oven (400°F.) ten minutes, then continue about 20-30 minutes in moderate oven (350°F.).

**Parker House Rolls**

2 cups milk  
4 tablespoons Jelke Good Luck  
2 tablespoons sugar  
1 yeast cake  
1 teaspoon salt  
6 cups flour

1. Scald milk, add sugar, and stir until sugar dissolves.  
2. Cool and add yeast dissolved in small amount of warm water, and 3 cups flour. Beat until smooth. Let rise 1 hour where warm.  
3. Add melted Good Luck, salt, and enough flour to make a dough (about 3 cups more). Knead 5 minutes.  
4. Place in a greased bowl and let rise 1½ hours or until double in bulk.  
5. Roll out ¼ inch thick. Lift from board (to let it shrink); cut with biscuit cutter.  
6. Brush lightly with melted Good Luck, crease through center, and fold over. Let rise until light.  
7. Bake in hot oven (450°F.) about 15 minutes.

Recipe makes 4 dozen rolls.
**Nut Bread**

4 cups flour  
6 teaspoons baking powder  
1 teaspoon salt  
\( \frac{1}{2} \) cup sugar  
\( \frac{3}{4} \) cups nut meats  
2 eggs  
\( \frac{3}{4} \) cups milk  
3 tablespoons Jelke Good Luck Margarine

1. Combine dry ingredients; add chopped nut meats.
2. Beat eggs slightly, add to milk, and combine with dry mixture slowly. Add melted Good Luck.
3. Pour into two baking pans oiled with Good Luck, and set in warm place to rise for 20 minutes.
4. Bake in moderate oven 350°F. for 45 minutes. Do not cut until loaf is cold.

**Ginger Bread**

\( \frac{1}{2} \) cup Good Luck  
\( \frac{1}{2} \) cup molasses  
\( \frac{1}{2} \) cup sugar  
2 \( \frac{1}{2} \) teaspoons flour  
2 eggs  
\( \frac{1}{2} \) cup buttermilk  
\( \frac{1}{2} \) teaspoon ginger  
\( \frac{1}{2} \) teaspoon salt  
\( \frac{1}{2} \) teaspoon soda

1. Cream Good Luck, add sugar, eggs, and beat well.
2. Add molasses, then the milk alternately with sifted dry ingredients.
3. Bake in slow oven (325°F.) for 35 minutes.

**Popovers**

3 well beaten eggs  
2 cups milk  
2 cups flour  
1 teaspoon salt  
1 tablespoon Jelke Good Luck Margarine, melted

1. Beat eggs, add milk, stir together.
2. Combine flour and salt, add to milk mixture and beat thoroughly.
3. Add melted Good Luck. Pour into muffin tins oiled with melted Good Luck, and bake in 450°F. oven 30 minutes. **Bakes 16 popovers.**

**Baking Powder Biscuits**  
(Recipe makes 12)

2 cups flour  
4 teaspoons baking powder  
\( \frac{1}{2} \) teaspoon salt  
4 tablespoons Jelke Good Luck Margarine  
\( \frac{3}{4} \) cup milk

1. Sift dry ingredients together.
2. Cut or rub in Good Luck until mealy-looking.
3. Add milk to make soft dough.
4. Flour board well, toss dough onto it, sprinkle flour over dough, toss into shape. Roll dough out \( \frac{1}{2} \) inch thick and cut. Place on ungreased baking pans.
5. Bake in hot oven (450°F.) about 12 minutes.

**Variations**

**Drop Biscuits**

Use one extra tablespoon Good Luck. When dough is mixed, instead of rolling it, drop by spoonfuls onto ungreased baking sheets or tins. Bake as indicated.
Caramel Rolls
2 cups sifted flour
4 teaspoons baking powder
3/4 teaspoon salt
4 tablespoons sugar
1 beaten egg
2/3 cup milk
4 tablespoons Jelke Good Luck Margarine, melted
1 cup brown sugar
4 tablespoons Jelke Good Luck Margarine

1. Combine flour, salt, 4 tablespoons sugar and baking powder.
2. Add milk and beaten egg.
3. Add melted Good Luck.
4. Mix brown sugar and Good Luck, melt it slightly, and spread it in bottom of shallow baking pan.
5. Flour board, roll dough half inch thick, spread thick with sugar and cinnamon, roll up like a Jelly Roll, and cut off in inch long slices. Place, cut side up, on top of the brown sugar mixture.

Variations
Wreath Coffee Cake
Roll dough 1/4 inch thick, spread with melted sweet chocolate and chopped nut meats. Roll up like Jelly Roll, twist slightly, and form into a circle on the greased baking sheet.

Snails
Roll dough thin. Cut into narrow strips. Twist strips, and twirl them into shape snail-like, starting at center and winding dough around it. Place a dot of lemon or custard filling right in the center. Bake as for Caramel Rolls.

Muffins
1 beaten egg
1 cup milk
1/4 cup sugar
1/2 teaspoon salt
2 cups pastry flour
4 teaspoons baking powder
1/4 cup melted Jelke Good Luck Margarine.

1. Combine beaten eggs and milk.
2. Combine dry ingredients.
4. Pour into muffin tins greased with melted Good Luck. Bake in hot (425°F.) oven 25 minutes.

Recipe makes 1 dozen large muffins.

Variations
Date Muffins
Add to muffin recipe 1/2 pound stoned and chopped dates.

Pecan Muffins
Add 3/4 cup broken pecan nut meats. Pour into paper baking cups; place two or three nut meats on top of each muffin, and bake 25 minutes.

Raspberry or Cranberry Muffins
Add to muffin recipe 1/2 cup raspberries, or 1 cup cranberries cut in halves.

Cheese Muffins
Pour a thin layer of the muffin batter into each greased muffin tin. Lay a thin slice of American yellow cheese on each, then cover with the rest of the batter.

Whole Wheat Muffins
Use one cup pastry flour and 1 cup whole wheat flour in the muffin recipe.

Bran Muffins
Use 1 cup pastry flour and 1 cup bran in the muffin recipe.
OLD FASHIONED SHORTCAKE
Add 2 tablespoons Good Luck to Baking Powder Biscuit Recipe, also 2 tablespoons sugar if slightly sweetened dough is preferred. Cut with large biscuit cutter for individual shortcakes; for one shortcake, divide dough into two equal parts, rolling each one to just fit a deep cake pan; place one on top of the other, and bake as directed for biscuits. Or bake the whole mix in one ungreased pan, and when done, slit crosswise in two pieces, spread generously with Good Luck, then with berries, placing the other half on top.

CHEESE BISCUITS
Make baking powder biscuit dough. When ready to roll, sprinkle entire top of dough with grated cheese, then cut, etc. Or sprinkle grated cheese on top of each individual biscuit before placing in oven. Or add ½ cup grated cheese to the dough.

ORANGE BISCUITS

BRIDGE BISCUITS
Make stiff biscuit dough, using recipe above, with ½ to ¾ cup milk. Roll half-inch thick, brush with melted Good Luck, cut with card-shaped cookie cutters, bake in hot oven, 450°F., for twelve minutes. Oven must be hot, or biscuits will not keep their shape.

Additional Good Things from Biscuit Dough

DUTCH APPLE CAKE
To Baking Powder Biscuit recipe add 2 tablespoons sugar.
1. Place biscuit dough, unrolled, into round cake or pie tin. Smooth over top.
2. Place fresh apple slices, in overlapping rows, all around or across the pan of dough.
3. Sprinkle with sugar and cinnamon mixture, and dot with Good Luck.

APPLE ROSIES
To Baking Powder Biscuit recipe add 2 tablespoons sugar.
1. Roll dough thin, ¼ inch, oblong shaped.
2. Chop apples fine and scatter them over surface of dough.
3. Sprinkle apples with sugar and cinnamon mixture.
4. Roll dough up like Jelly Roll. Slice off pieces 1 inch wide. Place slices in baking pans, cut side up.
5. Bake in moderate oven 15 minutes (350°F.).

JAM COFFEE CAKE
1. Place Baking Powder Biscuit dough in a pie tin, smoothing over the top.
2. Spread raspberry jam all over the surface, then sprinkle with sugar and cinnamon and chopped nut meats. Press down firmly with a spatula.
**SOUR MILK SCONES**

2 cups flour  
\(\frac{1}{2}\) teaspoon salt  
2 teaspoons baking powder  
\(\frac{1}{2}\) teaspoon soda  
2 tablespoons Jelke Good Luck Margarine  
\(\frac{3}{4}\) cup sour milk  
2 eggs  
(Raisins, currants, or fruit peel when desired).

1. Sift together the flour, salt, baking powder and soda. If fruit is used, add with a little sugar.  
2. Cut in the hard cold shortening with a knife or pastry blender, reducing to the consistency of coarse meal.  
3. Add the sour milk and well beaten eggs.  
4. Turn out on a slightly floured board, pat and roll to inch thickness and shape with a biscuit cutter or cut in long strips, then across for squares and diagonally through each to make triangles. Bake in hot oven, 450°F., about 15 minutes. Can be served split, toasted and spread with Good Luck.

**SALLY LUNN**

2 cups flour  
3 teaspoons baking powder  
\(\frac{1}{2}\) teaspoon salt  
1 tablespoon sugar  
\(\frac{1}{2}\) cup milk  
\(\frac{1}{2}\) cup water  
2 eggs  
2 tablespoons Jelke Good Luck Margarine, melted  

1. Sift together flour, baking powder, salt and sugar.  
2. Add milk and water to well beaten eggs.  
3. Add liquid gradually to dry ingredients.  
4. Add melted Good Luck and beat well. Pour into muffin tins greased with Good Luck until two-thirds full. Bake in moderately hot oven about twenty minutes.

**BLUEBERRY MUFFINS**

Add to muffin recipe, shown on page 7, \(\frac{1}{2}\) cup drained fresh or canned blueberries, and bake. Serve with plenty of Good Luck. Left over muffins may be split and toasted.

**STICKY CINNAMON BUNS**

Make Baking Powder Biscuit Dough.  

1. Roll dough \(\frac{1}{2}\) inch thick. Brush it with melted Good Luck.  
2. Mix \(\frac{1}{2}\) cup granulated sugar with 1 teaspoon cinnamon. Spread over the dough. Roll up like Jelly Roll, and cut in \(2\frac{1}{2}\) inch thick slices.  
3. Brush baking pan with melted Good Luck, and cover the bottom with layer of brown sugar. Lay slices of dough cut side down in this pan, bake in moderate oven (375°F.) about 20 minutes.  
4. When done, turn out bottom side up, and brush the buns thick with mixture of \(\frac{1}{2}\) cup molasses, \(\frac{1}{2}\) cup brown sugar and 1 tablespoon Good Luck melted together. Cool before serving.

These tempting bridge biscuits are delightful for teas, bridge parties or children’s parties. The recipe is given on opposite page.
TODAY sandwiches have become smart — delightful — wholly dainty and distinctive! Yet these fashionable new sandwiches are remarkably easy to prepare if you follow our simple instructions.

Sandwiches may be cut free hand in triangles, squares, halves, rectangles and diagonals. By using cookie cutters you can make circles, half-moons, diamonds, stars, clubs, hearts, spades, and animal shapes.

Jelke Good Luck Margarine is especially suitable for sandwich making because it is made fresh daily, is fine grained and holds up unusually well. Its flavor is always delicious, and its texture just right for spreading sandwiches.

Use the best bread—fresh bread for the open-face sandwiches, and bread a day old for the rolls and sandwich loaf. Plan out ahead what varieties you will make. Assemble all your supplies and equipment. Cream the Good Luck to a spreading consistency, coloring it if you wish. Make all necessary fillings.

Next cut the bread for each kind of sandwich to be made, cutting enough to complete the variety. Lay cut pieces out on bread board or table top—preferably on damp cloth. Spread Good Luck on all bread, then spread the desired fillings. Combine, cut and decorate according to directions. Wrap sandwiches in damp cloth and store in ice-box for an hour or more before serving.
Layer Loaf Sandwich
(Illustrated below)
Remove crusts from sandwich loaf. Cut in 5 lengthwise slices. Spread each with Good Luck. Put bread together like a layer cake, then cover the loaf with softened cream cheese like cake frosting. Decorate the top. Make 12 hours before using, and press before covering with cheese.

1st layer: Chop sweet pickles with parsley. Moisten with dressing.
2nd layer: Hard-cooked egg whites chopped, mixed with cream cheese and dressing.
3rd layer: Hard-cooked egg yolk creamed with Good Luck.
4th layer: Finely chopped boiled ham or tongue or smoked beef, with dressing.

Black-Eyed Susan Open-Face Sandwich
Use single slice bread, spread with Good Luck. Five petals of American cheese, center of raisins, or ripe olives, or Boston Brown Bread, or bread dipped in melted sweet chocolate.

Cheese Sandwich Spread
1/4 cup Jelke Good Luck Margarine
1 small can pimentos
Salt
1/2 pound cheese
1 teaspoon dry mustard
2 eggs
1. Chop cheese until fine. Mix with the Good Luck and cook until well blended.
2. Remove from fire and add mustard, salt and eggs. Mix well and cook until smooth.
3. Remove from fire and add pimentos, chopped fine.

Salmon Sandwich Loaf
Cut sandwich loaf in four long slices as described under loaf sandwich. Spread each slice with Good Luck, then with salmon mixture made from flaked salmon, freed from skin and bone, finely cut celery, a little minced Gherkin Pickle or olives, or a few capers. Moisten with dressing. Put loaf together and frost with mayonnaise to which some whipped cream may be added. Garnish with slices of stuffed olives, gherkin “fans,” shreds of pimento or halved pecans.

Tuna Fish Sandwich
(On Toast or Plain)
1 cup Tuna Fish
1 teaspoon chopped onion
2 tablespoons pimento chopped
2 tablespoons Good Luck Salad Dressing
12 slices bread
4 tablespoons Good Luck
Cream Good Luck and spread generously on the slices of bread. Combine all remaining ingredients and blend well. Arrange on slices of bread, put slices together and toast. These can also be served plain.

Ribbon Sandwich
Made with alternating slices of whole wheat and white bread, spread with Good Luck. When enough layers have been put together, slice for serving.
ANDWICHES for children’s parties should be selected with an eye to simplicity. Try to make sandwiches that will be within the child’s experience.

Cut-outs of animal and other forms, both from whole wheat and white bread, spread generously with Good Luck, will prove to be simple, yet wholesome and nutritious, without over-taxing digestion.

For older children, these same cut-outs, made with fancy cooky cutters, may be first spread with Good Luck, then with melted sweet chocolate.

The smartest hostesses, noted for the originality of their teas, bridges and parties, have popularized open-face sandwiches. They are all the rage wherever women congregate for a social afternoon.

These sandwiches are chic. Modern notes of detail unmistakably mark each model. The trimmings attract the eye. And the spread on the bread—Good Luck, of course, The Finest Spread for Bread!

To be in the new mode of sensible economy, one must spread upon bread this mildest of delicious-tasting margarines. It is now considered smart to cut expenses when it can be done without loss of food value.

To be in style—even in sandwich making—there is the ever-present question of expense! So the best part of Good Luck is this—it spreads extra-deliciousness upon the bread at a price that anyone can pay! You may economically be as extravagant as you like with Good Luck as you spread it.
**Checkerboard Sandwich**  
*Illustrated below*

1st step: Cut 3 slices each whole wheat and white bread half-inch thick. Alternate the slices making two piles of 3 slices each. Remove crusts, and spread thick with Good Luck.

2nd step: Cut half-inch slices from each of these piles. Alternate them, again making 2 piles of three slices each. Spread layers with Good Luck.

3rd step: Press the layers together. Set in ice-box to harden the Good Luck. When ready to serve, cut thin slices from ends of piles.

Cream cheese or peanut butter may also be used as a filling if desired.

**Rolled Sandwiches**
*Shown in Upper row:* Plain slices bread, cut thin, spread with Good Luck. Filled respectively with sliced meat, lettuce and asparagus tips, and Vienna Sausage. Bread then rolled around filling, fastened with toothpick or pepper ring.

*Lower row:* Whole wheat and white bread whirl. White bread and peanut butter.

*Center:* Cheese and parsley roll.
*(See Layer Loaf Page 11 for directions for cutting bread in long slices).*

**Cheese and Parsley Roll**
Remove crusts from sandwich loaf. Cut thin lengthwise slices, and spread with Good Luck. Make filling of cream cheese softened with mayonnaise and mixed with lots of chopped parsley. Spread filling on the long slices. Roll up like jelly roll. Let stand, wrapped in damp cloth, in ice-box some time before serving. Each loaf sandwich bread makes 6 rolls. Each roll cuts into 8 thin slices.

**Reversible Sandwiches for Lodge and Bridge Parties**
Use one slice white and one slice whole wheat bread put together with Good Luck. Cut out first with large diamond cutter? Then use small cutter inside. Spread the Good Luck on edges of small cutout, reverse it, and press back into the large diamond sandwich. Varieties of these are shown for Bridge Sandwiches. You can make lodge emblems in the same way by using star, crescent, and circular cutters.

**Cinnamon Toast**
1. Toast the required number of slices of bread.
2. For every 6 slices toast, mix the following amount of spread until soft and creamy:
   - 3 tablespoons Jelke Good Luck Margarine
   - 2 tablespoons sugar
   - 2 teaspoons cinnamon
3. Spread the slices of toast thickly with the mixture.
4. Place them on broiler, and toast under the flame slowly until the sugar and cinnamon mixture bubbles hard.

Or cut long slice of bread as described under loaf sandwich, spread with mixture and roll up like jelly roll. Slice into whirl sandwiches and toast on broiler.
To be successful in cake baking one must be careful—careful in measurements and careful in the choice of ingredients. Special pastry flour gives a more delicate texture than bread flour, but is not necessary in these recipes unless particularly indicated. If bread flour is used, reduce the amount by two tablespoons for each cup called for, and do not beat the batter as long.

A fine-grained sugar makes a finer-grained cake. If it is coarse, the sugar should be sifted and the larger crystals reserved for syrups, etc. Salt is used to bring out the flavor, but it should be added with the flour. It has a tendency to toughen egg whites if added to them.

Baking powder, soda, and eggs lighten the mixture—the air in one well-beaten white of egg being equivalent in raising power to the gas from one-half teaspoon baking powder. If the number of eggs in a recipe is decreased add baking powder in this proportion or omit if more eggs are used.

Shortening plays a very important part in successful cake baking. Jelke Good Luck Margerine will be found ideal for this purpose and may be used in any cake recipe.
The liquid is generally milk or water, although coffee may be used in chocolate or spice cake. Good Luck Evaporated Milk with an equal amount of water may be used if desired.

Pans should be greased with Good Luck Margarine on the bottom, or a piece of thin paper, greased on both sides, will be found satisfactory. Remove paper as soon as cake is turned out on rack to cool, which is about three minutes after leaving the oven. The sides need no attention, as the cake shrinks from them when done.

The conventional method of cake making is to cream the shortening and sugar, add beaten egg yolk, then sifted flour and liquid alternately, and lastly fold in stiffly-beaten egg whites. Care should be taken, however, not to leave large pieces of egg white in the batter; this uneven mixing will cause an uneven grain.

For quicker mixing the shortening may be carefully melted over hot water, and mixed with liquid ingredients. These in turn are added to the sifted dry ingredients (including sugar) and the mass beaten hard for two or three minutes.

The oven should be kept at an even temperature during the entire period of baking. If you have neither regulator nor thermometer use a piece of white unglazed paper placed on shelf where pan is to set. It should turn a golden brown as follows:

1½ minutes for cup cakes; 2 minutes for layer cakes.

2½ minutes for loaf cakes, and 3½ minutes for angel and sponge cakes. White and chocolate cakes require a lower temperature than others. Too much heat will toughen the former and burn the latter.

Cake is done when it shrinks from the sides of the pan, springs back under a light touch, or leaves an inserted toothpick clean. It should not be forced out of the pan immediately upon leaving the oven.

Recipes for fillings and icings are given on pages 23 and 24.

Use Standard Measurements

| 3 Teaspoons | 1 Tablespoon |
| 16 Tablespoons | 1 Cup |
| 2 Cups | 1 Pint |
| 2 Cups Solid Fat | 1 Pound |
| 2 Cups Granulated Sugar | 1 Pound |
| 3 Cups Confectioners’ Sugar | 1 Pound |
| 4 Cups Flour | 1 Pound |
| 1 Square Bitter Chocolate | 1 Ounce |
| 2 Tablespoons Margarine | 1 Ounce |
| 2 Tablespoons Liquid | 1 Ounce |
AMERICAN BEAUTY CAKE

2 cups sugar
1 cup Jelke Good Luck Margarine
4 eggs
4 cups flour
4 1/2 teaspoons baking powder
3/4 teaspoon salt
1 1/2 cups milk
1 1/2 teaspoons almond extract

Combine as for Cake Batter No. 2. Divide batter into 1/2 and 3/2 batches. Color the 1/3 batch pink with cake coloring and add 1/2 cup chopped or flaked blanched almonds and 1/2 cup shredded coconut, for center layer. To the 3/2 batch add one cup chopped maraschino or candied cherries.

Bake in three round greased and papered layer cake pans, in moderate (375°F.) oven about fifteen minutes. Fill with White Perfection Frosting (see page 24), flavored with rose or almond extract, and frost with pink Perfection Frosting. Decorate top with American Beauty Rose made from sliced and shaped rose-colored and green gum drops. Pinch petals into shape around a small yellow gum drop for center. Use green for stem and leaves.

UPSIDE DOWN CAKE

1/2 cup Good Luck Margarine
1 cup brown sugar
1 cup pecan meats
5 slices of pineapple.
1 cup sifted cake flour
1 1/2 teaspoons baking powder
4 egg yolks
1 tablespoon melted Good Luck Margarine
4 egg whites, stiffly beaten
1 cup sifted sugar

2. Sift flour once, measure, add baking powder, and sift four more times.
4. Beat egg whites until stiff, fold in sugar, a small amount at a time.
5. Add egg yolks to (4), and then sifted flour, beat well.
6. Pour batter over contents of skillet and bake in moderate oven (325°F.) 50 to 60 minutes.
7. Let stand several minutes, loosen cake from sides of skillet with spatula. Turn upside down on dish and serve cold with whipped cream. Serves 8.
Cake Batter No. 1

1/2 cup Jelke Good Luck Margarine
1 cup sugar
1 egg
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon flavoring

1. Cream Good Luck and sugar, add egg unbeaten and beat mixture well.
2. Combine dry ingredients, add alternately with milk to first mixture. Beat till smooth.
3. Bake in greased layer tins, in moderate 375°F. oven about 12 minutes.

Other Cakes to be Made from Batter No. 1

Spice Cake
To Cake Batter No. 1 add, 1 teaspoon each of cinnamon, cloves and nutmeg, 1 cup seedless raisins. Use sour milk with 1/2 teaspoon baking soda instead of sweet milk.

Chocolate Spice Loaf Cake
To Cake Batter No. 1 add, 1 teaspoon each of cinnamon, cloves and nutmeg, and 2 squares (2 oz.) melted bitter chocolate. Bake in greased loaf pan in 325°F. oven for 1 hour.

Cake Batter No. 2

3/4 cup Jelke Good Luck Margarine
1 cup sugar
2 eggs
3/4 cup milk
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla

1. Cream Good Luck and sugar; add eggs and beat together thoroughly till light and creamy.
2. Combine dry ingredients, add alternately to first mixture with the milk. Beat till smooth. Add flavoring.
3. Bake in greased layer tins in moderately hot oven (375°F.) about 12 minutes; or in loaf tins in a slow oven (325°F.) for 1 hour.

Gold Coast Cake

2 cups sugar
1 cup Jelke Good Luck Margarine
4 egg yolks and 1 whole egg
3 cups flour
4 teaspoons baking powder
1 1/2 cups milk
3/4 teaspoon salt
2 teaspoons orange extract

Combine as for Cake Batter No. 2. Pour into three layer cake pans greased with Good Luck. Bake in moderate (375°F.) oven about 15 minutes. Fill with Orange Filling, frost with Chocolate Perfection Frosting—Illustrated below.

Marble Cake
Make Cake Batter No. 2, to 1/2 of it add 2 squares (2 oz.) melted bitter chocolate. Pour alternating layers of the white and chocolate batter into loaf cake tins or layer tins, and bake. It is better in loaf form.

Harvester Cake
Make a Gold Coast Cake, fill and frost with chocolate, decorate top with candy corns.
GOOD LUCK REFRIGERATOR CAKE

- ¼ cup sugar
- 1 tablespoon cornstarch
- ¼ cup milk
- 2 egg yolks
- 3 tablespoons lemon juice and rind
- 1 cup powdered sugar
- ½ cup Jelke Good Luck Margarine
- 3 egg whites

1. Mix ¼ cup sugar with cornstarch, add milk and well beaten egg yolks. Cook in top of double-boiler till smooth.
2. Add lemon juice and rind. Remove from fire.
3. Cream powdered sugar with Good Luck and add stiffly beaten egg whites.
4. Add the lemon custard mixture.
5. Split a sponge cake and pour on half the filling. Lay on the other half of cake and pour rest of filling over it. Set in refrigerator for twenty-four hours. Before serving, cover with whipped cream, garnish with candied lemon peel and candied cherries. Lady fingers may be used instead of sponge cake.

GOOD LUCK PECAN CAKE

- 1 lb. seeded raisins
- 1 lb. shelled pecans
- ½ cup candied orange peel
- ¼ cup Jelke Good Luck Margarine
- 1 cup sugar
- 3 eggs
- 2 cups pastry flour
- ½ teaspoon baking powder
- 1 teaspoon nutmeg
- ¼ cup molasses
- ½ cup grape juice

1. Combine as for Cake Batter No. 1.
2. Flour the raisins, nuts and candied orange peel, and add to mixture, last.
3. Pour batter into greased and papered baking pan, and bake 3 hours in very slow oven, 275°F. Makes a four pound cake.

WHITE CAKE

- 5 egg whites
- 1 cup powdered sugar
- 1 cup granulated sugar
- ½ cup Good Luck Margarine
- 2 ½ cups cake flour
- 1 cup milk
- 2 teaspoons baking powder
- ½ teaspoon almond extract
- ½ teaspoon lemon extract

1. Cream Good Luck and granulated sugar well.
2. Sift flour five (5) times, measure and add baking powder and sift again.
3. Add flour and milk alternately to (1) and beat until batter is smooth and creamy.
4. Beat egg whites until stiff, add powdered sugar.
5. Fold egg white mixture into (3). Add flavoring.
6. Bake in greased cake pans in slow oven (300°F.) about 45 minutes or until done.

SPICE CUP CAKES

- ½ cup Good Luck Margarine
- 1 cup brown sugar
- 1 egg
- 1 cup sour milk
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon each of cloves, cinnamon, allspice
- 1 cup ground nut meats
- 1 cup raisins

1. Cream Good Luck and sugar, add egg.
2. Combine all dry ingredients. Add to (1) alternately with milk.
3. Add nuts and raisins and beat well.
4. Bake in greased muffin tins, or in paper cake cups, in moderate oven (350°F.) about 15 minutes.
**Rich Cocoa Cake**

- ½ cup cold water
- 2 large tablespoons cocoa
- Boil until it creams, and put aside to cool
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 large tablespoons Good Luck Margarine
- 2 eggs
- 1 cup buttermilk or sour cream
- 1 teaspoon soda
- 2 cups flour. Sift once, measure and sift 4 times

1. Cream sugar and Good Luck, add eggs, beat well. Add cocoa mixture.
2. Add teaspoon soda to buttermilk or sour cream.
3. Combine flour and buttermilk alternately to (1), beating well.
4. Bake in 2 greased cake pans, in a moderate oven (350°F.) for 30 minutes.

**Burnt Sugar Cake**

- ¼ cup Good Luck Margarine
- 1 cup sugar
- 3 eggs
- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup cold water
- 1 tablespoon caramel syrup

Cream Good Luck and sugar, add beaten egg yolks. Sift together flour, baking powder and salt. Add alternately to first mixture with water. Beat well. Add caramel syrup and fold in beaten egg whites. Bake in layer cake pans greased with Good Luck and floured, for 20 minutes in a moderate oven. Cover with Burnt Sugar Frosting.

**Burnt Sugar Frosting**

- 1 cup sugar
- ½ cup water
- 1 egg white
- 2 tablespoons caramel syrup
- 1 teaspoon vanilla

Cook sugar and water until it spins a thread, remove from fire and pour slowly on stiffly beaten egg white, beating constantly. Add caramel syrup and vanilla. Beat until well blended.

**Caramel Syrup**

Put 1 cup sugar in small sauce pan, place on fire and stir constantly. Lift the pan occasionally from the fire that the sugar does not burn at any one place. When sugar is a golden brown remove from fire and add at once 1 cup boiling water slowly. Return to fire and let boil 5 minutes. It is then ready to bottle for use.

**Nut Cake**

- 1 cup Good Luck Margarine
- 2 cups sugar
- 4 eggs beaten separate
- 3 cups flour
- 1 cup cold water
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 cup finely chopped nut meats

Cream Good Luck, add sugar gradually. Add 4 egg yolks well beaten. Mix flour, spices, baking powder and nut meats. Add alternately with cold water. Fold in beaten egg whites. Put in greased angel-food cake pan and bake in slow oven for one hour. Increase heat after 30 minutes.

**Applesauce Cake**

- ½ cup Good Luck Margarine
- 1 cup sugar
- 1 egg
- 1½ cups applesauce
- 2 cups flour
- 1¼ teaspoons soda
- 2 teaspoons of cinnamon
- 1 teaspoon of cloves
- 1 teaspoon of nutmeg
- ¼ teaspoon salt
- 1 cup raisins

Cream Good Luck and sugar. Add egg well beaten, add applesauce. Sift together all dry ingredients, and add to first mixture. Beat well and add raisins. Bake in moderate oven for 40 minutes in a loaf pan.
The ability to make flaky pastry is an achievement that can be realized by every housewife. Pastry is not hard to make if you adhere to a few general rules such as—

1. Work the shortening in with knives or a fork.
2. Do not work in the Jelke Good Luck Margarine as thoroughly as for biscuit.
3. Do not use too much water; just enough to make a pastry ball that will "clean the bowl" of dry bits.
4. Handle the dough as little as possible, and roll from the center out in each direction rather than back and forth.
5. Allow for shrinkage in baking and do not stretch the dough into pan as this increases its tendency to shrink.
6. Brush the edge of lower crust with water before pinching on the top so that the two crusts will not separate in baking.
7. Always perforate the top to allow for the escape of steam.
8. Never grease a pan on which pastry is baked.

Jelke Good Luck Margarine is ideal in making pastry.
**Pie Crust**

1 1/2 cups flour  
1/4 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup Jelke Good Luck Margarine  
1/3 cup ice water  

1. Sift dry ingredients; cut in shortening until flaky.  
2. Add water very gradually, stirring in with a fork. Use enough to form a ball.  
3. Roll out thin and place in pan.  

If pastry gets too wet add flour and fat mixed in proportion of one part of fat to three of flour. This does not change the richness of the crust.  

Recipe makes one two-crust pie.

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**Lemon Fluff Pie**

1 cup sugar  
3 tablespoons flour  
2 tablespoons cornstarch  
1/2 teaspoon salt  
2 cups boiling water  
2 tablespoons Jelke Good Luck Margarine  
3 beaten egg yolks  
Juice and rind 2 lemons  
3 egg whites, beaten stiff  
1/2 cup sugar  

1. Combine dry ingredients.  
2. Add Good Luck to boiling water, and pour over the dry ingredients, stirring quickly. Cook until thick.  
3. Remove from fire and stir in the egg yolks, lemon juice and rind. Return to fire and cook until eggs have cooked.  
4. Pour the hot mixture over the beaten egg whites, which have been mixed with sugar. Cook 2 or 3 minutes. Pour into a baked pie shell, and bake in moderate oven (375°F.) 20 minutes to set the egg white. Serve cold.  

For Lemon Meringue Pie, make as for Lemon Fluff Pie through Step No. 3. Then pour into shell, and beat egg whites and sugar for the meringue, place on top of the filling. Brown meringue in a slow oven (300°F.).

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**Butterscotch Pie and Variations**

6 tablespoons Jelke Good Luck Margarine  
6 tablespoons flour  
1 1/2 cups brown sugar  
2 cups scalded milk  
3 beaten egg yolks  
1/4 teaspoon salt  
1 teaspoon vanilla  
3 egg whites stiffly beaten with 1/2 cup sugar for meringue  

1. Melt Good Luck, add flour. Stir in the sugar. Remove from fire to add milk.  
2. Scald milk. Add to (1) with the salt, and cook until thick.  
3. Pour hot mixture (2) over the beaten egg yolks, return to fire and cook 2 minutes to set eggs. Flavor.  
4. Pour into baked pie shell. Spread meringue over top, and brown 15 minutes in a slow (300°F.) oven.

**Variations**

**Butterscotch Apple Pie**  
Line pie tin with unbaked crust, slice 3 medium-sized apples over it, sprinkle them with sugar and cinnamon and dot with Good Luck. Bake in hot oven 10 minutes. Then pour the above butterscotch mixture over the apples, and return pie to oven to finish baking—about 15 minutes longer, in a hot (400°F.) oven. Serve without topping.

**Butterscotch Banana Pie**  
Slice bananas into a baked pie shell, sprinkle with powdered sugar and little lemon juice. Pour a recipe of butterscotch pie filling over them. Top with the meringue, and brown.
**Chocolate Cream Pie**

1 ¼ cups sugar  
3 tablespoons cornstarch  
3 tablespoons flour  
3 eggs  
2 ozs. chocolate  
2 cups milk  
2 tablespoons Jelke Good Luck Margarine  
1 teaspoon vanilla  
½ teaspoon salt

1. Combine sugar, flour, cornstarch and salt.  
2. Melt the chocolate with ¼ cup of milk.  
3. Combine (1) and (2).  
4. Combine rest of the milk and slightly beaten eggs, with (3), and cook until thickened.  
5. Cool slightly and add vanilla.  
6. Pour into baked pie shell. Serve with topping of unsweetened whipped cream.

**GOOD LUCK PIE**

1 package Holland Rusk  
½ cup of Good Luck Margarine  
1 cup brown sugar  
3 cups milk  
½ cup sugar  
3 tablespoons flour  
3 egg yolks  
Pinch of salt

1. Crush Holland Rusk into fine crums.  
2. Melt Good Luck, cream with brown sugar—add to crumbs.  
3. Line pie tin with part of crumb mixture.  
4. Combine sugar, flour and salt with a little milk.  
5. Add (4) to the boiling milk, and cook until thickened.  
6. Add egg yolks slightly beaten, cook a few minutes longer.  
7. Cool custard before pouring into lined pie tin.  
8. Beat egg whites and add ½ cup sugar for meringue.  
9. Pour meringue over custard and cover with the rest of crumb mixture. Brown in a slow oven (300°F.).

**Fruit Cream Pie**

3 beaten egg yolks  
½ cup powdered sugar  
2 tablespoons flour  
2 cups scalded milk  
2 tablespoons Jelke Good Luck Margarine  
1 teaspoon vanilla  
¼ teaspoon salt

1. Combine egg yolks, sugar and flour.  
2. Scald milk and add to above and cook until thick; add Good Luck and vanilla.  
3. Pour over fresh or canned fruit, preferably berries.  
4. Beat 3 egg whites till stiff, add ½ cup sugar, beat again, and spread on top of custard filling which has been placed in a baked pie shell. Brown meringue 15 minutes in a slow (300°F.) oven.

**GOOD LUCK PUMPKIN PIE**

2 cups cooked pumpkin, mashed  
1 ½ cups shredded cocoanut  
1 cup sugar  
3 eggs, slightly beaten  
½ teaspoon mace  
½ teaspoon cinnamon  
½ teaspoon allspice  
3 tablespoons melted Jelke Good Luck Margarine  
2 cups milk, scalded

1. Line pie pan with dough.  
2. Combine ingredients in order given and mix thoroughly.  
3. Pour into pie pan. Bake in hot oven (400°F.) for fifteen minutes. Reduce heat to moderate (350°F.) and bake 30 minutes longer, or until firm.
To frost cake thick with frosting, take piece of heavy glazed paper trifle higher than cake and wrap tightly around cake, pinning in place. Frost cake as thick as desired and let stand until frosting is set. Remove paper and frost sides as usual.

**GOOD LUCK FUDGE FROSTING**

3 cups sugar  
3 squares chocolate, grated  
¼ teaspoon salt  
¾ cup milk  
½ cup corn syrup  
1½ tablespoons Good Luck Margarine  
1½ teaspoons vanilla  
1. Combine sugar, chocolate, salt, milk and corn syrup and cook to the soft ball stage (238°F).  
2. Add vanilla and Good Luck.  
3. Cool to body temperature (98°F).  
4. Beat until creamy consistency and thick enough to spread.  
5. If mixture becomes too thick, add a little milk or hot water and beat until desired consistency.

**BUTTER CREAM FROSTING**

½ cup Jelke Good Luck Margarine  
2 cups powdered sugar  
1 beaten egg white, egg yolk, or whole egg  
⅓ teaspoon vanilla or 1 teaspoon orange extract  
1. Cream Good Luck, add sugar gradually, continue creaming.  
2. Add beaten egg, egg white, or egg yolk gradually.  

**FOR VARIETY IN BUTTER CREAM FROSTINGS**

Make Butter Cream Frosting recipe as above, then add to it the following ingredients to make the frosting desired:

**CHOCOLATE MOCHA**

2 ounces melted chocolate, 3 tablespoons strong coffee, ½ cup powdered sugar.

**COFFEE CREAM**

3 tablespoons fresh coffee, ½ cup powdered sugar.

**MAPLE**

Maple flavoring or 3 tablespoons maple syrup, ½ cup powdered sugar.

**ORANGE**

5 tablespoons orange juice, grated rind of one orange, 2 cups sugar.

**CHOCOLATE**

½ cup powdered sugar, 2 tablespoons cream, 3 ounces melted chocolate (3 sq. ½ lb. bar).

**RASPBERRY**

½ cup raspberry jam and 1 cup powdered sugar.

**MARSHMALLOW**

12 melted marshmallows.

**BURNT ALMOND CREAM FROSTING**

½ cup chopped burnt almonds.

GOOD LUCK Margarine is served in a million homes.
**Cooked Icing**

2 cups sugar  
\(\frac{1}{2}\) cup water  
2 egg whites  
\(\frac{1}{2}\) teaspoon vanilla  
1 teaspoon baking powder

1. Boil sugar and water gently until syrup spins a thread (240°F.). Do not stir after sugar dissolves.
2. Cool slightly and pour slowly, into stiffly beaten egg whites.
3. Add vanilla and baking powder and beat until thick enough to spread.

Recipe makes enough to cover one large three-layer cake.

**Perfection Frosting**

2 egg whites  
1 \(\frac{3}{4}\) cups sugar  
3 tablespoons hot water  
Vanilla

1. Combine all ingredients except flavoring in top part of double boiler. Egg whites unbeaten.
2. Bring water in bottom of double boiler to a brisk boil.
3. Set top part of boiler into bottom and turn off fire immediately.
4. Beat ingredients constantly with rotary egg beater until thick and smooth.
5. Cool, flavor with vanilla. Fill and ice cake.

For delicious chocolate frosting, cool the above mixture. Melt two squares chocolate over hot water, then cool. When both mixtures are cool combine them. Spread on cake.

**Glossy Chocolate Frosting**

2 \(\frac{3}{4}\) cups sugar  
\(\frac{3}{4}\) cup boiling water  
\(\frac{3}{4}\) cup corn syrup  
3 egg whites  
3 squares chocolate melted

1. Boil sugar, water and corn syrup to soft ball stage (238°F.).
2. Beat egg whites until stiff. Pour syrup slowly over them, beating constantly with Dover egg beater.
3. Add melted chocolate. Beat mixture until stiff enough to spread on cake. Flavor as desired.

**Orange Filling**

1 cup orange juice  
\(\frac{1}{2}\) cup sugar  
3 beaten egg yolks  
1 tablespoon flour  
1 tablespoon Jelke Good Luck Margarine  
Toasted shredded cocoanut

1. Cook orange juice, sugar, egg yolks, and flour in top of double-boiler until thick.
2. Add Good Luck.
3. When cool, add moist shredded coconut which has been previously toasted in the oven. Shredded pineapple may be added if desired.
In the making of any sauce Jelke Good Luck Margarine may be used wherever you have been using butter or other shortening.

**Lemon Sauce**

1 cup sugar  
3 tablespoons Jelke Good Luck Margarine  
2 egg yolks, or one whole egg  
3 tablespoons lemon juice  
Grated rind 1/2 lemon  
1/2 cup boiling water  
1. Cream sugar and Good Luck; gradually add slightly beaten eggs and lemon rind.  
2. Stir in water and cook in double boiler until thick; then add lemon juice.  
Recipe makes 1 cup sauce.  
Note:—If a white sauce is desired, omit egg and add 2 tablespoons flour to the sugar.

**Chocolate Topping**

1 square bitter chocolate  
1 tablespoon Jelke Good Luck Margarine  
1/2 cup sugar  
1/4 cup water  
1/4 cup Jelke Good Luck Evaporated Milk  
Few grains salt  
1/4 teaspoon vanilla  
1. Melt chocolate over hot water, add Good Luck, sugar, and water and stir until sugar is dissolved.  
2. Boil until it forms a very soft ball when tried in cold water.  
3. Add evaporated milk, salt and vanilla. Serve hot or cold.  
Recipe makes 3/4 cup sauce.

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**Walnut Cream Pie**

1 1/4 cups of brown sugar  
1/3 cup flour  
1/4 teaspoon salt  
3 egg yolks  
1 teaspoon vanilla  
1 tablespoon Jelke Good Luck Margarine  
2 cups milk  
1/4 cup chopped walnuts  
1. Mix sugar, flour, salt and milk together in the top of a double-boiler. Cook until thickened.  
2. Add egg yolks which have been slightly beaten.  
3. Add melted Good Luck and vanilla, beat well. Add nuts.  
4. Pour into baked pie shell, when cool cover with whipped cream.

**Frozen Good Luck Pudding**

1 cup sugar (or corn syrup)  
4 tablespoons cornstarch  
1 1/2 cups Jelke Good Luck Evaporated Milk scalded with 1/4 cup water  
3/4 cup sugar, melted to brown color in frying pan  
1 cup Jelke Good Luck Evaporated Milk, whipped thick  
Vanilla or other flavoring  
1. Add the sugar or corn syrup to scalded Good Luck Evaporated Milk, stir in cornstarch previously mixed with little cold water, and cook in double boiler 20 minutes, stirring well.  
2. Melt the 3/4 cup sugar in frying pan to brown color, pour it gradually into the hot custard. Cool, add the whipped Jelke Good Luck Evaporated Milk, and flavor.  
3. Pour into ice cream mould, freeze, using 4 to 1 ice and salt freezing mixture. Pack, let stand 3 or 4 hours, then serve.

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**FREE** — Copy of "The Open Face Sandwich," a folder containing directions for making fancy sandwiches.  
*Write to Home Service Department*  
JOHN F. JELKE CO., CHICAGO, ILLINOIS
WAFFLES

½ cup melted Jelke Good Luck Margarine
4 teaspoons baking powder
1¾ cups milk
1 teaspoon salt
3 eggs
2 cups flour
1. Sift dry ingredients together.
2. Separate the eggs, beat the yolks until light, add the milk and melted Good Luck.
3. Stir this mixture gradually into the dry ingredients, heat well, then fold in the whites of the eggs, beaten stiff and dry. Bake on hot waffle iron until medium brown in color. Serve with plenty of Good Luck and syrup or honey.

CHOCOLATE WAFFLES
Add two squares melted chocolate and one teaspoon vanilla to the above mixture.

CHEESE WAFFLES

PECAN WAFFLES
Add ¾ cup chopped pecans or walnuts to waffle recipe.

GRIDDLE CAKES
3 cups flour
4 teaspoons baking powder
¾ teaspoon salt
1 tablespoon sugar
1 egg
2/3 cup Jelke Good Luck Evaporated Milk
1-1/3 cups water
2 tablespoons Jelke Good Luck Margarine
1. Sift dry ingredients together.
2. Add liquid to well-beaten egg and add gradually to the first mixture. Beat thoroughly and add Jelke Good Luck Margarine.
3. Drop by spoonfuls on a greased hot griddle, cook on one side, when puffed and cooked on edges, turn and cook on the other side.

GREEN CORN GEMS
2 cups fresh corn cut from cob, or canned corn
2 teaspoons Jelke Good Luck Margarine
2 eggs
½ teaspoon salt
2 teaspoons baking powder
1. Scrape fresh uncooked corn from the cob, or drain canned corn. Put through meat chopper. Add milk, Good Luck and beaten eggs.
2. Sift the salt and baking powder with the flour and add them. Bake in greased gem pans in a hot oven, 15 to 20 minutes. Gems may be served with roast beef and gravy, or with maple syrup or honey.
Appetizers
Canapes
Cocktails

Grape and Orange Juice Cocktail
Seed and halve large white grapes. Combine with orange sections and sliced bananas in orange juice. Chill and serve in sherbet glasses. Attractive collars for the glasses may be made by cutting centers from paper doilies and fitting them over the glasses.

Bunting Cocktail
Fill cocktail glasses with cold sliced bananas, make a border of red maraschino cherries, halved, and center of drained canned blueberries.

Bridge Cocktail
Chill and arrange sliced blue plums, sliced red cherries, sliced bananas and diced pineapple, which has been colored by cooking in pineapple syrup with red cinnamon candies until bright red in color. Serve ice cold in sherbet or cocktail glasses with cheese crackers or fancy canape.

Fruit Cocktail
Balls of honeydew melon, cantaloupe and watermelon, few blackberries or blueberries in season, wedges of oranges, broken pieces of pineapple in sherbet glasses, partially cover with fruit juices. Chill and serve.

Stuffed Celery
Stuffing for celery is a matter of choice. Pimento, American, Roquefort or cream cheese make suitable fillings. Chopped olives, Roquefort cheese mixed with one-half as much of Jelke Good Luck as cheese, creamed together is also very good.

Cheese Sticks
Cut bread in strips lengthwise, spread with Jelke Good Luck Margarine, sprinkled with grated cheese, seasoned with salt and cayenne, baked till delicately browned. Sprinkle with finely chopped ripe olives.

Hors D’ Oeuvres
This is a plate including cocktail and assortment of small canapes. Cocktail of shrimps or crabmeat and finely chopped celery mixed with cocktail or chili sauce, garnish with lemon and stuffed olive. Place cocktail in center of plate on a doily, in bowl of cracked ice, garnish base with watercress. Around this place the silver dollar size round canapes, each spread with Jelke Good Luck Margarine.
CAVIAR CANAPES

Spread small circles of toast with Jelke Good Luck Margarine. Place circle of caviar in center and surround it with a border of finely chopped hard-cooked egg-whites, or piped with cream cheese and Good Luck half-and-half in decorative design. Mask with plain gelatin and let set before serving. Serve with lemon wedges, tiny pickled pearl onions and sieved hard-cooked egg-yolks all nicely arranged on the same plate.

CANAPES

Anchovy paste, border of pearl onions; thin slice tomato, border of chopped green pepper; nasturtium or cress chopped with capers and mayonnaise, caviar with sieved hard-cooked egg-yolk border; boned smoked herring garnished with chopped onion and mustard; chopped raw carrot with lemon juice and mayonnaise, garnish of ripe olives; ripe olives drained and chopped, marinated in olive oil with a clove of garlic (drain olives before serving).

ANCHOVY CANAPES

Spread small circles of toast with Jelke Good Luck Margarine, then with anchovy paste. Separate 3 hard-cooked eggs. Chop egg-whites and yolks separately. Cover toast by quarters with egg, alternately white and yolk. Then line edge with anchovy paste. Garnish with single caper in center of the canape.

SWEETHEART CANAPES

Cut hearts from single slices of bread, spread with Jelke Good Luck Margarine. Arrange heart-shaped bit of red jelly in center, make border of half and half cream cheese and Good Luck, around edge of heart. Use pastry bag or paper cornucopia.

PURITAN HATS

Bread circles, spread with Jelke Good Luck Margarine, then with caviar, decorated with half an inverted stuffed olive in center.

LOBSTER APPETIZERS

Cream 2 tablespoons Jelke Good Luck Margarine with 2 tablespoons lobster meat, 1 tablespoon coral, 1/4 teaspoon paprika, 1 teaspoon lemon juice, speck nutmeg and salt. Spread on bread, previously cut in the desired shapes.

BANANA AND CELERY APPETIZERS

Cut bread in single circles, toast and spread with Jelke Good Luck Margarine. Place slice banana in center, then encircle it with chopped red Maraschino cherries, and again encircle that with chopped green cherries.

CHEESE AND BACON BITS

Toasted crackers, each dotted with Jelke Good Luck Margarine, covered with grated cheese and bits of bacon snipped with scissors. Bake until bacon is crisp.

SQUIBS APPETIZER

Prepare small circles of toast and spread with Jelke Good Luck Margarine. Arrange small strips pimento to resemble tiny red firecrackers in a bunch, then place little line of cream cheese through pastry tube for the wicks.

TOMATO JUICE COCKTAIL

Use prepared tomato juice, season to taste with salt, pepper and dash of lemon juice. Serve ice cold, garnish with mint leaves.
RHUBARB OR STRAWBERRY FLUFF

\[ \text{\( \frac{1}{4} \) cup Jelke Good Luck Margarine} \]
\[ \text{\( \frac{1}{2} \) cup sugar} \]
\[ \text{\( \frac{1}{4} \) cup milk} \]
\[ 1 \text{ cup pastry flour} \]
\[ 1\frac{1}{2} \text{ teaspoons baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 2 \text{ egg whites, beaten stiff} \]

1. Cream Good Luck and sugar. Add milk.
2. Mix and sift flour, baking powder and salt. Add to Good Luck mixture. Add stiffly beaten egg whites.
3. Pour mixture over cut up rhubarb or strawberries with sugar to sweeten. Steam about an hour. Serve with one of the sauces given on pages 30 and 31.

PEACHERINO PUDDING

2 cups flour
4 teaspoons baking powder
\( \frac{1}{2} \) teaspoon salt
2 tablespoons Jelke Good Luck Margarine
\( \frac{3}{4} \) cup peach syrup from canned or fresh peaches
Sliced canned peaches (or fresh)

2. Roll out on floured board \( \frac{3}{8} \)-inch thick. Spread thickly with sliced peaches. (When fresh peaches are used, sugar them down an hour before using.)
3. Roll up like Jelly Roll, place in baking pan, and bake in 400°F oven about 25 minutes.
4. Serve with sugar and cream; or with sliced peaches. Slice the roll down like a Jelly Roll for each portion.

NOTE:—Almost any fruit may be used after draining off juice.

BUTTERSCOTCH PARFAIT

\[ \text{\( \frac{3}{4} \) cup brown sugar} \]
\[ 4 \text{ tablespoons Jelke Good Luck Margarine} \]
\[ \text{\( \frac{1}{2} \) cup water} \]
\[ 4 \text{ egg yolks} \]
\[ \text{Few grains salt} \]
\[ 2 \text{ teaspoons vanilla} \]
\[ 2 \text{ cups cream} \]

1. Combine sugar and Good Luck in a skillet. Stir until the sugar is melted. Then simmer two minutes.
2. Add the water gradually while stirring constantly and continue simmering until the butterscotch is melted and the syrup is smooth.
3. Gradually pour the syrup over the well beaten egg yolks while stirring constantly. Cook until the mixture is light and fluffy. Then cool thoroughly.
4. Add the salt and vanilla.
5. Beat the cream until stiff, fold in the butterscotch mixture, then turn into refrigeration tray, and freeze without stirring until set. Serves six.

INDIVIDUAL COTTAGE PUDDINGS

\[ \text{\( \frac{1}{2} \) cup Good Luck Margarine} \]
\[ 1 \text{ cup sugar} \]
\[ 2 \text{ eggs} \]
\[ \frac{3}{4} \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon flavoring} \]
\[ \frac{1}{2} \text{ cup milk} \]
\[ 1 \frac{3}{4} \text{ cups flour, sifted} \]
\[ 3 \text{ teaspoons baking powder} \]

1. Cream Good Luck, sugar and eggs together as for cake mixtures.
2. Combine dry ingredients, mix alternately with milk to first mixture.
3. Bake in muffin tins well greased with Good Luck, or in fluted paper baking cups.
4. Serve with any good liquid sauce such as vanilla or lemon, or with cream and sugar if preferred.
PUDDINGS AND SAUCES (Continued)

**Fruit Batter Puddings**

2 beaten eggs  
1 cup milk  
2 tablespoons melted Jelke Good Luck Margarine  
1 cup sugar  
2 1/2 cups flour  
1/2 teaspoon salt  
3 teaspoons baking powder  
Fruit

1. Beat eggs, add milk and melted Good Luck.  
2. Combine dry ingredients, and add to the first mixture. Beat until smooth.  
3. Place fresh or canned fruit, juice and all, in the bottom of a well greased deep baking dish. Sweeten the fresh fruit as much as needed. Pour the batter over the fruit.  
4. Bake in 375°F. oven until the batter is cooked through, about 45 minutes. Serve with cream and sugar, or with lemon or vanilla sauce.

**Hollandaise Sauce**

1/2 cup Jelke Good Luck Margarine  
3 egg yolks  
2 tablespoons lemon juice  
1/2 cup boiling water  
1 teaspoon salt  
1/2 teaspoon paprika

1. Beat Good Luck until soft.  
2. Add egg yolks, one at a time, beating in well. Add lemon juice.  
3. Just before serving add boiling water stirring well. Place bowl with sauce over boiling water and stir until it thickens.  

**Mushroom Sauce**

3 tablespoons Jelke Good Luck Margarine  
4 tablespoons chopped onion  
1 can mushrooms, cut in half  
2 tablespoons flour  
1 cup Jelke Good Luck Evaporated Milk  
1 cup water  
1/2 diced pimento  
12 chopped stuffed olives  
Seasoning

1. Fry onion in Good Luck. Add mushrooms.  
2. When seared sprinkle flour over them, add milk and water. Simmer for a few minutes.  
3. Add pimento, olives and seasoning. Splendid for meat loaf.

**Cheese Sauce**

4 tablespoons Jelke Good Luck Margarine  
4 tablespoons flour  
1/2 teaspoon salt  
1 cup Jelke Good Luck Evaporated Milk  
1 cup water  
1 cup grated American Cheese

1. Melt Good Luck in saucepan. Add the flour and stir until smooth.  
2. Add the salt, milk and water gradually, stirring constantly to prevent lumping.  
3. When sauce is slightly thickened add the grated cheese and continue cooking, while stirring until smooth. Splendid for fish or egg dishes.
ORANGE CREAM SAUCE

1. Cream ½ cup Good Luck Margarine.
2. Add one cup confectioner’s sugar. Continue creaming.
3. Add 2 tablespoons Good Luck Evaporated Milk and 4 tablespoons warm water.
4. Beat long and thoroughly until very light and creamy. Add ½ teaspoon orange extract.
5. Serve with Angel Food, Sunshine or Sponge-Cake-Ice-Cream-Cake Sandwich, with a sprinkling of chocolate shot candies on top of the sauce.

HARD SAUCE

½ cup Jelke Good Luck Margarine
1 cup confectioner’s sugar
1 teaspoon vanilla
1. Cream Good Luck, add sugar and vanilla and beat until smooth. Chill before serving.
Note:—If desired add ½ cup crushed drained fruit.

FRUIT HARD SAUCE

Hard sauce recipe—plus
2 egg whites
1 pint fresh fruit
1. Add unbeaten whites to hard sauce and beat until light.
2. Add crushed fruit, beating constantly, just before serving.

FUDGE SQUARES

4 tablespoons Jelke Good Luck Margarine
1 cup brown sugar
2 eggs
2½ squares chocolate
½ teaspoon vanilla
½ cup milk
1 cup flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup chopped walnut meats chopped coarsely
1. Cream Good Luck, sugar and eggs. Add melted chocolate, vanilla and milk.
2. Sift dry ingredients and add to first mixture. Mix thoroughly; add nut meats.
3. Spread the mixture evenly on a cake pan greased with Good Luck.
4. Bake in slow oven (300°F.) 30 minutes. Cut into squares before removing from pan.

FUTURISTIC COOKIES

(Illustrated)
Made from sugar cookie dough. Cut in various shapes and decorate suitably with nuts and fruits.
DROP COOKIE DOUGH

1 cup sugar
1/2 cup Jelke Good Luck Margarine
2 eggs
1/2 teaspoon vanilla
1 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt

1. Cream Good Luck and sugar. Add eggs, unbeaten, and beat mixture well.

2. Combine flour, baking powder and salt, and add to first mixture.

3. Add vanilla, and other ingredients, depending upon what kind of cookie you wish to make.

COOKIE VARIATIONS

CHOCOLATE NUT DROPS
To Drop Cookie Dough add—2 squares melted chocolate (from 1/2 lb. bar), 1/4 cup shredded cocoanut, 1/4 cup chopped nut meats.

Bake on cookie sheet, dropping mixture from tablespoon to make 24 drops. Bake 5 minutes in hot oven (400°F.), reduce temperature to moderate (350°F.) until done.

HERMITS
To Drop Cookie Dough add—3 teaspoons cinnamon, 1/2 teaspoon cloves, 1/2 cup chopped nut meats, 1/2 cup raisins.

Bake on cookie sheet, at a temperature of 400°F. Recipe makes 20 cookies.

SOFT MOLASSES DROPS
Use brown sugar. To Drop Cookie Dough add—1/4 cup molasses, 1/2 teaspoon soda, 2 teaspoons cinnamon, 1/2 teaspoon cloves, 1 teaspoon ginger, 1/4 cup milk, 2 cups flour.

DATE AND NUT COOKIES
Use brown sugar. To Drop Cookie Dough add—3/4 cup dates, 1/2 cup nuts, 1/2 cup milk, 1 cup flour.

ROLL COOKIE DOUGH

(Standard Sugar Cookies)

1 cup Jelke Good Luck Margarine
1 1/4 cups sugar
2 eggs
4 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
6 tablespoons milk
Flavoring

1. Cream Good Luck and sugar, add eggs unbeaten and beat mixture well several minutes.

2. Combine dry ingredients, add to first mixture, and moisten with the milk. Flavor as desired.

3. Cut off 1/4 of the dough at a time, roll thin on well-floured board, and cut with floured cookie cutter. Use round or fancy cutters.

4. Bake on cookie sheet in hot oven (450°F.), 8 minutes or until done.

Variety From Above Dough

CHOCOLATE WHIRLS
To the above Roll Cookie Dough add 2 squares (2 oz.) bitter chocolate, melted. Roll out white dough thin in an even rectangular shape. Roll chocolate dough in same shaped piece. Place chocolate dough on top of the white dough, roll the two like a Jelly Roll. Set aside in icebox for several hours, cut in thin slices. Bake in hot oven (450°F.) for 8 minutes, or until done.
Ice Box Cookies

1 cup brown sugar
1 cup granulated sugar
$\frac{3}{4}$ cups Jelke Good Luck Margarine
3 eggs
4½ cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon cloves
1 cup sliced almonds

1. Cream Good Luck and sugar, break eggs into bowl with them, beat well several minutes.
2. Combine dry ingredients and sliced blanched almonds, add to first mixture.
3. Form the dough into roll about 3 inches diameter, set in ice box over night.
4. Slice very thin and bake in hot (450°F.) oven 5 minutes or until done.

Scotch Oatmeal Squares

1 cup Jelke Good Luck Margarine
1 cup brown sugar
$\frac{1}{2}$ cup sour milk
2 cups flour
2 cups oatmeal
1 teaspoon soda
1 teaspoon vanilla
$\frac{3}{4}$ teaspoon salt

1. Cream sugar and Good Luck thoroughly.
2. Add sour milk in which soda has been dissolved.

Modernistic Cookies

Make recipe for Ice Box Cookies, leaving out almonds, cinnamon and cloves. Add one teaspoon vanilla. Divide dough, color part of it, add chopped nuts to same, melted chocolate to another part. Make into small rolls which are wrapped around with plain, thinly rolled dough. Or put different colored dough in lengthwise layers in roll. Set in icebox over night. Slice thin, and bake.

Rainbow Cookies

2 cups sugar
$\frac{3}{4}$ cups Jelke Good Luck Margarine
3 eggs
2½ cups flour
1 teaspoon baking powder
1 teaspoon salt
2 cups extra flour
$\frac{1}{2}$ teaspoon orange extract

1. Make into cookie dough, before adding the extra flour. Divide into 4 parts, each in a different bowl. Then add the extra flour equally into each bowl.
2. To one bowl, add 1 square melted chocolate.
3. To bowl 2, add pink coloring.
4. To bowl 3, add green coloring.
5. Leave bowl 4 plain.
6. Again divide dough into several small batches, placing each on piece of waxed paper. Combine different doughs as illustrated to make fancy cookies, kneading into the dough nuts, fruit, candied fruit peel, etc. Put in icebox till hard, slice and bake in 400°F. oven.
CARAMEL NUT FINGERS

3/4 cup brown sugar
3/4 cup Jelke Good Luck Margarine
1 egg
1 cup flour
3/4 teaspoon salt
1 tablespoon baking powder
1/2 cup walnut meats
1/2 cup chopped dates
3/4 teaspoon almond extract

1. Melt sugar and Good Luck together over low heat. Allow to cool.
4. Mix the broken nut meats and dates, chopped quite finely, and fold into the mixture. Add flavoring. Spread mixture about one-quarter inch thick into shallow cake pan greased with Good Luck Margarine.

Bake in moderate oven, 350°F., about 25 minutes or until nicely browned. Cut in fingers and remove to cooling rack. Store in tin box or closed cookie jar.

FRUITED MACAROONS

1/2 cup Jelke Good Luck Margarine
3/4 cup sugar
13/4 cups pastry flour
3/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon almond extract
2 tablespoons milk
1/2 cup candied cherries
1/2 cup chopped nut meats
1 cup shredded cocoanut
2 egg whites

1. Cream Good Luck well, then rub in sugar gradually.
2. Sift dry ingredients and add alternately with the milk.
3. Add cherries, chopped nuts, coconut and flavoring. Finally cut and fold in the stiffly beaten egg whites. Drop from a teaspoon on a greased cookie sheet and bake until a delicate brown in a hot oven (375°F.).

DOUGHNUTS

2 tablespoons Jelke Good Luck Margarine
1 cup sugar
1 cup milk
2 eggs
4 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon cinnamon
4 1/2 to 5 cups flour

1. Cream the Good Luck, add the sugar, well beaten eggs and milk.
3. When stiff enough to roll, put on floured board and roll to one-fourth inch thickness. Cut with a doughnut cutter, fry in deep fat (375°F.) and drain on brown paper. Doughnuts should come quickly to the surface, brown on one side, then be turned to brown on the other side. Avoid turning more than once.

CHINESE ALMOND CAKES

2 cups flour
1/2 cup sugar
1 cup Jelke Good Luck Margarine
1 egg, well beaten and mixed with 1 teaspoon vanilla extract
1/4 pound blanched almonds

1. Sift flour with sugar. Rub in Good Luck until well blended.
2. Add beaten eggs to make a dough that can be easily handled.
3. Break off pieces of dough and roll into balls about an inch in diameter. Flatten slightly on top. Press a blanched almond on top of each. Bake in a moderate oven (350°F.) about twelve minutes, and roll in powdered sugar.
EVERY morning pure, rich, country milk is brought to our evaporated milk plant at Hillsboro, Wis., from the dairy farms that surround it on every side. It is this pure, rich milk from inspected herds of Holstein cows that the housewife has when she opens a can of Jelke Good Luck Evaporated Milk. All the natural richness of the milk—the cream, the butter-fat, the nutritional solids—is there; only a portion of the natural water content is removed, when the milk is placed in the cans. Naturally a dependable quality of milk like this is extremely useful.

For coffee, cocoa, tea or for beverage purposes, Jelke Good Luck Evaporated Milk should be used just as it comes from the can. For cream soups and sauces containing milk it cannot be excelled; but in this case it should be diluted with an equal amount of hot or cold water and used just like sweet milk. Jelke Good Luck Evaporated Milk gives smoothness to custards, ice cream and candies.

Especial care is taken in the preparation of Jelke Good Luck Milk to adhere as closely as possible to the natural milk flavor, and to retain a creamy white color. These two qualities, when taken in connection with the quality of the milk itself, make Good Luck a distinctive and excellent brand for which the housewife should be careful to ask by name.
Cream soups make an interesting and valuable addition to the diet, and provide an additional way to introduce milk into the dietary. In making these, Jelke Good Luck Evaporated Milk, combined with an equal amount of water, is advised.

**Corn Chowder**

2 tablespoons Jelke Good Luck Margarine
1 medium sized onion chopped
2 cups canned corn (1 can)
3 cups boiling water
1 cup Jelke Good Luck Evaporated Milk, hot
2 cups diced potatoes, raw
Salt — pepper — paprika
1 tablespoon Jelke Good Luck Margarine
1 tablespoon flour
1. Cook Good Luck and onion together in kettle until onion turns yellow. Add potatoes, corn, and boiling water, cook until potatoes are done.
2. Add seasoning, and the hot Good Luck Evaporated Milk.

**Standard Cream Soup**

2 tablespoons Jelke Good Luck Margarine
2 tablespoons flour
1 cup Jelke Good Luck Evaporated Milk
1 cup water
1 teaspoon salt
1 cup vegetable pulp
1. Melt Good Luck, rub in flour, and gradually add milk and water (previously mixed).
2. Cook until thick, stirring constantly to prevent lumping, add salt and vegetable pulp.

**Cream of Tomato Soup**

1 pint can tomatoes
2 teaspoons sugar
2 slices onion
1 whole clove
1 stalk celery or 1 teaspoon celery seed
Small bit bay leaf
4 tablespoons Jelke Good Luck Margarine
4 tablespoons flour
1 cup Good Luck Evaporated Milk
1 cup water
1 teaspoon salt
1. Cook tomatoes with seasoning until reduced one-half. Remove seasoning and put tomato through sieve.
2. Melt margarine, rub flour in to make a smooth paste.
3. Gradually add milk and water (previously mixed) and cook, stirring until thickened. Add salt.
4. Add tomato mixture gradually to cream sauce—stirring constantly to prevent curdling.

**Green Pea Soup**

½ pound fresh peas or 2 cups canned peas
1 leek stalk
1 leaf lettuce
½ cup Jelke Good Luck Evaporated Milk
2 teaspoons Jelke Good Luck Margarine
1 quart bouillon or water
Seasoning to taste.
1. Put peas, lettuce, leek, Good Luck Margarine and bouillon or water in sauce pan. Cook one-half hour.
2. Put through sieve and add seasoning to taste.
3. Just before serving re-heat, add Good Luck Milk (undiluted) and mix well. Serve with croutons or crisp crackers. (One may spread soft cheese on crackers and brown in the oven). (Crackers spread with soft cheese and browned in the oven make a delicious accompaniment to soup course.)
**BEVERAGES**

**COFFEE**

**French Drip Method**

Proportion

- 2 level tablespoons finely ground coffee
- 1 cup boiling water

**Method:**
1. Boil water
2. Place filter
3. Measure coffee and put in dripper
4. Place distributor over coffee
5. Pour water onto distributor and allow to drip through.

**Pot Method**

Proportion

- Proportions same as drip and percolator coffee.

**Method:**
1. Place ground coffee in pot.
2. Add measured cold water.
3. Allow mixture to come to the boiling point.
4. Keep coffee just at the boiling point for 3 minutes.
5. Add 2 tablespoons of cold water.
6. Let stand 5 minutes before serving.
7. Strain and serve.

**Percolator Method**

Proportion

- 2 level tablespoons finely ground coffee
- 1 cup boiling water

**Method:**
1. Measure cold or boiling water into bottom part of percolator.
2. Wet coffee packet and put in place.
3. Measure coffee into packet.
4. When hot water is used, percolate 7 minutes for 4 cups and one additional minute for each cup over four.
5. When cold water is used percolate 15 minutes for 4 cups and one additional minute for each additional cup over four.
6. Measure time from first spurt through percolator tube.
7. Allow to stand a few minutes before serving to clarify.
EGG NOG

1 egg
1 tablespoon sugar
1/2 cup Jelke Good Luck Evaporated Milk, cold
1/4 cup water
1/2 teaspoon vanilla
Nutmeg or cinnamon

2. Pour into a tall glass, garnish with whipped cream and dash of spice, and serve at once.

This recipe is for individual service.

COCOA

1/4 cup cocoa
1/3 cup sugar
1 1/3 cups water
3 cups diluted Jelke Good Luck Evaporated Milk

1. Place cocoa and sugar in saucepan.
2. Add water, stir until smooth.
3. Cook 3 to 5 minutes.
5. Add cocoa mixture—serve hot.

CHOCOLATE FRAPPE

4 cups of very rich chocolate
1/2 cup sugar

Mix the chocolate and sugar together. Pour into an ice cream freezer and freeze for fifteen minutes or until it has the consistency of thick cream. Serve in tall glasses with whipped cream on top. Serves eight.

ORANGE NOG

1 1/3 cups of cold milk or 1/3 cup chilled Good Luck Evaporated Milk diluted with 1/3 cup ice water
6 tablespoons sugar
2 cups chilled orange juice

Shake vigorously and serve immediately with chipped ice. Serves three.

LOGANBERRY PUNCH

6 cups loganberry juice
3 cups pineapple juice
3 cups sugar
Juice of 12 lemons

Let stand few hours in refrigerator. When ready to serve, add 3 quarts charged water. Pour into large punch bowl over large piece of ice. Garnish the ice with grape or fig leaves and a few whole fresh or canned loganberries.

To frost a glass for serving cold drinks, brush inside of it with white of egg, and sprinkle with granulated sugar. Make the band of “frost” about an inch deep, then pour in the desired beverage over cracked ice.

STRAWBERRY MILKADE

Shake together in large fruit jar.
1/2 cup crushed ice
6 tablespoons strawberry syrup
1 1/2 cups milk (or 3/4 cup milk and 3/4 cup Jelke Good Luck Evaporated Milk).

For syrup, use strawberry preserve syrup or make it by boiling 5 minutes, 1 cup sugar, 1 1/2 cups strawberry juice and 1 cup water. Pour the milkade into individual glasses, add cracked ice, serve with straws.

FRUIT PUNCH

6 lemons
2 quarts water
3 tablespoons Orange Pekoe and Pekoe tea
3/4 pound sugar
4 oranges
1 pint crushed pineapple
1 pint strawberries or red raspberries

1. Grate rind of 2 lemons and simmer with sugar and water for five minutes.
2. Pour over the tea and let stand for five minutes—strain—cool.
3. Cut two oranges into slices.
4. Extract juice from two oranges.
5. Mix all fruits, lemon and orange juice, with tea mixture.
6. Chill—serve in punch glasses with cracked ice—garnish glasses with mint leaves.
Salads are a valuable addition to any meal except breakfast, and should be used often in every home. The variety of combinations is infinite, but one thing always to be remembered is that the ingredients and the plates on which the salad is served should be cold. Any salad is improved with Good Luck Salad Dressing.

**Good Luck Salad Dressing**

4 egg yolks or 2 whole eggs  
3 tablespoons sugar  
3 tablespoons Jelke Good Luck Margarine  
\( \frac{3}{4} \) teaspoon dry mustard  
\( \frac{1}{2} \) cup vinegar  
\( \frac{3}{4} \) teaspoon salt  
Plain or whipped cream

1. Beat eggs slightly, add sugar, Good Luck and mustard.  
2. Gradually add vinegar while stirring.  
3. Cook over hot water, stirring constantly, until thick. Add salt, and let mixture cool.  
4. Thin with whipped or plain cream.

**Red Rarebit**

2 tablespoons Jelke Good Luck Margarine  
2 tablespoons flour  
\( \frac{1}{2} \) cup Jelke Good Luck Evaporated Milk mixed with \( \frac{1}{4} \) cup water  
2 eggs  
\( \frac{3}{4} \) cup strained tomato juice, or puree  
Pinch baking soda  
2 cups finely cut American yellow cheese  
Salt, and pinch mustard

1. Make a white sauce of Good Luck, flour, and milk and water. When blended, add cheese, heating slowly until all melted. Then add beaten eggs, cook until set.  
2. Heat tomato juice and soda, season with salt and mustard, and combine with milk mixture just before serving. Serve hot, on toast, spread with Good Luck Margarine.

**Dumplings**

\( \frac{1}{2} \) cup Jelke Good Luck Evaporated Milk mixed with \( \frac{1}{2} \) cup water  
1 well-beaten egg  
2 cups sifted flour  
3 teaspoons baking powder  
\( \frac{3}{4} \) teaspoon salt

1. Combine milk and water, add beaten egg, then slowly stir in the mixed dry ingredients.  
2. Drop into rapidly boiling water (or soup or fruit juice), cover kettle, and boil the dumplings 10 or 12 minutes to insure cooking them through.

**Hillsboro Caramels**

1 cup granulated sugar  
1 cup corn syrup  
\( \frac{3}{4} \) cup Jelke Good Luck Margarine  
1 cup Jelke Good Luck Evaporated Milk  
\( \frac{3}{8} \) teaspoon salt  
\( \frac{1}{2} \) teaspoon vanilla

1. Stir sugar, syrup, salt and Good Luck in saucepan over fire until the mixture boils clear and thick, then stir in gradually, to avoid cessation of boiling, the Good Luck milk. To prevent sticking, stir constantly, cooking to 240°F., a firm ball stage.  
2. When cold, remove from pan, lay on a marble slab, forming it into square or oblong shape. Cut into one-inch cubes. Wrap each piece separately in wax paper.
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## Appetizers, Canapes and Cocktails

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GOOD LUCK MARGARINE

INSURES SUCCESSFUL BAKING