Recipes

JELKE GOOD LUCK MARGARINE
GENERAL DIRECTIONS

Jelke GOOD LUCK Margarine may be used in any of your own recipes instead of butter.
All recipes in this book call for level measurements.
The cups used in measuring hold one-half pint.
Standard tablespoons and teaspoons are used.
Flour should be sifted once before it is measured.
Whenever possible, dishes should be tasted before being served, and more seasoning added, if desired.

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 confectioner’s sugar | 1 pound |
| 4 cups flour | 1 pound |
| 1 square bitter chocolate | 1 ounce |
| 2 tablespoons margarine | 1 ounce |
| 2 tablespoons liquid | 1 ounce |

1 egg thickens 1 cup milk for baked custard.
2 tablespoons flour thickens 1 cup milk for white sauce.
1 cup flour requires 2 teaspoons baking powder when no egg is used.
1 tablespoon gelatine sets 2 cups liquid.
½ teaspoon soda sweetens 1 cup sour milk.
1 tablespoon cornstarch equals 2 tablespoons flour for thickening.

A new method is followed in writing these recipes. It helps to assure success in using them. Each step is numbered in sequence. Follow the numbers and you will be sure to have good success.
THE FINEST SPREAD FOR BREAD

What the housewife should know about

JELKE
GOOD LUCK
MARGARINE

Read this short, interesting description of what GOOD LUCK is and how it is made. Then use it for appetizing meals. The recipes in this book show you how.

The custom of spreading bread is one that dates back many centuries. From the standpoint of taste, bread needs a spread to make it palatable. Dietitians tell us that this craving of the appetite is founded on sound principles of correct diet.

Jelke GOOD LUCK Margarine is a spread for bread that satisfies the craving of the appetite, adds delicate flavor to bread, rounds out its food values, and furnishes sound nourishment in delightful form. It is a contribution of very real value to the American dining table.

The distinguishing characteristic of margarine is that it is made by combining several ingredients—a method that opens the way to a specially delightful product by careful selection of choice ingredients and by their skillful emulsifying.

In Jelke GOOD LUCK Margarine the advantages of this process are developed to the utmost. Three ingredients are selected for GOOD LUCK. They are full-cream milk, fresh each morning from inspected dairy farms, nourishing beef oleo fat from
healthy, sound stock, and choice pork fat from healthy young corn-fed porkers. Each of these ingredients is of choice quality—each is the best of its kind.

The ingredients are subjected to heat and while in a warm fluid state are mixed together in sanitary steam-jacketed churns 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 fats into one homogeneous mixture, which is afterwards worked, to remove surplus moisture and provide proper texture, salted, made into prints and marketed in cartons labeled Jelke GOOD LUCK Margarine.

This short description reveals the superiority of GOOD LUCK and explains why it tastes so good. The milk and other raw materials that are used in GOOD LUCK, produced on American farms, are the source of its delicious country flavor, which so appeals to every person brought up in northern climes. The taste appeal of GOOD LUCK is its passport to thousands of American dining tables.

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. It may safely be said that GOOD LUCK is far superior to a large proportion of the butter on the market to-day.

Considered from a dietetic standpoint, GOOD LUCK makes an extremely satisfactory showing. As a source of energy in the diet it has a shade the advantage over butter; as it supplies better than 3500 calories per pound, which is the average for the latter. In common with other similar foods, which are fluid at body heat, it is easily and completely digested. GOOD LUCK also contains

2 Leading margarine churners for over fifty years
vitamines. Milk and beef oleo are both rich in this valuable food element, and these two are very important ingredients of GOOD LUCK.

EXCELLENT FOR A SHORTENING IN BAKING AND COOKING

As a shortening, Jelke GOOD LUCK has decided advantages. The very richness of the product itself gives results comparable to those obtained by the use of the best butter; and far superior to those of cooking oils and 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 genuine Jelke GOOD LUCK Margarine with its trade mark of the little Jelke GOOD LUCK girl in her quaint Dutch costume and wooden shoes—symbol of purity and buying guide to the largest selling and most satisfactory margarine in America. 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 “The Finest Spread for Bread.”

JOHN F. JELKE COMPANY, CHICAGO
Wholesale Branches in
NEW YORK PHILADELPHIA PITTSBURGH BOSTON CLEVELAND
Milk Receiving Station and Condensery at
HUNTLEY, ILLINOIS

Annual capacity of factory—sixty million pounds
Always Delicious on Hot Breads.

Hot Parker House Rolls

for recipe see page 6
THE TEMPERATURE IS THE IMPORTANT THING TO WATCH IN BREAD-MAKING

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 to-day. 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.

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.

1. Scald the liquid. Add sugar and margarine 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.

WHITE BREAD

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

1. Scald the liquid. Add sugar and margarine 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.

GOOD LUCK gives charm of flavor to any slice of bread
5. Turn out, knead again, shape into loaves, and place in well-greased pans, 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 margarine. Cover when cool, but not before.

Note: This recipe makes four small loaves.

**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 well-greased pan.

2. Let rise until double in size, brush with milk and melted GOOD LUCK.

3. Bake in a hot oven (400°F) 10 minutes, then continue about 20-30 minutes in moderate oven (350°F).

**STANDARD PARKER HOUSE ROLLS**

- 2 cups milk
- 4 tablespoons Jelke GOOD LUCK Margarine
- 2 tablespoons sugar
- 1 yeast cake
- 1 teaspoon salt
- 6 cups flour

1. Scald milk, add sugar, and stir until sugar dissolves.


3. Add melted margarine, salt, and enough flour to make a dough (about 3 cups more). Knead 5 minutes.

4. Place in a greased bowl and let rise 1 ½ hours or until double in bulk.

5. Roll out ½ 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.
DINNER ROLLS
Standard Parker House Rolls plus 2 eggs
Rind \( \frac{1}{4} \) lemon

1. Mix as directed in Parker House Rolls, adding lemon rind and well-beaten eggs after first rising, but before kneading.
2. Bake as for Parker House Rolls, brushing with small amount egg and milk if a dark shiny top is desired.

LUNCHEON ROLLS
Standard Parker House Rolls plus 1 tablespoon sugar

1. Mix as directed in Parker House Rolls.
2. Cut with small biscuit cutter and bake as directed.

CINNAMON ROLLS
Standard Parker House Rolls  Raisins
Sugar—brown and white  Jelke GOOD LUCK Margarine

1. Make as directed for Parker House Rolls.
2. Roll out thin, brush with melted margarine, sprinkle with sugar, cinnamon, and raisins.
3. Roll up like jelly roll; cut in 1-inch pieces.
4. Spread a deep pan \( \frac{1}{8} \) inch thick with GOOD LUCK, then \( \frac{1}{4} \) inch thick with brown sugar. Place rolls, cut end down, on the sugar and let rise until double in bulk.
5. Bake 18–25 minutes in hot oven (400°F). Turn out of pan immediately.

SALAD STICKS

1 cup milk  1/2 compressed yeast cake
\( \frac{1}{4} \) cup Jelke GOOD LUCK  2 tablespoons water
Margarine  1 egg white
2 tablespoons sugar  3\( \frac{1}{2} \) cups flour
\( \frac{1}{2} \) teaspoon salt

1. Scald milk, add margarine and sugar. When cool add yeast softened in water, well-beaten egg white, salt and flour.
2. Knead until smooth, let rise till double in bulk, knead again and shape into sticks 6–8 inches long and \( \frac{1}{2} - \frac{3}{4} \) inch in diameter.
3. Place in bread-stick pans or on baking sheet. Let rise until light.
4. Bake in a hot oven (425°F) for 15 minutes.

*Inspected dairy farms furnish milk for GOOD LUCK*
**STANDARD BAKING POWDER BISCUIT**

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

1. Sift dry ingredients together.  
2. Cut or rub in GOOD LUCK until evenly blended.  
3. Add milk to make a soft dough.  
4. Roll out to ½ inch thickness and cut. Place close together on an ungreased pan.  
5. Bake in a hot oven (450°F) 12 to 15 minutes.  

Recipe makes about 9 medium biscuits.

**OLD-FASHIONED SHORTCAKE**

Standard Biscuit recipe plus 1 tablespoon sugar

1. Sift sugar with other dry ingredients.  
3. Cut in individual shapes or bake in one sheet. Brush with melted GOOD LUCK Margarine and bake in a hot oven (450°F) for 20 minutes.  
4. Split, spread with margarine, and put sweetened fruit between and on top of layers.  

Will serve six or eight persons.

**COFFEE CAKE**

Standard Biscuit recipe plus 5 tablespoons sugar

1. Add sugar to flour, and mix as directed in Standard Biscuit.  
2. Add sufficient extra milk to make dough very soft.  
3. Pour into greased pan and spread with this mixture.  
4. Bake in a hot oven (400°F) about 25 minutes. Recipe will serve six.
Strawberry Shortcake

for recipe see page 8
**BOSTON BROWN BREAD**

1 cup rye meal
1 cup corn meal
1 cup whole wheat flour
1 teaspoon salt
½ tablespoon soda
1 teaspoon baking powder

1 cup raisins
½ cup molasses
2 tablespoons Jelke GOOD LUCK Margarine, melted
2 cups sour milk

1. Mix dry ingredients, thoroughly, add raisins.
2. Add molasses, milk, and margarine, mix well.
3. Fill 1-lb. cans full, cover tightly, steam 3 hours.

Recipe should make four 1-lb. loaves.

**DOUGHNUTS**

¼ cup Jelke GOOD LUCK Margarine
1 cup milk
4 teaspoons baking powder
1 teaspoon salt
½ teaspoon cinnamon or nutmeg
4 cups flour

1. Combine margarine, sugar, and eggs, working until creamy.
2. Add milk. Mix in sifted dry ingredients until thick enough to roll.
3. Turn into floured board, knead slightly. Cut out.
4. Fry in hot deep fat (370°F) and drain on brown paper. Turn doughnuts as soon as they come to surface.

Recipe makes 2½ dozen medium-sized doughnuts.

**POPOVERS**

2 eggs
2 cups milk
1 tablespoon Jelke GOOD LUCK Margarine

1¾ cups flour
1 teaspoon salt

1. Beat eggs very light and add milk.
2. Sift flour and salt and add to first mixture, beating well.
3. Pour into well-oiled hot gem pans or custard cups.
4. Bake in a hot oven (450°F) for 15 minutes, then reduce to moderate heat (350°F) and bake 30 minutes more.

Recipe makes one dozen popovers.
SALLY LUNN

2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
1 tablespoon sugar
4½ tablespoons Jelke GOOD LUCK
Margarine
¾ cup milk
2 eggs, well beaten

1. Sift dry ingredients.
2. Combine eggs, milk and melted margarine.
3. Add liquids to dry ingredients and mix well.
4. Pour into muffin pans oiled with GOOD LUCK, fill 2/3 full.
5. Bake 20 minutes in moderately hot oven (400°F).

Recipe makes six.

MUFFINS

1½ cups flour
2½ teaspoons baking powder
¼ teaspoon salt
½ cup sugar
1 egg, well beaten
¼ cup Jelke GOOD LUCK
Margarine, melted
½ cup milk

1. Sift dry ingredients.
2. Combine egg, margarine, and milk.
3. Add to dry ingredients, and beat well.
4. Pour into oiled muffin pan and bake 25 minutes in a moderate oven (400°F).

Recipe makes 6 or 8 muffins.

GRIDDLE CAKES

3 cups flour
5 teaspoons baking powder
1 teaspoon salt
1 egg
2 cups milk
3 tablespoons Jelke GOOD LUCK
Margarine, melted

1. Sift dry ingredients.
2. Combine well-beaten egg, milk, and melted margarine.
3. Add to dry ingredients and beat well.
4. Drop by spoonfuls on hot griddle. When puffy, turn and cook other side.

Note: If aluminum griddle is used do not oil it. If necessary scour with small salt bag.

Griddle cakes, shortcake, doughnuts—delicious with GOOD LUCK
Energy Food for Active Bodies.

Sandwiches for the School Lunch Box

For recipes see page 13
GENERAL DIRECTIONS

Use Jelke GOOD LUCK Margarine as the spread for any kind of sandwiches. In order that it may not tear the bread while being spread, always work it first in a bowl or on a plate, using a fork or spoon, until soft and creamy. If sandwiches are to be packed, wrap carefully in wax paper.

FOR THE SCHOOL LUNCH BOX

EGG SANDWICHES

Cook two eggs until hard, cool, remove shells, force yolks through sieve, chop whites, season with salt, cayenne, and moisten with mayonnaise dressing. Spread Jelke GOOD LUCK Margarine on one slice of bread, the egg mixture on the other slice, and press the two together.

PEANUT BUTTER SANDWICHES

Moisten peanut butter with mayonnaise dressing. Spread slices of bread with Jelke GOOD LUCK Margarine. Cover one slice with the peanut mixture, the other slice with shredded lettuce, and press together.

ORANGE MARMALADE SANDWICHES

Spread slices of bread with Jelke GOOD LUCK Margarine. Cover one slice with orange marmalade and sprinkle the other slice with chopped nuts, then press together.

DAINTIES FOR THE AFTERNOON TEA

Five o’clock tea sandwiches should be small and dainty and the bread very thinly sliced. White, graham, Boston brown bread and nut bread spread with Jelke GOOD LUCK Margarine are always in good taste.

Give children GOOD LUCK—a sturdy food for sturdy kids
FOR SUNDAY SUPPER

CELERY SANDWICHES

- 1 cream cheese (6 oz.)
- 2 tablespoons chopped olives
- 4 tablespoons minced celery
- ¼ teaspoon paprika
- Salt
- Cream to moisten

1. Combine all ingredients; work to a smooth paste.
2. Spread slices whole wheat bread with Jelke GOOD LUCK Margarine. Cover one with mixture, then press together.

CLUB SANDWICH

Cut bread in one-fourth inch slices and toast until a delicate brown on both sides. Spread one side with creamed Jelke GOOD LUCK Margarine, cover with a lettuce leaf, spread with mayonnaise dressing, on top of that lay a slice of cooked chicken, cover with lettuce leaf, with thin slices of tomatoes and with three pieces of bacon cooked until crisp. Cover with another slice of buttered toast and cut in two diagonally. On top of the sandwich put two small lettuce leaves holding mayonnaise dressing. (Stick a croquette stab into one end of a small gherkin and use as a garnish.) Hard-cooked egg slices, tongue thinly sliced, or tuna fish, shredded, may be used instead of chicken.

SWISS TOMATO SANDWICH

1. Toast slice of bread and spread with Jelke GOOD LUCK Margarine.
2. On one slice lay thin slice of Swiss cheese, 2 slices crisp bacon, and a slice of tomato. Cover with another slice of toast.

FIG SANDWICHES

- ¼ lb. figs, chopped fine
- ¼ cup water
- ½ cup almonds, finely chopped
- Juice ½ lemon

1. Cook figs and water to a paste. Add half of nuts and the lemon juice. Cool.
2. Spread slices of bread with Jelke GOOD LUCK Margarine and cover with mixture. Garnish with remaining nuts. Do not close sandwich.
SWISS CHEESE SANDWICHES
Spread slices of rye bread with Jelke GOOD LUCK Margarine. Spread one slice with prepared mustard. On this lay thin slices of Swiss cheese. Press the other slice of bread on this.

LIVER SAUSAGE SANDWICHES
Use rye or wheat bread, spread with Jelke GOOD LUCK Margarine. Soften about ½ cup of liver sausage and to it add 2 teaspoons lemon juice. Spread on one slice of bread, cover with a lettuce leaf and the other slice of bread. Press together.

FOR THE AUTO PARTY
For the hurried picnic take a loaf of bread wrapped in wax paper, a small board, a sharp knife, a jar of sandwich filling and a glass jar of Jelke GOOD LUCK Margarine wrapped in a piece of woolen cloth which has been dipped in cold water, then wrapped in newspaper. This will keep it firm and cool. Sandwiches can be cut, spread, and filled as desired.

MINCED HAM AND EGG SANDWICHES
1. Finely chop cold boiled ham and put hard-cooked egg through sieve or ricer.
2. Mix together, moisten with mayonnaise dressing.
3. Put between thin slices of bread spread with Jelke GOOD LUCK Margarine.

CHICKEN SALAD SANDWICHES
1. Prepare chicken salad with 1 cup minced chicken, 1 cup minced celery, enough mayonnaise to moisten, and seasoning to taste, (salt, pepper and lemon juice).
2. Cover a lettuce leaf and lay between slices of bread spread with Jelke GOOD LUCK Margarine.

TUNA OR SALMON SANDWICHES
1. Moisten 1 small can fish with mayonnaise dressing. Add 1 teaspoon lemon juice, ½ teaspoon grated onion, 1 tablespoon catsup, and salt and pepper.
2. Spread slices of bread with Jelke GOOD LUCK Margarine. Cover one slice with fish mixture and press together.
CAKES

(For Cake Fillings and Icings see pages 23 and 25)

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 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 Margarine will be found ideal for this purpose and may be used in any cake recipe in place of the amount of butter indicated.

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 may be greased with GOOD LUCK Margarine on the bottom, or a piece of thin paper, ungreased, 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 fat and sugar, add egg yolks, then sifted flour and liquid, and lastly
Spice Cup Cakes

For recipe see page 19
to 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 may 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 cake;
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.

**PLAIN CAKE**

½ cup Jelke GOOD LUCK Margarine
1 cup sugar
2 eggs

1½ cups flour
2 teaspoons baking powder
½ teaspoon vanilla
½ cup liquid

1. Cream margarine, add sugar and egg yolks and beat until fluffy.
2. Sift dry ingredients, add entire amount to first mixture with all liquid. Beat hard for two minutes.
3. Add stiffly-beaten egg whites and mix gently but well.
4. Pour into greased or paper-lined layer pans and bake in hot oven (385°–400°F) for 20 minutes, or in a loaf in a moderate oven (350°–365°F) for 40 minutes.

Recipe makes 2 layers.
Variations to Preceding Recipe

1. Chocolate Cake. Add 2 squares melted chocolate to the fat.
2. Spice Cake. Add 1 teaspoon cinnamon, \(1/2\) teaspoon nutmeg, and \(1/8\) teaspoon cloves. Omit vanilla.
3. Nut Cake. Add \(1/2\) cup chopped nut meats.
4. Orange Cake. Use strained orange juice for the liquid and grated orange rind instead of vanilla.

RICH CAKE

\[
\begin{align*}
\frac{2}{3} \text{ cup GOOD LUCK Margarine} & \\
1\frac{1}{2} \text{ cups sugar} & \\
3 \text{ eggs} & \\
1 \text{ teaspoon vanilla} & \\
\end{align*}
\]

1. Cream margarine, gradually add sugar and cream again.
2. Add egg yolks, well beaten, and vanilla.
3. Sift dry ingredients; add these and liquid to first mixture.
4. Beat hard 2 minutes; fold in stiff egg whites.
5. Bake in greased or paper-lined layer or muffin pans in moderate oven (385°-400°F) for 20-25 minutes.

Recipe makes 3 layers 8 inches in diameter.

GOOD LUCK WHITE CAKE

\[
\begin{align*}
1 \text{ cup GOOD LUCK Margarine} & \\
1\frac{3}{4} \text{ cups sugar} & \\
5 \text{ egg whites} & \\
4 \text{ cups pastry flour} & \\
\end{align*}
\]

1. Cream margarine and \(2/3\) of sugar. Add 2 egg whites, unbeaten, and beat mass until very light.
2. Beat remaining whites stiff, gradually add remaining sugar, beating until mixture stands up.
3. Combine No. 1 and No. 2 and blend well.
4. Sift dry ingredients 3 times and add with liquid and vanilla. Beat until smooth (not over 2 minutes).
5. Bake in moderate oven (380°F) in layers for 25 minutes, or in a loaf in moderately slow oven (350°F).

Recipe makes 4 layers.

**NOTE:** If desired use coffee or strained orange juice as the liquid.

*Mellow flavor is the result of GOOD LUCK in baking*
The Finest Spread for Bread.

for recipe see page 5

JOHN F. JELKE CO.

GOOD LUCK
OLEOMARGARINE
SOUR CREAM SPICE CAKE

1/2 cup Jelke GOOD LUCK Margarine
1 cup sugar
2 eggs
2 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon salt

2. Sift dry ingredients; add with sour cream to first mixture.

Note: If sour milk is used add 2 more tablespoons margarine.
Recipe makes 2 large layers.

CREAMPUFFS

1/2 cup Jelke GOOD LUCK Margarine
1 cup water
1 cup flour
4 eggs

1. Bring margarine and water to boil; add flour all at once and cook until very thick. Cool.
2. When cool add eggs, one at a time, beating vigorously between each.
3. Drop by spoonfuls on buttered sheet, 1 1/2 inches apart. Smooth with a wet spoon.
4. Bake 15 minutes in a hot oven (450°F) then 25 minutes in moderate oven (350°F).

Fill with whipped cream, cream filling or fresh fruit.
Recipe makes 6 large puffs.

ANGEL FOOD CAKE

1 cup egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 cup sugar
1 cup pastry flour
1 teaspoon extract

1. Beat whites with the salt, until light, add the cream of tartar and beat until stiff.
2. Sift the flour and sugar separately for 3 times.
3. Fold in sugar and then flour. Lastly add extract.
4. Pour into ungreased pan rinsed with cold water.
5. Bake one hour in a slow oven (275°F).
6. Invert pan to cool. Do not remove cake until cold.
DEVIL’S FOOD CAKE

\[
\begin{align*}
\frac{3}{4} \text{ cup GOOD LUCK Margarine} & \quad \frac{3}{4} \text{ teaspoon soda} \\
2 \text{ cups sugar} & \quad 3 \text{ cups pastry flour} \\
5 \text{ squares chocolate} & \quad 2 \text{ teaspoons baking powder} \\
4 \text{ eggs} & \quad 1 \text{ teaspoon cinnamon} \\
1\frac{3}{4} \text{ cups sour milk} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon vanilla} & \\
\end{align*}
\]

2. Beat eggs very light and mix in thoroughly.
3. Combine soda and sour milk and add to last mixture with vanilla.
4. Add sifted dry ingredients and blend well.
5. Bake in a loaf in a moderate oven (350°F) for about 40 minutes, or in layers at 375°F for 25 minutes.

Recipe makes 4 layers.

NEW ENGLAND GINGER CAKE

\[
\begin{align*}
\frac{3}{4} \text{ cup Jelke GOOD LUCK Margarine} & \quad \frac{3}{8} \text{ cup sour milk} \\
\frac{3}{8} \text{ cup molasses} & \quad 2 \text{ eggs} \\
\frac{3}{8} \text{ cup sugar} & \quad \frac{3}{8} \text{ teaspoon soda} \\
1 \text{ teaspoon ginger} & \quad 4 \text{ teaspoons boiling water} \\
\frac{1}{8} \text{ teaspoon cinnamon} & \quad 2\frac{1}{4} \text{ cups flour} \\
\end{align*}
\]

1. Stir first five ingredients to a light cream.
2. Dissolve soda in boiling water. Add with eggs to first mixture.
3. Add flour; beat about 5 to 20 minutes.
4. Bake in greased loaf or muffin pans in moderate oven (360°F).

NOTE: 1 cup seedless raisins may be added.

CAKE FILLINGS AND ICINGS

FUDGE ICING

\[
\begin{align*}
2 \text{ cups sugar} & \quad 3 \text{ tablespoons Jelke GOOD LUCK Margarine} \\
1\frac{1}{2} \text{ squares chocolate} & \quad \frac{1}{2} \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup water} & \\
\end{align*}
\]

1. Boil gently without stirring, until syrup forms a very soft ball in cold water.
3. Beat until thick enough to spread.

Margarine was invented by Mege Mourier in 1869
COOKED ICING

1 1/2 cups sugar  2 egg whites
1/2 cup water  1/2 teaspoon vanilla
1 teaspoon baking powder

1. Boil sugar and water gently until syrup spins a thread. Do not stir after sugar dissolves.
2. Cool slightly and slowly pour 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.

Variations to Above Recipe

1. Add 1 1/2 squares melted chocolate after syrup has been added to egg whites.
2. Add chopped raisins, dates, and figs, for Lady Baltimore filling.
3. Use coffee instead of water.

CONFECTIONER’S SUGAR ICING

1/3 cup Jelke GOOD LUCK Margarine
3 cups confectioner’s sugar (4X)
1 egg
2 teaspoons flavoring
Cream, if necessary

Melt margarine; add to sugar with egg and flavoring. Beat until smooth.

NOTE: If icing seems too thick add cream. Color as desired.

Variations to Above Recipe

1. Chocolate. Add 2 squares melted chocolate or 1/2 cup cocoa.
2. Spice. Add 1 1/2 teaspoons cinnamon.
3. Mocha. Omit egg, add 1 tablespoon cocoa and boiling hot strong coffee to moisten.
4. Orange. Add 2 teaspoons grated orange rind and orange juice to moisten. Omit vanilla.

LEMON HONEY FILLING

1 egg  1 lemon, juice and grated rind
1 cup sugar  1 tablespoon Jelke GOOD LUCK Margarine

1. Beat egg to light foam; add remaining ingredients.
2. Cook over hot water until thick.

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

Jelke GOOD LUCK Margarine is ideal in making pastry.

PIE CRUST

1 cup flour
1/4 teaspoon baking powder
1/4 teaspoon salt

1/2 cup Jelke GOOD LUCK Margarine
1/4 cup cold 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.

CUSTARD PIE

2 eggs
3 tablespoons sugar
1/8 teaspoon salt

1 1/2 cups milk
1/2 teaspoon vanilla
Few grains nutmeg or cinnamon

1. Beat eggs slightly. Add sugar, and salt; slowly mix in the milk and vanilla.
2. Line pie plate with pastry, brush with melted Jelke GOOD LUCK Margarine or unbeaten egg white.
3. Pour in custard. Sprinkle with spice.
4. Bake in hot oven (400°F) for ten minutes. Then reduce to moderate (325°–350°F) for remaining time.

Recipe makes one pie.

**BUTTERSCOTCH PIE**

| 1 cup brown sugar | 1 1/2 cups milk  |
| 3 tablespoons cornstarch | 3 egg yolks  |
| 2 tablespoons flour | 3 tablespoons Jelke GOOD LUCK Margarine  |
| 1/4 teaspoon salt |  |

1. Mix first four ingredients, slowly add milk.
2. Cook over boiling water until thick, then add to slightly beaten yolks.
3. Continue cooking for two minutes. Add margarine.
4. When cool pour into baked crust and cover with meringue as for lemon pie.

**NOTE**: If desired, one-half the liquid may be coffee.

**PUMPKIN PIE**

| 1 1/2 cups cooked and strained pumpkin | 1 1/2 teaspoons cinnamon |
| 2 tablespoons cornstarch | 1/2 teaspoon salt |
| 3/4 cup brown sugar | 2 eggs |
| 1 teaspoon ginger | 1 1/4 cups milk |
| 1/4 cup light molasses | 1/2 cup cream |

1. Mix in order given, having eggs slightly beaten.
2. Pour into unbaked pie shell, which has been brushed with unbeaten egg white or melted Jelke GOOD LUCK Margarine.
3. Bake in hot oven (425°F) until edge is set, then reduce to very moderate (325°F).

**JELLY TARTS**

1. Roll pastry 1/4 inch thick. Cut in rounds, one-half of which should have holes like doughnuts.
2. Brush whole pieces with water and press rings on top.
3. Bake fifteen minutes in hot oven (450°F).
4. Cool and fill with jam or jelly.

*GOOD LUCK contains vitamines*
APPLE PIE

4 or 5 tart apples
\( \frac{3}{2} \) cup brown sugar
\( \frac{3}{2} \) teaspoon lemon juice
\( \frac{1}{4} \) teaspoon cinnamon
1 teaspoon Jelke GOOD LUCK Margarine

1. Line a pie plate with pastry, and brush with unbeaten egg white.
2. Pare, core, and slice apples and place on pastry.
3. Sprinkle with sugar and cinnamon and dot with Jelke GOOD LUCK Margarine.
4. Cover with top, press edges together, and bake in hot oven (400°F) until top begins to brown. Reduce heat to moderate (350°F) and cook until apples are soft.

BLUEBERRY PIE

2 1/2 cups blueberries
2 tablespoons flour
1/2 cup sugar

1. Line pie plate with pastry, and brush with egg white.
2. Dredge berries with flour. Put into pie and sprinkle with sugar.
3. Cover with top crust and bake as for apple pie.
4. Other fruits may be substituted, adding more sugar if necessary as with cherries.

LEMON PIE

6 tablespoons flour
1 1/4 cups sugar
1/4 teaspoon salt
1 1/2 cups boiling water
1 tablespoon Jelke GOOD LUCK Margarine
3 egg yolks, well beaten
Juice and rind 1 1/2 lemons

1. Mix dry ingredients; add boiling water slowly.
2. Cook slowly 20 minutes, stirring constantly.
3. Add hot mixture to beaten yolks; add margarine, lemon juice and rind and cook until thick.
4. When cool pour into baked shell, and cover with meringue, made as follows—

Meringue For Lemon Pie

3 egg whites
6 tablespoons sugar

1. Beat whites stiff, gradually add sugar and continue beating until mixture holds its shape.
2. Pile on filling and bake in moderate oven (350°F) until top is brown.
Lemon Meringue Pie

for recipe see page 28
**PUDDINGS**

**STEAMED CHOCOLATE PUDDING**

- 3 tablespoons Jelke GOOD LUCK Margarine
- $\frac{3}{4}$ cup brown sugar
- 1 egg
- 1 cup milk
- 2 cups flour
- 4 teaspoons baking powder
- $2\frac{1}{2}$ squares chocolate
- $\frac{1}{2}$ teaspoon salt

1. Cream margarine; add sugar and well-beaten egg.
2. Sift dry ingredients; add with milk to first mixture.
3. Add melted chocolate and turn into molds oiled with Jelke GOOD LUCK Margarine.
4. Steam 2 hours. Serve hot with hard sauce.

Recipe will serve 8 persons.

**BREAD PUDDING**

- 2 cups stale bread crumbs
- 3 cups milk
- 6 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup cocoanut
- 2 tablespoons Jelke GOOD LUCK Margarine
- 2 eggs, slightly beaten
- $\frac{1}{2}$ teaspoon vanilla

1. Scald milk, pour over crumbs, add sugar, salt and margarine.
2. When cool add eggs, vanilla, and cocoanut.
3. Pour into greased pudding pan and bake in moderate oven (350°F) for 1 hour.

Will serve 8 persons.

**Variations to Above Recipe**

1. Omit cocoanut; add 1 cup seedless raisins and 1 teaspoon cinnamon.
2. Omit cocoanut; add 2 squares melted chocolate and $\frac{1}{3}$ cup sugar.
3. Omit cocoanut and egg whites and cover, after baking, with jam and meringue.

**APPLE SAUCE JELLY**

- 1 package orange gelatine dessert
- $\frac{1}{2}$ cup boiling water
- 1$\frac{1}{2}$ cups apple sauce
- 2 teaspoons lemon juice

1. Dissolve gelatine dessert in boiling water.
2. Add apple sauce and lemon juice. Set where cold to harden.
3. Serve with cream or thin custard sauce.

*Jelke GOOD LUCK provides 3525 calories per pound*
SAUCES

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 margarine; 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 SAUCE

1 square chocolate
1 tablespoon Jelke GOOD LUCK Margarine
1/4 cup sugar
3/4 cup water
1/4 cup Jelke GOOD LUCK Evaporated Milk
Few grains salt
1/4 teaspoon vanilla

1. Melt chocolate over hot water, add margarine, 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.

HARD SAUCE

1/4 cup Jelke GOOD LUCK Margarine
1 cup confectioner’s sugar
1 teaspoon vanilla

1. Cream margarine, add sugar and vanilla and beat until smooth. Chill before serving.

NOTE: If desired add 1/2 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.
For Delicious Cookies Everybody Likes.

Standard Sugar Cookies

for recipe see page 33
Rolled cookies are much better and can be more easily rolled out if dough is thoroughly chilled. Dough can be kept, carefully wrapped, in the ice-box for some days, and baked as desired.

**STANDARD SUGAR COOKIES**

- ¾ cup Jelke GOOD LUCK Margarine
- 1 cup sugar
- 2 eggs
- ½ cup milk
- 3½ cups flour
- ¼ teaspoon salt
- 2 teaspoons baking powder
- ¼ teaspoon soda
- ¼ teaspoon vanilla

1. Cream margarine and sugar, add egg and milk.
2. Sift dry ingredients and add to first mixture, add vanilla.
3. Roll ⅛ inch thick, cut, and bake in hot oven (400°F).

Recipe makes 5 to 6 dozen cookies.

**Variations to Above Recipe**

2. Peanut cookies. Add 1 cup chopped peanuts and grated rind ½ orange.
3. Date cookies. Add 1 cup chopped dates and ½ teaspoon almond extract.
4. Filled cookies. Chop ½ cup each, dates, figs and raisins and cook to a paste with ¼ cup water. Place 1 teaspoon of paste between two rounds of cookie dough and pinch together.

Bake in a moderate oven (350°–375°F).

**SWEDISH COOKIES**

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

1. Cream margarine and sugar; add beaten egg, almonds and orange rind.
2. Sift 1 cup flour and baking powder; add to first mixture.
3. Add enough more flour to make stiff dough.
4. Roll out, cut in desired shape, and bake in a hot oven (425°F).

Recipe makes 6 dozen.
GINGER SNAPS

1 cup Jelke GOOD LUCK Margarine  2 teaspoons ginger
1 cup sugar  1 teaspoon cinnamon
1 cup molasses  1 teaspoon vinegar
1 teaspoon soda  4½ cups flour

1. Cream margarine and sugar. Add molasses and beat until light.
2. Add spices and soda mixed, and vinegar.
3. Work in enough flour to give a stiff dough.
4. Cut out and bake on an ungreased pan in a hot oven (425°F).

Recipe makes 10 dozen small cookies.

ROCKS

½ cup Jelke GOOD LUCK Margarine  ½ teaspoon salt
½ cup sugar  ½ teaspoon cinnamon
1 egg  1 cup chopped walnuts
¾ cup flour  1 cup raisins
½ teaspoon soda  2 tablespoons hot water

1. Cream margarine and sugar; add well-beaten egg.
2. Add flour, sifted with soda and cinnamon.
3. Mix well and add remaining ingredients in order given.
4. Drop on oiled pan and bake 10 minutes in a moderate oven (375°–400°F).

Recipe makes 1½ dozen.

FUDGE SQUARES

4 tablespoons Jelke GOOD LUCK Margarine  ½ cup milk
1 cup brown sugar  1 cup flour
2 eggs  ½ teaspoon baking powder
2½ squares chocolate  ¾ teaspoon salt
½ teaspoon vanilla  ½ cup walnut meats, chopped coarsely

1. Cream margarine, 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 greased pan thinly with mixture.
4. Bake in slow oven (300°F) 30 minutes. Cut into squares before removing from pan.
Every morning pure, rich, country milk is brought to our evaporated milk plant at Huntley, Ill., 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 or 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 high quality of the milk itself, make GOOD LUCK a distinctive and excellent brand for which the housewife should be careful to ask by name.

**SOUPS**

Cream soups make a valuable addition to the diet, and provide another way to introduce milk into the dietary. In making these, Jelke GOOD LUCK Evaporated Milk, combined with an equal amount of water, is exceptionally good.

**STANDARD CREAM SOUP**

2 tablespoons 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 margarine, rub in flour, and gradually add milk and water (previously mixed).
2. Cook until thick, add salt and vegetable pulp.
COFFEE

Percolator method: Use 2 level tablespoons of finely ground coffee for every measuring cup of boiling water. Place water in the bottom of the percolator, adjust the basket, or perforated cup, and place the coffee in this. A few grains of salt added will improve the flavor. Allow the water to percolate through the coffee from seven to ten minutes, depending upon the strength of coffee desired.

NOTE: One measuring cup of water makes 1½ ordinary cups of beverage. Since the boiling temperature spoils the coffee flavor, the beverage should not boil.

Coffee-pot method: Use 2 level tablespoons for each cup of water plus two tablespoons of coffee for the pot. The coffee need not be as fine as for the percolator method. Mix the grounds with 1 clean eggshell, crushed. (This is to assist in clearing the coffee.) Pour on boiling water, and place pot over a very low flame to prevent boiling, and let simmer for five or ten minutes, depending on desired strength. Strain and serve at once.

EGG NOG

1 egg  
1 tablespoon sugar  
½ cup GOOD LUCK Evaporated Milk, cold  
¼ cup water  
½ teaspoon vanilla  
Nutmeg or cinnamon

1. Beat egg very light. Add sugar, milk, water and vanilla.  
2. Pour into a tall glass, sprinkle with spice, and serve at once.

This recipe is for individual service. If desired 1 tablespoon cocoa may be added, mixed with sugar.

COCOA

½ cup cocoa  
¼ cup flour  
½ cup sugar  
¼ teaspoon salt  
1 quart water  
1 quart milk (Diluted GOOD LUCK Evaporated Milk, if preferred)  
¼ teaspoon vanilla

1. Mix first four ingredients; add water and boil for 20 minutes.  
2. Add milk; bring to boiling point and add vanilla.  
3. Beat one to two minutes. Serve with or without whipped cream.

Use GOOD LUCK—for appetizing meals at moderate cost
Serve in Beverages
Use in Cooking.

recipe for coffee see page 36
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.

**GOOD LUCK SALAD DRESSING**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 egg yolks or 2 whole eggs</td>
<td>3/4 teaspoon dry mustard</td>
</tr>
<tr>
<td>3 tablespoons sugar</td>
<td>1/4 cup vinegar</td>
</tr>
<tr>
<td>3 tablespoons Jelke GOOD LUCK Margarine</td>
<td>1/8 teaspoon salt</td>
</tr>
<tr>
<td>1. Beat eggs slightly, add sugar, margarine and mustard.</td>
<td>Plain or whipped cream</td>
</tr>
<tr>
<td>2. Gradually add vinegar while stirring.</td>
<td></td>
</tr>
<tr>
<td>3. Cook over water, stirring constantly, until thick. Add salt, and let mixture cool.</td>
<td></td>
</tr>
<tr>
<td>4. Thin with whipped or plain cream. If desired whipped cream may be added.</td>
<td></td>
</tr>
</tbody>
</table>

**FRUIT SALAD**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 apple</td>
<td>12 walnuts</td>
</tr>
<tr>
<td>1 orange</td>
<td>GOOD LUCK Salad Dressing or Quick Mayonnaise Dressing</td>
</tr>
<tr>
<td>1 banana</td>
<td>Maraschino cherries</td>
</tr>
<tr>
<td>1. Pare apple and cut in small pieces; peel orange, remove sections, free from membrane and cut in pieces; peel and scrape banana, cut in fourths lengthwise and in 1/8-inch slices crosswise; break walnuts in pieces.</td>
<td></td>
</tr>
<tr>
<td>2. Mix ingredients, adding GOOD LUCK or Mayonnaise Dressing to moisten.</td>
<td></td>
</tr>
<tr>
<td>3. Mound on a bed of lettuce and garnish with maraschino cherries.</td>
<td></td>
</tr>
</tbody>
</table>

**SPAGHETTI SALAD**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups cold cooked spaghetti, in small pieces</td>
<td>2 small carrots, chopped</td>
</tr>
<tr>
<td>1 small red apple, chopped</td>
<td>3/4 cup celery, chopped</td>
</tr>
<tr>
<td>1 green pepper, chopped</td>
<td>1 small onion, grated</td>
</tr>
<tr>
<td>1 pimento, chopped</td>
<td>Salad dressing to moisten</td>
</tr>
<tr>
<td>1. Combine ingredients in order given. Use GOOD LUCK Salad Dressing or Quick Mayonnaise Dressing, as preferred.</td>
<td>Salt and pepper to taste</td>
</tr>
<tr>
<td>2. Serve on lettuce, garnished with slices of hard-cooked egg.</td>
<td></td>
</tr>
</tbody>
</table>
QUICK MAYONNAISE DRESSING

1 egg
Juice 1 lemon
1 pint oil
Salt and paprika to taste
¼ teaspoon dry mustard, if desired

1. Beat egg and lemon juice together slightly.
2. Add oil, rather gradually, beating thoroughly between each addition. (A Dover beater is best here.)
3. When stiff add seasonings.

FRENCH DRESSING

3 tablespoons lemon juice
Salt and paprika to taste
9 tablespoons oil

Beat together until thick. Part grapefruit juice may be used for fruit salad dressing.

CHICKEN SALAD

1 cup cooked chicken, cut in cubes
1 cup celery or cucumber cut in small pieces
4 stuffed olives, chopped
Quick Mayonnaise Dressing

1. Mix ingredients, adding Quick Mayonnaise Dressing to moisten.
2. Mound on a bed of lettuce, cover with GOOD LUCK Salad Dressing or Quick Mayonnaise and garnish with sliced stuffed olives.

Recipe will serve 6 persons.

MACEDOINE SALAD

2 cups cauliflower
2 cups peas
1 cup carrots
1 cup celery

1. Marinate separately in French dressing for one-half hour, cold cooked cauliflower, peas and carrots, cut in small cubes, and stalks of celery cut in pieces.
2. Mix with GOOD LUCK Salad Dressing, and serve on a bed of lettuce.
Vegetable Chart

Time Required to Cook Different Vegetables

The time is reckoned from the moment when the water boils again after addition of vegetable. Some allowance should be made for variation in amount being cooked and size of pieces. To keep the color, cook with top partially off and use a very small amount of water. Average service is for 5.

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Amount to Buy</th>
<th>Boiled (min.)</th>
<th>Baked (min.)</th>
<th>Steamed (hrs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>3 to 5 bunches</td>
<td>15-20</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Beans, green</td>
<td>1-1 1/2 quarts</td>
<td>25-40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>lima</td>
<td>1 quart, fresh</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>navy</td>
<td>1 quart</td>
<td>until soft</td>
<td>6-8</td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td>3 small bunches</td>
<td>1-3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brussel sprouts</td>
<td>1 quart</td>
<td>20</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Cabbage, new</td>
<td>2 pounds</td>
<td>6-10</td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>Carrots</td>
<td>2 pounds</td>
<td>20-30</td>
<td></td>
<td>45</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1/2 lb. head</td>
<td>15-25</td>
<td></td>
<td>40</td>
</tr>
<tr>
<td>Celery</td>
<td>3 med. stalks</td>
<td>20</td>
<td></td>
<td>40</td>
</tr>
<tr>
<td>Corn</td>
<td>6-10 ears</td>
<td>6-8</td>
<td></td>
<td>20</td>
</tr>
<tr>
<td>Egg Plant</td>
<td>1 large</td>
<td>20</td>
<td>45</td>
<td>40</td>
</tr>
<tr>
<td>Greens</td>
<td>1 peck</td>
<td>35</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td>8-1 qt. small onions</td>
<td>1 hour</td>
<td>1 hour</td>
<td></td>
</tr>
<tr>
<td>Parsnips</td>
<td>1 1/2 pounds</td>
<td>45</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peas</td>
<td>1/2 peck in pods</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peppers</td>
<td>6</td>
<td>10-20</td>
<td></td>
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<tr>
<td>Potatoes, white</td>
<td>6-10</td>
<td>20-35</td>
<td>45-60</td>
<td></td>
</tr>
<tr>
<td>sweet</td>
<td>6-10</td>
<td>20</td>
<td>45</td>
<td></td>
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<tr>
<td>Squash, Summer</td>
<td>2 pounds</td>
<td>15-20</td>
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<td>25</td>
</tr>
<tr>
<td>Winter</td>
<td>1/2-1</td>
<td>1 hour</td>
<td></td>
<td>50-60</td>
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<tr>
<td>Spinach</td>
<td>1 peck</td>
<td>20</td>
<td></td>
<td>30-40</td>
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<tr>
<td>Tomatoes</td>
<td>6-8</td>
<td>20</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Turnips</td>
<td>2 pounds</td>
<td>30</td>
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Large volume production explains the low price.
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The immense Chicago plant of the John F. Jelke Company—capacity 60 million pounds annually—where Jelke GOOD LUCK Margarine is made.