THE JEWEL COOK BOOK

Recipes for Good Eating
When it's time to relax, there's added satisfaction in a cup of Jewel Coffee. You'll find a wealth of goodness in every cup of this fresher, better coffee. Serve it any time of day — from breakfast to midnight snacks. Always good, always in good taste — yet Jewel Coffee costs no more than ordinary blends.
Dear Homemaker:

This book brings you a few of the choice recipes that have been tested in our kitchen over many years—They have won the approval of the American homemaker! We know you will enjoy them as much as we did.

Mary Dunbar

JEWEL HOMEMAKERS’ INSTITUTE
### WEIGHTS AND MEASURES

<table>
<thead>
<tr>
<th>Measurements</th>
<th>Equivalent (pounds)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 teaspoons</td>
<td>1 tablespoon</td>
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<tr>
<td>4 tablespoons</td>
<td>⅛ cup</td>
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<tr>
<td>5⅛ tablespoons</td>
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<td>2 cups</td>
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<tr>
<td>4 cups</td>
<td>1 quart</td>
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<tr>
<td>4 quarts</td>
<td>1 gallon</td>
</tr>
<tr>
<td>1 cup butter, lard, margarine</td>
<td>½ pound</td>
</tr>
<tr>
<td>2 cups granulated sugar</td>
<td>1 pound</td>
</tr>
<tr>
<td>2⅔ cups brown sugar</td>
<td>1 pound</td>
</tr>
<tr>
<td>3⅛ cups powdered sugar, unsifted</td>
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<tr>
<td>4 cups powdered sugar, sifted</td>
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</tr>
<tr>
<td>4 cups all-purpose flour</td>
<td>1 pound</td>
</tr>
<tr>
<td>4½ cups cake flour</td>
<td>1 pound</td>
</tr>
<tr>
<td>1 cup grated cheese</td>
<td>⅛ pound</td>
</tr>
<tr>
<td>1 cup egg whites</td>
<td>8 to 10 egg whites</td>
</tr>
<tr>
<td>1 cup egg yolks</td>
<td>12 to 14 egg yolks</td>
</tr>
<tr>
<td>2 cups ground meat (tightly packed)</td>
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<tr>
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<tr>
<td>1 cup coarse chopped nuts</td>
<td>¼ pound shelled</td>
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<tr>
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<td>No. 2 can</td>
</tr>
<tr>
<td>2⅓ to 3 cups</td>
<td>No. 2½ can</td>
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<tr>
<td>3⅛ cups</td>
<td>3 tablespoons juice</td>
</tr>
<tr>
<td>1 lemon (medium)</td>
<td>2 tablespoons grated rind</td>
</tr>
<tr>
<td>1 orange (medium)</td>
<td>½ cup juice</td>
</tr>
<tr>
<td>1 orange (medium)</td>
<td>2⅔ tablespoons grated rind</td>
</tr>
<tr>
<td>10 Saltine Wafers</td>
<td>1 cup cracker crumbs</td>
</tr>
<tr>
<td>9 Graham Crackers</td>
<td>1 cup crushed graham crackers</td>
</tr>
<tr>
<td>1 cup raw Jewel Rice</td>
<td>4 cups cooked rice</td>
</tr>
</tbody>
</table>
1 cup raw Jewel Macaroni = 2 2/3 cups cooked macaroni
1 package (1 lb. 5 oz.) Jewel Spaghetti = 12 cups cooked spaghetti
1 package (12 oz.) Jewel Egg Noodles = 9 cups cooked egg noodles
1 pound Jewel Coffee, ground = 5 cups (48 servings of 5 1/3 ounces)

**SUBSTITUTIONS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Substitute</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 square (1 oz.) chocolate</td>
<td>3 tablespoons Jewel Cocoa and 1/2 tablespoon butter</td>
</tr>
<tr>
<td>1 3/4 cups all-purpose flour (approx.)</td>
<td>2 cups cake flour</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1 cup honey less 1/4 cup liquid</td>
</tr>
<tr>
<td>1 1/2 cups sugar</td>
<td>1 1/2 cups corn syrup less 6 tablespoons liquid</td>
</tr>
<tr>
<td>2 tablespoons flour (for thickening)</td>
<td>1 tablespoon cornstarch</td>
</tr>
<tr>
<td>1 cup sweet milk (in a recipe calling for Baking Powder)</td>
<td>1 cup sour milk plus 2 1/3 teaspoons soda (and minus 2 teaspoons Jewel Baking Powder)</td>
</tr>
<tr>
<td>1 cup sour milk</td>
<td>1 tablespoon lemon juice or vinegar in a cup of sweet milk</td>
</tr>
</tbody>
</table>

**TEMPERATURE GUIDES**

*Oven Temperatures:*

- **Slow** 250°—325° F.
- **Moderate** 325°—375° F.

**Cooking Helps**

- Moderately Hot 375°—425° F.
- Hot 425°—475° F.
- Very Hot 475°—500° F.
You'll need these TOOLS OF THE TRADE

A flat wire whip for beating egg whites when making angel food cakes and sponge cakes.

A rolling pin covered with a pastry "stocking"—comes with pastry cloth on which to roll pie crust, cookies, biscuits, etc.

Knives, one with a straight edge for leveling off measuring cups and spoons, another a small sharp, paring knife.

Muffin pans, one medium size for cup cakes and muffins. One small for little tea cakes.

Measuring cup and measuring spoons. Two sets of each are more convenient—for dry ingredients and liquids.

Flexible spatula for spreading icings, loosening pies and cakes. Rubber scraper for cleaning out the mixing bowl.

Muffin pans, one medium size for cup cakes and muffins. One small for little tea cakes.

Wire rack with feet for cooling cakes, cookies, breads... and a pastry blender for cutting shortening into flour.

Waterless cooker for cooking whole meals, steaming puddings, canning... in less time and with less waste.

A double boiler for scalding milk, cooking custard pie fillings, making icings. Flat bottom gets maximum heat.
A rotary egg beater for beating eggs and batter, for whipping cream. Have a bowl to fit the beater, too.

Pancake turner for turning meats, frying potatoes, griddle cakes. Have a flexible one for easy turning.

Wooden mixing spoons for creaming shortening and for mixing batter. A fork for general use, testing vegetables, meats, etc.

A pair of scissors for cutting vegetables for salads, raisins, and other fruits for trimming edges of pastry.

A coffee maker. The one shown here is a dripo-lator, handsome enough to put right on the serving table when top part is removed.

A wire strainer for blanching rice, macaroni products, and for straining water from vegetables.

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A coffee maker. The one shown here is a dripo-lator, handsome enough to put right on the serving table when top part is removed.

Food shredders in three sizes for shredding vegetables and fruits, and for grating cheese.

Saucepans, a set of three in different sizes with flat bottoms, easy-to-clean corners, and covers to fit.

A tube-center pan for angel and sponge cakes, a pie pan, and a loaf pan for bread, meat, cakes.

A tube-center mold for jelled salads and desserts, steamed puddings. Have a wider, flatter one for variety, too.

Custard cups for individual baked dishes, for individual desserts, custards, and jelled salads.

Covered casserole for baking whole meals, desserts. Pretty enough for serving as well.

Tube-center mold for jelled salads and desserts, steamed puddings. Have a wider, flatter one for variety, too.

Cookie sheet for baking cookies and biscuits, and fancy cookie cutters for doughnuts and cookies.

Saucepans, a set of three in different sizes with flat bottoms, easy-to-clean corners, and covers to fit.

A tube-center pan for angel and sponge cakes, a pie pan, and a loaf pan for bread, meat, cakes.

A coffee maker. The one shown here is a dripo-lator, handsome enough to put right on the serving table when top part is removed.
Iced Coffee

Make extra-strength coffee by your favorite method. Use half again as much coffee as for regular strength brew. Pour the hot, freshly made coffee into tall glasses filled with ice. Serve plain or with cream and sugar.

Smooth — Mellow — Flavorful Coffee Every Time

Use coffee which has been blended to a taste standard.
Use fresh coffee.
Use correct grind.
Use freshly drawn water.
Use same measure of coffee and water each time.
Brew for the same length of time.
Brew to full capacity of your maker for best results.
Serve as soon as possible after brewing.
Do not boil coffee.
Wash coffee maker thoroughly after each use in hot soap suds.
Scald — dry — air.
Percolator Method
1. Pour required amount of fresh cold water into percolator and place on heat.
2. Wet percolator basket.
3. Measure required amount of ground coffee into basket using one shake level spoonful per cup of water.
4. When water boils, insert basket into percolator.
5. Cover, return to heat, and allow to percolate gently for seven minutes.
6. Remove basket and serve.

Drip Method
1. Scald pot with boiling water to preheat.
2. Place dripper in pot.
3. Measure 1 rounded tablespoon of ground coffee per cup of water into filter well. (If dripper has screen, place flat on bottom of well.)
4. Place water distributor in top of filter well and then pour fresh, actively boiling water to desired graduation mark.
5. Place cover on dripper and set coffee maker on an asbestos mat over low heat or on warm part of stove where coffee will not boil.
6. When dripping is completed, remove dripper at once and place lid on pot.
7. Serve coffee fresh and hot.

Glass Vacuum Method
1. Measure required amount of fresh cold water into lower bowl; place on heat.
2. Bring to a boil.
3. Place filter in upper bowl, and add measured quantity of ground coffee.
4. Insert upper bowl.
5. When water has risen into upper bowl (some water will always remain in lower bowl) reduce heat and stir water and coffee thoroughly.
6. Hold water in contact with coffee grounds two minutes.
7. Turn off heat. If electricity is used, remove coffee maker from heat.
8. Remove upper bowl, when all coffee has been drawn into lower bowl. Serve at once.
Steeping Method (with egg)
1. Scald pot with boiling water to preheat.
2. Measure required amount of ground coffee into pot.
3. Mix coffee and egg in pot using $\frac{1}{2}$ tablespoon beaten egg for each 6 tablespoons coffee.
4. Pour in measured amount of water and bring slowly to a boil, stirring occasionally.
5. Remove from fire at once.
6. Allow to settle 3 to 5 minutes.
7. Strain into preheated coffee server.

Coffee Ambrosia
1 quart strong Jewel Coffee
$\frac{1}{4}$ cup honey
Few drops almond extract
Pinch of powdered mace
2 cups iced milk
Whipped cream

Mix together cold coffee, honey, almond extract, mace and milk. Stir well. Serve in glasses with a few spoonfuls of whipped cream.

Hot Tea
1 level teaspoon Jewel Tea
1 cup boiling water
Cream, lemon, or candied ginger

Scald teapot with boiling water; put tea leaves in pot and pour freshly drawn, freshly boiling water over the leaves; cover the pot and let steep for 4 to 6 minutes. Then strain into hot teapot and serve at once with cream, lemon, or candied ginger. Tea should never be boiled.

Iced Tea
1. Measure 1$\frac{1}{2}$ level teaspoons Jewel Orange Pekoe and Pekoe Tea for each glass desired into a heated earthen pot.
2. Add 1 measured cup of freshly boiling water for each glass.
3. Allow to steep in warm place for 5 minutes.
4. Strain hot into glasses filled with cracked ice.
5. Serve with lemon wedges, sugar, and sprig of mint if desired.
Cocoa
2 tablespoons Jewel Cocoa
2 tablespoons sugar
Pinch salt
1/2 cup boiling water
2 cups milk

Mix cocoa, sugar, and salt together and blend to a smooth paste with the 1/2 cup boiling water. Bring to boil and cook rapidly for 1 minute, stirring constantly. Add rest of liquid and heat to scalding over boiling water. Whip for a minute with an egg beater and serve hot. Makes 3 servings.

French Cocoa
6 tablespoons Jewel Cocoa
6 tablespoons sugar
1/4 teaspoon salt
1 quart milk
3 eggs
1 tablespoon Jewel Vanilla
1/2 cup whipping cream

Mix cocoa, sugar, and salt. Gradually add milk, stirring to prevent lumps. Add beaten egg yolks. Cook 10 minutes in a double boiler. Cool, add vanilla, chill. Beat egg whites stiff; whip cream and mix the two. Stir half into the cocoa, and serve the rest on top.

Cocoa Egg Nog
2 teaspoons Jewel Cocoa
2 teaspoons sugar
1/4 cup water
2/3 cup milk
1 egg
Cinnamon

Cook cocoa, sugar, and water 5 minutes. Add milk. Pour slowly into well beaten egg yolk. Fold in stiffly beaten egg white. Serve over cracked ice with a dash of cinnamon.
Plain Muffins

1/4 cup shortening
1/4 cup sugar
1 egg, well beaten
1/2 teaspoon salt
2 cups sifted flour
3 teaspoons Jewel Baking Powder
1 cup milk

Cream shortening and sugar. Add egg and continue creaming. Mix and sift dry ingredients. Add dry ingredients and milk alternately to the creamed mixture. Stir only until dry ingredients are well moistened. Pour batter into well-greased muffin tins and bake in a quick oven (425°F.) until done—about 20 to 25 minutes. Makes 10-12 muffins.

Cornbread

2 cups white cornmeal
1 teaspoon salt
3 teaspoons Jewel Baking Powder
1 teaspoon sugar
1 1/3 cups milk
1 egg
4 tablespoons fat, or bacon drippings

Measure and sift dry ingredients. Combine milk, egg, and melted fat in a bowl and beat well. Add to dry ingredients, stirring until thoroughly mixed. Pour into well oiled hot muffin tins, corn bread sticks or bread pan — one-half to one-third full. Bake at 450°F. for 25 to 30 minutes. Serve hot.

Boston Brown Bread

1 cup yellow corn meal
1 cup rye flour
1 cup graham flour
3/4 tablespoon soda
1 teaspoon salt
2 cups sour milk
3/4 cup molasses
1 cup raisins, chopped

Combine first five ingredients in one bowl. In another bowl mix the remaining ingredients. Add liquid mixture to dry one. Pour batter into two greased Mary Dunbar Cooker insert pans and steam for 3 1/2 hours. Makes about 24 slices.

Notes
## Standard Baking Powder Biscuit Dough

2 cups sifted flour  
3 teaspoons Jewel Baking Powder  
$\frac{1}{2}$ teaspoon salt  
4 tablespoons shortening  
$\frac{3}{4}$ cup milk

Mix and sift dry ingredients. Cut in shortening with two knives or dough blender until mixture resembles coarse crumbs. Add milk and mix until dough forms a ball which can be easily handled. Toss onto a floured surface, knead lightly for about 10 strokes. Roll to desired thickness, about $\frac{1}{2}$ inch and cut with biscuit cutter. Bake on ungreased cooky sheet in hot oven (450°F.) for 12-15 minutes. Makes 10-12 medium sized biscuits. Variation: for quick, delicious biscuits, use Jewel Biscuit Mix according to package directions.

## Sour Milk Griddle Cakes

2 cups flour  
1 teaspoon Jewel Baking Powder  
$\frac{3}{4}$ teaspoon salt  
1 teaspoon soda  
2 eggs  
2 cups buttermilk  
2 tablespoons butter, melted

Sift dry ingredients together. Beat eggs. Add milk to eggs. Combine liquid with dry ingredients and beat until smooth. Add butter and mix well. Drop by spoonfuls on hot griddle, which may or may not be oiled according to the kind. As soon as griddle cake is brown on underside, puffed and full of bubbles, turn and cook on other side. Makes 10 medium sized cakes. To test temperature of griddle: the griddle is hot enough to start baking when a few drops of cold water sprinkled onto it break into little round balls which dance lively on surface.

## Popovers

2 eggs  
1 cup milk  
1 cup sifted bread flour  
$\frac{1}{2}$ teaspoon salt  
3 teaspoons butter

Beat eggs well, beat in milk, then flour and salt. Beat thoroughly with rotary egg beater or electric mixer. Pour into very hot muffin cups of glass, iron, or heavy aluminum with $\frac{1}{4}$ teaspoon butter.
Parsley Ring (no-knead method)

1 cake fresh or 1 package granular yeast
1 cup lukewarm water
3 tablespoons shortening
2 teaspoons sugar
1 teaspoon salt
1 egg
3 cups sifted enriched flour

Soften yeast in water. Add shortening, sugar, and salt. Blend in egg and add flour gradually. Turn into greased 9-inch ring mold. Let rise in warm place about 45 minutes or until light. Bake in moderately hot oven (400°F.) for 25 minutes. Cut into thick slices, spread generously with butter and parsley. Serve with cold sliced meats or with creamed meat and vegetables.

Hot Cross Buns (no-knead method)

1/2 cup milk, scalded
1/4 cup shortening
1 tablespoon sugar
1 teaspoon salt
1/2 cup water
1 fresh or 1 package granular yeast
1 egg
1/2 cup raisins
1/2 teaspoon cinnamon
3 cups sifted enriched flour

Combine milk, shortening, sugar, and salt. Add water. Cool to lukewarm. Add yeast and mix well. Blend in egg. Add raisins and cinnamon, then flour gradually. Shape unchilled dough into 18 buns; place on greased baking sheet. Let rise in warm place until light, about 45 minutes.

1 egg white, well beaten
2 tablespoons cold water
4 teaspoons milk
1 cup powdered sugar
1/4 teaspoon Jewel Vanilla

Combine egg white and water. Brush tops of buns with mixture. Slash deep cross in top of each bun with sharp knife. Bake in hot oven (425°F.) for 20 minutes. Mix milk, sugar, and extract together and fill cross on each bun.
Potato Refrigerator Rolls (basic batter recipe)

Combine milk, potatoes, shortening, sugar, and salt in large mixing bowl; let stand until lukewarm. Add yeast, softened in water, and eggs. Add 11/2 cups flour and beat well. Cover and let stand in warm place 1 hour or until full of bubbles. Stir in 31/2 to 41/2 cups flour to make fairly stiff dough. Knead until smooth on lightly floured surface. Return to greased mixing bowl; grease top of dough; cover and chill in refrigerator. About 11/2 hours before serving time, shape desired number of rolls; place on greased pans; let rise 1 hour or until doubled in bulk. Bake in hot oven (425°F.) 15 to 20 minutes. Punch down unused dough and return to refrigerator. Makes 3 dozen medium sized rolls.

Fan Tans

Take half of dough made in Basic Batter recipe. Roll dough into rectangular sheet 1/8 inch thick. Brush with melted butter or margarine and cut into strips 11/2 inches wide. Pile 7 strips together and cut into pieces 1 inch wide. Place inch side up in greased muffin pans. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 400°F. for 20 minutes. Makes 8.

Crescents

Take half of dough made in Basic Batter Recipe. Roll ball of dough into circular shape about 14 inches in diameter and 1/4 inch thick. Cut into 12 pie-shaped pieces. Brush lightly with melted butter or margarine, and roll up beginning at the wide end. Shape into crescents and place on well greased baking sheet. Cover and set in warm place, free from draft. Let rise until light, about 1 hour. Bake in hot oven (425°F.) for 20 minutes. Makes 1 dozen rolls.
Boston Cream Pie (hot milk cake)

2 eggs
1 teaspoon Jewel Vanilla
1 cup sugar
1 cup Jewel Cake Flour
1 teaspoon Jewel Baking Powder
\( \frac{1}{8} \) teaspoon salt
2 tablespoons butter
\( \frac{1}{2} \) cup hot milk

Beat eggs and vanilla until thick and creamy. Slowly add sugar and beat 5 minutes. Fold sifted dry ingredients into egg and sugar mixture. Heat milk and butter to boiling point and add all at once, mixing well. Pour into two waxed-paper-lined 8" layer cake pans and bake in a moderately hot oven (365°F.) 30 minutes. Remove from oven and cool. Put layers together with Honey Pud-N-Pie Filling. Sprinkle powdered sugar over the top. Cut in pie shaped pieces for serving.
Jiffy Cake (one bowl)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>2 cups Jewel Cake Flour</td>
<td></td>
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<tr>
<td>1 cup sugar</td>
<td></td>
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<tr>
<td>3 teaspoons Jewel Baking Powder</td>
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<tr>
<td>½ teaspoon salt</td>
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<tr>
<td>¼ cup soft butter</td>
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<tr>
<td>¾ cup milk</td>
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<tr>
<td>2 egg whites, unbeaten, or 1 whole egg</td>
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<tr>
<td>1 teaspoon Jewel Vanilla</td>
<td></td>
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</tbody>
</table>

Have all ingredients at room temperature. Sift dry ingredients together into mixing bowl. Measure shortening in cup with milk. Add to dry ingredients. Beat for 2 minutes (about 150 strokes per minute) or mix with electric mixer on slow to medium speed for 2 minutes. Scrape sides and bottom of bowl frequently. Add eggs and extract. Continue beating 2 more minutes. Pour into oiled waxed-paper-lined loaf pan (6" x 10" x 2"). Bake in moderate hot oven (375°F.) 35 minutes or until cake springs back when touched lightly with finger tips in center and shrinks from side of pan. Frost or serve with sauce as cottage pudding.

Strawberry Preserve Cake

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>½ cup shortening</td>
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<tr>
<td>½ teaspoon salt</td>
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<tr>
<td>1 teaspoon cinnamon</td>
<td></td>
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<tr>
<td>¾ teaspoon nutmeg</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon Jewel Vanilla</td>
<td></td>
</tr>
<tr>
<td>1½ cups sugar</td>
<td></td>
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<tr>
<td>4 eggs</td>
<td></td>
</tr>
<tr>
<td>3 cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>2 teaspoons Jewel Baking Powder</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon soda</td>
<td></td>
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<tr>
<td>1 cup buttermilk</td>
<td></td>
</tr>
<tr>
<td>1 cup strawberry preserves</td>
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</tbody>
</table>

Blend shortening with salt, spices, and vanilla. Gradually add sugar, and cream until light. Add eggs one at a time, beating hard after each. Sift flour, baking powder and soda, and add to first mixture with buttermilk. Add preserves. Pour into greased oblong pan, 9 x 13 inches. Bake in moderate oven, 350°F., for 45 minutes. Cover with Strawberry Preserve Frosting.
Angel Food Cake

Beat egg whites with a wire whip until frothy. Add cream of tartar and salt. Continue beating until egg whites are glossy, fine grained, and will stand in peaks. Fold in 1 cup of sugar by sprinkling a tablespoon at a time over egg whites. Fold in flavoring. Gradually cut and fold in flour which has been sifted three times with the remaining ½ cup of sugar. Pour into a dry, ungreased tube pan. Cut through batter to close large air spaces. Bake in a slow oven (323°F.) 1 hour. Invert pan; let cake hang in pan until cold.

Sunshine Cake

Separate eggs. Beat egg whites with salt until foamy. Add cream of tartar and beat until stiff but not dry. Fold in the sugar 1 tablespoon at a time. Beat egg yolks with rotary egg beater until they are thick and lemon colored. Add extract and lemon rind. Fold into egg whites. Sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour in ungreased tube pan, cut through batter with spatula to remove air pockets, and bake in a slow (325°F.) oven for 1 hour. Invert pan and let cake hang in pan until cool. Makes cake 4” high in 9-inch tube-center pan.
Pineapple Upside-Down Cake

- \(\frac{1}{2}\) cup butter
- 1 cup brown sugar
- 8 slices pineapple
- \(\frac{1}{4}\) cup pecans

- \(\frac{2}{3}\) cup butter
- 1 1/2 cups sugar
- 2 eggs, beaten
- 1 teaspoon Jewel Vanilla
- 2 1/2 cups flour
- 3 teaspoons Jewel Baking Powder
- \(\frac{2}{3}\) cup milk

Melt butter in heavy 10-inch skillet. Spread sugar evenly over bottom. Arrange pineapple slices on sugar, filling in spaces with pecans.

Cream butter; add sugar, and cream thoroughly. Beat in eggs one at a time. Add extract. Sift flour and baking powder together and add alternately with milk. Pour batter over pineapple. Bake in a moderate oven (350°F.) 35-40 minutes or until center of cake springs back when lightly pressed with finger tips. Cool in pan about 10 minutes; then turn out on a serving plate. Serve warm with or without whipped cream. Serves 6 to 8.

Spice Cake (one bowl)

- 2 cups Jewel Cake Flour
- 3 1/2 teaspoons Jewel Baking Powder
- 1 1/2 cups sugar
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/2 cup shortening
- 1 cup milk
- 1 teaspoon Jewel Vanilla
- 2 large eggs

Have all ingredients at room temperature. Sift together into a bowl all the dry ingredients. Add shortening, milk, and extract. Beat with spoon 2 minutes or mix with electric mixer on slow to medium speed for 2 minutes. Add eggs and beat 2 minutes more, scraping bowl often. Pour into two greased, waxed-paper-lined 8-inch layer cake tins. Bake in a moderate oven (350°F.) 35 minutes. When cool spread banana cream filling between layers. Frost with White Mountain Frosting.
Vaculator is 10 Ways Better

1. VACULATOR CLOTHLESS FILTER— for clearer coffee every time
2. BEAUTIFUL NEW DESIGN— perfect tear-drop shape
3. NATURAL-GRIP HANDLE— cool, easy pouring, no knuckle-burning
4. "PYREX" BRAND GLASS Always— the finest heat-resistant glass
5. "MAGIC SEAL" BUSHING— no twisting, no pressure— lessens breakage
6. WIDE-MOUTH DECANTER— easier pouring, easier cleaning
7. OVER-SIZE UPPER BOWL— avoids splashing and running over
8. 3-in-1 PLASTIC COVER— dust cover, upper bowl stand, and table mat
9. Clip-in DECANTER COVER— keeps coffee hot and fresh
10. PLASTIC COFFEE MEASURE— accurate measure for perfect coffee

10 Good Reasons for Getting a Vaculator Now!

Compare them, point by point—you'll see that no other coffee-maker gives you Vaculator value. And as for the coffee, your taste tells the difference at once! For Vaculator merely bubbles coffee, never boils it—and that means everything to coffee flavor. You extract only the delicate coffee flavor—(never a trace of harshness)—so that Vaculator coffee is doubly enjoyable...So easy, so quick, so dependable...it's high time you tried a Vaculator!

M A K E S  T H E  B E S T  C O F F E E

Vaculator

T. M. REG.

Chicago 6, U. S. A.
White Mountain Frosting

1 cup sugar
1/3 cup water
1/8 teaspoon cream of tartar
1 egg white, beaten until stiff
1/2 teaspoon Jewel Vanilla
1/2 teaspoon Jewel Lemon Extract

Place sugar, water, and cream of tartar in saucepan, stir until sugar is dissolved and bring to boiling point. Add 3 tablespoons syrup to beaten whites, beating constantly after adding each spoonful. Boil syrup at 240°F. or until it spins a long thread when allowed to stream from the tines of a fork or forms a soft ball when dropped into cold water. Pour gradually on egg white, beating constantly. Add extracts and continue beating until mixture will hold its shape. Enough for a two-layer cake.

Seven Minute Frosting

3/4 cup sugar
1/8 teaspoon cream of tartar
Few grains of salt
1 egg white
3 tablespoons cold water
1 teaspoon Jewel Vanilla

Combine ingredients, except extract, in top of double boiler over briskly boiling water. Beat with rotary beater 7 minutes or with an electric beater 4 minutes, or until icing is stiff enough to stand in peaks. Remove from heat and add extract. Makes enough for sides and top of two 8-inch layers.

Lady Baltimore Frosting and Filling

Double the recipe for either White Mountain or Seven Minute Frosting. Divide the frosting in half. To one-half add:

1 cup seeded raisins, chopped
1/2 cup Maraschino cherries, chopped
1/2 teaspoon lemon extract
1 1/2 cups nutmeats, chopped
1 cup figs, chopped

Blend mixture carefully and spread between layers of white cake. Spread plain frosting over top and sides of cake. This amount will cover a 3-layer cake 9 inches in diameter.
Nut Caramel Frosting

1 1/4 cups brown sugar
1/2 cup water
1/4 cup white sugar
2 egg whites
1/4 cup English walnut meats, broken in pieces
1 teaspoon Jewel Vanilla

Boil sugar and water until syrup reaches the soft ball stage when some is dropped into cold water or until it spins a thread when dropped from the tines of a fork. Pour gradually, while beating constantly, on beaten egg whites, and continue beating until mixture will hold its shape. Add nuts and vanilla and pour on cake, spread, leaving a rough surface.

Baked Frosting

2 egg whites
1/2 teaspoon salt
1/2 teaspoon Jewel Baking Powder
1 cup brown sugar
1/4 cup nuts, chopped

To stiffly beat egg whites, add salt and baking powder; add sugar gradually beating after each addition. Add nuts. Spread over cake batter in the pan before placing in oven. Bake for time and at temperature required for cake recipe used (about 350°F. for 35 to 40 minutes).

Broiled Frosting

6 tablespoons butter, melted
3/8 cup brown sugar
3/4 cup cream
1/2 cup shredded coconut

Mix ingredients together and spread on warm cake. Place cake in the broiler with heat turned low. Broil until frosting bubbles all over and becomes toasted. Makes enough for a single layer 8 inches square or for loaf 6” x 10”.

Foundation Uncooked Frosting

1/2 cup butter or substitute
3 cups powdered sugar
4 tablespoons cream or evaporated milk
1 teaspoon Jewel Vanilla

Cream shortening. Add remaining ingredients and continue creaming until the mixture is well blended and light and fluffy.
Mocha Frosting

Brown Sugar Frosting
2 cups brown sugar  
\( \frac{1}{2} \) cup butter  
\( \frac{2}{3} \) cup cream  
1 teaspoon Jewel Vanilla  
Mix ingredients and boil ten minutes or until it reaches the soft ball stage \( (240^\circ F.) \) when dropped in cold water. Cool. Beat until creamy and of the consistency to spread. Makes enough for a two 8-inch layer cake.

Strawberry Preserve Frosting
3 tablespoons shortening  
2 tablespoons butter  
\( \frac{1}{4} \) teaspoon salt  
3 cups powdered sugar  
\( \frac{1}{2} \) cup strawberry preserves  
Cream  
Combine shortening, butter, and salt. Add sugar gradually, creaming well. Add preserves and enough cream to make of spreading consistency.

Minute Fudge Frosting
3 tablespoons Jewel Cocoa  
1 cup sugar  
\( \frac{1}{3} \) cup milk  
\( \frac{1}{4} \) cup shortening  
\( \frac{1}{4} \) teaspoon salt  
1 teaspoon Jewel Vanilla  
Mix all ingredients except extract in saucepan and bring slowly to a full rolling boil, stirring constantly. Boil 1 minute. Beat until lukewarm. Add extract and beat until thick enough to spread. Makes enough for top and filling of two 8-inch layers.
Honey Pud-N-Pie Filling

Mix ingredients together in top of double boiler; then place over boiling water and cook until thick and smooth, stirring constantly. Cool. Add extract. Variations: bananas, coconut, or nuts may be added.

Cocoa Cream Filling

Combine first three ingredients and add to whipped cream. Fold in egg white and add vanilla. Enough to use between halves and on top and sides of an Angel Food Cake.

Coffee Cream Filling

Scald milk with ground coffee. Mix dry ingredients. Add milk gradually. Cook 15 minutes, stirring constantly until mixture thickens. Add part of hot mixture to beaten eggs, then return to remaining mixture in top of double boiler and cook 3 minutes longer. Cool and flavor.
Quick acting ETHYL'suds float away grease. Dishes gleam. No scraping. No need to wipe dry. Kind to hands.

“Quick acting ETHYL’suds float away grease. Dishes gleam.” No scraping. No need to wipe dry. Kind to hands.

Gr:and,yes...but ‘ETHYL’ Cleaner rates with me for washing fine fabrics!

“Grand, yes...but ‘ETHYL’ Cleaner rates with me for washing fine fabrics!”

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“Nylons stay fresh looking. ‘ETHYL’ Cleaner keeps all my nice things color bright!”

They’re both right! But I say it’s swell for car washing, too!

“They’re both right! But I say it’s swell for car washing, too!”

That’s right, folks agree... New “ETHYL” Cleaner is tops for so many things!

That’s right, folks agree... New “ETHYL” Cleaner is tops for so many things!

It’s economical... try it today!

It’s economical... try it today!

“ETHYL’Cleaner suds whisk grime from finish, glass and upholstery.” Just a little, plus water, does the trick.

“ETHYL’Cleaner suds whisk grime from finish, glass and upholstery.” Just a little, plus water, does the trick.

Sour Cream Cookies
2 cups granulated sugar  
1 cup butter  
3 eggs  
1 cup thick sour cream  
6 cups pastry flour  
1 teaspoon soda  
$\frac{1}{8}$ teaspoon nutmeg

Cream butter and sugar, add beaten eggs and sour cream. Add sifted flour, soda, and nutmeg; mix well. Roll thin and sprinkle with sugar. Press sugar lightly on dough with rolling pin. Cut and bake in a moderately hot oven ($375^\circ F$) about eight minutes. Makes 30 large cookies.

Foundation Ice-Box Cookies
1$\frac{1}{2}$ cups shortening  
2 cups brown sugar  
1 cup granulated sugar  
2 eggs, beaten  
2 teaspoons Jewel Vanilla  
$\frac{1}{2}$ teaspoon salt  
4 teaspoons Jewel Baking Powder  
6 cups Jewel Cake Flour

Cream shortening and sugar. Add eggs and extract and continue creaming. Sift dry ingredients and add to creamed mixture. Divide the dough into five equal portions. Vary each piece of dough as suggested below. Shape each piece of dough into a roll $2\frac{1}{2}\text{"}$ in diameter. Chill. When firm, slice very thin, place on a cookie sheet and bake in a moderately hot oven ($375^\circ F$.) until done, 10-15 minutes, depending upon thickness of cookies. Yield 60-70 cookies.

Festive Pecan Cookies
$\frac{3}{4}$ cup butter substitute  
$\frac{1}{4}$ cup butter  
1 teaspoon salt  
$\frac{1}{2}$ cup powdered sugar  
2 tablespoons Jewel Vanilla  
2 cups all-purpose flour, sifted  
1 cup pecans, chopped

Blend shortenings, salt, sugar, and vanilla. Add flour and pecans. Shape dough in fingershaped rolls, letters, crescents, or small balls. Or drop the dough by tablespoonfuls on a greased baking sheet. Bake in moderate oven ($350^\circ F$.) for about 20 minutes. Cool. Roll in powdered sugar. Makes 40 cookies.

Notes
Brazil Nut Shortbread

1 cup butter
1/2 cup sugar
2 cups flour
1 cup Brazil nuts, sliced
Chunks of Brazil nuts for decorating

Cream butter and sugar thoroughly. Work in the flour. Blend in sliced nuts, distributing thoroughly through dough. Chill. Shape into little balls size of small walnut. Flatten balls and press a piece of Brazil nut into top of each. Arrange on ungreased cooky sheet and bake in a slow oven (300°F.) 15 to 20 minutes.

Frosted Coffee Creams

1 cup shortening
1 cup brown sugar
1 cup white sugar
3 eggs
3 cups flour
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon nutmeg
1 cup cold Jewel Coffee
1 teaspoon Jewel Vanilla
1 cup nutmeats


Coffee-Butter Icing

4 tablespoons butter or substitute
2 cups sifted powdered sugar
2 tablespoons strong Jewel Coffee
Salt

Cream butter or substitute. Add part of sugar gradually, blending after each addition. Add remaining sugar alternately with hot coffee until of right consistency to spread. Beat until smooth. Add salt. Spread on top of creams.
Brownies

1/2 cup Jewel Cake Flour
1/2 teaspoon Jewel Baking Powder
1/4 teaspoon salt
1/2 cup butter or other shortening
6 tablespoons Jewel Cocoa
1 cup sugar
2 eggs
1 cup pecans, chopped
1 teaspoon Jewel Vanilla

Sift together flour, baking powder, and salt. Melt shortening and cocoa in saucepan. Add sugar gradually. Stir in eggs. Add sifted dry ingredients and mix well, then add nuts and vanilla. Spread mixture into a greased and flour dusted shallow pan 6" x 10" x 2" and bake in a moderately hot oven (375°F.) 25 minutes. While still warm, cut in rectangles or squares. Remove from pan and cool on cake rack. Makes 2 dozen squares or 1 1/2 dozen bars.

Coconut Chewies

1/2 cup butter
1 cup flour
4 tablespoons powdered sugar
2 eggs, beaten
1 1/2 cups brown sugar
2 tablespoons flour
1 cup chopped nuts
3/4 cup shredded coconut
1/4 teaspoon Jewel Baking Powder
1/4 teaspoon salt
1 teaspoon Jewel Vanilla

Mix butter, flour, and sugar until well blended. Pat into a 9" x 12" pan and bake in a moderately hot oven (350°F.) for 12 to 15 minutes. Combine remaining ingredients and spread over shortbread base. Return to oven and bake 20 minutes longer. Cut in squares or strips while hot.
Panocha

2 3/4 cups light brown sugar
3/4 cup milk
3 tablespoons butter
1 teaspoon Jewel Vanilla
1 cup nut meats

Place sugar, milk, and butter in saucepan, and cook, stirring constantly, to 240°F. or to the soft ball stage. Remove from heat, add vanilla extract, and cool by setting in a pan of cold water, without stirring to lukewarm (110°F.). Beat until creamy. Add nuts. Pour into buttered pan. When firm, cut into squares.

Sea Foam

3 cups light brown sugar
1/4 teaspoon salt
3/4 cup water
2 egg whites
1 cup chopped nuts
1 teaspoon Jewel Vanilla

Dissolve sugar and salt in water. Cook without stirring to 255°F., or to the hard-ball stage. Remove from heat and pour gradually over beaten egg whites, beating continually until candy cools and will hold its shape. Add nuts and vanilla. Drop by spoonfuls on waxed paper or spread into buttered pan and mark in squares.

Cocoa Fudge

2 cups granulated sugar
3 tablespoons Jewel Cocoa
Tiny pinch of salt
1/6 teaspoon cream of tartar
3/4 cup milk
1 tablespoon butter
1 teaspoon Jewel Vanilla

Blend sugar, cocoa, salt, and cream of tartar thoroughly. Add milk, mix well, and place pan over low flame. Stir constantly until mixture reaches boiling point, then do not stir again. Boil slowly until soft ball stage is reached (238°F.). Remove from fire; add butter and vanilla. Do not stir. Put pan in cold water. When candy no longer feels hot to the finger, beat until it is creamy and beginning to lose its glaze. Turn out on buttered pan and mark in squares.
Caramels
1 cup cream
2 1/2 cups granulated sugar
1/2 cup corn syrup
1/2 cup butter
1 teaspoon Jewel Vanilla
1 cup chopped nuts
Mix cream, granulated sugar, and corn syrup. Cook over slow fire until it forms a soft ball when a little is dropped in cold water (238°F.). Remove from fire, add butter, vanilla, and chopped nuts. Beat until stiff. Pour into a buttered pan. When cold, cut into small oblong pieces.

Old Fashioned Molasses Taffy
1 1/4 cups sorghum molasses
3/4 cup sugar
1 tablespoon vinegar
1 tablespoon butter
1/8 teaspoon soda
1/8 teaspoon salt
Combine sorghum, sugar, and vinegar and cook to 270°F. or to the soft-crack stage; stir occasionally to prevent burning. Remove from heat, add butter, soda, and salt, and stir just enough to blend. Pour into buttered pans. When cool enough to handle, gather into a ball and pull between ungreased finger tips until firm and light in color. Cut into pieces and wrap in waxed paper.

Peanut Brittle
2 cups sugar
1 cup light corn syrup
1 cup water
1 pound Spanish peanuts, unroasted
2 tablespoons butter
2 teaspoons vanilla
1 teaspoon soda
Combine sugar, syrup, and water in heavy saucepan or skillet. Stir until sugar dissolves. Heat slowly to the boiling point, stirring constantly. Cook to hard-crack stage (290°F.). Add peanuts, continue cooking until peanuts are a light tan color, stirring constantly, about 10 minutes. Remove from heat; add butter, vanilla, and soda. Stir and pour onto a porcelain or metal top table. Stretch and pull, by means of spatula and wet fingers, into a very thin sheet. Break into irregular pieces, or it may be poured into a well greased pan and broken into pieces when cool. NOTE—If you do not have a candy thermometer, test by dropping some of the candy into cold water. Syrup separates into threads which are brittle. Peanuts should have a slight under-roasted flavor at this point because they continue to roast as candy is poured and cooled.
Caramel Sauce
1 tablespoon butter
1 tablespoon cornstarch
1 cup brown sugar
1 cup boiling water

Melt butter, stir in cornstarch and sugar. Add water and cook until thick. Serves 6.

Fudge Sauce

\[ \frac{1}{4} \text{ cup butter} \]

6 tablespoons Jewel Cocoa
1 cup sugar
\[ \frac{1}{2} \text{ cup evaporated milk} \]

Melt butter in top of double boiler. Remove from fire and add cocoa and sugar which have been blended together. Stir in milk and cook over boiling water 10 minutes. Makes 6 servings. This may be stored in refrigerator. To warm, place container with sauce in hot water.

Pineapple Mint Sauce

1 cup crushed pineapple
1 cup sugar
\[ \frac{3}{4} \text{ cup water} \]
Green coloring
6 drops oil of peppermint

Simmer pineapple, sugar, and water 10 minutes. Cool, color, and add peppermint. Chill.

Hard Sauce

\[ \frac{1}{8} \text{ cup butter} \]

1 cup powdered sugar
or \[ \frac{3}{4} \text{ cup granulated sugar} \]
\[ \frac{1}{2} \text{ teaspoon Jewel Lemon Extract} \]
\[ \frac{1}{2} \text{ teaspoon Jewel Vanilla} \]
\[ \frac{1}{2} \text{ teaspoon nutmeg} \]

### White Sauce

<table>
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<th></th>
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<td>1 tbsp. butter</td>
<td>2 tbsps. butter</td>
<td>3 tbsps. butter</td>
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<tr>
<td>1 tbsp. flour</td>
<td>2 tbsps. flour</td>
<td>3 tbsps. flour</td>
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<tr>
<td>1 tsp. salt</td>
<td>½ tsp. salt</td>
<td>½ tsp. salt</td>
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<tr>
<td>1 cup milk</td>
<td>1 cup milk</td>
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<tr>
<td>Pepper to taste</td>
<td>Pepper to taste</td>
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Melt butter in saucepan, add flour and salt and mix until smooth. Stir in milk gradually, and cook over direct heat, stirring constantly, until sauce boils and becomes thick and smooth. Makes 1 cup.

### Cheese Sauce

To the White Sauce after it is thickened, add ¼ to 1 cup of grated sharp cheese, according to the flavor desired. Stir quickly until blended. Place sauce over boiling water while the cheese melts, stirring occasionally.

### Egg Sauce

Double recipe for Thin White Sauce substituting fish broth for milk. Cook until thickened. Pour sauce gradually over two beaten egg yolks. Heat thoroughly. Season to taste with salt and pepper.

### Hollandaise

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<table>
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<tbody>
<tr>
<td>¼ cup butter</td>
<td>¼ cup cream</td>
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<tr>
<td>2 egg yolks, beaten</td>
<td>1 tablespoon vinegar or lemon</td>
</tr>
<tr>
<td>Salt to taste</td>
<td>1 to 2 teaspoons dry mustard</td>
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</tbody>
</table>

Melt butter in top of double boiler; add cream and beaten egg yolks, stirring well. Add vinegar and salt, cook over boiling water, stirring constantly until thick. Remove from heat and beat until light. Stir in mustard, if desired. Makes ⅔ cup.

### Notes
A sweet marmalade full of thick, juicy shreds of orange peel, tasty with full fresh-orange goodness. It's a delicious spread for bread... makes wonderful sandwiches. Its tangy-sweet flavor is just right for the American taste.

Edwards SWEET ORANGE MARMALADE
Princess Pat Pudding

1 No. 2 can apricots
Juice and water to make 2 cups liquid
3 tablespoons Lemon Jewel Jell
2 tablespoons sugar
1 orange
1/2 cup dates or figs
6 Maraschino cherries
1/2 cup nut meats
1/2 cup whipping cream

Drain liquid from apricots. Add enough water to make two cups. Heat to boiling and pour on Jewel Jell to which sugar has been added and stir until dissolved. When cool, add chopped fruits and nuts. Pour into mold. Chill. Serve with whipped cream. Serves 6.
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Bruce Floor Cleaner contains no water, soap or abrasive to cause wood floors to discolor and warp or linoleum to dry out and chip, harden or crack. It's just the thing for woodwork and furniture, too.

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BRUCE FLOOR CLEANER

A Product of E. L. Bruce Co., World's Largest Maker of Hardwood Floors
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Large roll in handy dispensing box . . . . . . 50c

THE MUNISING PAPER COMPANY
MAKERS OF
SILVER-SHEETS, MARVALON AND SACHET PETALS
Peanut-Honey Apple Crisp

6 medium cooking apples
¼ cup honey
½ cup flour
¼ cup brown sugar
¼ teaspoon salt
3 tablespoons butter
3 tablespoons Jewel Peanut Butter

Peel and slice apples into shallow, buttered baking dish; pour honey over apples. Mix flour, sugar and salt together, then cut in butter and peanut butter until crumbly. Sprinkle evenly over top of apples. Bake in moderate oven (375°F.) 30 minutes or until apples are done. Serve warm or cold with cream. Serves 6.

Cranberry Sherbet

4 cups cranberries
2 1/2 cups water
1 cup sugar
¼ cup honey
1 teaspoon gelatin
¼ cup cold water
1 tablespoon lemon juice

Simmer cranberries and water over low heat 7 minutes. Press through fine sieve. Add sugar and honey and bring to a boil. Soak gelatin in cold water five minutes. Add to hot mixture and stir until dissolved. Cool. Add lemon juice. Pour into freezing tray of automatic refrigerator. Freeze until quite firm with cold control at coldest setting. Turn into chilled bowl and beat with rotary beater until fluffy. Return to freezing tray and freeze until firm. Serves 6 to 8.

Glorified Rice

1 No. 1 can pineapple, crushed
Juice and water to make 2 cups liquid
3 tablespoons Lemon Jewel Jell
6 tablespoons sugar
2 cups Jewel Rice, cooked
1 cup cream, whipped
½ cup cherry preserves

Drain pineapple. Add enough water to make 2 cups liquid. Bring to a boil. Add to Jewel Jell which has been mixed with 2 tablespoons sugar and stir until dissolved. Chill. When of a syrupy consistency, beat with a rotary beater until double in bulk. Add pineapple and rice. Fold in cream which has been whipped with remaining sugar. Pour into sherbet glasses or into mold and chill. Serve garnished with cherry preserves. Serves eight.

Notes
Steamed Carrot Pudding

½ cup shortening
1 cup brown sugar
1 egg, beaten
1 ½ cups Jewel Biscuit Mix
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
1 cup carrots, grated
¼ cup raw potatoes, grated
½ cup apples, grated
1 cup raisins
½ cup nut meats, broken

Cream shortening and sugar. Add beaten egg. Sift dry ingredients together. Add vegetables, fruits, and nuts. Pour into a greased 2-quart mold or into individual molds until ⅔ full and steam 3 or 1 ½ hours, respectively. Serve with Caramel Sauce or Hard Sauce.

Black and White Refrigerator Cake

½ cup butter
1 cup powdered sugar
4 eggs, separated
1 teaspoon Jewel Vanilla
4 tablespoons sugar
½ cup coconut
¼ cup nut meats, chopped
6 tablespoons Jewel Cocoa
28 Jewel Butternut Cookies
½ cup whipped cream

Cream butter, add sugar, well-beaten egg yolks and vanilla. Beat egg whites until stiff; add sugar gradually; beat well. Fold into first mixture. Divide in half. Add coconut and nut meats to one half. Sift cocoa and add to the other half. Roll cookies into fine crumbs. Line loaf pan with waxed paper, cover bottom with ¼ of crumbs, add coconut mixture, ⅓ of crumbs; arrange a layer of coconut mixture over them; then ⅛ of crumbs. Spread layer of cocoa mixture over crumbs; cover with rest of crumbs. Place in refrigerator for 12 hours. Serve in slices with whipped cream. Serves 8.
Pineapple-Nut Refrigerator Cake

- ½ cup butter
- 1 cup sugar
- 3 egg yolks
- 1 cup pineapple, crushed
- ½ cup nut meats, chopped
- 14 graham cracker crumbs
- ¼ cup pineapple juice
- ½ cup whipped cream

Cream together butter and sugar, add egg yolks, and continue creaming until well blended. Add pineapple and nut meats. Arrange alternate layers of crumbs and pineapple mixture in a loaf pan, having crumbs as bottom and top layer. Moisten with juice. Set in refrigerator for 12 hours. Serve in slices with whipped cream. Yield 6-8 portions.

Peanut Brittle Whip

- ½ pound peanut brittle
- ½ pint whipping cream

Roll peanut brittle fine, or put through food chopper. Whip cream until stiff; fold in peanut brittle. Pour into sherbet glasses. Chill. Serves 6.

Simplicity Ice-Box Cake

- ¾ cup sugar
- 2 tablespoons cornstarch
- 2 cups hot milk
- 3 egg yolks
- ½ teaspoon Jewel Vanilla
- 17 Jewel Graham Crackers
- 4-6 bananas, split lengthwise

Make a custard out of the first four ingredients. When it has cooled add extract. Line the sides and bottom of a loaf pan with graham crackers. Place bananas, split lengthwise, over the graham cracker base. Cover with half the custard and make another layer of graham crackers and bananas, topping with a layer of crackers. Pour rest of custard over this and place in refrigerator to chill. Unmold and slice. Serves 8.
Boiled Salmon Steak

6 salmon steaks
1/2 teaspoon salt
1/2 tablespoon lemon juice or vinegar
Few sprigs of watercress
1/2 dozen shrimp

Place salmon steaks on a plate, and wrap plate and steaks in cheese cloth or parchment paper. Lower into boiling water seasoned with the salt and lemon juice. Simmer, allowing 10 to 20 minutes depending on thickness of steaks. When cooked, arrange on platter. Garnish with watercress, lemon, and shrimp. Serve with Egg Sauce.
Boiled Live Lobster

Lobster should be alive when boiled. Have ready a large kettle of boiling water and add 1 tablespoon salt for each quart of water. Grasp lobster firmly by the middle of the back with the claws held away so it cannot nip, straighten tail and plunge lobster head first into water. If a second lobster is to be cooked, bring water to boiling before adding. Cover kettle and simmer 15 to 20 minutes. Plunge lobster immediately into cold water to stop the cooking. Overcooking toughens meat.

Baked Halibut


Codfish Balls

Freshen codfish by washing thoroughly in cold water. Then place in a saucepan, cover with cold water, and bring slowly to boiling point, but do not boil. Drain. Separate into shreds. Add the potatoes which have been peeled and quartered; barely cover with boiling water, and simmer until potatoes are tender, about 20 minutes. Drain thoroughly. Dry over low heat. Mash potatoes and codfish together (be sure there are no lumps left in potatoes). Add butter, egg, and pepper. Beat until fluffy. Take up by spoonfuls, put in frying basket, and fry 1 minute in deep fat (375°F.). Drain on paper towels. Makes 5-6 servings of 2.
Tuna and Mushroom Casserole

4 tablespoons butter
4 tablespoons flour
1/4 teaspoon pepper
2 1/2 cups milk
2 (7 oz.) cans tuna, flaked
3 1/8 ounce package potato chips
3/4 cup sliced cooked mushrooms

Melt butter in top of double boiler; blend in flour and pepper; add milk gradually and cook until thickened. Arrange layers of tuna, potato chips, which have been crushed, and sauce, to which mushrooms have been added, in a greased casserole. Bake in moderate oven (350°F.). 30 minutes. Serves 6.

Roast Chicken

4-5 lb. roasting chicken
Salt
Stuffing
Melted butter

Singe chicken, clean, wash, and dry. Rub inside with salt. Stuff lightly with any desired stuffing. Rub skin with any desired fat. Place on rack in an uncovered roaster. Cover with a layer of body fat from chicken. Roast uncovered in slow oven (300°F.), until tender, basting occasionally with drippings. A chicken from 4-5 pounds requires 30 to 35 minutes per pound; a smaller chicken, 35 to 45 minutes per pound. Serve on a hot platter.

Bread Stuffing

1 1/2 pound loaf bread
3 corn muffins
1 cup fat, melted
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup minced onion
2 tablespoons poultry seasoning
1 egg
1 1/2 cups hot water

Toast bread. Break into pieces and crumble muffins into bowl with toast. Add remaining ingredients and toss lightly. Fill fowl.
Fried Spring Chicken

2 1/2 pound spring chicken  
4 tablespoons flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon paprika  
1/8 cup fat

Place chicken, flour, salt, pepper, and paprika in paper bag. Shake until dry ingredients coat the chicken evenly. Fry in fat until tender and brown.

Noodle Dressing

1/2 cup Jewel Egg Noodles  
1 egg  
1 cup cracker crumbs  
1 teaspoon Jewel Prepared Mustard  
1 teaspoon salt  
Pepper

Break noodles in pieces. Cook 7 minutes in rapidly boiling salted water. Blanch and drain. Beat egg in bowl and add noodles, crumbs, and seasonings. Stuff veal birds or pork chops with this mixture.

Chicken a la King

3 1/2 pound young chicken  
1 green pepper  
1 pimiento  
1 can mushrooms  
1/2 cup chicken fat  
1/2 cup flour  
3 cups chicken stock  
Salt and pepper  
1/2 cup cream  
2 egg yolks

Stew the chicken. When tender, cut in strips or dice. Cut pepper and pimiento in thin strips. Drain the mushrooms, break in pieces. Melt fat, add flour, and when bubbling, add stock or milk. Stir until thick and smooth. Season with salt and pepper. To half of this sauce, add the chicken and keep hot over boiling water. To rest of sauce, add the cream, stir until smooth. Add the pepper, mushrooms, pimiento, and just before serving add the egg yolks, lightly beaten. Add chicken with gravy and serve on toast.
exclusively for Jewel

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Modern Method of Roasting Meats

Roasting meats at a constant low roasting temperature gives a better meat which retains the natural juices, which has little shrinkage and loss of weight, and which has a rich brown color. Use any shallow pan large enough to hold the meat, and place a wire rack in bottom to hold the meat up out of the juices and to allow the heat to penetrate evenly from all sides. Place meat fat side up on rack of pan. Do not add water and do not cover pan. Roast at temperature given in chart below.

Timetable for Roasts

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<th>Kind of Roast</th>
<th>Oven Temperature</th>
<th>Internal Temperature</th>
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<tr>
<td>Rare</td>
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<td>Medium</td>
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<td>170°F</td>
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<td>PORK (Fresh)</td>
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<tr>
<td>Loin, 3 to 4 lbs.</td>
<td>350°F</td>
<td>185°F</td>
<td>35</td>
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<tr>
<td>Shoulder</td>
<td>350°F</td>
<td>185°F</td>
<td>30-35</td>
</tr>
<tr>
<td>Ham</td>
<td>350°F</td>
<td>185°F</td>
<td>30-35</td>
</tr>
<tr>
<td>Butt</td>
<td>350°F</td>
<td>185°F</td>
<td>50-55</td>
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<tr>
<td>PORK (Cured)</td>
<td></td>
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<tr>
<td>Ham, 10 to 12 lbs.</td>
<td>300°F</td>
<td>160°-170°F</td>
<td>25</td>
</tr>
<tr>
<td>Half Ham</td>
<td>300°F</td>
<td>160°-170°F</td>
<td>30</td>
</tr>
<tr>
<td>Large Ham</td>
<td>300°F</td>
<td>160°-170°F</td>
<td>20</td>
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<tr>
<td>LAMB</td>
<td></td>
<td></td>
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<tr>
<td>Slightly underdone</td>
<td>300°F</td>
<td>175°F</td>
<td>30</td>
</tr>
<tr>
<td>Well-done</td>
<td>300°F</td>
<td>182°F</td>
<td>30-35</td>
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<tr>
<td>VEAL</td>
<td>300°F</td>
<td>160°F</td>
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Standing Rib Roast

7-8 pound 3 rib roast
Salt and pepper

Wipe meat with damp cloth and sprinkle with salt and pepper. Place on rack in pan and roast uncovered in slow oven (300°F) allowing 35 to 40 minutes per pound. Serves 8-10.
Ham Loaf

2 lbs. ground smoked ham
1 lb. ground fresh ham
1 cup coarse bread crumbs
1 egg, slightly beaten
¾ cup milk
½ teaspoon pepper
½ teaspoon Jewel Prepared Mustard
1 tablespoon vinegar
2 teaspoons soft butter
½ cup brown sugar, firmly packed

Combine ham, bread crumbs, egg, milk, and seasonings and mix well. Shape into loaf and place on shallow pan. Mix butter, brown sugar, and vinegar together. Spread over loaf. Bake in moderate oven one hour (375°F.), or until done. Makes 6-8 servings.

Lamb Ring

3 pounds shoulder of lamb, ground
1 cup cracker crumbs
1 cup peas, cooked
3 tablespoons onion, minced
1 teaspoon poultry seasoning
Salt and pepper to taste
1 egg, slightly beaten
1 cup milk
4 strips bacon
2 slices onion

Combine meat and crumbs. Add peas, minced onion and seasonings. Moisten with slightly beaten egg and milk. Pack into greased ring lined with the bacon strips. Place onion slices over the ring and bake in a moderate oven (350°F.) 1 hour. Serves 8.
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Pastry (2 crust)

2 cups sifted all-purpose flour
3/4 teaspoon salt
2/3 cup vegetable shortening or 1/2 cup lard
5 to 7 tablespoons cold water

Sift flour and salt into bowl. Divide shortening. Cut in one half with dough blender, fork, or two knives until it is as fine as meal. Then cut in remainder until particles are the size of large peas. Do not overmix. Sprinkle cold water over different parts of mixture. Mix thoroughly with fork, until all particles cling together and form a ball of dough. Take up in hands and form into a smooth, flat round of dough. Makes two crusts.

Pie Shell

Take one-half of above dough. Roll into circle 1/8 inch thick. To keep dough from sticking while rolling, lift occasionally with spatula and re-flour board. Fit pastry into pan, patting with piece of dough to force out air. Trim pastry 1 inch larger than pan and turn back edge. Flute rim. Prick shell all over with fork. Bake in very hot oven (450°F.) 10-15 minutes.

Jewel Graham Cracker Pie Crust

16 Jewel Graham Crackers
1/2 cup butter
1/2 cup sugar
1/6 teaspoon salt
1 teaspoon cinnamon


Notes
Lemon Pie

1 baked 9-inch pie shell
1 1/4 cups sugar
1/4 teaspoon salt
4 tablespoons flour
2 tablespoons cornstarch
1 1/2 cups boiling water
3 eggs, separated
1 tablespoon butter
6 tablespoons lemon juice
1 tablespoon grated lemon rind

Combine and mix dry ingredients in top of double boiler or in heavy saucepan. Add boiling water slowly. Let come to boil over direct flame, stirring constantly to prevent sticking and lumping. Cook 15 minutes over hot water or over low flame in heavy saucepan. Remove from fire and pour hot mixture gradually into the beaten egg yolks. Return to double boiler and cook 3 minutes. Add butter, lemon juice, and rind. Mix well; cool and pour into a baked pie shell. Cover with Meringue made from the egg whites. Yield one 9-inch pie.

Meringue

2 egg whites
4 tablespoons granulated sugar
1/2 teaspoon Jewel Vanilla or Lemon Extract

Beat egg whites until foamy. Add sugar gradually, 1 tablespoon at a time, beating constantly until sugar is thoroughly blended and meringue is stiff, but not dry and forms peaks which fall over. Pile meringue high and rough on filling in baked pie shell, covering to the edge to seal and prevent shrinkage of the meringue. Bake in a slow oven (325°F.) 25 to 30 minutes, or until meringue is firm and delicately browned. Makes a meringue suitable for an 8-inch pie. For a 9-inch pie, use 3 egg whites and 6 tablespoons granulated sugar.
Apple Pie
6 cooking apples
3/4 cup sugar
1 teaspoon cinnamon
Dash of nutmeg
1 tablespoon butter
1 recipe of pastry

Pare and core apples; mix sugar, cinnamon, and nutmeg. Line a pie plate with pie crust and cover with sliced apples. Pour over this half of the sugar mixture. Add another layer of apples, then remaining sugar. Dot with butter. Cover with pastry. Bake in a hot oven (400°F.) for 10 minutes, then reduce heat to moderately hot oven (375°F.) for 30 minutes.

Fresh Peach Cobbler
Pastry for one crust
4 cups sliced peaches
6 tablespoons sugar
2 tablespoons flour
6 tablespoons corn syrup
1/8 teaspoon almond extract
1 tablespoon shortening


Old Fashioned Custard Pie
1 uncooked 8-inch pie shell
3 eggs
1/4 cup sugar
1/4 teaspoon salt
1 3/4 cups milk
1/4 teaspoon nutmeg

Line 8-inch pie pan with plain pastry. Brush with beaten egg white or 1 teaspoon melted butter and set in refrigerator to chill thoroughly. Beat eggs slightly. Add sugar, salt, and milk. Pour into chilled pastry lined pan. Sprinkle nutmeg over top. Bake in a hot oven (450°F.) for 15 minutes, then lower heat to 350°F. and continue baking until custard is cooked, about 30 minutes. To test, insert silver knife in center of custard. If it comes out clean, custard is cooked.
Banana Cream Pie

Combine sugar, flour, and salt in top of double boiler. Add milk slowly, mixing thoroughly. Cook over rapidly boiling water until well thickened, stirring occasionally. Stir small amount of hot mixture into egg yolks; then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat and add butter and vanilla. Cool. Peel and slice bananas (use ripe bananas . . . yellow peel flecked with brown) into pie shell and cover immediately with filling. Top with meringue or sweetened whipped cream.

Coffee Chiffon Pie

Soak gelatin in cold coffee about 5 minutes. Add hot coffee and stir until dissolved. Mix sugar, salt, and egg yolks. Add coffee-gelatin mixture gradually and stir thoroughly. Chill. When syrupy, beat until light and foamy. Fold in stiffly beaten egg whites. Pour into pie shell and chill until firm. Sprinkle with chopped nut meats, or garnish with a thin layer of whipped cream.

Chocolate Chip Pie

Melt marshmallows and milk over low flame, stirring constantly until melted. Cool. Whip cream and chip the square of chocolate. When marshmallow mixture is cool, add whipped cream and grated chocolate and turn into the Jewel Graham Cracker Pie Crust. Mix and press into pie pan. Bake about 5 minutes in a slow oven (300°F.).
String Bean Salad

1 quart string beans
5 strips bacon
¼ cup onion, chopped
½ cup mild vinegar
1 tablespoon sugar
½ teaspoon paprika
Salt and pepper to taste

String and slice beans fine lengthwise. Cook in boiling salted water until barely tender—about 20 minutes. Cut bacon fine and fry crisp. Add onion, vinegar, sugar, and seasonings to drippings in skillet. Combine the dressing with the beans. Serve hot or cold. Garnish with green onions, radishes, and hard-cooked egg. Serves 6.
Salad Bowl (mixed greens)

- Young raw spinach
- Cabbage
- Watercress
- Escarole
- Iceberg or Boston lettuce
- Carrot, grated
- French dressing

Rub a wooden, china, or glass bowl with a clove of garlic. Then fill with the crisp, cold salad greens, which have been well dried on a towel and then broken or finely shredded. Chill until just before serving time. Then toss well with French dressing.

Crab Meat Salad

- 1 can crab meat (6 oz.)
- 4 hard cooked eggs, sliced
- ½ cup blanched almonds, sliced
- 1 cup celery, diced
- 6 ripe olives, cut in small pieces
- ¼ teaspoon salt
- ¾ cup Jewel Salad Dressing


Potato Salad

- 3 cups potatoes, diced
- 1 ½ teaspoons salt
- 2 teaspoons sugar
- 3 tablespoons vinegar
- ¾ cups carrots, shredded
- 1 cup celery, diced
- 1 small onion, chopped fine
- 6 sweet pickles, cut fine
- 4 tablespoons parsley, minced
- 1 cup Jewel Salad Dressing
- 4 hard-cooked eggs

Select potatoes which will hold their shape when cooked. Boil in their jackets until barely tender. Cool, peel, and dice in ¾-inch pieces. Add sugar and salt to vinegar and pour over potatoes. Allow potatoes to stand in vinegar mixture until cold. Add remaining vegetables and salad dressing. Toss lightly with two forks. Chill thoroughly. Serve garnished with hard-cooked eggs. Serves six to eight.

Notes
Lemon French Dressing
2 tablespoons honey
1 teaspoon salt
1 teaspoon paprika
1/4 teaspoon pepper
1/2 cup lemon juice
1 cup salad oil

Mix ingredients and beat with rotary egg beater until well mixed. Makes 11/2 cups.

Catsup French Dressing
1/4 cup vinegar
1/2 cup powdered sugar
1/2 cup catsup
1/2 cup salad oil
1 tablespoon lemon juice
1 teaspoon salt
1 teaspoon paprika
1 small onion, grated

Place ingredients in a jar and shake well. Makes a generous cup of dressing.

Boiled Dressing
2 eggs
1/2 cup sugar
2 tablespoons flour
1/2 teaspoon salt
3/4 teaspoon dry mustard
1/2 cup cider vinegar
2 tablespoons butter
1/2 cup evaporated milk

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SO GOOD!—made with the CORNED BEEF HASH with that “Fresh-Made” flavor

... IT’S ARMOUR STAR

Baked Corned Beef Hash*
Hot Buttered Cauliflower
Pickle Relish-Chili Sauce
Deep-Dish Apple Pie Coffee

*Place contents of two tins of corned beef hash into casserole—bake in 350°F oven for 30 minutes or until brown. Garnish with slices of hard-cooked eggs. Serves 6 to 8.

For additional recipes, write Marie Gifford, Armour and Company, Chicago 9, Illinois

The Best and Nothing But The Best is Labeled ARMOUR*
Oyster Stew
1 pint oysters
1 quart milk, scalded
4 tablespoons butter
Salt and pepper to taste

Carefully pick over oysters, removing any shell. Heat in liquor until plump and edges begin to curl. Add to milk which has been scalded in top of double boiler. Season with butter, salt, and pepper. Serve at once.

Borsch
2 cups beets, shredded
1/2 cup onion, sliced
2 cups meat stock
1 tablespoon butter
1 tablespoon lemon juice
1/2 pint sour butter cream

Place beets, which have been peeled and shredded, with onions in saucepan. Cover with water and simmer 10 minutes. Add broth and butter and simmer 10 minutes longer. Remove from heat. Add lemon juice. Serve with sour cream. Cream may be garnished with slice of cooked beet. Serves 4.

Old Fashioned Vegetable Soup
1 pound shin bone of beef
1/2 pound brisket of beef
2 quarts water
2 teaspoons salt
1/4 teaspoon pepper
2 1/2 cups tomatoes
(No. 2 can)
3/4 cup celery, chopped
1/2 cup peas
3/4 cup potatoes, cubed
1/2 cup carrots, cubed
1 cup onion, chopped
2 leeks, shredded
1/2 cup parsley, minced
1/4 pound spinach, chopped

Place bone and meat, which has been cut in 2-inch pieces, water, and seasonings in soup kettle. Cover and simmer 2 hours. Add vegetables and cook until tender, at least 30 minutes. Remove bone. Cool, remove fat. Reheat. Serves six.
Jellied Veal Consomme
3 pounds veal knuckle
3 quarts water
1 tablespoon salt
3 stalks celery
1 onion, sliced
1 carrot, diced
¼ pound spinach, chopped
Wash bones and meat. Place in soup kettle with remaining ingredients. Cover and heat to boiling. Skim off any scum. Simmer for 3 hours. Strain through cheesecloth. Chill until firm. Break up with fork and serve in chilled bouillon cups garnished with slices of lemon or sprigs of parsley.

Cream of Celery Soup
1 cup of celery, diced
2 cups water
1 cup milk
2 tablespoons butter
2 tablespoons flour
Salt and pepper to taste

Split Pea Bisque
½ ham shank (about 1½ lbs.)
1 quart water
1 cup split peas
1 cup onions, sliced
1 cup carrots, diced
1 bay leaf
3 cloves
½ cup milk
Salt and pepper to taste
Place bone in soup kettle, cover with water and parboil 15 minutes. Pour off water, if ham is too salty. Add 4 more cups water and simmer ½ hour. Then add vegetables and simmer 1½ hours longer. Add bay leaf and cloves during last half hour of cooking. Remove shank and cut meat in small pieces. Return to soup. Add the milk. Reheat to boiling point. Serve with crisp crackers. Serves six.
Vegetables

The modern woman knows the importance of vegetables in the diet. She knows that in addition to the starches, sugar, and protein which they provide, they are important sources of vitamins A, B, C, E, and G in addition to mineral salts, such as calcium, phosphorus, iron, copper, manganese, and sulphur, as well as iodine in those vegetables grown near the seashore. Poor methods of cooking may destroy much of the nutritional value.

Vegetable cookery is based on a few simple facts about vegetables, most of which have to do with their color. Cooking instructions are therefore given according to the color of the vegetable.

RED VEGETABLES include beets and red cabbage. They should be cooked in a covered kettle. The addition of white vinegar, lemon juice, or tart apples helps keep the color brilliant.

GREEN VEGETABLES include the leafy vegetables, such as spinach and chard, green beans, peas, broccoli, asparagus, and Brussels sprouts. The green coloring is destroyed by long cooking. Therefore, cook quickly and for as short a time as possible — until barely tender.

YELLOW VEGETABLES include carrots, corn, rutabagas, squash, and sweet potatoes. The color pigment is not affected by water or heat. These vegetables may be cooked covered, preferably in a small amount of water. The one exception is rutabaga, which should be cooked in a large amount of water and uncovered. Overcooking results in pale colored vegetables.

WHITE VEGETABLES include both strong-flavored vegetables, such as white cabbage, white turnips, cauliflower, onions, and mild-flavored ones, such as Irish potatoes. The white pigment turns yellow or brownish if there is an excess of iron in the water, or if vegetables are overcooked. Cook rapidly until tender. Potatoes may be cooked covered, but the others should be uncovered.

Notes
Creamed Spinach

2 1/2 pounds fresh spinach
2 tablespoons butter
1 medium onion, diced
2 tablespoons flour
1/2 cup milk

Wash spinach carefully. Cook in heavy saucepan with the water which clings to leaves 10 minutes. Chop fine. Melt butter, add onion, and brown slightly. Add flour, seasonings, spinach and milk. Cook until thickened. Serves six.

Lyonnaise Potatoes

6 medium sized potatoes
Salt and pepper
2 tablespoons fat
1 tablespoon onion, minced
1 tablespoon parsley, chopped

Boil potatoes with jackets on only until slightly underdone. Peel and dice. Season. Heat fat and add potatoes, lifting with a spatula when one side is brown. Add onion and brown other side, being careful not to break potatoes. When browned put on hot dish and sprinkle with parsley.

Onion, Celery, and Tomato Casserole

2 cups onion, cut fine
2 cups celery, diced fine
3 1/2 cups tomatoes (No. 3 can)
1/2 teaspoon salt
1/2 cup cheese, grated
1 tablespoon butter

Arrange vegetables in layers in a greased baking dish. Sprinkle cheese over top and bake in a moderately hot oven (375°F.) 45 minutes. Serves 6-8.
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1250 Fullerton Avenue, Chicago 14, Illinois
Macaroni Salad

2 cups Jewel Macaroni, cooked
1 can red salmon (No. 1 tall)
2 1/2 cups celery, diced
1 tablespoon onion, minced
1/2 green pepper, cut fine
Salt and pepper to taste
1 cup Jewel Salad Dressing

Put all ingredients into a salad bowl and toss with two forks until well mixed. Serve in lettuce cups. Serves 6-8.

Noodle Chili

1 pound round beef, ground
1 large Bermuda onion
4 ripe tomatoes, or 1/2 of a No. 2 can
2 cups canned kidney beans
2 cups cooked Jewel Noodles
1 tablespoon sugar
1/2 teaspoon salt
2 tablespoons chili powder

Brown the beef quickly in a tablespoon-ful of hot fat in a heavy skillet. Add the Bermuda onion, sliced crosswise a quarter of an inch thick. Stir in tomatoes, peeled and chopped if fresh ones are used. Add the beans and noodles with a cupful of the water in which they were boiled, then sugar, salt and chili powder. Cover closely and simmer an hour to give the seasoning a chance to penetrate.

Hash

2 cups diced, cooked chicken, meat or fish
1 cup diced potatoes
1 teaspoon chopped parsley
1/2 cup gravy (or hot water)
Salt and pepper
1 large onion, minced

Place all ingredients in a pan. Cover tightly and simmer until potatoes and onion are tender. Serve hot. Tomatoes, carrots, or peas may be added if desired. Hash may also be browned in butter or drippings. Serves 6.
Deep Liver Pie

2 cups diced, cooked liver
2 cups diced, cooked carrots
2 cups cooked Jewel Macaroni
2 onions, diced
Salt and pepper
1 teaspoon Worcestershire sauce
3 cups gravy or white sauce
4 tablespoons meat or bacon drippings
Biscuit dough

Mix ingredients. Pour into a large oiled casserole or baking dish, and cover with a layer of biscuit dough. Bake in a quick oven (425°F.) until dough is brown. Serves 8.

Spaghetti Loaf

1 cup Jewel Spaghetti
2 tablespoons butter
3 eggs
1 cup milk
1 cup cheese
1 1/4 cups Jewel Butternut Chips, broken
1 teaspoon minced onion
1 green pepper, chopped
2 pimientos
1 tablespoon chopped parsley
1 teaspoon salt

Break spaghetti and cook in rapidly boiling salted water. Blanch with cold water. Melt butter in loaf pan. Beat eggs and add remaining ingredients. Mix in spaghetti, and pour into baking dish. Bake in moderate oven (350°F.) for 45 minutes. Turn out on platter. Serve with medium white sauce to which 1/2 cup of cheese has been added.
Currant Jelly — (uncooked)

5 cups currants  
(about 2 pounds)

Sugar  
(equal measure as juice)

Wash, drain, and then pick currants from stems. Place in large, flat-bottomed kettle; crush lightly. Do not add water. Cook slowly about 10 minutes, or until tender. Pour into damp jelly bag; let drip to remove juice; measure juice into kettle. Heat; remove from heat. Add sugar. Stir until sugar is dissolved. Pour into hot sterilized jelly glasses. Cover glasses with cloth and let stand overnight. Remove cloth; cover jelly with paraffin. Makes six 8-ounce glasses.
Apple Butter

6 quarts apples  
1 quart sweet cider  
2 3/4 cups sugar  
1 tablespoon cinnamon  
1/2 teaspoon ground cloves

Wash and slice apples. Add cider and cook until soft, then press through a sieve. Boil pulp until thick enough to heap on a spoon, then add sugar mixed with spices and continue boiling until no liquid runs from butter when some is put on a plate and allowed to stand. Pour while hot into hot sterilized jars. Seal.

Strawberry Preserves — De Luxe

5 cups strawberries  
5 cups sugar

Wash, stem, and place berries in bowl. Cover with sugar and allow to stand about 4 hours. Place over very low heat until simmering point is reached. Boil rapidly 10 minutes (or until berries are clear and syrup thick). Pour into a shallow dish, cool, and let stand overnight. Pack cold in hot sterilized jars. Seal. Yield about 6 glasses.

Sweet Pickled Peaches

1 1/2 cups sugar  
1 1/2 cups corn syrup  
1 1/2 cups water  
1 1/2 cups vinegar  
1 tablespoon whole cloves  
1 tablespoon whole allspice  
2-inch cinnamon stick

Peel 4 pounds (about 16) small cling peaches. Drop the peeled peaches into hot syrup, made by boiling together all of the ingredients. Cook 5 to 8 minutes or until tender. Pack peaches into hot sterilized jars. Fill to top with syrup Seal at once. Let stand 6 weeks before using. Makes 4 pints. NOTE: Spices should be tied loosely in a cloth or placed in a tea bag for easy removal.
**Pickled Yellow Wax Beans**

1½ quarts yellow wax beans, after they are cut and strung  
2 cups vinegar  
2 cups water  
½ pound sugar  
2 teaspoons cloves  
2 teaspoons cinnamon

Wash, string, and cut beans. Boil in salt water (1 teaspoon salt to 1 quart boiling water) until tender. Drain and spread out to dry. Then pack into hot sterilized jars. Boil the liquids, sugar, and spices (tied in small cloth) until syrupy. Let cool, then pour over beans in jars and seal. Makes 3 pints.

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**Mixed Mustard Pickles**

4 cups cauliflower  
2 cups green pepper strips  
1¾ cups red pepper  
2 cups small white onions  
2 pounds green tomatoes  
6 cups cucumber slices  
1 cup salt  
8 cups cold water  
3 pints vinegar  
2 cups granulated sugar  
2 teaspoons celery seed  
¾ cup sifted all purpose flour  
¼ pound dry mustard (1¼ cups)  
¾ teaspoon tumeric

Wash the cauliflower and break into small flowerlets. Wash and seed the peppers, cut in halves, then into ¼-inch crosswise slices. Pour boiling water over the onions, let stand 5 minutes, then skin. Wash and cut the tomatoes in eighths. Mix the cauliflower, peppers, onions, tomato sections, and cucumber slices in a large bowl. Cover with a brine made by combining the salt and 6 cups of the cold water. Let stand overnight in same water. In the morning bring just to a boil in the water. Drain. Meanwhile, heat the vinegar, sugar, and celery seed to the boiling point. Mix flour, mustard, and turmeric to a paste with the remaining 2 cups water; add this to the hot vinegar mixture while stirring constantly. Add to the drained vegetables and cook uncovered 20 minutes, stirring constantly. Turn into hot sterilized preserve jars and seal.
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