KOSTO
DINNER MENUS FOR FIVE
BY WORLD-FAMOUS CHEFS.

Dessert Recipes
KOSTO is now the favorite dessert. For it can be prepared so quickly and economically in many new and novel ways—and it is always so nutritious, so delicious, so satisfying.

KOSTO is not a gelatin dessert, but instead is a rich, creamy pudding as good as your own puddings and far easier to prepare. Simply add milk and bring to a boil. That’s all. Then serve hot or cold.

Or if you want a more elaborate dessert combine KOSTO with fruit, or nuts, or lady fingers, as shown in the clever tested recipes in this booklet. KOSTO makes a marvelous ice-box cake, a superfine chocolate pie, a thick, luscious cake filling. You will find KOSTO far superior to any dessert you have ever used before—it has a delightful smoothness and a rich flavor which no other dessert can duplicate.

KOSTO is an exceptionally nutritious and healthful food for children. It enables you to give them plenty of rich milk in a pleasing form. And best of all children dearly love it—you don’t have to coax them to eat it. Wise mothers buy KOSTO by the half dozen packages—they know it is the easiest, quickest dessert they can prepare, besides being the most wholesome.

KOSTO comes in three flavors—Chocolate, Vanillin and Lemon. With them you can vary your menu almost indefinitely. One 10c package serves five people—making it so economical that you can have it as often as you like.
Introducing Famous Chess Menus and Recipes...Exclusive
Ice Box Cake

Menu
FRUIT COCKTAIL
CREAM OF ASPARAGUS SOUP
CELERY OLIVES WAFERS
FILET MIGNON A LA RAYMOND
BROWNED POTATOES
NEW PEAS
LETTUCE AND TOMATO SALAD
KOSTO ICE BOX CAKE
COFFEE

RECIPE FOR FRUIT COCKTAIL
1 ORANGE 1/2 CUP SEEDED GRAPES
1 BANANA 1/4 CUP DICED PINEAPPLE
1 FRESH PEACH

Chop together, mix well, place in ice box to chill. Serve in stemmed glasses with a Maraschino cherry. A mint leaf adds color and a nice flavor to fruit cocktail.

RECIPE FOR CREAM OF ASPARAGUS SOUP
4 TABLESPOONS BUTTER 1 CUP ASPARAGUS PULP
4 TABLESPOONS FLOUR 3/4 TEASPOON SALT
4 CUPS MILK 3/8 TEASPOON PEPPER

Press cooked asparagus through a vegetable press. Melt butter, stir in the flour and add the milk gradually. Cook for ten minutes. Add salt, pepper and asparagus pulp. Cook for two minutes. Stir constantly.
RECIPE FOR FILET MIGNON A LA RAYMOND

There being no waste to beef tenderloin 2 pounds will be sufficient for 5 people. Cut into five thick slices. Wipe with a damp cloth and place on the broiler rack. Broil one side thoroughly, then turn and broil the second side. Just before the meat is done, sprinkle the top with slices of mushrooms and return to the broiler for a few moments. Before serving dot with butter and sprinkle with chopped parsley.

RECIPE FOR ICE BOX CAKE

Line the bottom and sides of a mold with ladyfingers, pour in a layer of chocolate KOSTO cooked according to directions on the back of the carton and make alternate layers of ladyfingers and KOSTO until the form is filled. Chill in the ice box for several hours and serve with topping of whipped cream. Vanilla or chocolate wafers may be substituted for ladyfingers if you like. Or alternate layers of Vanillin KOSTO and Chocolate may also be used.

RECIPE FOR BROWNED POTATOES

Peel and boil until they are tender. Then brown in drawn butter.

NEW PEAS

New peas can be served with butter or a light cream sauce, whichever you prefer.

LETTUCE AND TOMATO SALAD

Make the salad with crisp lettuce and tomatoes, which it is not necessary to peel before they are sliced—but you will find that you have a much nicer salad if you do.
RECIPE FOR EGG AND ANCHOVY CANAPE

Boil two hard boiled eggs, cool and peel. Force the eggs through a potato ricer and add three teaspoonfuls of anchovy paste, soften with a few drops of olive oil. Cut ten small rounds of bread, using a small biscuit cutter. Spread the paste over the bread and garnish the top with a slice of one stuffed olive. Serve two on a plate.

RECIPE FOR SPLIT PEA SOUP

1 CUP DRIED SPLIT PEAS
2 1/2 QUARTS COLD WATER
1 PINT MILK
1/2 ONION
1 1/2 TEASPOONS SALT
2 INCH CUBE FAT SALT PORK
3 TABLESPOONS BUTTER
2 TABLESPOONS FLOUR
1/6 TEASPOON PEPPER

Pick over peas and soak several hours, drain, add cold water, pork and onion. Simmer three or four hours, or until soft; rub through a sieve. Add butter and flour mixed together, salt and pepper. Dilute with milk, adding more if necessary. The water in which a ham has been cooked may be used. In such case omit salt.
RECIPE FOR EDGEWATER LAMB CHOPS WITH PINEAPPLE

Cut a lamb chop three ribs thick from part of the lamb known as the rack, cut one rib bone out, season with salt and pepper, broil until nicely browned on both sides, then finish in oven with a little butter. (For medium cooking 25 minutes, for well done 30 to 35 minutes.)

Take a slice of pineapple, dip in flour and fry in butter. Place pineapple on platter, lay lamb chop half way on top of pineapple and garnish with water cress. This recipe serves one . . . increase five times for five servings.

RECIPE FOR MINT GLAZED CARROTS WITH PEAS

Wash, scrape and cut three medium sized carrots in one fourth inch slices, then in strips or fancy shapes, using French vegetable cutters. Cook in boiling salted water fifteen minutes, and drain. Put in saucepan with one halfcup butter, one half cup sugar, and tablespoon chopped fresh mint leaves. Cook slowly until soft and glazed. Drain and rinse thoroughly one can French peas. Cook ten minutes in boiling water to cover, drain, and season with butter, salt and pepper. Turn peas on hot serving dish and surround with carrots.

RECIPE FOR POTATOES BAKED IN HALF SHELL

Select six flat medium sized potatoes and bake. Remove from oven cut slice from side of each and scoop out inside. Mash, add two tablespoons butter, salt, pepper, and three tablespoons hot milk, then add whites two eggs well beaten. Refill skins and bake five to eight minutes in very hot oven. Potatoes may be sprinkled with grated cheese before putting in oven.

RECIPE FOR ROQUEFORT CHEESE DRESSING

| 2 TABLESPOONS MAYONNAISE | \( \frac{3}{2} \) TEASPOON WORCESTERSHIRE SAUCE |
| FRENCH DRESSING | 2 TABLESPOONS ROQUEFORT CHEESE, broken in pieces |

Mix Mayonnaise Dressing and cheese and add French Dressing very slowly until mixture is thick; then add Worcestershire Sauce. Cream cheese or cream cheese with Roquefort flavor may be used in place of Roquefort.

RECIPE FOR KOSTO CHOCOLATE PIE

Prepare Chocolate KOSTO following directions on back of package. Allow to cool slightly and pour into pie shell which has been previously baked. Top with whipped cream.
Menu

PHILADELPHIA PEPPER POT SOUP
CELERY OLIVES
BRAISED LEG OF LAMB GARNI
BROWN POTATOES FRESH PEAS
HEARTS OF LETTUCE
CHIFFONADE
HOT BISCUITS
CHOCOLATE MOUSSE
COFFEE

RECIPE FOR PHILADELPHIA PEPPER POT SOUP

\[
\begin{align*}
\frac{3}{4} \text{ cup} & \text{ sliced onion} \\
\frac{1}{4} \text{ cup} & \text{ chopped celery} \\
\frac{1}{4} \text{ cup} & \text{ chopped green peppers} \\
4 & \text{ tablespoons butter} \\
3\frac{1}{2} & \text{ tablespoons flour} \\
5 & \text{ cups hot white stock} \\
\frac{3}{4} \text{ pound} & \text{ honeycomb tripe, cut in cubes} \\
1 \frac{1}{2} & \text{ cups potatoe cubes} \\
\frac{1}{2} & \text{ teaspoon peppercorns, finely chopped} \\
3\frac{1}{2} & \text{ tablespoon salt} \\
\frac{1}{2} & \text{ cup heavy cream}
\end{align*}
\]

Cook vegetables in three tablespoons butter for fifteen minutes: add flour and stir until well mixed; then add remaining ingredients except cream. Cover, and let cook for one hour. Just before serving, add cream and remaining butter. One ox tail may be substituted for tripe, or you may use a brown stock instead of clear stock and omit the meat from the soup.

RECIPE FOR LEG OF LAMB GARNI

Select a nice leg of lamb weighing 6 or 7 pounds. Place in a pan and sprinkle with salt and pepper. Dot with butter. Place one carrot, one small onion, chopped, and a few pieces of celery in the pan together with 6 small peeled raw potatoes. Cook until the meat is tender and brown and the potatoes are tender. Lift the meat and potatoes from the pan and keep them warm. Sprinkle a
little flour in a pan and add hot water or half milk and half water. Cook for 5 minutes, stirring constantly. This gravy may be strained or served as it is in the pan which ever you prefer. Garnish the leg of lamb with brown potatoes and fresh peas.

In roasting a leg of lamb be sure that the oven is hot. Then baste the meat as soon as the flour in the pan is brown, and every fifteen minutes afterwards until the meat is done. It will take about one and three fourths hours to roast a leg of lamb. And remember that although mutton is sometimes served rare . . . lamb should always be well done. It may be necessary to put a small amount of water in the pan while meat is cooking so that the meat and vegetables will not dry out.

**RECIPE FOR CURRANT MINT JELLY**

Cut one half tumbler of currant jelly into pieces but do not beat. Try to keep the pieces of jelly firm and whole. Add one and one fourth tablespoons finely chopped fresh mint leaves and thin short shavings from one fourth the rind of an orange. Mix all together and serve with lamb.

**RECIPE FOR HEARTS OF LETTUCE CHIFFONADE**

Break one head of lettuce into five parts and place on five salad plates. Chop two hard cooked eggs into a bowl, together with two boiled beets finely chopped. Mix thoroughly with about one fourth cup of French dressing and serve over hearts of lettuce.

**RECIPE FOR SOUR MILK BISCUITS**

| 2 CUPS FLOUR | 1/2 TEASPOON SODA |
| 1/2 CUP SHORTENING | 1 TEASPOON BAKING |
| 1 CUP SOUR MILK | POWDER |
| 1/2 TEASPOON SALT |

Mix the dry ingredients and cut in the fat. Add the sour milk to form a soft dough. Complete as you would for biscuits that you were baking immediately. That is to pat out the dough to 1/2 inch thickness. Cut with a biscuit cutter and place on a well buttered tin. Dot the top of the biscuits with butter. Put the pan in the ice box to keep cool until ready to bake. Bake in a hot oven until brown . . . This will take from 12 to 15 minutes.

**RECIPE FOR CHOCOLATE MOUSSE**

To make Chocolate Mousse all one needs is one box of Chocolate KOSTO and one cup of whipped cream. Prepare the Chocolate KOSTO according to directions on the package. Place in the ice box to chill. When the KOSTO is firm, take out of the ice box and whip one cup of whipped cream into it, put KOSTO back into the ice box to keep cool until time to serve. Serve in frappe glasses. Chocolate Mousse may be topped with whipped cream and a red cherry if you like.
Menu

LOBSTER PARISIENNE
HEARTS OF CELERY
SALTED ALMONDS
BORSHT
BREAST OF
Duckling Sovereign
Potatoes Princesse
Artichokes
Pineapple a la Carleton
ICE BOX CAKE
COFFEE

RECIPE FOR LOBSTER PARISIENNE

1/4 CUP COLD COOKED PEAS OR
GREEN BEANS
1/4 CUP COLD CARROTS, COOKED
(Chop all Vegetables very fine)

Mix cold vegetables together and marinate with french dressing. Put in ice box to chill. Serve ice cold on lettuce leaf, or in the shell of a half lobster and cover with diced meat of lobster.

RECIPE FOR BORSHT

1/2 OF A 5 POUND CHICKEN
3 QUARTS BOILING WATER
1/2 CUP LIMA BEANS
1 PINT STRAINED TOMATOES
1 POUND CABBAGE
2 ONIONS
1 CARROT
2 APPLES

Place chicken, cut at joints in water. Add sliced cabbage rubbed with salt and pepper, onions, carrots, apples, potatoes, celery root, cut in cubes, beans and tomatoes and cook slowly 2 to 3 hours. Then add sugar and citric acid, (sour salt) and boil 3 minutes. Remove from flame and stir about 1 pint of this soup into the yolks gradually, so it will not curdle. Mix well together. Boiled water may be added if mixture is too thick. Cut up chicken and serve. This is a very old and famous Borsht recipe. You will find that it will serve more than five servings. Put the soup away in a cool place after serving the dinner for five. It will be delicious for luncheon the next day.

RECIPE FOR BREAST OF DUCKLING SOVEREIGN

Select a young Duck weighing from 3 to 3 1/2 pounds as the Butcher sells it to you. See that it is entirely free from pin feathers and remove the wing at the first joint. Peel breast from carcass with
a very sharp knife, using breast bone as a guide. Salt and pepper the inside of the breast and sauté in butter. A word of caution here. Don't cook the breast too well done because in doing so you will lose the fine flavor and dry out the meat until it becomes tough. Medium done is about the degree to which it should be cooked.

Take the livers from the duck that you are going to serve and sauté them very lightly in butter that you have not permitted to get so hot that it has turned brown. Then chop the livers and force them through a sieve in order to facilitate them in liver paste. Add to this paste salt and pepper and a few dried bread crumbs, yolk egg and make a heavy paste. Cut triangles from thin toast, about two inches long and an inch to 11/2 wide, serve the paste on these croutons making a little mound of it (higher in the middle and sloping to the edges). Sprinkle with grated cheese and place under the broiler until the cheese has browned. This will be your garniture.

Take the butter in which the breasts were cooked and thicken it with a little flour or cornstarch, making a nice smooth gravy. To garnish the breasts of duck, chop some parsley and sprinkle it over the breasts.

**RECIPE FOR POTATOES PRINCESSE**

<table>
<thead>
<tr>
<th>3 CUPS 1/2 INCH POTATO CUBES</th>
<th>1/2 TABLESPOON LEMON JUICE</th>
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<tbody>
<tr>
<td>1 CUP WHITE SAUCE</td>
<td>1 TEASPOON CHOPPED PARSLEY</td>
</tr>
<tr>
<td>1 TEASPOON BEEF EXTRACT</td>
<td>1 TABLESPOON BUTTER</td>
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Fry potato cubes in deep fat until delicately browned and drain on brown paper. Make sauce of two tablespoons butter, two tablespoons flour, one third teaspoon salt, a few grains pepper and one cup milk. Add beef extract, lemon juice, parsley, and butter, bit by bit; then add potatoes and serve at once.

**ARTICHOKE BOTTOMS**

Remove all leaves and the choke. Trim bottoms in shape, and cook until soft in boiling salted water. Serve with Hollandaise or Bechamel Sauce.

**RECIPE FOR BECHAMEL SAUCE**

<table>
<thead>
<tr>
<th>1 1/2 CUPS WHITE STOCK</th>
<th>6 PEPPERCORNS</th>
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<tbody>
<tr>
<td>1 SLICE ONION</td>
<td>1/2 CUP BUTTER</td>
</tr>
<tr>
<td>1 SLICE CARROT</td>
<td>1/2 CUP FLOUR</td>
</tr>
<tr>
<td>BIT OF BAY LEAF</td>
<td>1 CUP SCALDED MILK</td>
</tr>
<tr>
<td>SPRIG OF PARSLEY</td>
<td>1/2 TEASPOON SALT</td>
</tr>
<tr>
<td>1/2 TEASPOON PEPPER</td>
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Cook stock twenty minutes with onion, carrot, bay leaf, parsley, and peppercorns, then strain; there should be one cupful. Melt the butter, add flour and gradually stock and milk. Season with salt and pepper. Equal parts of stock and milk may be used.

**RECIPE FOR PINEAPPLE SALAD**

<table>
<thead>
<tr>
<th>5 SLICES PINEAPPLE</th>
<th>15 MARASCHINO CHERRIES</th>
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</thead>
<tbody>
<tr>
<td>5 LARGE DATES</td>
<td>(Walnut Meats may be Used)</td>
</tr>
<tr>
<td>1/2 PINT WHIPPED CREAM</td>
<td>1/2 CUP FILBERTS</td>
</tr>
<tr>
<td>CANDIED ORANGE PEEL</td>
<td>LETTUCE</td>
</tr>
<tr>
<td>2 BANANAS</td>
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</tbody>
</table>

Wash, dry and pit the dates and stuff with nut meats. Put crisp lettuce leaves on salad plates and place a date in the center of each. Cut rings of pineapple in half and place on each side of date with rounded outer edge of pineapple ring against date, to form body and wings. Cover the pineapple halves with whipped cream and 3 slices of banana on each half, two near the top and one in the bottom point of the wing with a half cherry on each slice of banana. Use thin strips of candied orange peel for feeler, sprinkle finely chopped nuts over wings.

ICE BOX CAKE (Use recipe found elsewhere in this book)
RECIPE FOR EGGS A LA RUSSE

Cut hard boiled eggs in halves lengthwise. Scrape out the yolks and carefully fill the white part with Caviar. Chop the egg yolks finely and use as decoration by placing a border between caviar and white part of the egg. Cross two thin strips of Pimento on top.

RECIPE FOR SPICY TOMATO SOUP

| 4 CUPS OF MILK | 3 TABLESPOONS MELTED BUTTER |
| 1 CAN TOMATOES | 3 TABLESPOONS FLOUR |
| 1 SMALL BOTTLE STUFFED OLIVES | 1 TABLESPOON SUGAR |
| SALT | ¼ TEASPOON PEPPER |
| PINCH OF SODA | 1 TEASPOON PREPARED MUSTARD |

Generous pinch each of nutmeg, cloves, curry powder, celery salt.

Heat to the boiling point the tomatoes (using juice only, if preferred). Heat milk in a separate pan. Mix the butter, flour and spices and add to the hot tomatoes, stirring until the mixture thickens. When ready to serve, add a pinch of soda to the tomatoes; then slowly add the hot milk and prepared mustard, stirring continuously. Season with salt, pepper and sugar. Garnish with halved stuffed olives; serve with crackers.
RECIPE FOR STUFFED SHOULDER OF SPRING LAMB BOULANGERIE
BAKER’S STYLE


Slice two large onions very fine, also about three pounds raw potatoes the size of a silver dollar. Mix and season with salt and pepper and place around the stuffed lamb shoulder. Put small pieces of butter on top. Put in oven and baste the meat only. It will require about one hour and half to cook. Do not disturb the potatoes while cooking. Serve meat and potatoes very hot on same roasting pan, chopped parsley on top.

RECIPE FOR NEW PEAS

Allow canned peas to simmer in their own liquid until almost all the liquid has boiled away. Add pepper, salt, butter and a few sprigs of fresh mint leaves. Serve hot as a garnish to lamb.

RECIPE FOR FRENCH DRESSING

Put ¼ teaspoon salt, ¼ teaspoon pepper, 2 tablespoons vinegar and 4 tablespoons olive oil into a small glass jar, cover and shake thoroughly. Some cooks prefer the addition of a few drops of onion juice. One tablespoon each of lemon juice and vinegar may be used. Be sure that you use salad vinegar.

SNOWDRIFT PUDDING

Whip one and one half cups of rich cream. Add five ounces of powdered sugar and eight crushed almond Macaroons. Flavor with vanilla. Then prepare one box of vanillin KOSTO according to the directions on the box. When KOSTO is half cool mix with cream and macaroon pieces. Add one half cup of Apricot pulp from which excess juice has been removed. Put into form and set into the ice box to chill. You may serve Snowdrift pudding with either fresh fruit or melba sauce, or just whipped cream.
Menu

Oyster Cocktail
Cream of Asparagus Soup
Celery Green Olives
Roast Turkey
with Chestnut Dressing
New Green Beans, Buttered
Mashed Potatoes
Hot Madison Rolls
Del Prado Fruit Salad
Special Dressing
Butterscotch Pie
Coffee

Recipe for Oyster Cocktail

16 small raw oysters
2 tablespoons tomato catsup
1 tablespoon vinegar or lemon juice
4 drops Tabasco sauce
Salt
2 teaspoons celery, chopped
1 teaspoon Worcestershire sauce

Mix ingredients, chill thoroughly, and serve in cocktail glasses, or cases made from green peppers placed on a bed of crushed ice.

Recipe for Cream of Asparagus Soup

3 cups clear broth
1 can asparagus
2 cups cold water
1 slice onion

Drain and rinse asparagus, reserve tips, and add stalks to cold water; boil five minutes, drain, add stock and onion; boil thirty minutes, rub through sieve, and bind with butter and flour cooked together. Add salt, pepper, milk and asparagus.

Recipe for Del Prado Fruit Salad

Make a nest of crisp lettuce. Arrange on lettuce, one slice of pineapple, 1/4 pear, 1/4 yellow peach, one section of grapefruit. Top with special dressing, decorate with green or red cherry.
RECIPE FOR ROAST TURKEY

Dress, clean, stuff and truss a ten pound turkey. Place on its side on rack in a dripping pan, rub entire surface with salt, and spread breast, legs, and wings with one third cup butter, rubbed until creamy and mixed with one fourth cup flour. Dredge bottom of pan with flour. Place in a hot oven, and when flour on turkey begins to brown, reduce heat, and baste every fifteen minutes until turkey is cooked, which will require about three hours. For basting use one half cup butter melted in one half cup boiling water and after this is used baste with fat in the pan. Pour water in pan during the cooking as needed to prevent flour from burning. During cooking turn turkey frequently, that it may brown evenly. If turkey is browning too fast, cover with buttered paper to prevent burning. Remove string and skewers before serving. Garnish with parsley or celery tips, or curled celery and rings and discs of carrots strung on fine wire.

RECIPE FOR CHESTNUT DRESSING

3 CUPS FRENCH CHESTNUTS 1/8 TEASPOON PEPPER
3/4 CUP BUTTER 3/4 CUP CREAM
1 TEASPOON SALT 1 CUP CRACKER CRUMBS

Shell and blanch chestnuts. Cook in boiling salted water until soft. Drain and mash, using a potato ricer. Add one half the butter, salt, pepper and cream. Melt remaining butter, mix with cracker crumbs then combine mixtures. The shells may be easily removed from chestnuts by boiling them in water for twenty minutes.

RECIPE FOR MASHED POTATOES

Cook in boiling water for twenty to thirty minutes. Pour off water, run through ricer, season with butter and little cream and beat very light and white.

RECIPE FOR NEW STRING BEANS

Split a pound and a half of Green Beans. Drop in hot boiling water. Cook until tender. Drain and put in saute pan with two ounces of butter. Saute for five minutes. Season with salt and pepper. Serve very hot.

RECIPE FOR MADISON ROLLS

Cook well done enough Irish potatoes to amount to one and a half cups and run through ricer. Dissolve two cakes of yeast in one cup of tepid milk. To potatoes add—

2 EGGS, beaten light 4 CUPS FLOUR
3/4 CUP SUGAR 1 SPOONFUL COOKING FAT
1 TEASPOON SALT

Mix well. Roll out, cut with biscuit cutter, put into buttered pan, brush top with butter. Let rise about one hour and then bake in a moderate oven.

RECIPE FOR SPECIAL DRESSING (DEl PRADO)

7 EGG YOLKS 3/4 TEASPOONFUL BLACK PEPPER
3/4 CUP VINEGAR DASH OF CAYENNE PEPPER
3/4 CUP BUTTER 3/4 TEASPOONFUL CELERY SEED
3/4 CUP SUGAR 3/4 TEASPOONFUL MUSTARD
3/4 TEASPOONFUL SALT

Put vinegar and butter into double boiler. Beat yolks of eggs very, very lightly. Add other ingredients to yolks. When vinegar is hot, add eggs and cook until thick. When cold add one half pint of whipped cream. Add whipped cream when ready to serve. This makes a delicious cooking dressing. You can keep it sealed in jars in the ice box for an indefinite length of time and just use a little at a time. While whipped cream improves the flavor of the dressing it is not a necessary ingredient.

BUTTERSCOTCH PIE (Use recipe found elsewhere in this book)
Menu

CREAM OF MUSHROOM SOUP
TENDERLOIN OF PORK LYONNAISE
FRIED SWEET POTATOES
COLD ASPARAGUS SALAD
CATSUP DRESSING
NESSELRODE PUDDING
SAUCE SABAYON
COFFEE

RECIPE FOR CREAM OF MUSHROOM SOUP

Peel ¾ pound mushrooms, using caps and stems. Slice thin and cook with ½ teaspoon salt and 3 cups boiling water for 20 minutes. Press through a sieve or vegetable press and use 2 ½ cups liquid and pulp. Add to 2 cups of medium white sauce and serve hot. If a richer soup is desired add ½ cup cream to the white sauce before adding mushrooms. Medium White Sauce is made with 2 tablespoons butter, 4 tablespoons flour, 1 teaspoon salt, ⅛ teaspoon pepper, and 2 cups milk. Melt butter, add flour, salt and pepper and mix well. Add milk slowly and bring to the boiling point, stirring constantly to avoid lumping. Keep hot over boiling water until ready to combine with mushroom liquid.

RECIPE FOR TENDERLOIN OF PORK LYONNAISE

5 MEDIUM SIZED FRESH PORK TENDERLOINS
3 TABLESPOONS SHORTENING
4 MEDIUM SIZED ONIONS
PINCH SALT

1 TABLESPOON SIFTED FLOUR
2 TABLESPOONS MALT VINEGAR
1 CUP HOT WATER

Split open pork tenderloins. Season to taste with pepper and salt. Heat shortening in a frying pan and add the tenderloins side by side and cook for five minutes on each side or until well browned. Place on a platter and keep hot. Cut four medium sized onions in halves and slice in fine strips.
Add to the pan and fry gently stirring until a nice golden color. Add a little salt and sprinkle over a tablespoonful of sifted flour and stir well, cooking three minutes. Add vinegar and one cup hot water. Put the tenderloins on top of the onions in the pan and set in the oven for ten minutes. Serve the tenderloins smothered in the onions.

**RECIPE FOR FRIED SWEET POTATOES**

Boil or steam 5 medium sized sweet potatoes. When cold peel and cut them into one third inch slices and these again into one third inch strips. Plunge them into hot fat sufficient to cover and cook for about 4 minutes. Remove with a skimmer and drain on a cloth. Serve very hot.

**RECIPE FOR COLD ASPARAGUS SALAD**

Remove canned asparagus gently from the can and boil in hot water for a second. Remove with a skimmer, lay on a cloth and let get cold. Then place them on a cold platter and serve with catsup dressing.

**RECIPE FOR CATSUP DRESSING**

1 TEASPOON SALT  3 TABLESPOONS MALT VINEGAR 1/2 TEASPOON SUGAR 1/4 CUP OF CATSUP 3/4 TEASPOON PAPRIKA 1/4 CUP OF OLIVE OIL

Mix salt, sugar, paprika, and vinegar together, then add gradually the oil stirring well. At last stir in the catsup. A little chopped parsley mixed in would improve the flavor.

**RECIPE FOR NESSELRODE PUDDING AS GIVEN BY JANE HAMILTON**

Prepare Vanillin KOSTO according to the directions on the package. Place in ice box and allow to become firmly set. Then add two tablespoons of maraschino syrup and work in one cup of whipped cream. Then add 1/2 cup nut meats. Replace in molds and place in icebox until firm. Serve with Sauce Sabayon.

**RECIPE FOR SAUCE SABAYON**

Place two egg yolks and two ounces of sugar in a small copper basin if possible. Briskly stir on range for five minutes. Remove, lay basin on ice and stir until completely cold. Beat up 1/4 cups of cream to a stiff froth and add gradually to the eggs. Mix a dash of vanilla extract into the sauce and serve over the pudding.
Menu
FRUIT COCKTAIL
BEEF BROTH WITH GARDEN VEGETABLES
ROAST DUCKLING WITH APPLE DRESSING
DUCHESS POTATOES
STRING BEANS WITH PARSLEY BUTTER
HEARTS OF LETTUCE WITH 1000 ISLAND DRESSING
FRENCH TART KOSTO
COFFEE

RECIPE FOR FRUIT COCKTAIL
1 DICED ORANGE
1 DICED PEAR
1 DICED APPLE
2 SLICES PINEAPPLE

Place a layer of each in a cocktail glass, garnish with red and green cherries and add a drop of the creme de minthe syrup from the green cherries. Set in the ice box to chill.

RECIPE FOR BEEF BROTH WITH GARDEN VEGETABLES
2 POUNDS OF BEEF SHANK
2 CARROTS
1 STALK CELERY
2 MEDIUM SIZED TOMATOES
2 OUNCES CABBAGE

Have butcher split the shank for you so that you may receive the full benefit of the marrow meat and bone. Boil slowly until the meat separates from the bone. While this is cooking, prepare the vegetables. Cut in small dices or shoe string pieces to suit taste. Remove the meat from the kettle and add vegetables to the broth, cook until done. Season with salt and pepper to taste.
RECIPE FOR ROAST DUCKLING WITH APPLE DRESSING

Prepare duckling as for roast. Stuff with the following dressing:

- 1 SMALL LOAF WHITE BREAD
- 1 PINT MILK
- 2 MEDIUM Sized APPLES
- 4 OUNCES BUTTER
- 2 EGGS
- CHIVES
- PARSLEY
- SALT, PEPPER and NUTMEG

Remove the crust from the bread and soak in one pint of milk until the bread absorbs all the milk. Then take 2 medium sized apples and cut into fine slices, place 4 ounces of butter in frying pan and fry the apples for about 4 minutes. Add apples to the bread and two beaten raw eggs, pinch of chives and parsley, season with salt, pepper and a little nutmeg. Mix all together, stuff the duckling, place in roasting pan with some vegetables and butter, roast slowly, add water to make natural gravy and serve with apple sauce.

RECIPE FOR DUCHESS POTATOES

Select potatoes of uniform size, wash, pare, and let stand in cold water for 1 hour. Cook in boiling salted water until tender. Drain off all water and force through a potato ricer. To 3 cups hot riced potatoes add 2 tablespoons butter, 1 teaspoon salt, few grains paprika, and the beaten yolks of 3 eggs. Force through a pastry bag into different shapes as pyramids, roses, circles. Brush over with beaten egg yolk diluted with 1 tablespoon water. Bake in moderate oven 15 minutes or until delicate brown. Duchess potatoes may also be served with planked steak or fish.

RECIPE FOR THOUSAND ISLAND DRESSING

1 cup olive oil, 3 tablespoons vinegar, 1 teaspoon salt, 1 teaspoon sugar, ⅛ teaspoon paprika, and ¼ cup chopped green pepper, 2 tablespoons chopped stuffed olives, 2 tablespoons chopped parsley and 2 tablespoons chopped onion. Mix thoroughly and shake well in a glass jar with a covered top. Serve over hearts of lettuce.

RECIPE FOR FRENCH TARTS

Have pastry shells ready; take 1 pint preserved, or stewed strawberries, raspberries, blue berries, sliced peaches, apricots, or stoned cherries; pour the fruit into the individual pastry shells, cover with Vanillin KOSTO which has been allowed to cool slightly. Serve with topping of whipped cream.
**Menu**

- Fresh Lobster Cocktail
- Hearts of Celery
- Salted Almonds Olives
- Baby Chicken en Casserole a La Chevaliere
- Parisienne Potato Rissole
- French Endive
- Chocolate Roll
- Coffee

**Recipe for Lobster Cocktail**

Allow four pieces of whole lobster meat, or one fourth cup lobster meat, cut in pieces for each cocktail, and season with two tablespoons each tomato catsup and Sherry cooking flavoring, one tablespoon lemon juice, six drops Tabasco sauce, one eighth teaspoon finely chopped chives, and salt to taste. Chill thoroughly, and serve in cocktail glasses.

**Recipe for Baby Chicken en Casserole a La Chevaliere**

Select one 1 1/4 pound baby chicken for each person, draw chicken, break the breast bone so that it can be drawn out. Stuff with fine herbs, diced sautéed goose liver, truffles, and steamed wild rice mixed with fresh creamed butter. Truss chicken as if for roasting, cover with fat salt pork, put in earthenware casserole, roast 35 minutes, basting it over frequently. Untruss, put back in casserole surround with small balls of carrots, white turnips, small white onions and fresh button mushrooms, which have been glazed beforehand. Pour over a light demi glace, cover casserole and smother for 35 minutes longer. Just before serving sprinkle one spoonful of cooked fresh green peas over and serve.
RECIPE FOR POTATOES RISSOLE

Wash, pare, and trim eight new potatoes of uniform size. Let stand in cold water fifteen minutes, drain, and dry between towels. Fry in deep fat until delicately browned and drain on brown paper. Put in baking pan and bake in hot oven until soft. The time required being about twenty five minutes. Remove to serving dish and pour over one cup rich white or cream sauce.

RECIPE FOR FRENCH ENDIVE

Soak endive in ice cold water for twenty minutes before serving. Slice in two inch slices and serve with thousand island or french dressing.

RECIPE FOR CHOCOLATE ROLL

Beat well yolks of 3 eggs with 3/4 cup powdered sugar. Add 2 tablespoons cocoa and 1 tablespoon flour, mix well and fold in egg white beaten until stiff and 1/2 teaspoon vanilla. Pour into a long pan lined with oiled waxed paper. Sprinkle a little flour on batter. Bake 6 to 10 minutes in moderately hot oven.

Turn out of tin onto a damp towel. In 10 minutes spread with Vanillin KOSTO which has been allowed to cool. Roll and serve sliced with whipped cream. Sprinkle with chopped nuts. This roll may be prepared in the morning and kept in the ice box until time to serve. Can be varied by substituting 2 tablespoons flour instead of cocoa.
RECIPE FOR OYSTERS ON HALF SHELL

15 OYSTERS ON HALF SHELL
1 TEASPOONFUL CHOPPED PARSLEY
1 SMALL PIECE OF GARLIC
1 TEASPOON CHOPPED ONION
3 TABLESPOONS BUTTER
1 TEASPOON LEMON JUICE
1 DASH OF TABASCO SAUCE
1 ONE ANCHOVY CHOPPED
1 ONE STRIP BACON

Place oysters on half shell in dripping pan and bake in hot oven until edges of the oysters curl. Make sauce by rubbing garlic around the inside of a cooking boiler. Cream butter in this bowl until soft and smooth, add one teaspoon lemon juice, a dash of Tabasco sauce, one teaspoonful chopped parsley and one teaspoonful of chopped onions. Add chopped anchovy and mix well. Place one-half teaspoonful of this butter on top of each oyster, and then lay a small square of bacon on top of the butter. Return the pan to the broiler and broil the bacon. Serve oysters piping hot on the half shell.

RECIPE FOR BOILED CHICKEN

Have one small hen cut into pieces. Wash thoroughly, put into pan and cover with boiling water to which one half teaspoonful of salt and pinch of pepper have been added. Allow to boil for two and one-half or three hours, or until very tender.
RECIPE FOR CREAM OF CELERY SOUP

5 stalks celery, roots and white tops
1 quart of water to boil celery
2 cups of milk
2 cups chicken broth
Salt and pepper
2 tablespoons flour
3 tablespoons melted butter

Cut up the celery into very small pieces. Use the roots and the white tops of the celery for they give the soup an additional flavor. Cover the celery with water and allow to boil until tender. Put celery through a fine sieve. Add two cups of milk, and two cups of chicken broth, salt and pepper to the celery pulp. Mix two tablespoons of flour with three tablespoons melted butter, add enough broth to make thin sauce, pour slowly into the soup and allow to come to a boil. Remove from fire. Just before serving one cup cream may be added if desired.

RECIPE FOR BOILED RICE

One half cup rice is enough for five people. Wash rice through four waters or until all starch is removed from the grains. Put into a double boiler and allow to cook for two hours.

RECIPE FOR SUPREME SAUCE

2 tablespoons butter
2 tablespoons flour
3/4 cup soup stock
1/2 cup cream (or milk)
3/4 teaspoon salt
Pepper
3 egg yolks

Melt butter, add flour slowly and stir until all lumps are gone. Add salt and pepper and pour stock into flour and butter mixture very slowly. Cook until smooth. Beat egg yolks slightly add to milk and pour into sauce mixture. Heat in double boiler until thoroughly blended. Serve at once over boiled chicken.

RECIPE FOR CAULIFLOWER WITH BROWN BUTTER

Cauliflower should be looked over carefully and allowed to stand in cold water for at least half an hour. Then drain, pour hot water over the cauliflower, and pour it off again. Boil in salted water until the stalks are tender. Lift out the cauliflower and drain, serve with butter which has been browned quickly. Season with pepper and salt.

RECIPE FOR FRUIT MOUSSE

Small can preserved fruit
1 package vanillin Kosto
3/4 cup lemon juice

Drain juice from fruit and cut it in very small pieces. Prepare KOSTO as usual, mix thoroughly with fruit. Pour into individual or large mould and chill thoroughly. Mix fruit juice with lemon juice and pour over KOSTO when serving.
Menu

LIVER CANAPE
BAKED BEAN SOUP
CELERY OLIVES PICKLES
BRAISED BEEF (HOME STYLE)
SMOTHERED CABBAGE
BAKED POTATOES
HEAD LETTUCE WITH ROQUEFORT CHEESE DRESSING
BUTTER SCOTCH PIE
COFFEE

RECIPE FOR LIVER CANAPE

1 SMALL PIECE CALF'S LIVER
1 SMALL ONION
1 TABLESPOON BUTTER
1 TABLESPOON CATSUP
1 TOMATO SLICE
1 GREEN PEPPER RING
1 SPRIG PARSLEY
1 TABLESPOON CATSUP
1 TABLESPOON BUTTER
1 TABLESPOON FLOUR
1 TABLESPOON CHILI SAUCE
SALT AND PEPPER
PAPRIKA

Soak the liver in milk for an hour. Then, leaving it whole, boil until tender in water with onion and bay leaf. Grind fine and to each cup of liver add 1 tablespoon butter, 1 tablespoon catsup and salt and pepper to taste. Mix until smooth. Prepare toasted round of bread and on these place a green pepper ring. Fill ring with mold of prepared liver, topping with a sprig of parsley and a bit of pimento; add a dash of paprika, serve whole on lettuce.

RECIPE FOR BAKED BEAN SOUP

3 CUPS COLD BAKED BEANS
1 CUPS STEWED AND STRAINNED TOMATOES
3 PINTS WATER
2 SLICES ONION
2 STALKS CELERY
1 TABLESPOON CHILI SAUCE
1 1/2 CUPS BUTTER
2 TABLESPOONS FLOUR
SALT AND PEPPER

Put beans, water, onion and celery in saucepan; bring to boiling point and simmer thirty minutes. Rub through a sieve, add tomato, and chili sauce, season to taste with salt and pepper and bind with butter and flour cooked together. Serve with crisp crackers.
RECIPE FOR BRAISED BEEF

2 POUNDS BRISKET OF BEEF
1 POUND BONED SHORT RIBS
SALT AND PEPPER
4 OUNCES OF BUTTER
1 1/4 CUPS WATER
1 TABLESPOON FLOUR
2 TOMATOES, QUARTERED
6 SMALL ONIONS
6 TINY CARROTS
1/4 QUART COOKING SHERRY
DASH OF CELERY SALT

Cut brisket of beef and short ribs into cubes and season with salt, pepper and butter. Put in thick casserole with water and leave to simmer slowly until all water is evaporated and meat is browned. Add flour and stir until flour is brown, then add tomatoes, onions, carrots, and cooking sherry. Cover with hot water, add celery salt and allow to cook or bake for 3 hours.

RECIPE FOR SMOTHERED CABBAGE

Take off outside wilted leaves from a firm, medium sized cabbage, cut in quarters, and remove tough center portion; then finely chop or force through a meat chopper; there should be five cups. Melt five tablespoons butter in hot iron frying pan, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling point and add two teaspoons salt, one fourth teaspoon pepper, and cabbage. Mix thoroughly, cover, put on back of range, cook slowly from fifty to sixty minutes.

RECIPE FOR ROQUEFORT CHEESE DRESSING

See page 7.

RECIPE FOR BUTTER-SCOTCH PIE AS FOUND IN KOSTO RECIPE BOOK

1 CUP BROWN SUGAR
2 TABLESPOONS BUTTER
1 PINT MILK
1 PACKAGE VANILLIN KOSTO

Mix butter and brown sugar; add 1/2 pint of milk and boil for 10 minutes. Use the other 1/2 pint of milk to make a paste of the KOSTO. Pour the KOSTO paste into the brown sugar and bring to a boil. Pour mixture into pastry shell (individual or large) that has already been baked. Serve with whipped cream or frosted egg whites.
RECIPE FOR FRUIT SOUP

Use one pound and one half of fresh fruit such as cherries, elder berries, red raspberries or black raspberries. If you are using black raspberries don’t use quite so many—one pound will be enough. Put the berries, washed and clean, into a sauce pan and add one and one half quarts of water. As soon as the water starts to boil, add one and one half tablespoons of tapioca to the water. Season with sugar to taste and the juice of one whole lemon. Take from the fire and allow to cool. When cold put into the ice box and allow to stand until it is thoroughly chilled. Serve ice cold in a cup with macaroons or cookies on the side.

RECIPE FOR ENGLISH LAMB CHOPS LUCULLUS

Have five lamb chops cut from the back (saddle) to about one and one half inch thickness. Skewer the ends of the chops to hold them in shape. Place the chops on the broiler under a hot fire and broil for about ten minutes or until medium done. Remove from oven and serve with garniture.
RECIPE FOR LUCULLUS GARNITURE

Boil three pounds of new peas in salted water until tender, but do not cover the kettle. Peas boiled in an open kettle will hold their color and flavor. When the peas are very tender, cool in cold water. Then cut three strips of bacon into small dices, slice six fresh mushrooms and about eight to twelve stalks of green onions, fry ingredients together in a casserole until golden brown, add teaspoonful of flour (stir well to prevent lumps) then add one cup of bouillon or water very slowly to the flour and add peas. Let the whole mixture simmer for five minutes, season with salt and serve on the plate with the lamb chop.

RECIPE FOR ANNA POTATOES

Cut six medium sized potatoes into round slices, not too thick, wash off in water; melt two tablespoons of butter into the bottom of a small baking pan. Put in a layer of potatoes, sprinkle with salt and butter and pepper, another layer of potatoes and more salt and pepper, and pour 2 tablespoons melted butter over the potatoes and bake in oven until delicately browned. Baking time about one and a half hours.

RECIPE FOR SINGAPORE SALAD

One cup mayonnaise, one half cup chutney, chopped fine, one cup chili sauce, half cup green peppers chopped fine, one quarter pimento chopped fine, one tablespoon salt. Rub the salad bowl with garlic. Cut one cup of celery very fine and add the chopped ingredients. Mix well. Put mayonnaise over the salad just before serving.

RECIPE FOR CHARLOTTE RUSSE

Line sherbet glasses with lady-fingers, leaving a small space between them. Fill with Vanillin KOSTO and chill. Garnish with red and green Maraschino cherries. A topping of whipped cream over the KOSTO before garnishing with the cherries will improve this delightful dessert.

RECIPE FOR SALTED ALMONDS

Cover one fourth pound of shelled almonds with boiling water and let stand two minutes; drain, put into cold water, and rub off the skins. Dry between towels. Put one third cup fat, using half lard and half clarified butter into a pan. When hot put in one fourth of the almonds and fry until delicately browned, stirring to keep almonds constantly in motion. Remove with a spoon or small skimmer, taking up as little oil as possible. Drain on brown paper and sprinkle with salt. Repeat until all almonds are fried. It may be necessary to remove some of the salt by wiping the nuts with a napkin.
**Menu**

Fruit Cocktail
Old Fashioned
Vegetable Soup
Celery Sweet Guerkins
Radishes
Stuffed Roast Spring Chicken
Giblet Sauce
Currant Jelly
Whipped Potatoes
Cauliflower Polanaise or Wax Beans Pysanne
Sliced Tomatoes on Lettuce with Lorenzo Dressing
Dairy Cream Pie
Coffee

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**RECIPE FOR FRUIT COCKTAIL**

3/4 can sliced pineapple
Cut into Pieces
1/2 bottle green mint
Cherries
1/2 cup white grapes
Stoned and cut into half
5 small pieces preserved ginger
Green fruit coloring

Put pineapple into a deep bowl, add coloring and set in cold place for a few hours. When ready to serve add cherries and grapes and ginger. Mix well and serve ice cold.

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**RECIPE FOR VEGETABLE SOUP**

Boil chicken legs, giblets and liver with vegetables such as carrots, half of cabbage, onions and celery. Mince all vegetables into small dice and cook until tender. If a thicker soup is preferred, add raw diced potatoes to the rest of the vegetables and cook all together. Withdraw meats from soup for giblets to use in gravy. The meat in this soup is only to give base to the soup and add flavor.

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**RECIPE FOR ROAST CHICKEN WITH DRESSING**

Tear one half loaf dry bread into bits and soak bread in water or milk. Chop onions to taste, scraps of ham or bacon and celery and allow to simmer in butter for a few moments. Squeeze all
moisture out of bread and add to other ingredients. Add two eggs, mix well, and fill the fowl with the dressing.

The chicken should be dressed and cleaned. Then after it is stuffed, place the chicken on its back on a rack in a dripping pan, rub entire surface with salt, and spread breast and legs with three tablespoons butter, rubbed until creamy and mixed with two tablespoons flour. Dredge bottom of pan with flour. Place in a hot oven, and when flour is well browned, reduce the heat, then baste. Continue basting every ten minutes until chicken is cooked. For basting use one fourth cup butter, melted in two thirds cup boiling water, and after this is gone use fat in the pan. When necessary to prevent flour burning, add one cup boiling water. During cooking turn chicken frequently that it may brown evenly. If a thick crust is desired, dredge bird with flour two or three times during cooking. A fowl is done when the breast meat is tender. Allow about twenty minutes to one half hour, per pound of fowl, for roasting.

RECIPES FOR CAULIFLOWER POLANAISE

Boil cauliflower in milk and water. (Milk is used to keep the color of the cauliflower.) Boil until tender. Drain cauliflower. The Polanaise consists of bread crumbs browned in good butter. Chop 2 hard boiled eggs, mix with bread crumbs, and pour over cauliflower while very hot.

RECIPES FOR WAX BEANS PYSANNE

Boil wax beans until tender. You may use either canned wax beans, or fresh beans in season. Simmer chopped onions and chopped bacon and add to wax beans. Add pepper and salt to taste.

RECIPES FOR LORENZO DRESSING (TO BE USED OVER HEAD LETTUCE)

Chop a bunch of water cress very fine, add enough chili sauce to make a rich paste. Add this to french dressing until the dressing is the consistency of mayonnaise. Serve over the lettuce.

RECIPES FOR DAIRY CREAM PIE

Prepare Vanillin KOSTO as directed on the package. Put in the ice box to chill. Then bake a small sponge cake in a pie tin. After the sponge cake is cooled, cut in half, and fill in the center with vanillin KOSTO. Put the upper half of the cake back and cover with whipped cream and serve.
RASPBERRY PRESERVE—KOSTO
Prepare Vanillin KOSTO from the pudding recipe, pour into individual molds and allow to cool. Cover with preserved raspberries or stewed raspberries and serve.

COCOANUT PUDDING—KOSTO
1 PACKAGE VANILLIN KOSTO
1 CUP COCOANUT, MOISTENED WITH A LITTLE MILK
1 PINT MILK
Prepare KOSTO in the regular way and stir in cocoanut when KOSTO is taken from fire. Sprinkle grated cocoanut over top and serve.

RICE PUDDING—KOSTO
1 CUP RICE
1 CUP RAISINS
1 PACKAGE VANILLIN KOSTO
Steam rice from 20 to 30 minutes in double boiler, in one pint of water. Prepare KOSTO as usual, mix with rice and raisins and bake in the oven for fifteen minutes.

CAKE FILLINGS AND CREME PIES
Follow the same directions given in KOSTO Pudding. When KOSTO is taken from fire, let cool slightly, stir in the stiffly beaten white of one egg and then fill cakes, tarts, or pie-shells while KOSTO is still warm.

MARCAROON—KOSTO
1 PACKAGE OF VANILLIN KOSTO
1 CUP POUNDED MACAROONS
Prepare KOSTO in usual way. Allow it to cool slightly; add pounded macaroons and mix thoroughly; pour mixture into individual molds first dipped into cold water, and chill. Serve with whipped cream.

STEAMED GRAHAM CRACKER PUDDING—KOSTO
1 CUP GRAHAM CRACKER CRUMBS SOAKED IN
1/2 CUP HOT MILK
1 PACKAGE CHOCOLATE KOSTO
1/2 CUP CURRANTS OR SMALL RAISINS
Prepare KOSTO as usual and mix with soaked graham cracker crumbs and raisins or currants; place in mold—chill and serve with fruit sauce.
If preferred Vanillin KOSTO may be used in place of Chocolate and served with lemon sauce.

KOSTO SAUCE
Prepare in the usual way, using an extra 1/2 pint of milk. Use warm over bread, plum or other puddings calling for sauces. Also good on plain cakes.
RICE MOLD WITH PINEAPPLE—KOSTO
1 CUP COOKED RICE; SWEETENED TO TASTE
1 CUP GRATED PINEAPPLE
1 PACKAGE VANILLIN KOSTO
Prepare KOSTO as usual; mix with rice and pineapple; pour into large or individual molds; chill and serve with a sauce made with pineapple juice, juice of one lemon; two tablespoons sugar.

FRUIT DESSERT—KOSTO
Prepare Vanillin KOSTO in the usual way and add the following:
One-half cup of stewed, strained, sweetened apricots, prunes or figs, mix with KOSTO, mould, chill and serve with cream, plain or whipped.

GRAHAM CRACKER CRUST PIE
1 CUP GRAHAM CRACKER CRUMBS
1/2 CUP BUTTER
1/2 CUP SUGAR
SCANT TEASPOON CINNAMON
Mix ingredients thoroughly. Pack solidly in pie plate. Bake few minutes in moderate oven. (Until butter is melted). Fill with 1 package Vanillin KOSTO prepared according to directions on back of package. Serve with topping of whipped cream.

CHOCOLATE SPONGE - KOSTO
1/2 CUP CHOPPED NUTS
1/4 POUND CHOPPED MACAROONS
1 PACKAGE CHOCOLATE KOSTO
Prepare the KOSTO as usual; mix with the nuts and macaroons; pour mixture into large, or individual molds, chill in ice box for a few hours; serve with whipped cream topped with maraschino cherry.

DAIRY CREAM PIE
Prepare Chocolate or Vanillin KOSTO as directed on the package. Put in the ice box to chill. Bake a small sponge cake in a pie tin. After the sponge cake is cooled cut in half, and fill in the center with KOSTO. Put the upper half of the cake back and cover with whipped cream and serve.

LEMON PIE - KOSTO
1 PACKAGE LEMON KOSTO
1/2 CUP SUGAR
1 PINT WATER

OTHER RECIPES
BUTTERSCOTCH PIE ............... See page 25
ICE BOX CAKE .................. See page 5
CHOCOLATE PIE ................ See Page 7
CHOCOLATE MOUSSE ......... See page 9
SNOWDRIFT PUDDING ........ See page 13
NEsselRODE PUDDING ........ See page 17
FRENCH TARTS ............... See page 19
CHOCOLATE ROLL ............ See page 21
FRUIT MOUSSE ............. See page 23
CHARLOTTE RUSSE ......... See page 27
ONE PACKAGE SERVES FIVE PEOPLE