

A dainty richness always!



WHEN the time draws near for your guests to arrive . . . when foods are prepared and ready to serve . . . that's the one time that great satisfaction comes from knowing . . . from being positive that your dinner will be a success. Of course, the way things are served plays a big part in the success or failure of your meal . . . but foods properly prepared with dependable ingredients are imperative to the perfect dinner.

And, for the dessert . . . nothing is more nourishing and enjoyable than cake . . . cake that has been raised to the highest possible nutritional value by the unfailing leavening action of

CALUMET THE WORLD'S GREATEST BAKING POWDER

Last minute disappointments because of failures with bakings are never experienced by the millions of women who now use Calumet. Its double action assures results wherever and whenever used.

Calumet contains two leavening units: one begins to work when the dough is mixed . . . the other waits for the heat of the oven; then both units work together.

Contains only such ingredients as have been officially approved by the U. S. Food Authorities.

Follow the recipe on this page and learn by experience of the time-tested dependability of Calumet Baking Powder.

The whites of more than 6,500,000 eggs are used in the manufacture of Calumet, the World's Greatest Baking Powder, each year, and over 1½ billion pounds of flour are leavened with it.



Cocoanut Cake

½ cup shortening	3 cups sifted flour
1½ cups sugar	3 level teaspoons Calumet Baking Powder
3 egg yolks	¼ level teaspoon salt
1 cup milk or cocoanut milk	3 egg whites
	1 teaspoon vanilla

Sift flour three times with baking powder and salt. Cream shortening, add sugar gradually, vanilla and egg yolks. Beat thoroughly. Add dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Bake in two layers in a moderate oven (375 degrees F.) 20 to 30 minutes. Cover with cocoanut frosting.



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