

"KITCHEN PARTY" PROGRAM COMBINES COOKING AND FUN

Frances Lee Barton promises gay and profitable half-hour every Friday . . . Famous personality says cooking and fun should go hand-in-hand . . . Shows how every-day food can be made glamorous and exciting

WHY THE NAME—'Kitchen Party'?" Mrs. Barton was asked. "Are you really going to have a party every Friday afternoon—with refreshments to encourage your assisting stars in their musical efforts?"

Mrs. Barton laughed. "I don't doubt that Warren Hull and Jimmy Wilkinson will eat up plenty of the dishes we make, but that's not the reason we're calling it the 'Kitchen Party'. We chose that name, because we think it really expresses the kind of program this is—entertainment and music and a jolly good time in the kitchen—while real work is going on!

And it carries out a theory that I've had for a long time—that cooking itself should be fun—full of glamour and adventure and the party spirit!

"Do you know what they say about a friend of mine? They say, 'She hasn't much money, nor a great deal of time, but a meal at her home is always an event.' The reason they say that is because she's a veritable Glorifier of Food. She has a genius for taking plain, undistinguished food, and fixing it up with a deft touch—a bright turn—that changes it into a meal of beauty.

"You've known women, haven't you, who appear to have an unlimited wardrobe—just because they know how to transform a plain simple black dress into a dozen dresses, with a bright scarf—a smart collar—a pair of new clips? You know.

"And, of course, you can do the same thing with food. You don't have to strain the budget to make meals exciting. Hot breads, for instance, don't add expense, but how much they can do for a meal! Maybe a stew's a stew for 'a' that'—but when it's tender—lusciously browned—delicately flavored with a bay leaf, perhaps—given a crown of light biscuits, browned to golden in the oven—well, then it's a stew, as my family says, that's 'gone to heaven'.

"Serve a creamed dish in individual custard cups, with a touch of parsley and have a party. The next time you're tempted to heat up a can of corn or tomatoes and let it go at that, just reflect that those foods deserve a better fate. For there you have the makings of a corn pudding, southern style, or



• Warren Hull, master of ceremonies for Mrs. Barton's "Kitchen Party," says this is the kind of valentine to give a man! Lace paper, cooling doves, and rose-colored Cupids may be all right in their way, but

you can't eat them! And can he eat this gleaming heart-shaped mold of tender rose-red Strawberry Jell-O with its frill of whipped cream—the NEW Jell-O that tastes TWICE as good? Just give him five minutes alone with it!



• Presenting Martha Mears, who replaces Frances Langford on the "Kitchen Party" program. Miss Mears' lovely contralto voice has been one of the features of the famous Colgate House Party broadcast and she has created for herself a large and enthusiastic following through this and other N.B.C. programs. Martha Mears is a comer on the airwaves. Her musical background includes study with some of the most famous vocal teachers in the country and five years of professional church solo and choir work before she ever sang popular tunes.



• "Does she REALLY have eight children?" That question has been answered with a smiling affirmative several thousand times since Frances Lee Barton became a well-known personage of the air. And here are the eight most smiling and convincing affirmatives—most convincing, for when did eight child faces show a stronger family likeness? From left to right, we have Hugh, Joy, Peter, Mrs. Barton, Paddy, Harry, Johnnie, Dissie, and Jimmy.

savory scalloped tomatoes, crusted with crumbs and maybe cheese.

"Instead of poultry—stuff a pocket of pork or veal with a special dressing—maybe apple and prune, or nut. Give flank steak a dressing of bread and sage and onion—and you have a feast!

"Why, not long ago, I read of a famous Duke whose favorite dessert was a beautiful 'mold of gelee, made from limmons'—and it took his chef all day to prepare it. Think of it! And the Lemon Jell-O, which you buy so cheaply and prepare so quickly, is undoubtedly far more beautiful and deliciously flavored than that of the pampered Duke!

"And then, there's Baker's Chocolate, and chocolate is a royal food, which not so many generations ago, only the nobility were permitted to eat. The glorifying you can do with that. Sauces! Frostings! Drinks! And Baker's Coconut gives a luxurious air to any food. It transforms a dish of cut-up fruit into Ambrosia—Heavenly Hash, as some people call it. Use it on fruit salads, as a topping for coffee cake, or baked into the top of gingerbread. And there's an idea—dress up gingerbread with whipped cream, or apple sauce, and if you add a sprinkle of coconut to either, you have indeed glorified gingerbread.

"It's that kind of thing I mean, when I speak of putting glamour into cooking. And it's my ambition to show women, not only the right way to mix and bake and cook—but the gay way—the way that shows imagination and a happy-hearted willingness to try new ideas. I

want everybody to be happy about cooking! And that's why we call this program the 'Kitchen Party'!"

Come to my "Kitchen Party"
every Friday afternoon

I HOPE every one of you will come to my "Kitchen Party" each week—and tell your friends to tune in, too! I have dozens of grand new recipes for you. And I am so enthusiastic about these talented and delightful people who are on my program—and I want everybody to share in the good times we are having!

You'll find the list of stations on the next page, with the right time for your own locality. And the bulletins for February are on pages 3 and 4, ready for you to cut out and save. Bulletins for the month will come in each issue of this free newspaper, the Broadcaster. They will contain all the recipes I give on the air and additional recipes used in my menus or mentioned during the program.

If you have not already sent in your name to be placed on the regular mailing list for this free newspaper, the Broadcaster, do send in that coupon on the next page right away! I'll be looking for it! Until Friday then,

Cordially yours,

Frances Lee Barton

Sure of Success . . . Every Time

WITH ONE OF FRANCES LEE BARTON'S RECIPES



● Frances Lee Barton reads letters from her listeners and learns from them what recipes they've liked, and what others they want her to give on the air and in the new Broadcaster.

COMPANY COMING! It's an occasion. Do you dare to serve something new?

If you have one of Frances Lee Barton's recipes, the answer is—yes. As one of our listeners put it, "When Mrs. Barton introduces it to you, you can treat a new recipe like an old family favorite." You can put your faith in it. You can be sure it will work. And every time you make it, you'll have a dish that you are proud to serve.

The first time that you try one of her exciting new recipes, it's a grand adventure, but it is not an experiment. All the experimenting—the testing and trying, the tasting and fussing—has been done for you. You are repeating—ingredient for ingredient, step by step—a recipe which other women have made many times before, and in a kitchen very like your own.

A Real Home Kitchen

For that is what the General Foods Kitchen is—a well-equipped, efficient, busy place, but a real home kitchen nevertheless—tucked away in a great office building. In that building the express elevators swoop down eighteen floors, but the corridor that leads to the Kitchen is redolent of spice and chocolate, and the cozy fragrance of hot breads just out of the oven.

There you will find a group of women whose life work is—good food. Scarcely a day passes when they do not work out some new recipe or a new way to improve an old favorite. They are just as enthusiastic as any bridge hostess over an idea for a delightful new Jell-O salad. They try it out using different combinations, various seasonings—perhaps

a little onion, a spoonful of chopped green pepper, or the slightest touch of cayenne pepper. They make and remake a new recipe for a cake twenty-five



● A glimpse into the General Foods Kitchen any work-day morning! Always something different to test and try—on this particular day cake was being mixed. Seven Minute Frosting made and spread, and a new mold tried out for Jell-O. Perhaps the one clue to the remarkable character of this kitchen is the pair of pencils in Miss Clarke's pocket—evidence that every detail will be written down for further checking and testing before the recipe is passed along to you!



● A committee of tasters gathers in the General Foods Kitchen to judge a new recipe for a Swans Down Cake.

times, if necessary, to get the ingredients in the exact right proportions.

How Recipes are Tested

Whenever a new dish is being worked out or an old one improved, it is tasted and voted upon by many people. These tasters represent different parts of the country—some from the South, some from the West, others from New England. They have widely varying back-

grounds of food habits and tastes, but all have high food standards. If it's a cake, for example, they demand not only a delicious flavor but a fine, even grain, a perfect texture—Calumet's fine "velvety crumb" about which they tell you. They discuss whether the recipe is practical—try to make sure that it could be made successfully by the average woman in the average

home—and they consider the cost of it as carefully as you would yourself.

Mrs. Barton's recipes are not One-woman Recipes. Haven't you all known those grand old One-woman Recipes—marvelous cakes and pies and pastries which some one person is able to achieve and nobody else can ever duplicate? Our grandmother's cook books were full of just such recipes. Their books were treasure troves—there is no doubt about it—but you needed a magic key to unlock them. They were written in a sort of code—butter the size of a duck's egg, an iron kitchen spoonful of lard, enough sugar to fill a flowered teacup, and "add water till it begins to feel right. Mix and bake." There were no directions on

how to mix, how long to bake, how many people you might expect to serve. All these things you were expected to know—or guess.

No More Guessing

You need never "guess" when you use one of Frances Lee Barton's recipes. It's all written down for you. The ingredients are listed in the order in which you use them. All the details have been checked and re-checked—even the size of the pan, the temperature of the oven, the time required for baking, and the number of servings that you can expect.

Once you have read one of Mrs. Barton's recipes, you know everything you need to know about it. With many other recipes you must learn by "trial and error" the little extra and exact things which make for success every time. The two things Mrs. Barton asks of you are that you use accurate level measurements and follow the recipe exactly—then your chances of success are equal to hers. So you see why you can treat a recipe from Frances Lee Barton "like an old family favorite." Every artist—and every cook—must have a repertory, and with the help of Mrs. Barton's recipes you can always serve the right dish at the right meal and be as sure of it the first time as the tenth.

Listen to Frances Lee Barton Friday

Afternoons Over these Stations

CITY	Local Time	Station	CITY	Local Time	Station	CITY	Local Time	Station
Baltimore	2:30	WFBR	Hot Springs	1:30	KTSH	Portland, Ore.	a.m., 11:30	KGW
Boston	2:30	WEEI	Houston	1:30	KPRC	Providence	2:30	WJAR
Buffalo	2:30	WBEN	Kansas City	1:30	WDAF	Salt Lake City	12:30	KDYL
Chicago	1:30	WMAQ	Los Angeles	a.m., 11:30	KFI	San Antonio	1:30	WOAI
Cincinnati	2:30	WSAI	Milwaukee	1:30	WTMJ	San Francisco	a.m., 11:30	KPO
Cleveland	2:30	WTAM	Minn.-St. Paul	1:30	KSTP	Schenectady	2:30	WGY
Denver	12:30	KOA	New York	2:30	WEAF	Seattle	a.m., 11:30	KOMO
Des Moines	1:30	WHO	Oklahoma City	1:30	WKY	Shreveport	1:30	KTBS
Detroit	2:30	WWJ	Omaha	1:30	WOW	Spokane	a.m., 11:30	KHQ
Duluth-Superior	1:30	WEBC	Philadelphia	2:30	KYW	St. Louis	1:30	KSD
Fort Worth-Dallas	1:30	WBAP	Pittsburgh	2:30	WCAE	Tulsa	1:30	KVOO
Hartford	2:30	WTIC	Portland, Me.	2:30	WCSH	Washington	2:30	WRC
						Worcester	2:30	WTAG

The Dish of the Month

There's Carl Carmer's book, "Stars Fell on Alabama," which was a Book of the Month. There's the song of the same name that everybody hums, and for our first dish of the month here's a grand February dinner in one dish that comes from the land that the stars fell on. This recipe was for many years the treasured possession of a fine old cook whose name is Repire—short for Repine Not Harris. The General Foods Kitchen has translated Repire's masterpiece into level measurements and tested it many times. It is savory with sage and other seasonings and encircled by a golden ring of sweet potato biscuits. You'll want to serve these biscuits—on their own, with other menus. They are delectable with baked ham.

ALABAMA PORK STEW

- 3 cups cooked pork, cut in 1-inch cubes
- 1 tablespoon butter
- 2 cups stock, or
- 2 cups water and
- 2 bouillon cubes (beef flavor)
- ¼ teaspoon salt
- ⅛ teaspoon sage
- Dash of pepper
- 1 cup small onions, boiled
- 1½ tablespoons Minute Tapioca
- ½ cup sifted flour
- 1½ teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 1½ teaspoons sugar
- 2 tablespoons butter or other shortening
- ½ cup cold mashed sweet potatoes
- 3 tablespoons milk (about)

Brown pork in butter. Add stock and seasoning; bring to a boil and simmer, covered, 10 minutes. Add onions and Minute Tapioca and bring to a brisk boil, stirring constantly. Serve hot on platter, placing hot Sweet Potato Biscuits around edge. Serves 6 to 8.

For Sweet Potato Biscuits, sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening; then cut in sweet potatoes. Add milk gradually, stirring until soft dough is formed. Turn out immediately on slightly floured board and knead enough to shape. Roll about ¼ inch thick and cut with floured 1¾-inch biscuit cutter. Bake on ungreased baking sheet in hot oven (450° F.) 12 to 15 minutes. Makes 15 biscuits.



TOPPED WITH FLUFFY BISCUITS!

● Biscuits can be combined with a rich brown stew in many interesting ways. Besides the Alabama Pork Stew with Sweet Potato Biscuits, described at the left, there's Beef Stew en Casserole with a coverlid of tiny plain baking powder biscuits. Delicious—and an impressive company dish, too, as this attractive photograph proves.

FEBRUARY

"Kitchen Party" Programs

- February 1—Frills and Fancies for February Parties
- February 8—Giving Glamour to Everyday Meals
- February 15—Muffin Surprises for Winter Menus
- February 22—Holidays for the Housekeeper

Save Recipe Bulletins!

We have prepared a beautiful brown Duratex board binder with rings to hold the recipe bulletins!

Not only is it attractive with its green decorations, but it will keep your bulletins in good condition and always ready for use. When opened, it lies flat on the table making for very easy reference.

You can have this special binder, post-paid, simply by mailing the coupon, checked for the binder, with 10 cents.

Use the Coupon Below

If you have already sent your name for our Broadcaster mailing list, it is not necessary to use the coupon below—unless you have not ordered the binder. If you have no use for the coupon, send or give it to a friend or relative who would like to receive all future issues of the Broadcaster containing Frances Lee Barton's famous recipe bulletins.

Thank You!

"I enjoyed your little Broadcaster. I read every word of it, and studied the faces of your musical stars. I kept it before me during your broadcast to-day, and looked at their faces as they talked or sang.

"Of course, I want the binder for your recipes. I shall cut them all out, re-enforce the holes with little re-enforcing rings and put them in the binder, and save the other helpful suggestions. I shall look forward to receiving the Broadcaster each month."

FRANCES LEE BARTON, General Foods, Battle Creek, Mich.

Please place my name on your regular mailing list to receive, free, future issues of the General Foods Broadcaster containing Frances Lee Barton's Recipe Bulletins.

Please send me the Binder for Mrs. Barton's Bulletins, too, for which I enclose ten cents.

NAME _____

ADDRESS _____

CITY _____ STATE _____



Frills & Fancies for February Parties

Valentine Cakes and Desserts

"Say it with cake"—and send individual heart-shaped little cakes or cookies for valentines this year. Place each one on a small paper doily to represent the lacey frill of a valentine.

Frost small heart-shaped cakes (Bulletin No. 5) with white frosting and decorate edges with pink frosting piping put on with cake decorator. For variety, reverse the color scheme. Or outline edges with tiny round red cinnamon candies or candy hearts, and place candy motto heart in center, if desired.

Cover individual square cakes (Bulletin No. 5) with whipped cream and place a heart cut from clear red Jell-O in the center of each. For heart, mold Jell-O in shallow sheet pan and when firm cut with small heart-shaped cookie cutter. Red Jell-O may also be iced or broken up with spoon and bits of it folded into whipped cream for valentine cake decorations.

Bake Cotillion Cake (Bulletin No. 5) in two layers and frost with Seven Minute Frosting tinted pale pink. Cut heart from waxed paper and lay on top of cake. Cover rest of top and sides with Baker's Coconut. Peel off waxed paper and fill in design with more frosting to make raised pink heart. Place on lace paper doily. See illustration.

Red Jell-O in Strawberry or Cherry flavor is ideal for molded desserts for valentine parties. Put a piping of whipped cream around edge of Jell-O heart mold and serve on lace paper doily (see illustration page 1). If using



● Baker's Coconut Turns this Delicate Swans Down White Cake into a Lacy Valentine

individual heart molds, or hearts cut from sheet of Jell-O with cookie cutter, put piping at base of dessert.

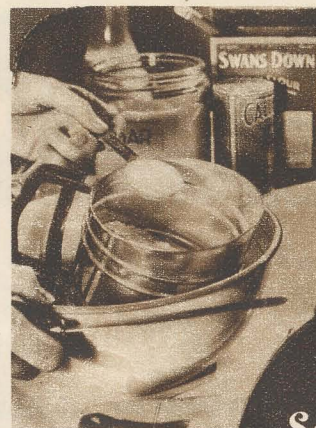
Washington's Birthday Touches

Use Baker's Coconut to make hatchet or Washington's hat designs for decorating large cakes. Frost cake and trace design on top with tip of knife or cake tester. Fill in with coconut. Use white coconut on chocolate or other colored frosting, and tinted coconut on white frosting. Or use small nests of coconut with a red cherry for center of each to make border for cake.

For small cakes make cherry decoration using bits of cherries with green colored citron stems. If citron is not green enough, soak in a little water tinted with green coloring and dry before using. A tiny American flag stuck in the center of a small white-frosted cake is always an effective decoration. A number of these cakes with flags flying and placed on a large platter make a patriotic centerpiece.

For a Washington's Birthday Salad to add color and distinction to your holiday party, dissolve a package of Cherry Jell-O in 1½ cups of warm cherry juice, and then add ½ cup of the liquor drained from stuffed olives. When the Jell-O has thickened slightly, fold in ½ cup of sliced stuffed olives and 1½ cups of canned sweet red cherries, cut in quarters. Mold the salads in little individual fluted molds.

Make cherries for a fruit cup garnish by scooping little balls from clear red Jell-O molded in a sheet pan. Use a potato ball knife or the smallest of your measuring spoons to cut them.



1. Sift flour, baking powder, sugar, and salt together once



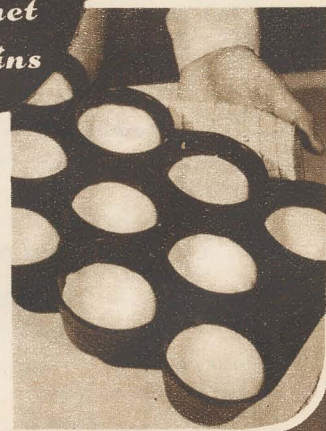
2. Combine all liquids—beaten egg, milk, melted butter

4

Steps in Making Perfect Calumet Muffins



3. Stir only until all flour is dampened; avoid overmixing



4. No more stirring—quickly fill pans with spongy batter

● Perfect muffins should be golden brown, light and fluffy, tender in crumb, and fine in texture—perfectly mixed and perfectly leavened. To make them (see recipe in Bulletin No. 7) just follow the steps pictured above. And Calumet Baking Powder's slow, steady, perfectly balanced double action can be depended upon to do its part in assuring complete success.

CUT ALONG DOTTED LINES—PUNCH HOLES AS INDICATED AND FILE IN BINDER. (SEE COUPON OFFER ON PAGE 2)

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 5

FEBRUARY, 1935

COTILLION CAKE

(3 egg whites)

3 cups sifted Swans Down Cake Flour	½ cup milk
3 teaspoons Calumet Baking Powder	½ cup water
¼ teaspoon salt	1 teaspoon vanilla
½ cup butter or other shortening	¼ teaspoon almond extract
1½ cups sugar	3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time, beating after each addition until smooth. Add flavoring; fold in egg whites quickly and thoroughly. Bake in greased shallow pans, 9¼x15¼ inches, in moderate oven (375° F.) about 40 minutes. Cut into various shapes with knife or cutters and frost as desired.

For layer cake, bake in two greased 9-inch pans in moderate oven (375° F.) 20 minutes.

POINTS ON MAKING AND DECORATING

1. Use Swans Down Cake Flour. Its superlative whiteness, softness, and tenderness make a delicate tender white cake that is worthy of any occasion.

2. Cream butter thoroughly, then add about 2 tablespoons of sugar, working it in thoroughly with back of mixing spoon. Continue adding sugar in this way until all is used and mixture is very light and fluffy.

3. Add a little (about ¼) of flour mixture to creamed butter and sugar mixture to prevent curdling. Then add about ⅓ of liquid and continue with alternate additions of flour and liquid, beating extra long and hard after each addition.

4. Beat egg whites until they pile in snowy peaks, but be sure they are still moist and shiny-looking, for overbeaten whites make a dry cake.

5. Fold in beaten whites with a rhythmic down-up-over motion. Work quickly and blend whites completely into the smooth silvery batter. Bake in sheet pan as directed.

6. Cool sheet cake; then cut into fancy

shapes. Use a long sharp knife, a ruler, round or fancy cutters with sharp edges. Cut with as little pressure as possible, and avoid a sawing motion so sides of cakes will be smooth and corners sharp. Dainty squares, rectangles, triangles, diamonds, crescents, and heart shapes are attractive for party affairs.

7. Brush off all loose crumbs before frosting cakes. Frost with Seven Minute Frosting or a plain butter frosting. Fancy cakes may be frosted on top and sides, or on tops alone. If cakes are to be decorated, spread frosting smoothly over top.

8. Decorate cakes simply. Keep designs dainty and scaled to size of cake. A bit of decoration in the center is usually enough, although with squares or triangles, the decoration may be put in corners. If several bits of decoration are used on round cakes, there should be an odd number of them evenly spaced around cake. Colored sugars, tiny colored candies, candied and dried fruits, nuts, coconut, shaved or grated chocolate may be used for decorations.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 7

FEBRUARY, 1935

CALUMET MUFFINS

(Standard Muffin Recipe)

2 cups sifted flour	1 egg, well beaten
2 teaspoons Calumet Baking Powder	1 cup milk
2 tablespoons sugar	4 tablespoons melted butter
½ teaspoon salt	or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Do not attempt to beat the mixture until smooth, but as soon as all flour is moistened, turn into greased muffin pans. Bake in hot oven (425° F.) 25 minutes, or until done. Makes 12 muffins.

These muffins may be varied by adding fruits, nuts, or bacon to the flour mixture. Add one of the following: ½ cup currants, cut dried apricots, broken nut meats, or crushed crisp bacon; or ⅔ cup finely cut dates or dried prunes.

FRUITED BRAN GEMS

(Cereal Muffins)

⅔ cup water or milk	1 cup raisins or finely chopped dates
1 cup Post's Whole Bran	1 egg, well beaten
1 cup sifted flour	¼ cup molasses
3 teaspoons Calumet Baking Powder	3 tablespoons melted butter
¼ teaspoon salt	or other shortening

Pour water over bran and let stand 5 minutes. Sift flour once, measure, add baking powder and salt, and sift again; add fruit. Combine egg, molasses, and shortening; add to bran mixture and mix well. Add flour and fruit, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425° F.) 25 to 30 minutes. Makes 12 muffins.

TEA MUFFINS

(Cake Type Muffins)

1½ cups sifted Swans Down Cake Flour	4 tablespoons butter or other shortening
1½ teaspoons Calumet Baking Powder	4 tablespoons sugar
¼ teaspoon salt	1 egg, well beaten
	½ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar, and cream thoroughly; then add egg and beat well. Add flour, alternately with milk, a small amount at a time, beating only until smooth after each addition. Bake in greased muffin pans in hot oven (425° F.) 20 minutes. Makes 12 small muffins.

All measurements are level

LET ME SUGGEST... by Frances Lee Barton



A candy novelty for February is made by dipping marshmallows in melted fondant in the top of a double boiler. The fondant should be flavored with peppermint and tinted pink or red as desired.

Cut-up celery, pineapple, and cooked cranberries molded in Lemon Jell-O make a delicious and colorful party relish.

Two-meal Sunday Menus, with much of the work done the day before will mean more rest for the housekeeper. Let these menus help you enjoy the day with the family. See Bulletins Nos. 7 and 8 for recipes.

"BRUNCH"

(Breakfast and Lunch Combined)

Grapefruit Sections with Orange Juice
Fluffy Omelet Broiled Sausages
Fruited Bran Gems
Coffee or Postum-made-with-milk

DINNER

Stuffed Shoulder of Veal
Browned Potatoes Stewed Tomatoes and Celery
Parker House Rolls Cranberry Sauce
Lettuce Salad
Coconut Fruit Tarts
or
Hot Gingerbread Cakes with Apple Sauce
Sanka Coffee

When you make tart shells, roll your pastry 1/8 inch thick and then cut circles with a 4- or 5-inch floured cooky cutter. Fit each pastry circle on the outside of an upturned tart pan, pressing the pastry carefully into each little scallop. Trim off the edges and prick the pastry with a fork. Bake them in a hot oven (450° F.) 10 to 15 minutes or until they're slightly brown. If you haven't individual tart pans, use an upturned muffin pan.

When you're serving baked potatoes, cut 1 1/2-inch cross sections in the center top of each one, and press the potato toward the top so it will burst through the opening. Add butter, salt, and a sprinkle of paprika.

Combine left-over bits of cake with fruit and serve with a custard sauce; substitute cake crumbs for bread crumbs as a coffee cake topping. Combine bits of cake with cubed or riced Jell-O or ice cream; use them in place of bread in a pudding. Or stick two or three bits together with frosting, frost the outside and roll in Baker's Coconut to form Snowballs.



• A Fluff of Whipped Cream Turns Plain Gingerbread into a Popular Dessert

"Before and After" Menus. Same food, same cost, but what a difference! A little imagination and careful planning can dress up the plainest every-day meal without adding a penny to its cost. Recipes in Bulletin No. 6.

"BEFORE"

Boiled Ham and Cabbage
Boiled Potatoes Buttered Carrots Celery
Rolls Butter
Stewed Apricots
Maxwell House Coffee

"AFTER"

Scalloped Ham and Cabbage
Baked Potatoes Carrot and Celery Salad
Hot Rolls Butte.
Apricot Whip
Maxwell House Coffee

For a pudding garnish that's different make whipped cream roses with your cake decorator. Form them on a sheet of waxed paper and slip them into the freezing tray of your refrigerator to get very firm. At the last minute top each serving of pudding with one of the little white roses. You can use the same idea, too, with a very fluffy hard sauce.

Do you know that left-over muffins can be made almost as good as new by reheating them in the covered top of a double boiler? And have you tried splitting and toasting them, either plain or with a sprinkle of grated cheese and paprika?

Do you leave the skins on apples when making apple sauce? Quarter, cook until tender and put the apples through a coarse sieve to remove the cores and skins before the sugar is added. You save time, and get more real apple flavor this way. For a change, try adding a little cinnamon, or nutmeg, or grated orange or lemon rind.

CUT ALONG DOTTED LINES AND FILE IN BINDER (SEE COUPON OFFER ON PAGE 2)

1268 Printed in U. S. A.

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 8

FEBRUARY, 1935

COCONUT FRUIT TARTS

Fill baked tart shells with quartered canned apricots, drained crushed pineapple, or sliced bananas mixed with orange juice. Top with mixture of whipped cream and Baker's Coconut. Sprinkle with additional coconut; for banana tarts, toss together coconut and grated orange rind until thoroughly blended.

HOT GINGERBREAD CAKES

2 cups sifted Swans Down Cake Flour	1/3 cup butter or other shortening
2 teaspoons Calumet Baking Powder	1/2 cup sugar
2 teaspoons ginger	1 egg, unbeaten
1 teaspoon cinnamon	2/3 cup molasses
1/2 teaspoon salt	3/4 cup milk

Sift flour once, measure, add baking powder, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Turn into greased cup-cake pans, filling them 2/3 full. Bake in moderate oven (375° F.) 20 minutes, or until done. Serve with whipped cream or apple sauce. Makes 2 dozen cup cakes. Or bake in 8x8x2-inch pan.

This batter may be stored in cold place as long as 24 hours before baking. Cover the partially filled cake pans with damp cloth, then waxed paper; tie securely and store in refrigerator until cakes are to be baked.

FLUFFY OMELET

2 tablespoons Minute Tapioca	1 tablespoon butter
3/4 teaspoon salt	4 egg yolks, beaten until thick
1/8 teaspoon pepper	and lemon-colored
3/4 cup milk	4 egg whites, stiffly beaten

Combine Minute Tapioca, salt, pepper, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Turn into hot, buttered 10-inch frying pan. Cook over low flame 3 minutes. Then bake in moderate oven (350° F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side and serve on hot platter. Serves 6.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 6

FEBRUARY, 1935

SCALLOPED CABBAGE AND HAM

4 cups coarsely shredded cabbage	1/8 teaspoon paprika
3 tablespoons Minute Tapioca	2 cups milk
1/2 teaspoon salt	2 tablespoons butter
1/8 teaspoon pepper	1/2 pound boiled ham, chopped
	1/2 cup fine bread crumbs, buttered

Cook cabbage in boiling, salted water 2 minutes; drain. Combine Minute Tapioca, salt, pepper, paprika, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Place layer of tapioca mixture in greased baking dish, then layer of cabbage and ham; repeat, finishing with layer of tapioca mixture. Cover with crumbs. Bake in moderate oven (350° F.) 20 minutes, or until crumbs are browned. Serves 4 to 6.

APRICOT WHIP

1 package Strawberry Jell-O	1 pint warm apricot juice and water
	1/2 pound dried apricots, cooked and sweetened

Dissolve Jell-O in warm apricot juice and water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Force apricots through sieve. Fold into Jell-O. Pile lightly in sherbert glasses. Chill until firm. Serve plain or with whipped cream, or with custard sauce. Serves 12.

CHOCOLATE PUDDING

3 squares Baker's Unsweetened Chocolate	6 tablespoons flour
3 cups milk	1/4 teaspoon salt
3/4 cup sugar	1 teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Add vanilla. Chill and serve with cream. Serves 6.

This pudding may be varied by folding in 1/2 cup Baker's Coconut, 1/2 cup chopped walnut meats, or 1 medium banana, diced.

All measurements are level

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