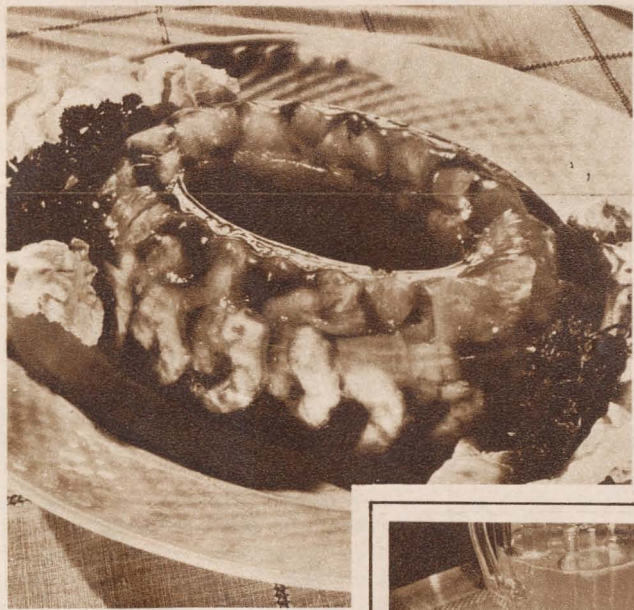


"KITCHEN PARTY" PARADE!

Vacation time!... Hot August days!... Cool
Summer dishes and "Kitchen Party"
Programs keyed to fit the mood!



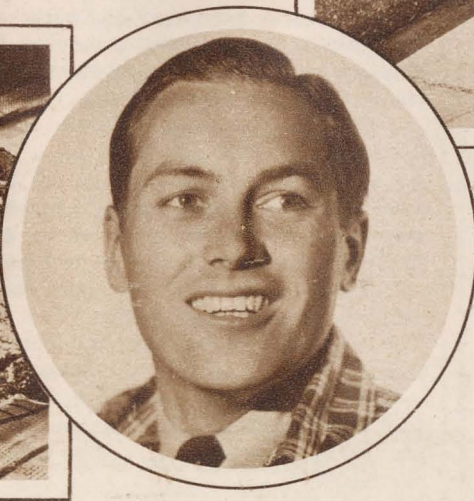
• (ABOVE)—The young man on the left has just finished making a freezerful of delicious ice cream with the new Jell-O Ice Cream Powder to show his brothers and sisters how easy it is to prepare. Now he's showing them how easy it is to eat—though the others don't seem to need any lessons in that direction! Incidentally, they're all children of Frances Lee Barton and Johnnie really did make the ice cream himself by the recipe on the box.

• (RIGHT)—You've been here! It's Radio City! Remember? Jimmie Wilkinson, "Kitchen Party" star is showing the sights to Marie de Ville, newcomer to the cast who replaces Martha Mears during Martha's vacation as guest artist. Marie, by the way, who has also just been signed up to sing at the famous Rainbow Room atop Radio City, sixty-eight floors above where she's walking, looks mighty pleased at whatever Jimmie is pointing out. Or maybe it's just Jimmie. He has a way like that with gals!



• (ABOVE)—Like a sea breeze on a sultry August day! Serve shimmering molded Jell-O salads straight out of the refrigerator. As a first course, as a main course, as a combination salad and dessert course, they'll add crisp charm to summer menus.

• (RIGHT)—When guests drop by in the afternoon, bring out a frosty pitcher full of fruit punch, and cut into that luscious spice cake. What a flavor combination—smooth, blended spices in a delicate Swans Down cake, with the tartness of the icy fresh fruit!



• (LEFT)—Lanny Ross, radio's youngest, brightest star, is heard by millions of "Show Boat" listeners every Thursday night. Now you will hear this popular tenor in an enjoyable new Sunday evening program—"Lanny Ross's State Fair Concert."... Lanny's newest radio program is a series of Sunday evening concerts broadcast from a mythical "State Fair Park." Each week he will be accompanied by a talented guest star, and Howard Barlow's famous symphony orchestra—N.B.C. nation-wide network. Consult your local paper for time and station.

MY CHILDREN LOVE TO COOK

By FRANCES LEE BARTON

LOOK at this picture of my Dissie. Don't you think she's a darling? Or am I prejudiced? She's making Cup Cakes—twelve of them—which means one for all of us, including Lizzie, and one left over. Whoever says "FIRST" first, will get the extra one. That's how it goes in a large family.

Cup Cakes are Dissie's specialty. Johnnie used to be the Cup Cake maker, but he's been promoted to such things as pie crust and ice cream. You can see him licking the dasher of the freezer in the picture on page one. The one who makes the ice cream ALWAYS licks the dasher, of course. That's compensation.

You know, so many women have said to me, "I think it's charming to have the children learn to cook, but don't you find it a lot of bother to teach them? It's so much easier



"Dissie"

just to do the job one's self than to take time to teach the youngsters."

Well, in my opinion, the answer to that is, "Yes—and no!" It is some bother the first time. But think! A half hour devoted to teaching has repaid me in how many batches of cup cakes? I couldn't count! And, actually, the children learn one from the other. I can teach little Harry how to make a Lemon Pie Filling, and the first thing I know, Hughie has learned from Harry. It goes through the family like a chain letter! And aside from the actual helpfulness of it, children miss a lot of fun if you don't teach them to cook. Teaches them team-work, too!

I'm not one to advise others—not being so crazy about advice myself!—but honestly I think you'll like our system! Will you try it and write to me and let me know the results?

Dish of the Month

Here's a luncheon or supper dish de luxe to serve as a centerpiece for your buffet table, or in small individual molds for lunch or bridge refreshments. This delicious molded entrée, which combines meat and vegetables on one plate, should become one of your trusty standbys.

It is made of left-over cooked chicken, or you may substitute veal or canned chicken. You can vary the proportions of veal and chicken and fill the center of the ring with creamed mushrooms as the recipe suggests, or else use carrots, peas, asparagus, young string beans—or a combination of left-over vegetables along with tiny onions in a parsley-flecked white sauce.

Chicken Ring

- ½ cup sliced mushrooms or stems
- 2 tablespoons butter
- 1½ cups chopped chicken
- 1½ cups chopped veal
- ¾ cup diced celery
- 2 tablespoons chopped parsley
- 3 tablespoons Minute Tapioca
- ¾ teaspoon salt
- Dash of pepper
- ¾ teaspoon onion juice
- ¾ cup stock or milk
- Creamed mushrooms

Sauté mushrooms in butter; combine with remaining ingredients in order given. Turn into well-greased ring mold and bake in hot oven (450° F.) 30 minutes, or until done. Let stand 2 minutes before removing from mold. Unmold and fill center with creamed mushrooms, or with any desired creamed vegetable or combination of vegetables. Serves 6.

Frances Lee Barton Asks Your Help

In the last few years many of my radio listeners have sent me letters about their experience with Certo. And I can't tell you how much I have appreciated hearing from these women and what a great help these messages have been to me.

Some of these letters gave me interesting and valuable facts concerning the use of Certo in making jams and jellies—others wrote me about new jams and jellies that they made with Certo—still others told about new uses for jams and jellies—special dishes, gravies, custards, etc.

Few women realize what importance we attach to such letters—how helpful and valuable they are, by giving to others ideas and recipes which they have discovered and enjoyed.

That's why I want to urge every woman who reads this to write in to me and tell me all about her experiences with Certo. Some of you may have a question to ask or may have experienced some difficulty in jam and jelly making. Some perhaps are using Certo for the very first time. Then, too, I would especially like to hear of your success and how the family likes your Certo-made jams and jellies.

And so, friends, won't you write and tell me what you think about Certo? I will appreciate it, as I have already told you. Just address: Frances Lee Barton, General Foods, Battle Creek, Michigan.

Thank you.

Frances Lee Barton

Get this MICKEY MOUSE CEREAL SPOON for your child

It's a wonderful spoon, with the raised figure of Mickey on the handle! Made in extra heavy silverplate—and backed by Wm. Rogers Mfg. Co. unlimited guarantee.

Sent in return for the box top from one box of Post Toasties and 10¢ in stamps! Send for as many spoons as you want. But be sure to include a box top and 10¢ for every spoon ordered. Post Toasties, Battle Creek, Michigan. (This offer expires Oct. 31, 1935)



"SHOWBOAT"... Bigger and Better!

Soon to celebrate a third anniversary on the air-ways, the mythical Maxwell House Showboat continues to be one of the great favorites of radio audiences everywhere. Current popularity contests show the tremendous following that Lanny Ross, Captain Henry, Conrad Thibault, Molasses 'n' January, and the other Showboat stars command. Present plans call for an even bigger and better show. The old Showboat, according to radio story, was burned and a modern craft, capable of

staging the finest musical productions, has just been launched. Be sure to tune in and enjoy the full hour programs of music, romance and comedy that are in store for you.

Also, you surely will want to obtain a copy of "Songs of the Showboat." This beautiful 64-page book of "songs that never grow old" is described in an enclosure that comes with this copy of the Broadcaster. Be sure to read about it and send for your copy at once.



AUGUST "Kitchen Party" Programs



- August 2—"Making Creamy Smooth Ice Cream" August 16—"Jell-O Salad Plates"
- August 9—"Cakes That Use Up Egg Yolks" August 23—"Summer Roly-polys"
- August 30—"Cookies Any Child Can Make"



"KITCHEN PARTY" Portraits

AL and LEE REISER

TO LOOK at Al and Lee Reiser you would never guess they had had so much experience with violence and sudden death . . . But Al has rescued 13 people from drowning at one time or another, while Lee survived a train wreck in which 14 people were killed in his car . . . The boys are cousins and native New Yorkers . . . Both come from musical families . . . Al's father was a violinist who played with George M. Cohan for 17 years . . . Lee's father played the flute and the piano with various Russian Symphony orchestras . . . Lee made his professional debut at 15 as accompanist to a violinist at Aeolian Hall in New York. Playing from memory, the violinist lost his place and suddenly skipped five pages of music. Lee admits he was a bit confused, but he managed to catch up without the audience being any the wiser . . . His first job was as an errand boy at \$4 a week . . . Broke into radio with Al in the Spring of 1932 . . . They got a job on their first audition . . . Now they are on the air every day in the week except Thursday . . . Lee has composed several serious musical numbers but has never published them . . . His hair has been streaked with gray since he was 10 years old as a result of an attack of typhoid fever . . . Al Reiser got his musical start in high school when he organized a dance orchestra . . . playing at first only at school dances . . . before long they were given engagements at several leading New York hotels . . . After graduating from Columbia University, where he made the football, la crosse, and swimming teams, Al went into business . . . For seven years he owned and managed a chain of four stores specializing in ladies' ready-to-wear clothing . . . During the war he sold more than \$1,000,000 worth of Liberty bonds . . . His hobbies are horseback riding and collecting Indian arrowheads . . . Both boys declare the height of their ambition is "To top our field."



Last month we told you about Jack Arthur, the new master of ceremonies of the "Kitchen Party" Program. Here he is! And from the letters we have had from you we are happy to know that you are more than pleased with his voice, and personality!

SALAD SERVICE

Every day is salad day in the summer time, and yet despite their frequent appearance, salads need never lack variety. Use Lemon or Lime Jell-O for tart molded salads, and the four other Jell-O flavors—Strawberry, Raspberry, Cherry, and Orange—for sweeter dessert salads. Vary the greens, vary the dressings, change the accompaniments to suit the salad and the occasion.

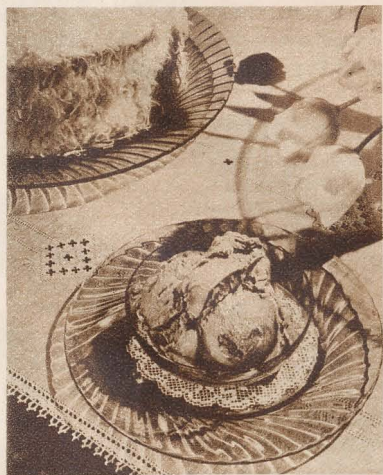
Serve salads very cold on plates that have been well chilled in the refrigerator, and then for contrast, something hot and piquant—tiny Calumet Baking Powder scones, toasted and buttered—fruit and nut muffins—miniature biscuits with marmalade or a spread of cheese and chopped bacon—or crisp crackers toasted and buttered, sprinkled with paprika, the edges dipped in chopped parsley.

As for dressings—there are dozens of ways to vary the usual mayonnaise and French dressings. To mayonnaise add sour cream and horse-radish, chopped chives or watercress or parsley, chili sauce, and pickles. Green and red peppers and bits of Roquefort cheese are excellent combined with either type of salad dressing.

ICE CREAM AND —

WHEN Dolly Madison was First Lady of the Land she set the Capitol agog by serving at one of the presidential receptions a "superb and delicious novelty"—a freezer full of homemade Vanilla Ice Cream. Since that time, ice cream has become the great American treat. Now, with the new Jell-O Ice Cream Powder it is so quickly made and economical that you can serve it just as often as your family clamors for it. It's grand just plain. Or, if you like—here are a few suggestions for "Ice Cream and—"

CAKE—they're made for each other. Layer cakes, of course; Swans Down Sponge and Angel Food Cakes with ice cream piled in the center; and ice cream sandwiches. There are those famous ones known at Vassar as Devils or Angels—vanilla ice cream served between slices of Devil's Food Cake, or chocolate ice cream served between layers of white cake—and topped with chocolate sauce. Small cakes, too; crisp nut cookies; sponge drops; lady fingers; and surprise cup cakes hollowed, filled with ice cream, and topped with fruit or jam.



Chocolate Ice Cream—Coconut Cake!
Need more be said!

FRUIT—drama on a silver platter—the two halves of a pineapple cut lengthwise with the crown left on, hollowed, piled high with ice cream and served with a fruited, pineapple sauce. Or ice cream in orange cups with sprigs of fresh mint; in golden circles of cantaloupe and hot cherry sauce. With bananas lining the sherbet glass; or as fruited coupes in tall parfait glasses, alternating layers of fruits and ice cream. As a topping for Apple Betty. And for novel party refreshments—tray-frozen ice cream made and served in small paper tortoni cups, garnished with nuts and candied fruits.

SUNDAE SAUCES—pass a trayful—and let them make their own selection—chocolate, butterscotch, and a hot peach sauce (see Bulletin No. 31) with an assortment of nuts—Baker's Coconut, plain or toasted, pecans, almonds and peanuts.

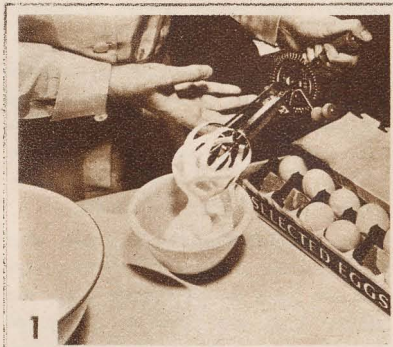
PIES AND PASTRIES—glorified à la mode—not just apple pie, but cherry, peach, raisin, blueberry, and apricot, and nothing so good as a juicy deep-dish blackberry pie piping hot with a scoop of ice cream on top. And for gala desserts—cream puffs, éclairs, meringues, and tart shells—all with a luscious ice cream filling and chocolate or butterscotch sauce.

COOL DRINKS—sodas in the home—made by adding a scoop of ice cream to a glass of ginger ale, sparkling water, or Coca Cola. Stir well and serve directly.

GOLD CAKE POINTERS

DO YOU have trouble making gold cakes? Then learn to beat the egg yolks until they are really *thick and lemon-colored*. This is the most important part in the making of a gold cake. Beat the yolks long and hard until they are very, very thick with a waxy look. When whipped to perfection, they should be thick like mayonnaise.

And always use Swans Down Cake Flour in your gold cakes. Ordinary flour with its elastic gluten would become tough if subjected to the amount of beating necessary for the perfect blending of a gold cake. For a cake with a lovely color and a close fine grain, study these step-by-step photographs and follow the recipe for Economical Gold Cake (Bulletin No. 32).



1. Beat egg yolks until thick and light and lemon yellow. Use a rotary beater and a bowl suited in size to the number of egg yolks to be beaten.

2. Coax the thick, fluffy mass of egg yolks out of the bowl with rubber scraper or spatula. Then beat the yolks into the thoroughly creamed butter and sugar.

3. A final hard beating makes the batter smooth and light. It blends all the ingredients together thoroughly and incorporates still more air.

4. Spread batter uniformly and smoothly, pushing it up against the sides and into the corners of the pan so that the cake will have an even surface and may rise evenly.

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 32

AUGUST, 1935

ECONOMICAL GOLD CAKE

(3 egg yolks)

2 cups sifted Swans Down Cake Flour	3 egg yolks, beaten until thick and lemon-colored
2 teaspoons Calumet Baking Powder	
1/2 cup butter or other shortening	3/4 cup milk
1 cup sugar	1 teaspoon vanilla

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring and beat thoroughly. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Spread Luscious Lemon Frosting generously on top and sides of cake.

This cake may also be baked in two greased 8-inch layer pans in moderate oven (375° F.) 25 to 30 minutes, or in greased cup-cake pans in moderate oven (375° F.) 20 minutes, or until done. Makes 3 dozen small cup cakes.

Luscious Lemon Frosting: Add 1 tablespoon grated orange rind to 3 tablespoons butter; cream well. Add 1 1/2 cups sifted confectioners' sugar gradually, blending after each addition. Combine 2 tablespoons lemon juice and 1 tablespoon water; add to creamed mixture, alternately with additional 1 1/2 cups sifted confectioners' sugar, until of right consistency to spread. Beat after each addition until smooth. Add dash of salt.

CHOCOLATE MARBLE CAKE

(3 egg whites)

2 cups sifted Swans Down Cake Flour	1 teaspoon vanilla
2 teaspoons Calumet Baking Powder	3 egg whites, stiffly beaten
1/4 teaspoon salt	1 square Baker's Unsweetened Chocolate, melted
6 tablespoons butter or other shortening	1 tablespoon sugar
1 cup sugar	2 tablespoons hot water
2/3 cup milk	1/4 teaspoon soda

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 milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Fold in egg whites quickly and thoroughly. To melted chocolate, add sugar and water, stirring until blended. Then add soda and stir until thickened; add to 1/3 of cake batter. Put by tablespoons into greased 8x8x2-inch pan, alternating light and dark. Bake in moderate oven (350° F.) 55 minutes, or until done.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 33

AUGUST, 1935

JELL-O RING SALAD

1 package Lime Jell-O	1 1/2 cups grapefruit sections, cut in pieces
1 cup warm water	
1/8 teaspoon salt	1 cup grapefruit juice and water

Dissolve Jell-O in warm water. Sprinkle salt over grapefruit; drain thoroughly, add water to juice to make 1 cup, and add to Jell-O. Chill. When slightly thickened, fold in grapefruit. Turn into ring mold; chill until firm. Unmold on crisp lettuce and fill center with Tuna Fish Salad. Serve with additional mayonnaise. Serves 6.

For Tuna Fish Salad, combine 1 cup flaked tuna fish, 1/2 cup chopped celery, 1/2 cup cooked peas, fresh or canned, 1 tablespoon chopped pimiento, 1 tablespoon chopped green pepper, 1/2 teaspoon salt, dash of pepper, 2 teaspoons lemon juice, and 6 tablespoons mayonnaise. Chill before serving.

CRIMSON CREST SALAD

1 package Lemon Jell-O	4 teaspoons vinegar
1 pint warm water	1 tomato, cut in thin wedges
1/2 teaspoon salt	3/4 cup each diced celery and cucumber

Dissolve Jell-O in warm water. Add 1/4 teaspoon salt and vinegar. Arrange tomato wedges in bottom of ring mold with edges overlapping. Pour enough Jell-O into mold to anchor tomatoes and chill until firm. Chill remaining Jell-O until thickened. Combine celery, cucumber, and remaining 1/4 teaspoon salt; drain and add vegetables to thickened Jell-O. Turn into mold over layered tomatoes. Chill until firm. Unmold on crisp lettuce and fill center with Veal and String Bean Salad. Garnish with mayonnaise and sprigs of parsley. Serves 6.

For Veal and String Bean Salad, combine 1 cup diced cooked veal, 1 cup cooked string beans, 1/4 teaspoon salt, dash of pepper, 1/4 teaspoon onion juice, 1/8 teaspoon Worcestershire sauce, 1 tablespoon oil, and 1 tablespoon vinegar. Chill thoroughly.

GYPSY FRUIT MOLD

1 package Orange Jell-O	3 fresh peaches, sliced
1 pint warm water	1 cup blueberries

Dissolve Jell-O in warm water. Pour a thin layer into loaf pan and chill until firm. Chill remaining Jell-O until thickened. Arrange peaches on firm layer and cover with thickened Jell-O. Chill until firm. Add blueberries and cover with remaining Jell-O. Chill until firm. Unmold and serve in slices on crisp water cress; garnish with cream mayonnaise. Serves 8.

All measurements are level

Unbroken egg yolks will keep if covered with cold water in a bowl; but broken yolks must be kept in a tightly covered jar. When using broken yolks, I measure them, allowing one tablespoonful for each yolk called for in the recipe.



Drop dough for cookies from the tip and not from the side of teaspoon, if you want your cookies to have a nice round shape. If the dough sticks to the spoon, use a rubber batter scraper or another teaspoon to ease it off.

Egg yolks will beat up best in a small deep bowl—one just large enough for your rotary beater to fit into snugly. Otherwise you will have trouble in bringing your egg yolks to the thick and lemon-colored stage required for gold cakes.

I often grate lemon or orange peel before squeezing the fruit for juice, and keep it on hand in the refrigerator, wrapped in waxed paper. It's a convenience to have some ready when needed.

If you use canned peaches in Gypsy Fruit Mold (Bulletin No. 33), you can add the fruit as soon as the Jell-O is dissolved and it will arrange itself in two layers. The canned peaches will all sink to the bottom and the blueberries will all float on the top, and stay that way in the firm Jell-O.

Any left-over meats and vegetables may be combined to fill the center of Crimson Crest Salad, and other fish besides tuna may be used in the Jell-O Ring Mold. (Bulletin No. 33)

Always fill a ring salad mold to within 1/4 inch of the top so that it will not break when being turned out. To unmold it, loosen it first with a knife around the top and center, then dip up to the edge in warm water, turn over on plate, and shake. If it sticks, raise the mold a little at one side and run the knife up at just one spot. This lets up the air and the salad will come out easily.

If your cooky sheet buckles, it's probably because you have not always filled the pan full when baking. When only a few cookies are to be baked at a time, use an inverted pie pan or cake pan, rather than the large cooky sheet.

Color blanched almonds green with food coloring to look like pistachio nuts and use them for garnishing cakes and sauces. They are especially pretty on Chocolate Sundae Sauce. (Bulletin No. 31)

Chocolate Sundae Sauce will keep about a month in the refrigerator, so why not make up two or three times the recipe and always keep some on hand during the ice cream season?

Pack brown sugar firmly into the measuring cup when making Butterscotch Sauce (Bulletin No. 31) or using any of my recipes that call for it. If the sugar is lumpy when bought, put it in a covered jar with a moistened cloth or piece of damp brown paper on top of the sugar before adjusting the lid.

To freshen dried out lemons, oranges, or limes, plunge the fruit into hot water for two or three minutes, and you will be surprised to see how nearly they return to normal.

I keep fresh fruits from discoloring by sprinkling exposed surfaces with lemon juice. If I have a large quantity of fruit or whole pared fruit, I submerge it in left-over canned pineapple juice. Sliced apples will stay white several hours in cold salt water.

COCONUT DROP COOKIES

- 1 1/2 cups sifted Swans Down Cake Flour
- 1 teaspoon Calumet Baking Powder
- 1/8 teaspoon salt
- 1/2 cup butter or other shortening
- 1 cup sugar
- 3 egg yolks, unbeaten
- 1 1/4 cups Baker's Coconut
- 4 1/2 tablespoons milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well; then add coconut and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Drop from teaspoon on ungreased baking sheet and bake in hot oven (400° F.) 10 to 12 minutes, or until done. Makes 3 dozen cookies.

CHOCOLATE DROP COOKIES

- 2 cups sifted Swans Down Cake Flour
- 1 1/2 teaspoons Calumet Baking Powder
- 1/4 teaspoon soda
- 1/4 teaspoon salt
- 1/2 cup butter or other shortening
- 2/3 cup brown sugar, firmly packed
- 1 egg, unbeaten
- 2 squares Baker's Unsweetened Chocolate, melted
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/2 cup broken walnut meats

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add egg and beat well; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating thoroughly after each addition. Add vanilla and nuts. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (350° F.) 12 minutes, or until done. Frost with chocolate butter frosting, if desired. Makes 4 dozen cookies.

SOFT MOLASSES COOKIES

- 3 cups sifted Swans Down Cake Flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons soda
- 1 teaspoon ginger
- 1 1/2 teaspoons cinnamon
- 1/2 cup butter or other shortening
- 1 cup sugar
- 1 egg, unbeaten
- 1/2 cup molasses
- 1 cup sour milk or buttermilk
- 1/2 teaspoon vanilla

Sift flour once, measure, add salt, soda, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, mixing well after each addition. Add vanilla. Chill 1 to 2 hours, or until firm enough to hold shape. Drop from teaspoon on lightly greased baking sheet, placing about 2 inches apart. Bake in hot oven (400° F.) 13 to 15 minutes, or until done. Makes 6 dozen cookies. Note: Chill cooky dough between bakings, if necessary.

All measurements are level

FOLD ON THIS LINE

CUT ALONG DOTTED LINES

Form 1055 Printed in U.S.A.

FRESH PEACH ROLY-POLY

- 1 1/2 tablespoons lemon juice
- 3/4 cup sugar
- 3 cups thinly sliced peaches
- 2 cups sifted flour
- 2 teaspoons Calumet Baking Powder
- 1/2 teaspoon salt
- 4 tablespoons butter or other shortening
- 3/4 cup milk (about)
- Melted butter

Add lemon juice and sugar to peaches and let stand 30 minutes; then drain.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Turn out immediately on slightly floured board and roll 1/4 inch thick. Brush with melted butter and spread with drained peach slices. Roll as for jelly roll. Moisten edge and press against roll. Place in greased loaf pan with edge of roll on under side; brush with melted butter. Bake in hot oven (400° F.) 35 to 40 minutes. Serve hot with Hot Peach Sauce; top with whipped cream if desired. Serves 8.

For Hot Peach Sauce, measure drained peach juice and add water to make 1 cup. Mix 2 teaspoons flour with enough cold liquid to make a smooth paste, add to juice, and cook until slightly thickened, stirring constantly.

BLACKBERRY OR BLUEBERRY ROLY-POLY: Prepare dough as for Fresh Peach Roly-poly. Brush with melted butter; cover with 1 1/2 cups fresh blackberries or 1 1/4 cups fresh blueberries, then sprinkle with 6 tablespoons sugar. Roll as directed. Bake in hot oven (400° F.) 20 to 25 minutes. Serve hot with cream. Serves 8.

POINTS ON MAKING

1. First prepare peaches, allowing time for them to stand 30 minutes.
2. Mix dough by usual biscuit method. Use Calumet, the Double-Acting Baking Powder, for a light, tender roly-poly. Calumet is so economical, too—only one teaspoon is required for each cup of flour.
3. Turn dough out of mixing bowl on lightly floured bread board, and shape deftly into a smooth ball.
4. Roll lightly 1/4 inch thick with floured rolling pin, making a fairly regular rectangle as you roll.
5. Brush dough generously with melted butter, and spread with drained peach slices, leaving an inch margin of dough all around.
6. Roll sheet of dough as for jelly roll, making an inch turn at one end and continuing to roll it over and over. Finish with open end on top. Moisten edge of dough and press down on the roll to fasten in place. Press ends of roll together to hold in the peaches.
7. Using a broad spatula, place roll, seam-side down, in greased loaf pan, and bake as directed in recipe.

All measurements are level

FOLD ON THIS LINE

CHOCOLATE SUNDAE SAUCE

- 2 1/2 squares Baker's Unsweetened Chocolate
- 1/2 cup water
- 3/4 cup sugar
- Dash of salt

Add chocolate to water, bring to a boil, and cook 4 minutes, stirring constantly. Add sugar and salt, and boil 4 minutes longer, stirring constantly. Serve hot or cold on ice cream, puddings, or cake. Makes 1 cup sauce.

This sauce may be kept in an air-tight container in refrigerator and used as a syrup base for hot chocolate drinks.

BUTTERSCOTCH SAUCE

- 4 tablespoons butter
- 1/2 cup dark brown sugar, firmly packed
- 2 tablespoons light corn syrup
- 3 tablespoons water
- 1/2 teaspoon vanilla

Put butter, brown sugar, and corn syrup in saucepan; place over low flame and stir constantly until mixture bubbles vigorously. Add water, bring to a boil, and boil 1 1/2 minutes. Remove from fire; add vanilla. Serve hot or cold. Makes 3/4 cup sauce.

PEACH SUNDAE SAUCE

- 1/2 cup sugar
- 1/4 cup water
- 2 cups sliced fresh peaches
- 1 tablespoon lemon juice
- 2 drops almond extract

Combine sugar and water and bring to a boil. Add peaches and simmer 3 to 4 minutes. Add lemon juice and almond extract. Makes 1 3/4 cups sauce. This sauce has fresh peach flavor, yet will not discolor on standing.

CREAMY LOG CABIN SAUCE

- 2 cups Log Cabin Syrup
- 1/2 cup chopped walnut meats
- 1 cup heavy cream

Cook syrup until a small amount forms a soft ball in cold water (238° F.). Remove from fire; add cream gradually, stirring constantly. Cool. Add nuts. Serve on vanilla ice cream. Makes about 2 1/2 cups sauce.

All measurements are level

This file including all text and images are from scans of a private personal collection and have been scanned for archival and research purposes. This file may be freely distributed, but not sold on ebay or on any commercial sites, catalogs, booths or kiosks, either as reprints or by electronic methods. This file may be downloaded without charge from the Radio Researchers Group website at <http://www.otrr.org/>

Please help in the preservation of old time radio by supporting legitimate organizations who strive to preserve and restore the programs and related information.