

BROADCASTER

Volume I •• No. 9

Mailed free on request... Address: General Foods, Battle Creek, Michigan

SEPTEMBER, 1935

ARE YOU A WINNER... IN THE BAKING GAME?

If you use the right ingredients and know the rules, you can't lose, says Frances Lee Barton



WHAT a thrill it is to turn out perfect cakes and hot breads! There's nothing like it! And yet lots of women miss out. Because of lack of self-confidence due to a failure or two they think they just aren't "born bakers."

Or else they feel that there's some mystery about successful baking—some secret into which they have never been admitted. "Born bakers" ... "mystery"! ... Nonsense, say I!

I've seen many women who were down in the dumps about their lack of baking prowess suddenly turn into magnificent bakers. They sim-

ply discovered that some one fault, of which they had been completely oblivious, was responsible for all their difficulties.

No more cake failures!

Here's a paragraph from a letter that's typical of quantities that come to us:

"I had just taken a cake, heavy and lifeless, from the oven and I didn't know what the trouble was. I turned on the radio and sat down to think. And there you were, Mrs. Barton, talking about successful cake making. You were polite in

what you said. But, just the same, it seemed as though you had walked right into my kitchen, pointed an accusing finger at me and said: 'You were careless in your measuring. You had the equipment. Why didn't you use it?'"

This listener went on to say that since then she's measured everything accurately, and has had no more cake failures. The jolt that I accidentally gave her showed her what was wrong with her baking.

Perhaps you, too, have had something go wrong with your baking—and you'd like to find out for yourself just where the trouble lay. Perhaps your cakes fall or are under-sized; perhaps they are coarse-grained or dry; or perhaps you have trouble with soggy layers or streaks at the bottom.

All right!...I think we've got it fixed up so you can diagnose mistakes by their consequences. On page 3 we've drawn up a chart of the most frequent questions that come up about cake failures. And we've given the answers. Do study it a bit and see if that little chart doesn't shed light on *your* baking problem.

Use good ingredients

And to bake good things, always put good things into them. In the baking recipes I have given you, be sure to use the products specified—Swans Down Cake Flour, Calumet Baking Powder, Baker's Chocolate, and Baker's Coconut for success.



"Ta-ta the noo"...

THAT'S what my Scottish grandmother used to say to us children when the moment of parting came. "Ta-ta the noo"—"goodbye for now."

And that's what I now have to say reluctantly to all my radio friends.

The end of our "Kitchen Party" broadcasts is almost here. This is the last issue of the Broadcaster, and September 27th is the date of our last "Kitchen Party" program.

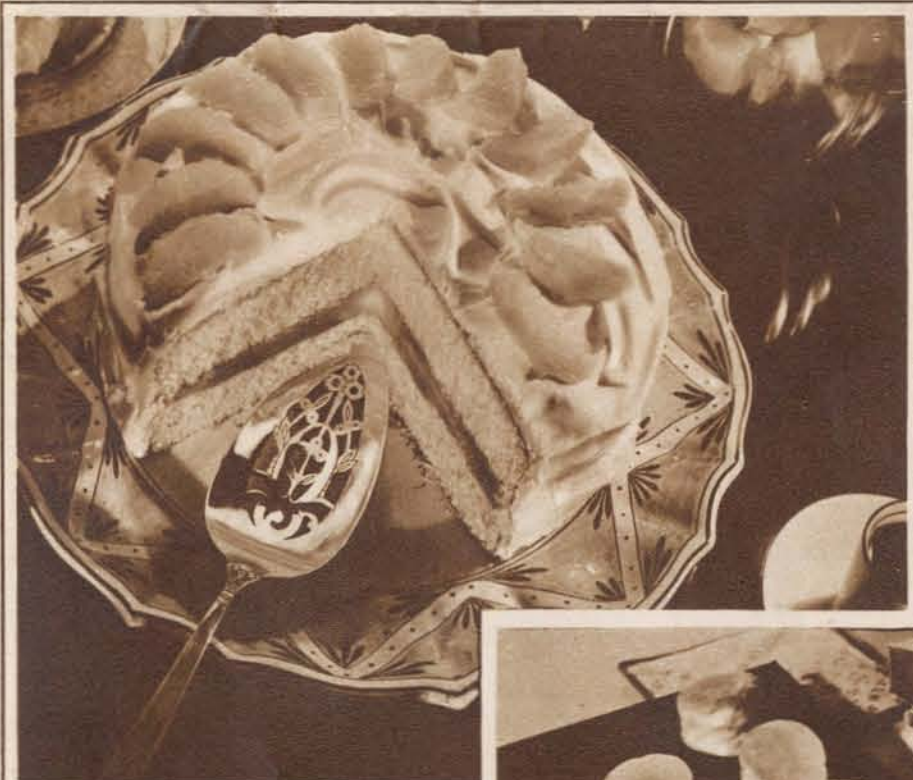
So do plan surely to listen in to every one of these September broadcasts—I've so many useful, interesting hints and suggestions to give you!...

And remember—though we'll not be meeting you for chats on the air after September 27th, we'll still be working for you at General Foods Kitchens—and giving you, in our advertisements and booklets, the helpful recipes and suggestions we develop month by month. And our latch string is always out for you, if you want to come to us with cooking problems of any kind.

I am so anxious not to lose contact with my radio friends—especially with those of you who have shown your interest in better homemaking by writing me for the Broadcaster and those who have helped me in my experimental work by doing simple tests for me at home. If you've enjoyed our times together, will you please look on page 2 of this Broadcaster and be sure to read about the General Foods consumer testing group? I hope you will be interested in joining it.

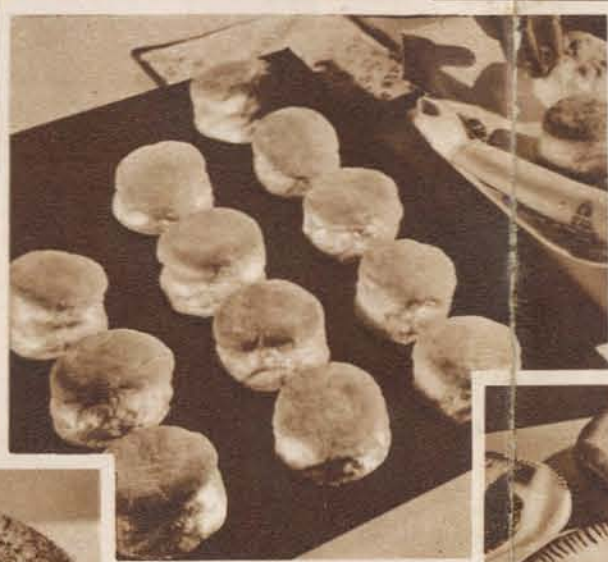
Good luck to you—"ta-ta the noo"!

Frances Lee Barton



Delicate, fluffy layers of Swans Down Cake, with a luscious orange filling and snowy frosting garlanded with orange sections. A triumph for the cook—and Swans Down Cake Flour!

Praise always goes to the woman who can make a perfect Angel Food—like this one. The recipe is on the Swans Down Cake Flour package.



Light and flaky, with a golden crust—perfect biscuits! The secret of their success is Calumet, the Double-Acting Baking Powder. And the thrifty Calumet proportion—only 1 level teaspoon to each cup of sifted flour—makes it so very economical to use!



Here's the kind of pie that is the test of a cook's skill! Fine pastry, light and flaky, and delicately brown—filled with bright fruit and just the right amount of juice that stays where it belongs!



SEPTEMBER

"Kitchen Party" Programs

September 6—"New Desserts to Please the Family"

September 13—"Quickly Made Fruit Breads"

September 20—"Decorating Small Cakes For All Occasions"

September 27—"Favorite Chocolate Layer Cake"

"Luncheon is Served" IN A BOX

WITH gay china, linen, and silver, it is easy to make food look attractive, but it takes planning and imagination to pack into a lunch box a meal that is pretty and tempting, as well as nutritious.

There's inspiration in the picture—The lunch box itself is made of metal. It is roomy, easy to wash, scald, and air. It has holes for ventilation and space enough for the thermos bottle full of Baker's Cocoa and a little glass custard cup of fluffy Minute Tapioca Cream.

Accessories are important in packing and eating a lunch-box meal. Keep a supply on the pantry shelf—waxed paper, paper napkins, paper cups, and covered



containers, paper spoons and forks, and a collection of small jars with tight screw tops, and sippers of straw or candy. The candy sippers are a new treat.

Four kinds of food belong in a lunch box. Here is the list of them. Choose one or more from each group—and try to include one hot dish or beverage.

ONE—Something substantial

Vegetable or cream soups—meat loaf—stuffed eggs—cottage cheese—meat or fish salad—potato salad—string bean, Lima bean, or green pea salad.

Sandwiches of: Chicken—minced ham—egg salad—cream cheese and olive—peanut butter—chopped bacon—nuts and olives—fish salad—ground meat—sardine—baked beans—lettuce—chopped date, raisin, fig, prune—Certo jam and jelly.

Breads: White—whole wheat—rye—graham—raisin—nut—brown—hollowed rolls—muffins—cheese biscuits.

TWO—A fruit or vegetable

Apples—oranges—bananas—grapes—dried fruits—celery—raw carrot and cabbage—lettuce—cole slaw—whole tomatoes.

THREE—A simple sweet

Cup custard—Minute Tapioca Cream—rice pudding—sweet chocolate—cooked fruits—Certo jams and jellies—dates—raisins—Swans Down cup cakes—cookies—gingerbread—Baker's Coconut—saucer pies, tarts, turnovers, layer cake.

FOUR—Hot or cold drinks

Milk—Baker's Cocoa or Chocolate—Postum made with milk—Maxwell House Coffee or Sanka Coffee (for grown-ups)—chocolate milk shake—tomato juice—grape juice—orangeade.

Dish of the Month

The actress plans her dramatic exit—the musical show closes with a grand finale—and meals, too, should end with a flourish. There is many a menu that is lifted out of the ordinary by a gay and colorful dessert. It's the happy ending that your family and your guests remember.

Your dessert need not be elaborate, heavy, or expensive—in order to be effective. For less than two cents a portion you can have a shimmering mold of rich, fruit-flavored Jell-O. You can cut the Jell-O into jewel-like cubes or break it up with a fork into sparkling flakes to serve in sherbet glasses, or whip it according to directions on the package and serve the delicate whip topped with tiny clear cubes for an accent.

And for those autumn occasions when you want to serve something quite unusual and exciting, here's a dessert that's like the line of the popular song—lovely to look at, delightful to eat. It is made of Orange Jell-O, ginger ale, and peaches—just one of the many Jell-O and fruit combinations. The fresh peaches are molded in it and the dish is garnished in the true French fashion, with fruit leaves—peach leaves in this case—and served with cream cheese and crackers. We've called it

Autumn Glow

1 package Orange Jell-O
1½ cups warm water
1 cup sliced fresh peaches
½ cup ginger ale

Dissolve Jell-O in warm water. Add peaches and chill. When slightly thickened, add ginger ale and turn into individual molds. Chill until firm. Unmold, garnish with peach leaves, and serve with cream cheese and salted crackers. Serves 4.

RADIO OFFERINGS for your ENTERTAINMENT

Jack Benny Returns

With an unequalled popularity record for radio performance, Jack Benny returns to the Jell-O broadcasts beginning Sunday, September 29th.

Millions of radio fans, many of whom voted Jack most popular star on the air, will be delighted to know that he and Mary Livingstone are returning with a better show than ever. There will be new



features, new material, new stars in the cast—a new top in radio entertainment.

The same extensive NBC coast-to-coast network will be used.

In addition to winning every major popularity poll of press and public, this ace comedian of the air has just finished a super-special picture for MGM, which will increase the already tremendous audience which awaits his appearance on the Jell-O broadcasts. This picture, "Broadway Melody of 1936," is one of MGM's most important releases for the year. It will be shown nationally beginning sometime in October.

The enthusiasm for Jell-O, demonstrated by Jack and Mary at each radio performance, is founded on first-hand experience—seldom does a day go by but what a delicious Jell-O salad or dessert is served at their table.

Tune in on September 29th; we promise you some real entertainment.

Helen Hayes Signed

We are pleased to announce that Helen Hayes, famous actress, has been signed for a series of Sanka Coffee radio programs, "The Sanka Playhouse." These spectacular broadcasts will go on the air over NBC Blue network each Tuesday



evening in the Eastern and Central states; first broadcast Tuesday, October 1st. Programs will also be broadcast to Pacific and Mountain states each Monday evening beginning September 30th. Time and stations will be announced in local newspapers.

Radio Prize Contest

The waffle, pancake, and hotbread season will be officially opened when Log Cabin Syrup goes on the air with an unusual and entertaining radio show, to be heard each Wednesday evening beginning October 2nd. Local newspaper radio pages will carry details about cast, network, and the startling weekly prize contests.

Will You Be a Consumer Tester?

Dear Radio Friends:

One of the very nicest parts of my association with you has been the help many of you have given me when I have written you from time to time about changes in our packages, improvements in our present products, or new products under consideration. Your comments and suggestions have been of the greatest assistance to me. We still want this help from consumers—and here is a call for it.

Whether or not I have ever called on you before, I hope you will be willing to let me put your name on my list of General Foods Consumer Testers, so that occasionally we may ask you to make some simple tests for us in your own kitchen, and give us the benefit of your advice. Won't you fill in the card enclosed with this Broadcaster and mail it to me? You will notice that it asks for a little information about your household, so that we can know just which kind of test would be best adapted to your family situation.

I have enjoyed your friendly interest so much, and hope that I can keep in touch with you through our General Foods Consumer Testers.

Cordially yours,

FRANCES LEE BARTON.



"KITCHEN PARTY"

Portraits

MARTHA MEARS

MARTHA MEARS was born in Missouri and Mexico—both! You're right, there's a catch . . . It was Mexico, Mo. That was on July 18, 1912 . . . Martha is one of six children . . . one sister and four brothers . . . Went to high school in Moberly, Mo., and was graduated from the University of Missouri in 1933 . . . Always did like to sing, and took part in amateur dramatics, operettas, and glee club activities in school and college . . . sang in a church choir for six years . . . Her first job was a two-day appearance at a little theater in her home town . . . she got six dollars . . . In the Fall of 1934 she spent six weeks in vaudeville with Gus Edwards' "Stars of Tomorrow" troupe . . . Made her first appearance before a microphone during her junior year in college . . . over KERU in Columbia, Mo., where the University is located . . . Has made two movie shorts . . . Thinks it's fun but lots more work than radio . . . Lives at 125 West 76th Street, Manhattan, with her husband, B. Sidney Brokaw . . . he's violinist and assistant director with Ozzie Nelson's orchestra . . . They were married in September of last year (1934) . . . Her hobby is collecting modernistic trinkets . . . Crazy to have a dog, but thinks it's unfair to keep one in a New York apartment . . . Would like to teach school if she were not in radio . . . Drives an Oldsmobile sedan but has never gotten a summons for speeding . . . Would rather eat pop corn than anything else, but she's a dandy cook, anyway . . . Takes a walk in Central Park every morning before breakfast . . . Is going to spend her next vacation in California . . . going by train . . . Has been in the air several times but doesn't like it . . . Small (five feet two, 105 pounds) and blonde, she speaks rapidly in a soft voice with just a touch of mid-western drawl . . . Nickname is "Marty" . . . Has no superstitions . . . Favorite magazine is "Good Housekeeping" . . . Takes singing lessons from Maestro Clemente di Machhi . . . Height of ambition is to further her radio career.

LAST CALL! The beautiful jelly serving spoon offered in the July Broadcaster has been so popular that we offer it once more to "Kitchen Party" members. A label from one bottle of Certo and 15 cents in stamps brings you a genuine William Rogers & Son silver-plated spoon in a beautiful pattern. In the stores it would sell for eighty-five cents to one dollar. Send your name and address to "Certo", Battle Creek, Mich., with a Certo label and 15 cents in stamps. This and the previous offer expire October 31, 1935. Send for yours now!

CAKE TROUBLES



BEHIND every cake trouble there's a cause and a cure. Find both—and you'll soon have perfect cakes, like the one in this photograph, every time. Here are some of the common cake troubles and the reasons for them. Study them carefully, watch every step in your cake-making, and they will guide you to success.

When cake falls, the cause may be:

BUTTER CAKE

1. Too much shortening.
2. Too much baking powder or soda over-leavens mixture.
3. Too much sugar.
4. Insufficient baking.

SPONGE CAKE

1. Too much sugar. Sift sugar to remove lumps, and measure the amount called for carefully.
2. Insufficient baking—test cake before removing from oven.

When cake is undersized, the cause may be:

BUTTER CAKE

1. Not enough baking powder or soda to leaven the mixture. Use type of baking powder called for and measure exact amount carefully.
2. Mixture baked in too large a pan. Use type specified in recipe.
3. Oven too hot.

SPONGE CAKE

1. Either underbeaten or overbeaten egg whites. Beat them stiff, but not dry.
2. Overmixing of ingredients, causing loss of air in batter.
3. Not enough sugar.
4. Mixture baked in too large pan.
5. Oven too hot.
6. Removed from pan too soon.

When cake is heavy and compact, the cause may be:

BUTTER CAKE

1. Overbeating batter.
2. Too much shortening.
3. Too little sugar.
4. Too much liquid.
5. In egg yolk cakes, underbeaten yolks.
6. Incorrect baking temperature.

SPONGE CAKE

1. Either underbeaten or overbeaten egg whites. Beat them stiff, but not dry.
2. Overmixing of ingredients, causing loss of air in batter.
3. Oven too hot.
4. Omission of cream of tartar, lemon juice, or other acid.

CAKE TROUBLES

When cake has coarse grain, the cause may be:

BUTTER CAKE

1. Too much leavening.
2. Insufficient creaming.
3. Use of liquid shortening.
4. Use of ordinary flour.
5. Oven too slow.

SPONGE CAKE

1. Underbeaten eggs.
2. Insufficient blending of ingredients—air not evenly distributed.
3. Use of ordinary flour.
4. Oven too slow.

When cake is dry, the cause may be:

BUTTER CAKE

1. Too much flour.
2. Too much leavening.
3. Not enough shortening.
4. Not enough liquid.
5. Not enough sugar.
6. Overbeaten egg whites.
7. Overbaked or baked too long at too low temperature.

SPONGE CAKE

1. Overbeaten egg whites, causing loss of moisture. Stop beating while whites still look moist.
2. Not enough sugar.
3. Too much flour. Sift flour once before measuring; do not pack in cup.
4. Overbaked or baked too long at too low temperature.

When cake has soggy layer or streak at bottom, the cause may be:

BUTTER CAKE

1. Undermixing of ingredients.
2. Shortening too soft.
3. Not enough leavening.
4. Lower part of oven not hot enough.
5. In egg yolk cake, underbeaten yolks.
6. Too much liquid.
7. Damp flour.

SPONGE CAKE

1. Undermixing of ingredients.
2. Underbeaten egg yolks.
3. Too many egg yolks for amount of other ingredients.
4. Lower part of oven not hot enough.
5. Damp flour.



Always Use Standard Level Measurements

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 37

SEPTEMBER, 1935

DATE NUT LOAF

- | | |
|-----------------------------------|---|
| 3 cups sifted flour | 1 cup finely cut dates |
| 3 teaspoons Calumet Baking Powder | 1 egg, well beaten |
| ¼ teaspoon salt | 1 cup milk |
| ½ cup brown sugar, firmly packed | 4 tablespoons melted butter or other shortening |
| ½ cup chopped walnut meats | |

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and mix well. Add nuts and dates. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8 x 4 x 3 inches, in moderate oven (350° F.) 1 hour, or until done.

Apricot Nut Loaf: Use ½ cup chopped English walnut, black walnut, or pecan meats in the above recipe; substitute 1 cup finely cut dried apricots for dates.

Spiced Raisin Nut Loaf: Add ¼ teaspoon each cinnamon and nutmeg to flour mixture in above recipe; substitute 1 cup finely cut raisins for dates.

Orange Loaf: Substitute white sugar for brown sugar in above recipe, sifting it with dry ingredients. Add 1 cup finely cut candied orange peel to flour mixture and omit nuts and dates.

GRAPE-NUTS BREAD

- | | |
|-----------------------------------|---|
| 2 cups milk, scalded | 1 teaspoon salt |
| 1 cup Grape-Nuts | ½ cup sugar |
| 3 cups sifted flour | 1 egg, well beaten |
| 4 teaspoons Calumet Baking Powder | 3 tablespoons melted butter or other shortening |

Pour milk over Grape-Nuts; cool. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add egg and shortening to Grape-Nuts mixture and stir well; add flour mixture, stirring only enough to dampen all flour. Turn into greased loaf pan, 9 x 4 x 3 inches; let stand 20 minutes. Bake in moderate oven (350° F.) 1 hour and 20 minutes, or until done. Bread should be stored overnight to cut easily in thin slices.

Grape-Nuts Prune Bread: Increase salt to 1½ teaspoons in above recipe; add 1 tablespoon grated orange or lemon rind and 1 cup finely cut prunes to Grape-Nuts-egg-fat mixture.

Grape-Nuts Fruit Bread: Increase salt to 1½ teaspoons in above recipe; add 1 cup currants or chopped raisins to Grape-Nuts-egg-fat mixture.

Grape-Nuts Apricot Bread: Increase salt to 1½ teaspoons in above recipe; add 1 cup finely cut apricots to Grape-Nuts-egg-fat mixture.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 38

SEPTEMBER, 1935

CHOCOLATE CUP CAKES

- | | |
|--------------------------------------|---|
| 1½ cups sifted Swans Down Cake Flour | 2 eggs, well beaten |
| 1½ teaspoons Calumet Baking Powder | 2 squares Baker's Unsweetened Chocolate, melted |
| ½ teaspoon salt | ½ cup milk |
| ½ cup butter or other shortening | 1 teaspoon vanilla |
| 1 cup sugar | |

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 eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn into greased cup-cake pans, filling them ⅔ full. Bake in moderate oven (350° F.) 20 minutes, or until done. Cover with seven minute or boiled frosting, and decorate with chopped nuts, tiny colored candies, coconut, or designs of melted chocolate. Makes 20 cup cakes.

GOLDEN CUP CAKES

- | | |
|--------------------------------------|----------------------------------|
| 1½ cups sifted Swans Down Cake Flour | ⅓ cup butter or other shortening |
| 1½ teaspoons Calumet Baking Powder | ¾ cup sugar |
| ¼ teaspoon salt | 1 egg and 1 egg yolk, unbeaten |
| ½ teaspoon grated orange rind | ¾ cup milk |

Sift flour once, measure, add baking powder and salt, and sift together three times. Add rind to butter and cream thoroughly; add sugar gradually and cream together until light and fluffy. Add eggs and beat well. 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 ⅔ full. Bake in moderate oven (375° F.) 20 to 25 minutes. Makes 12 large or 2 dozen small cup cakes.

QUICK SPICE CUP CAKES

- | | |
|--------------------------------------|---|
| 1½ cups sifted Swans Down Cake Flour | ¾ cup sugar |
| 1½ teaspoons Calumet Baking Powder | 5 tablespoons softened butter or other shortening |
| ¼ teaspoon salt | 1 egg and 1 egg yolk, well beaten |
| ½ teaspoon cinnamon | ½ cup milk |
| ¼ teaspoon cloves | ¼ teaspoon grated lemon rind |
| ⅛ teaspoon nutmeg | |

Sift flour once, measure, add baking powder, salt, spices, and sugar, and sift together three times. Add butter. Combine eggs, milk, and lemon rind; add to flour mixture, stirring until all flour is dampened. Then beat vigorously 1 minute. Turn into greased cup-cake pans, filling them ⅔ full. Bake in moderate oven (375° F.) 20 to 25 minutes. Makes about 2 dozen small or 12 large cup cakes.

All measurements are level

Butter must not be too hard nor too soft for creaming. Remove it from the refrigerator long enough ahead of time to be of the right softness when you start to make your cake. In cold weather, I sometimes cut hard shortening into small pieces to make creaming quicker and easier. Warming the mixing bowl first helps, too. On very hot days, I put the creamed butter-sugar mixture in the refrigerator to keep all its fluffiness while I beat the eggs.



To avoid "collars" on cup cakes, fill the pans only $\frac{1}{2}$ to $\frac{2}{3}$ full. To remove from pans, let them stand about 5 minutes before turning out. Turn the pan over and rap one end sharply against rack and cakes will drop out. Cakes which stay in the pans too long are usually difficult to remove.

Frost your large party cakes on a square of waxed paper. Then you can hold the edges of the paper and slide the cake carefully onto a plate, and trim off the paper with a small sharp knife.

Use fine granulated sugar for your cakes. If your sugar seems coarse, sift out the larger grains and keep them for decorating cookies and cakes. This coarse sugar may be colored in the same way you color coconut.

Burned edges on cakes can easily be removed by rubbing gently with a small hand grater.

Make your fruit or nut breads at least a day before you plan to use them, for they're easier to slice after they've been stored twenty-four hours.

Practice using a cake decorator on an inverted cake pan before you attempt a large cake. For practice work I use a well-creamed mixture of $\frac{1}{2}$ cup white shortening and 2 or 3 tablespoons flour.

I use melted butter to grease my cake pans, for butter gives such a delicate flavor to the crust. When butter melts, the salt falls to the bottom of the cup and I use only the clear oil on top, for salt tends to make cakes stick.

To keep frosting free from crumbs, put a thin coating of frosting over the sides of your cake and let it stand a minute or two before you start to frost the top and sides. This holds the crumbs in place and your cake will be much easier to frost, and more attractive, too.

Cool cup cakes top-side down on your cake racks. Then you'll have smooth level tops for frosting.

Chill cooky dough thoroughly before rolling. Then the dough can be rolled and cut more easily, you'll need less flour on the board, and your cookies will be more tender.

In cutting cookies, dip cutter in flour each time before using to keep dough from sticking, and cut them close together in order to get as many as possible from the first rolling.

A dampened dish cloth spread smoothly beneath your bread board will keep it from slipping on an enamel table top as you roll out your biscuits or pastry.

For a glaze on the top of two-crust pies, brush the upper crust with milk or beaten egg white before the pie is baked.

Don't try to bake a layer cake in a loaf pan, for not all mixtures bake successfully in both deep and shallow pans. It's always a safeguard to use only the size and type of pan specified.

Set your alarm clock for the time your cake or bread is to come out of the oven, and prevent a kitchen tragedy.

For party baking powder biscuits, I sometimes bake three tiny ones together in large muffin pans to make shamrock or clover-leaf biscuits.

A FOLD ON THIS LINE Y

★ DECORATING SMALL CAKES

A SWIRL of frosting—a bit of color—a simple decoration... how much glamour they add to little Swans Down Cakes! A few inexpensive materials and a little imagination are all you need. But work with restraint, for dainty colors and simplicity of design are the secrets of attractive decoration. Here is a recipe for a versatile butter frosting you can use in different ways—even with a cake decorator—and a few suggestions to help you achieve a variety of designs.

Ornamental Frosting

- | | |
|--|--------------------------------|
| 2 tablespoons butter | 1 tablespoon cream (about) |
| $\frac{1}{2}$ cups sifted confectioners' sugar | $\frac{3}{4}$ teaspoon vanilla |
| 1 egg white, unbeaten | Dash of salt |

Cream butter; add part of the sugar gradually, blending after each addition. Add remaining sugar, alternately with egg white, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Double the recipe for a large decorated cake.

Cake—Use cup cakes of various shapes and sizes or cut squares, circles, diamonds, crescents, etc. from a sheet of cake.

Frosting Cake—Brush off all loose crumbs. Trim crisp edges of cup cakes with scissors. Both cup cakes and fancy-shaped cakes may be frosted on sides and top, or on tops alone. If cakes are to be decorated, spread frosting smoothly over tops, using as few strokes of the spatula as possible.

To frost both top and sides: Hold cake loosely with thumb and fingers on top and bottom of cake. Frost sides, letting cake turn as frosting is applied; then set cake on rack and frost top.

Decorating Cakes—Decorate cakes simply in any way desired. Keep designs dainty and scaled to the size of the cake. Usually a bit of decoration in the center is enough, although with squares or triangles of cake, the decoration may be put in the corners. If several bits of decoration are used on round cakes, use an odd number and space them evenly around the cake.

- Decorative Materials**—
- NUTS—chopped, shredded, or toasted.
 - RAISINS—small seedless raisins, flattened, make interesting flower petals.
 - CHERRIES—candied or maraschino cherries may be used, but be sure the latter are dry or color will run.
 - CANDIES—tiny colored candies, silver dragées, red cinnamon drops, candy hearts—all offer many possibilities.

ANGELICA or CITRUS—cut with a sharp knife to form flower stems and leaves.

BAKER'S CHOCOLATE—shavings or gratings of chocolate may be used for borders or toppings. For a chocolate silhouette topping, melt chocolate over hot water, adding 1 teaspoon butter for each square used. Let the melted chocolate mixture drip slowly over the top of the frosted cake from the tip of a teaspoon, so chocolate will run down over sides of cake.

BAKER'S COCONUT—either snowy white, toasted, or tinted in dainty colors. To tint: Sprinkle coconut on white paper. Dilute a tiny bit of vegetable coloring (paste, powder, tablet, or liquid) in small amount of water, pour over coconut, and rub evenly through coconut.



CUT ALONG DOTTED LINES

Form 1771 Printed in U.S.A.

Frances Lee Barton's Recipes

GENERAL FOODS Bulletin No. 39 SEPTEMBER, 1935

FAVORITE CHOCOLATE LAYER CAKE

(2 eggs)

- | | |
|---|------------------------|
| 2 $\frac{3}{4}$ cups sifted Swans Down Cake Flour | 1 cup sugar |
| $\frac{3}{4}$ teaspoons Calumet Baking Powder | 2 eggs, well beaten |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ cup milk |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |

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 eggs and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Clever Judy Frosting between layers and on top of cake. Sprinkle with chopped walnut meats if desired.

Clever Judy Frosting: Combine 1 cup sifted confectioners' sugar, 1 egg or 2 egg yolks, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon vanilla, 2 to 4 squares Baker's Unsweetened Chocolate, melted, and 1 tablespoon softened butter, beating with rotary egg beater until blended. Place bowl in pan of cracked ice or ice water and continue beating until of right consistency to spread (about 3 minutes). Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake, or about 2 dozen cup cakes.

POINTS ON MAKING

1. Sift Swans Down Cake Flour once; then measure carefully. It will be easier to measure the $\frac{1}{4}$ cup flour by using its equivalent—4 level tablespoons.
2. Measure and add Calumet Baking Powder and salt, and sift with flour three times to distribute them evenly. Calumet's dependable double action will give this economical cake the fine, moist, tender texture and the velvety crumb so characteristic of cakes made with Calumet Baking Powder.
3. Cream butter by mashing it against sides of bowl until it is soft, smooth, and light in color. Then add sugar gradually, working it into the softened butter thoroughly until the whole mixture is light and fluffy and the graininess of the sugar has disappeared.
4. Beat eggs in a small bowl until they are light and foamy; then add to the creamed butter-sugar mixture, and beat them in well.
5. Add about $\frac{1}{4}$ of flour mixture, first stirring to mix in flour, then beating until mixture is smooth. This first addition of flour binds the butter, sugar, and egg together, and prevents the curdling which so often occurs when liquid is added first. Next add about $\frac{1}{3}$ of milk in same way. Continue until all flour and milk are used, beginning and ending with flour.

All measurements are level

A FOLD ON THIS LINE Y

Frances Lee Barton's Recipes

GENERAL FOODS Bulletin No. 36 SEPTEMBER, 1935

APPLE TAPIOCA CREAM PUDDING

- | | |
|--|-----------------------------|
| 3 tart apples, pared and thinly sliced | 1/4 cup sugar |
| 3 tablespoons sugar | 1/8 teaspoon salt |
| 1 tablespoon melted butter | 1 egg yolk |
| 1 tablespoon lemon juice | 2 cups milk |
| 3 tablespoons boiling water | 1 egg white, stiffly beaten |
| 1/2 tablespoons Minute Tapioca | 1/2 teaspoon vanilla |

Place apples in greased baking dish; sprinkle with 3 tablespoons sugar, butter, lemon juice, and water. Cover and bake in moderate oven (375° F.) 30 minutes. Combine Minute Tapioca, $\frac{1}{4}$ cup sugar, salt, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend. Add vanilla. Turn out over hot apples and continue baking, uncovered, 15 minutes. Serve hot or cold with strawberry or other fruit sauce, or jam sauce. Serves 6.

DEEP-DISH CHERRY TAPIOCA

- | | |
|----------------------------------|--------------------------------------|
| 1/2 cup Minute Tapioca | 1/2 teaspoon cinnamon |
| 1 cup brown sugar, firmly packed | 2 cups canned sour cherries, drained |
| 1 teaspoon salt | 3 cups cherry juice and water |
| 1/4 teaspoon nutmeg | 1 tablespoon lemon juice |
| 2 tablespoons melted butter | |

Combine ingredients in greased baking dish. Bake in moderate oven (375° F.) 30 minutes, or until done, stirring well every 10 minutes, and again when removing from oven. Serves 8.

APRICOT MERINGUE TAPIOCA

Use recipe for Minute Tapioca Cream (recipe on Minute Tapioca package), reserving egg whites for meringue. Turn into greased baking dish or individual custard cups. Cover with canned apricots, sliced and drained. Top lightly with meringue and bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

For meringue, beat 2 egg whites until foamy throughout; then add gradually 4 tablespoons sugar, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks.

All measurements are level

A FOLD ON THIS LINE Y

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.