

Council Cookery



Favorite Recipes

OF YOUR

Favorite People



DULUTH SECTION, NATIONAL COUNCIL
OF JEWISH WOMEN

PUBLISHED: AUGUST, 1948

We WISH TO EXPRESS OUR DEEPEST
APPRECIATION TO ALL THOSE WHO
WHO CONTRIBUTED RECIPES.

COOK BOOK COMMITTEE:

MRS. S. S. BERDIE

MRS. S. LEVENSON

MRS. E. GOLDFINE

MRS. BENN P. MYZEL

After the title Council Cookery was selected we discovered that in Chicago in 1898 there was published

ENQUIRE WITHIN

For

COUNCIL COOKERY

By

KNOWING COOKS

From that book we are happy to herewith print a recipe by Hannah G. Solomon, the founder of the National Council of Jewish Women.

MRS. SOLOMON'S BIRTHDAY CAKE

Fifteen eggs, one pound of powdered sugar, one pound grated chocolate, one pound almonds grated, juice and grated rind of one lemon, twelve soda crackers finely rolled, one teaspoonful of baking powder, one teaspoonful of ground cinnamon, one-half teaspoonful of vanilla extract, small quantity of finely cut citron. Beat the yolks of eggs and sugar thoroughly, add the chocolate and almonds, citron, cinnamon, lemon, vanilla, then the crackers to which the baking powder has been added, and lastly the well-beaten whites of the eggs. This cake must be stirred one hour. Chocolate icing may be used.

THE GRACES

These graces most often used have been compiled for your convenience by Rabbi Rueben Siegel. We hope you will find them most useful.

SABBATH CANDLE LIGHTING SERVICE

1. May our home be consecrated, O God, by Thy light. May it shine upon us all in blessing, as the light of love and truth, the light of peace and good will.

2. May the Sabbath light bring peace to our hearts and shed the blessings of peace upon our home.

3. Boruch Ato Adonoy Elohenu Melech ho-olom asher kid'shonu B'mitsvosov v'tsivonu l'hadlik ner shel Shabos.

"Praise be Thou, O Lord our God, King of the universe, who hast sanctified us by Thy commandments, and hast commanded us to kindle the Sabbath lights."

KIDDUSH

"Barukh Attah Adonoi Elohenu Melekh haolam bore peri hagenen."

"Praise be Thou, O Lord our God, King of the universe, who creates the fruit of the vine."

BLESSING OVER BREAD

(This is the prayer recited before each meal)

"Barukh Attah Adonoi Elohenu Melekh haolam hamotzi lehem min haaretz."

"Praised be Thou, O Lord our God, King of the universe, who provides food for all."

GRACE AFTER MEALS

"Boruch Ato Adonoy Elohenu Melech ho-olom hazon es ho-olom kulo b'tuvo, b'chen b'chesed uv'rachamim hu nosen lechem l'chol bosor ki l'olom chasdo. Boruch Ato Adonoy hazon es hakol."

"Blessed art Thou, O Lord, King of the universe, who feedest the whole world with Thy goodness, with loving kindness and tender mercy. Thou nourishest and sustainest all beings, and doest good unto all, and providest food for Thy creatures whom Thou hast created. Blessed art Thou, O Lord, who givest food unto all."

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Appetizers

Hors d'oeuvres Mixtures

CHOPPED HERRING

- | | |
|--------------------------|--------------------------------|
| 2 pickled salted Herring | 1 large peeled apple |
| 1 large onion | 1 "kichel" or stale plain cake |
| 2 hard boiled eggs | or cookie |

Save ½ egg to sieve and sprinkle on top for garnish.

Grind all ingredients through medium knife of meat grinder.
Taste and add sweetening, salt or vinegar as needed.

CHEESE

- 1 pkg. Philadelphia cream cheese, moisten with cream or milk
2 tbsp. Miracle Whip
½ grated small onion
Several slices smoked salmon, minced.

Mrs. H. W. Davis

CHOPPED LIVER MOULD

- | | |
|-------------|---------------------|
| 1 lb. liver | 3 eggs, hard boiled |
| 2 onions | |

Fry liver and onions—chop with eggs and shape like an apple.
Slice pimento olives and cover mould with them. Use either top of celery or top of pineapple on top of mould.

Beverly Goldfine

CHOPPED LIVER HORS D'OUERVRES

Cut off crust of sliced white bread and cut each slice into four pieces, spread liver on one piece and cover with another to form a sandwich. Dip in beaten egg and fry in chicken fat until brown. Then bake in oven in chicken fat for 20 min. Serve hot.

Tessie Stein Oxman

ONION BREAD

Melt chicken fat or butter. Grate an onion and add to fat.

Cut top off of French bread, slice almost to bottom, then spread mixture between each slice and on top.

Tessie Stein Oxman

ANCHOVY EGGS

- | | |
|-------------------------|--------------------|
| 4 hard cooked eggs | 1 tsp. lemon juice |
| 4 tsp. minced anchovies | 1 tbsp. mayonnaise |
| or anchovy paste | Paprika |
| 1 tsp. Worchester sauce | |

Cut eggs in half lengthwise. Remove the yolks. Crumb yolks with fork, add paste, Worchester sauce, lemon juice and mayonnaise. Blend until smooth. Refill whites with yolk mixture and chill. Garnish with paprika.

Mrs. Benn Myzel

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Ready To Serve Food

MAYONNAISE PUFFS

1 c. mayonnaise
1 egg white, beaten stiff
Celery salt
Paprika
Salted crackers

Fold mayonnaise into beaten egg white. Pile on crackers. Sprinkle lightly with paprika and celery salt. Put on cookie sheet and place under broiler until a golden color and the mayonnaise is puffed. Serve at once.

Mrs. Benn Myzel

CHEESETTES

Cut white bread into dainty squares. Roll in beaten egg, then grated cheese. Place on baking sheets and toast until golden brown.

Mrs. Benn Myzel

CHEESE PUFF CANAPES

Beat until very stiff
2 egg whites and $\frac{1}{4}$ tsp salt
Fold in
1 c. grated American cheese
1 tsp. Worcestershire sauce
1 tsp. paprika
 $\frac{1}{2}$ tsp. dry mustard

Toast on one side small rounds of bread or crackers. Spread untoasted side with cheese mixture. Place the canapes under moderate broiler for about 6 minutes (until its well puffed and brown).

Mrs. S. S. Berdie

PICKLED HERRING

Soak $1\frac{1}{2}$ lb. salt herring 8 hrs. Remove heads, tails, innards, and skin. Cut in pieces, place layer in 1 qt. jar. Add mixed pickling spices, 1 sliced onion, then another layer of fish, etc. Cover $\frac{2}{3}$ with vinegar, $\frac{1}{3}$ water, 1 tsp. sugar, $\frac{1}{2}$ c. sour cream. Shake vigorously. Keep in refrigerator.

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DULUTH,

MINNESOTA

Soups**BORSCHT**

2 lbs. short ribs
4 qts. water
 $\frac{1}{2}$ head cabbage (new and loose)
4 or more beets. Stems also
2 medium onions
celery leaves
Several large crystals citric acid
 $\frac{1}{2}$ cup sugar
Salt

Bring to boil, cook uncovered for 3 or 4 hours, taste and season often.

Variations: Use lima beans, potatoes or tomato soup or juice.

Mrs. H. W. Davis

SWEET AND SOUR CABBAGE SOUP

1 small head cabbage
shredded
1 can tomatoes
1 lb. brisket
1 carrot
1 large onion
2 strips celery
Juice of 2 lemons (or citric acid salt)
Sugar to taste

Cover all vegetables and meat with about 6 cups of water and cook until cabbage is tender. Cook over low flame at least 2 hours. Season with lemon juice and sugar.

Esther Boznu

BORSCH SOUP (Meatless)

$1\frac{1}{2}$ cups diced beets
1 cup carrots, chopped
1 cup shredded cabbage
 $\frac{3}{4}$ cup onion, chopped
1 tbsp. flour
2 cups soup stock (meatless)
1 cup water
2 tbsp. butter
1 tsp. salt
1 clove, garlic if desired
1. Cook beets, carrots, cabbage, onions, soup stock, water and lemon juice for 15 minutes.
2. Add $\frac{3}{4}$ cup of hot soup to butter, blend with flour and salt.
3. Combine with rest of soup and cook 10 minutes.
4. Pour into bowls and top with a spoonful of sour cream.
Serves 6.

Enid F. Berdie

SPINACH BORSCH

$\frac{1}{2}$ lb. fresh spinach
stemmed and washed
1 whole onion
Salt and pepper
Juice of 1 lemon
5 cups water
Sweeten to taste

Boil spinach until tender. Remove onion and let cool. Beat 2 whole eggs until frothy, add $\frac{1}{4}$ c. water and add soup to egg mixture slowly, beating constantly. 1 tsp. sour cream may be added to each bowl of soup before serving. Diced cucumber, and spring green onions may also be added.

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CREAM OF MUSHROOM SOUP

1 lb. mushrooms, fresh	2 tbsp. flour
2 sliced onions	4 cups milk
¼ cup butter	Salt and paprika to taste

Clean mushrooms. Chop. Slice onions fine. Heat butter in a saucepan and cook the mushrooms and onions in this for 10 minutes. Add milk, add flour, stirring constantly until thickened. Bring to boil and boil 2 minutes. Season. Serve hot with chopped parsley sprinkled on top.

Mrs. B. Stoller

HARVEST CHOWDER

4 cups shredded cabbage	½ tsp. pepper
2 cups sliced carrots	3 cups water
3 cups diced potatoes	4 cups scaled milk
1 tbsp. salt	2 tbsp. butter
½ tsp. sugar	

Combine vegetables, seasonings and water. Cook covered, until tender or about 10 min. Add milk. Just before serving, add butter.

Mrs. Benn Myzel

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Salads

PINEAPPLE CREAM SALAD

1 pkg. Lime Jell-o	1 pkg. Lemon Jell-o
1½ cups hot water	1½ cup hot water
½ cup crushed pineapple, not drained	1 pkg. cream cheese
	1 cup cream, whipped

Dissolve lime jell-o in hot water, cool and fold in pineapple. Chill until almost firm so that the other jell-o will not run into it. Dissolve lemon jell-o in hot water and cool. Blend whipped cream and cheese, fold into jell-o which has been allowed to thicken slightly, mix well. Pour on top of lime jell-o and chill. Serve with berries in center of ring mold. Top with whipped cream or a fruit dressing.

Mary Cannon, President
Eveleth, Minn. Section

COOL SALAD

1 pkg. lemon jello	1 pimiento, shredded
½ c. diced cucumbers	1½ c. boiling water
½ c. shredded pineapple	

Dissolve jello in boiling water. Stir until dissolved. When jello starts to thicken, add cucumbers, pineapple and pimiento. Pour into wet molds. Chill. Serve on shredded lettuce with mayonnaise. Garnish with cucumber slices with peel on into center of which is placed round of sliced, stuffed olives.

FROZEN FRUIT SALAD

1 c. cream, whipped	¾ c. banana pulp
½ c. sugar	½ c. orange pulp, cut fine
½ c. cooked salad dressing	½ c. strawberry or peach pulp
2 tbsp. lemon juice	½ c. cherries or grapes, cut

Whip cream, fold in sugar, salad dressing, lemon juice and fruit pulp. Pour into wet refrigerator mold and freeze. Remove and cut in squares.

CRANBERRY MOLD (Thanksgiving Salad)

1 qt. cranberries	¼ c. celery, chopped fine (optional)
1 c. water	
1 c. sugar	½ c. walnut meats
2 tbsp. lemon juice	¼ lb. marshmallow halves

Wash cranberries, add water and cook until they burst. Remove and press through sieve with spoon. Add sugar to the juice and cook for 2 min. Remove and add marshmallows. Fold over and over until partly melted. Set aside to cool. When cool add lemon juice, nuts, and celery. Pour into individual or large mold. Place in refrigerator. 7—8 servings.

Mrs. Leonard Segal

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SOUR CREAM SALAD

- | | |
|-------------------------------|----------------------------|
| 1 qt. sour cream, well beaten | 3 tbsp. vinegar |
| 3 tbsp. sugar | 2 tbsp. gelatine soaked in |
| 4 diced sweet pickles | ½ c. cold water, 10 min. |
| 1 lg. cucumber, cubed | |

Dissolve gelatin mixture in ½ c. boiling water, add to other ingredients and pour into a mold which has been rinsed in cold water.

Esther Boznu

STUFFED TOMATOE OR STUFFED BEET

Scoop out firm tomatoes. Add chopped celery, onion and parsley to cottage cheese. Fill tomatoe and cover with sour cream. Serve on lettuce leaf.

A scooped out cooked medium sized beet may be used instead of the tomatoe. The tomatoe pulp can be used for other tomatoe dishes.

Mrs. Robert Karon

THOUSAND ISLAND DRESSING

- | | |
|---------------------------------|--------------------------|
| ½ pt. mayonnaise | ½ bottle French dressing |
| ½ jar sweet relish | 1 tsp. mustard |
| 1 tsp. salt | 1 dash pepper |
| 3 hard boiled eggs, cut up fine | |
- Mix and keep in refrigerator.

Tessie Stein Oxman

FRENCH DRESSING

Grind: 1 green pepper, 1 small onion, 1 section Garlic. Add ½ cup sugar, 1 can tomato soup, ¾ cup vinegar, 1 cup salad oil, 2 tsp. salt, ¼ tsp. paprika, juice of ½ lemon.

Mix well. Makes 1 qt. dressing.

Mrs. Benn Myzel

SALAD DRESSING

- | | |
|------------------|--------------|
| 1 green pepper | ¼ c. vinegar |
| ½ c. oil | ½ c. sugar |
| ½ c. chili sauce | ¼ tsp. salt |
| 1 onion, grated | |

Shake well in quart jar and keep in refrigerator.

Mrs. Sam Kasper

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*Vegetables***CARROT RING**

- | | |
|--|------------------------|
| ½ c. Crisco | 1 egg, slightly beaten |
| ½ c. sugar | 1 c. grated carrots |
| Flour mixture: 1½ cups flour, ½ tsp. salt, 1 tsp. baking powder, | |
| 1 tsp. baking soda. | |
| 1 tsp. lemon juice | 1 tsp. cold water |

Cream sugar, Crisco and egg together. Add carrots. Then flour mixture (after sifting three times.) Add lemon juice, then cold water. Grease pan, sprinkle bread crumbs on bottom and top of ring. Steam in oven 350° about 45 minutes until brown.

Mrs. Ralph Altman

CARROT SOUFFLE

- | | |
|-----------------------------|---------------------------|
| 1 c. cooked, mashed carrots | 1 c. seasoned white sauce |
| 1 tbsp. minced onion | 2 eggs, separated |

Stir carrots and onion into white sauce. Add beaten yolks, fold in beaten whites. Turn into greased baking dish. Set in pan of hot water—350° oven for 30 minutes. Serve at once.

Mrs. Simon Goldfine

CARROT MOLD

- | | |
|----------------------------|-----------------------|
| ¾ c. shortening (scant) | 1 c. flour |
| ½ c. brown sugar (creamed) | 1 tbsp. baking powder |
| 1¼ c. shredded carrots | ½ tsp. cinnamon |
| 1 tbsp. water | ½ tsp. nutmeg |
| 1 egg, beaten | |

Cream shortening and add creamed sugar, shredded carrots, water, beaten egg. Add flour, sifted with baking powder, cinnamon and nutmeg. Bake ½ hour at 350°. (Super de-luxe.)

Goldie Gershgol

PARTY CORN PUDDING

- | | |
|------------------------------------|-----------------------|
| 2 c. corn | ⅓ tsp. pepper |
| 2 eggs | 2 tbsp. melted butter |
| 1 tsp. salt | 2 tbsp. sugar |
| ¾ cup evaporated milk or top milk. | |

Beat eggs lightly—mix all ingredients together, pour into greased pudding dish and bake until firm at 350°. Serves six. To make this an unusual dish add ½ cup chopped walnuts and 2 tsp. grated onion and bake in greased ring mold.

Mrs. H. W. Davis

POTATO CHEESE BALLS

- | | |
|--------------------------|-------------------|
| ½ c. Wis. cheese, grated | ½ c. bread crumbs |
| Salt | 1 egg |
| 2 c. mashed potatoes | 1 tbsp. milk |

Add cheese and salt to potatoes, mix well. Make into round balls, roll in bread crumbs, then in egg beaten with milk, again in crumbs. Brown in hot oven 450° F.

Mrs. Simon Goldfine



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HARVARD BEETS

- | | |
|--------------------|----------------|
| 6 med. beets | ½ c. vinegar |
| ½ c. sugar | 2 tbsp. butter |
| ½ tbsp. cornstarch | |

Cook beets in boiling water until tender. Remove skins. Cut into thin slices or cubes. Combine sugar and cornstarch. Add vinegar. Cook until smooth. Add beets and let boil 5 min. Then remove from direct heat but keep very warm for 10 min. Add butter. Serve hot.
Mrs. Geo. Samuels

VEGETABLE SOUFFLE

- | | |
|----------------------------|------------------------------|
| 2 c. med. white sauce | 1 c. canned mixed vegetables |
| 3 egg-yolks, beaten | sieved, canned corn or car- |
| 3 egg-whites, beaten stiff | rots or any desired vege- |
| 1 tsp. chopped onion | tables may be used. |

To hot white sauce add egg yolks, beating constantly. Add onion. Cool, add vegetables and fold in egg whites. Pour into buttered casserole, set in pan of warm water. Bake at 375° F. about 50 min. Serve with tomatoe sauce.

Mrs. Benn Myzel

VEGETABLE LOAF

- | | |
|--------------------------------|------------------------|
| 1 c. prunes, pitted | 2 tbsp. butter, melted |
| 1 c. cooked peas, sieved | 1 c. milk |
| ½ c. cut green beans, cooked | ½ tsp. salt |
| 1 c. carrots, cooked and diced | Pepper |
| 1 c. soft bread crumbs | Paprika |
| 1 egg, beaten | |

Put prunes through coarse food chopper. Combine all ingredients. Mix. Bake in buttered pan—350° F. oven for 40 minutes.

Mrs. Simon Goldfine

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POTATOE BALLS FOR TWELVE

Boil 6 potatoes in salted water, then mash thoroughly. Add 2 eggs, a little chicken fat, seasoning and beat well.

Form into balls, roll in bread crumbs. Fry in deep fat, drain.

These may be prepared ahead of time and reheated.

Mrs. M. Breitbord

SPINACH RING

- | | |
|-------------------------|-----------------------|
| 2 c. cooked spinach | ½ tsp. salt |
| 4 eggs, slightly beaten | paprika |
| 1 tbsp. minced onion | 2 tbsp. melted butter |
| 1 c. milk | |

Chop spinach, mix all ingred. together, pack into buttered ring mold. Set mold in pan of hot water. Bake 350° F. until firm.

Mrs. Simon Goldfine

SPINACH BARTHOLDY

- | | |
|------------------|--------------------------|
| Spinach | 1 c. cheese |
| 1 onion, chopped | 1 tbsp. cream or milk |
| ¼ c. butter | Salt and pepper to taste |

Cook and chop spinach as usual. Place in buttered pyrex baking pan. Brown onion in butter and pour over spinach. Melt grated cheese in cream. Pour over spinach and brown under broiler.

Reine Freimuth

SWEET POTATOE AND PINEAPPLE CASSEROLE

- | | |
|-------------------------------|----------------------|
| 3 lbs sweet potatoes (cooked) | 1½ c. brown sugar |
| or 1 large can | ½ c. pineapple juice |
| 1 can sliced pineapple | ½ c. butter |

Cut cooked sweet potatoes in ½ in. slices. Place alternately in layers with pineapple in buttered casserole. Sprinkle sugar on top, pour pineapple juice over and dot with butter. Bake for 1 hr. in moderate oven.

If desired, after baking for ¾ hours, cover with marshmallows. Replace in oven and bake 15 to 20 minutes more.

Variations: Sliced oranges, canned apricots or cooked prunes may be substituted for the pineapple. Marschino cherries may also be added.

Mrs. I. D. Myzal

WILD RICE MOLDS

½ lb. wild rice—boil for 20 min., wash several times, fry 1 large onion (cut up in small pieces), 2 stalks celery diced and ½ green pepper diced. Fry in chicken fat well, season well with salt and pepper. Mix into rice and also add 2 tablespoons melted chicken fat. Put in round mold. Bake 300° F. oven for 40 minutes.

Tessy Stein Oxman

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CHEESE SOUFFLE

- | | |
|---------------|-----------------------------|
| 1/4 c. butter | 1/2 lb. Velveta cheese |
| 1/4 c. flour | 4 well beaten egg yolks |
| 1/2 tsp. salt | 4 stiffly beaten egg whites |
| 1 c. milk | |

Melt butter in double boiler, add flour and salt, blend. Add milk. Cook, stirring constantly. Add cheese, stir until melted. Add sauce to egg yolks. Carefully fold in egg whites. Bake in ungreased 1 1/2 qt. baking dish in 325° oven for 1 hr. and 15 minutes.

MACARONI RING

- | | |
|---------------------------------|-----------------------|
| 1 pkg. macaroni | 1 1/2 c. scalded milk |
| 1 c. bread crumbs | 1/4 c. melted butter |
| 1/4 tsp. pepper | 1/2 tsp. salt |
| 1 tbsp. parsley, chopped | 3 eggs |
| 1 1/2 c. grated American cheese | 1 onion, chopped fine |
| 1 Canned pimento, chopped | |

Scald milk, add cheese, when melted add beaten egg and other ingredients. Mix well with macaroni. Bake in buttered ring mold in moderate oven 3/4 hour (ring mold placed in water) or until it sets. Serve with mushroom cream sauce.

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MACARONI AND CHEESE

- | | |
|------------------------|---------------------------------|
| 1 c. macaroni | 1 tbsp. chopped onion |
| 1 1/2 c. scalded milk | 1 1/2 c. grated American cheese |
| 1 c. soft bread crumbs | 1/4 c. melted butter |
| 1/2 tsp. salt | 3 eggs |
| 1 pimento, cut up | paprika |

Cook macaroni in boiling salted water—drain. Pour hot milk over bread crumbs. Add butter, pimento, cheese and well beaten eggs, macaroni and seasonings. Put in greased baking dish and bake in moderate oven 325° until firm. Serve with mushroom sauce.

Mrs. M. Mark

NOODLE AND TUNA FISH LOAF WITH POTATOE CHIPS

One package of noodles (fine) cooked for 10 min. After straining and cooling add one can of Tuna Fish and mix.

Then put one layer of noodles and crushed potatoe chips alternately until the pan is filled. Add milk until 3/4 full.

Bake in moderate oven 350° for 45 min. and serve hot.

Mrs. Paul A. Winer

NOODLE SALMON LOAF

- | | |
|--------------------------------|-----------------------|
| 1/4 c. egg noodles | Salt and pepper |
| 1 c. salmon, flaked | 2 c. med. white sauce |
| 1/2 c. almonds, chopped coarse | Buttered bread crumbs |

White Sauce

- | | |
|---------------|---------------|
| 2 c. milk | 4 tsp. butter |
| 4 tbsp. flour | |

Cook noodles until tender in 1 qt. salted water. Drain. To noodles, add salmon and almonds. Salt and pepper. Combine with white sauce. Pour into well buttered ring mold for loaf and bake at 325° F. until firm. Tuna may be substituted.

FAVORITE NOODLE CASSEROLE

- | | |
|------------------------------|-------------------------|
| 1 pkg. noodles | 1/4 can milk |
| 1 can tuna | butter |
| 1 can cream of mushroom soup | salt, pepper |
| | 1 sm. bag potatoe chips |

Boil noodles 2 min. Pour cold water over noodles and drain. Butter a casserole. Place layer of noodles on bottom, cover with layer of tuna. Dot with butter and sprinkle with salt and pepper. Repeat noodles and tuna layers once more and top with noodles. Pour over all the mushroom soup which has been thoroughly blended with milk. Crush potatoe chips and cover top. Dot with butter. Place in refrigerator over night.

Bake in 350° oven for 1 hour. Serves 6—8.

Mrs. Benn Myzel

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BREADED MUSHROOMS

Beaten egg
matzo meal

shortening
salt

Dip whole mushrooms in beaten egg, then dip in matzo meal and fry in deep fat. Or bread (as above) sliced mushrooms and use small quantity of shortening for frying.

Mrs. B. B. Stoller

SOUR CREAMED MUSHROOMS

1 lb. mushrooms (about 5
cups sliced)
3 tbsp. flour
1 tsp. salt
pepper

1 large onion, diced
sour cream (approx. 1 pt.;
or 1 cup sour cream and
1 cup milk)
1 tbsp. butter

Wash fresh mushrooms in cold water. Saute sliced mushrooms and diced onion in butter. Cover and let simmer five to 10 minutes. Add salt, pepper and flour. Add sour cream gradually, stirring constantly, until desired consistency is reached. (Onions may be used more sparingly, or omitted entirely.)

Mrs. B. B. Stoller



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DULUTH,

MINN.

PRESSED VEAL

3 lbs. veal shoulder
1 carrot
1 sml. onion, sliced
1 stalk celery, finely chopped

2 whole black peppers
2 tbsp. vinegar
3 tsp. salt

Cover veal with warm water. Add carrot and onion, pepper, vinegar and salt. Cover, simmer tender, about 1½ hrs. Strain stock, simmer to 2 cups. Coarsely grind meat, carrot and onion. Add stalk of celery and 1 tsp. grated onion. Arrange slices of egg in design in oiled 5x9" pan. Pack meat in pan. Chill overnight.

RICE MOLD

2 eggs, beaten
1 c. milk
1 c. rice, cooked

1 c. Wis. cheese, grated
½ tsp. salt
⅓ tsp. pepper

Combine all ingredients and mix thoroughly. Pour into buttered loaf pan. Place in hot water and Bake 350° for 45 minutes.

Mrs. Simon Goldfine

Can be filled with creamed tuna.

RICE LOAF WITH MUSHROOM SAUCE

1½ c. cooked rice
1½ c. Velveta cheese, grated
½ c. melted butter
3 slightly beaten eggs
½ c. bread crumbs

1 c. hot milk
½ tsp. each chopped parsley
and onion
1 tsp. green pepper, minced
½ tsp. salt

Combine and mix all ingredients. Put in a buttered loaf pan, set in hot water. Bake in a moderate oven 350° for one hour. Serve with hot mushroom sauce.

Mushroom Sauce

2 tbsp. butter
2 tsp. flour
2/3 c. milk
⅓ c. cream

⅓ tsp. salt
⅓ c. mushroom liquor
½ c. canned mushrooms
drained

Melt butter, add flour, stir until smooth paste. Add milk, cream, salt and liquor, stirring constantly. Add mushrooms.

Mrs. Ralph Altman

SALMON LOAF

2 c. salmon
2 eggs, slightly beaten
2 tsp. lemon juice
1 c. bread crumbs

2 tbsp. melted butter
1 c. milk
1 tsp. salt
¼ tsp. pepper

Remove bones and skin from salmon and flake with a fork. Combine all the ingredients and mix well. Press into a greased bread pan. Bake 30—40 minutes in a moderate oven 350°.

Libbie Sher

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DULUTH, MINNESOTA

SALMON PUFFS

Sift together, $\frac{1}{2}$ c. flour, $\frac{1}{4}$ tsp. salt, few grains pepper. (Melt $\frac{1}{4}$ c. shortening in $\frac{1}{2}$ c. boiling water over direct heat. Add 2 tbsp. chopped pimento, 2 tbsp. chopped green pepper to liquid. Add dry ingredients all at once, stirring constantly. Cook until mixture leaves sides of pan in a smooth compact ball, stirring vigorously. Remove from heat and cool for about 1 minute.

Add 2 eggs, one at a time, beating vigorously after each addition until mixture is smooth again. Drop by rounded tablespoonfuls $1\frac{1}{2}$ inches apart on greased baking sheet. Bake in hot oven 450° for ten minutes then at 400° for 20 to 25 minutes.

Cut open top to fill. Can be filled with salad or creamed mixture.

Creamed Salmon

Pan fry $\frac{1}{2}$ c. chopped celery, 1 tbsp. chopped pimento and 1 tbsp. green pepper in 1 tbsp. shortening. Melt 6 tbsp. shortening in top of double boiler over direct heat; add 6 tbsp. flour and mix well. Add gradually 3 c. milk, stirring constantly. Cook until thick and smooth. Place over hot water. Add 2 c. (1 lb. can) salmon, flaked, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper and the celery mixture. Cook until mixture is thoroughly heated.

Mrs. Dan Blehart

CHICKEN LOAF FOR 20 PEOPLE

- | | |
|-------------------------------|---------------------------------|
| 1 4 lb. chicken | 2 tsp. salt |
| 2 lbs. veal | $\frac{1}{4}$ c. pimento, diced |
| 3 c. bread crumbs | $3\frac{1}{2}$ c. broth |
| $1\frac{1}{2}$ c. cooked rice | 4 eggs |

Cut the cooked meats in small pieces, blend with other ingredients adding eggs last. Bake 1 hr. in 325° oven.

BASIC NOODLE CASSEROLE

- | | |
|---------------------------------------|------------------------------|
| 1 lb. medium sized noodles,
boiled | 4 tbsp. butter or chick. fat |
| 2 tsp. pimento | 2 beaten eggs |
| 2 tsp. chopped onion | 1 c. water |

Bake in 325° oven 45 minutes. Chicken, tuna fish, pimento, cheese and/or peas may be added.

FISH LOAF

- | | |
|-------------------------|-------------------------|
| 2 c. cooked fish-flaked | $\frac{1}{2}$ c. milk |
| 1 c. fine bread crumbs | green pepper or pimento |
| 2 beaten eggs | salt and pepper |
| 1 tbsp. onion, grated | |

Mix ingredients thoroughly and place in buttered loaf pan. Set in pan of hot water and bake for 45 minutes at 325° . If pink salmon is used this tastes very much like gefillte fish.

Mrs. H. W. Davis

Poultry and Meats

BROILED CHICKEN

Cut chicken in half. Wash and wipe dry, season with salt and pepper. Coat chicken with melted fat. Start broiling with skin side away from heat. Turn several times and baste frequently with drippings or other melted fat. Use moderate heat and place chicken 5 or 6 inches from flame.

Can also be boiled for a time and finished by baking in moderate oven.

Mrs. S. S. Berdie

STEWED CHICKEN—Kosher Style

Cut chicken in serving size pieces; add 3 sliced onions, three stalks of celery, 1 clove garlic minced, salt and paprika. Stew on top of stove over low heat in a heavy covered aluminum kettle until tender. Watch carefully and add water if necessary. Whole mushrooms (fresh or canned) may be added ten minutes before serving for a deluxe touch or variation, several whole carrots for color.

Make a meat loaf mixture—lay a mound on each chicken section that has a cavity—lay pieces carefully in a roasting pan—add the vegetables and bake until tender.

Mrs. H. W. Davis

FRIED CHICKEN

Cut fryer into serving size pieces, wipe dry, and roll in seasoned flour. Put a little fat in chicken fryer. Never let fat smoke. Keep heat moderate. When fat's hot enough to "sizzle" a bit with chicken in it, brown each piece. Do not crowd pieces while frying. Now turn heat very low. Cover and simmer until tender. If not brown enough uncover last 10 minutes or put under broiler for a few min. before serving.

Mrs. Benn Myzel

BARBECUED CHICKEN

- | | |
|-------------------------------|--------------------------|
| 1 3 lb. chicken | 3 tbsp. water |
| $\frac{1}{2}$ cup chili sauce | Paprika, salt and pepper |
| 1 tbsp. vinegar | fat |
| 1 medium onion, cut fine | |

Cut chicken into serving portions, season with salt, pepper and paprika. Brown chicken in hot fat. Mix chili sauce, vinegar, onion, water. Add to browned chicken. Cover and cook either on top of stove or in slow oven until tender.

Can prepare hamburger, veal steak or chops in same way.

Enid F. Berdie

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HUNGARIAN PAPRIKAS

Cut up lot of onions—add salt, pepper, paprika, red pepper and chicken fat. Let this simmer until onions are partly cooked. Then add small cut up chicken and veal. Cover rather tight and let this cook very slowly for a while, then place in oven and let cook until brown. It is not necessary to add any water if cooked very slowly and kept covered.

Mrs. Henry Lavick

BEEF ORNELL

½ lb. hamburger

2 slices stale bread

½ tsp. baking powder

2 eggs, beaten

½ tsp. sage

Grind bread, mix with baking powder. Stir in meat, sage, beaten eggs, mix lightly. Add salt and pepper to taste. Put ½ tbsp. chicken fat in frying pan—when hot put in omelet mixture. Bake ½ hr. Fold and serve with tomatoe sauce.

Mrs. D. C. Freimuth

BAKED FILLET OF BEEF

1 whole fillet of beef
mixed vegetables

1 can tomatoes
salt and pepper

Chop celery, onions, carrots, parsley fairly fine. Cover bottom of roasting pan with this and add left over peas or beans or mushrooms or all of these. On this lay whole fillet. Season. Pour over tomatoe and juice. Bake until done as you like it, rare or well done, and serve at once on platter surrounded by vegetables.

Mrs. D. C. Freimuth

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SPANISH STEAK

2½ lbs. round or shoulder beef
steak, cut 1 inch thick
2 tbsp. fat
2 sliced onions

½ c. green pepper, diced
1 ¾ oz. jar stuffed olives
1 10½ oz. can tomatoe soup

Brown steak in hot fat in frying pan. Place onions and green pepper over meat. Add olives with liquid and tomato soup. Cover, cook over low heat 1½ hr. Add no additional salt.

Thicken gravy slightly with flour and water. Serves 6 to 8.

Enid F. Berdie

STUFFED VEAL BIRDS

2 lbs. thin veal steak, prepare favorite bread dressing. Cut steak in 3 inch squares, in center place dressing, with needle and coarse thread or skewers sew meat together to make birds. Place in well greased roasting pan, add salt, ½ clove, finely cut garlic—cup of hot water, additional fat and bake 1½ hr. 350° until done.

Baste occasionally. Mushrooms may be added to gravy. Before serving remove thread.

Flank or round steak can be prepared the same way, but in one piece to make Mock Duck. Canned tomatoes or tomato soup added towards end of baking makes a pleasing variation.

Mrs. H. W. Davis

VEAL STEAKS

Dip steaks into flour, pepper and salt and brown in frypan in hot fat. When brown add a little water, cover closely and simmer. Add water as necessary and you will have a rich brown gravy. Cook till tender.

Mrs. D. C. Freimuth

SCALLOPINE OF VEAL

2½ lbs. shoulder of veal
6 tbsp. cooking oil
¾ c. fresh or canned mushrooms, sliced
1 tsp. sugar

⅛ tsp. pepper
flour
2 med. onion, minced
1½ tsp. salt
1¼ c. hot water
1¼ c. strained tomatoes

Cut veal into stew pieces. Roll in ½ c. flour, ½ tsp. salt and ⅛ tsp. pepper. Sauté with onion in hot oil, until golden brown. Put into casserole, add mushrooms, salt, sugar, pepper, hot water, and tomatoes. Bake at 350° F. until meat is tender, about 2 hrs. Serve with spaghetti.

(A gentleman gave us this recipe)

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HILDA'S MEAT LOAF

- | | |
|------------------------------------|---|
| 1 lb. ground beef | 1 beaten egg |
| generous amount of salt and pepper | 2 tbsp. of catsup or chili sauce (I prefer the chili sauce) |
| 1 grated onion | 3 tbsp. of bread crumbs |

Combine ingredients in the order listed. Shape into a loaf. Bake in a moderate oven for one hour in a pan in which a small amount of fat has been melted. Baste twice during baking. This recipe serves three or four. It makes a wonderful recipe for hamburgers, too. It makes six good sized hamburgers.

Mrs. Wm. Sahud, Chicago
Regional Director

HAMBURGER LOAF WITH DRESSING

- | | |
|------------------------------|-----------------------|
| 2 lbs. chopped meat | 1 small grated potato |
| ½ loaf white bread 1 day old | 1 egg |

Dressing

Remove crusts from remainder of loaf. Add 1 stalk celery, 1 sour apple, 1 small onion. Chop all fine. Pour ½ cup melted fat over crumb mixture. Salt to taste.

Now pat out meat mixture on board. Place dressing and roll as for Jelly Roll. Bake 1 hr. in slow oven.

Mrs. Harry A. Segal

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HILLTOP PERAKES

(To serve 20 people)

- | | |
|--------------------------|----------------------|
| 3 lbs. hamburger | 2 c. tomatoes |
| 2 eggs | ½ bottle catsup |
| 2 grated onions | 1½ c. brown sugar |
| 4 slices soaked bread | citric acid crystals |
| salt and pepper | 2 large diced onions |
| 2 large heads of cabbage | |

Process: Stew cabbage leaves. Place a ball of mixture in several leaves. Grease large pan or roaster generously—place Perakes, cover with sugar, tomatoes, catsup, seasoning, diced onions—dot with Crisco or chicken fat. Cover first hour or so, then uncover to brown. Bake at 350°. Baste occasionally, add thickening if necessary.

Mrs. H. W. Davis

PRAKAS—Serves 12—14

- | | |
|-------------------|---------------------------|
| 2½ lbs. hamburger | 3 tbsp. sugar |
| 3 tbsp. raw rice | juice of 1 lemon |
| 3 eggs | salt and pepper to taste. |
| 1 large onion | |

Combine all the above ingredients and mix well. Remove leaves of 2 heads of green cabbage and parboil until slightly soft. Wrap meat filling in cabbage leaves. Bring to a boil 1 cup water and 1 can of tomatoes in large dutch oven. Put in the prakas, simmer for ½ hr. and add more sugar and lemon juice at this time (to individuals taste), also add 1 tbsp. molasses for color. Cook on very low flame about 2 to 2½ hrs.

Mrs. Leonard Segal

MEATBURGER LOAF

- | | |
|-----------------------|-------------------------|
| 1 lb. hamburger | 1 c. water |
| ½ tsp. salt | 2 c. cooked macaroni |
| pepper | 2 tbsp. chopped pimento |
| 1 tbsp. chopped onion | 2 tbsp. fat |
| 1 beaten egg | ¼ c. soft bread |

Mix thoroughly—taste. Bake in greased pan in moderate oven.

Mrs. H. W. Davis

TOP OF STOVE MEAT LOAF or MEAT BALLS

- | | |
|------------------------------|------------------------------|
| 1½ lbs. hamburger | 1 small clove garlic, grated |
| 2 slices stale bread, soaked | 1 large egg |
| 1 large onion, grated | salt and pepper to taste. |

Water to make soft mixture. Makes three loaves or can be made into meat balls.

Prepare tomatoe sauce by frying 1 large onion and several stalks of celery until tender in 3 tbsp. Crisco or chicken fat. Add 1 can tomatoe soup and sugar and salt to taste. Cook 5 min. Place the loaves in the sauce and cook slowly until done—about 1 hr.

If a barbecue flavor is preferred add chili powder, ¼ cup catsup and 2 tbsp. vinegar.

Mrs. H. W. Davis

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MOCK CHICKEN LEGS

Take veal steak, salt and cut in 1 inch squares. Thread on wooden or metal skewers. Roll in beaten egg, crumbs, fry until brown on all sides. Place in a greased baking pan, cover with water or tomato soup and bake until tender. Mushrooms may be added shortly before serving.

Mrs. H. W. Davis

HILLTOP MEAT ROLL

2 c. flour
4 tsp. baking powder
½ tsp. salt

¾ c. water
4 tbsp. Crisco

Sift dry ingredients. Cut in Crisco. Add water to make a soft dough. Roll ¼ inch thick. Spread with meat filling. Roll up like jelly roll. Cut slices 1 inch thick. Place slices in greased dish. Dot with fat. Bake in hot oven at 450° about 15 minutes. Serve with additional left-over gravy.

(Meat Filling): Combine 1½ c. chopped left-over meat with 1 tbsp. minced onion, ¼ sp. salt and ⅛ tsp. pepper. Moisten with 3 tbsp. of left-over gravy.

Salmon, tuna or chicken can be substituted for meat.

Mrs. H. W. Davis

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MEAT BISCUIT RING

Make biscuit dough as for meat roll on preceding page, roll out ½ inch thick. Spread with 1 lb. of ground beef, 2 tbsp. chopped onion, 1 c. grated carrots, 1 beaten egg, ¼ c. tomatoes or ketchup, 1 tsp. salt—after browning in two tbsp. fat. Roll like jelly roll, bring ends together to form ring. With scissors cut half way through the ring at 2 inch intervals.

Serve both recipes with a mushroom gravy.

MEAT LOAF VARIATIONS

Bake regular meat loaf in a ring mold. Unmold and fill center with mushrooms, peas, carrots or any preferred vegetable, in sauce or gravy. For especially attractive meat loaf ring, press hard boiled eggs in center or put glazed apricots or prunes in bottom of mold.

Mrs. H. W. Davis

CHILI—(18 People)

2½ to 3 lbs. hamburger
8 lg. onions
2 lg. stalks celery
2/3 can kidney beans

2 cans tomato soup
½ c. ketchup
chili powder
salt, pepper and sugar

Saute meat, onions and celery in deep kettle. Add tomato soup, ketchup and seasoning. Cook slowly for several hours. Add beans ½ hr. before serving. Taste for additional seasoning. If necessary add 3 tbsp. flour for thickening. Can be prepared on top of stove or in oven.

Ida Davis

BARBECUE SAUCE

Brown: 1 onion, cut fine, 1 clove garlic, cut fine. Add: 1 tbsp. vinegar, 2 tbsp. brown sugar, 4 tbsp. lemon juice, 1 c. ketchup, 3 tbsp. Worcester sauce, ½ tbsp. mustard, ½ c. water, ½ tsp. chili powder.

Simmer gently about ½ hr. and then add to meat.

Tessie Stein Oxman

CHOP SUEY—(for 16)

1 large stewing hen (4 lbs.) stew with celery tops and onions, etc.
Meat from chicken
8 large onions
1 c. mushrooms
Chop Suey sauce
sugar, salt, pepper to taste

1 large stalk celery
1 c. sprouts, drained
chicken soup
thickening

Serve with 1½ cup rice cooked in 2 qts. salted water.

Decorate with 2 cans warmed Chow Mein noodles, sliced green onions and shelled almonds.

Mrs. H. W. Davis

SWEET AND SOUR SAUCE FOR TONGUE

Fry 1 chopped onion, 1 chopped green pepper in chicken fat. Add and melt, 2 or 3 tbsp. brown sugar, 2 tsp. dry mustard. Add 1 cup water, 1 cup catsup, ½ cup vinegar, garlic salt, black pepper, and salt.

Simmer all ingredients about 15 minutes, pour over tongue or serve separately.

Muriel Cowan

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Desserts

LIME DESSERT

- | | |
|---------------------|---------------------------|
| 1½ c. boiling water | 1 pkg. Philadelphia cream |
| ½ c. pear juice | cheese |
| 1 tsp. vinegar | 2 c. diced pears |
| 1 pkg. lime jello | |

Dissolve jello with liquid. Put half the jello in a square pan. Chill. Mix remaining jello with cream cheese and pears, pour over jello. Chill and serve on lettuce leaf, with dressing if preferred.

Eudice Gallop

PINEAPPLE SHERBERT

- | | |
|-----------------|-------------------------------|
| 2 c. buttermilk | 1 small can crushed pineapple |
| 1 c. sugar | |

Dissolve ½ pkg. unflavored gelatin in 2 tbsp. cold water. Add the above. Fold in 1 beaten egg white. Put in trays and freeze—remove in about ½ hr. and mix—freeze again.

Mrs. J. J. Wolfe

COFFEE ICE CREAM

- | | |
|--------------------|-----------------|
| 1 c. strong coffee | 22 marshmallows |
|--------------------|-----------------|
- Combine and cook in top of double boiler until all is blended. Set aside to cool.

1 cup cream whipped.

Fold coffee mixture into whipped cream and beat until smooth. Pour into glasses or tray of refrigerator. When ready to serve top with whipping cream and maraschino cherry.

Mrs. H. Y. Joseph

PEPPERMINT CREAM

- | | |
|-----------------------------|--------------------|
| ¼ lb. peppermint candy | ½ lb. marshmallows |
| ½ pt. coffee cream, chilled | ½ c. hot water |

Melt candy in hot water, cool, whip cream. Cut marshmallows in small pieces. Combine syrup, cream and marshmallows. Pour into trays and freeze.

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HONEY NUT MOUSSE

- | | |
|---------------------|-------------------|
| 1 c. strained honey | 1 pt. cream |
| 2 eggs | ½ c. chopped nuts |

Heat honey, pour over beaten eggs. Cook in double boiler until smooth. Cool. Whip cream. Combine cream, custard, nuts. Pour into trays and freeze.

NEW YORK BLINTZES

- | | |
|--------------------------|---------------------------|
| 3 c. flour | ⅓ lb. butter |
| 2 tbsp. sugar (optional) | ⅓ pkg. Philadelphia cream |
| ½ tsp. salt | cheese |
| 2 tbsp. shortening | 1 egg |

Mix together all ingredients.

Add sweet cream, a little at a time to hold together. Knead well and form into four balls and put in refrigerator over night, cover with wax paper. Remove dough 2 hours before rolling out.

Filling

- | | |
|-----------------------|--------------------------|
| 1½ lb. cottage cheese | 2 tbsp. sugar (optional) |
| 2 eggs | ½ tsp. salt |

Roll dough the length of a cookie sheet and roll as thin as possible the width. Put cheese lengthwise and fold over the ends and roll up. Do not cut until ready to serve. Bake in 325° for one hour.

Mrs. Eli Robbins, President
 Austin, Minn.

PRUNE WHIP

- | | |
|----------------------------|----------------|
| 1 c. prunes cooked | 1 tsp. vanilla |
| 3 egg whites, beaten stiff | |

Put in buttered double boiler and cook 2 hour. Water must be boiling before putting top part in. Sauce to be put on when served. 3 egg yolks, beat and add enough milk and sugar to taste.

Zaidel Gittelsohn

APPLE BETTY

- | | |
|---------------------------|-----------------|
| 4 medium apples | ¼ tsp. cinnamon |
| 1 c. bread crumbs | 2 tbsp. water |
| ¼ c. brown or white sugar | 2 tbsp. butter |
| 2 tsp. lemon juice or | |

Wash, peel and slice apples. Put ½ of apples, lemon juice and sugar in greased baking dish. Cover with crumbs and repeat. Put bits of butter on top and bake in moderate oven 350° until apples are soft. Serve with cream or pudding sauce.

Sauce

- | | |
|---------------------|------------------------------|
| 1½ tbsp. cornstarch | 1 tbsp. butter |
| ½ c. sugar | 1 c. water |
| ⅛ tsp. salt | 1 tbsp. lemon rind and juice |

Mix dry ingredients, add water and cook over direct flame until it becomes thick and transparent. Stir constantly. Remove from stove and add lemon juice and butter. Use hot or cold.

Libbie Sher

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APPLE DESERT

- | | |
|------------------------|-----------------------|
| 1 egg | 1 large apple |
| $\frac{3}{4}$ c. sugar | $\frac{1}{2}$ c. nuts |
| 1 tsp. baking powder | salt |
| 1 tsp. vanilla | 1 heaping tbsp. flour |

Beat egg and sugar in electric beater, add salt, flour, baking powder, vanilla and finely cut unpeeled apple and chopped nuts. Bake in 9 inch cake pan 30 min. at 350°. Serve with whipped cream.

Mrs. D. C. Freimuth

CRACKER DESSERT

- | | |
|-------------------|----------------------------------|
| 12 soda crackers | $\frac{1}{4}$ tsp. baking powder |
| 1 c. nuts chopped | 1 c. sugar |
| 3 eggs | |

Beat yolks 5 min. Beat whites stiff and fold into yolks. Roll crackers, add baking powder, chopped nuts and fold into yolks. Bake in 9 inch pan, which is buttered and floured, in 325° oven about 30 min. Spoon out into sherbert cups and serve with whipped cream.

Mrs. D. C. Freimuth

NOODLE PINEAPPLE PUDDING

- | | |
|----------------------------------|----------------|
| 1 c. brown sugar | 2 tsp. fat |
| 1 tbsp. pineapple juice | 3 eggs, beaten |
| 4 slices cut pineapple | 1 tbsp. flour |
| $\frac{1}{2}$ lb. noodle, cooked | |

Mix ingredients together. Add sugar, salt, cinnamon to taste. Bake 1 hour (or longer) in slow oven, about 325°.

Mrs. Wm. I. Cohen

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NABISCO TORTE

- | | |
|------------------------------------|--------------------------|
| $\frac{1}{2}$ lb. Nabisco, crushed | $\frac{1}{4}$ lb. butter |
|------------------------------------|--------------------------|

Mix and use for first layer 1 cup powdered sugar creamed with 2 eggs. Spread on first layer. Now add layer of crushed nuts. Add layer of crushed drained pineapple or other fruit.

Cover with $\frac{1}{2}$ pt. cream, whipped to which has been added a little powdered sugar and vanilla.

Put ground Nabisco or coconut on top. Let stand in refrigerator for about 4 hours.

Mrs. Wm. I. Cohen

CHEESELESS CHEESE CAKE

- | | |
|---|---------------------------------------|
| 4 eggs, separated | 1 tsp. vanilla |
| $1\frac{1}{3}$ c. (15 oz. can) Eagle brand condensed milk | $\frac{1}{2}$ tsp. nutmeg |
| 1 tsp. grated lemon rind | 2 tbsp. melted butter |
| $\frac{1}{3}$ c. lemon juice | $\frac{2}{3}$ c. Zwieback crumbs (12) |

Beat egg yolks and combine with Eagle brand milk. Add lemon rind, juice, nutmeg and vanilla. Fold in stiffly beaten egg whites. Combine melted butter with Zwieback. Sprinkle buttered 8x8x2 square with half crumbs. Pour in mixture and sprinkle with remaining crumbs. Bake 30 min. 325°. Turn off heat—cool in oven 1 hr.

Mrs. H. Joffe

APPLE SAUCE CAKE

- | | |
|--|-----------------------------|
| Crust: | $\frac{1}{2}$ c. sugar |
| 2 c. fine graham crackers or Zwieback crumbs | 2 tbsp. butter |
| | $\frac{1}{2}$ tsp. cinnamon |

Combine well, save $\frac{3}{4}$ c. for top of cake. Press remaining over sides and bottom of 9 inch spring form.

Filling: 3 eggs, separated; 1 can sweetened Eagle Brand milk. 2 cups cooked tart apples with $\frac{1}{2}$ cup sugar, 1 tbsp. butter (cook apples, sugar and butter in double boiler and sieve), 2 tbsp. lemon juice and rind of one lemon.

Beat yolks well, add Eagle Brand milk, apple mixture and lemon juice and rind. Fold in the egg whites, beaten stiff and pour into pan. Bake 1 hr. in 250° oven.

Mrs. H. Y. Joseph

MOCK CHEESE CAKE

- | | |
|----------------------------|-----------------------------|
| Crust: | 2 tbsp. melted butter |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ tsp. cinnamon |
| 2 c. graham cracker crumbs | |

Combine well—set aside $\frac{3}{4}$ cup to sprinkle on top—press remaining over the bottom and sides of 9 inch spring form.

- | | |
|----------------------------------|-----------------------------------|
| Filling: | 4 eggs, separated |
| 1 can Eagle Brand sweetened milk | 3 lemons juice of all rind of one |

Beat yolks well—add Eagle brand milk, then lemon juice and rind. Fold stiffly beaten egg whites. Pour on crust and bake 1 hour in 250° oven.

Mrs. H. Y. Joseph

SCHAUM TORTE

6 egg whites
1½ c. sugar, scant

1 tbsp. vinegar

Beat egg whites until they hold a point. Add 1 c. sugar gradually, beating steadily. Beat until stiff and then fold in ½ c. sugar and vinegar. Bake 1 hr. in very slow oven at 250°. Serve with whipped cream or ice cream—berries good on this.

Enid F. Berdie

COTTAGE CHEESE TORTE

4 c. cottage cheese
1 c. cream
4 eggs
1 tbsp. flour

½ c. sugar
1 lemon, juice and rind
1 tsp. vanilla

Put cheese through a ricer and combine cheese with remaining ingredients. Make graham cracker crust by crumbling 24 graham crackers, mix well with 2 tbsp. butter, ¼ c. sugar and 1 tsp. cinnamon. Line pan with graham cracker crust, reserving part to sprinkle on top of cake before baking. Bake in 350° oven. Cool before serving.

Mrs. S. S. Berdie

CHEESE CAKE

Crust:
18 graham crackers
mixed with
Mix and pat into deep pie pan.

½ lb. butter, melted
3 tbsp. sugar

Filling:
5 pkg. cream cheese
3 eggs

1 c. sugar

Cream cheese well; add 1 egg at a time, beating after each egg is added. Then beat sugar into mixture. Place in crust and bake in slow 325° oven for 25 min. Pour ½ pt. thick sour cream over cheese and return to oven for 5 min.

Cool by chilling in refrigerator about 2 hrs.

Mrs. D. Blehart

CHOCOLATE SPONGE ROLL

4 egg whites
2/3 c. sugar
4 egg yolks
1 tsp. vanilla

⅓ c. cake flour
¼ c. cocoa
½ tsp. baking powder
¼ tsp. salt

Pan (shallow, cookie sheet is best) 10x16 inches.

Beat egg whites, add sugar gradually and continue beating until well mixed. Beat egg yolks until thick, add vanilla. Sift flour, cocoa, baking powder and salt together twice—combine whites and yolks, and fold in the flour mixture—line pan with waxed, greased paper—spread mixture evenly and bake 375° 12 to 15 minutes.

Turn immediately onto slightly dampened cloth remove paper and quickly trim off crusty edges with a sharp knife. Roll like a jelly roll and wrap lightly in damp cloth until cool—unroll, spread with whipped cream and roll again.

Libbie Sher

Pies

PINEAPPLE PIE

1 sml. can crushed pineapple
2/3 c. sugar
2 egg yolks
2 tbsp. corn starch

1 tbsp. flour
½ tsp. vanilla
½ tsp. lemon juice

Cook all in top of double boiler. Cool—and put in pie crust.

Mrs. D. Lieberman

FRUIT CREAM PIE

1 can (1⅓ c.) Eagle brand
sweetened condensed milk
¼ c. lemon juice

1 c. crushed pineapple or
2 sliced bananas
2 tbsp. powdered sugar

1 baked pie shell or graham cracker crust.

Method: Blend Eagle milk and lemon juice. Stir until mixture thickens and then fold in fruit. Pour into crust and cover with ½ cup whipped cream.

Mrs. M. D. Nides

STRAWBERRY PIE

Take 3 cups whole big berries, add ½ c. confectioner's sugar, and let stand 1 hour.

Crush remaining cup of berries and cook with 1 c. water for 2 min. Sieve. Mix 1½ tbsp. cornstarch with ¾ c. granulated sugar. Stir into berry juice; cook until clear, stirring constantly. Fill cool baked pie shell with whole berries. Pour hot sauce over. Cool. Garnish with wreath of whipped cream when serving.

Mrs. Benn Myzel

PECAN PIE

3 eggs
1 c. brown or white sugar
1 c. light corn syrup
½ tsp. salt

1 c. pecan halves
1 tsp. vanilla
½ recipe pie crust

Beat eggs and sugar until thick, add corn syrup, nut meats, and vanilla; pour into 9 inch pastry-lined pan.

Bake in slow oven 300° 1 hour.

Mrs. Sherman Levenson

BANANA CREAM PIE

2 c. milk, scalded
½ c sugar
5 tbsp. flour

1 egg, beaten, yolk only
1 tsp. vanilla
1 tbsp. butter

Sift together sugar and flour. Add to milk, stirring all the time. Add remaining ingredients. When cool put into graham cracker crust—put in refrigerator.

Mrs. David Oxman

GERSHGOL'S

ECONOMY MARKETS

NO 1—125 WEST FIRST STREET

NO. 4—25 WEST FIRST STREET

The Name to Remember in Food

JELLO PIE

1 pkg. lemon jello
1 c. Carnation milk
1 3/4 c. water

1 lemon
1/2 c. sugar
salt

Dissolve jello in hot water, add lemon juice, sugar and salt. Set in refrigerator. When almost jelled, remove and whip. Whip milk which has been in refrigerator over night. Mix with jello and pour into prepared graham cracker crust. Any flavored jello can be used but more lemon juice should be added.

Crust

1 doz. graham crackers, rolled into crumbs, 4 tbsp. melted butter, 1 tbsp. sugar.

Mrs. F. Keil

ANGEL PIE

Beat 4 egg whites half way, add 1/3 tsp. cream of tartar and 1/4 tsp. salt. Beat stiff. Add 1 c. sugar and beat again. Pour into deep 9 inch. pan or spring form. Bake 1 hr. at 275°.

Filling

Beat 4 egg yolks and 1/2 c. sugar. Add rind of lemon and 4 tbsp. juice and 5 tbsp. water. Boil til thick about 12 minutes. When pie crust of egg whites is cold spread with yolk mixture. Freeze overnight and garnish with orange slices.

Compliments of

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101 West First Street

DULUTH, MINN.

COMPLIMENTS OF

1ST STREET

DEPARTMENT STORE

Cakes

ORANGE CAKE

1/4 lb. butter
1 c. sugar
1 c. raisens
grated rind of 1 orange
2 c. flour
1 tsp. soda

1/4 tsp. salt
1 c. buttermilk
1 c. nuts
1 tsp. vanilla
Add tsp. sugar to
juice of one orange

Cream butter and sugar, grind nuts, orange rind, raisins. Sift all dry ingredients together. Add dry ingredients alternating with milk, add ground ingredients, last vanilla. Bake in 350 oven. While cake is hot and out of oven, pour over orange juice and sugar.

Mrs. Chas. Levine,
Pres. Chicago Section

HOT MILK CAKE

(Social legislation Class Specialty)

1/4 c. butter
3/4 c. milk
4 eggs (3 if eggs are large)

2 c. sifted flour
2 tsp. baking powder
1 tsp. vanilla

First heat milk and butter until butter is melted. Beat eggs until light and add sugar gradually and beat until blended.

Then add heated milk and butter alternately with flour and baking powder and vanilla. Bake about 30 minutes in 375° F. oven, in 13x9 1/2 inch greased, floured cake pan.

Frosting

Cook 1 cup brown sugar and 1/2 cup of water until it spins in thread when dropped from spoon. Take from heat and add 1/4 cup cut up nuts and 1/4 cup cocoanut. Spread over cake while cake is still warm.

May Golden

PUMPKIN CAKE

1/2 c. butter
1 1/4 c. sugar
2 eggs, beaten
2 1/4 c. cake flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon

1/2 tsp. ginger
1/2 tsp. nutmeg
1 c. canned pumpkin
3/4 c. milk
1/2 tsp. soda
1/2 c. chopped nuts
1 tsp. vanilla

Cream shortening and sugar, blend in beaten eggs. Sift flour, salt and spices three times. Combine milk, pumpkin and soda, add to creamed mixture alternately with flour. Begin with flour. Blend in nut meats, vanilla, and bake in 8x8x2 inch pan—60 min. at 350° F.

Serve warm with whipped cream or with following frosting:

1 egg white
1/2 c. brown sugar
1 tsp. vanilla

pinch salt
1 1/2 tbsp. cold water
1/4 tsp. cream of tartar

Put in double boiler over boiling water, beat 4 minutes. Cool and spread on cake.

Mrs. S. N. Litman

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UNIVERSAL CAKE FLOUR

UPSADAISSY CAKE

- | | |
|------------------------------|---------------------------|
| 5 tbsp. butter | 2 tbsp. cream |
| $\frac{3}{4}$ c. brown sugar | $\frac{3}{4}$ cup coconut |
| $\frac{3}{4}$ c. nuts | |

Boil above together and place in large greased iron frying pan. Cover with following batter:

- | | |
|-------------------------|-----------------------------------|
| 3 eggs, beaten | $\frac{1}{2}$ tsp. lemon extract |
| $1\frac{1}{2}$ c. sugar | $1\frac{1}{2}$ tsp. baking powder |
| $1\frac{1}{2}$ c. flour | $\frac{1}{2}$ tsp. salt |
| $\frac{3}{4}$ c. milk | 2 tbsp. melted butter |
| 1 tsp. vanilla | |

Mix in order given. Bake 35 minutes in 350° oven.

Mrs. H. W. Davis

CRUMB CAKE

- | | |
|-------------------------|-------------------------------------|
| $\frac{1}{2}$ c. butter | pinch of salt |
| 1 c. brown sugar | 2 eggs |
| 2 c. flour | 1 c. buttermilk |
| $\frac{1}{2}$ tsp. soda | 2 tsp. vanilla |
| 1 tsp. baking powder | $\frac{1}{2}$ c. raisins (optional) |

Cream butter and sugar, add flour which has been sifted with soda, baking powder and salt, and mix until a fine meal—reserve $\frac{1}{2}$ cup for topping. Beat eggs, add buttermilk and vanilla and lastly beat in the flour mixture, raisins. Put in pan and sprinkle the $\frac{1}{2}$ cup of mixture over top. Bake in moderate oven.

Mrs. M. Mark

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BANANA CAKE

- | | |
|-----------------------------------|--|
| $\frac{1}{2}$ cup Spry | $\frac{3}{4}$ tsp. soda |
| $1\frac{1}{2}$ c. sugar | 2 c. cake flour |
| 2 eggs | $\frac{1}{2}$ c. sour milk or buttermilk |
| $1\frac{1}{2}$ tsp. baking powder | 1 c. mashed banana |
| $\frac{1}{2}$ tsp. salt | 1 tsp. vanilla |

Cream shortening and sugar, add eggs. Sift together baking powder, salt, soda and cake flour. Add alternately with buttermilk. Add mashed banana and vanilla. Bake 350° 35 minutes.

Mrs. H. Joffe

APPLESAUCE CAKE

- | | |
|------------------------------------|-------------------------------|
| $1\frac{1}{2}$ c. thick applesauce | $\frac{1}{2}$ c. shortening |
| $1\frac{1}{4}$ c. raisins | $1\frac{1}{2}$ c. brown sugar |
| 2 eggs | 3 c. cake flour |
| $1\frac{1}{2}$ tsp. soda | $\frac{3}{4}$ tsp. salt |
| $1\frac{1}{2}$ tsp. cinnamon | $\frac{3}{4}$ tsp. cloves |
| $\frac{3}{4}$ tsp. nutmeg | $\frac{3}{4}$ c. nuts |

Pour boiling water over raisins, set aside to become plump.

Cream brown sugar and shortening, add eggs and beat well. Add the applesauce. Sift the remaining dry ingredients together and add to applesauce mixture. Drain the raisins and add them and the broken nuts to the batter.

Pour in well greased baking pan and bake in slow oven 300°. When cake is cool frost with favorite frosting.

Mrs. Sam Kasper

GOLD n' WHITE MARBLE CAKE

- | | |
|-------------------------------------|------------------------------------|
| 1 c. cake flour | $\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ tsp. almond extracts |
| $1\frac{1}{3}$ c. egg whites | 4 well beaten egg yolks |
| $\frac{1}{2}$ tsp. almond extract | 2 tbsp. cake flour |
| $1\frac{1}{4}$ tsp. cream of tartar | 1 tsp. lemon |
| 1 c. sugar | 1 tsp. vanilla extract |

Method: Sift 1 cup flour with $\frac{1}{2}$ cup sugar 3 times. Beat egg whites until frothy; add salt and cream of tartar; beat until stiff but still glossy. Add the 1 cup sugar, a little at a time. (Sprinkle over egg white, fold in thoroughly). Add vanilla and almond extract. Sift flour mixture over top a little at a time; fold in lightly with down-up-over motion.

Divide batter into 2 parts. Into one half, fold egg yolks, 2 tbsp. flour and lemon extract. Fold vanilla into the other half. Spoon batters alternately into 10-inch ungreased angel cake pan. Bake 1 hr.—325° F. Invert pan to cool.

Mrs. Harry Silk

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Compliments of

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Agency for Majestic Cleaners &
Dyers

SUNSHINE CAKE

5 eggs	½ c. boiling water
1½ c. sugar	1½ c. cake flour
1 tsp. vanilla	1 tsp. vanilla

Beat yolks, add sugar, vanilla and water and beat a long time. Add flour with baking powder. Beat whites, add pinch of cream of tartar, add to above mixture.

Bake one hour starting at 325 increase to 375°.

Betty Green

FAVORITE SPONGE CAKE

2 eggs and 1 egg yolk	1¼ c. cake flour
1 c. sugar	1 tsp. baking powder
¼ c. orange juice	¼ tsp. salt
¼ c. cold water	1 tsp. vanilla

Method: Beat eggs and egg yolk until thick, add sugar and continue beating until real thick and lemon colored. Add orange juice and water and beat for 1 min., add dry ingredients, sifted three times. Fold in vanilla. Bake in 8x8x2 inch pan—350° F. ½ hour.

Frosting

1 egg white	1 tsp. vanilla
½ c. white Karo syrup	

Heat syrup to boiling, pour over beaten egg white—beat until thick. Add vanilla.

Mrs. S. N. Litman

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SPONGE CAKE (Egg Yolks Only)

6 egg yolks	1½ c. flour
1 c. sugar	2 tsp. baking powder
½ c. boiling water	¼ tsp. salt
1 tsp. lemon extract	

Beat egg yolks until light, adding sugar gradually, then hot water, beating meanwhile. Add flour sifted with salt and baking powder and beat. Bake in moderate oven about 45 minutes, in loaf or 2 layers 25 minutes.

Mrs. M. Mark

SPONGE CAKE

5 eggs	1½ c. boiling water
5 tsp. cold water	1 tsp. baking powder
1½ c. sifted sugar	½ tsp. cream of tartar
1½ c. sifted Swansdown cake flour	1 tsp. vanilla

Beat egg yolks until very creamy, add cold water and beat, add sugar and beat, add boiling water and beat, well. Sift flour and baking powder together and fold into batter. Beat egg whites and when half beaten add cream of tartar and finish beating until stiff. Fold into batter. Bake 60 minutes in 325° oven. Use patented tube pan.

Helen Cook

WHITE CAKE

9 eggs	1 tsp. orange juice
1½ c. white sugar	1 tsp. lemon juice
1½ c. Swansdown cake flour	pinch of salt

Beat egg whites till stand in peaks, add sugar gradually then cream of tartar and salt. Beat yellows with juice until thick and lemon color, add yellows to whites, add flour slowly.

Bake 1 hour 330° F. temperature.

Bernice Tapper

CHOCOLATE CAKE

2/3 c. butter	1 tsp. baking soda
4 sq. bitter chocolate, melted	2 c. flour
with 1 c. boiling water—	2 c. sugar
let cool	1 tsp. vanilla
sml. can Pet condensed milk	scant tsp. salt

Blend butter and sugar, add beaten egg yolks, then chocolate and water mixture—mix well, add milk and dry ingredients (sifted three times) alternately. Then vanilla and beat well. Fold in beaten egg whites.

Bake in layers 375° oven 25—30 minutes or until done. Frost with fudge frosting.

Mrs. Jos. Pereles, Pres.
Milwaukee, Wis.

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THE COUNCIL DUES YEAR

is from January 1st to January 1st. Pay your dues at the January meeting and avoid confusion!

SUNSHINE CAKE

6 eggs separated. Beat yolks until light, add $\frac{3}{4}$ cup sugar, beat well, add $\frac{1}{2}$ c. boiling water. 6 whites beaten, add $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. cream of tartar, $\frac{3}{4}$ cup sugar, add to first mixture. Bake 300° F. oven 1 hour.

Mrs. J. J. Wolf

NEVERFAIL CHOCOLATE CAKE

3 tbsp. shortening	$\frac{1}{3}$ c. nuts, chopped
1 c. sugar	1 tsp. vanilla
1 egg, beaten	1 tsp. soda
$1\frac{1}{2}$ c. flour	1 c. sour milk or buttermilk
$1\frac{1}{2}$ sq. melted chocolate	

Bake in large flat pan 350° about 25 min. Frost with simple chocolate powdered sugar butter frosting.

Substitute brown sugar and cinnamon for spanish cake or make a streusel topping for a quick coffee cake.

Mrs. H. W. Davis

CHOCOLATE CAKE

$\frac{1}{2}$ c. shortening	$1\frac{1}{2}$ tsp. soda
1 c. sugar	3 heaping tsp. cocoa
2 eggs	1 c. sour milk or buttermilk
$1\frac{3}{4}$ c. cake flour	1 tsp. salt
	1 tsp. vanilla

Mix all ingredients together and beat well. Bake 1 hr. 350° oven.
Gertrude Goldfine



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FUDGE CAKE

$\frac{1}{2}$ c. butter	1 tsp. vanilla
1 c. sugar	$\frac{1}{2}$ c. sour cream
1 egg	$\frac{1}{2}$ c. milk
2 c. flour, cake flour	2 sq. chocolate
1 tsp. soda	

Cream sugar and butter, add egg. Sift flour 3 times with soda, add other ingredients. Bake in loaf pan $\frac{1}{2}$ hr. 350°. Frost with favorite frosting.

Mrs. Henry Goldfine

POUND CAKE

Cream 1 cup butter and 1 cup sugar until very light. Beat 8 egg yolks til thick and lemon colored; then add to butter and sugar mixture and beat together until light and fluffy. Then add 1 cup milk and beat some more.

Sift together 3 cups flour with 2 tsp. baking powder and add to egg and shortening mixture. Add $\frac{1}{2}$ tsp. each lemon and vanilla extracts. Grease loaf cake pan and bake for one hour at 350° F.

(Mrs. Sam H.) Faye Shulkin,
Omaha President

BROWN TORT

1 c. honey	1 tsp. baking powder
1 c. sugar	4 tbsp. butter
3 eggs, well beaten	1 tsp. cinnamon
3 c. ordinary white flour	1 tsp. cloves
$\frac{1}{2}$ c. black coffee	1 c. raisins
$\frac{1}{2}$ tsp. soda	

Method: Mix honey, creamed sugar with butter, add all dry ingredients (baking powder, flour, spices and raisins) sprinkle flour over raisins. Put everything together, mix with black coffee with $\frac{1}{2}$ tsp. soda. Bake in 350° or moderate oven until done.

Tina Lurye, Pres.
Superior, Wis. Section

BLACK WALNUT CUP CAKES

1 c. brown sugar	1 c. black walnuts
$\frac{1}{2}$ c. butter	1 tsp. vanilla
2 eggs, well beaten	$\frac{1}{2}$ tsp. almond extract
$\frac{1}{2}$ c. sour cream	$1\frac{1}{2}$ c. flour
1 tsp. soda	grated rind of an orange
1 pkg. dates, cut up	

Ice with juice of orange, melted butter and powdered sugar. Cream butter and sugar, add beaten eggs—(put soda into cream)—add flour alternately with cream, save enough flour to dust dates and nuts, add flavoring and rind of orange.

Mary Cannon, Pres.
Eveleth Section

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MINN.

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YOUR CITY

Water & Gas Dept.

Cookies

FUDGE BARS

- | | |
|--|------------------------------|
| 2 c. sugar, $\frac{1}{2}$ c. butter, cream | 1 c. cut up shelled walnuts, |
| 4 eggs, well beaten, add to | add to above |
| above | 2 tsp. vanilla |
| $1\frac{1}{3}$ c. flour, $\frac{1}{2}$ c. milk, alter- | 3 sq. melted chocolate |
| nate flour and milk, add | |
| to above | |

Bake on large cookie sheet at 375° 25 min. Frost with chocolate frosting.

Doris Goldman

CHOCOLATE CHIP BARS

$\frac{2}{3}$ cup of spry, 2 cups of brown sugar, 3 eggs well beaten, 2 cups flour, $\frac{1}{2}$ tsp. salt, 1 tsp. baking powder, 1 tsp. vanilla, $\frac{1}{2}$ cup of broken nuts, package chocolate chips.

Cream shortening with 2 cups of brown sugar, add beaten eggs. Now sift flour with $\frac{1}{2}$ tsp. salt, 1 tsp. baking powder, mix well and add vanilla. Add $\frac{1}{2}$ cup of broken nuts and package chocolate chips. Pour into shallow greased baking dish and bake 35 to 40 minutes in moderate oven 325°. Cut into squares when cool.

Mrs. S. Kasper

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CHOCOLATE THINSIES

- | | |
|-------------------------------------|----------------------------|
| $\frac{1}{2}$ c. shortening | $\frac{1}{2}$ c. flour |
| $\frac{1}{2}$ c. sugar | $\frac{1}{4}$ tsp. salt |
| 2 eggs | $\frac{1}{2}$ tsp. vanilla |
| $1\frac{1}{2}$ sq. melted chocolate | |

Cream shortening and sugar, add beaten eggs, melted chocolate and flour, salt, vanilla. Spread as thin as possible on a baking sheet. Bake for 10 min. in moderate oven. Make a powdered sugar icing using $1\frac{1}{2}$ to 2 c. sugar, 2 sq. melted chocolate, thin cream or coffee, spreading consistency. Spread as soon as pan is removed from oven, sprinkle chopped nuts on top if desired. Cut in squares or diamonds when frosting hardens.

Mrs. David Pollock

SNOWBALLS

- | | |
|--|------------------------------|
| $\frac{3}{4}$ c. Crisco | $1\frac{3}{4}$ c. flour |
| 1 tsp. baking powder | 6 tbsp. confectioner's sugar |
| $1\frac{1}{4}$ c. evaporated canned milk | 1 c. nuts. |
| $\frac{1}{2}$ tsp. vanilla | |

Cream shortening, beat in milk. Add vanilla, sugar and flour. Then add nuts, roll into balls. Bake at 400° for 15 min. Roll in powdered sugar.

Mrs. Ralph Altman

SNOWFLAKES

- | | |
|--------------------------|----------------------------|
| 3 beaten eggs | 2 tbsp. sugar |
| 2 tbsp. mazola or melted | $\frac{1}{4}$ tsp. salt |
| shortening | $\frac{1}{4}$ tsp. vanilla |
| 2 tbsp. milk | |

Flour enough to handle easily. Roll very thin. Tear off in different shapes and deep fry in heated mazola. (Mazola hot enough when a piece dropped in rises quickly to surface.) Do not over crowd. Drain on brown paper—sprinkle with powdered sugar put through a sieve to avoid lumping. Makes a large quantity. Especially good for tea and evening parties when heavy pastry is not desired.

Mrs. Harry W. Davis

DATE SQUARES

- | | |
|-----------------------------|-------------------------------|
| $\frac{3}{4}$ c. shortening | $1\frac{1}{2}$ c. flour |
| 1 c. brown sugar | $1\frac{1}{2}$ c. rolled oats |
| $\frac{1}{2}$ tsp. soda | |

Mix thoroughly with hands—pat $\frac{1}{2}$ on bottom of large square pan—greased.

Add filling when cooled and pat remaining mixture on top. Bake at 350°, until light brown. Cut in squares.

Filling

- | | |
|-------------------------|--------------------|
| $\frac{1}{2}$ lb. dates | 1 c. boiling water |
| 1 c. brown sugar | |

Cook until thick. A small amount of stale cooky crumbs, can be added to help in the thickening. Nuts or diced fruit mix for additional flavor.

Other dried fruits can be used in place of dates.

Mrs. Harry W. Davis

Phil Miller

Alex D. Cowan

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DULUTH, MINN.

CORN FLAKE COOKIES

3 egg whites
3/4 c. sugar
3 c. corn flakes

1 pkg. chocolate chips
1/2 tsp. vanilla

Beat egg whites until they hold a point, but not dry. Add sugar and vanilla, mixing well. Combine corn flakes and chocolate chips and fold this into egg mixture. Drop from a teaspoon on greased cookie sheet and bake for 15 minutes in 350° oven.

Mrs. D. Romanic, Pres.
Leavenworth, Kans, Section

REFRIGERATOR COOKIES

1 c. Crisco
1 c. brown sugar
1 c. granulated sugar
1 tsp. salt

2 eggs
3 c. flour
1/2 tsp. soda
3/4 c. nutmeats (optional)

Blend together Crisco, sugars and salt. Beat in eggs one at a time. Stir in flour sifted with soda. Add nuts. Shape into a roll about 2 1/2 inches in diameter. Wrap in wax paper. Chill for several hours in refrigerator. Cut into slices 1/8 to 1/4 inch thick. Bake on greased cookie sheet in oven of 375°—8 to 10 minutes.

Mrs. Ralph Altman

COMPLIMENTS OF

J. D. HARROLD CO.

GENERAL CONTRACTOR

405 East Superior Street

DULUTH 2, MINNESOTA

DATE BARS

1 c. pastry flour
1 tsp. baking powder
1/4 tsp. salt
1/2 lb. dates
1/2 c. nut meats

3 eggs
1 c. sugar
3 tbsp. water
1 tsp. vanilla

Sift baking powder and salt with flour which has been measured after sifting once. Add cut-up dates and nuts to flour. Beat eggs until light, adding sugar gradually. Stir in dry ingredients and lastly add water and vanilla.

Bake in a large shallow pan which has been well greased. Bake at 350° for 30 min. Cut in strips and roll in powdered sugar.

Mrs. Frank Keil

APPLE SQUARES

Basic cooky dough.
1 c. Crisco or Spry
1 1/2 c. sugar
2 eggs, beaten
1/2 tsp. soda

3 c. flour
1 tsp. salt
3/4 c. buttermilk or sour milk

Used this way with nuts, raisins, dates, spices—makes a good every day drop cooky.

Apple Squares

Add enough flour to roll easily. Fit in greased square or oblong pans—spread with jelly or jam, sliced apples with sugar and cinnamon. Top with another layer of dough. Sprinkle sugar and cinnamon on top. Cocoanuts or nuts can be added to filling.

Bake at 375° 30 minutes, reduce towards end when brown.

Mrs. Harry W. Davis

POPPY SEED COOKIES

1 egg
1 c. sugar
2/3 c. Mazola oil
1 tsp. salt

1/2 c. water
3 1/2 c. flour
1/2 tsp. baking powder
2 oz. poppy seed

Mix in order. Roll out very thin. Cut in any shape desired. Brush tops with oil and sprinkle sugar on top. Prick each cookie with fork. Bake in 400° oven for 8 minutes. Keep in dry place.

Eudice Gallop

VANILLA PUDDING COOKIES

Cream 1/2 c. Spry, 1 pkg. vanilla pudding powder, 3 tbsp. brown sugar. Add 1 beaten egg, 1 1/2 tsp. soda mixed in 1/4 c. warm water; 1/2 c. oatmeal, 1 1/4 c. flour, 1/2 tsp. baking powder, 1 c. raisins, 1/2 c. nuts, vanilla. Dropped by spoonfuls on buttered sheet. Bake 10 min at 350° F.

Mrs. Ben Borken

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Hot Breads and Rolls

WAFFLES

3 eggs separated	$\frac{1}{2}$ tsp. soda
1 c. buttermilk	$\frac{1}{8}$ lb. butter, melted
$\frac{3}{4}$ c. liquid (water)	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ tsp. salt	vanilla
1 tsp. baking powder	

Beat yolks, add liquid, flour, sifted with dry ingredients, melted butter. Beat whites very stiff. Fold in last.

POPOVERS

3 eggs	1 c. flour
1 c. milk	$\frac{1}{4}$ tsp. salt

Beat eggs until foamy, add milk, then flour and salt, sifted together. Beat until thoroughly mixed. Pour into hot buttered muffin tins— $\frac{2}{3}$ full. Bake in 450° oven for 20 min., then in 350° oven for 10 minutes.

Remove from pans and puncture to allow steam to escape. Serve hot.

Pearl Myzel

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DULUTH, MINN.

BANANA QUICK BREAD

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ tsp. salt
1 c. sugar	2 eggs, beaten
2 c. sifted flour	1 tsp. soda
$\frac{1}{3}$ c. nuts	3 bananas, crushed

Blend shortening, salt and sugar. Add eggs, flour, soda and bananas and nuts. Bake in well greased pans or cans at 350° F.

Mrs. Simon Goldfine

BANANA BRAN MUFFIN

1 c. brown sugar	1 c. sour milk
1 c. white sugar	$\frac{1}{2}$ c. mashed bananas
4 tbsp. shortening	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ c. flour	1 tsp. soda
1 c. Pillsbury Bran	$\frac{1}{2}$ tsp. baking powder
1 egg, beaten	1 tsp. vanilla

Cream sugar and shortening. Add other ingredients. Bake in muffin pan 25 min. in 350° oven. 12 large muffins.

Enid F. Berdie

BRAN PUFFS — (My Own)

1 egg	$\frac{1}{4}$ c. white flour
1 tsp. salt	1 tsp. baking powder
$\frac{3}{4}$ c. bran	$\frac{1}{4}$ tsp. vanilla

Water to make drop batter. Fry in deep fat.

Evelyn Ellevitch

GOLDEN CROWN

1 c. milk, scalded	2 cakes fresh yeast
$\frac{1}{2}$ c. shortening	2 well beaten eggs
$\frac{1}{2}$ c. sugar	$4\frac{1}{2}$ c. enriched flour
1 tsp. salt	

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs. Add flour; mix to soft dough. Knead on lightly floured surface until smooth and elastic. Place in greased bowl, cover and let rise in warm place until double. Punch down, cover. Let rest 10 minutes. Shape balls about golf-ball size. Roll each in melted butter then in sugar-nut mix. Arrange in well-greased angel-food pan. Sprinkle with remaining sugar-nut mix. Cover, let rise until double. Bake in moderately hot oven 350 to 375° 40 minutes.

Sugar-Nut Mix: Combine $\frac{3}{4}$ cup sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ cup finely chopped walnuts and $\frac{1}{2}$ cup raisins.

Mrs. Joseph E. Gershgol

H. C. DORF

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THE TABLE"

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DULUTH,

MINN.

BAKED BROWN BREAD

- | | |
|----------------|-------------------|
| 1 c. corn meal | 1 c. graham flour |
| 2 tsp. soda | ½ c. molasses |
| 1½ c. milk | |

Mix ingredients and pour into two greased loaf pans. Bake 1 hr. in slow oven.

Evelyn Ellevitch

ORANGE MARMALADE TEA BISCUITS

- | | |
|----------------------|--------------------|
| 2 c. cake flour | 4 tbsp. shortening |
| 1 tsp. salt | 2/3 c. milk |
| 3 tsp. baking powder | |

Orange Marmalade or Jam.

Method: Sift the flour once before measuring, sift flour, salt and baking powder together. Cut in shortening with pastry blender or 2 knives. Add the milk to make a soft dough. Roll out, cut with biscuit cutter. When biscuits are on pan ready to slip into the oven, drop a bit of jam or orange marmalade on top of each one.

Bake. The jam remains mostly on top and is only slightly absorbed into the biscuits. Bake 8 minutes at 475° F.

Libbie Sher

Compliments of

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111 West Superior Street

DULUTH,

MINNESOTA

BOBKA A LA WARSAW

(A delicious coffee cake.)

- | | |
|---------------------|--------------|
| 4 c. Flour | ½ c. sugar |
| 4 egg yolks | ½ lb. butter |
| 1 c. milk | 1 t. salt |
| 2 small cakes yeast | |

Melt yeast in ¼ c. lukewarm water and 1 t. sugar. Cream butter and sugar. Beat yolks and add. Heat milk lukewarm, add yeast and flour.

Roll out. Place plenty of melted butter, cinnamon, brown sugar. Roll up and bake in buttered angel-food pan for 1 hour in 350° oven.

Frosting

After cake has cooled, frost cake as follows: Mix: Confectioners sugar, water, nuts and vanilla.

Mrs. Harry A. Segal

STREUSEL COFFEE CAKE

Sift together:

- | | |
|--------------------------|-------------|
| ½ c. flour (bread flour) | ¼ tsp. salt |
| 3 tsp. baking powder | ¾ c. sugar |

Cut in ¼ c. shortening to above mixture until mixture is as fine as corn meal.

Mix together 1 beaten egg and ½ cup milk and add to the other mixture, mixing well, blend in 1 tsp. vanilla. Put ½ batter on a well greased 6x10 pan. Sprinkle with half the streusel mixture (below), then add remaining batter and sprinkle rest of streusel on top.

Bake 25 to 30 min. in 350° oven.

Struesel

Mix Well:

- | | |
|------------------|-----------------------|
| ½ c. brown sugar | 3 tbs. melted butter |
| 2 tbs. flour | ½ cup chopped walnuts |
| 1 tbs. cinnamon | |

Kate Popkin

COFFEE CAKE

- | | |
|--------------|------------------------|
| 2 c. flour | Topping |
| 3 tsp. b. p. | 3 tbsp softened butter |
| 1 tsp. salt | 2 tbsp flour |
| 2 eggs | cinnamon |
| ⅓ c. sugar | ⅓ c. brown sugar |
| ⅓ c. Spry | ½ c. nuts |

Sift dry ingredients, cut in shortening then add eggs. Beat.

Soften butter, add flour, salt (pinch), brown sugar and cinnamon. Rub between fingers into a crumbly mixture. Cover above with this. Cut up nuts-overall. Bake about 1 hr. 350°

Mrs. S. Karon

SOUR CREAM COFFEE CAKE

- | | |
|-----------------|------------------|
| 1 c. sour cream | 1 c. sugar |
| 2 eggs | 2 c. flour |
| pinch salt | 2 tsp. b. powder |

Beat all ingredients together until smooth and light. Bake in moderate (350°) oven either in 2 pie plates or loaf. Top with melted butter, sugar and cinnamon.

Finely chopped nuts can be added to batter.

Mrs. S. S. Berde

COFFEE KUCHEN

- | | |
|-------------------------|--------------------------|
| 1 c. milk | 1 egg |
| $\frac{1}{3}$ c. butter | 1 yeast cake |
| $\frac{1}{4}$ c. sugar | $\frac{3}{4}$ c. raisins |
| $\frac{1}{2}$ tsp. salt | 3 c. flour |

Heat milk—add butter, sugar and salt — when lukewarm — add yeast cake dissolved in $\frac{1}{4}$ c. lukewarm milk, well beaten egg, raisins, and flour to make a stiff batter—Cover and let rise—spread in buttered dripping pan. Let rise again. Before baking put on topping of 3 tbsp. flour, 3 tbsp. butter, 3 tbsp. sugar, 1 tsp. cinnamon mixed together.

Mrs. M. Mark

BAPKE (Coffee Cake)

- | | |
|--------------------------------|---------------|
| 4 c. flour | 2 eggs |
| $\frac{1}{3}$ c. sugar | 1 c. raisins |
| 1 tsp. salt | melted butter |
| $1\frac{1}{2}$ c. scalded milk | 1 cake yeast |

Mix and sift dry ingredients. Add eggs (beating unnecessary) Scald milk and add about $\frac{1}{4}$ c. melted butter—when cool add yeast, combine with dry ingredients and beat well. Bake about 1 hour at 350° Let rise several hours.

Mrs. S. Karon

SOUTHERN SPICY GINGERBREAD

- | | |
|-------------------------------------|-------------------------------------|
| 2 eggs | 2 tsp. of ginger |
| $\frac{3}{4}$ cup brown sugar | $1\frac{1}{2}$ tsp. of cinnamon |
| $\frac{3}{4}$ cup molasses | $\frac{1}{2}$ tsp. of cloves |
| $\frac{3}{4}$ cup melted shortening | $\frac{1}{2}$ tsp. of nutmeg |
| $2\frac{1}{2}$ cups flour | $\frac{1}{2}$ tsp. of baking powder |
| 2 tsp. of soda | 1 c. of boiling water |

Add beaten eggs to the sugar, molasses and melted shortening; add the dry ingredients which have been mixed and sifted, and last add hot water. Bake in a moderate oven (350°) for 30 to 40 minutes in a shallow pan or individual tins. May be served hot or cool with or without whipped cream.

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BEST WISHES
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Chap and Evelyn Karon

Miscellaneous

CHOCOLATE FROSTING

- | | |
|-----------------------|----------------|
| 2 sq. chocolate | 2 tbs. butter |
| 1 c. powdered sugar | 1 tsp. vanilla |
| $\frac{1}{4}$ c. milk | 1 egg |
| bowl of ice water | |

Melt chocolate with butter and let cool. Add powdered sugar, vanilla, milk and egg. Set bowl with mixture into the ice water and beat until mixture stands in peaks.

Mrs. Howard Evans

SOUR CREAM FUDGE

- | | |
|-------------------------|-----------------------------|
| 2 c. sugar | $\frac{3}{4}$ c. sour cream |
| 2 sqs. Bakers Chocolate | $\frac{1}{4}$ c. sweet milk |

Boil until forms soft ball in cold water. Remove from fire set in a pan of cold water for 5 minutes. Add 1 tbsp. butter, 1 tsp. vanilla and nuts. Beat until thick, drop on buttered plate—set to cool.

Esther Karon

FUDGE

- | | |
|------------------------|-----------------------------|
| 2 c. sugar | 2 tbs. Karo (white or dark) |
| $\frac{1}{3}$ c. cocoa | |

Piece of butter and enough milk or cream to make one cup.

Boil until soft ball. Let cool, add 1 tsp. vanilla and when cold beat with electric mixer. When dull color add nuts and cut marshmallows and pour into buttered pan.

Mrs. H. Goldfine (Irene)

GRAPE JUICE

- | | |
|------------------------------------|-------------------|
| $1\frac{1}{2}$ cups concord grapes | water to fill jar |
| $\frac{3}{4}$ cup sugar | |

Wash and pick over the grapes discarding the imperfect ones. Put Put $1\frac{1}{2}$ c. in a sterilized quart jar. Adding sugar and filling jar to top with boiling water. Seal at once.

Mrs. M. Mark

CHESTER PARK PHARMACY

BOB. KENNER

1328 EAST FOURTH STREET

DULUTH,

MINNESOTA

HILLTOP WATERMELLON PICKLE PRESERVE

Peel, cut, watermellon rind and soak overnight in cold salt water. Drain, cook in fresh water until tender (pierce with fork) Prepare syrup of 1 qt. vinegar, 8 c. sugar, 4 sticks cinnamon, $\frac{1}{2}$ tsp. cloves. Add drained watermellon to boiling syrup and boil until syrup is thick and melon transparent. Vegetable coloring may be added and maraschino cherries to bottles or jars for attractiveness.

Mrs. H. W. Davis

1 - 2 - 3 JAM

1 Pineapple cut in small pieces plus 3 lbs. sugar . . . Boil until nearly soft.

2 qts. strawberries washed and hulled. Add to boiling pineapple and boil 15 minutes. Can, cover with parafin.

Pearl Myzel

WILLIE

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HILLTOP GEFILLTE FISH

(12 people)

2 lbs. trout	1 clove garlic
1 lb. herring	3 tbs. salad oil or melted butter
3 slices soaked bread	2 eggs
2 medium sized onions	salt, pepper, sugar to taste

Bone fish, put skin and bones and head from which eyes have been removed in a large kettle. Add 2 onions, clove garlic, 2 carrots,, stalk celery, tsp. mixed spices, salt, pepper and sugar if desired. Bring to boil.

Put fish, onions and garlic through grinder add eggs, bread and other ingredients. Be sure mixture is quite soft. Add water if necessary.

Make into balls and drop in boiling broth. Cook over slow fire for several hours taste for salt and pepper.

Cold left over fish balls are delicious halved, then baked dotted with butter. Sliced onions and tomato soup poured over about $\frac{1}{2}$ c.

Mrs. H. W. Davis

TZIMES IN A PRESSURE COOKER

2 lbs. short ribs of beef cut into small pieces	(if dried ones are used—soak in cold water 1 hr.)
2 bunches sliced raw carrots	2 tbsp. sugar
4 sweet potatoes—cut in half	2 tbsp. chicken fat
4 white potatoes—cut in half	$1\frac{1}{2}$ c. water
1 c. fresh green lima beans	salt and pepper to taste

Brown meat in fat. Season. Place on rack in cooker. Add rest of ingredients and pressure cook for 1 hour.

KREPLICH OR BUTTERFLIES

Roll noodle dough into pieces $2\frac{1}{2}$ inches square. Place on each 1 tbsp. of forced meat. Then fold squares into three cornered pockets, pressing edges well to-gether. Drop into boiling soup or salted water and boil 15 minutes.

Forced Meat for Kreplich

1 lb. any cooked meat	$\frac{1}{2}$ tsp. onion juice
-----------------------	--------------------------------

Chop meat very fine, season with onion; salt, pepper and ginger to taste and add 1 Egg.

Variation . . . Can be baked before using in soup.

Pearl Sher



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KAMISH BREAD I

4 eggs	1½ tsp. baking powder
1 cup sugar	½ cup nuts
½ cup oil	½ lemon rind and juice
2 cups flour	½ orange rind and juice

Fill pan ½ full and sprinkle with mixture. Cover with rest of dough. Top with cocoa, cream, sugar. Bake 45 minutes in moderate oven.

Betty Green

POTATO KNADLICK

Grate as many potatoes as you need. Drain through a sack and squeeze out water. Add enough boiling water to make balls and salt to taste. Fill with griven and bread crumbs, smaltz and boil in hot water. Serve with soup.

Mrs. A. Bergstein

KAMISH BREAD II

1 cup Crisco	5 cups flour
1 cup sugar	½ teaspoon baking soda
2 eggs	1 teaspoon baking powder
½ cup sour milk or fruit juice	1 teaspoon salt

Cream shortening. Add sugar. Beat in eggs. Blend flour with salt, soda and baking powder. Sift three times. Alternate flour mixture and liquids into sugar mixture.

Fill with nuts, jams, etc. Roll. Bake in 375° oven about 35 minutes.

Mrs. Ralph Altman

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A GOOD COOK—WE CALL IT MANUFACTURING SKILL

"If You Don't Know Furs—Know Your Furrier"

MASTER FURRIERS

HOMONTASHEN (Purim)

4 eggs	pinch salt
1 c. sugar	grated lemon rind
1 c. oil	4 c. flour
1 tsp. vanilla	4 level tsp. b. p.
½ c. water	

Beat eggs, add sugar, oil, vanilla, water, salt and lemon. Mix well. Work in flour and baking powder. Roll out on floured board ¼ inch thick. Cut in circles 2½ inches. Place tsp. filling on circle. Shape into 3 cornered cookie. Bake on greased cookie sheet at 350° until golden brown.

Filling Variations

1½ lbs prunes	1 cup nuts
½ lb. raisins	1 lemon
sugar to taste	1 orange, juice and rind
Put through food chopper and mix well.	
½ lb. poppyseed	2 tbsp. fine cake crumbs
¾ c. honey	¼ c. finely chopped walnuts or almonds
1 egg	
2 tbsp. lemon juice	
Combine and let stand while preparing dough.	

KICHLACH (Purim)

3 eggs	salt
½ c. mazola	vanilla
1 c. flour	3 tbsp. sugar

Roll out thin, cut in squares or circles. Bake ½ hour at 350°.

Mrs. Ben Davis

NOTHING (Kichlech) FOR PURIM

3 eggs	1 c. flour
3 tsp. sugar	pinch of salt
½ c. mazola oil	

Beat all ingredients together for at least 10 minutes. Drop from spoon on floured cookie tin. Make 30 minutes in 350° oven.

Mrs. Benn Myzel

MATZOS KNADLICK—Passover

¼ c. fat (chicken)	1¼ cups Matzos meal
½ c. hot water	½ tsp. salt
3 eggs	pinch of pepper

Beat eggs. Add fat, hot water, salt and pepper. Add Matzos meal last and let stand 2 hrs.

Form into small balls. Boil in Chicken soup for 10 minutes. Serve six.

Lillian Karon

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COMPANY**

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A FRIEND

WINE CAKE (Passover)

12 egg yolks	3/4 c. potato starch
2 c. sugar	3/4 c. cake meal
1/2 eggshell water	1/2 lemon and orange juice
wine glass of wine	1 c. nuts

Cream eggs, yolks and sugar. Alternate liquids with flour. Add nuts. Fold in beaten egg whites. Bake 1 hr. in 325° oven.

Mrs. Sam Galburt

PASSOVER BAGEL

1 c. boiling water	2 tbsp. sugar
1 tbsp. schmaltz	1 c. matzoh meal
pinch of salt	4 eggs

Melt schmaltz in boiling water, salt and sugar. Stir in matzoh meal and boil 5 minutes, stirring all the time. Remove from heat and cool. Beat in eggs one at a time. Form dough in little balls and flatten on greased pan, making hole in the center. Bake in 350° oven until brown.

Mrs. Sam Galburt

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STRAWBERRY WHIP CREAM ROLL (Passover)

4 eggs separated	1/2 c. flour (use cake meal and potato starch 8 to 5 tbsp.)
1/2 c. sugar	

Beat egg yolks and sugar until light in color. Fold in stiffly beaten egg whites. Last, fold in sifted flour. Place in jelly roll pan which has been greased and wax-papered and greased again. Spread batter evenly in pan and bake at 400° for 9 min. Place on cloth and remove paper. Spread with 1 c. whipped cream and sliced strawberries. Roll and place in refrigerator.

Mrs. Sam Galburt

PASSOVER TORTE

8 eggs separated	1/4 c. almonds or walnuts chopped
2 c. sugar added to beaten yolks	1 rind of 1 lemon
1 c. cake meal	juice of 1 orange
1/2 tsp. cinnamon	1/4 c. wine
1/2 tsp. allspice	

Fold egg whites beaten stiff. Bake in spring form 1 hour, 350°.

Mrs. Chas. (Helena) Segalbaum

BLINTZES (Purim, Lag B'Omer, Tishabor)

Batter	Filling
2 tbsp. melted shortening	3/4 lb. dry cottage cheese
1 egg	1 egg
1/2 cup milk	dash salt and pepper
1/2 tsp. salt.	1 tbsp. melted butter
about 1/2 cup flour	
(to make very thin batter)	

Filling:

Mash cheese thoroughly, add egg and mix in melted butter and salt and pepper.

Batter:

Beat eggs, add salt and sugar, milk and flour and beat to a smooth batter. Drop this batter 2 tbsp. at a time, onto a small frying pan that is greased and heated. Fry on one side only until top is dry and begins blistering. Turn bottom side up onto clean cloth. Fill batter "pancakes" with a tbsp. of cheese mixture. Fold "pancake" around cheese. Either bake in 400° oven covered with melted butter—or fry.

Serve with sour cream or jams.

Mrs. Ralph Altman

SOUR MILK PANCAKES (Served Lag B'Omer)

2 cups flour	2 cups sour milk
2 tbs. sugar	2 tablespoons butter, Melted
1 teaspoon salt	2 eggs—well beaten.
1 teaspoon soda	

Sift dry ingredients together, add milk, stir, add butter and eggs, bake on hot greased griddle.

Mrs. Simon Goldfine

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DULUTH,

MINNESOTA

**FLAVOR FAVORITE
OF THE
NORTHWEST**



CHEESE LOCKSHIN KUGEL (Lag B'Omer)

One package noodles, broad or medium. Boil in salted water—wash well—add 1 package dry cottage cheese. Beat in 4 eggs, 4 tbs. melted butter—salt and pepper to taste and 1 tsp. sugar.

Pour into a baking tin 8 by 14 inches in which butter has been melted.

Bake in 350° oven until a golden brown.

Elizabeth Breitbord

TAGLACH (Succoth-Chanukah)

4 c. flour	} Mix	6 eggs, medium size	
½ t. salt			All
1 t. ginger			Together

Beat eggs slightly, add flour mixture. Dough should be just stiff enough to handle. Knead slightly. Roll out ½ inch thick, cut into strips. Braid 3 strips together. Cut and fold 1 inch pieces to form small biscuits. Let raise until all are formed.

Honey Mixture

½ lb. honey	1 t. ginger
2 c. sugar	

Bring to boil. Drop each taglach in separately. After all have been dropped into honey, boil for 25 to 30 minutes. Remove from honey mixture and roll in chopped nuts or cocoanut.

MANDEL BREAD (Chanukah)

3 eggs	1½ c. flour
½ c. sugar	½ c. finely chopped almonds
1 heaping tsp. b. p.	

Beat eggs and sugar thoroughly until thick. Add baking powder, flour and almonds. Mix well, and pour batter into well greased narrow tin. Bake ¾ hr. in med. oven. Remove from pan and cool. When cold cut into ½ inch slices.

POTATO KUGEL (Chanukah)

3 eggs, separated	1 tbsp. melted fat.
1 tsp. salt	1 small grated onion
3 medium sized raw potatoes	

Grate potatoes fine—add salt, fat and egg yolks. Fold in egg whites beaten stiff. Bake in small baking dish for 1 hour in 375° oven.

Mrs. David Pollock

CARROT RING — FOR PASSOVER

- | | |
|----------------------------|-----------------|
| 1 cup grated carrot | 1 tsp. water |
| 1 cup cake meal | ½ tsp. salt |
| 1 cup fat | Rind of 1 lemon |
| ½ cup brown sugar or honey | 2 eggs, beaten |

Mix ingredients—adding beaten eggs, last. Bake in ring mold, set in pan of hot water in 350° oven 1 hour. Serves six.

Mrs. Samuel Averbook

HONEY CAKE OR LEKACH

- | | |
|----------------------|--------------------------------|
| 2 cups honey | ¾ cups flour |
| 1 cup sugar | pinch salt |
| 3 eggs, well beaten | 1 tsp. baking powder |
| 3 tbsp. Mazola oil | 1 heaping tsp. baking soda |
| 1 cup black coffee | ½ cup raisins or chopped nuts, |
| 2 tsp. anise, rubbed | optional |

Beat honey and sugar, eggs thoroughly. Add coffee and anise. Sift flour, salt, baking powder and soda together. Mix dry ingredients alternately with liquids. Blend until smooth. Add nuts or raisins or both. Mix well.

Grease baking pan and sprinkle lightly with flour. Pour in batter. Bake in 350° oven about 40 minutes. Test with toothpick. If done toothpick will come out clean.

Mrs. A. M. Gordon,
Waukegan, Ill.

Additional Recipes

APPETIZERS—Knishes

Dough:

For cheese filling use ½ c. butter; for liver filling use ½ c. chicken fat.

- | | |
|----------------------|-----------------|
| 2 cups flour | ½ cup hot water |
| 1 tsp. baking powder | 1 egg |
| ½ tsp. salt | |

Blend shortening into flour. Add remaining ingredients. Roll about ⅛ inch thick. Cut into diamonds.

Filling:

Cheese: Rice 1½ lb. cheese. Mix with 1 egg, salt and pepper to taste.

Liver: Grind 1 lb. baked liver. Mix with 3 or 4 mashed potatoes. Add 1 egg, salt and pepper to taste. A grated onion may be added if desired.

Mrs. D. A. Levey

ICE BOX CHEESE CAKE

Crush one pound vanilla wafers or graham crackers and mix with ¼ lb. butter. Put in spring form, keeping enough for top.

Mix: 1½ lbs. cottage cheese, 3 yolks of eggs, 3 tablespoons cornstarch, 1 cup sugar, rind and juice of one lemon.

Cook above in double boiler until thick. Add beaten whites of eggs and pour in form.

Place in refrigerator over night. Serves 8.

Mrs. Abe Bruzonsky

SHIP-A-BOX MOLDED SALAD

- | | |
|---------------------------|----------------------------|
| 1 pkg. orange jello | carrots |
| 1 pkg. lemon jello | 1¾ cup finely chopped raw |
| 1 pkg. lime jello | cabbage |
| 6 cups hot water | 2 pimentos, chopped finely |
| 3 tbsp. vinegar | 1½ cup finely chopped raw |
| 3 tsp. salt | celery |
| 1½ cup finely chopped raw | ½ cup chopped walnuts |

Dissolve each flavor of jello separately in 2 cups hot water. Add 1½ tsp. vinegar to orange and lemon flavors. Add 1 tsp. salt to each. Chill each part until slightly thickened. To orange, add carrots and turn into large loaf pan. Chill until firm. To lemon, add cabbage and pimento and pour over firm layer in pan; chill until firm. To lime add celery and nuts and pour over firm jello in loaf pan; chill until firm. Unmold, cut in slices and serve with mayonnaise. Makes 16 servings.

Mrs. Benj. Pass

GRAPE MOLD

- | | |
|---------------------------|---|
| 2 pkg. strawberry Jello | $\frac{3}{4}$ c. whip cream or sour cream |
| 2 pkg. lemon Jello | 1 large can fruit salad |
| 1 pt. grape juice | Add bananas if desired. |
| 2 pkg. Phil. cream cheese | |

Method: Dissolve strawberry Jello with hot grape juice, adding water to make 4 cups liquid. Put in mold and let set.

Dissolve lemon Jello as usual. When real thick fold in other ingredients as follows—whipped cream, cheese (whipped good), and fruit. Put on top of set grape overnight.

Mrs. Rudolph Segal

SANDWICH LOAVES (for 35 people)

3 pullman loaves of bread (order day before—sliced lengthwise according to number of layers desired).

- | | |
|--------------------------|-------------------------------|
| $\frac{1}{4}$ lb. butter | 1 small can pimientos |
| 4 pkgs. cream cheese | 1 small stalk celery |
| 1 lb. can salmon | $\frac{1}{2}$ c. chopped nuts |
| 1 lb. cottage cheese | Green onions, sweet pickles |
| 4 hard boiled eggs | 1 pt. Miracle whip |

1st mixture: salmon— $\frac{1}{3}$ diced celery, sweet pickles, dressing to moisten.

2nd mixture: cottage cheese, green onions, pimento and dressing to moisten.

3rd mixture: hard boiled eggs, $\frac{1}{3}$ diced celery, dressing.

4th mixture: nuts, $\frac{1}{3}$ diced celery, pimento and dressing.

Directions:

Discard upper and lower crusts (these can be used for toasted croutons later).

Prepare fillings.

Butter slices, add fillings and wrap in wax paper.

Let stand in refrigerator for several hours. Remove from refrigerator—trim side crusts. Frost with cream cheese softened with sweet milk.

Decorate with stuffed olive slices, pimento, green onion, etc.

Mrs. Benj. Pass

CHEESE AND FARINA KNADLACH

- | | |
|-------------------------------|---------------|
| $1\frac{1}{2}$ lb. dry cheese | 1 tbsp. sugar |
| 4 eggs | 1 tsp. salt |
| 5 tbsp. farina | |

Mix all ingredients in order given. Roll like knadlach. Drop in boiling water and boil 10 minutes or until puffed. Strain in colander and put on butter. Serve with sour cream.

(May be used instead of blintzes).

Mrs. Martin Fidell

MEXICORN TUNA

- | | |
|-------------------------|--------------------|
| 2 tbsp. butter | 1 7-oz. can Tuna |
| 2 tbsp. flour | 1 can Mexicorn |
| $1\frac{1}{2}$ cup milk | 3 hard cooked eggs |

Melt butter in top of double boiler. Add flour and then add milk gradually, stirring constantly. When the white sauce has thickened, add the tuna, the Mexicorn, and the hard cooked eggs diced. This dish can be made with salmon. In that case use the liquid in the white sauce. If desired bake in a hot oven in a casserole with biscuits on top, for about 10 or 15 minutes.

Evelyn G. Karon

SALMON PATTIES

Drain juice from 1 lb. can salmon, mash dry salmon. Add 2 eggs, grate in medium sized onion, $\frac{1}{3}$ cup matzoh meal or bread crumbs, 4 tbsp. Miracle whip. Beat all together thoroughly (until firm.). Form into patties and dip each into grapenuts flakes. Fry in deep fat until golden brown.

Mrs. Sam Breitbord

STEAMED CABBAGE ROLLS OR PROKAS

Steam cabbage leaves until tender, grind 1 lb. round steak. Season with salt and pepper to taste. Add $\frac{1}{2}$ tsp. lemon juice. Add a little catsup, 1 egg and 2 slices of white bread, which have been soaked in water. Mix with hand thoroughly. Fill cabbage leaves and roll.

Gravy: Brown onions in chicken fat. Add chopped-up cabbage. Add citric acid and brown sugar to taste. Pour over 1 can tomatoe soup and $\frac{1}{2}$ can tomatoes. Put in a couple of ginger snaps. Put rolled cabbage into gravy. Cover and simmer on top of stove about 1 hr. Finish in oven uncovered for about $1\frac{1}{2}$ to 2 hrs. While cooking if gravy is too thick add more canned tomatoes.

Mrs. I. Alpert

REFRIGERATOR ROLLS

- | | |
|-------------------------------|-----------------------------------|
| 1 cup milk over 2 cakes yeast | 2 tsp. salt |
| $\frac{1}{2}$ cup butter | 3 eggs |
| 1 cup hot milk | $5\frac{1}{2}$ or 6 cups of flour |
| $\frac{3}{4}$ cup sugar | |

Cream butter, sugar and salt. Add hot milk, add milk with yeast, add eggs and flour. Set overnight in refrigerator. Shape rolls, let raise 3 or 4 hrs. Bake 350° oven, about 15 to 20 minutes.

Mrs. Harry L. Litman

BATTER COFFEE CAKE

- | | |
|---------------------------|---------------|
| 1 cake yeast | 3 eggs |
| 1 cup warm milk | 3¾ cups flour |
| ½ cup butter | ½ cup raisins |
| ¾ cup sugar | ¼ tsp. salt |
| 1 tbsp. grated lemon rind | |

Dissolve cake of yeast in a small amount of warm milk. Add rest of milk, one tsp. sugar, salt and one cup of flour. Beat well and set aside to rise. When light, cream the butter and sugar, add the eggs and yeast mixture, and beat all thoroughly. Add raisins and rest of flour and mix until smooth.

This makes a thick batter. Allow it to rise, until double in bulk. Pour into two well greased 8 inch square cake pans. Fill pans to ⅓ of depth, you wish cakes to have. Brush top with melted butter and sprinkle with Streusel topping. After it has risen enough, bake in 375° oven for ¾ of an hour.

Streusel Topping

- | | |
|-------------------|--------------------|
| ¼ cup brown sugar | ½ tsp. cinnamon |
| 2 tbsp. flour | ¼ cup chopped nuts |
| 2 tbsp. butter | |

Rub all ingredients together, with fingers, until nicely crumbled. Sprinkle over top of coffee cake.

Mrs. Samuel Averbook

FUDGE FROSTING

- | | |
|-------------|--------------|
| 1 cup sugar | ¼ cup milk |
| ¼ cup cocoa | ¼ cup butter |

Combine all ingredients in sauce pan over low heat until it comes to a boil, stirring occasionally. Allow the mixture to boil for 2 minutes. Set aside to cool. Add 1 tsp. vanilla and beat until thick.

Evelyn G. Karon

PENUCHE FROSTING

- | | |
|-----------------------------------|--------------|
| 1 cup brown sugar (packed in cup) | ¼ cup butter |
| ¼ cup milk | ¼ tsp. salt |

Mix together thoroughly in sauce pan. Bring slowly to a full rolling boil, stirring constantly, and boil 2 minutes. Remove from heat and beat until lukewarm. Add ½ tsp. vanilla. Beat until thick enough to spread.

Evelyn G. Karon

WHITE CAKE

- | | |
|------------------|----------------------|
| ¼ lb. butter | 2½ cup pastry flour |
| 1½ cup sugar | 3 tsp. baking powder |
| ½ cup cold water | 4 egg whites |
| ½ cup milk | 1 tsp. vanilla |

Cream butter and sugar together until it looks like ice cream. Then alternately add flour, milk and water. Add baking powder to the last ¼ cup of flour. Add vanilla. Lastly add beaten egg whites.

Bake at 350° until done. Have pan greased and floured.

Mrs. David L. Goldenberg

SOUR CREAM CAKE

- | | |
|-----------------|------------------------|
| 2 eggs, beaten | ⅛ tsp. nutmeg |
| 1 cup sugar | 1 tsp. baking powder |
| 1 cup sour milk | 1 tsp. soda |
| 1 tsp. cinnamon | 1½ cup flour |
| ½ tsp. cloves | 1 cup nuts, if desired |

Mix in order listed. Bake 350°.

Caramel Frosting

- | | |
|--------------------|----------------|
| 2 cups brown sugar | 3 tbsp. butter |
| 2/3 cup milk | |

Let cook until soft ball, cool, beat, add vanilla.

Mrs. Samuel Averbook

CHOCOLATE DUMP CAKE

(It's infallable, inexpensive and quick.)

- | | |
|-------------------|------------------------|
| 1½ sqs. chocolate | butter, size of an egg |
|-------------------|------------------------|

Melt above together over hot water.

- | | |
|-------|-------------|
| 1 egg | 1 cup sugar |
|-------|-------------|

1¼ cup sifted cake flour (can be sifted once, twice or three times, as desired.)

- | | |
|------------------|----------------|
| 1 tsp. soda in | dash of salt |
| 1 cup sweet milk | 1 tsp. vanilla |

While chocolate and butter are melting, mix together remaining ingredients in order given. Add melted chocolate mixture. Beat well with rotary beater. Bake in 375° oven from ½ to ¾ hrs.

Mrs. Felix Litman

CHERRY CHOCOLATE CAKE

1/3 cup butter	1/4 tsp. salt
1 cup sugar	1 tsp. baking soda
cream	1 cup buttermilk
1 sq. chocodate, melted	1 3/4 cup cake flour
1 egg	1 small bottle cherries
4 tbsps. cherry juice	

Mix ingredients in order, alternating milk and flour. Beat well (cut cherries in half and roll in flour before adding.) Bake 350° for 45 minutes.

Mrs. Rudolph Segal

FRUIT BARS

1 egg yolk	1/4 tsp. soda
1/4 cup brown sugar	1/2 tsp. baking powder
1/4 cup molasses	1/4 tsp. salt
1/2 cup sour cream	1/2 tsp. ginger
1 1/2 cup sifted all purpose flour	
1/2 cup chopped walnuts, 1/2 cup pitted dates, cut up (equivalent to 1/4 lb.)	

Method: Blend egg yolk, brown sugar and molasses. When well mixed blend in sour cream. Sift dry ingredients together and blend into egg yolk mixture. Add nuts and dates. Spread in lightly greased 8x12 in. pan. Bake in hot oven 400° 15 min. Cut into bars immediately upon removing from oven. Leave in pan to cool. When cool spread icing over entire sheet of bars, then remove bars with spatula before icing hardens.

Icing: Beat 1 egg white until stiff but not dry. Gradually add 1 cup confectioner's sugar, dash of salt and 1/4 tsp. lemon extract. Beat until smooth and glossy.

Mrs. D. A. Levey

DATE NUT BARS

2/3 cup flour	1 cup finely cut dates
1/2 tsp. soda	1 cup finely cut nuts
3 eggs, well beaten	1 1/3 tbsps. vinegar
3/4 cup sugar	

Method: Sift soda and flour 3 times. Add sugar slowly to eggs. Beat until light and thick. Add dates, nuts and vinegar. Blend well. Add flour and stir until smooth. Turn into 2 8x8 inch greased pans. Bake at 350° for 25 minutes.

Mrs. Leonard Abrahamson

POPPY SEED COOKIES

3/4 cup melted crisco	1 tsp. salt
1/2 cup water	2 tsp. vanilla
1 heaping cup sugar	4 cups flour
4 tsp. baking powder	4 tbsps. poppy seed
3 eggs	

Method: Cream sugar and shortening. Add eggs and poppyseed. Sift dry ingredients together. Add alternately with liquids. Chill thoroughly. Roll thin on floured board. Sprinkle with sugar. Bake at 350° 15 to 20 minutes or until golden brown.

Mrs. Herbert Samuels

PECAN COOKIE

Grind 1/2 lb. shelled pecans, pinch of salt, 1 cup brown sugar, 1 egg white. Mix.

Roll into balls and press down with small piece of candied cherry on buttered cookie sheet. Bake 325° oven 20 minutes.

Loosen immediately upon removal from oven.

Mrs. Benj. Pass

POWDERED SUGAR COOKIES

3/4 cup powdered sugar	1 tsp. vanilla
1 cup shortening (1/2 butter 1/2 spry)	1 1/2 cup flour
1/4 tsp. salt	(crushed walnuts, optional)

Method: Cream shortening and powdered sugar, add salt, flour and vanilla. (Add walnuts if desired.) Roll into balls and flatten with fork on greased cookie sheet. Bake in 350° oven 15 to 20 minutes. Can be rolled in powdered sugar while hot.

Mrs. Martin Fidell

CONTRIBUTE TO COUNCIL'S SCHOLARSHIP FUND

In memory of loved one, also in honor of birthdays, anniversaries, recoveries from illness, confirmations, graduations, etc.

APPROPRIATE CARDS WILL BE SENT

PLEASE CONTACT—TREASURER