

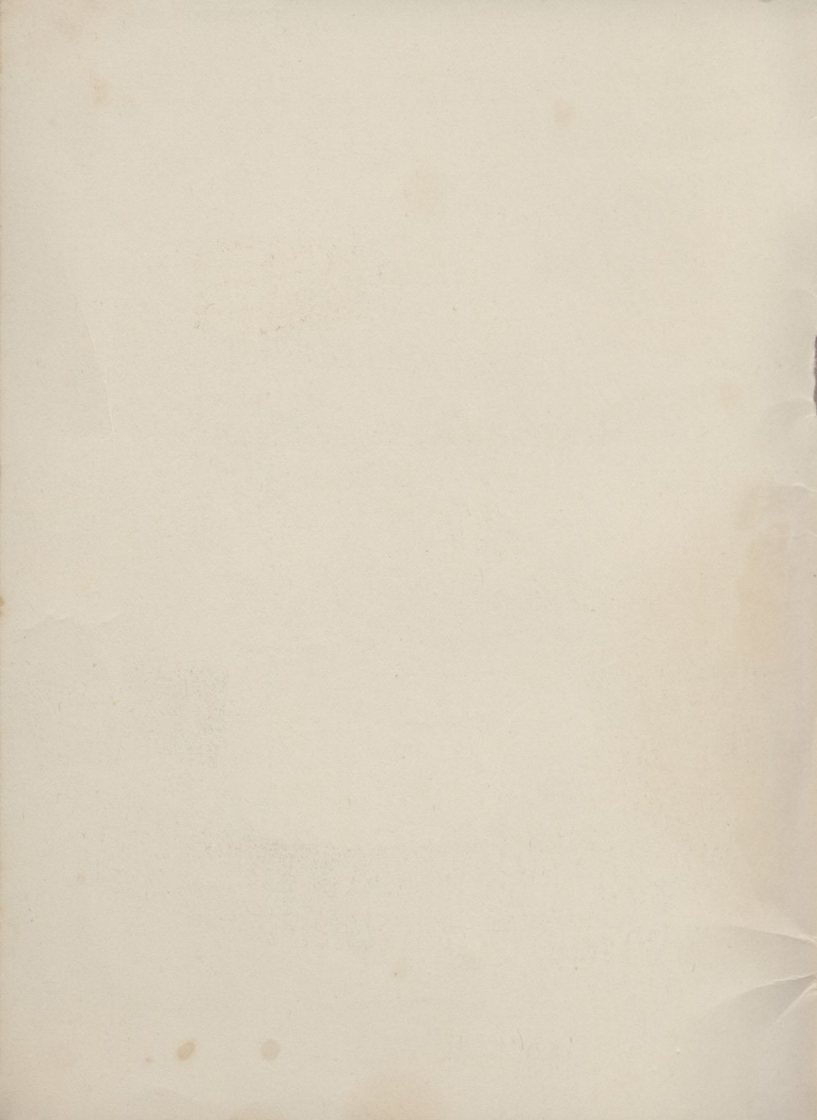


For

to Eat

making Good Things





FOR MAKING
GOOD THINGS TO EAT

Good food and healthful food
is ever to be desired



1929

THE WESSON OIL & SNOWDRIFT PEOPLE
NEW ORLEANS, LA.

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ALL RECIPES IN THIS BOOK ARE PROPORTIONED FOR SIX PEOPLE
ALL MEASUREMENTS ARE LEVEL

INTRODUCTION

Fats are one of the most important of all food constituents, furnishing energy which is stored up in the body in such a way that fats are often termed "reserve-force" foods.

In making up a "balanced" or properly planned meal, we allow one protein or muscle-making food, as meat, eggs or fish; two or three starchy foods, as bread or potatoes; one or two bulky or mineral foods, as lettuce or fruit; a sweet, as a simple dessert or marmalade; and one fat besides butter. Croquettes or a pudding rich in fat may count as one of the necessary fats.

How much do you want to know about your cooking fat?

Fat is so essential as food and your selection of a fat has so much to do with the success of your cooking that you may be interested to read the story of Snowdrift, even if it looks a bit long.

*Snowdrift improves the flavor of
everything cooked with it*

Make your favorite cake with Snowdrift and see how rich and delicate and good it is.

Fry eggplant in Snowdrift—just for an instance—and see how the flavor of the eggplant is improved, not lost.

Melt a bit of Snowdrift on a dish of piping hot lima beans or fresh peas and see how much richer they are—and how much their flavor is improved.

Snowdrift improves the flavor of the food cooked with it without adding any flavor of its own. No good cook wants to use a fat that has a strong taste of its own. Cake should be rich and delicate, but not taste of the fat used. Fried food should be rich and crispy and brown but it should have its *own* flavor—not taste merely of the fat it was fried in.

Snowdrift is rich—much richer than butter—but so pure and fresh and *delicate* that it *improves*, not changes, the flavor of things cooked with it.

The food value of Snowdrift

And the fact that Snowdrift is pure vegetable oil and nothing else means that it has the highest possible food value. Snowdrift not only makes things good to eat but is itself a more nourishing food than almost anything else you eat.

Snowdrift is much richer than butter, because butter contains salt and water and curds as well as fat, while Snowdrift is all pure fat.

You may be interested in the following table of calories which shows the relative fuel value of Snowdrift compared to the other things we eat:

CALORIES PER LB.	CALORIES PER LB.
Snowdrift.....4050	Cereals.....1665
Oleomargarine.....3525	Beef.....1275
Butter.....3450	Eggs..... 720
Bacon.....3030	Milk..... 325
Cheese.....1950	Vegetables..... 229
Sugar.....1860	

There is more calory value in Snowdrift, pound for pound, than in any of the foods you cook with it.

Creamy Snowdrift is a Convenience

To all these virtues, as a food, Snowdrift adds another virtue—convenience.

Snowdrift never gets too hard nor too soft. It is always just the right creamy consistency that a good cook finds easiest and quickest to use.

You may have tried shortening that got hard as a candle in cold weather or in the ice-box, and then melty in warm weather. Snowdrift stays stiff enough in a warm temperature and soft enough in cold so that it is always creamy.

When you start to “cream” Snowdrift with sugar or flour you find most of the hard work already done. It saves much time and trouble to have Snowdrift already the right creamy consistency itself.

Snowdrift is pure rich creamy vegetable fat—a perfect fat for every use in cooking.

MEASUREMENTS

To measure a cupful, a tablespoonful or a teaspoonful of any dry ingredient, fill the utensil full and level off the top with a knife, taking care not to pack the ingredient.

To measure a part cupful of any dry ingredient, follow the numbers on the measuring cup. One-fourth means a fourth cupful. One-third means a third-cupful. One-half means a half-cupful, and three-fourths means three-quarters of a cupful.

All dry ingredients liable to lump, as flour, confectioners' sugar, or baking soda, should be sifted before measuring. Grains, like whole wheat flour, or Graham meal, however, should *not* be sifted as this removes valuable nutriment,

but rather stirred lightly with a spoon before measuring.

Snowdrift must be packed down and leveled off before measuring. If the word "melted" follows the name of the fat, it means that the fat is first measured and then melted. If it precedes the name of the fat, it means that it is measured after melting.

A half-tablespoonful or half-teaspoonful of any dry ingredient, or solid fat, is always measured as follows: Fill the spoon full. If it is a dry ingredient, level it off then measure it lengthwise of the spoon into halves, scraping off the unused half. If a solid fat is being measured, first pack it down into the spoon then level it off, and proceed as directed.

For a fourth-teaspoonful or tablespoonful, first measure a half then divide it in quarters.

In measuring liquids, whether the liquid be milk, water, soup-stock, or anything of that nature, or whether it be a liquid cooking fat, fill the utensil with as much of the ingredient as it will hold without running over.

FOR MAKING CAKE

The best way to find out how good Snowdrift really is is to try it in your own favorite recipe.

In using Snowdrift in a recipe that calls for butter, there are two things to remember: Snowdrift is somewhat richer than butter, and it is sweet, and unsalted.

Butter contains water, salt and curds as well as fat, while Snowdrift is all fat. If you want to be very exact in your measurements, three level tablespoons taken out of a cup of Snowdrift will leave you the same amount of fat as a full cup of butter.

Butter is usually well salted, while Snowdrift is sweet, so add about half a teaspoonful of salt

to a cup of Snowdrift in any recipe in which you have been in the habit of using butter.

Some Suggestions for Making Cake

First, cream the Snowdrift and the sugar. This creaming process takes but a moment as Snowdrift is already quite creamy itself. If the eggs are to be separated, the beaten yolks should be added, together with the flavoring, and then the dry ingredients, sifted together, should be added alternately with the liquid. The egg whites, beaten stiff, are then folded in, and the mixture transferred to a pan, which should be rubbed lightly with Snowdrift and then dusted with flour.

In case the cake is to be baked a long time, it is advisable to line the bottom of the pan smoothly with lightweight paper.

If close texture is desired, the eggs should be beaten together without being separated, and added to the creamed Snowdrift and sugar.

Baking-time is divided into quarters. During the first quarter the cake rises, during the second, it sets, during the third, it begins to brown in spots, and during the fourth, it browns evenly. Cake is done when it responds to a light touch, when it shrinks from the sides of the pan, or when it ceases to hiss or steam.

The right oven temperature depends upon the cake. Fruit or rich wedding cake, demanding two hours or more for cooking, calls for a slow oven, about 225 degrees F. Sponge or Angel Cake calls for a quicker oven, about 300 degrees F. Loaf cakes need a moderate oven, about 350 degrees F., while layer and cup cakes call for a hot oven, about 375 degrees F.

When taken from the oven, the cake should be allowed to stand in the pan for two or three minutes, then be loosened gently around the edges and turned out to allow a free circulation of air to cool. If a boiled icing is to be used it should be put on a cold cake. An uncooked icing may be spread on either a slightly warm or cold cake.

WHITE CAKE

$\frac{1}{2}$ Cupful Snowdrift	$\frac{1}{4}$ Teaspoonful Salt
1 $\frac{1}{3}$ Cupfuls Sugar	4 Teaspoonfuls Baking Powder
1 $\frac{1}{4}$ Teaspoonfuls Vanilla	1 Cupful Milk
3 Cupfuls Flour	4 Egg Whites

Cream sugar and Snowdrift well and add vanilla. Sift flour, baking powder and salt together and add alternately with milk. When smooth fold in stiffly beaten egg whites. Transfer to three medium sized (or two large) layer cake pans, which have been rubbed lightly with Snowdrift and bake in hot oven (375 degrees F.). Put together with chocolate, orange or any desired frosting.

RAISIN SPICE CAKE

$\frac{1}{3}$ Cupful Snowdrift	1 Cupful Raisins
1 Cupful Brown Sugar	$\frac{1}{8}$ Teaspoonful Salt
$\frac{1}{3}$ Cupful Granulated Sugar	3 Teaspoonfuls Baking Powder
2 Eggs	$\frac{3}{4}$ Teaspoonful Cinnamon
$\frac{1}{2}$ Cupful Left-over Coffee	$\frac{1}{4}$ Teaspoonful Nutmeg
1 $\frac{3}{4}$ Cupfuls Flour	$\frac{1}{4}$ Teaspoonful Clove

Put all ingredients together in a good sized mixing bowl and beat them thoroughly, to make a smooth batter. Turn into a medium sized dripping pan, which has been rubbed with Snowdrift, and bake for forty-five minutes in a moderate oven (350 degrees F.). Cover with any desired icing. Or this may be baked in two layers, and put together and decorated with whipped and sweetened cream.

LAZY DAISY CAKE

$\frac{1}{2}$ Cupful Snowdrift	3 Teaspoonfuls Baking Powder
$1\frac{1}{2}$ Cupfuls Brown Sugar	$\frac{1}{2}$ Teaspoonful Cinnamon
2 Eggs	$\frac{1}{2}$ Teaspoonful Nutmeg
$\frac{1}{2}$ Cupful Milk	$\frac{1}{4}$ Teaspoonful Salt
$1\frac{2}{3}$ Cupfuls Flour	$\frac{1}{2}$ Pound Figs or 1 Cupful Raisins

Put Snowdrift, sugar, eggs and milk in a bowl. Add flour, baking powder, cinnamon, nutmeg and salt, mixed and sifted together. Beat all the ingredients together five minutes. Add raisins and mix well. Pour into a greased, shallow pan, having batter two inches deep. Bake in a moderate oven (350 degrees F.) 50 to 60 minutes or in muffin pans in a hot oven (400 degrees F.) 20 to 25 minutes.

MODERN POUND CAKE

1 Cupful Sugar	$\frac{1}{2}$ Teaspoonful Lemon Extract
$\frac{2}{3}$ Cupful Snowdrift	1 Tablespoonful Milk
4 Eggs	$1\frac{1}{3}$ Cupfuls Flour
$\frac{1}{2}$ Teaspoonful Vanilla Extract	$\frac{1}{2}$ Teaspoonful Baking Powder
	$\frac{1}{3}$ Teaspoonful Salt

Cream together Snowdrift and sugar, then beat in the eggs, one at a time, without preliminary whipping. Add the extracts, then sift together dry ingredients, and add them to the first mixture with the milk. Transfer to a medium sized cake pan, which has been lightly rubbed with Snowdrift, and bake in a moderate oven (350 degrees F.), for about forty minutes. If desired, a little mace may act as flavoring.

CHOCOLATE CAKE

$\frac{3}{4}$ Cupful Snowdrift	2 Teaspoonfuls Baking Powder
2 Cupfuls Sugar	1 Teaspoonful Salt
3 Eggs	1 Cupful Milk
$2\frac{1}{2}$ Cupfuls Flour	4 Squares Chocolate
1 Teaspoonful Vanilla	

Cream the Snowdrift, add sugar gradually, and cream together. Add unbeaten eggs, one at a time, and beat well. Measure $2\frac{1}{2}$ cupfuls sifted flour and sift with baking powder and salt. Add alternately with milk. Add melted chocolate and blend thoroughly. Bake in a greased pan in a moderate oven or at 350 degrees F. for fifty-five minutes.

LOAF CAKE

$\frac{3}{4}$ Cupful Sugar	$1\frac{3}{4}$ Cupfuls Flour
6 Tablespoonfuls Snowdrift	$\frac{1}{8}$ Teaspoonful Salt
3 Eggs	$2\frac{1}{2}$ Teaspoonfuls Baking Powder
1 Teaspoonful Desired Extract	$\frac{1}{2}$ Cupful Milk

Stir the Snowdrift and gradually work in the sugar, the eggs well beaten, and the extract. Sift together dry ingredients and add them alternately with the milk to the first mixture. Beat well, transfer to a medium sized cake pan, which has been rubbed lightly with Snowdrift, and bake in moderate oven (350 degrees F.). Cover with any desired icing.

RICH SPONGE CAKE

$\frac{1}{2}$ Cupful Snowdrift (scant)	3 Egg Yolks, Beaten Light
1 Cupful Sugar	1 $\frac{1}{2}$ Cupfuls Flour
Rind $\frac{1}{2}$ Lemon	$\frac{1}{4}$ Teaspoonful Salt
1 Tablespoonful	$\frac{1}{4}$ Teaspoonful Soda
Lemon Juice	3 Egg Whites

Stir the Snowdrift and gradually work in sugar, lemon juice and rind, and then the egg yolks. Sift together dry ingredients and add alternately to the first mixture with the egg whites, beaten stiff. Transfer to small muffin pans lightly rubbed with Snowdrift, fill them half full, and bake from twenty-five to thirty minutes in a moderate oven (350 degrees F.). The cakes will have a delicious crust, similar to that of lady-fingers, and it is not necessary to ice them.

1-2-3-4 CAKE

1 Cupful Snowdrift	3 Cupfuls Flour
2 Cupfuls Sugar	4 Teaspoonfuls Baking Powder
4 Eggs	$\frac{1}{4}$ Teaspoonful Salt
$\frac{1}{2}$ Cupful Milk	$\frac{1}{2}$ Teaspoonful Vanilla

Cream Snowdrift, add sugar gradually, creaming into Snowdrift thoroughly. Add the egg yolks, one at a time and beat well. Sift the dry ingredients together and add alternately with milk to first mixture. Beat the egg whites until stiff and fold in. Turn into greased pans and bake in a moderate oven (360-380 degrees F.). Yields two large layers.

FUDGE CAKE

3 Ounces (<i>squares</i>) <i>Chocolate</i>	1 $\frac{1}{8}$ Cupfuls <i>Flour</i>
$\frac{1}{2}$ Cupful <i>Milk</i>	$\frac{1}{8}$ Teaspoonful <i>Salt</i>
1 <i>Egg</i>	$\frac{1}{2}$ Cupful <i>Milk</i> (<i>additional</i>)
1 Cupful <i>Sugar</i>	1 Teaspoonful <i>Vanilla</i>
2 Tablespoonfuls <i>Snowdrift</i>	$\frac{3}{4}$ Teaspoonful <i>Soda dissolved in</i> 1 Teaspoonful <i>Boiling Water</i>

Cut chocolate in small pieces and melt over hot water. Add the first half cupful of milk, mixed with the egg yolk, beaten, and stir like a custard until it thickens. Stir into this the sugar and Snowdrift, and transfer the mixture to a bowl. Then add the vanilla and alternately, the flour and salt sifted together, and the milk. Lastly, beat in the soda and fold in egg white, whipped stiff. Transfer to a medium sized dripping pan, which has been rubbed lightly with Snowdrift, and bake about forty minutes in a moderate oven (350 degrees F.). Cover with chocolate frosting.

CARAMEL CAKE

$\frac{1}{2}$ Cupful <i>Snowdrift</i>	$\frac{3}{4}$ Teaspoonful <i>Salt</i>
1 $\frac{1}{2}$ Cupfuls <i>Sugar</i>	4 Teaspoonfuls <i>Baking Powder</i>
1 Cupful <i>Water</i>	3 <i>Egg Whites</i>
2 $\frac{1}{2}$ Cupfuls <i>Flour</i>	1 Teaspoonful <i>Vanilla</i>

Put $\frac{1}{2}$ cupful of the sugar into an iron pan and stir over a hot fire until it melts and browns, then add $\frac{1}{2}$ cupful water,

bring it to a boil and pour into a cup, filling the cup with cold water for the cake. Cream the Snowdrift, add $\frac{1}{2}$ cupful of the sugar gradually, and cream thoroughly until very light. Measure $2\frac{1}{2}$ cupfuls sifted flour and sift with salt and baking powder. Add alternately with the water and caramel. Beat egg whites until stiff adding slowly $\frac{1}{2}$ cupful sugar and 1 teaspoonful vanilla, and fold into first mixture. Turn into two small square cake pans well greased, and bake in a hot oven or at 375 degrees F. for twenty-five minutes. Put together with nut filling.

SAND TARTS

$\frac{1}{2}$ Cupful Snowdrift
1 Cupful Sugar
1 Egg
 $1\frac{3}{4}$ Cupfuls Flour

2 Teaspoonfuls Baking Powder
 $\frac{1}{2}$ Teaspoonful Salt
1 Teaspoonful
Vanilla

Cream the Snowdrift, add sugar gradually and cream together thoroughly; add egg well beaten. Measure $1\frac{3}{4}$ cupfuls sifted flour, sift with baking powder and salt and add to first mixture. Add flavoring, chill, toss the mixture on a cloth which has been dusted with granulated sugar, roll the dough out to a thin sheet, cover the top with granulated sugar, give another light roll, cut with round cutter and bake in a moderate oven or at 350 degrees F. from six to ten minutes or until a light brown.

CALIFORNIA CAKE

$\frac{1}{2}$ Cupful Snowdrift	1 Teaspoonful Salt
1 $\frac{1}{2}$ Cupfuls Sugar	$\frac{1}{4}$ Cupful Water
4 Egg Yolks	$\frac{3}{4}$ Cupful Orange Juice
3 Cupfuls Flour	(strained)
3 Teaspoonfuls Baking Powder	4 Egg Whites
1 Teaspoonful Orange Extract	1 Tablespoonful Orange Rind

Cream the Snowdrift, add $\frac{1}{2}$ cupful sugar, and when well blended add egg yolks beaten until light with $\frac{1}{2}$ cupful sugar, and beat well. Measure 3 cupfuls sifted flour and sift with baking powder and salt. Add alternately with orange juice and cold water. Beat egg whites until stiff, adding slowly $\frac{1}{2}$ cupful sugar, orange rind, and orange extract. Fold into first mixture and bake in three greased layer cake tins for twenty-five minutes in a moderate oven or at 375 degrees F.

GINGER SNAPS

$\frac{1}{2}$ Cupful Snowdrift	1 Tablespoonful Ginger
4 Cupfuls Flour	Few Grains Cayenne
$\frac{1}{2}$ Cupful	2 Teaspoonfuls Salt
Brown Sugar	$\frac{2}{3}$ Cupful Molasses

Rub the Snowdrift thoroughly into the flour using tips of fingers or two knives, then add sugar, ginger, salt and cayenne. Mix well and moisten with molasses. Knead

thoroughly, chill, roll out very thin, cut with a small round cutter and bake in moderate oven or at 350 degrees F. from four to six minutes or until a light brown. The dough must be very dry and hard to roll, but if carefully mixed and handled these ginger snaps are very good.

One-half or even one-fourth of this recipe may be made if fewer cookies are wanted, or part of the mixture may be baked and the remainder kept covered in a cool place and baked several days later.

BOSTON FAVORITE CAKE

$\frac{1}{3}$ Cupful Snowdrift	$\frac{1}{2}$ Cupful Milk
1 Cupful Sugar	$1\frac{3}{4}$ Cupfuls Flour
2 Eggs	$\frac{1}{2}$ Teaspoonful Salt
$2\frac{1}{2}$ Teaspoonfuls Baking Powder	$\frac{1}{4}$ Teaspoonful Vanilla

Cream the Snowdrift, add $\frac{1}{2}$ cupful sugar slowly and cream thoroughly. Beat egg yolks until thick adding slowly $\frac{1}{4}$ cupful sugar, and add to first mixture. Measure $1\frac{3}{4}$ cupfuls sifted flour, sift with salt and baking powder and add to first mixture alternating with milk. Beat egg whites until stiff, adding gradually $\frac{1}{4}$ cupful sugar and vanilla. Fold into first mixture, turn into two greased layer cake pans and bake twenty-five to thirty minutes in a moderate oven or at 350 degrees F. This cake may be baked in a loaf pan, or as individual cakes, in muffin pans.

DROP COOKIES

6 Tablespoonfuls Snowdrift	1½ Cupfuls Flour
¾ Cupful Sugar	2 Teaspoonfuls Baking Powder
1 Egg, beaten	¼ Teaspoonful Salt
3 Tablespoonfuls Milk	1 Teaspoonful Flavoring

Cream the Snowdrift and sugar. Add egg, milk and flavoring and beat well. Sift flour, baking powder and salt, and add to first mixture. Beat well, drop by teaspoonfuls on a shallow baking pan, making the cookies two inches apart, and bake them for ten minutes in a hot oven (375 degrees F.).

DEVIL'S FOOD CAKE

4 Squares Unsweetened Chocolate	¼ Cup Sour Milk
1 Cup Sugar	1 Egg
½ Cup Sweet Milk	1⅛ Cups Flour
1 Egg Yolk	½ Teaspoon Soda
¼ Cup Snowdrift	½ Teaspoon Vanilla
	½ Teaspoon Salt

Melt chocolate over hot water, add ½ cup sugar and gradually the sweet milk. Add egg yolk and cook until mixture thickens. Set aside to cool. Cream Snowdrift with ½ cup sugar, add well-beaten egg, sour milk, and flour, salt and soda sifted together. Combine mixtures and add vanilla. Bake in layers in a moderate oven (375 degrees F.) and ice with Chocolate Nut Icing.

PLAIN CAKE

$\frac{3}{4}$ Cup Snowdrift	1 Teaspoon Vanilla
$1\frac{1}{2}$ Cups Sugar	3 Cups Sifted Flour
3 Eggs	$\frac{1}{2}$ Teaspoon Salt
1 Cup Milk	4 Teaspoons Baking Powder

Cream Snowdrift and sugar and add egg yolks and vanilla. Sift flour, baking powder and salt together and add alternately with milk. Fold in stiffly beaten egg whites and bake in layers in a moderate oven (375 degrees F.). Ice with Almond Icing.

GOLDEN GATE CAKE

$\frac{1}{4}$ Cup Snowdrift	1 Tablespoon Grated Orange
$\frac{3}{4}$ Cup Sugar	Rind
2 Eggs	$\frac{1}{2}$ Cup Chopped Walnuts
4 Tablespoons Orange Marmalade	$\frac{1}{3}$ Cup Water
2 Tablespoons Chopped Orange Peel	2 Cups Flour
	2 Teaspoons Baking Powder
	1 Teaspoon Salt

Cream Snowdrift and sugar. Add egg yolks, orange marmalade, grated and chopped peel, and nuts. Sift flour, baking powder and salt together and add alternately with liquid. Fold in stiffly beaten egg whites and bake in loaf pan in a moderate oven (375 degrees F.).

LADY BALTIMORE CAKE

4 Egg Whites	3 Cups Sifted Flour
$\frac{2}{3}$ Cup Snowdrift	1 Teaspoon Baking Powder
$\frac{1}{4}$ Teaspoon Salt	$\frac{1}{2}$ Teaspoon Vanilla or Almond
1 $\frac{1}{2}$ Cups Sugar	Extract
$\frac{3}{4}$ Cup Milk	

Cream the Snowdrift and the sugar thoroughly, and add the flavoring. Sift the flour several times, add the baking powder and salt and sift again. Add alternately with the milk to the creamed mixture. Beat well and fold in the stiffly beaten egg whites. Pour into two greased layer cake pans and bake in a moderate oven (360 degrees F.). Put together with Lady Baltimore Filling.

LADY BALTIMORE FILLING

2 Cups XXXX Sugar	1 Teaspoon Almond Extract
2 Tablespoons Snowdrift	$\frac{1}{4}$ Cup Chopped Raisins
$\frac{1}{2}$ Cup Walnut Meats	$\frac{1}{4}$ Cup Chopped Cherries
$\frac{1}{4}$ Cup Chopped Dates	$\frac{1}{4}$ Teaspoon Salt

Lemon Juice to make right consistency.

Cream the sugar, salt and Snowdrift together and divide into two portions. To the first portion add fruit and nuts and mix with lemon juice until right consistency to spread. Use this portion for filling. Flavor the second portion with almond extract and use for icing on top.

“SNOWDRIFT SPECIAL”

<i>½ Cup Snowdrift</i>	<i>2 Cups Sifted Flour</i>
<i>1 Cup Sugar</i>	<i>3 Teaspoons Baking Powder</i>
<i>3 Egg Whites</i>	<i>½ Teaspoon Salt</i>
<i>1 Cup Grated Pineapple and Juice</i>	

Cream Snowdrift and sugar and add stiffly beaten egg whites. Sift flour, baking powder and salt together three times and add alternately with pineapple. Bake in layers in a moderate oven (375 degrees F.) and frost with Cocoanut Cream Filling.

WHITE FRUIT CAKE

Follow recipe for White Cake (page No. 10), adding to the dry ingredients three-fourths of a cupful of chopped raisins, currants and citron with a little candied orange peel and candied pineapple. Put together with orange frosting.

WHITE NUT CAKE

Follow recipe for White Cake (page No. 10) adding three-fourths cupful of coarsely chopped walnut or pecan nut meats to the dry ingredients.

MARBLE CAKE

After putting together mixture for Loaf Cake (page No. 12) take out one-half and add to this a half teaspoonful each of ground clove, cinnamon and mace. Then put the plain and the spiced batter into the cake pan in alternating tablespoonfuls and finish as directed.

ICING

Don't put the Snowdrift can away when the cake batter is mixed. Make the icing with Snowdrift, too. Whatever kind you make with Snowdrift will be delicious because Snowdrift is so rich and delicate and good to eat.

Be sure to add a small pinch of salt if your favorite icing recipe doesn't call for it because Snowdrift, like butter fresh from the churn, is unsalted.

SNOWDRIFT CAKE ICING

- | | |
|---|-------------------------|
| 1 Cup XXXX Sugar | 2 Tablespoons Snowdrift |
| 1 Tablespoon Cream (canned or
fresh, milk, or water) | 1/8 Teaspoon Salt |

Measure, mix and cream, spread on cake. Use any desired flavoring such as lemon, vanilla, nutmeg, maple, peanut butter, chopped nuts, raisins, dates, cherries, or any chopped fruit. Flavoring should be added before the liquid, as a liquid flavoring is likely to make icing thin when added last. The more liquid in the flavoring, the less cream, milk or water to be used.

Amount of flavoring to use—Lemon, 1 Teaspoon—Vanilla, 1/2 Teaspoon—Maple, 1/2 Teaspoon—Nutmeg, 1/2 Teaspoon—Cherries, 1 Teaspoon—Peanut Butter, 2 Tablespoons.

ALMOND ICING

- | | |
|-------------------------|---|
| 2 Tablespoons Snowdrift | 1 Tablespoon Cream (canned or
fresh) |
| 1 Cup XXXX Sugar | |
| 1/8 Teaspoon Salt | 1 Teaspoon Almond Extract |
| | 1/2 Teaspoon Lemon Extract |

Combine all ingredients and mix thoroughly. Spread on warm cake and decorate with pistachio nuts or candied cherries.

CHOCOLATE NUT ICING

- | | |
|-------------------------|--------------------------------------|
| 2 Tablespoons Snowdrift | 2 Squares Unsweetened Chocolate |
| 1 1/3 Cups XXXX Sugar | 1 Tablespoon Strong Coffee |
| 1/8 Teaspoon Salt | 1/2 Cup Chopped Pecans or
Walnuts |

Cream Snowdrift, sugar, salt and coffee and add melted chocolate and nuts. Beat until smooth and spread on warm cake.

BOILED FROSTING

- | | |
|--------------------------------|------------------------------|
| 1 1/2 Cups Sugar | 1 Tablespoon Snowdrift |
| 4 Tablespoons Boiling
Water | 1/2 Teaspoon Flavoring |
| | 1/8 Teaspoon Cream of Tartar |

Combine the sugar, water, Snowdrift and cream of tartar and boil the mixture, without stirring, until it threads. Add the flavoring, cool until tepid, then beat until it is thick enough to spread on the cake. For Chocolate Frosting

add one and a half ounces (squares) of shaved chocolate to the mixture when put on to cook.

COCOANUT CREAM FILLING

3 Tablespoons Snowdrift	$\frac{1}{4}$ Teaspoon Salt
2 Cups XXXX Sugar	Pineapple Juice
Cocoanut	

Mix Snowdrift, sugar and salt and add enough pineapple juice to make the right consistency. Spread on warm cake and sprinkle generously with cocoanut.

PEANUT BUTTER ICING

1 Cup XXXX Sugar	2 Tablespoons Peanut Butter
2 Tablespoons Snowdrift	1 Teaspoon Water

Combine all ingredients and spread on warm cake. One-quarter cup chopped raisins may be added if desired.

ORANGE ICING

1 Cup XXXX Sugar	$\frac{1}{2}$ Teaspoon Lemon Extract
2 Tablespoons Snowdrift	Orange Juice
$\frac{1}{8}$ Teaspoon Salt	

Mix Snowdrift, sugar and salt, add flavoring and enough orange juice to make the right consistency. Spread on warm cake and decorate with candied orange peel.

QUICK BREADS

Try Snowdrift in your favorite recipe for hot biscuit or muffins some Sunday morning when you have time to make a lot. Snowdrift may not make you a better cook, but the family are likely to think so.

Every good quick-bread recipe is a Snowdrift recipe. Use it as you would any shortening, and the only difference will be in the more delicious result.

SOUTHERN TEA BISCUITS

3 <i>Tablespoonfuls Snowdrift</i>	4 <i>Teaspoonfuls Baking Powder</i>
2 <i>Cupfuls Flour</i>	$\frac{1}{2}$ <i>Teaspoonful Salt</i>
1 <i>Tablespoonful Sugar</i>	$\frac{3}{4}$ <i>Cupful Milk or Water</i>

Measure dry ingredients and sift together into mixing bowl. Measure Snowdrift and cut into flour with two knives and work in with fork until well distributed. Add liquids mixing with a knife or spoon until a soft dough is made that can be handled on a board lightly floured. Handle and work as little as possible. Roll thin and cut with small cutter. Place on greased pan or baking sheet and bake in hot oven.

BAKING POWDER BISCUITS

<i>3 Cupfuls Flour</i>	<i>½ Tablespoonful Sugar</i>
<i>6 Teaspoonfuls Baking Powder</i>	<i>3 Tablespoonfuls Snowdrift</i>
<i>¾ Teaspoonful Salt</i>	<i>Equal Parts Milk and Water</i>

Sift together the dry ingredients, then rub in the Snowdrift with the fingertips or the back of the mixing-spoon, until the mixture looks flaky. Pour in equal parts of milk and water to moisten—approximately a cupful—then quickly turn the mixture onto a slightly floured board and pat or roll it to one-half inch in thickness. Shape into rounds with the biscuit cutter, tucking under the edges as you work, so there will be no remnants. Place scarcely touching, on a baking pan oiled with Snowdrift, and bake in a quick oven (375 degrees F.), about fifteen minutes. Thin biscuits will bake in ten minutes.

SOUTHERN BISCUITS

<i>6 Tablespoonfuls Snowdrift</i>	<i>6 Teaspoonfuls Baking Powder</i>
<i>3 Cupfuls Flour</i>	<i>1 Cupful Liquid,</i>
<i>¾ Teaspoonful Salt</i>	<i>Milk or Water</i>

Sift dry ingredients and cut Snowdrift into the flour with a knife. Add liquid to make a soft dough. Roll out on a slightly floured board to ½ inch thickness. Cut with a biscuit cutter. Put on a greased pan or baking sheet and bake in a very hot oven (450 degrees F.) ten to twelve minutes.

If sour milk is desired, add one teaspoonful soda and leave out three teaspoonfuls baking powder.

PLAIN MUFFINS

$\frac{1}{4}$ Cupful Snowdrift	$\frac{1}{2}$ Teaspoonful Salt
$\frac{1}{4}$ Cupful Sugar	3 Teaspoonfuls
1 Egg	Baking Powder
2 Cupfuls Flour	$\frac{3}{4}$ Cupful Milk

Stir the Snowdrift till creamy, gradually adding the sugar and the egg, well beaten. Sift together the dry ingredients and add them alternately with the milk to the first mixture. Drop into muffin pans well oiled with Snowdrift and bake from twenty-five to thirty minutes in a hot oven (375 degrees F.).

GRAHAM DATE MUFFINS

1 Cup White Flour	1 to $1\frac{1}{4}$ Cups Milk
1 Cup Graham Flour	3 Tablespoons Melted Snowdrift
4 Teaspoons Baking Powder	1 Egg
1 Teaspoon Salt	$\frac{1}{2}$ Cup Chopped Dates
2 Tablespoons Sugar	

Sift dry ingredients together, turning in the bran which does not sift through. Add dates, mixing them through the dry ingredients. Drop in egg unbeaten, add milk and Snowdrift. Stir until well mixed. Fill muffin pans well rubbed with Snowdrift two-thirds full of the batter. Bake thirty minutes at 425 degrees F. This mixture makes about 12 muffins.

CINNAMON ROLLS

 $\frac{1}{3}$ Cup Snowdrift $\frac{1}{2}$ Teaspoon Salt

3 Tablespoons Sugar

1 Cup Milk

 $\frac{1}{2}$ Cup Currants

3 Cups Sifted Flour

6 Teaspoons Baking Powder

1 Teaspoon Cinnamon

 $\frac{1}{2}$ Cup Raisins

Sift together the flour, salt and baking powder. Cut Snowdrift through flour, add liquid making a soft dough, roll or pat into an oblong sheet, spread a little Snowdrift on this dough, sprinkle sugar and cinnamon, also currants and raisins, roll into a long roll and cut in thin slices (about an inch thick). Prepare a baking pan as follows: Melt two tablespoons of Snowdrift, add four tablespoons brown sugar, put slices of dough in this mixture and bake for twenty minutes in a hot oven (400 degrees F.). The bottom will be a Caramel mixture.

SOFT GINGERBREAD

1 Cup Snowdrift

1 Cup Sugar

1 Teaspoon Cinnamon

1 Teaspoon Ginger

1 Cup Raisins

1 Cup Molasses

 $\frac{1}{2}$ Teaspoon Salt

4 Cups Flour

1 Teaspoon Soda

3 Eggs

1 Cup Buttermilk

Cream Snowdrift and sugar together, add ginger, cinnamon, salt, raisins, eggs, and molasses. Sift flour and soda and add alternately with buttermilk to first mixture. Bake in slow oven (325 degrees F.).

RICH SHORT CAKE

<i>2 Cupfuls Flour</i>	<i>1 Tablespoonful Sugar</i>
<i>4 Teaspoonfuls Baking Powder</i>	<i>½ Cupful Snowdrift</i>
<i>½ Teaspoonful Salt</i>	<i>¾ Cupful Milk</i>

Mix dry ingredients, sifting twice. Work in Snowdrift with finger tips, or cut in with two knives, and make into dough with milk. Toss on floured board. Divide into two parts. Pat, roll out, and bake twelve minutes in hot oven in round pie or layer cake pans. Split and spread with butter. Sweeten strawberries or other fruit to taste. Crush fruit slightly and put between layers of short cake, spread on top with fruit, and serve with Snowdrift Hard Sauce, Lemon Sauce, or cream.

BAKED FRUIT DUMPLINGS

Roll out the mixture for Baking Powder Biscuits to one-fourth inch in thickness. Cut in four-inch squares, and in the center of each place a tablespoonful of chopped, fresh apples, peaches, apricots, or sweetened berries, or of canned or stewed fruit, which has been sweetened. Fold up the edges, press them together and place, fold side down, in a baking pan, which has been rubbed with Snowdrift. Bake in a moderate oven (350 degrees F.), for thirty minutes, and serve hot with Hard Sauce, lemon or nutmeg sauce.

P A S T R Y

The making of pastry is really very simple when such a workable fat as Snowdrift is used as shortening.

Pastry is nothing more than flour, a little salt, a good fat, and cold water, put together quickly and according to the "law" of pastry-making. This "law" insists that the pastry be not overworked, that the dough be kept as dry as possible, and that the fat be not too well incorporated, but rather put in coarsely, in such a manner that it will melt in the pastry, causing flakiness. The mixture should never be sticky.

Much has been said and written about this particular phase of cookery, with regard to the chilling of utensils, the use of ice-water, etc. This super-care is not needed with Snowdrift pastries. They are remarkable in that they can be made with no fuss whatever and the results are simply delicious.

Of course, one must be careful about the oven.

Pies of custard nature demand a hot oven (375 degrees F.), for the first ten minutes, in order to set the crust, so that the filling will not soak in. The heat should then be reduced, so that the filling will not boil.

Apple and other fruit pies should also have a hot oven in the beginning and then should be reduced, after the crust has begun to brown a bit, so that the fruit itself will be thoroughly cooked.

Plain pies, which have a cooked filling, will be done in twenty-five minutes; thick, fresh fruit pies, call for from forty to fifty minutes; thin, fresh fruit pies, from thirty-five to forty minutes; while an ordinary pie of custard nature, will cook in about forty minutes. If a meringue is to be used, it should be put on ten minutes before the pie will be done.

QUICK PASTRY

<i>1 Cupful Flour</i>	<i>½ Teaspoonful Salt</i>
<i>¼ Cupful Snowdrift</i>	<i>3 Tablespoonfuls</i>
<i>¼ Teaspoonful Baking Powder</i>	<i>Boiling Water</i>

Sift together the dry ingredients and cut in the Snowdrift with a knife, keeping the mixture flaky. Then add the boiling water and cool the pastry before rolling.

FLAKY PASTRY

1 Cupful Flour	5 Tablespoonfuls Snowdrift
$\frac{1}{2}$ Teaspoonful Salt	$\frac{1}{4}$ Cupful Cold Water

Sift together the flour and salt and work in half of the Snowdrift with a spoon or knife, keeping the mixture coarse and flaky. Cautiously stir in three and a half tablespoonfuls of the cold water. If at this point, the mixture becomes sufficiently moist, omit the last half tablespoonful of water. Turn onto a slightly floured board, dust with flour, and roll out the mixture into rectangular shape. Spread the remaining Snowdrift on this to within an inch of the edge. Fold over the dough, pressing the edges together, and gently roll into a round, thin sheet. Repeat this three times in order to make the pastry flaky in layers, when it is baked. Then use as directed. This amount will make one medium sized pie with two crusts, or one large pie with a built-up crust.

FRUIT PIES

Whatever the fresh fruit to be used in making pies, the procedure is the same.

First line a pie-plate with Flaky or Quick Pastry; strew this with a tablespoonful of fine dry bread or cracker crumbs and dot with a half tablespoonful of Snowdrift. Fill the plate with the cleaned berries, peaches, apples, cherries, or whatever fruit is to be used, mixed with from three-fourths to a cupful of sugar, to three cupfuls of fruit. Sprinkle with an additional tablespoonful of crumbs, add a teaspoonful of

Snowdrift, put on the top crust, and finish according to the directions already given.

PUMPKIN, SQUASH, OR SWEET POTATO PIE

<i>2 Cupfuls Steamed, Sifted</i>	<i>¼ Teaspoonful Salt</i>
<i>Pumpkin, Squash or</i>	<i>1½ Cupfuls Milk</i>
<i>Sweet Potato</i>	<i>2 Tablespoonfuls Melted</i>
<i>½ Cupful Sugar</i>	<i>Snowdrift</i>
<i>2 Eggs,</i>	<i>1 Teaspoonful Vanilla</i>
<i>Slightly Beaten</i>	<i>Pastry</i>

Combine all the ingredients, except the pastry, and mix thoroughly. Then roll out the pastry and line a pie-plate with it building up the edges. Pour in the mixture and bake according to the directions given in the pastry introduction.

CRANBERRY TARTS

Line patty tins with Quick Plain Paste and fill with cold stewed cranberries. Place very narrow strips of pastry over the top of each tart, lattice-fashion, dust thickly with sugar and bake in a quick oven or at 450 degrees F. till pastry begins to brown, then reduce temperature to 350 degrees F. and bake for fifteen minutes or until tarts are well browned.

[QUICK PLAIN PASTE]

Put ½ cupful Snowdrift in a chilled bowl, work until creamy using a wooden spoon. Add ¼ cupful ice water, 1½ cupfuls pastry flour and ½ teaspoonful salt, and mix by cutting with a knife.

LEMON MERINGUE PIE

<i>1½ Cupfuls Sugar</i>	<i>1 Tablespoonful Snowdrift</i>
<i>1½ Cupfuls Boiling Water</i>	<i>2 Eggs</i>
<i>5 Tablespoonfuls Cornstarch</i>	<i>5 Tablespoonfuls Lemon Juice</i>
<i>⅓ Teaspoonful Salt</i>	<i>Grate Rind Three-fourths</i>
<i>Pastry</i>	<i>Lemon</i>

Thoroughly mix together the cornstarch, salt and sugar, and add to the boiling water, stirring constantly. When thick, transfer to a double-boiler and cook for at least ten minutes. Add the Snowdrift and slowly stir this into the egg yolks, slightly beaten. Then add the lemon juice and rind. In the meantime, the pastry should have been prepared and baked on an inverted pie-plate. When this crust is almost brown enough, it should be put in the pie-plate, the cooled filling poured in and the whole covered with a meringue made by beating the egg whites stiff, adding a few drops of lemon extract or juice, and two table-spoonfuls of powdered sugar. Bake in a moderate oven (350 degrees F.) about ten minutes longer.

F R Y I N G

In frying, for instance—to know how good fried food can taste, you've got to fry in a *fat* that is good itself. It is really a mistake to suppose that "any fat will do." Of course you can fry, after a fashion, with any fat—but if you want things to *taste* good, you've got to put just exactly as good a fat into your frying pan as you would put into cake or biscuit or anything else you were going to eat.

Most good cooks who have discovered Snowdrift, fry with it because Snowdrift makes things so good to eat.

That's quite reason enough.

It is also true that because it is pure vegetable oil there are scientific reasons for Snowdrift's superiority as a frying fat.

At the right temperature for frying many fats "break down," smoke—that is, burn—and aren't as good to eat nor as good for us as they might be. The wholesomeness of Snowdrift as a frying fat

is due to the fact that it can be heated hot enough to fry perfectly long before it burns, so that with ordinary care you can fry food in Snowdrift that is as wholesome as the same food cooked any other way, and still has that rich delectable "fried" taste.

Snowdrift is also economical—especially in deep frying. Strain it to remove any crumbs of food and you can use it over and over again. It will not absorb the odor or flavor of any food you cook in it—not even fish or onions. And Snowdrift is not altered much by heating to frying temperature. Some cooking fat has to be thrown out after you use it a few times, but Snowdrift is altered so little by heating that you can use it up and not waste it. It is almost as good the last time you use it as the first.

THE RIGHT TEMPERATURE FOR FRYING

The old-fashioned smoke test should never be used, as fat does not smoke until it burns, and then your fat is too hot. The only accurate and easy kitchen test for temperature in deep-fat

frying is by means of a bit of bread—the length of time which is consumed in browning it, determining the readiness of the fat for the particular food. It takes about twenty minutes with a moderate heat to bring two pounds of Snowdrift to the right temperature for frying—the test bread should then be dropped in.

This table gives the proper length of time it should take the bread to brown, to make the fat of the right temperature.

TIME-TABLE

FOR FRYING IN DEEP, HOT SNOWDRIFT

Oysters, Croquettes	Bread browns in 40 seconds
Fritters and Doughnuts	Bread browns in 1 minute
Small Fish and Fillets	Bread browns in 1 minute
French Fried Potatoes or other	
French Fried Vegetables	Bread browns in 1½ minutes
Raw Meats, as Chops,	
Cutlets, etc.	Bread browns in 2 minutes

All foods to be fried in deep-fat should contain or be coated with egg. This coagulates or hardens instantly when it comes in contact with the deep, hot Snowdrift, thereby preventing the “soaking” of fat. Fritters and mixtures of like nature contain egg in themselves, but it must

be added to croquettes, raw fish and meat, in the form of a "coating." The croquettes should first be shaped, one rounding tablespoonful of the mixture being allowed for each one, then rolled in fine dry bread crumbs, then in slightly beaten egg, diluted with one-fourth cupful of milk or water to each egg. They should be rolled again in fine dry crumbs, and placed in a frying-basket that has first been dipped in the hot Snowdrift. They should then be immersed in the Snowdrift and cooked until golden brown, when they are ready to be drained on crumpled, unglazed paper, and served with or without a sauce.

If raw fish or meat is being cooked, the procedure of crumbing, egging and crumbing is the same.

Snowdrift leaves absolutely no flavor in the fried food, save that of dainty crispness. Moreover, it may be used again and again to the very last ounce. It does not matter whether you chance to fry onions at dinner for Tuesday and wish to use the same Snowdrift for doughnuts on Wednesday. The "taste" of onions will not be transmitted.

After each frying the Snowdrift should be drained through a fine sieve into a clean can. Occasionally it should be put on to heat with some sliced, raw potato to clarify it. The fat will apparently "boil." When it has become still, and the potato is brown, it may be poured through cheesecloth into a clean receptacle. The potato has the property of attracting to itself the foreign products which have been introduced into the fat by many "fryings."

GENERAL RECIPE FOR MEAT OR FISH
CROQUETTES

2 Cupfuls <i>Finely-minced</i>	$\frac{1}{2}$ Teaspoonful <i>Salt</i>
<i>Cooked Meat or Fish</i>	1 Tablespoonful <i>Grated Onion</i>
$\frac{1}{2}$ Cupful <i>White Sauce No. 3</i>	(<i>optional</i>)
$\frac{1}{8}$ Teaspoonful <i>Paprika</i>	$1\frac{1}{2}$ Tablespoonfuls <i>Finely-minced</i>
1 Egg	<i>Green Pepper (optional)</i>

Put the ingredients together in the order given, adding the egg yolk, unbeaten. Finish according to the directions given in the frying introduction (page 38), using the white of the egg, diluted with one-fourth cupful of milk or water, for rolling the croquettes. Serve with Cream or White Sauce No. 2 or with a tomato sauce.

Left-over cooked meat or fish, or canned meat or fish of any kind may be used in this way.

APPLE, PEACH OR BANANA FRITTERS

<i>1 Cupful Flour</i>	<i>$\frac{2}{3}$ Cupful Milk or Water</i>
<i>$\frac{1}{3}$ Teaspoonful Salt</i>	<i>$\frac{1}{2}$ Teaspoonful</i>
<i>2 Eggs</i>	<i>Melted Snowdrift</i>

Mix together the dry ingredients, beat in the liquid gradually, and then stir in the egg yolks, beaten till lemon-colored. Add the Snowdrift and then the egg whites, beaten stiff. Then dip in the fruit, drain it for a moment, and drop each fritter into deep Snowdrift, hot enough to brown a bit of bread in a minute. When golden brown on one side, turn to brown the other. When done, drain on crumpled paper, dust with powdered sugar, and serve with or without nutmeg or lemon sauce. If apples are used they should be cored and pared, then sliced in rings. Peaches should be pared and quartered; bananas should be peeled, halved lengthwise, and then quartered.

QUICK CORN FRITTERS

<i>2 Cupfuls Canned, or Left- over Creamed Corn</i>	<i>$\frac{3}{4}$ Teaspoonful Baking Soda</i>
<i>Few Grains Pepper</i>	<i>Sifted Dry Bread Crumbs</i>
<i>$\frac{1}{2}$ Teaspoonful Salt</i>	<i>2 Eggs</i>
	<i>Snowdrift</i>

Beat the eggs, add the corn, the seasonings, the soda dissolved in a few drops of warm water and dry bread crumbs in sufficient quantity to make the mixture barely hold its shape when dropped from the tip of a spoon. Oil a hot griddle, or frying-pan, well with Snowdrift and drop the mixture onto it by generous teaspoonfuls. Turn when

browned on one side, to cook on the other, drain on crumpled paper and serve at once.

FRUITY DOUGHNUTS

<i>3 Cups Flour</i>	<i>½ Cup Raisins or Chopped Dates</i>
<i>½ Teaspoon Nutmeg</i>	<i>½ Teaspoon Salt</i>
<i>¾ Cup Sugar</i>	<i>2 Tablespoons Snowdrift</i>
<i>3 Teaspoons Baking Powder</i>	<i>½ Cup Milk (approximate)</i>
<i>½ Teaspoon Cinnamon</i>	<i>2 Eggs</i>

Sift flour, salt, baking powder, and spices together. Beat eggs well, add milk, sugar and Snowdrift. Stir into dry ingredients. Add raisins. Roll on a floured board. Cut with cutter and fry in deep hot Snowdrift. The fat is hot enough if it browns a bread crumb in 60 seconds.

FRIED CHICKEN

Very young and tender chicken should be selected for frying. Singe, and remove the pinfeathers, clean and disjoint, as for fricassee. Dust each piece with salt and pepper, roll in flour, and brown in a frying pan in sufficient Snowdrift to prevent sticking. The chicken should be turned only once, the frying being accomplished slowly in about twenty minutes. Then place the chicken in a pan, dot it with a little extra Snowdrift, steam it for an hour and serve with a gravy made of the drippings in the frying pan. It will probably be necessary to add an extra tablespoonful of flour, a little more salt and pepper, and instead of water, as usual, pour in a cupful of very rich milk or light cream.

WAFFLES

<i>2 Cupfuls Flour</i>	<i>2 Egg Yolks</i>
<i>3 Teaspoonfuls Baking Powder</i>	<i>2 Cupfuls Milk</i>
<i>1 Teaspoonful Salt</i>	<i>½ Cupful</i>
<i>2 Egg Whites</i>	<i>Melted Snowdrift</i>

Sift dry ingredients together. Beat egg yolks until thick, add milk and stir into dry ingredients gradually, making a smooth batter. Add melted Snowdrift and beat thoroughly. Beat egg whites until stiff and fold into mixture. Bake on hot waffle iron until medium brown in color. This makes about eight medium sized waffles.

GRIDDLE CAKES

<i>3 Cupfuls Flour</i>	<i>2 Tablespoonfuls Sugar</i>
<i>4 Teaspoonfuls Baking Powder</i>	<i>1 Pint Milk</i>
<i>¾ Teaspoonful Salt</i>	<i>2 Tablespoonfuls</i>
<i>1 Egg, well beaten</i>	<i>Melted Snowdrift</i>

Sift together the dry ingredients, then beat in the milk, the egg and the Snowdrift. Drop by tablespoonfuls onto a griddle well oiled with Snowdrift, and when brown on one side and full of holes, turn to brown on the other.

FRENCH FRIED POTATOES

Thinly pare the potatoes and cut them in eighths lengthwise, if small; in sixteenths, if they are very large. Let the cut potato stand in cold water for thirty minutes, drain on a cloth and fry in deep Snowdrift, hot enough to brown a bit of bread in one and a half minutes. Drain on crumpled, unglazed paper. Dust lightly with salt, and serve.

SAUCES

CREAM OR WHITE SAUCE NO. 1

[For Creaming Vegetables or Macaroni]

$\frac{1}{2}$ Tablespoonful Snowdrift	$\frac{1}{3}$ Teaspoonful Salt
1 Tablespoonful Flour	Few Grains Pepper 1 Cupful Milk

Melt the Snowdrift in a sauce-pan, stir in the flour and seasonings and very gradually add the milk, a little at a time, so that with each addition it will be entirely taken up. Bring to boiling-point, let boil three minutes, or cook over boiling water for ten minutes, when it is ready to use.

CREAM OR WHITE SAUCE NO. 2

[For use in Creaming Meats, Eggs, Noodles and Fish, and in Making Escallops]

1 Tablespoonful Snowdrift	1 Cupful Milk
2 Tablespoonfuls Flour	$\frac{1}{2}$ Teaspoonful Salt $\frac{1}{8}$ Teaspoonful Pepper

Follow directions as given in the preceding recipe.

CREAM OR WHITE SAUCE NO. 3

[For use in Binding Croquettes, Fish, Meat Loaves, etc.]

2 Tablespoonfuls Snowdrift	1 Cupful Milk
4 Tablespoonfuls Flour	$\frac{2}{3}$ Teaspoonful Salt $\frac{1}{8}$ Teaspoonful Pepper

Follow directions for making Cream or White Sauce No. 1.

TOMATO SAUCE

[For use with Meat or Fish Cutlets, Macaroni, etc.]

- | | |
|--------------------------------|---------------------------------------|
| 2 Tablespoonfuls Snowdrift | $\frac{1}{8}$ Teaspoonful Pepper |
| 2 Tablespoonfuls Flour | 1 Teaspoonful Sugar |
| $\frac{1}{4}$ Teaspoonful Salt | $\frac{1}{8}$ Teaspoonful Onion Juice |
| 1 Cupful Canned Tomatoes | |

Melt the Snowdrift, add the flour and seasonings, stir well until blended and gradually add the tomatoes which have been strained through a sieve. Let boil and serve.

HARD SAUCE

[For use with Puddings, Desserts, etc.]

- | | |
|--|---------------------------------------|
| $\frac{1}{2}$ Cupful Snowdrift | 1 Teaspoonful Vanilla |
| Few Grains Salt | $\frac{1}{4}$ Teaspoonful Lemon Juice |
| 2 Cupfuls Sifted Powdered or
Confectioners' Sugar | or a few drops Lemon Ex-
tract |

Stir the Snowdrift till creamy, then beat in the remaining ingredients in the order given.

LEMON SAUCE

[For use with Puddings, Desserts, etc.]

- | | |
|---------------------------------------|--|
| $\frac{2}{3}$ Cupful Sugar | 1 $\frac{1}{2}$ Tablespoonfuls Snowdrift |
| 1 $\frac{1}{4}$ Cupfuls Boiling Water | 1 $\frac{1}{2}$ Tablespoonfuls Lemon Juice |
| 1 $\frac{1}{4}$ Tablespoonfuls Flour | $\frac{1}{8}$ Teaspoonful Salt |

Combine the sugar, flour and salt, and mix thoroughly. Mix the Snowdrift and boiling water and pour gradually into the first mixture, stirring constantly. Bring to boiling point and boil for five minutes. Then add the lemon juice and serve hot.

CANDY

Home made candy makes a very brief appearance but it's mighty pleasant while it lasts. For making candy, there isn't any nicer fat than Snowdrift. Why don't you try it next time you make candy?

FUDGE

- | | |
|-------------------------------------|---|
| 1 <i>Tablespoon Snowdrift</i> | $\frac{1}{2}$ <i>Cup Milk</i> |
| 2 <i>Cups Sugar</i> | $\frac{1}{8}$ <i>Teaspoon Cream of Tartar</i> |
| 2 <i>Ounces (squares) Chocolate</i> | <i>Few Grains of Salt</i> |
| <i>(cut in small pieces)</i> | $\frac{1}{2}$ <i>Teaspoon Vanilla</i> |

Combine all ingredients except flavoring, and stir over the heat until the sugar is dissolved. Boil until a little of the mixture when tried in cold water forms a soft ball. Cool slightly, add vanilla and beat until creamy. Pour into a pan lightly rubbed with Snowdrift and mark into squares.

NUT OR COCOANUT BRITTLE

- | | |
|-----------------------------------|--------------------------------|
| 3 <i>Cups Chopped Nutmeats or</i> | 2 <i>Cups Granulated Sugar</i> |
| 2 <i>Cups Dessicated Cocoanut</i> | 1 <i>Tablespoon Snowdrift</i> |
| <i>Few Grains Salt</i> | <i>Few Grains Soda</i> |

Melt the sugar in a frying pan over a medium heat, stirring it up from the bottom, so that it will not burn. Add the Snowdrift, salt and soda, and pour at once over the nutmeats or cocoanut which have been sprinkled over the bottom of a small dripping-pan lightly rubbed with Snowdrift. When cold, break into irregular pieces.

