

*For Delicious Creamy*  
**COFFEE**



*Borden's*  
**EAGLE BRAND**  
CONDENSED MILK





# Borden's COOPERATIVE HOUSEWIVES Recipes

## MORNAY SAUCE

- |  |  |
|--|--|
| $\frac{1}{2}$ cup butter                 | $\frac{1}{8}$ teaspoonful white pepper   |
| $\frac{1}{4}$ cup flour                  | Dash cayenne                             |
| 1 teaspoonful minced onion               | 3 egg yolks                              |
| $\frac{1}{8}$ teaspoonful thyme          | 1 cup white stock                        |
| $\frac{1}{2}$ bay leaf                   | 1 cup Borden's Evaporated Milk           |
| $\frac{1}{2}$ teaspoonful salt           | $\frac{1}{4}$ cup grated American cheese |
| $\frac{1}{4}$ cup grated Parmesan cheese |  |

In the top of a double boiler melt one-fourth cup butter; add onion and cook until yellow. Add the flour and stir until smooth. Combine milk and stock; pour gradually into the mixture, beating well with wire whip. Add seasonings and cook slowly one hour. Strain, reheat, add cheese and let cook until cheese is melted. Cream remaining fourth cup butter. Beat in the egg yolks, gradually, one at a time; add slowly to sauce, mixing well, using care that water in lower part of boiler is not boiling.

This sauce is excellent for all au gratin dishes,—crab meat, lobster, also fish, substituting fish stock for the white stock.

MISS ANITA DAVIS, Montreal, Canada

## TOMATO CREAM SAUCE

- |   |                                   |
|---|-----------------------------------|
| 1 cup fresh stewed or canned tomatoes                                 | Sprig of thyme                    |
| 1 cup Borden's Cream Sauce (see Recipe Album, "Sauces and Dressings") | Bit of bay leaf                   |
| 1 stalk celery  | 1 whole clove                     |
| 1 slice onion   | $\frac{1}{2}$ teaspoonful salt    |
|   | $\frac{1}{8}$ teaspoonful pepper, |
|   | Dash of cayenne                   |
|   | $\frac{1}{4}$ teaspoonful soda    |

Cook the tomatoes twenty minutes with the seasonings (including celery, onion and thyme). Rub through a strainer. Add the soda and combine with white sauce. Serve with cutlets, croquettes, or baked fish.

## HORSERADISH SAUCE

- |  |   |
|--|---|
| 1 teaspoonful mustard                  | 3 tablespoonfuls Borden's Evaporated Milk |
| 1 tablespoonful vinegar or lemon juice | $\frac{1}{4}$ teaspoonful sugar           |
| $\frac{1}{4}$ teaspoonful salt         | Grated horseradish                        |

Mix together mustard, vinegar, salt, and sugar; add milk gradually and horseradish enough to make rather thick.



Look for Borden's at your grocer's.





# Borden's COOPERATIVE HOUSEWIVES Recipes

## ANCHOVY SAUCE

- |  |                              |
|--|------------------------------|
| 1 cup Borden's Cream Sauce (see Album, "Sauces and Dressings") | 1 tablespoonful lemon juice  |
| 3 tablespoonfuls butter  | 2 egg yolks                  |
| $\frac{1}{4}$ teaspoonful salt                                 | Dash of paprika              |
|  | 2 teaspoonfuls anchovy paste |

Add the butter in small pieces to the white sauce, stirring constantly. Add lemon juice, seasonings, and the anchovy. Stir until smooth. Simmer ten minutes. Just before serving add the egg yolks. Stir over hot water five minutes but do not boil. (Excellent for serving with boiled or fried fish.)

## HOT SAUCE TARTARE

- |   |   |
|---|---|
| $\frac{1}{4}$ cup Borden's Cream Sauce (see Recipe Album, "Sauces and Dressings") | 2 teaspoonfuls capers                   |
| $\frac{1}{4}$ cup mayonnaise  | 1 tablespoonful chopped cucumber pickle |
| $\frac{1}{2}$ small onion chopped fine  | 2 teaspoonfuls chopped olives           |
| 1 teaspoonful vinegar   | 1 tablespoonful parsley, finely chopped |

Put the cream sauce in upper part of double boiler over hot water. Add the other ingredients, stirring constantly without letting it come to the boiling point. Serve with fried or boiled fish.

## OYSTER SAUCE

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 2 cups oysters                 | $\frac{1}{2}$ teaspoonful salt        |
| 3 tablespoonfuls butter        | $\frac{1}{8}$ teaspoonful pepper      |
| 3 tablespoonfuls flour         | Dash of paprika                       |
| 1 cup oyster liquor            | 1 tablespoonful finely minced parsley |
| 1 cup Borden's Evaporated Milk | 1 teaspoonful lemon juice             |

Bring oyster liquor to boiling point and strain. Add oysters to liquor and cook until oysters are plump. Remove oysters and chop coarsely. Melt the butter in a saucepan and stir in the flour. Combine one cup of oyster broth with the milk, add slowly to the flour and butter mixture, and cook, stirring constantly until mixture thickens. Add oysters and seasoning and bring to boiling point. Serve with fish.



*Borden's perfects the meal.*



SAUCES & DRESSINGS



# *Borden's* COOPERATIVE HOUSEWIVES *Recipes*

## TOMATO CHOWDER

- |                                 |                                  |
|---------------------------------|----------------------------------|
| $\frac{1}{4}$ lb. fat salt pork | 1 tablespoonful flour            |
| 6 small potatoes, sliced        | 2 cups tomatoes, canned or fresh |
| 1 teaspoonful salt              | 3 medium sized onions, sliced    |
| 2 cups Borden's Evaporated Milk | $\frac{1}{4}$ teaspoonful pepper |
| 2 cups boiling water            | $\frac{1}{4}$ teaspoonful soda   |
| 2 tablespoonfuls butter         |                                  |

Cut the pork in dice and fry in a deep kettle. When crisp, remove pieces of pork and sauté onions in fat; add potatoes; cover with the boiling water. When potatoes are nearly done, add tomatoes, cut in small pieces, and seasonings. Simmer one-half hour, add soda. Bring the milk to scalding point and add to chowder. Let boil up and thicken with flour and butter blended together. Serve with pilot biscuit.

MRS. WM. ELLSWORTH, Safford, Ariz.

## LOBSTER BISQUE

- |                                 |  |
|---------------------------------|--|
| 1 medium sized lobster, boiled  | $\frac{1}{8}$ teaspoonful white pepper |
| 1 $\frac{1}{2}$ cups cold water | Few grains cayenne                     |
| 4 tablespoonfuls butter         | Dash of nutmeg                         |
| 4 tablespoonfuls flour          | 3 cups Borden's Evaporated Milk        |
| 1 teaspoonful salt              | 1 cup water                            |
| 1 teaspoonful minced parsley    |  |

Remove meat from lobster shell. Add the cold water to body shell and broken claws. Bring slowly to boiling point and simmer twenty minutes. Drain and reserve liquor. Chop the tail meat fine and scald with the milk diluted with one cup water. Combine with liquor from shell. Melt butter in saucepan; blend with the flour. Add gradually the milk and lobster broth, stirring until the mixture thickens. Add seasonings and remainder of lobster meat, cut in dice. Bring to boiling point. If coral is found in lobster, it may be mashed to a paste with the green fat and added to soup just before serving.



*Order Borden's for appetizing soups.*



SOUPS



# Borden's COOPERATIVE HOUSEWIVES Recipes

## CHICKEN GUMBO SOUP

- |                                  |                                |
|----------------------------------|--------------------------------|
| 1 fowl (3½ to 4 pounds)          | 1 quart boiling water          |
| ¼ pound fat salt pork            | 1 tablespoonful salt           |
| 1 medium onion, sliced           | ¼ teaspoonful pepper           |
| 4 tomatoes, sliced               | Bit of bay leaf                |
| 1 quart okra, cut fine           | 1 cup boiled rice              |
| 2 tablespoonfuls parsley, minced | 1 cup Borden's Evaporated Milk |

Wash fowl and cut at joints. Slice pork and sauté until brown. Remove pork and brown chicken in fat. Place chicken in soup kettle. Sauté onion in fat slowly for ten minutes. Add the okra, tomatoes, and parsley. Sauté very slowly for thirty minutes. Place in kettle with chicken, add boiling water and seasoning. Simmer slowly for about three hours until chicken is very tender. Add the rice and Evaporated Milk. Let come to boil and separate chicken from bones. Serve pieces of chicken in the plate with soup.

## CREAM OF SALMON SOUP

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 1 can salmon                  | 1 tablespoonful Worcestershire Sauce |
| 2 tablespoonfuls butter       | ½ teaspoonful salt                   |
| 3 tablespoonfuls flour        | ½ teaspoonful pepper                 |
| 1 teaspoonful grated onion    | 2½ cups Borden's Evaporated Milk     |
| 1 teaspoonful parsley, minced |                                      |
| Dash of paprika               |                                      |
| 1½ cups water                 |                                      |

Drain oil from salmon. Remove skin and bones. Mince fine or rub through sieve. Dilute milk with water, bring to scalding point, and add fish. Let simmer. Blend butter with flour. Add a little of the scalded milk to this, and return the whole to double boiler. Stir until thickened, add seasoning, and simmer twenty minutes longer. Add parsley and serve.

## CORN CHOWDER

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 2 slices fat salt pork               | 1 tablespoonful flour           |
| 1 onion, sliced                      | 3 cups Borden's Evaporated Milk |
| 2 cups potatoes cut in ¼-inch slices | 1 cup water                     |
| 2 cups fresh or canned corn          | 1 teaspoonful salt              |
| 2 cups boiling water                 | ½ teaspoonful pepper            |
| 2 tablespoonfuls butter              | ½ cup cracker crumbs            |

Cut the pork in small pieces and fry out fat. Sauté onion in fat; strain fat into soup kettle. Add potatoes to fat, add the boiling water, and simmer until the potatoes are tender. Add the corn and seasonings. Simmer ten minutes. Dilute the milk with one cup water. Bring to the scalding point and add to chowder. Thicken with flour blended with butter; bring to boiling point. Put cracker crumbs in soup tureen, pour in the chowder, and serve.



Order Borden's for appetizing soups.





# Borden's COOPERATIVE HOUSEWIVES Recipes



## CHANG PO

- |  |                                     |
|--|-------------------------------------|
| $\frac{1}{2}$ lb. Chinese noodles or spaghetti | 2 tablespoonfuls flour              |
| 1 lb. small, fresh pork sausages               | $\frac{1}{4}$ teaspoonful pepper    |
| Powdered cloves                                | 1 teaspoonful salt                  |
| 1 canned pimento                               | 1 tall can Borden's Evaporated Milk |
| 1 green pepper                                 |                                     |

$\frac{1}{2}$  cup water

Cook noodles in salted water until tender. Drain. Fry small sausages until crisp. Dust lightly with powdered cloves. Drain off grease except one tablespoonful. Chop sausages into pieces about half an inch long. Cut into bits pimento and green pepper. Add flour to fat in pan, stirring until smooth. Add pepper, salt, and milk diluted with water. Cook until mixture thickens, stirring. Pour over the noodles. Add sausage, green pepper, and pimento. Simmer until thick. Serve with a jellied mold of fresh tomatoes or cucumbers. (See recipe following.)

MISS ALICE STEVENSON, Palo Alto, Calif.

## CUCUMBER JELLY MOLD

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 2 cucumbers, peeled and cut in slices | $\frac{1}{2}$ teaspoonful salt      |
| 2 slices onion                        | 2 cups cold water                   |
| $\frac{1}{4}$ teaspoonful pepper      | 1 tablespoonful gelatine, dissolved |
| 1 fresh cucumber, sliced and peeled   | in warm water                       |

Peel and slice two cucumbers; simmer in water with onion, salt and pepper until cucumbers are soft. Add gelatine and strain. Line a mold with fresh sliced cucumbers; pour in jelly slowly. When cold, serve on bed of crisp lettuce leaves with French or mayonnaise dressing.



Buy Borden's, and make savory entrées.



ENTREES & VEGETABLES



# Borden's COOPERATIVE HOUSEWIVES Recipes

## CORN OMELET

- |   |                                  |
|---|----------------------------------|
| 6 medium sized ears tender green corn     | 1 tablespoonful water            |
| 4 eggs, beaten separately                 | $\frac{1}{2}$ teaspoonful salt   |
| 2 tablespoonfuls Borden's Evaporated Milk | $\frac{1}{8}$ teaspoonful pepper |
|   | 1 tablespoonful butter           |
|   | Pinch cream tartar               |

With a sharp knife split each row of kernels of corn straight down through the center. Scrape out pulp. Add corn and seasoning to beaten yolks of eggs. Then add Evaporated Milk diluted with the water. To whites of eggs add the cream of tartar and beat stiff; fold into the other mixture. Melt butter in skillet to grease well bottom and sides of pan. Turn in mixture. Cook over slow fire until puffy and well set. Then place in oven until it begins to brown lightly. Fold and serve with a garnish of parsley.

MRS. J. I. HURT, Abingdon, Va.

## VEGETABLE DINNER EN CASSEROLE

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1 cup Borden's Evaporated Milk | 1 bunch of celery                   |
| 1 cup water                    | 2 onions                            |
| 2 tablespoonfuls butter        | 2 carrots                           |
| Salt and pepper                | $\frac{1}{2}$ small head of cabbage |
| 3 potatoes (uncooked)          | 1 cup wax beans                     |

Shred the cabbage and onions. Slice the potatoes, carrots, and wax beans. Shred the celery. Arrange in layers with salt and pepper to taste over each. Dot with bits of butter; repeat. When baking-dish is full, add the milk diluted with water. Bake in a moderate oven for three-quarters hour. Then remove cover and turn on more heat for fifteen minutes to brown.

Any one or two vegetables except potato and celery may be omitted and a larger amount of the remaining ones substituted.

MRS. F. J. SCHROEDER, Lakewood, Ohio

## SHRIMP AU GRATIN

- |  |                                |
|--|--------------------------------|
| 2 cups cooked shrimps, fresh or canned                   | 1 slice onion                  |
| 2 cups Borden's Cream Sauce (see "Sauces and Dressings") | 1 pimento cut in small strips  |
| 1 tablespoonful green pepper, minced                     | Salt and pepper to taste       |
|  | $\frac{1}{2}$ cup bread crumbs |
|  | 2 tablespoonfuls butter        |
|  | Grated cheese                  |

Melt one tablespoonful butter in double boiler. Cook onion and pepper in butter until pepper is tender. Add the cream sauce, shrimps broken in pieces, pimento, salt and pepper. Cook ten minutes longer. Turn into a well-buttered baking dish. Sprinkle with cheese; cover with the crumbs; dot with bits of butter. Bake about twenty minutes or until browned. (Crab meat may be substituted for shrimp.)

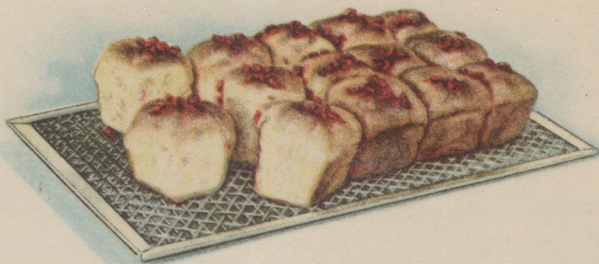


Buy Borden's, and make savory entrées.



ENTREES & VEGETABLES

# Borden's COOPERATIVE HOUSEWIVES Recipes



## BOHEMIAN KOLATCHEN

- |                                |                       |
|--------------------------------|-----------------------|
| 1 cup Borden's Evaporated Milk | 3 eggs, well beaten   |
| 1 cup water                    | 1 teaspoonful salt    |
| 1 cake compressed yeast        | Grated rind one lemon |
| $\frac{1}{2}$ cup butter       | Pinch of mace         |
| $\frac{1}{2}$ cup sugar        | Flour                 |
- Chopped Fruit

Dilute milk with water. Bring to scalding point and cool to lukewarm. Dissolve yeast cake in warm milk. Add sufficient flour to make a batter. Beat very hard. Let rise until light. Beat sugar and butter to a cream. Add eggs. Add this to the batter with salt, lemon rind, mace, and sufficient flour to make a soft dough. Knead until dough doesn't stick. Set in a warm place and let rise to double its bulk. Take out by tablespoonfuls on a floured board. Roll each into a ball. Then roll out to about one-half inch in thickness. Arrange in a pan; brush with melted butter. Sprinkle with a mixture of sugar, cinnamon, and mace, and spread with chopped seeded raisins, chopped prunes, or fruit jam. Let rise again in pan and bake in a hot oven.

MRS. J. POSS, Antigo, Wis.

## POP-OVERS

- |   |  |
|---|--|
| $1\frac{1}{4}$ cups flour               | 1 teaspoonful sugar                        |
| $\frac{1}{4}$ teaspoonful salt          | $\frac{1}{2}$ cup Borden's Evaporated Milk |
| 2 eggs, beaten light                    | $\frac{1}{2}$ cup water                    |
| $\frac{1}{2}$ teaspoonful melted butter |  |

Mix flour, salt and sugar. Gradually add the eggs, milk diluted with water, and butter. Beat two minutes, using egg-beater. Pour into well-buttered, piping-hot, iron muffin or gem pans. Bake in a hot oven thirty to thirty-five minutes, reducing heat toward end to prevent pop-overs becoming too brown before thoroughly baked.



For nutritious bread, use Borden's.



BREADS



# *Borden's* COOPERATIVE HOUSEWIVES *Recipes*

## COFFEE CAKE

- |  |   |
|--|---|
| $\frac{1}{2}$ cup Borden's Evaporated Milk | 2 eggs or 4 egg yolks                           |
| $\frac{1}{2}$ cup water                    | $\frac{3}{4}$ teaspoonful salt                  |
| 1 cake compressed yeast                    | Grated rind one lemon                           |
| $\frac{1}{4}$ cup lukewarm water           | $\frac{3}{4}$ cup raisins                       |
| $\frac{1}{2}$ cup butter                   | $\frac{1}{2}$ cup almonds, blanched and chopped |
| $\frac{1}{2}$ cup sugar                    |   |

Flour (about 5 cups)

Dissolve yeast cake in lukewarm water. Dilute milk with one-half cup water; bring to scalding point. Let stand until lukewarm. Add yeast, and flour enough to make batter. Beat well, cover, and let rise in a warm place. When light, add butter creamed with sugar, salt, lemon rind, eggs, and flour to make a stiff dough. Knead until dough does not stick to board. Put in a greased bowl. Cover and let rise. When double the bulk, add raisins, kneading them in. Take the dough on a floured board; roll out with hands in rope shape about two inches in thickness. Place on shallow buttered pans in a circle or figure eight. Spread with softened butter. Cover with cloth and let rise to double the bulk. Sprinkle with the almonds and bake in a rather quick oven. Remove from oven and cover while hot with an icing made of confectioners' sugar beaten with a little boiling water and flavored with one-half teaspoonful lemon extract or vanilla.

## SALLY LUNN

- |                                |  |
|--------------------------------|--|
| 2 cups flour                   | $\frac{1}{3}$ cup butter                   |
| 3 teaspoonfuls baking powder   | 2 eggs, well beaten                        |
| $\frac{1}{2}$ teaspoonful salt | $\frac{1}{2}$ cup Borden's Evaporated Milk |
| $\frac{1}{4}$ cup sugar        | $\frac{1}{2}$ cup water                    |

Mix and sift together the dry ingredients except sugar. Cream butter and sugar. Add the dry ingredients alternately with the milk diluted with the water, to creamed mixture. Beat thoroughly; add eggs. Bake in a shallow, well-buttered loaf pan, in a moderate oven (350 to 400 degrees) about twenty minutes. Serve hot with butter.



Look for Borden's at your grocer's.



BREADS

# Borden's COOPERATIVE HOUSEWIVES Recipes



## CHOCOLATE CAKE WITH FRUIT FILLING

4 squares bitter chocolate  
 $\frac{1}{4}$  cup boiling water  
3 tablespoonfuls sugar  
 $\frac{1}{2}$  cup butter  
 $1\frac{1}{2}$  cups sugar

3 eggs, beaten separately  
 $\frac{1}{4}$  cup Borden's Evaporated Milk  
3 teaspoonfuls baking powder  
1 teaspoonful vanilla  
2 cups pastry flour

Shave, or break chocolate in small pieces. Add three tablespoonfuls sugar and the boiling water. Melt over hot water.

Cream butter; add sugar gradually, beating well. Stir in the melted chocolate, beaten egg yolks, and vanilla. Mix flour with baking powder, sift twice, and add alternately with milk. Beat well. Fold in the stiffly beaten whites of eggs. Bake in two rather deep (preferably square) layer-cake pans, in a moderate oven.

## FRUIT FILLING

$\frac{1}{4}$  cup stoned chopped dates  
 $\frac{1}{4}$  cup seeded chopped raisins  
 $\frac{1}{4}$  cup chopped figs  
 $\frac{1}{2}$  cup nut meats, chopped or broken in small pieces

$\frac{3}{4}$  cup Borden's Evaporated Milk  
 $\frac{1}{4}$  cup water  
1 teaspoonful vanilla  
 $\frac{3}{4}$  cup sugar

Dilute milk with water. Put in a double boiler with sugar. Stir until sugar is dissolved. Add fruit and cook until thick. Cool. Add vanilla and nut meats. Spread between layers of cake.

(See following page for frosting)



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CAKES, PASTRY, ETC.



# Borden's COOPERATIVE HOUSEWIVES Recipes

## FROSTING

- |   |                                |
|---|--------------------------------|
| 1 tablespoonful butter                    | 2 tablespoonfuls liquid coffee |
| 2 squares bitter chocolate                | 1 teaspoonful vanilla          |
| 2 tablespoonfuls Borden's Evaporated Milk | Confectioners' XXXX sugar      |

Melt the butter and chocolate in a bowl over hot water; blend in milk. Add coffee and vanilla. Beat in gradually sufficient confectioners' sugar to make of consistency to spread on top of cake. This should be rather thick.

If a white frosting is desired, the following may be substituted:

- |   |                           |
|---|---------------------------|
| 1 tablespoonful butter                    | 1 tablespoonful hot water |
| 3 tablespoonfuls Borden's Evaporated Milk | 1 teaspoonful vanilla     |
|   | Confectioners' sugar      |

Melt butter. Blend in the milk. Add water and vanilla. Beat in gradually sufficient confectioners' sugar to make of a consistency to spread on top of cake.

MRS. R. F. CHURCH, Detroit, Michigan

## MOLASSES PIE

- |  |                                  |
|--|----------------------------------|
| 4 tablespoonfuls butter                    | $\frac{1}{4}$ cup water          |
| $\frac{3}{4}$ cup sugar                    | $\frac{1}{4}$ teaspoonful salt   |
| 2 tablespoonfuls flour                     | $\frac{1}{4}$ teaspoonful soda   |
| 3 eggs                                     | 1 teaspoonful vanilla            |
| $\frac{1}{2}$ cup molasses                 | $\frac{1}{4}$ teaspoonful nutmeg |
| $\frac{3}{4}$ cup Borden's Evaporated Milk | Baked pastry                     |

Cream butter; add one-half cup sugar, the beaten yolks of two eggs, and one whole egg. Beat thoroughly; mix and sift together the flour, salt, soda, and nutmeg. Blend with the butter, sugar, and egg mixture, and add the molasses. Dilute the milk with water and bring to scalding point; add gradually to egg mixture. Bring to boiling point. Remove from fire. Add vanilla and pour in baked crust. Bake slowly until firm, about twenty minutes. Cover the top with a meringue made from remaining egg whites and one-fourth cup granulated sugar. Brown lightly in a cool oven.

MRS. M. L. PRESTON, Sibley, La.

## BOSTON FRUIT COOKIES

- |   |  |
|---|--|
| 1 $\frac{1}{2}$ cups sugar                              | 1 teaspoonful baking powder              |
| 1 cup butter  | 1 teaspoonful vanilla                    |
| 3 eggs, well beaten                                     | $\frac{1}{4}$ teaspoonful nutmeg         |
| 2 tablespoonfuls Borden's Evaporated Milk, diluted with | 1 cup nut meats, cut in small pieces     |
| 1 tablespoonful water                                   | $\frac{1}{2}$ cup currants               |
| $\frac{1}{2}$ teaspoonful baking soda                   | $\frac{1}{2}$ cup seeded chopped raisins |
| 4 $\frac{1}{4}$ cups flour (about)                      |  |

Cream butter, add sugar gradually, eggs, milk, and vanilla. Mix. Sift together flour, baking powder, soda, and nutmeg. Add part of flour to mixture, beat well; add remaining flour, mixed with fruit and nut meats. Drop by spoonfuls on a well-greased baking sheet about one inch apart. Bake in a moderate oven.



*Borden's perfects the meal.*



CAKES, PASTRY, ETC.

# Borden's COOPERATIVE HOUSEWIVES Recipes



## STRAWBERRY AND ORANGE COUPE

- |                        |                                 |
|------------------------|---------------------------------|
| 1 cup orange juice     | $\frac{1}{4}$ teaspoonful salt  |
| Grated rind one orange | 1 teaspoonful vanilla           |
| 1 cup sugar            | 2 cups Borden's Evaporated Milk |

Put the orange rind in a bowl; add juice and let stand twenty minutes. Strain and add sugar to juice. Bring the milk to scalding point and cool; combine with fruit juice; add salt and flavoring and freeze. Pack and let stand to harden.

- |                                  |           |
|----------------------------------|-----------|
| 2 cups well-ripened strawberries | 2 oranges |
|----------------------------------|-----------|

Cut strawberries in halves, reserving a few perfect ones for garnishing; add sugar to taste. Let stand one hour in a cold place. Separate oranges into sections, removing seeds and membrane. Sweeten and let stand in cold place one hour. Place a spoonful of the ice cream in bottom of stem dessert glass; add two sections of orange and a tablespoonful of berries. Cover with a tablespoonful of the ice cream, placing a spoonful of the berries on top. If more elaborate garnish is desired, add a spoonful of whipped cream topped with a whole strawberry. This recipe will serve six.

MRS. F. WILSON, Youngstown, Ohio

## BAKED CHOCOLATE CUSTARD

- |                         |                                 |
|-------------------------|---------------------------------|
| 2 squares chocolate     | 1 teaspoonful vanilla           |
| 1 cup water             | 2 cups Borden's Evaporated Milk |
| $\frac{1}{2}$ cup sugar | 3 eggs                          |
|                         | $\frac{1}{8}$ teaspoonful salt  |

Melt chocolate over hot water. Dilute milk with water and bring to the scalding point; add chocolate to hot milk. Beat eggs slightly and add sugar, salt and flavoring. Pour the scalded milk slowly over egg mixture. Pour into custard cups or baking dish; set in pan of hot water and bake in a moderate oven until firm.



Use Borden's for best results.



FROZEN DESSERTS, PUDDINGS, CUSTARDS, ETC.



# Borden's COOPERATIVE HOUSEWIVES Recipes

## PLUM DUMPLINGS

- |                                |  |
|--------------------------------|--|
| 2 cups flour                   | $\frac{1}{2}$ cup Borden's Evaporated Milk |
| 3 teaspoonfuls baking powder   | $\frac{1}{2}$ cup water                    |
| $\frac{1}{2}$ teaspoonful salt | Ripe, juicy plums                          |
| 3 tablespoonfuls butter        | Sugar                                      |
|                                | Cinnamon                                   |

Sift together flour, baking powder and salt. Rub in the butter with the tips of fingers; add milk diluted with water. Turn onto a floured board and roll out to one-fourth inch in thickness. Cut in four-inch squares. On each square place two plums cut in halves, with the pits removed and a bit of butter inserted in each cavity. Sprinkle with sugar and cinnamon. Fold dough over fruit, pressing edges firmly together. Place in a rather deep pan. Melt one tablespoonful butter and one-half cup sugar in three-fourths cup boiling water. Pour over dumplings. Bake in a rather hot oven until crust and fruit are cooked. Serve with hard sauce or cream.

MRS. L. J. MARTIN, Chicago, Ill.

## HARD SAUCE

- |  |                                   |
|--|-----------------------------------|
| 3 tablespoonfuls butter                    | $\frac{1}{2}$ teaspoonful vanilla |
| $\frac{1}{2}$ teaspoonful almond flavoring | 2 tablespoonfuls hot Borden's     |
| Confectioners' XXXX sugar                  | Evaporated Milk                   |

Cream the butter. Add one-half cup sugar and one tablespoonful milk. Add more sugar and second tablespoonful milk. Add flavoring and enough more sugar to make sauce of right consistency. Set in refrigerator to become firm.

## COFFEE SPANISH CREAM

- |                                      |                              |
|--------------------------------------|------------------------------|
| 2 tablespoonfuls granulated gelatine | $\frac{1}{4}$ cup cold water |
| $\frac{1}{2}$ cup sugar              | 3 eggs, beaten separately    |
| $\frac{1}{4}$ teaspoonful salt       | 1 cup strong coffee          |
| 2 cups Borden's Evaporated Milk      | 11 teaspoonful vanilla       |

Soften gelatine in cold water. Combine coffee with milk and bring to scalding point in a double boiler; add gelatine and stir until dissolved. Add sugar to egg yolks; stir into hot milk and cook until thickened, stirring constantly. Remove from heat and add salt, flavoring, and stiffly-beaten egg whites. Mold, chill, and serve with whipped cream.



Buy Borden's for the best desserts.



FROZEN DESSERTS, PUDDINGS, CUSTARDS, ETC.

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# MENUS AND RECIPES BORDEN CONTEST 1925

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## LUNCHEON FOR THREE

### *First-Prize Menu*

MRS. WALTER A. OATES, 15 Belair Avenue, Providence, R. I.

Half of Chilled Cantaloupe filled with  
Fresh Peaches (sliced and sweetened)

#### Jellied Chicken

French Fried Potatoes

Stuffed Tomato Salad

Queen Muffins

Iced Tea

Olives

Celery

Coffee Ice Cream

Chocolate Cake

### JELLIED CHICKEN

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 chicken (about 4 lbs.)         | $\frac{3}{4}$ teaspoonful pepper  |
| 3 stalks celery                  | $\frac{1}{4}$ small onion, sliced |
| $\frac{1}{2}$ tablespoonful salt | 1 tablespoonful gelatin           |
|                                  | 1. tablespoonful minced parsley   |

Dress, clean and cut up chicken in the usual manner. Place in a saucepan with onion, celery and parsley. Cover with water and simmer until meat will fall from bones. Add salt and pepper, when it is about half-cooked. Lift meat from kettle with skimmer. Remove meat from bones, taking out all pieces of skin and separating light from dark meat. Reduce broth to two cups. Soften gelatin in a little cold water, add to the hot chicken stock, and stir until dissolved. Strain.

Decorate the bottom of mold with slices of hard-boiled eggs, canned pimientos cut in fancy shapes, and parsley or fresh mint leaves. Place the chicken meat in mold, arranging light and dark meat in alternate layers, adding from time to time a little of the broth to moisten well. When all the meat is in mold, lay a plate on top, place a heavy weight on plate, and set away in a cool place until firm.



## STUFFED TOMATO SALAD

- |   |                                |
|---|--------------------------------|
| 3 firm, ripe, medium-sized tomatoes     | 2 slices Spanish onion, minced |
| $\frac{1}{2}$ cup crisp shredded celery | Crisp lettuce                  |
| $\frac{1}{2}$ cup diced cucumbers       | Borden's Eggless Mayonnaise    |

Plunge tomatoes in boiling water, then in cold water, to loosen skins. Peel and chill. When cold, cut slice from top of each, taking out seeds and some of the pulp. Sprinkle inside of tomato cups with salt and pepper. Combine pulp with celery, cucumber and onion. Mix and moisten with a little mayonnaise. Fill tomato cups with mixture. Serve very cold on crisp lettuce leaves with a garnish of mayonnaise.

## BORDEN'S EGGLESS MAYONNAISE

- |   |                                   |
|---|-----------------------------------|
| 3 tablespoonfuls Borden's Evaporated Milk | $\frac{1}{2}$ teaspoonful salt    |
| $\frac{3}{4}$ cup salad oil               | $\frac{1}{2}$ teaspoonful mustard |
| 2 tablespoonfuls vinegar or lemon juice   | $\frac{1}{4}$ teaspoonful pepper  |
|   | $\frac{1}{4}$ teaspoonful paprika |
|   | $\frac{1}{4}$ teaspoonful sugar   |

Combine the dry ingredients, add the milk, and gradually beat in the oil; then add the vinegar, beating until smooth.

## QUEEN MUFFINS

- |                                |   |
|--------------------------------|---|
| $\frac{1}{4}$ cup butter       | 2 $\frac{1}{2}$ teaspoonfuls baking powder. |
| $\frac{1}{4}$ cup sugar        | 1 $\frac{1}{2}$ cups flour                  |
| 1 egg, slightly beaten         | $\frac{1}{4}$ cup Borden's Evaporated Milk  |
| $\frac{1}{4}$ teaspoonful salt | diluted with $\frac{1}{4}$ cup water        |

Cream butter and add sugar gradually, then egg. Beat well. Mix and sift together flour, salt and baking powder. Add alternately with diluted milk, to first mixture. Bake in well-buttered gem pans fifteen to twenty-five minutes in hot oven.

## COFFEE ICE CREAM

- |   |                         |
|---|-------------------------|
| 1 $\frac{1}{2}$ cups Borden's Evaporated Milk | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup water                       | 1 egg yolk              |
| $\frac{1}{2}$ cup strong coffee               | 1 teaspoonful vanilla   |
| $\frac{1}{8}$ teaspoonful salt                |                         |

Dilute milk with water and bring to scalding point in a double boiler. Beat together egg yolk, sugar and salt. Pour hot milk slowly over egg mixture. Return to double boiler and cook five minutes over hot water. Cool. Add coffee and vanilla and freeze.

## CHOCOLATE CAKE

- |                            |                                 |
|----------------------------|---------------------------------|
| ½ cup butter (scant)       | 1 cup and 1 tablespoonful flour |
| 4 squares bitter chocolate | 2 teaspoonfuls baking powder    |
| 1 cup sugar                | ¾ cup Borden's Evaporated Milk  |
| 2 eggs, beaten separately  | 1 teaspoonful vanilla           |

Melt chocolate and butter over hot water. Remove from fire. Add sugar, egg yolks and milk, alternately with flour sifted with baking powder. Beat well and fold in egg whites (stiffly-beaten). Add flavoring. Bake in a shallow pan.

## FROSTING

- |   |                                |
|---|--------------------------------|
| 2 squares bitter chocolate                | 2 tablespoonfuls liquid coffee |
| 3 tablespoonfuls butter                   | 1 teaspoonful vanilla          |
| 2 tablespoonfuls Borden's Evaporated Milk | Confectioners' sugar (XXXX)    |

Melt butter and chocolate in a bowl over hot water. Blend in milk. Add coffee and vanilla. Beat in gradually sufficient confectioners' sugar to make of consistency to spread on cake. Frost while cake is still warm. Cut in squares.

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## LUNCHEON FOR THREE

### Second-Prize Menu

MRS. G. EDWARDS, Sable River, West Shelburne County, Nova Scotia

Malay Curry

Rice

Luncheon Rolls

Cucumber and Lettuce Salad with French Dressing

Tapioca Cream with Stewed Fruit

Tea

## MALAY CURRY

- |                               |                                    |
|-------------------------------|------------------------------------|
| 1 2-lb. chicken               | 1 tomato, diced                    |
| 2 tablespoonfuls flour        | 1 teaspoonful parsley, minced      |
| 3 tablespoonfuls* butter      | 1 teaspoonful salt                 |
| 2 medium-sized onions, sliced | ½ clove garlic, very finely minced |
| 1 tablespoonful curry powder  | ¾ cup Borden's Evaporated Milk     |
| 1 tart apple, minced          | 1 ½ cups water                     |

Cut up chicken as for a fricassee. Roll each piece in flour. Fry in hot butter until lightly browned, lifting meat out as it browns. Cook onion in butter until tender. Mix curry powder and one-fourth teaspoonful salt and roll to a moist ball with a little evaporated milk. Lay this ball on top of onion and stir in gently. Cook for a moment and add one cup water, stirring until it boils. Add apple, tomato, parsley and garlic. Bring again to boiling and add chicken. Cover and simmer slowly until chicken is tender, adding three-quarters teaspoonful salt when about half cooked; if liquid cooks away, a little more water may be added. Dilute the milk with half cup water, add to chicken and continue simmering until meat is very tender, and milk is nearly absorbed. Put in centre of serving dish, with a border of the cooked rice.



## TAPIOCA CREAM WITH STEWED FRUIT

- |  |  |
|--|--|
| 2 tablespoonfuls quick-cooking tapioca | 1 egg, beaten separately                   |
| $\frac{1}{4}$ cup sugar                | $\frac{3}{4}$ cup Borden's Evaporated Milk |
| $\frac{1}{4}$ teaspoonful salt         | $\frac{3}{4}$ cup water                    |
|  | 1 teaspoonful flavoring                    |

Dilute milk with water and bring to scalding point in double boiler. Mix together tapioca, sugar and salt. Add slowly to scalding milk and cook until thickened (about twenty minutes). Add yolk of egg, cook two minutes longer and add stiffly-beaten white of egg. Remove from fire, cool and add flavoring. Pour over stewed or canned fruit, or fresh fruit in season.

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## LUNCHEON FOR THREE

### Third-Prize Menu

MISS E. MARGARET ALEXANDER, 148 Hope St., Huntington Park, Los Angeles, Calif.

- |                              |                |
|------------------------------|----------------|
| Cream of Vegetable Soup      | Crisp Crackers |
| Tuna Fish Crustade           |                |
| Whole Wheat Bread Sandwiches | Celery Hearts  |
| Jellied Fruit Salad          | Wafers         |
| Tea                          |                |

## CREAM OF VEGETABLE SOUP

- |  |                                |
|--|--------------------------------|
| 1 medium-sized potato                    | 2 tablespoonfuls butter        |
| 1 medium-sized carrot                    | 1 tablespoonful flour          |
| 1 small onion                            | 1 tablespoonful minced parsley |
| 1 bunch celery (tops and outside stalks) | Salt and pepper                |
| 3 outside leaves of cabbage              | 1 cup Borden's Evaporated Milk |
| Outside leaves one head lettuce          | 1 cup water                    |

Wash vegetables thoroughly and cut in convenient sizes. Put in soup kettle, cover with water, and simmer until tender. (Most of the water should have boiled away.) Do not drain but press all through coarse sieve. Melt butter in saucepan and add flour, stirring until smooth. Dilute milk with water and pour gradually into flour and butter. Stir until mixture thickens. Cook for ten minutes, stirring occasionally. Combine with vegetable purée. Season to taste and bring to boiling point. Serve with sprinkling of finely-minced parsley.

## CRISP CRACKERS

Split common crackers. Spread with a little butter, put in a pan, and brown delicately in oven.

## TUNA FISH CRUSTADE

- |  |   |
|--|---|
| 1 tablespoonful butter                     | 1 tablespoonful minced green pepper or pimiento |
| 1 tablespoonful flour                      | 1 tablespoonful minced parsley                  |
| $\frac{1}{4}$ cup Borden's Evaporated Milk | 1 hard-cooked egg                               |
| $\frac{1}{2}$ cup water                    | 1 can best tuna fish                            |
| $\frac{1}{8}$ teaspoonful pepper           | 1 loaf bread                                    |
| $\frac{1}{2}$ teaspoonful salt             | Parsley   |

Cut loaf of bread in halves lengthwise. Remove centre leaving a wall around and on bottom. Brush over with melted butter and set in oven to brown. Make a cream sauce of one tablespoonful butter, flour, milk diluted with water, and seasoning, adding minced parsley and green pepper. Remove fish from can to a colander. Pour over it boiling water, drain and break in pieces, removing all skin. Chop egg and add with fish to sauce. Cook over hot water fifteen minutes. Turn into bread case, garnish with parsley, and sprinkle with paprika.

## FRUIT SALAD

Make salad of any fruits, using at least one orange.

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## FAMILY DINNER FOR FIVE

### First-Prize Menu

MRS. CHRISTIANA K. ALLEN, 23 Arthur Street, Schenectady, N. Y.

Fruit Mint Cup  
Broiled English Mutton Chops (or Lamb Chops)  
Feathery Potatoes in Pepper Shells  
Buttered New Peas or Corn on the Cob  
Dinner Rolls  
Lettuce with Thousand Island Dressing  
Orange Delight  
Coffee

## FRUIT MINT CUP

- |                        |   |
|------------------------|---|
| 2 cups pineapple cubes | $\frac{1}{4}$ lb after-dinner mints, coarsely crushed |
| 1 cup grapefruit pulp  | Fresh mint  |

Mix thoroughly. Chill and serve in sherbet glasses; garnish with a sprig of mint. If more sweetening is required, sprinkle with powdered sugar.

## FEATHERY POTATOES IN PEPPER SHELLS

- |  |                              |
|--|------------------------------|
| 1 pint mashed potatoes                     | 1 tablespoonful butter       |
| $\frac{1}{4}$ cup Borden's Evaporated Milk | 1 tablespoonful minced onion |
| 1 tablespoonful minced parsley             | A dash of paprika            |

Green sweet peppers

Cut peppers in halves lengthwise. Remove seeds, and parboil peppers ten minutes in boiling water, to which has been added one-fourth teaspoonful baking soda. Rinse in cold water and wipe dry. Brown onion delicately in a little butter. Add milk, remaining butter, parsley and onion to the hot mashed potatoes. Beat with a fork until light and creamy; heap lightly in the pepper cases. Sprinkle with a dash of paprika. Bake in a hot oven until a golden brown.



## ORANGE DELIGHT

- |   |                                      |
|---|--------------------------------------|
| 1 $\frac{3}{4}$ cups Borden's Evaporated Milk | 2 eggs, beaten separately            |
| $\frac{1}{2}$ cup water                       | 2 tablespoonfuls granulated gelatine |
| 1 cup orange juice                            |                                      |
| Grated rind one-half orange                   | $\frac{1}{3}$ cup cold water         |
| 1 tablespoonful lemon juice                   | $\frac{1}{4}$ teaspoonful salt       |
| 1 cup sugar                                   | $\frac{1}{2}$ teaspoonful vanilla    |

Add fruit juice to orange peel and let stand one-half hour. Strain. Add one-third cup water to milk and bring to scalding point. Add gelatine, which has been softened in one-third cup cold water. Stir until gelatine is dissolved. Beat together sugar and egg yolks and pour the hot milk slowly over egg mixture. Put in top of double boiler and cook until thickened, stirring constantly. Remove from fire and add salt, flavoring and fruit juice. Chill. When it begins to thicken add stiffly-beaten egg whites. Chill and serve in sherbet glasses or orange skins with garnish of whipped cream.

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## FAMILY DINNER FOR FIVE

### *Second-Prize Menu*

MRS. INIS WEED JONES, General Delivery, San Juan, Porto Rico

- |                                  |                         |
|----------------------------------|-------------------------|
| Roast Beef                       | Potatoes Browned in Pan |
| Baked Tomatoes                   | Dinner Rolls            |
| Orange, Celery and Lettuce Salad |                         |
| Maple Mint Coupe                 | White Cake              |
| Coffee                           |                         |

## MAPLE MINT COUPE

### MAPLE ICE CREAM

- |                          |                                 |
|--------------------------|---------------------------------|
| 1 cup maple syrup        | 2 cups Borden's Evaporated Milk |
| 4 egg yolks, beaten well | 1 cup water                     |
| $\frac{1}{2}$ cup sugar  | $\frac{1}{4}$ teaspoonful salt  |

Add sugar and salt to egg yolks. Beat well. Dilute milk with water and bring to scalding point in a double boiler. Add maple syrup and pour slowly over egg and sugar mixture, stirring constantly. Return to double boiler and cook two minutes, stirring all the time. Cool and freeze.

### MINT ICE CREAM

- |   |                             |
|---|-----------------------------|
| 1 $\frac{1}{2}$ cups Borden's Evaporated Milk | 1 egg white, stiffly-beaten |
| $\frac{1}{2}$ cup water                       |                             |
| $\frac{1}{4}$ lb. peppermint candy, crushed   | Green coloring              |

Dilute milk with water and bring to scalding point in double boiler. Add crushed candy and stir until dissolved. Chill. Color green with a very little vegetable coloring. Freeze to a mush, add beaten egg white and continue turning until thoroughly mixed. (Three drops of oil of peppermint and one-half cup of sugar may be substituted for the candy if desired.)

To serve put a layer of maple ice cream in sherbet glass. Cover with layer of mint cream. Add another spoonful of the maple cream.

# FAMILY DINNER FOR FIVE

## Third-Prize Menu

MRS. W. J. PATCHEN, 236 W. 57th Street, Chicago, Ill.

Clear Tomato Soup	Crisp Crackers
Savory Baked Slice of Halibut	Potato Balls
Carrots with Parsley Lemon Sauce	
Grapefruit and Celery Salad in Lettuce Cups	
Parker House Rolls	
Chocolate Bread Pudding	
Coffee	

### SAVORY BAKED SLICE HALIBUT

1 $\frac{1}{2}$ lb. slice of halibut	1 small onion, minced
4 tablespoonfuls butter	1 small green pepper
2 tablespoonfuls parsley, minced	$\frac{1}{8}$ teaspoonful pepper
A bit of bayleaf	$\frac{3}{4}$ teaspoonful salt
$\frac{3}{4}$ cup Borden's Evaporated Milk	$\frac{3}{4}$ cup water

Rub slice of fish well with butter, pepper and salt. Place in a buttered baking pan. Mince parsley and onion fine. Cut pepper in Julienne-shaped pieces (thin shreds). Dot fish with bits of butter. Sprinkle with the vegetables and add seasoning. Dilute the milk with water and pour over the fish. Bake in a moderate oven about one hour, basting frequently with the milk.

### POTATO BALLS

Wash, pare, and cut six medium-sized potatoes into small balls, using a vegetable cutter. Cook in salted boiling water, until tender. Drain; add a little melted butter and a sprinkling of minced parsley.

### CARROTS WITH PARSLEY LEMON SAUCE

1 lb. young carrots	1 teaspoonful salt
2 tablespoonfuls butter	$\frac{1}{4}$ teaspoonful pepper
1 teaspoonful lemon juice	2 tablespoonfuls parsley

Scrape carrots clean. Cover with boiling salted water and cook until tender. Drain and cut into fourths. Serve with sauce made by melting butter, adding lemon juice, salt, pepper and chopped parsley.

### PARKER HOUSE ROLLS

1 cup Borden's Evaporated Milk	2 tablespoonfuls sugar
1 cup water	4 tablespoonfuls butter
1 cake compressed yeast	1 teaspoonful salt
	Flour

Dilute milk with water and bring to scalding point. Cool to lukewarm. Dissolve yeast cake in the warm milk. Stir in two to three cups flour and beat until perfectly smooth. Cover and let stand in a temperature of 70° F. until light. Add sugar, salt, butter and flour to make a dough. Knead until smooth and elastic (about 5 minutes). Place in a greased bowl; cover and let rise in warm place until doubled in bulk (about 1  $\frac{1}{2}$  hours). Turn upon a lightly-floured board, upper side down; pat and roll out to one-third inch in thickness. Brush over lightly with melted butter. Cut into rounds with biscuit cutter. Crease through centre with dull edge of knife, fold over and press edges together. Place in well-greased pan, one inch apart; cover and let rise until light. Bake in a hot oven (450° F.) from fifteen to twenty minutes.



## CHOCOLATE BREAD PUDDING

- |   |                                |
|---|--------------------------------|
| 2 cups Borden's Evaporated Milk         | 2 eggs, slightly-beaten        |
| 2 cups water                            | $\frac{3}{4}$ cup sugar        |
| 2 cups stale bread crumbs               | $\frac{1}{4}$ teaspoonful salt |
| 2 squares (1 oz.) unsweetened chocolate | 1 teaspoonful vanilla          |

Dilute milk with water and bring to scalding point. Remove from fire. Add bread crumbs and let soak thirty minutes. Melt chocolate in saucepan placed over hot water. Add to soaked bread crumbs. Combine eggs with sugar, salt and vanilla. When well mixed, add to milk and bread mixture. Turn into a buttered baking dish, set in a pan of hot water, and bake in a moderate oven about forty-five minutes. Serve with cream sauce or cover top with meringue.

## SUNDAY-NIGHT SUPPER FOR EIGHT

### First-Prize Menu

MISS JEANNETTE P. CRAMER, 721 E. 65th Street, N., Portland, Ore.

- |                          |                  |
|--------------------------|------------------|
| Tomato Rarebit on Toast  |                  |
| Stuffed Olives           | Celery Curls     |
| Fruit Salad              | Cream Mayonnaise |
| Crackers                 |                  |
| Preserved Ginger Cookies | Hot Chocolate    |

### TOMATO RAREBIT

- |  |                                   |
|--|-----------------------------------|
| 4 tablespoonfuls butter                        | 1 teaspoonful salt                |
| 4 tablespoonfuls flour                         | $\frac{1}{2}$ teaspoonful mustard |
| 1 $\frac{1}{2}$ cups Borden's Evaporated Milk  | 2 eggs, slightly beaten           |
| 1 $\frac{1}{2}$ cups stewed tomatoes, strained | 2 cups grated cheese              |
| $\frac{1}{8}$ teaspoonful soda                 | Dash of cayenne                   |

Make a white sauce of butter, flour and milk. Add tomatoes mixed with soda; then cheese. Stir until cheese is melted. Add eggs and seasoning. Continue stirring until mixture thickens.

To serve, arrange three triangles of white or graham bread toast on each plate. Pour rarebit over each and garnish with stuffed olives and celery curls.

### PRESERVED GINGER COOKIES

- |  |   |
|--|---|
| 2 cups brown sugar                         | 1 teaspoonful soda                                |
| $\frac{3}{4}$ cup butter                   | 1 $\frac{1}{2}$ teaspoonfuls baking powder        |
| 2 eggs, well-beaten                        | $\frac{1}{2}$ cup finely chopped preserved ginger |
| $\frac{1}{4}$ cup Borden's Evaporated Milk | 3 $\frac{1}{4}$ cups flour (about)                |

Cream butter and add sugar, eggs and milk; then dry ingredients mixed and sifted together and chopped ginger. Form into a roll and let stand in ice-box over night to chill. In the morning, slice thin, and bake in a moderate oven.

### HOT CHOCOLATE

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 4 cups Borden's Evaporated Milk   | 1 cup boiling water               |
| 3 cups water                      | $\frac{1}{2}$ teaspoonful salt    |
| 6 tablespoonfuls grated chocolate | $\frac{1}{2}$ teaspoonful vanilla |
| 5 tablespoonfuls sugar            | 1 marshmallow for each cup served |

Dilute milk with water and bring to scalding point in a double boiler. Mix chocolate, sugar and salt. Place in a small saucepan. Add boiling water gradually, stirring until smooth, boil five minutes. Add to scalded milk; add vanilla and beat with an egg beater until frothy. Place a marshmallow in each cup and pour in the hot chocolate.

# SUNDAY NIGHT SUPPER FOR EIGHT

## Second-Prize Menu

MRS. H. B. BOOKLEY, Bailey Apts., Raleigh, N. C.

Celery Hearts  
Southern Fried Chicken  
Waffles with Maple Syrup or Currant Jelly  
Grapefruit on Lettuce Hearts with Mayonnaise      Crisp Crackers  
Nut Cookies      Cocoa

### WAFFLES

1 ½ cups Borden's Evaporated Milk	6 teaspoonfuls baking powder
1 ½ cups water	1 teaspoonful sugar
1 teaspoonful salt	3 cups flour
3 eggs, beaten separately	2 tablespoonfuls melted butter

Mix and sift dry ingredients. Add gradually the milk diluted with water. Add beaten egg yolks, butter, and whites of eggs, beaten stiff.

With an electric waffle iron, the waffles may be cooked at the table. This makes the meal pleasantly informal.

### COCOA

3 ½ cups Borden's Evaporated Milk	6 tablespoonfuls sugar
3 ½ cups water	¼ teaspoonful salt
6 tablespoonfuls cocoa	1 cup boiling water

Dilute milk with three and a half cups water and bring to scalding point. Mix dry ingredients thoroughly. Place in a saucepan and pour on slowly one cup boiling water, stirring all the time. Boil five minutes; add to scalded milk and beat with an egg beater until foamy. Serve at once.

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# SUNDAY NIGHT SUPPER FOR EIGHT

## Third-Prize Menu

MRS. F. A. WARD, 7246 Bennett Avenue, Chicago, Ill.

Sliced Baked Ham, cold  
Cream Cheese      Bar-le-Duc Currants      Crackers  
Cucumber and Cress Salad  
\*Parker House Rolls (reheated)  
Raspberries      \*\*Cocoa with Whipped Cream      Cookies

### CREAM CHEESE AND BAR-LE-DUC CURRANTS

Moisten cream cheese with heavy cream and shape into balls. Turn out Bar-le-Duc currants on glass dish and surround with cheese balls.

### CUCUMBER AND CRESS SALAD

Prepare water-cress and add one cucumber, pared, chilled and cut in one-half inch dice. Serve with French dressing.

\*For recipe, see Menu 3 Dinner for Five.

\*\*See recipe with preceding menu.



# CHILDREN'S PARTY FOR TEN

## First-Prize Menu

MISS MARGUERITE ROWLAND, 631 Division Street, Webster City, Ia.

### Sandwiches

(Graham bread with lettuce and cream cheese filling)

White bread with creamed peanut butter filling

White bread with jelly or jam filling)

Ripe Olives

Stuffed Dates

Custard Ice Cream

Little Drop Cakes with Colored Frosting

Gingerbread Men

Iced Cocoa

### SANDWICHES

Cream the peanut butter, also the cream cheese, with a little Borden's Evaporated Milk in order to spread evenly. For lettuce sandwiches, spread one slice of bread with Borden's Eggless Mayonnaise,\* add a crisp lettuce leaf, and cover with second slice of bread, pressing firmly together.

Cut the sandwiches in fancy shapes—animal, crescent, circle, heart, etc.

### STUFFED DATES

Use nut meats and roll dates in granulated sugar.

### ICED COCOA

5 cups Borden's Evaporated Milk	4 tablespoonfuls sugar
5 cups water	$\frac{1}{4}$ teaspoonful salt
4 tablespoonfuls cocoa	

Dilute the milk with three cups water and bring to scalding point in a double boiler. Place cocoa with sugar and salt in a saucepan. Add slowly two cups boiling water, stirring all the time. Boil five minutes; add the scalded milk and beat until foamy, with an egg beater. Chill and serve with straws in glasses.

### DROP CAKES

(See recipe after Menu 3, Children's Party.)

These may be baked in small muffin tins or fancy shaped pans and covered with frosting tinted with vegetable coloring.

### FAVORS

Lay a gingerbread man at every place. Give each child a balloon, attached to a stick or a whistle. Favors enclosing paper hats may be provided, also.

### CUSTARD ICE CREAM

3 $\frac{1}{2}$ cups Borden's Evaporated Milk	2 eggs, slightly beaten
2 $\frac{1}{2}$ cups water	$\frac{1}{4}$ tablespoonful salt
1 tablespoonful flour	1 tablespoonful vanilla
1 cup sugar	

Dilute milk with water and bring to scalding point. Mix thoroughly flour and sugar; add the eggs and salt. Pour the scalded milk gradually over the egg mixture. Cook over hot water until mixture thickens, stirring constantly. Remove from fire and cool. Add flavoring and freeze in the usual manner. Serve in sherbet glasses with a sprinkling of broken nut meats and a cherry on the top.

\* See 1st Menu, Luncheon for Three.

# CHILDREN'S PARTY FOR TEN

## Second-Prize Menu

MISS GERALDINE OLMSTEAD, 23 Smith Street, Fairfield, Conn.

Creamed Chicken on Toast Points

Bread and Butter Sandwiches

Orange Milk Sherbet in Orange Baskets

Dominoes

Cocoa

Cookies

## CREAMED CHICKEN

- |   |                                  |
|---|----------------------------------|
| 1 $\frac{1}{2}$ cups Borden's Evaporated Milk | $\frac{1}{2}$ teaspoonful salt   |
| 1 $\frac{1}{2}$ cups chicken broth or water   | $\frac{1}{4}$ teaspoonful pepper |
| 4 tablespoonfuls butter                       | 2 tablespoonfuls minced parsley  |
| 4 tablespoonfuls flour                        | 3 cups cooked chicken, diced     |

Make a white sauce of butter, flour, and milk diluted with broth in which chicken was cooked. Add seasoning, chicken and parsley. Let stand in a double boiler over hot water twenty minutes.

## SANDWICHES

Cut in fancy shapes.

## ORANGE MILK SHERBET

- |                                 |                                |
|---------------------------------|--------------------------------|
| 3 cups Borden's Evaporated Milk | Grated rind one orange         |
| 2 cups boiling water            | 2 cups sugar                   |
| 2 cups orange juice             | $\frac{1}{4}$ teaspoonful salt |
| $\frac{1}{2}$ cup lemon juice   |                                |

Add the fruit juice to grated orange rind. Let stand twenty minutes and strain. Melt sugar in boiling water. Cool and add fruit juice and salt. Pour in milk slowly, stirring constantly. Freeze immediately.

## COCOA

See recipe given after preceding menu. Serve hot, in small cups.

## DOMINOES

- |                              |  |
|------------------------------|--|
| 4 eggs                       | $\frac{1}{4}$ cup Borden's Evaporated Milk |
| 1 $\frac{1}{2}$ cups sugar   | $\frac{1}{4}$ cup hot water                |
| 1 $\frac{1}{2}$ cups flour   | 2 teaspoonfuls vanilla                     |
| 2 teaspoonfuls baking powder |  |

Beat eggs until very light. Add sugar gradually, beating constantly. Add milk diluted with hot water and flavoring; then flour sifted three times with baking powder and salt, folding in gently. Bake in sheets for about twenty minutes in a moderate oven. When cool, cut in shape of dominoes. Ice with white frosting and decorate with dots of chocolate to represent dominoes, or ice with chocolate frosting and decorate with the white icing.



# CHILDREN'S PARTY FOR TEN

## Third-Prize Menu

MRS. FRANCES E. DAVID, 8859-20th Ave., S. W., Seattle, Wash.

Hot Chicken Sandwiches  
Lettuce Sandwiches (with Whole Wheat Bread)  
Jelly and Nut Sandwiches (with White Bread)  
Spanish Cream with Strawberry Sauce  
Individual Cakes  
Pineapple Grape Juice  
Fancy Cookies

## SANDWICHES

### White Sauce for Chicken Sandwich

- |                                   |                        |
|-----------------------------------|------------------------|
| 1 ½ cups Borden's Evaporated Milk | 3 tablespoonfuls flour |
| 1 cup chicken broth               | 1 teaspoonful salt     |
| 1 tablespoonful minced parsley    | ⅛ teaspoonful pepper   |
| 3 tablespoonfuls butter           |                        |

Make white sauce in the usual manner. Add parsley and three cups cold cooked chicken, minced. Let stand over boiling water until very hot. Serve between slices of buttered bread.

For the lettuce sandwiches spread one slice of buttered whole wheat bread with mayonnaise. Add a crisp lettuce leaf and cover with a second slice, pressing firmly together. Cut in oblongs or triangles.

Spread thin slices of buttered white bread with apple jelly, sprinkle with pecan or English walnut meats broken in fine pieces, and cover with a second slice. Cut in fancy shapes.

## SPANISH CREAM

- |                                      |                           |
|--------------------------------------|---------------------------|
| 2 tablespoonfuls granulated gelatine | 6 eggs, beaten separately |
| 1 ½ cups Borden's Evaporated Milk    | 1 cup sugar               |
| 2 ½ cups water                       | ½ teaspoonful salt        |
|                                      | 2 teaspoonfuls vanilla    |

Dilute milk with water, add gelatine and bring to scalding point. Add sugar and pour slowly on yolks of eggs. Return to double boiler and cook until thickened, stirring constantly. Remove from fire; add flavoring, salt, and stiffly beaten whites of eggs. Pour into individual molds, first dipped in cold water. Chill and serve with a spoonful of mashed sweetened strawberries.

## INDIVIDUAL CAKES

- |                                |                              |
|--------------------------------|------------------------------|
| ½ cup butter                   | 4 eggs, beaten separately    |
| 1 ½ cups sugar                 | 3 teaspoonfuls baking powder |
| ½ cup Borden's Evaporated Milk | ½ teaspoonful salt           |
| diluted with                   | 3 cups flour                 |
| ½ cup water                    | 2 teaspoonfuls vanilla       |

Cream butter and add sugar gradually, with egg yolks. Add flour sifted with baking powder and salt, alternately with diluted milk, beat thoroughly, and fold in beaten whites of eggs and vanilla. Bake in small muffin tins.

Frost with the following:

- |   |   |
|---|---|
| 3 tablespoonfuls Borden's Evaporated Milk | 1 teaspoonful vanilla   |
| 1 tablespoonful hot water                 | Confectioners' sugar (XXXX) to make right consistency to spread |

## FANCY COOKIES

$\frac{3}{4}$ cup butter	3 teaspoonfuls baking powder
1 $\frac{1}{2}$ cups sugar	2 teaspoonfuls vanilla
2 eggs, well-beaten	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup Borden's Evaporated Milk	Flour to roll

Cream butter, add sugar, salt, and beaten eggs, milk, vanilla, and flour sifted with baking powder and salt. Roll thin, cut in animal or other fancy shapes. Place bits of candied fruit, raisins, or nut meats on each cookie. Bake in a moderate oven.

## CHURCH SUPPER FOR ONE HUNDRED

Foreword: In the "good old days" a church supper was made up entirely of food donated by members of the supper committee and prepared in their own homes. At the present time, many church kitchens are more completely equipped, and there is a tendency to prepare the hot dishes, at least, right on the spot.

The quantities given in the recipes (unless otherwise specified) are based on the old plan—that is, of parceling out the cooking among several women, asking each to use the standard recipe. If, however, you wish to prepare the food in the church kitchen and larger kettles and pans are available, you may easily double or treble the recipes to suit your convenience.

Rolls may be bought and reheated just before serving.

If the kitchen is not equipped with a steam table or hot closet, food may be kept warm by standing over hot water or on gas or electric plates kept at low heat. If roasted or baked meats are served, a quantity should be carved at one time and placed in a double roaster on the back of the stove.

Meat, dressing and vegetables should be served from the kitchen, on individual dinner plates; also desserts. If cake is on the menu, cake dishes may be arranged with several kinds, to give variety of choice.

### First-Prize Menu

#### First Christian Church, Newman, Ga.

Menu submitted by MRS. W. B. TREADAWAY, 34 W. Washington St., Newman, Ga.

Baked Chicken with Stuffing and Cream	Giblet Gravy
Fluffy Mashed Potatoes	Green Peas
Cranberry Jelly	Celery Pickles
	Cabbage Salad
Hot Rolls	or
Peach and Vanilla Ice Cream	Baking Powder Biscuit
	Cake
	Coffee

## CHICKEN

Allow one-half pound (dressed) for each person (12 chickens about  $4\frac{1}{2}$  lb. each, for 100 people).

### STUFFING (FOR ONE CHICKEN)

1 $\frac{1}{2}$ cups stale bread crumbs	$\frac{1}{4}$ teaspoonful pepper
3 tablespoonfuls fat	$\frac{1}{2}$ teaspoonful sage
1 tablespoonful minced onion	1 tablespoonful minced parsley
$\frac{1}{2}$ cup chopped celery	$\frac{1}{2}$ cup equal parts Borden's Evap-
1 teaspoonful salt	orated Milk and water

Melt fat in frying pan. Add onion; sauté until tender. Add parsley, celery, bread crumbs and seasoning. Mix well and add diluted milk.



## CREAM GIBLET GRAVY (FOR 100)

1/2 cup chicken fat	Salt and pepper to taste
1/2 cup butter	1/4 cup minced parsley
1 cup flour	2 quarts stock from giblets
6 hard-boiled eggs, chopped	6 cups Borden's Evaporated Milk
Giblets from half the number of chickens, chopped fine	

Place giblets in a saucepan and cover with cold water. Simmer slowly until tender. Chop fine, saving broth in which cooked. Melt chicken fat and butter in saucepan, add flour and stir until smooth. Add milk diluted with stock, slowly stirring until mixture thickens. Add eggs, giblets and seasonings. Bring to boiling point and sprinkle with parsley.

### Potatoes

20 lbs. of potatoes, 1 1/2 cups butter and 3 cans Borden's Evaporated Milk.

### Peas

12 cans (or equivalent of fresh peas).

### Cranberry Jelly

6 qts. cranberries.

### Celery

About 150 stalks.

### Pickles

100 cucumber pickles or 2 quarts mixed pickles.

### Cabbage Salad

12 lbs. cabbage, 3 cans Borden's Evaporated Milk for boiled dressing.

### Rolls or Biscuit

2 for each person.

### Butter

4 lbs. butter, cut in small squares.

### Ice Cream

3 gals., 15 cans Borden's Evaporated Milk.

### Cakes

10.

### Coffee

4 lbs., 4 lbs. loaf sugar, and 4 qts. Borden's Evaporated Milk (8 large cans) or cream.

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## CHURCH SUPPER FOR ONE HUNDRED

### Second-Prize Menu

St. Luke's Guild, St. Luke's Episcopal Church, Niles, Ohio.

Menu submitted by MRS. ROSE TRICKER, 123 Lafayette Street, Niles, O.

Roast Beef	Yorkshire Pudding	Brown Gravy
Mashed Potatoes	Hot Rolls	String Beans
Olives	Pickles	Jelly
	Cole Slaw	
Boston Cream Pie	Pumpkin Pie	
Coffee		

## QUANTITIES (FOR 100)

- |  |  |
|--|--|
| 50 lbs. beef (uncooked)  | 10 lbs. cabbage and 3 cans Borden's Evaporated Milk for dressing |
| 8 pans Yorkshire pudding   | Rolls, butter, coffee, pickles, etc., (see preceding menu)       |
| 20 lbs. potatoes (requiring 3 cans Borden's Evaporated Milk)                           | 2 qts. olives  |
| 12 cans beans or equivalent of fresh beans (requiring 2 cans Borden's Evaporated Milk) | 12 glasses jelly   |
|  | 18 pies (requiring 13 1/2 cans Borden's Evaporated Milk)         |

## YORKSHIRE PUDDING (ONE PAN)

- |                              |   |
|------------------------------|---|
| 2 cups flour                 | 4 eggs                                      |
| 1 teaspoonful salt           | 1 cup Borden's Evaporated Milk diluted with |
| 2 teaspoonfuls baking powder | 1 cup water                                 |

Beat eggs thoroughly. Add diluted milk, then flour sifted with baking powder and salt. Mix all quickly; beat well with a Dover egg-beater. Into each pan put one tablespoonful dripping from the roast beef. Pour in batter about one inch in thickness and bake about thirty minutes, basting, after it has risen, with fat from pan in which beef is roasting. Cut in squares and serve with beef.

## COLE SLAW

Slice cabbage very thinly with a sharp knife. Let stand in ice water until crisp. Pat dry between towels.

## CREAM DRESSING

- |                                 |                                |
|---------------------------------|--------------------------------|
| 3 cans Borden's Evaporated Milk | 2 tablespoonfuls mustard       |
| 4 cups water                    | 3 tablespoonfuls salt          |
| 2 cups vinegar (hot)            | 3/4 cup sugar                  |
| 6 eggs                          | 3/4 cup flour                  |
| 1/2 cup butter                  | 3/4 teaspoonful cayenne pepper |

Dilute milk with water and bring to scalding point in a double boiler. Thoroughly mix dry ingredients; add eggs well-beaten and blend carefully. Pour hot milk slowly over egg mixture, stirring constantly. Return to double boiler, add butter and cook until it thickens. Add heated vinegar slowly. Strain, cool and pour over cabbage. (Cabbage will be crisper if dressing is added just before serving.)

## BOSTON CREAM PIE (ONE)

- |                                     |                        |
|-------------------------------------|------------------------|
| 1 1/2 cups Borden's Evaporated Milk | 3/4 teaspoonful salt   |
| 1/2 cup water                       | 1 teaspoonful butter   |
| 3/4 cup sugar                       | 1 teaspoonful vanilla  |
| 4 tablespoonfuls flour              | 4 tablespoonfuls sugar |
| 2 egg yolks and 1 whole egg         | Baked pastry           |

Dilute milk with water and bring to scalding point in double boiler. Mix thoroughly three-fourths cup sugar, flour and salt and add beaten egg yolks and whole egg. Pour the hot milk slowly over the egg mixture. Return to double boiler. Cook until thickened, stirring constantly. Continue to cook ten minutes longer, stirring occasionally. Add butter. Cool, flavor and pour into pastry shell. Cover top with meringue made of two stiffly beaten egg whites and four tablespoonfuls sugar.

## PUMPKIN PIE (ONE)

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 1 1/2 cups stewed, strained pumpkin | 2 eggs                              |
| 1 cup brown sugar                   | 1 tablespoonful melted butter       |
| 1/2 teaspoonful salt                | 1 1/2 cups Borden's Evaporated Milk |
| 1/2 teaspoonful ginger              | 1/2 cup water                       |
| 1 teaspoonful cinnamon              | Pastry                              |

Mix spices, sugar and salt. Stir into pumpkin; add eggs and butter. Stir in gradually milk diluted with water. Pour into a pan lined with unbaked crust. Put into a rather hot oven to cook bottom and sides of crust. Reduce the temperature and cook slowly until done. Do not let pie boil or it will become watery.



# CHURCH SUPPER FOR ONE HUNDRED

## Third-Prize Menu

Good Cheer Class, East Pearl Street M. E. Church, New Haven, Conn.

Menu submitted by MRS. GEO. D. MALLORY, 51 Exchange Street, New Haven, Conn.

Boiled or Baked Ham	Escalloped Potatoes
Deviled Eggs on Lettuce	
Hot Rolls	
Pickles	Olives
Pies: Lemon Sponge	Currant Jelly
	Chocolate Cream
	Coffee

## QUANTITIES

3 hams	8 heads lettuce
12 qts. sliced potatoes (one quart for each pan—see recipe following)	Butter, rolls, coffee, etc. (see Church Supper, First-prize menu)
8 ½ doz. deviled eggs	18 pies (requiring 12 cans Borden's Evaporated Milk)

## ESCALLOPED POTATOES (ONE PAN)

1 quart potatoes, sliced	½ teaspoonful pepper
2 tablespoonfuls flour	1 ⅔ cups Borden's Evaporated Milk
2 tablespoonfuls butter	1 ⅓ cups water
1 teaspoonful salt	Minced parsley

Place a layer of potatoes in a buttered baking dish. Sprinkle with salt, pepper, and a little minced parsley. Dredge with flour and dot with bits of butter; repeat. (It is not advisable to have more than two or three layers.) Dilute milk with water, bring to scalding point and pour on potatoes. Cover and bake until potatoes are tender when pierced with fork removing cover during last fifteen minutes to brown. This recipe may be assigned to several women for preparation, or may be doubled or trebled and baked in large dripping pans.

## LEMON SPONGE PIE (ONE)

3 eggs, beaten separately	2 lemons, grated rind and juice
1 ½ cups sugar	¼ teaspoonful salt
3 tablespoonfuls flour	1 ½ cups Borden's Evaporated Milk
1 tablespoonful melted butter	diluted with
	1 ½ cups water

Mix together sugar, flour, and salt. Add grated rind and juice of lemon, egg yolks, butter, milk diluted with water, and beaten whites of eggs. Bake in one crust (unbaked) from thirty-five to forty minutes.

## CHOCOLATE CREAM PIE (ONE)

1 cup Borden's Evaporated Milk	¾ cup sugar
1 cup water	⅓ teaspoonful salt
3 tablespoonfuls flour	1 teaspoonful vanilla
4 tablespoonfuls grated chocolate	3 eggs beaten separately
1 tablespoonful butter	4 tablespoonfuls sugar for meringue

Dilute milk with water and bring to scalding point in a double boiler. Mix thoroughly flour, sugar and salt. Add hot milk slowly and return to double boiler. Cook until it thickens, stirring constantly. Continue cooking for fifteen minutes, stirring occasionally. Add egg yolks, grated chocolate, and butter. Beat well, cool, add vanilla and pour into pastry shell. Cover top with meringue made of beaten whites of eggs and sugar. Bake in moderate oven until firm and delicately browned.





