

NOVEL HOLIDAY DISHER



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WELCOME indeed are the opportunities afforded by the holiday days to the ingenious hostess who enjoys a little adventure in her kitchen. The spirit of the day is reflected in the novel dishes on her table, quite to the delight of her family and her guests.

When you are planning your holiday menus, in addition to the traditional holiday dishes try the recipes suggested in this little folder. Something new always makes the meal more interesting and you will find these dishes especially appropriate and delicious.

If you have never tried Carnation Milk in cooking you will marvel at the creaminess of the soup, the richness of the sauce, and the fine texture of the cake. You will be proud to serve such dishes and will want to use Carnation Milk in your everyday cooking as well as in these holiday treats. Of course you know what this milk is—the finest quality of pure whole milk, evaporated to double richness and sterilized for safe keeping. Keep your shelves stocked with this double rich milk—its convenience, dependability, economy and creaminess will please you; Carnation cookery will delight you.

Your grocer sells Carnation Milk.

GENERAL DIRECTIONS

As a general rule for cooking, simply dilute Carnation with a little more than equal volume of water. For coffee, use Carnation in its full richness.

How to Whip Carnation Milk

Cover unopened cans with water and heat. When the water has boiled for two or three minutes remove the cans, cool in cold water and *chill thoroughly*. Place the bowl of Carnation in a pan of cracked ice during whipping. Whip it when ready to use and not in advance.

« Washington's Birthday »

TINY flags cut from pimiento and scattered on top of a casserole dish—little novelty flags, which are sold for table decorations and favors, breezing from the heights of the Washington Pie—maraschino cherries topping the Cherry Salad—these are indeed symbolic of this great national holiday in honor of "the father of our country."

Cherry Salad (Frozen)

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| 1/2 tsp. gelatine | 1 cup Carnation Milk, |
| 1 tbsp. cold water | whipped (see General |
| 3 tbsp. maraschino syrup | Directions on page 2) |
| 1/3 cup Creamy No-Egg | Salt |
| Mayonnaise (see recipe | 1/2 cup maraschino cherries |
| on page 5) | 1/3 cup pecans |
| 1/3 cup sugar | 1/2 cup marshmallows |

Lettuce leaves

Soak the gelatine in the cold water for 5 minutes and set it over hot water to dissolve. Beat the dissolved gelatine and the maraschino syrup into the Creamy No-Egg Mayonnaise. Fold this into the whipped Carnation to which the sugar and salt have been added. Slice the cherries, cut up the pecans and marshmallows, and fold into the whipped Carnation. Freeze in the tray of a mechanical refrigerator or by burying in equal parts of ice and salt for 3 hours. Serve on crisp lettuce leaves and garnish with cherries. Serves 8.

Washington Pie

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| 1 3/4 cups cake flour | 1/4 cup water |
| 2 1/2 tsp. baking powder | 1/3 cup fat |
| 1/4 tsp. salt | 1 cup sugar |
| 1/4 cup Carnation Milk | 2 eggs |

1 tsp. vanilla

Measure flour after it has been sifted once. Resift flour with baking powder and salt. Dilute Carnation with the water. Cream fat and sugar; add well-beaten egg yolks and beat well. Add flour and milk alternately, beginning and ending with the flour. Add the flavoring and fold in beaten egg whites. Bake in 2 layers in a moderate (375° F.) oven and put together with the following Cream Filling; sprinkle top with powdered sugar and decorate with several small novelty flags stuck in the top.

Cream Filling

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| 2/3 cup Carnation Milk | 1/8 tsp. salt |
| 1 1/3 cup water | 2 eggs |
| 3/4 cup sugar | 1 tbsp. butter |
| 1/3 cup flour | 1/2 tsp. vanilla |

1/2 tsp. orange extract

Scald Carnation and water in double boiler. Mix dry ingredients and pour on them the scalded milk, stirring to mix well. Cook for 20 minutes stirring constantly until the mixture thickens. Add to well-beaten eggs; add butter and cook 2 minutes longer. Add flavoring.





For Easter Festivities »

EASTER with its glorious suggestion of spring calls for a gala celebration after a quiet season. Green and yellow is the favorite color scheme—eggs are in profusion. Quite in keeping with the parade of Easter finery are the dishes cleverly garnished with slices of hard cooked eggs, thin lemon slices, parsley, watercress, green pepper, olives or pickles.

Eggs Latticed with Asparagus

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| 3 tbsp. butter | 1 cup water |
| 3 tbsp. flour | $\frac{2}{3}$ cup grated cheese |
| 1 tsp. salt | 1 can asparagus tips (1 lb.) |
| Pepper | 6 hard cooked eggs |
| 1 cup Carnation Milk | 3 tbsp. diced pimiento |
| $\frac{1}{2}$ cup bread crumbs stirred in | 2 tbsp. melted butter |

Make a white sauce of the butter, flour, seasonings, Carnation and water. Add the cheese and stir until it is melted. Butter a shallow baking dish and pour a layer of cheese sauce over the bottom of the dish. Add alternate layers of asparagus and eggs (cut in halves lengthwise) with the cut side of the eggs up. Add diced pimiento to each layer. Arrange the asparagus in lattice form around the eggs; add remaining cheese sauce and sprinkle with buttered crumbs. Brown in a moderate (350° F.) oven. Garnish with parsley. Serves 6.

Ham Mousse

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| 1 tbsp. gelatine | $\frac{1}{2}$ cup Creamy No-Egg |
| $\frac{1}{4}$ cup cold water | Mayonnaise (see recipe |
| $\frac{1}{2}$ cup boiling water | on page 5) |
| 2 cups ground boiled ham | $\frac{1}{2}$ cup Carnation Milk, |
| Few grains cayenne pepper | whipped (see General |
| $\frac{1}{2}$ cup diced celery | Directions on page 2) |
| $\frac{1}{2}$ cup diced sweet pickles | |

Soak gelatine in cold water for 5 minutes, dissolve in hot water and add to ground ham. When cool, add cayenne, celery, pickles, Creamy No-Egg Mayonnaise and last fold in the whipped Carnation. Mold and chill. Serve as a cold meat on a platter or as a salad on lettuce leaves with mayonnaise. Garnish with parsley, slices of hard cooked eggs and stuffed olives. Chicken, veal or crabmeat can be used instead of the ham. Serves 8.

Bunny Salad

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| 6 large halves of canned | $\frac{1}{4}$ cup blanched almonds |
| pears | Paprika |
| $\frac{1}{3}$ cup cream cheese | Lettuce leaves |
| Creamy No-Egg Mayonnaise | (see recipe on page 5) |

Soften the cream cheese with Creamy No-Egg Mayonnaise and add a few chopped almonds. Fill hollows of the pears with cream cheese mixture and invert on lettuce leaves. Make the bunny's ears, mouth and tail with the almonds; with a pointed knife dipped in paprika make the bunny's eyes. Garnish with a carrot made from American cheese, using a sprig of parsley for the top. Serve with mayonnaise. Serves 6.

Creamy No-Egg Mayonnaise

2 tsp. sugar	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{2}$ tsp. paprika	$\frac{1}{2}$ cup Carnation Milk
$\frac{1}{2}$ tsp. salt	2 $\frac{1}{2}$ tbsps. vinegar
Few grains pepper	$1\frac{1}{4}$ to $1\frac{1}{2}$ cups salad oil

Mix dry ingredients with Carnation; beat in vinegar; add oil gradually beating thoroughly. Since the mixture thickens somewhat when chilled it may be desirable to thin it with undiluted Carnation before using, or less oil can be used if a thinner mixture is desired. Makes 1 pint.

Fourth of July

A CENTERPIECE of red, white and blue flowers gives a patriotic touch to the table—and for the celebration Pin Wheel Biscuits and Sail Boat Salad are not only suitable but also right in line with the plea for a "sane and safe Fourth."



Pin Wheel Biscuits

2 cups bread flour	$\frac{1}{2}$ cup water
4 tsp. baking powder	$\frac{1}{3}$ cup chopped raisins
1 tsp. salt	2 tbsps. chopped citron
3 tbsps. sugar	$\frac{1}{3}$ tsp. cinnamon
4 tbsps. cold fat	2 tbsps. sugar

$\frac{1}{4}$ cup Carnation Milk

Sift the first four ingredients, rub or cut in the shortening. Add Carnation diluted with the water and mix to soft dough. Toss on slightly floured board, pat or roll to $\frac{1}{4}$ inch thickness, sprinkle with raisins, citron, cinnamon and sugar. Roll like a jelly roll. Cut off pieces $\frac{3}{4}$ inch in thickness and place on a greased tin. Bake in a hot oven (450° F.) for 10 to 15 minutes.

Sail Boat Salad

Pare cucumbers, cut in half lengthwise and scoop out the seeds. If large cucumbers are used cut them crosswise in 4 or 5 inch pieces. Make 6 cucumber boats, and put them in salted water for about 30 minutes; drain. Fill with the following Cole Slaw. Fasten a lettuce leaf on a wooden meat skewer and stick into the middle of the salad for a sail.

Cole Slaw

$\frac{3}{4}$ tsp. salt	1 pimienta, diced
Pepper	3 tbsps. vinegar
$1\frac{1}{2}$ tbsps. sugar	$\frac{3}{8}$ cup Carnation Milk

3 cups finely shaved cabbage

Add salt, pepper and sugar to cabbage and pimienta. Add vinegar to Carnation, then add to cabbage mixture. Chill. Serves 6.

Fried Chicken and Gravy

1 3-lb. chicken
Flour
 $\frac{1}{4}$ cup butter
 $\frac{1}{3}$ cup lard
2 tsp. salt

$\frac{1}{8}$ tsp. pepper
2 tbsp. flour
1 cup Carnation Milk
1 cup water

Clean and joint chicken. Roll in flour. Melt butter and fat in frying pan and lay in pieces of chicken. Brown quickly on both sides, then cover and place in a moderate (350° F.) oven. Cook until tender. Add salt and pepper the last 15 minutes of cooking. Remove chicken from pan. Stir in 2 tbsp. flour and brown, then add Carnation diluted with the water and cook for 3 or 4 minutes, stirring constantly. Add salt and pepper to taste. Serves 6.



Thanksgiving Day

ON THIS day which has become an occasion for a real family reunion there will of course be the traditional roast fowl and pumpkin pie. Cornucopia Salad, and Butterscotch Sweet Potatoes add a bit of novelty to the menu and yet also bear the time-honored earmarks of the Thanksgiving feast.

Butterscotch Sweet Potatoes

6 medium size sweet potatoes	$\frac{3}{4}$ tsp. salt
2 tbsp. butter	$\frac{1}{3}$ cup corn syrup
$\frac{3}{4}$ cup brown sugar	$\frac{1}{3}$ cup Carnation Milk

Scrub potatoes and boil until tender. Drain, remove skins and place in an oiled dripping pan. Brown in a hot oven. Arrange on a platter and pour over the potatoes the following sauce: Boil the butter, sugar, salt and syrup until a thick syrup is formed. Last stir in the Carnation Milk. Serves 6.

Cornucopia Salad

Make a fruit salad of sliced bananas sprinkled with lemon juice, diced canned pears, peaches, grapes and raisins. Add to it Fig Mayonnaise made by adding $\frac{1}{2}$ cup diced canned figs and 8 sliced marshmallows to 1 cup Creamy No-Egg. Mayonnaise (see recipe on page 5). Fill ice cream cones with fruit salad to overflowing, resembling the horn of plenty. Place on lettuce leaves and top with a maraschino cherry.

Old Fashioned Pumpkin Pie

$1\frac{1}{4}$ cups steamed pumpkin	2 tbsp. orange juice
$\frac{7}{8}$ cup brown sugar	$\frac{1}{2}$ tsp. salt
1 tsp. cinnamon	2 eggs
1 tsp. ginger	1 cup Carnation Milk
	$\frac{1}{4}$ cup water

Mix materials in order given and pour into an unbaked pastry shell. Place in a hot (450° F.) oven to set the crust. After 10 minutes reduce the temperature to 250° F. for the rest of the period. Makes 1 pie.

« For the Yuletide Season »

SPICY fragrance from the kitchen greets the home-comers as Christmas goodies are being prepared. The table is dressed in Christmas raiment—every dish seems to have a festive air. The creamy soup has its dash of paprika and bit of parsley. The salad has its star cut from pimiento or its holly trimming (the holly leaves are cut from sweet cucumber pickles and the berries are tiny red cinnamon candies). Or the garnish may be mistletoe made from green pepper and tiny pickled pearl onions. Marshmallow or cocoanut icing give a snow-like touch to the cake, and it is especially festive when topped with a little holly trimming made from green gum drops and red cinnamon candies.

Upside Down Cake

4 tbsp. butter	$\frac{1}{4}$ tsp. salt
1 cup brown sugar	$\frac{1}{4}$ cup Carnation Milk
1 cup diced pineapple	$\frac{1}{4}$ cup water
$\frac{1}{3}$ cup nut meats	$\frac{1}{4}$ cup fat
Red and green cherries	$\frac{3}{4}$ cup sugar
$1\frac{1}{2}$ cups cake flour	1 egg
$2\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ tsp. vanilla

Melt the butter in an iron skillet or in a cake pan. Add brown sugar and stir until blended; remove from fire and spread the sugar and butter mixture in an even layer over the bottom of the skillet or pan. Add the diced pineapple in an even layer; sprinkle with the nut meats; arrange the red and green cherries in an attractive design. Make a cake batter out of the remaining ingredients. Pour batter over the fruit and bake in a moderate (350° F.) oven. Invert cake and remove from pan immediately.

Chocolate Fudge

2 tbsp. butter	2 tbsp. corn syrup (light)
2 sqs. chocolate	$\frac{1}{2}$ cup Carnation Milk
3 cups sugar	$\frac{1}{2}$ cup water
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla

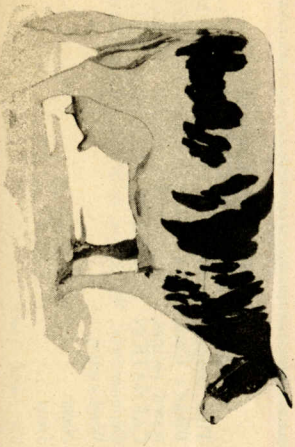
Chopped nuts, if desired

Melt butter and shaved chocolate in a sauce pan; add sugar, salt, corn syrup and Carnation diluted with the water. Cook until mixture forms a soft ball in cold water or reaches a temperature of 235° F., stirring occasionally to prevent sticking. Remove from fire and let stand until cool. When cool add vanilla and beat until creamy; add chopped nuts and mold on a buttered plate. Fudge balls may be made by forming the candy into balls and rolling in chopped nuts, cocoanut, grated chocolate or dipping in melted chocolate. Marshmallow Fudge may be made by adding 1 cup of marshmallows instead of the nuts.

Graham Date Sweetmeats

24 graham crackers	1 cup nut meats
1 pkg. dates	$\frac{1}{3}$ cup maraschino cherries
$\frac{1}{2}$ lb. marshmallows	Carnation Milk

Roll crackers until crumbs are fine; take out about $\frac{1}{2}$ cup of crumbs; to the rest add stoned and sliced dates, marshmallows cut fine, broken nut meats and sliced cherries. Mix thoroughly and add just enough Carnation to hold mixture together. Form into rolls $1\frac{1}{2}$ inches in diameter, roll these in the $\frac{1}{2}$ cup of crumbs saved, wrap in wax paper and chill over night. Slice and serve as candy.



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Cup Cakes (Muffin Method)

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|---|--|
| 1 $\frac{1}{2}$ cups pastry flour | 1 egg |
| 2 tsp. baking powder | 3 tbsp. Carnation Milk diluted with enough water to make $\frac{1}{2}$ cup |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{4}$ cup butter |
| $\frac{3}{4}$ cup fine granulated sugar | 1 tsp. vanilla |

Sift flour, then measure. Resift with other dry ingredients twice. Beat egg. Add diluted milk, softened butter and vanilla. Make a well in the middle of the dry ingredients. Pour in liquid and stir until partially mixed, then beat 1 minute. Pour into oiled muffin tins or paper baking cups and bake in a moderate oven (375° F.) 10-25 minutes, depending upon size of cakes. Spread with frosting. Yield: 14 cup cakes.

