Your Drugstore—An American Tradition!

There was a time when you knew America if you knew the corner drugstore. Presidents have been elected there, laws have had their first beginnings in the informal conclave of good neighbors mixing gossips, politics and the weather while they sampled a piece of homebaked out of the counter jar.

The drugstore, symbolically authoritative and scientific knowledge, was also heart and soul of the community's life. There has never been a more thoroughly American institution than the drugstore. Today, in many places, the hurly-burly of the present time has changed the outward aspects of that old and honored tradition.

But essentially, the spirit of friendliness, the code of unflattering service, remain just the same as they always have been.

Your druggist is ready to serve you at all times, to provide the most usual, as well as the most infrequently demanded, pharmaceutical need. He has hundreds of other items of daily use carried in stock for your convenience. His high scientific knowledge, his practical understanding and varied experience are available to you always.

Use your drugstore! Let your druggist serve you. He has richly deserved, and deeply appreciates, your regular patronage.

John Wintergreen Reminds You that
Your Own Drugист Sells Syrup Pepsin on a Money-Back Guarantee
This Cook Book, written by our friends Sara and Aggie, is naturally dedicated to you, our Party Line friends. But, knowing you as we do, we believe you will join us in feeling that these first few lines are rightly devoted to the man who, after all, has made our pleasant Party Line associations possible... Dr. W. B. Caldwell.

His life is a shining record of service; service not only in those rare and difficult instances when a doctor’s scientific skill is tested to the utmost, but service in the humbler, human tasks that a country doctor performs with much devotion, as much interest and care, as though he had the most famous case in the world under his hands.

Friend and advisor, doctor, nurse, and philosopher... all these were his duties, his life. Small wonder that he knew people, that he understood human ailments and brought human nature, as few men are privileged to know them. It is out of his skilled medical knowledge, his rich experience in practical, human everyday life that he gained the basis for his now world-famous prescription, Syrup Pepsin. Its fame quickly spread far beyond the wide circle of his own practise. Demand made it necessary that a laboratory take over the work of filling Dr. Caldwell’s prescription for him. Today that great modern laboratory, in the country doctor’s own town, produces Syrup Pepsin for millions of people... a living tribute to Dr. Caldwell... to his wisdom and his great work.

A Note from the Authors

- Clem says anybody that’s written one cook book already, like we have, shouldn’t feel nervous about how the second one is going to come out. But after all, with this second edition of the Cook Book going to lots of new people that don’t know us so well, we feel a little bit anxious till we see how everybody’s going to take it.

- After all, we’re just two ordinary housewives. We aren’t writers, and we aren’t scientific cooking experts or anything. (Right at this point Clem stuck his nose in to say that we’re “gol durn good cooks though...” some day at the right time and place we may have occasion to remind him he said so of his own free will and accord.)

We tried to give you our most “usual” recipes, the kind you won’t find published anywhere, because judging from the letters we got on the first Cook Book, that’s the kind you’ll enjoy most. Many of these dishes, like Tobbington and Rissole and Grandmother’s Bikkies and Grandpa’s Birthday Cake and Buttermilk Cake and Sweet Yellow Buns and lots of other dishes that come right out of our old, old family note-books... and sometimes the pages were so yellow with age, and the handwriting so old-fashioned, that we could hardly make out the recipes. Some of the recipes are for “fancier” dishes, that are really awfully easy to make, and very delicious. We do think even the most modern appetite will enjoy them because they have been the favorites for years among folks who love good cooking... real cooking.

There’s just one word we want to say, before we sign our names to the book. Two words, really... and here they are: Thank you! Thanks to all of you, our very dear party line friends. It’s because of your friendship to us, and your interest in the line, and your loyalty, that we were able to get out this second edition of the Cook Book.

Your friends,
Sara Peters and Aggie Tuttle.

P. S. Remember, we will be glad to explain anything by letter if you want help with the recipes. Just write to us at Monticello, Ill.
Meats and Main Dishes

Pork Loin in Curry Sauce, with Rice.

Pork loin
2 pieces celery
2 tablespoons flour
5 cup milk
1 lb. leftover ham, or ham butt; chop it fine
4 tablespoons melted butter

Ham Patties (Leftover Deluxe)
3 whole eggs
2 tablespoons flour
2 tablespoons melted butter
3/4 cup milk
1/2 lb. leftover ham, or ham butt; chop it fine

Pork Loin in Curry Sauce, with Rice.

Pork loin
3/4 teaspoon salt

Id cooked fish or meat, picked and cut
and mixed with a good thick cream
or sauce, as tomato sauce,
or thin white sauce made with egg and lemon, or
just plain drawn butter.

Spinach a New Way

If we could eat vegetables and fruits raw,
we would get a lot of value out of them that we otherwise
lose in cooking. Here's a new way to prepare spinach
that not only makes it taste mild and delicious, but
keeps all the fine values (the vitamins, as they
tell us) and without cooking.

Rinse the amount of spinach needed in several
waters. Chop quite fine. It is necessary to divide
and chop the spinach in several portions, if you
have 2 lbs. or more. Make a rich cream gravy
using:

1/2 tablespoons butter 1/2 tablespoons flour
1/2 cup tops milk or thin cream

Melt the butter, add flour. When well blended,
add milk, let cook 2 minutes. Add the raw chopped spinach, keep over low fire until heated through, but do not boil after spinach is added.

Rissole (Surprise Dinner)

1/4 cup flour 1/4 cup water

Here's a delicious and surprising kind of meat.
Fat little individual pastry-pint filled with meat, or
fish, or vegetables. A perfect disguise for leftovers, too.

Work flour and the cold butter with fork or the fingers until it is like coarse cornmeal. Mix with water until the dough is stiff. Keep in cold place a couple of hours. Roll out rather thin. Cut into rounds as big as a saucer.

Filling:

Either cold cooked fish or meat, picked and cut
into cubes, and mixed with a good thick cream
or sauce, made with an egg yolk and seasoned
with lemon juice. The filling must stand until
to thoroughly cold. It is safe to add 1/2 teaspoon
gelatin (dissolved) to the sauce.

When it is very cold, place a good tablespoon of this
filling on one-half of each round circle of
dough. Fold the other side over. Pinch edges together.

Mince edges with fork as pie edges.
Cook in deep fat until golden brown. Be sure the
fat is smoking hot, so that the rissoles will cook
quickly. It is very important to have the filling
cold and stiff, not at all running when put into
the dough.

These little very delicate cakes are served as hot as possible. Serve with tomato sauce, or a

thin white sauce made with egg and lemon, or
just plain drawn butter.

Any leftover meat, or
chicken can be used for filling instead of fish. We
have even used for filling, several vegetables, as
peas and carrots, asparagus, green beans and
mushrooms.
Cabbage and Meat Casserole

Solid head of cabbage 3/4 teaspoon salt
2 tablespoons chopped suet 3/4 teaspoon sugar

Somebody in our old pastor's family (on the wife's side, as far as anybody else remembers) was a real expert on cooking. Her recipes kind of get to be a family tradition. Any time you'd be lucky enough to get invited to the pastor's house for dinner, you could count on something extra good, and always something different.

Shred the cabbage fine. Brown a generous lump of butter or drippings in frying pan. Brown cabbage well, add chop suet sauce or some other favorite sauce. Cook 15 minutes. Add salt and sugar. Meantime prepare meat (see below).

Brown meat fine. Add other ingredients except milk. Work well with spoon. Add milk last, working it in gradually.

Tobbington

1 head of cauliflower Chopped meat
1/2 cup rice cooked in 1 qt. milk
Melted butter (See left, below)
1 cup rice cooked in 1 qt. milk

Our old pastor's family (before Rev. Kittleday's time) was famous for Tobbington, a meat and rice casserole, and cauliflower confection that is just too good to describe. You have to eat it to know how wonderful it is. Everyone in a while Clem writes Tobbington, and then nothing will do but Aggie has to make it for supper that night. The recipe was given, secretly, to Aggie long ago, and this is the first time it's ever been given out to anybody else. For the meat filling, see the recipe for the meat filling of Cabbage and Meat Casserole, at left.

Wash the cauliflower well, pick it into small bouquets. Parboil in salted water. Now place cauliflower in bottom of well-buttered deep baking dish. Pour over it 2 tablespoons melted butter. On top of them, place a layer of the chopped meat (prepared as at left). Layer be thick as two fingers. Then a layer over that again, of the rice which has been cooked fine. Pour generous amount of melted butter over the top of this Tobbington, cover it over and set in oven to bake for 1 1/2 hours. Serve from the baking dish with melted butter offered in a little pitcher or gravy boat.

Liver Paste (Pate de Fois)

1 lb. liver (call's or pig's) 2 thick slices white bread
2/3 cup flour 3 eggs
1 pint rich milk or 2 anchovies
3 small onions cream

I guess everybody knows that liver sausage is just an imitation of liver paste, or baked liver spread. The real thing, for which we are happy to give you the recipe here, is a delicious and special spread for bread, and an unusual treat served for cold buffets. In Europe, where this recipe comes from (by way of Mrs. Parker-Dunlap) they serve open-face sandwiches made like this: you slice the bread very thin, butter it well, then spread on a generous layer of this liver paste. On top of that, spread chopped pickles, or anchovy pickled beets. Cut the bread across diagonally . . . and you have a beautiful and very, very delicious kind of open-faced sandwich.

First, soak the liver in cold water for 1 hour. Then plunge into boiling water, let boil for 8 minutes. (Liver should be in one piece, not cut up.) Take out of water, pass through meat chopper together with half of fat, the anchovies (you get these canned at your grocer's), the onions and the bread. Mix and add to the liver. It shouldn't be too thick. Spoon food onto platter and serve. 4 good sized onions. 2 tablespoons sugar.

A "cold supper" is a lot more inviting and interesting than warm potato salad, and it makes cold cuts taste better, we think.

The boiled potatoes should be peeled and sliced thin. Slice the onions thin, and brown these in the butter. (The onions alone, not the potatoes). When they're nice and brown, not too dark, add the water and boil until the onions are tender. Add vinegar and sugar; use your own judgment about the amount. The onion and the vinegar, and some of the sugar, should be in place of the milk after crusts are removed. Chop all of it five times through meat chopper.

Place in bowl, add eggs one by one, alternating with the rest of the milk. Add spices to taste (a little allspice is nice, about 1/2 teaspoon of it; also 1/2 teaspoon ground cloves, salt and pepper.) Line a loaf pan with rest of the fat which has been sliced in 1/4 inch pieces as thin as possible so as to cover both bottom and sides of pan. Pour in the chopped liver mixture; set the loaf pan in a larger pan of hot water in oven. Bake 1 1/4 hours. Leave in pan until cold so that the melted fat can sink in. When cold, dip pan for moment into hot water, turn the loaf out onto platter. Serve sliced for cold buffet, as spread for bread, or as suggested on open-face sandwiches.

Warm Potato Salad

2 lbs. cold boiled potatoes 3 tablespoons water
2 tablespoons butter 3 tablespoons vinegar
3 tablespoons milk 4 good sized onions
2 tablespoons vinegar 2 tablespoons sugar

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Fricaudan (Veal and Gravy)

2 lb. veal (leg or shoulder cut) 1 bay leaf
Salt, pepper

Veal folks generally like meat that’s got a lot of good “brown” flavor, and they like the rich dark gravy you get in this Fricaudan. That is, Orley and Clem are never satisfied with two helpings.

Cut the meat into pieces about 3/4-inch thick, and 2 by 1 inches square. Pound well with meat hammer or heavy wooden spoon. Dip in flour that’s been mixed with a little salt and pepper (anybody can get to taste strong in a lot of seasoning, but if you want your meals to taste different and delicious, try to use less strong seasoning, and really get the flavor of the food itself). Now brown the meat well in piping hot fat. Turn brown on other side. Then pour on enough water so meat is almost covered. Add the bay leaf and salt and pepper (but give it a flavorful). Simmer for one hour.

Thicken the gravy with one tablespoon flour; first make a smooth paste of the flour in a cup or homemade by using a little of the meat stock or cold water; then add to the meat stock in the pan, being careful to avoid lump. Add 1/2 cups rich milk or thin milk. Simmer about 15 to 20 minutes; be very careful bottom doesn’t burn. Darken with soy sauce or other meat sauce. Lift out meat, place on platter, pour steaming hot gravy over it. Serve with boiled potatoes.

Meatless Casserole Surprise

2 tablespoons butter 3/2 tablespoons flour Salt, pepper
1 cup milk 1 lb. Brussels sprouts 1 teaspoon sugar
4 eggs Butter for serving

If you think a meatless dish can’t be just as flavorful and rich as one with meat, do try this one today.

Clean carrots, pass through meat chopper. boil Brussels sprouts with pinch of soda, size of a pea (you could substitute cauliflower for the sprouts if necessary); boil only 6 minutes. Make a smooth white sauce of the first three ingredients given above: first melt butter, smooth the flour into it, then gradually add milk, boil till thick and smooth. Remove white sauce from fire, stir in the yolks of the eggs, one at a time. To this batter add the carrots, and finally, fold in the stiffly beaten egg whites the salt, sugar and white pepper to taste.

Have a deep baking dish buttered and dusted with crumbs. Place the batter in this dish alternately with the sprouts; layer of batter, then layer of sprouts, and so on until dish is full. Dot generously with butter. Spread bread crumbs on top, then more dots of butter. Bake one hour in moderate oven. Serve with drawn butter.

Risotto (Rice Stew)

1 scant cup rice 1/2 cup celery, cut up
1 small head of 2 leeks, or 1/2 small onion
cauliflower 1 carrot
1 pint cream 2 quarts soup

Here’s a meat for a hungry family with a husky appetite, and it’s a good healthful meal, too.

Wash rice; wash cauliflower thoroughly, pick into pieces; cut carrots into thin oblong slices; cut up leek (or onion) into small pieces. The soup should be made on soup bones and piece of chuck. Place all ingredients in large kettle, with the soup. Let boil slowly for one hour. Serve without other gravy except in what is written. This serves 6 people amply.

Salad Supreme (Complete Meal)

1 pt. boulion or clear 1/2 envelope plain gelatin vinegar or a cup of hot red tomatoes
vegetable soup, in which 3 hard-boiled eggs
boiled and cut into

This will look luxurious, and taste that way too, and in reality it can be a very inexpensive meal; also a splendid way to dress up leftover vegetables and meat. It’s a whole meal all in one.

First you make the outside form for the salad, because this is really a jellied tomato and egg ring, into which you heap a delicious salad. Cut tomatoes and eggs in halves (cut the eggs lengthwise). Heat boulion (or clear soup) to boiling point. Pour over gelatin. Rinse a ring form with cold water; pour a little of the jellied soup in; let

Schnau7 Pancakes

2 tablespoons flour 8 eggs
1 pint cream Pinch of salt

These delicate and delicious little pancakes always seem to make a big hit. You can treat a big gathering of people with this batch, and if you make them at a time when eggs are plentiful, when you’ve got a very economical way to give your company or your family a nice treat.

Separate eggs. Mix flour with cream, a little at a time, until smooth; add yolks of eggs; beat well. Fold in whites of eggs, beaten stiff. Fry (or would you think it?) in small pan in butter, on one side only. Fold over, serve with jelly or any fine fruit marmalade.

stand till it sets. Then place halved tomatoes and eggs alternately all around the ring. Fill with remainder of the boiled eggs, and let it cool. Serve lukewarm. Keep in cold place. When served, turn onto large round platter, and fill the center with a salad made of the following ingredients:

1/2 cup cooked green peas
1/2 cup cooked green beans
1 cup macaroni boiled and cut into small
1 cup boiled white meat, cubed finely

The meat may be chicken or veal. Mix all ingredients with mayonnaise thinned with cream; or you can use boiled dressing.
Modern European Beet Salad
4 or 5 medium sized pickled beets
1 large onion
2 cold boiled potatoes
1 tablespoon pickled onions

Mrs. Parker Dunlap got this recipe in Europe at some kind of fashionable hotel, but it's so good we eat it regular in Montecito now. Very healthful for you, too.

The onions should be chopped fine, the other ingredients should be cut into shreds or fine strips. Mix together carefully with French Dressing. (See below, right.) Serve on nests of lettuce.

Mayonnaise That Never Fails
1 egg yolk
1 tablespoon water
Pinch of salt
Lemon juice
Sugar

Just imagine, Clem even made mayonnaise all by himself once, to surprise us, and by using this recipe he made it just as good as any cook ever could.

Whip all ingredients except oil, with wire whipper in bowl. Place bowl in a pan of water that's been heated, not quite to boiling point. Keep whipping hard, until the egg begins to thicken, but not to congeal completely. Remove the bowl from hot water and begin adding oil very little at first -- almost by the drop -- whipping constantly. By and by, increase flow of oil to a continued thick stream until about 1 large cup is used. Add lemon juice and a little sugar to taste. When using this mayonnaise, add cream to make it the consistency you want.

For a Surprising Fruit Salad
Juice of 1 lemon
1 egg
Juice of 1 orange
1/2 cup whipping cream
2 tablespoons sugar

If you can't get fruits you want, and served with this refreshing mixture, you have a very different kind of fruit salad. Men folks who don't usually bother eating plain fruit salad gobble this up.

Heat the orange and lemon juice but do not boil; just a little more than lukewarm. Beat egg and sugar well, add juice gradually to this, and place bowl in hot water or use double boiler. Whip constantly until it thickens. When cool, blend in the whipped cream. Use with any kind of good fruit, cubed and cooled.

French Dressing
1/4 cup salad or olive oil
1/4 teaspoon mustard
1/4 teaspoon salt
Juice of 1/4 lemon
1 teaspoon sugar

Pinch of pepper

First mix mustard and lemon juice, then add dry ingredients and lastly the oil, little by little. Shake well.

Cookies for Holidays and All Days

Sara says you can tell a lot about a home if there's always a jar full of home-made cookies in the pantry or the cupboard. It usually means a happy home, where they believe in enjoying the little extra things that add cheer and pleasure to everyday life.

Cookies are easy to make; with a good recipe, anybody can bake delicious cookies, even if you never tried before. It's a lot of fun, too, if you have one of those handy new aluminum cookie-makers like Madeline Mortimer has. They're real handy, so easy to use and no trouble at all to keep clean.

Generally speaking, there's two kinds of cookies:

Molly's Coffee Ginger Cookies
1 heaping cup good hard (or half hard, 1/2 cup allspice 1 egg
1/2 cup sugar
1 cup corn syrup

Ginger cookies just seem to belong naturally in every home in America at Christmas time. We think you'll like them made according to Mrs. Wintergreen's special Molly's recipe.

Combine shortening and sugar, beat well. Add other ingredients; use just enough flour to make a stiff dough. Let stand overnight. Next morning, roll thin and cut.

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Vanilla Spritzelas
4 cups flour
3/4 lb. almonds
1 1/2 cups sugar
1 1/2 lbs. butter
1 egg
1 cup sugar
2 teaspoons vanilla ext.

Here you have real vanilla butter cookies. If you can possibly put whole vanilla instead of using the extract, you'll get an even finer flavor. Try the inside of one vanilla bean, if you can.

Blend all ingredients, working dough together with your hands. Almonds should of course be blanched and chopped very fine. Pass dough through cookie maker, out into 3-inch pieces, into rings on buttered cookie tin. Bake in moderate oven till golden brown.
Mrs. Meyer's Hermitas
1 cup butter
1 cup nuts
1 1/2 cups sugar
1 teaspoon mixed spice
3 eggs
1 teaspoon soda
1 cup raisins

There's something interesting about eating these fluffy little cookies—guessing how many raisins and nuts you'll find in each one.

Dissolve soda in 2 tablespoons water. Cream butter and sugar, add other ingredients. When dough is hand-easily rolled, drop onto buttered cookie tin.

Esser (S) Cookies
1 lb. flour (3 cups)
1 scant level teaspoon 1/2 cup sugar
1 cup sugar
pulverized butter
ammonia
2 eggs
3/4 cup water

We have always found this a very dependable recipe for crisp, buttery "SSS" cookies. Ask your druggist for pulverized ammonia for baking purposes. Use only what your druggist gives you.

Work butter into flour and sugar. Dissolve ammonia in the water. Be very sure it is completely dissolved. Add to flour and butter, together with eggs. When well blended and worked into a firm dough, pass through cookie maker. Cut into 3-inch pieces, form each piece into an S on cookie sheet. Bake about 12 to 15 minutes.

Snow White Cookies
2 cups white sugar
1/2 cup butter
3 eggs
1 teaspoon vanilla or baking powder
1/2 cup milk
2 teaspoons baking powder
1/2 cup sugar
3 eggs
1 teaspoon vanilla or baking powder
1/2 cup milk

You'll want white cookies among your holiday supplies, and these are easy to make and very easy to eat.

Cream the butter and sugar well, add other ingredients (Sift flour and baking powder, and use just enough flour to make a firm, easily handled dough). Pass through cookie maker to get the most perfect cookies.

Portuguese Cookies
1/2 lb. butter
6 whole eggs
1 cup sugar
2 cups flour
Rind of 1/2 lemon

You drop these cookies by the teaspoon, and keep the little lumps or mounds apart because they flatten out in baking. They are very crisp and crunchy. A real holiday "goodie."

Cream sugar and butter. Add eggs, one at a time, and lemon peel, then the flour.

Put on cookie sheet in little lumps not too close together. Flatten cookies out a little, sprinkle currants on top. Bake rather quickly in warm oven.

Danish Almond Macaroons
1/3 lb. butter
1/3 lb. almonds
2 cups sugar
3 eggs
4 tablespoons cream

These are extra fine crisp cookies, a real delicacy for very special occasions. When Mrs. Parker-Dunlap, Paul's mother, was visiting here, Madeleine asked us to make some, as a favor to her, so she could serve them at her tea. Mrs. P-D said she hadn't ever had anything better in the way of cookies.

Cream the butter and sugar well. Add the eggs one at a time, beating well before adding the next one. Add almonds that have been blanched and chopped very finely. Finally, add flour and cream. When all is well blended, drop by teaspoonful onto buttered cookie pan. Bake rather quickly until golden brown.

Meringue Kisses
3 egg whites
6 heaping teaspoons sugar
1/4 teaspoon cream of tartar

You can make meringue cookies with this recipe (sugar-stone cakes, some folks call them) or you can make bigger meringue cakes just the size to serve on dessert dishes filled with ice cream and heaped with chocolate sauce. Or here's another thing that's good: a little dab of strawberry or other preserves, or better still, fresh berries in season, and bury the whole thing in whipped cream.

Whip egg whites with wire beater till foamy, adding cream of tartar. Continue beating, and add sugar very gradually. Beat till eggs are completely "dry" and will stand in peaks. Drop from teaspoon onto old buttered cookie sheet. Have oven at lowest heat possible and bake in this temperature until done. Should be white, not browned.

Sugar Sticks
4 cups flour
1/2 lb. butter
1/2 lb. powdered sugar
2 eggs

Crumble butter, sugar and eggs; add flour. Drop dough onto baking sheet, spread each lump out so it is a thin, round cookie. Sprinkle currants on top. Bake till very light yellow. To make them a little more interesting, you can make them into "earley cookies" by placing them carefully over a clean scoured stick, about as round as a broomstick, while they are still warm.

Bake cookies out a little, sprinkle currants on top. Bake rather quickly in warm oven.

(12)

(13)
Unusual Marmalades

Maybe you'll think some of these marmalades sound funny. But we do think you'll enjoy them ever so much, if you'll just give them a trial. You will be surprised to discover how easily you can increase your supply of canned fruits and marmalades, both in variety and quantity. By

Pumpkin Marmalade

Pumpkin

Peel and juice of 8 big tart oranges

Peel and juice of 1 lemon

Peel and clean the pumpkin or pumpkins. Weigh out 5 pounds of usable material. Pass this through meat chopper. Heat very slowly in good big kettle. Add sugar and the fruit juice and finely chopped peel. Should cook until very clear and thick, about 2 to 3 hours. Be sure fire is very, very low to prevent burning. Just before pouring into glasses, add the ginger; if you like the flavor stronger, use a full tablespoon instead of three-quarters.

This marmalade can be used any way you like to use preserves, and you really should try it served with the meat-course, as a relish. Has somewhat the flavor of the preserved pumpkin (in First Edition of the Party Line Cook Book).

utilizing the less expensive sorts, such as carrots, pumpkins and windfalls, in interesting ways, you will add many attractive glasses to your shelves, and winter-time treats to your table. If you like, you could try to make half batches at first, till you see how you like these recipes.

Apricot-Apple Marmalade

1 lb. apricots

8 or 9 good sized apples

Peeled and cleaned the pumpkin or pumpkins. Weigh out 6 pounds of usable material. Pass this through meat chopper. Heat very slowly in good big kettle. Add sugar and the fruit juice and finely chopped peel. Should cook until very clear and thick, about 2 to 3 hours. Be sure fire is very, very low to prevent burning. Just before pouring into glasses, add the ginger; if you like the flavor stronger, use a full tablespoon instead of three-quarters.

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Rhubarb and Fig Marmalade

5 lbs. rhubarb

4 lbs. sugar

1 lb. water

Heat rhubarb and cover with water. This is an especially healthful kind of marmalade. Children just love it. In fact, we got it from little Jimmie Miller's new mother, Mrs. Sara Miller. Because it isn't runny, you can use it on their lunch sandwiches, especially if you butter the bread first.

Cut the rhubarb into 1-inch pieces. Place over fire, adding the water. Let this boil for about 10 minutes. Put figs through meat chopper, then add figs and sugar to the rhubarb. Cook for 45 minutes. Pour into sterilized glasses.

This is an old standby that the ladies on the Line.

Cut the rhubarb into 1-inch strips. Add the water, steam until the fruit falls together in the kettle, with the juice pretty well drawn out into the water. Then add 4 lbs. sugar. Boil until thick. Pour into sterilized glasses or jars.

Carrot Marmalade

5 lbs. carrots

1 tablespoon ginger or cardamom, ground

Peel and juice of 4 lemons

Now don't you laugh, will you, at the idea of carrots being made into marmalade. Just for fun, we wish you'd try it. Many folks say it's the first time they ever guessed carrots could possibly get out of their everyday clothes and take their place with real goodies.

Wash and scrape carrots, and put them through meat chopper. Follow directions for making pumpkin marmalade.
Clem Advises

I don’t know if I can get away with this, but I’m going to try to sneak this one in after Aggie has put her okay on the book. She won’t see it till it’s out in print. I just thought I’d like to give a hint to any husbands that have trouble being the boss in their house; the way to manage the women folks is to never let them know how smart they are, and also to register just enough complaints about one thing and another so they appreciate a word of praise given at the scientific time. As a matter of fact, however, my hat is ever off to the ladies.

God durn it . . . excuse me . . . sincerely,

Clement J. (Clem) Tuttle

Curley, Shy But Smiling

Well, Mamma says I should write a little word in here to our party line friends. It isn’t easy, with me not having much call to write letters, except a bill now and then at the Machine Shop. I often say to Mamma we never thought folks living so quiet the way we do would ever get to know so many people all over the country. It kind of makes you catch your breath when you think how we’re in touch with folks way up in Wisconsin, and out in California, and out there by the Atlantic ocean. Like Clem says, it kind of gives a new meaning to your oldtime geography lessons. And it sure gives a new meaning to the word friendship. I would like to thank you all for yours. We appreciate it deeply.

Your friend,

Curley (Grover) Peters

Louisa’s Sensible Young Husband

Any young married couple that gets one of these cook books sure ought to get a lot of good out of it. I don’t pretend to know anything about solving any domestic troubles, but in my own experience, Louisa May and me sure have found out that there’s nothing clears the skies after a little argument like a good home-cooked meal. You might say you can drown a lot of sorrows and misunderstandings in a bowl of good home-made soup. Louisa May says we shouldn’t write anything here about quarrels or anything unpleasant, but I say it’s a lot more credit to you that you can learn how to be happy even though you’re human and have a little argument now and then. Best luck to all our party line friends, and I say if there’s been a little fight, try baking Mrs. Tuttle’s lemon-cream pie for supper and see if that doesn’t sweeten things up.

Yours truly,

Ted Turner

With Love from Louisa

Hello everybody on the party line! It’s just too exciting, having a place here in the cook book, and I feel that I just don’t deserve it at all, my goodness. I’m such an unimportant little wheel in the scheme of things, even if Teddie doesn’t think so . . . oh, dear, now I’m all mixed up. I would like to tell you all how happy it has made me to get your friendly letters, with all the good advice in them. I know I’m sometimes awfully silly and everything, but I am trying to be worthy of the nice things you’ve said. I want to prove that I can be a good wife to my dear Teddie, and life certainly is much more interesting when you have real work to do and a real purpose. My best wishes to all of you, and thank you for your kindness to us.

Lovingly,

Louisa May Carbon Turner
Cakes, Pastries, Buns and Bread

You won't find any recipes here for regular white cakes or chocolate cakes, because we thought you'd have enough of those anyway. These are special kinds of cakes we do hope you'll enjoy. Try Grandpa's Birthday Cake... the layers are thin and almost as hard as cookies when they're baked, but the filling changes it into a wonderful rich "jelly" cake, like you'd get in a real fine pastry-shop. The Apple Cake and Potato Torte are old-fashioned and tasty. Hope you'll like the Crescents... and do try the Rye Bread, either Light or Dark.

Mrs. Benson's Puff Pastry for Pattie Shells

1 lb. butter
1/2 pint ice water
2 teaspoons vinegar

You can make puff pastry as well as any expert by using this recipe correctly. Puff pastry surely makes a nice change in your meals—a delicious treat for company, too. Mrs. Benson didn't want to give up this recipe—let Clem finish it for you.

It is very important to have all the ingredients very cold, and to make the pastry at least one day ahead of time so as to give the dough a chance to "rest".

Take 3/4 lb. of the butter, or a little more, and all of the flour. Work well together with pie blender or fork, until it looks like coarse cornmeal. Add ice water. Knead into a dough; work well until it doesn't stick to hands or board. Roll out as thick as your little finger. Spread the rest of the butter over the dough. Fold dough together from all 4 sides, like a napkin. Pound lightly with a rolling pin until flat. Roll out again a little thinner. Fold together again. Roll. Repeat once or twice. Cut into 12 squares. Fold together and put in ice box several hours. When ready to bake, cut in 4 portions. Roll each separately into its own thickness. Cut the rounds with water glass, for bottom of patty shells; make rings (top of patty shells) by cutting center out of half of the cakes. Spread egg white between bottom and ring. Press lightly together, place on buttered pan. Also bake the little center "nobs" that you cut out. Bake in medium warm oven about 30-35 minutes. When you fill the patty shells later with chicken or creamed chicken or lobster or whatever you want them for, you can use the little center "nobs" to top them off.

Wiener Torte (Grandpa's Birthday Day Cake)

4 lb. flour
4 lb. almonds, blanched and
1 lb. butter chopped finely (to which you
1 lb. sugar add a few bitter almonds)

This is one of those unusual special cake recipes that comes from Europe. Paul Parker's mother, Mrs. Parker-Dunlap, was kind enough to give it to us. So far as we know, nobody has ever published any recipe like this in America.

Cream butter and sugar until white, and every grain of sugar is dissolved. Then put in almonds. Stir well again. Then add the flour. Spread thinly on a greased pan. There should be 4 or 5 thin layers. Bake until light golden brown in moderate oven. Let cool.

These should be baked the day before using, with a rich boiled custard.

Here is the recipe for a fine custard:

1 pint thin cream
1 teaspoon cornstarch
1 egg yolk

Dissolve cornstarch in small amount of the cream. Heat balance of cream in double boiler; stir in cornstarch; combine beaten eggs with sugar, and add to cream mixture. Remove from heat, add vanilla.

The custard should be spread generously between all layers except the top two layers, where a layer of raspberry or other fine preserves should be used. When served, decorate with whipped cream.

Molly's Real German Cheese Torte

12 slices dried toasted
1 cup sugar
1/4 cup melted butter
2 tablespoons cinnamon

Cheese torte is a kind of cake which if you like, you're crazy about. If your husband used to get it at his home, and you haven't known how to make it, just follow this recipe, and he'll howl for pleasure.

Nannie's cousin Molly sent a torte with the recipe, and it was just delicious.

The bread should be white bread, thoroughly dried and oven toasted so it makes very crisp, dry crumbs. (You can also use hollanlishauff if you prefer—a 6-oz. package is right.) Roll the bread till it is in crumbs; add the butter and cinnamon. Take out 1 saucerful for top of cake. Place the balance in bottom of buttered cake pan. Now for the filling:

2 cups cottage cheese
1/2 pint cream
1 cup sugar
1 teaspoon vanilla
3 eggs, well beaten
1 tablespoon flour

Beat eggs together with sugar, add pinch of salt and vanilla. Stir in the cream, the cheese and flour. Mix and strain. When smooth, pour filling over the layer of crumbs in the pan. Top it with a saucerful of crumbs. Bake about one hour.
Aggie’s Lemon Cream Pie

1 ¾ cups cake flour
1 teaspoon salt
3/4 cup sugar
1/4 cup water

We think lemon cream pie should be a real "delicacy," not a heavy dessert. This recipe makes a light, flaky, buttery crust and a filling that’s soft and "juicy."

Cut shortening into flour, work with knife or two forks until it is like coarse cornmeal. Mix with water which should be as cold as possible. Roll out on floured board. The quicker you work, and the less you handle dough with your fingers, the more flaky the crust will be. Turn two pie plates upside down, butter the outside and shape pie crust over them. Bake 14 or 15 minutes. For the filling, use:

4 egg yolks
3 egg whites
2/3 cup sugar
1 1/2 teaspoons sugar
2 tablespoons lemon juice
1 1/2 teaspoons cornstarch
Cinnamon

Beat egg yolks a little, add 1/4 cup sugar mixed with the hot water; work in double boiler about 4 minutes or until thick. Cool the 2 egg whites which have been beaten stiffly with the 1 1/2 tablespoons sugar added gradually. Pour into the baked pie shells. If you like a meringue top, make it of 3 egg whites, 1/2 teaspoon cream of tartar, 1/2 cup sugar. Beat egg whites until foamy, using wire beaters. Add cream of tartar, beat until it does not run when bowl is tipped. Add sugar gradually, keep beating until whites will stand in peaks. Spread over pie. Bake in very slow oven for 20 minutes.

Now if you do not care for meringue top, just fill the pie shells with the lemon cream filling. Pie is finished, except for the crisp brown crust on a cold, snowy day, and then getting a whirl of Christmas baking in the oven. He stands around waiting for a hot pie— one that really needs the cold, snowy day, and has enough good things in it to keep it fresh and "moist" for days.

Work the cold butter into sugar, using spoon. Add the flour, the dissolved yeast, the beaten eggs, and the lukewarm water. (Don’t separate eggs before beating.) You will have to work in the flour; work and beat dough well. Finally put in floured raisins and place in deep round pan or pie plates. Let rise in warm place. Bake 1/4 of an hour.

A Note from Aggie: Sara’s mother and my mother used to say, "You can tell a good cook by the way she dips into the butter-oven." A clergy head at the butter means the cooking will have something missing in flavor and goodness. It’s wrong to be wasteful, and it’s unnecessary, but it’s just as bad to be too specific of the good ingredients, just a lift more of the good ingredients, like butter and eggs, makes a world of difference in the taste and volume of your meats.

Christmas Cake

3 whole eggs
6 teaspoons sugar
1/4 cup butter (cold)
1/2 pint water
1/2 cup raisins
5 cents worth of buil
yeast or 2 cakes
6 cups flour

Pour always sugar there’s nothing coming into the dough before warming the flavors on a cold, snowy day, and then getting a whirl of Christmas baking in the oven. He stands around waiting for a hot pie— one that really needs the cold, snowy day, and has enough good things in it to keep it fresh and "moist" for days.

Work the cold butter into sugar, using spoon. Add the flour, the dissolved yeast, the beaten eggs, and the lukewarm water. (Don’t separate eggs before beating.) You will have to work in the flour; work and beat dough well. Finally put in floured raisins and place in deep round pan or pie plates. Let rise in warm place. Bake 1/4 of an hour.

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Danish Silver Cake

3/4 cup butter
1 1/2 tablespoons sugar
1 1/4 cups flour
1/2 cup sugar
1/2 cup almonds
1 1/2 teaspoons baking powder

Very excellent if treated right. Don’t skim on warming the sugar and butter; a little extra effort makes a wonderful difference.

Work the cold butter into sugar, using spoon. Add the flour, the dissolved yeast, the beaten eggs, and the lukewarm water. (Don’t separate eggs before beating.) You will have to work in the flour; work and beat dough well. Finally put in floured raisins and place in deep round pan or pie plates. Let rise in warm place. Bake 1/4 of an hour.

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Buttermilk Cake

4 eggs
1 1/2 cups sugar
1/2 cup flour
1 pint buttermilk (good measure)
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon almond browned, chopped
1/4 teaspoon cardamon or lemon rind

This cake has a lovely taste the buttermilk makes it more flavorful than regular white cake. And it stays moist and fresh for days.

Beat egg yolks well with sugar and butter. Sift flour and brown sugar; add alternately with buttermilk, almonds, and seasoning (cardamom or lemon rind). Fold in stiffly beaten whites. Bake in loaf pans, 1 hour in moderate oven.
Apple Cake with Potatoes

1% lb. cold, boiled 10 eggs
potatoes 1 cup sugar
% lb. butter 12 eggs
Apples Juice and rind of 1 lemon
Almonds, about 1/4 cup

A very old, and very fine recipe for an unusual kind of apple cake. This is, of course, an extra large portion, and can be baked for an ordinary 6-8 person cake.

The potatoes should be grated carefully, then heated over a slow fire, together with butter. Remove from fire. Add egg yolks, beaten well with sugar and lemon, then the chopped almonds and apples peeled and sliced (there should be about 3 to 5 cups). Mix well, and lastly fold in the stiffly whipped white of eggs. Bake about 1 hour in deep pan.

Potato Torte

% lb. sugar 1 lb. cold, boiled
12 eggs potatoes, grated
3 lemons seed

Goodness, nobody knows how old this recipe is. Sara’s grandma got it from her grandma. It’s just as good as it is old. It takes 12 eggs, yes, but it makes a big great torte, and as fine a holiday treat as you can imagine.

Best sugar and egg yolks (always stir the same way) for about 20-30 minutes. Add grated rind and juice of lemons. Then the stiffly beaten egg whites. Lastly add the grated potatoes gradually. Bake in well greased or buttered deep pan, about 1 hour.

Dr. Dale’s Recipe for a Happy Life: Good friends, good work, good food, good rest and good sense in guarding your good health.

Now prepare the batter to go over apples. Combine the blanched and chopped almonds with the egg yolks and sugar which have been stirred until thick; fold in the stiffly beaten whites. Add a few drops almond extract.

Place in oven that’s barely warm. Bake until top of torte is golden brown and well set. Serve lukewarm, with whipped cream in pan it was baked in.

Krabbelur (Curley’s Favorite Sweet-Treat)

3/4 lb. flour 1 teaspoon baking powder
3 pint milk 6 large apples
1 egg

Curley’s never so happy as when Sara decides she’s got time, of a winter’s evening, to make “Krabbelur” — or “apple plumpkings” — as he calls them. They’re delicious served hot, with a good steaming cup of coffee or tea.

Mix all ingredients (except apples) in bowl. Add peeled and cored apples cut into 1-inch slices. Drop mixture into deep, very hot fat, by tablespoonful. Be sure you have a couple of apple pieces in each spoonful. When done nice and brown, lift out of fat and place on brown paper. Serve while hot.

Sweet Yellow Buns

3 eggs butter and 2 eggs
% cup sugar hard combined 1 tablespoon sugar
2 cups flour 1 pint lukewarm milk

1 % cup cake

These are a little richer than ordinary yeast buns, and they have that nice golden color that eggs give. They’re not very sweet, just enough to make them a little “special,” like something you might serve for Sunday breakfast or Sunday supper.

Work shortening and flour with fork or fingers until it is like coarse meal. Dissolve yeast in sugar; beat whole eggs, work all together with fork. Beat well. Let rise in warm place. Pour into buns; let rise again. Bake in hot oven 30 minutes.

Zwieback for Tea (Grandmother’s Bikkies)

1 1/4 lb. flour (8 cups) % pint milk
3% teaspoons baking % tablespoons cardamom, powdered
2% lb. butter or, if preferred.
3 tablespoons sugar 4 eggs

Serve these Bikkies with a big cup of tea. It’s a welcome change. They are little crumbly “bikkies,” as we used to call them, that Aggie’s grandmother always had on hand in a special jar in her china-exposure. This cup-board used to smell of honey and spices, and of these lovely little zwiebacks. One feature is, these are as good a month after as the day they were baked, if kept in a little jar.

Sift flour and baking powder and sugar 8 times. Work this together with butter as for pie dough. Add eggs beaten lightly (whole) and cold milk. Roll into thick rolls; cut pieces in size of large walnuts. Form into round balls. Place on cookie pins a little apart. Bake quickly. When cool, cut in two, with sharp knife.

Retain well. Let rise in warm place until crisp throughout. Be careful about having the heat at its very lowest when you put them in the oven for the drying process.
Rich Creamy Sandcake

1/2 lb. butter
1 cup sugar
6 eggs
1/2 cup cornstarch
Grated rind of 1 lemon

It seems like sandcake is sandcreated, because it should be right anything but dry. It should be rich and almost ‘jucy’ you might say. This is one of those Danish recipes that Sara got from a good friend of their family, and it real Danish baking.

To get a fine-grained cake, work butter until creamy; then add sugar and lemon. Stir and beat till sugar is completely dissolved, about 15 to 20 minutes. It’s quicker to use a wire beater. Beat whole eggs well, add a little at a time to butter and sugar mixture. Finally, add flour and cornstarch, sifted together 3 times. Blend this in lightly. Do not work too much, only fold in carefully till just blended in. Bake in loaf pan about 35-60 minutes.

Small Filled Cakes

1 lb. flour
1/4 lb. sugar
4 eggs yolks
1/4 lb. butter

If you’d like to serve these with regular cookies or cakes, try these little filled cakes. They’re easy to make, and they’ll be a big surprise because hardly anybody expects fancy cookies known how to make them.

Mix flour, butter, and sugar with fork. Add yolks of eggs. Let dough stand 1-1/2 hours. Roll out for cookies, about 1/4-inch thick.

Line small cup cake forms with pastry. In each place a large teaspoon of either filling. Then, roll the cream, or any good jam that’s not ‘runny.’ Cover top with pastry as for pie. Be sure to have edges pinched together. Bake till pale yellow.

For boiled custard: 1 large cup (about 1/2 pint) half milk and cream; 1/2 teaspoon vanilla; 1 tablespoon flour; 2 egg yolks. Cook in double boiler.

Snowballs

9 cups flour
1 1/2 lb. butter
1 pint hot milk
1/4 teaspoon salt

Now you might think that this looks extravagant, like the Schena Pudding, but it isn’t at all, any more than they are. When we have company of a winter’s evening and want to serve something nice, we often make a Snowball, instead of serving several different kinds of cakes.

Melt butter, stir in flour; when well blended, add boiling hot milk, stirring well; keep over fire until smooth. Remove to deep bowl, add salt, let cool slightly. Add eggs, one at a time, working well before adding each egg. Drop batter from teaspoon into piping hot lard or other shortening. Fry the snowballs like doughnuts, only do not let them get brown; they should be yellow, and need very little cooking in the deep fat. They look and taste delicious when heaped into glass dish or other nice serving dish, sprinkled with powdered sugar, served with a heaping cup of good coffee.

Mrs. Ellis’ Light Rye Bread

6 cups white flour
1/4 teaspoon salt
4 cups rye flour
2 teaspoons sugar

About 1-1/2 pints milk
3 cents worth bulk yeast

Lovie often says she thinks Paul fell in love with her after he had lived with his wonderful homemade rye bread. It’s the kind that keeps well.

Have the milk lukewarm; dissolve yeast in salt and sugar. Mix ingredients with flour, first with a spoon, then with a mixer. Work until dough is smooth and elastic and does not stick to hands or bowl. It should be a little firmer to the touch than white bread. Cover, set in warm place to rise until double its size. Knead. Let rise for about half an hour. Form into loaves. Place in greased pans. Brush with butter or oil. Let rise well. Bake in moderate oven 50-60 minutes.

Crescents (Mrs. Wintergreen’s Speciality)

This is a very large portion. One-half portion will yield about 80 cakes.

Mix flour and shortening as for pie crust. Add water and vinegar. Mix lightly and quickly with fork or spatula. Roll out into round shape about the size of a large cake pan. Cut into triangular pieces just as you cut up a pie. Roll each piece from the wide edge. Dip in egg (1 whole egg, beaten lightly), then in sugar and shredded almonds. Form into crescents on cake pan.
Desserts—A Final Touch

Most families like desserts, and especially new and interesting kinds they aren’t used to expecting. Some of these may take a little more time than ‘ready-made’ desserts, but we can’t help feeling that most really good things do take just a little more time, and more time, and are more worth while. The Strawberry Bomb (which can be made with canned fruits, too, in winter) is a beautiful dessert for grand occasions. Warm desserts are a treat. Try the Catherine Prune Cake-Dessert.

Tante Therese’s Royal Hoff Dessert

1/2 meringue “cookies” 12 almond macaroons
1 glass fruit wine or 1/2 lb. sweet cooking
Sherer
3 tablespoons water chocolate
1 cup whipping cream Custard

Well, counting both looks and taste, this probably is the grandest dessert we know. It looks like a little boy’s dream of what he’d like to have on his birthday; and it tastes even more like something special.

If you want, you can use the small booth kind for the “meringues”; or you can make some yourself (see page 15) about circumference of a half dollar. The macaroons MUST be almond macaroons, NEVER coconut. For recipe, see page 15, if your baker doesn’t have them.

Royal Hoff Dessert should be served on large glass platter, or some other big serving dish that has depth of at least an inch and a half; or you can make it in small molds in the filling. See little wine on each macaroon and place in bottom of platter, or one on each individual plate. Spread

custard over macaroons (see recipe below for custard). On top of this, place a layer of meringues. Have the chocolate melted in double boiler together with the 3 tablespoons water. Pour over meringues; be careful to distribute chocolate so there will be some on each meringue. Sprinkle the almonds (blanched and shredded in long strips) on top of chocolate. Now decorate with the whipped cream; if you are using a large platter, cover the bottom. This will make a bowl that will be a dark center of the chocolate showing. And if this doesn’t give you a new reputation for being a chef, we’re sure it will surprise us.

Filled Strawberry Bomb

2 heaping cups straw- 1/4 cup water
berries for boiling 1 envelope plain
1/2 cup large, WHOLE strawberries

I wish you could just picture this wonderful dessert to yourself. A great big glowing “bomb” bustling with red strawberries and fluffy whipped cream. When you can’t get strawberries, you can use canned fruit, like peaches or pineapple or even fresh oranges, though of course, nothing is so pretty or tasty as strawberries for this bomb.

(Notice you need 4 cups of berries in all—for boiling, 2 for the filling). First you make the "shell" of the bomb. Boil the 2 heaping cups of berries until the juice is clear. Then add the water. Strain through cloth; do not merely crush berries, they must be strained as juice should be very clear; should measure one pint. Add sugar and the envelope of gelatin.

Place bowl in ice water or very cold water until jelly begins to "set." Then pour some of it into a small shallow bowl; this will be the form for the bomb. You pour in enough to line the bowl thickly. Keep turning bowl so jelly will stick to the sides. Let stand to stiffen. (You will have some of the jelly left over in the first bowl in which you mixed it with sugar and gelatin; save this, placing this bowl in hot water to keep jelly liquid.)

Now when the “shell” is set, good and firm, you are ready to put in your beautiful bomb, above for filling. Dissolve the tablespoon of gelatin in small amount of water. Whip the cream, add gelatin and whole strawberries. Pipe this filling into center of the “shell” in the big bowl; heap it up in the middle, so you will have room for the liquid jelly which has kept over the night. Alternate layers of cream with gelatin till the jelly until the bowl is full. Keep very cold. Turn out when ready to serve, and decorate with whipped cream.

Rice Mold a la Mortimer

1/4 cup rice 1/2 teaspoon vanilla
1/3 pints milk 1% tablespoons sugar
2 tablespoons melted 1/4 cup whipping cream
1/2 cup whipping cream

As Madeleine says, this makes a substantial kind of dessert after a light meal of vegetables or eggs or fish, but it’s also very good a la carte.

Cook the washed rice and milk in double boiler about 40 to 45 minutes. Remove from fire and add other ingredients, including the gelatin which should first be dissolved in a little water and melted over steam. Add the whipped cream last. Mix all together, when it should be turned out on round platter. Fill center with a fruit compote as peaches or whatever you have.
**Princess Pudding (Warm)**

1 cup flour  
1/4 cup almonds, chopped fine  
1/2 lb. butter  
2 cups milk  
Salt, sugar to taste  
8 eggs  
Cardamom (ground)

A warm and substantial dessert after a light or meatless meal. This portion serves 8 people.

Make a thin white sauce like this: melt butter, smooth the flour in gradually, then heated milk; cook till smooth. Remove from fire, add egg yolks which have been beaten with sugar and a spice, until thick; add chopped almonds. Pour into well buttered baking dish, which has been dusted with crumbs. Top the pudding with crumbs. Bake in moderate oven in pan of water 1/2 hours.

Serve hot with boiled custard or sauce made of served fruit juice and sugar. Serve with raspberry marmalade or whipped cream.

**Summer Dessert**

3 egg yolks  
3 whole eggs  
1 or 2 tablespoons sugar  
1/2 cup fresh strawberries, crushed and passed through a strainer or colander.

cup whipping cream 1/2 envelopes gelatin

This refreshing dessert is equally fine with other fruits in season, as well as with strawberries. You can use raspberries, peaches, or apples cooked or steamed without water.

Put whole eggs, yolks and sugar into bowl.

Whip over steam or place bowl in water just under boiling point. Whip till white and thick and warm, about 15-18 minutes. Remove bowl from heat. Add strawberries (or other fruit), sweetened to taste, and dissolved gelatin, whipping all the while. Let cool a little, shouldn't set entirely, then add the stiffly whipped cream. Pour into wet mold. Put in ice-box or cold place.

To serve: Turn out of bowl. Decorate with whipped cream and large strawberries.

**Refreshing Fruit Juice**

**Berries**

Sugar  
Wine-spirits (pure alcohol)

This is a raw-fresh drink that's lots more thirst-quenching than any artificial drink, and that gives you the delicious summery treat of fresh berry juice long after the last leaf is off the trees, and berry-time seems a hundred years away. It's not a wine, it's a fruit-drink that keeps for ages.

**IMPORTANT**—The wine-spirits simply means just a little you still get at your drugstore. Tell the druggist what it's for.

Use different kinds of berries together, as for instance cherries, currants, raspberries, strawberies, blackberries, loganberries or any juice berries.

Clean and pick the berries, removing pits from cherries, etc. Soak berries in warm water, thickenest bit with cornstarch. Sauce should be cold.

(For Winter Too!)

Whip over steam or place bowl in water just under boiling point. Whip till white and thick and warm, about 15-18 minutes. Remove bowl from heat. Add strawberries (or other fruit), sweetened to taste, and dissolved gelatin, whipping all the while. Let cool a little, shouldn't set entirely, then add the stiffly whipped cream. Pour into wet mold. Put in ice-box or cold place.

To serve: Turn out of bowl. Decorate with whipped cream and large strawberries.

**Note—**The remaining pulp should be placed in glasses, and can be used as marmalade. Try it this way: between layers of a layer cake, it's delicious. Make a plain white cake into 8 thin layers; between two, use this berry filling, and between last layers use a rich custard filling. Top with whipped cream.

**Cathrine Prunes Cake-Dessert**

10 eggs  
1/2 lb. sugar  
1 pint cream, half milk  
1% teaspoons flour  
1 lb. large prunes, soaked over night or several hours  
Almonds

Juice of 1 lemon  
Grated rind of 1/2 lemon

This is more like just a cake, it's a luscious dessert if you eat it lukewarm. Eat cold, it's a lovely torte served with your coffee.

Beat eggs with sugar and flour until thick and white. Scald cream and milk; pour over eggs, cook carefully to a custard. Remove stones from prunes; place a blanched whole almond in each. Whip whites of eggs very stiff; fold into the cooled custard. Add lemon juice and rind. Place prunes in bottom of deep buttered baking dish. Bake slowly about 1/2 hours. Decorate with whipped cream. Can be eaten warm or cold. Serve in dish it was baked in.
Holiday Sea Foam
1 cup water
2 cups white sugar
2 egg whites
1/2 cup chopped nuts
1/2 cup raisins, dates or figs
You can use raisins, dates, and figs, or any one of these fruits alone, if you like. Be sure to use nuts. The more the merrier this holiday candy will be!

Boil sugar till it spins a thread. Remove from fire. Dip in egg, chill. Roll in powdered sugar. Add nuts and fruits, few drops of vanilla. Whip till cool. Drop by spoonfuls on wax paper or buttered pan.

Creamy Butter-Fudge
3 cups sugar
3 cups milk
3 heaping tablespoons cocoa or 2 squares bitter chocolate
1 heaping tablespoons butter
Vanilla
Nutmeats (large pieces)

Boil sugar, milk and cocoa (or chocolate) till it forms firm (not hard) ball in cold water. Remove from fire. Drop butter into candy, but do not stir! When you feel pan is lukewarm underneath, whip fudge vigorously, till lighter and creamy. When shine changes to dull finish, add nutmeats and vanilla. Pour onto buttered pan or drop by spoonfuls onto buttered plate.

Pull Taffy
1/2 cup sugar, brown
1 cup syrup
1 cup molasses
1/2 teaspoon soda
Lorina May and Ted and Lorrie and Paul are great hands (steaky hands, Clem says we should write) at making pull taffy. My, many and many a time we had taffy pulls in our young days, too. The finest candy never tasted better.

Boil one, ignite, temper a little, cool, till mixture hardens quickly in cold water. Add soda, stirring it well. Pour into buttered tins; when cold enough to handle, pull. Should be pulled till it looks milky and loses glossy look. Cut into chunks.

Butterscotch (or Clem's Mistake)
1 cup corn syrup
1 tablespoon vinegar
Butter size of big egg
1 cup sugar
1 heaping tablespoon vanilla

Remember when he was supposed to add vanilla to Aggie's butterscotch, and he put in Syrup Peppin by mistake! Well, the butterscotch turned out fine, and we all thought the flavor was awfully good. We're told you to use vanilla—but, of course, if you want to try Clem's mistake—why, go ahead.

Ball all ingredients; when mixture forms a hard ball in cold water, remove from fire, add vanilla. Pour in buttered tin. When cooled, break by striking with a strong knife.

According to Paul Parker
I think it might interest our Party Line friends to know that the senna leaves used in Syrup Peppin are the very finest Alexandrian senna leaves, specially selected for the Caldwell Company. And the cascara comes from cascara sagrada trees that grow in the fresh sunny air of California. These natural laxative ingredients are skillfully blended and made, according to Dr. Caldwell's method, with pure peppin and refreshing aromatics, to the finest medicine I know.

Wilhelmina Witherspoon Says:
Folks are always asking me how I manage to keep going at my age. My age! The ideal! You'd think that eighty-five... well, anybody, you know, has to get on an old lady the way they talk. But if you want my recipe for keeping up, you might ask any one of the young folks, why I'll be glad to tell you. Don't think too much about yourself. Eat plenty of fruits and vegetables and don't be afraid of walking. And above all, don't get your system out of order, without doing something to get your system back in order. Keep to nature's way of doing it, too. Dr. Caldwell had the right idea when he made Syrup Peppin out of senna and cascara, good natural vegetable ingredients. Keep Syrup Peppin on hand, I say, for your health's sake.

Mrs. Sam Miller Says:
In measuring ingredients for any cake or whatever you're making, did you ever notice how much easier it is to measure the liquid? A half glass of milk, a spoonful of fruit puree, and a half cup of sugar. But the dry or solid ingredients are a lot more trouble... "half a square of chocolate..." you know how hard it is to divide that accurately. That's one reason why I think Dr. Caldwell was wise in making Syrup Peppin a LIQUID medicine. You can put the right dose more accurately and in a way the young folks can understand.

Little Miss Polly, Aged Five
I like Syrup Peppin very much. I call it Tummy Yum because it tastes so good. All the boys and girls I know also like it. I have made up a little poem about Syrup Peppin. Here it is:

Syrup Peppin's good for you,
Tastes very good and that helps, too.
When my tummy has ache
Syrup Peppin's what I take.

Lorie Ellis: The Caldwell Company asks you to thank you for your friendship on "The Line."
Dear "Party Line" Friend-

We send you our new Cook Book with the very best wishes of the Caldwell Company, Clem, Curley, and us two.

Do be sure to try the recipes! We thought you would be most interested in having the kind that you just can't find anywhere. So most of these are really secret recipes that have been given out only to the family and to close friends—but we surely feel like no one is a better friend than a Party Line listener. That's why we are happy to share all these treasured recipes with you. Although you may find them very different from anything you've tried before, you'll see they are easy to make, and delicious because they are made of simple, wholesome things.

Thank you for wanting the Cook book! Good luck with it, and we'll be waiting anxiously to know how you like it.

Your friends,

Sarah Peters, Aggie Tuttle