

RECIPE LIST

for
"Star In My Kitchen"

The following list of recipes will be demonstrated at "Star In My Kitchen," motion picture cooking school, at Calumet theatre, Thursday, Friday and Saturday afternoons of this week. The picture is sponsored by Barrington merchants and The Review.

DANISH COFFEE BREAD

(Recipe makes 3 cakes, 7x11 in.)
Temperature: 400° F.
Time: About 30 minutes.
1 cake compressed yeast.
2 tablespoons lukewarm water.
1 1/2 cups milk, scalded and cooled.
1/4 cup melted Spry.
1/4 cup sugar.
1 1/2 teaspoons salt.
18 to 20 cardamom seeds, crushed (1 1/2 teaspoons).
Grated rind of 1 lemon (1 tablespoon).
2 eggs, well beaten.
6 cups Pillsbury's Best Flour.
1/4 cup butter.

1. Soften yeast in lukewarm water.
2. Add remaining ingredients in order given, except the last 1/4 cup butter reserved for steps 4 and 5. Mix well.
3. Place in greased bowl; cover and let rise in warm place (80 to 85° F.) until double in bulk (about 2 hours).
4. Turn out dough on floured board; knead until dough is smooth and elastic. Roll out 1/4 inch thick; dot center with small bits of butter, using 1/4 cup.
5. Fold over one-third of dough to center butter; dot top of this fold with remaining butter; fold unbuttered dough over this, pressing edges together firmly.
6. Roll out 1/4 inch thick; fold each end to center; fold again making 4 layers of dough.
7. Pat and roll out 1/4 inch thick. Spread center of dough with cooled Fruit Filling.

FRUIT FILLING

- 1 cup sliced dates.
- 1/2 cup currants.
- 1/2 cup raisins.
- 1/2 cup water.
- 1/2 cup sugar.
- 1 teaspoon cinnamon.
- Few grains of salt.

Put all ingredients together in saucepan; stir and cook until thick. Cool.

8. Fold one end of dough to center to cover filling; fold over remaining end of dough to center with edges meeting but not overlapping.
9. Pat or roll out 1/4 inch thick; cut into 3 sections. Place each in greased pan, or place side by side in large pan with melted butter brushed between the sections.

TOPPING

- 1 egg white.
- 1 tablespoon water.
- 1/4 cup sugar.
- 1/4 teaspoon cinnamon.
- 1 cup chopped or sliced almonds.

10. Stir egg white and water together. Use to brush over top of each cake.
11. Combine sugar and cinnamon; sprinkle over dough. Sprinkle almonds on top.
12. Cover and let rise about 45 minutes. Bake in moderate oven. When cool, cut crosswise into 1/2 inch strips to serve.

BEAUTY CARE FOR THE HANDS

When your hands look rough and red from washing dishes with ordinary soap switch to Lux in the dishpan. You'll be amazed at the results—your hands will grow softer and whiter—dishpan hands will disappear.
Lux doesn't dry the oils of the skin because it has no harmful alkali which ordinary soaps may have. That's why it's like beauty soap right in the dishpan. The economical big box costs surprisingly little, too.

ONE CRUST PIE OR BAKED PIE SHELL

- 1 1/4 cups sifted Pillsbury's Best Flour.
- 1/4 teaspoon salt.
- 1/4 cup Spry.
- 3 tablespoons cold water (about).

Sift flour and salt together. Add 1/4 of Spry to flour. Cut in with pastry blender or two knives until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tablespoon at a time, over mixture. With a fork, work lightly together until all particles are moistened and in lumps. Add just enough water to moisten. Press dampened particles together into a ball. Do not handle

dough any more than necessary. To make a one-crust pie with Spry Pastry Mix, use 1 1/4 cups of the Mix.

BANANA COCONUT ROLLS

- 6 firm ripe bananas.
 - 2 tablespoons lemon juice.
 - Shredded coconut.
- Peel bananas. Roll in lemon juice and then in coconut. Place in well-greased baking dish and bake in a moderately hot oven (400° F.) 15 to 20 minutes or until coconut browns and bananas are tender. Serve hot with hot lemon, orange or other fruit sauce. Six servings.

BANANA TEA BREAD

- 1 1/2 cups sifted Pillsbury's Best Flour.
- 1/4 teaspoon soda.
- 1 1/4 teaspoons cream of tartar.
- 1/4 teaspoon salt.
- 1/4 cup Spry.
- 1/2 cup sugar.
- 2 eggs, well beaten.
- 1 cup mashed banana (2 to 3 bananas).

Sift the flour, soda, cream of tartar and salt together 3 times. Rub the shortening to a creamy consistency with the back of a spoon. Stir the sugar, a few tablespoons at a time, into the Spry and continue stirring after each addition until light and fluffy. Add eggs and beat well. Add flour mixture alternately with banana, a small amount at a time. Beat after each addition until smooth. Pour into well-greased loaf pan and bake in moderate oven (350° F.) about 1 hour or until bread is done. Makes 1 loaf, about 8 1/2 x 4 1/2 x 3 inches.

LEMON MERINGUE PIE

- 1/4 cup water.
- 7 tablespoons cornstarch.
- 1/4 cup water.
- 1 1/4 cups sugar.
- 3 egg yolks, slightly beaten.
- 1 lemon (grated rind and 1/4 cup juice).
- 1 tablespoon butter.
- 1 baked pie shell.
- 2 egg whites.
- 8 tablespoons sugar.
- 1 teaspoon lemon juice.

Mix 1/4 cup water and cornstarch to this paste. Combine 1 1/4 cups water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook 10 minutes, doubling to thickens; return to double boiler and continue cooking until thick and smooth (15 minutes). Pour over slightly beaten egg yolks, return to double boiler, and cook 1 minute longer. Add lemon rind and juice and butter and blend well. Cool, stirring occasionally. Pour into pie shell. Beat egg whites until stiff but not dry. Add sugar gradually (1 tablespoon at a time), beating constantly. Add lemon juice and beat. 1/2 Spread meringue lightly on filling and bake in slow oven (325° F.) 20 minutes, or until firm and delicately browned.

CARMALLOW FROSTING

- 1/4 cup granulated sugar.
- 1/4 cup hot water.
- 3 tablespoons Spry.
- 2 tablespoons butter.
- 1/2 teaspoon salt.
- 1/4 teaspoon vanilla.
- 1/4 cup caramelized sugar syrup.
- 3 1/2 cups sifted confectioners' sugar.
- 1 egg yolk, unbeaten.
- 6 tablespoons scalded cream (about).

Place granulated sugar in skillet and stir constantly over medium heat until sugar is melted and rather dark. Remove from fire, add hot water gradually, and stir until dissolved. Combine Spry, butter, salt, vanilla, and caramelized sugar syrup and blend. (Remaining syrup can be used for future use.) Add 1/4 cup confectioners' sugar gradually, creaming well. Add egg yolk and mix well. Add remaining sugar, alternately with cream, beating smooth and stiff enough to spread. Add just enough cream to make a nice spreading consistency. Makes frosting enough to put between layers and on top and sides of Carmallow Chocolate Cake.

CARMALLOW CHOCOLATE CAKE

- 1/2 cup Spry.
 - 1/4 teaspoon salt.
 - 1 teaspoon vanilla.
 - 1 egg, unbroken.
 - 2 ounces chocolate, melted.
 - 2 teaspoons baking powder.
 - 1/2 teaspoon soda.
 - 2 cups sifted Sno-Sheen Cake Flour.
 - 1 cup milk.
 - 2 marshmallows.
- Combine Spry, salt and vanilla. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beat

Gee Whiz—That's Easy!



Phoebe Abernethy is showing Deede Abot, in "Star In My Kitchen," how a lemon meringue pie should look.

ing thoroughly after each addition. Add melted chocolate and blend well.

Add baking powder and soda to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with milk, beating after each addition until smooth. Four batter into two 8-inch layer pans greased with Spry. Bake in moderate oven (350° F.) 30 to 35 minutes. Cut marshmallows in halves with scissors. Pressing cut sides against cake, spread on top of each layer. Spread Carmallow Frosting between layers and on top and sides of cake.

HOT TEA

The best way to make hot tea is as follows: Use an earthenware or crockery teapot. Rinse the teapot with boiling water. A teaspoonful of Lipton's Tea for each cup and one for the pot is sufficient for most tastes, although some like it stronger. Pour on freshly boiling water (it must be boiling), let steep from 5 to 6 minutes and pour off. Add sugar and milk or lemon to taste.

CRISP OATMEAL COOKIES

- 8 cups Quaker Oats.
- 1 cup brown sugar.
- 1/4 cup boiling water.
- 1/4 teaspoon salt.
- 1 cup Pillsbury's Best Flour.
- 1 cup Spry.
- 1 teaspoon soda.

Mix the Quaker Oats with the sugar and flour; add remaining ingredients and mix well. Dissolve soda in boiling water and add to mixture. Form the dough into a roll and chill thoroughly. Slice thin, let steep from 5 to 6 minutes and pour off. Add sugar and milk or lemon to taste.

ASPARAGUS—VELVETEAU SAUCE

- 1 lb. Kraft Velveta.
 - 1/2 cup milk.
- Hot cooked asparagus. Slowly heat the Velveta and milk in the top of a double boiler, stirring occasionally until Velveta is melted. Serve a generous portion of this hot sauce over each portion of asparagus.

BANANA FRITTERS

- Melted Spry.
 - 4 medium bananas.
 - 1/4 cup Pillsbury's Best Flour.
 - Fritter batter.
- For shallow frying, have 1 inch of melted Spry in frying pan. For deep-fat frying, have deep kettle 1/2 to 3/4 full of melted Spry. Heat Spry to 375° F. (or until a 1-inch cube of bread will brown in 40 seconds). Cut bananas crosswise into quarters, halves or 1-inch thick pieces. Roll pieces in flour, then dip into fritter batter, completely coating the banana with the batter. Shallow fry or deep-fat fry in the hot Spry 4 to 6 minutes or until brown and tender. Drain on unglazed paper. Serve very hot. Six to eight servings.

BANANA FRITTERS

- 1 cup sifted Pillsbury's Best Flour.
 - 1/4 cup sugar.
 - 1 1/4 teaspoons salt.
 - 2 teaspoons baking powder.
 - 1 egg, well beaten.
 - 1/4 cup milk.
 - 2 teaspoons melted Spry.
- Sift together the flour, sugar, salt and baking powder. Combine egg and milk, and add gradually to dry ingredients, stirring until batter is smooth. Then stir in Spry. This is a stiff batter.

POTATO SALAD

- 4 cups sliced cooked potatoes.
 - 2 cups sliced celery.
 - 1/4 cup mayonnaise.
 - Salt, pepper.
- Miracle Whip Salad Dressing. Lettuce. Boiled or baked ham. Stuffed olives.
- Toast together the potatoes, celery, capers, seasonings to taste, and salad dressing to moisten well. On a round chop plate place a border of crisp lettuce. Add a row of sliced ham, then all the center of the plate with potato salad so

Combine peaches, sugar, tapioca, and salt. Let stand while pastry is being made.

Roll 1/4 of pie dough and line a 3-inch pie plate. Roll remaining dough and cut in narrow strips (about 1/4-inch).

Place fruit mixture in pastry-lined pie plate and dot with butter. Arrange pastry strips across top to form attractive lattice. Trim the moisture edge, and place wider strips (1/4-inch) around rim. Press with finger tips to seal edge. Bake in hot oven (425° F.) 30 to 40 minutes. To use Spry Pastry Mix, use 3/4 cups of Mix and about 5 tablespoons water.

AUNT JEMIMA WAFFLES

1. Measure 2 cups Aunt Jemima Ready-Mix for Pancakes into mixing bowl. In another bowl beat 1 egg and combine with 2 cups milk or water. Pour liquid and 2 tablespoons melted Spry into four. Beat smooth. This makes 6 waffles.
2. Have waffle iron hot enough to bake a waffle perfectly in three minutes.
3. Grease iron lightly. An electric iron requires no greasing at all. Paraffin has been brushed lightly on it before its original use.
4. Serve waffles as soon as done. Never stack. Stacking spoils crispness.

SPRY PIE CRUST

- 2 1/2 cups sifted Pillsbury's Best Flour.
- 1 teaspoon salt.
- 1/4 cup Spry.
- 5 tablespoons cold water.

Sift flour and salt together. Add 1/4 of Spry to flour. Cut in with pastry blender or two knives until mixture is as fine as meal. Add remaining Spry and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tablespoon at a time, over mixture. With a fork, work lightly together until all particles are moistened and in small lumps. Add just enough water to moisten. Press dampened particles together into a ball. Do not handle dough any more than necessary. To make a two-crust 9-inch pie—To make a two-crust pie with Spry Pastry Mix, use 2 1/2 cups of the Mix. Cold milk may be used instead of water for pastry with a special golden bloom.

SPRY PASTRY MIX

- 4 lbs. (16 cups) Pillsbury's Best Flour.
- 2 tablespoons salt.
- 2 lbs. (4 1/2 cups) Spry.

Sift flour and salt together into a large bowl. Add 1 lb. Spry to flour and cut in until mixture is as fine as meal. Add remaining 1 lb. Spry and continue cutting until particles are size of a navy bean. Put Spry Pastry Mix in a covered container and store on the pantry shelf for use as needed. Do not keep Spry Pastry Mix in the refrigerator—it will stay fresh and sweet at room temperature for an indefinite period. This amount of Spry Pastry Mix will make: 17 one-crust pies, or 8 two-crust pies and 1 one-crust pie, or 8 1/2 dozen 3-inch tart shells.

FEATHER SPONGE CAKE

(Recipe fills 16-inch tube pan)
Temperature: 350° F.
Time: About 1 hour.

- 6 egg yolks.
- 1 cup sugar.
- Grated rind of 1 orange (1 tablespoon).
- Juice 1 large orange (1/4 cup).
- Boiling water (about 1/2 cup) see step 2.
- 2 1/2 cups Pillsbury's Sno-Sheen Cake Flour.
- 1 tablespoon baking powder.
- 1/4 teaspoon salt.
- 6 egg whites.
- 1 cup sugar.

1. Beat egg yolks until very thick and light; gradually beat in 1 cup sugar. Stir in orange rind.
2. Measure orange juice; add boiling water to make 1 cup liquid. Add gradually to egg yolk mixture, beating constantly with rotary egg beater.
3. Sift flour, baking powder and salt together; add, from sifter, cutting and folding into batter.
4. Beat egg whites until stiff but not dry; gradually beat in remaining 1 cup sugar to make a thick, lustrous meringue.
5. Cut and fold carefully into batter.
6. Bake in large, ungreased tube pan in very moderate oven.
7. Invert and cool cake in the pan.
8. When cold, cake may be frosted or not as desired. It is delicious split into 3 layers crosswise and put together with orange cream filling after which the top is sprinkled with powdered sugar or covered with icing made by moistening powdered sugar with orange juice to a spreading consistency.

LATTICE TOP PEACH PIE

- 3 1/2 cups canned sliced peaches, drained.
- 1/4 cup sugar.
- 1 tablespoon quick-cooking tapioca.
- 1/4 teaspoon salt.
- 1 recipe Spry Pie Crust.
- 1 tablespoon butter.

estimate how much soap is needed (it's really very little) for rich heating suds in hard or soft water.

White clothes should be soaked an hour or two or overnight. If you soak your white clothes even ten minutes in Rinsosuds, the results will be amazing. If there are badly soiled spots, sprinkle a little dry Rinsos on them, roll the garment and push it well under water. The water for the first rinse as hot as is available, preferably around 140 degrees. Several loads of clothes may often be washed without changing the water in the machine. When the suds die down, the cleaning power of the soap is spent. Either add more Rinsos—or if the suds have become very dirty, make a fresh solution.

The more completely the dirty suds are wrung or spun out of the clothes, the easier the rinsing is, and the less hot water is required. Have water for the first rinse as hot as the wash water. In the second and third rinses, use as hot water as convenient.

In washing machine or tub, Rinsos and lukewarm water washes colored clothes and linens so they keep bright as new. To avoid fading and streaking, never use hot water, harsh bar, chipped or powdered soaps. Never soak colored clothes longer than 20 minutes, and then only provided they are color-fast.

Shake Rinsos into tub and add lukewarm water. Sprinkle dry Rinsos on soiled spots, roll garments and push well under water. Wash in lukewarm Rinsos suds. Rinsos in lukewarm to cool water.

SALAD BOWL

- Lettuce.
- Cooked peas.
- Cooked cauliflower.
- Cooked green beans.
- Cooked carrots.
- Radishes.
- Tomatoes.
- Watercress.

Miracle Whip Salad Dressing. Line a salad bowl with crisp lettuce. Then in separate lettuce cups put generous portions of peas, cauliflower, carrots, green beans, sliced radishes and sliced tomatoes. Place these sliced lettuce cups around the rim of the bowl, and fill the center with watercress. Serve with Miracle Whip Salad Dressing.

PANCAKES

1. Mix milk or water with an equal amount of Aunt Jemima Ready-Mix for Pancakes. In a twinkling the batter is ready.

REVIEW

Want Ads

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Every well satisfied customers tell of their results from Review Ads

THE REASON FOR THESE OUTSTANDING RESULTS IS SIMPLE

The large majority of families in Barrington, Lake Zurich and surrounding communities read The Review. It is read by more persons in this community than is any other newspaper.

Here Are A Few Recent Review Want Ad Results Reported

Eleven girls answered a Review help wanted ad inserted by Mrs. S. Lipsitz.

Ben Landwerer rented a 5 room flat through a Review want ad and had 10 prospective customers to select from.

R. K. Magee rented a 4 room house with a three line Review ad. Eight persons answered the ad, one of them taking possession.

Mrs. John Ahlgren advertised spring chickens for sale in two issues of The Review. She had several replies each week, selling all the chickens that were ready for market.

Chris Heckenmiller advertised a 24-inch power mower and an electric welder for sale in The Review want ad column. He moved better buyers as the result of the ad, and received inquiries on the mower after it had been sold.