

# *The Joy of Entertaining*



By Florence Imlay, Pearl J. Haak  
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# The Joy of Entertaining

By FLORENCE IMLAY, PEARL J. HAAK, and ELIZABETH HELTON

We all enjoy sharing the hospitality of our homes. Having relatives and friends drop in for a visit or in response to an invitation gives family members a feeling of satisfaction and security in friendships. This is true for children and young people also. Hence, entertaining at home plays an important part in their development and growing-up.

Much of our entertaining consists of serving a cup of tea or coffee and a dessert that one happens to have at the moment. Once in awhile you may wish to do something more elaborate, and it is the purpose of this publication to help you plan for those occasions.

## SOCIAL GRACES

A gracious hostess has the ability to make people feel welcome and at home. She, too, will enjoy their visit and be at ease if she has carefully planned every detail of the occasion in advance, such as:

1. The time and method of entertaining—dinner, supper, tea, buffet supper, etc.
2. Making the guest list
3. Inviting the guests
4. Planning the menu
5. Buying the food and preparing it
6. How to serve, and who will assist
7. Planning the table and house decorations
8. Getting the house in order

## Invitations

If the occasion is to be formal, the invitation and reply should also be formal. The formal invitation is always in the third person, and is either engraved or written longhand. Abbreviations are not permissible, except for "Mr." and "Mrs."

The informal invitation is written in the first person.

The following are examples of invitations and replies. The form and wording are the same for all occasions—teas, dinners, buffets, suppers, etc.

**FORMAL INVITATION**

Mr. and Mrs. James Smith  
request the pleasure of  
Mr. and Mrs. Joe Brown's  
company to tea  
on Friday the first of July  
from four until six o'clock  
443 Euclid Avenue

**FORMAL ACCEPTANCE**

Mr. and Mrs. Joe Brown  
accept with pleasure  
Mr. and Mrs. James Smith's  
kind invitation to tea on  
Friday the first of July  
from four until six o'clock

**FORMAL REGRETS**

Mr. and Mrs. Joe Brown  
regret that they are unable to accept  
Mr. and Mrs. James Smith's  
kind invitation to tea  
on Friday the first of July

The informal invitation is written in a friendly manner such as:

Dear Mrs. Brown:

Will you and Mr. Brown come to tea Friday afternoon,  
July 1 from four to six o'clock?

We hope you will be able to come.

Very sincerely,  
Jane Smith

Informal acceptance:

Dear Mrs. Smith:

It will give us much pleasure to come to tea Friday  
afternoon, July 1, from four to six o'clock.

Thank you so much for thinking of us.

Sincerely yours,  
Bessie Brown

When inviting an intimate friend, use only the first name. People should not have to be reminded to answer an invitation, but it is correct for the hostess to put RSVP in the lower left corner of the invitation.

**How To Dress**

The invitation is an indication of the kind of dress to wear. If the invitation is written in formal style, it is proper for the guest to go in formal dress.

If the invitation is informal, the hostess, those in the receiving line, and those assisting, may wear formal dress if the hostess so desires.

### The Receiving Line

The hostess, honored guest and special friends may form a receiving line. If men are invited, the host should also be in the line. Care should be taken not to make it too long.

### Introductions

Introducing the guests is one of the most difficult parts of entertaining for many people. It is a test of whether the hostess has poise and is at ease, or is confused about "etiquette" and social customs.

A gracious hostess will familiarize herself with the names and the correct pronunciation of the names of all on the guest list. She will practice introductions so she can introduce people distinctly and without hesitancy. She will also suggest an easy opening for conversation by giving a cue to a special interest or recent experience of the persons being introduced.

When introducing strangers, give:

1. The woman's or girl's name first, then that of the man or boy;
2. The older woman's name first and then that of the younger woman, likewise the older gentleman and then the younger man.
3. Either woman's name first when they are about the same age; the same is true with men.

When introducing family members, give:

1. The mother's name first when a son or daughter is introducing a friend;
2. The father's name first when a boy or man is introduced to him, but last when he is introduced to a girl or woman.
3. The last name need not be given when husband or wife is introduced.

In reply to an introduction, be natural and sincere and don't always use the same form. Suggested replies are:

1. "How do you do, Mrs. - - - ."
2. "I am glad to meet you."
3. "I am delighted to meet you."
4. "I have been wanting to meet you for a long time."
5. "I've heard Mary speak of you."
6. "John told me of your interesting experience."

When to shake hands:

Hand shaking is unusual at formal affairs except in the receiving line. The older person usually takes the lead. It is always customary for men to shake hands when introduced. Keep in mind that friendli-

ness and courtesy come before custom, and if a hand is offered, always accept it.

When to stand for an introduction:

1. The host and hostess greet each guest, usually at the door.
2. A woman does not rise to meet other women or gentlemen.
3. Every gentleman should stand as long as his hostess stands.
4. A young man rises to greet a woman.
5. It is courteous for a young lady to rise to meet an elderly person.
6. When a woman is seated, visiting with a friend, she does not rise when introducing husband or children.

### **Arrival and Departure**

When a definite time for tea is stated on the invitation, be sure not to arrive before that time, nor stay longer than the time indicated.

For dinner or a buffet meal, arrive from 5 to 10 minutes before the time for the meal to be served.

It is always courteous for the guest to make some expression of appreciation to the host and hostess when departing.

### **REFRESHMENTS**

Afternoon or evening refreshments are usually served informally in the dining room, living room or on the porch. If served in the dining room, buffet style, guests are invited to enter in groups of suitable number for the room. The guests help themselves to the food, and the beverage is usually passed later by the hostess or a friend.

A hostess may prefer to serve the food and beverage on plates or trays while the guests are seated in the living room or on the porch. Napkins should be passed first, then the filled plates and the beverage, followed by cream and sugar or other beverage accompaniment on a tray. Nuts or mints may be on the plates or passed later. Glasses of water also may be passed.

When a salad or dessert is included in the menu, the hostess may wish to use card tables. They should be set with cloth, napkins, silver, glasses, cups and saucers, and cream and sugar, then pushed out of the way until it is time to serve.

The filled plates may be served the guests, or the guests may be invited to the dining room where a buffet table has been set up. The guests help themselves, except possibly for the main dish which is served them. The beverage is served to the seated guests by the hostess or a friend.

## AFTERNOON OR EVENING REFRESHMENTS

Foods served between meals should be refreshing but not filling. Always have them light, dainty, attractive, and tasty. Select the type of menu which can be prepared and served with ease.

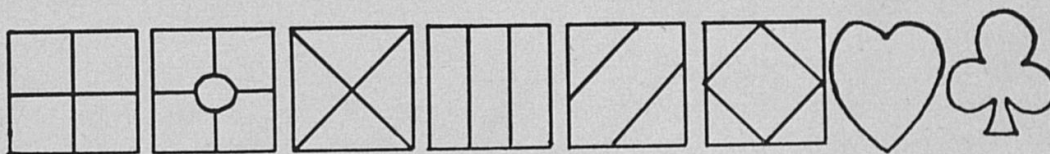
A beverage may be served with one of the following:

1. Cookies, wafers or tea biscuits
2. Sandwiches
3. Sandwiches and cookies or small cakes
4. Sandwiches, nuts, mints, or other tidbits
5. Fruit or chicken salad and sandwich
6. Sherbet or ice cream and small cakes

## SANDWICHES

Sandwiches are more interesting when they are cut in different shapes and made of a variety of breads and fillings. The following are suggestions:

1. Cut the bread about  $\frac{1}{4}$  inch thick for two-layer sandwiches.
2. Cut small sandwiches in various shapes as pictured.



3. Rolled, ribbon or checkerboard sandwiches help to make an attractive plate.
4. Decorated open-face sandwiches add color to the plate.
5. A cheese-frosted sandwich loaf is attractive and tasty.
6. Use tea or beaten biscuits instead of bread.

Points to keep in mind when making sandwiches:

1. Use bread at least 24 hours old.
2. Cut bread in thin slices.
3. Spread softened butter evenly over the entire piece of bread.
4. Use sufficient filling for flavor and tastiness.
5. Shred vegetables very fine that are used in filling cabbage, carrots, etc.
6. Sandwiches that have fillings that soak into the bread, (tomato, jelly or jam) should be prepared just before serving.
7. Wrap sandwiches in waxed paper to keep them in shape and moist.

### Abbreviations

c cup  
T tablespoon  
t teaspoon

### Sandwich Breads

#### Tea Biscuits

2 c flour  
3 t baking powder  
1/2 t salt

2 T shortening  
3/4 c milk  
Jelly

Mix dry ingredients and sift twice. Blend in shortening. Add the liquid gradually, making a soft dough. Toss on a floured board and roll to 1/2-inch thickness. Cut with a small cutter. Make a dent in the top of each biscuit and fill with tart jelly. Bake in a hot oven, 425 degrees. For variation, add 1/4 c grated cheese, 1/4 c shredded ham, or 1/2 c chopped parsley to the dry ingredients.

#### Beaten Biscuits

4 c flour  
2 t sugar  
1 1/2 t salt  
1 t baking powder

1/8 t of soda  
1 c butter or margarine  
Milk to make a stiff dough

Blend all dry ingredients, then add milk to make a stiff dough. Beat the mixture until it blisters and is as smooth as satin. Roll to 1/2-inch thickness. Cut with a small cutter. Pierce with a fork and bake at 350 degrees about 25 minutes. Spread biscuits with butter or margarine before putting them in the oven. Makes about 50 biscuits.

#### Cheese Straws

1 1/2 c flour  
1 1/8 t salt  
6 T shortening

3 T cold water  
About 1/2 c grated cheese

Make a paste of the first four ingredients. Roll to 1/4-inch thickness. Sprinkle half of it with grated cheese. Fold over the other half and roll out again. Sprinkle with cheese and proceed as before; repeat three times; cut into very narrow strips and bake for 10 minutes on the top rack of a hot oven, 425 degrees.

#### Raisin Bread

2 c milk  
4 T sugar  
3 T fat  
2 eggs  
1 cake or package yeast

1/4 c lukewarm water  
2 t salt  
6 c flour  
1 to 1 1/2 c seedless raisins



Scald the milk, add sugar, salt and fat and allow to cool until lukewarm. Dissolve the yeast in lukewarm water and add to the mixture; add about half the flour to make a batter, and the raisins. Beat the eggs well and add to the mixture. Add the remaining flour to make a soft dough. Place in a well-greased bowl, cover with a cloth and set in a warm place until the dough has doubled in bulk.

Shape into two loaves. Allow to rise until light, then bake 10 minutes in a moderately hot oven, 375 degrees; and 35 minutes at 350 degrees. Cool slightly. Spread the top with a sugar glaze made by moistening  $1\frac{1}{2}$  cups powdered sugar with about  $1\frac{1}{2}$  tablespoons cream.

### Nut Bread

2 c flour	$\frac{1}{2}$ c nutmeats
$\frac{1}{2}$ c sugar	1 c milk
2 t baking powder	2 t melted shortening
$\frac{1}{2}$ t salt	1 egg

Sift the flour, sugar, baking powder and salt together. Add the nutmeats, then the combined milk, melted shortening, and egg. Stir only until mixed. Pour into a greased and floured loaf pan and bake in a moderate oven 350 degrees for 45 to 50 minutes. Let stand one day before slicing for sandwiches.

### Peanut Butter Bread

1 c whole wheat flour	2 t baking powder
1 c white flour	$\frac{1}{2}$ c peanut butter
$\frac{1}{2}$ t salt	1 c thick sour milk
$\frac{1}{2}$ t soda	1 egg beaten

Mix and sift dry ingredients; rub in the peanut butter. Add egg to milk and combine mixtures to make a thick batter. Grease baking powder or coffee cans. Fill two-thirds full. Let stand 15 minutes, then bake in a moderate oven, 325 degrees, for 20 to 30 minutes.

### Boston Brown Bread

1 c cornmeal	$1\frac{1}{2}$ t soda
1 c white or rye flour	$\frac{3}{4}$ c molasses
1 c graham flour	2 c sour milk or
1 t salt	$1\frac{3}{4}$ c sweet milk

Sift dry ingredients together. Mix milk and molasses. Add to dry ingredients. Turn into well-oiled molds, filling not more than two-thirds full. Cover tightly. Steam molds, the size of one-pound baking powder cans, 3 hours. Then remove from steamer and dry the bread in oven, if moist, for 15 minutes. Remove from molds. If served hot, slice with a string. Raisins may be added for variety. This bread may be baked as a loaf instead of steamed in cans. In that case, add 1 tablespoon of melted fat. Bake 1 hour in a moderate oven, 350 degrees. Makes two loaves, 3 x 5 inches.

**Cranberry-Nut Bread**

1 c cranberries  
½ c sugar  
3 c flour  
4 t baking powder  
1 t salt

½ c chopped walnuts  
Grated rind of 1 orange  
1 egg beaten  
1 c milk  
2 T melted butter

Put cranberries through a food chopper. Mix with half the sugar. Sift remaining sugar with dry ingredients. Add nuts and orange rind. Combine beaten eggs, milk and melted butter. Add to flour mixture. Fold in sweetened cranberries. Bake in a greased bread pan in moderate oven, 325 degrees, about 1 hour.



Fig. 1—Cranberry-nut bread is particularly festive when a red and white color scheme is desired.

### Orange Bread

1½ c sifted flour	½ c sugar
2½ t baking powder	1 egg
½ t salt	½ c milk
½ c minced candied orange peel	¼ c orange juice
2 T shortening	

Sift together flour, baking powder and salt. Stir in candied orange peel. Cream shortening; gradually add sugar, creaming until well mixed. Add beaten egg and blend. To this, add flour mixture alternately with milk, beating well after each addition. Stir in orange juice. Turn into a greased loaf pan and bake in a moderate oven 350 degrees for 45 minutes. Makes 1 loaf, 4 x 8 inches.

### Banana Bread

1¾ c sifted flour	1/3 c shortening
¾ t soda	½ c sugar
1¼ t cream of tartar	2 eggs well beaten
½ t salt	1 c mashed bananas

Sift the flour, soda and cream of tartar together three times. Cream shortening and sugar. Add well-beaten eggs. Add a small amount at a time of the flour mixture alternately with mashed bananas to the sugar mixture. Beat after each addition until smooth. Pour into a well-greased loaf pan and bake in a moderate oven, 350 degrees, about 1 hour. Makes 1 loaf about 8½ x 4¼ x 3 inches.

### Sandwich Fillings

Making sandwich fillings gives the housewife an opportunity to use her imagination in combining foods and flavors. Here are ideas:

Cottage cheese is a protein food which blends in flavor with practically all fruits and vegetables for sandwich fillings. The cheese is improved by creaming it until smooth, then adding gelatin.

A. To 2 cups of cottage cheese, add 1 tablespoon of gelatin which has been soaked in ¼ cup of cold water. Heat over hot water until the gelatin is thoroughly dissolved. Add to the cheese and mix thoroughly. The following combinations make a filling for 10 to 12 small sandwiches:

To 2 cups of cottage cheese and gelatin add one of the following:

1. 2 T finely chopped cucumber
2. 2 T chopped green pepper, 1/8 t cinnamon  
½ c sweet pickles and ½ c chopped salted peanuts
3. 2 T chopped, stuffed olives plus ¼ t paprika
4. 2 T grated onion plus 1 T chopped parsley

B. **Creamed cheddar cheese** makes a nice base for sandwich fillings.

Chop fine or shred  $\frac{1}{2}$  pound of cheese. Add about 2 T hot water, one at a time, and cream until smooth and the right consistency to spread.

To 2 cups creamed cheese add:

1. 1 c finely chopped celery plus 2 T chopped fresh dill
2.  $\frac{1}{2}$  c chopped nut meats and a pinch of herb seasoning
3.  $\frac{1}{2}$  c pimento and 2 T chopped ripe olives
4. 1 c crushed pineapple

C. **Hard-cooked eggs** make an inexpensive filling for sandwiches.

With 2 cups chopped eggs mix:

1. 1 T chopped onion,  $\frac{1}{2}$  c diced ham or bacon, 2 T mayonnaise and  $\frac{1}{8}$  t celery salt
2.  $\frac{1}{2}$  c chopped celery, 1 T pimento and 2 T mayonnaise
3.  $\frac{1}{4}$  c chopped pickles plus 2 T mayonnaise
4.  $\frac{1}{4}$  c diced crisp bacon or chopped boiled ham and salad dressing to make of spreading consistency
5. 1 c flaked chicken,  $\frac{1}{2}$  c chopped celery and mayonnaise to moisten

D. **Canned flaked fish** may be kept on hand for sandwiches.

To 2 c flaked fish add:

1. 1 c diced apple, 2 T salad dressing
2. 1 c shredded carrots,  $\frac{1}{4}$  c chopped sweet pickles
3. 1 c shredded cabbage, 1 T chopped onion, 2 T mayonnaise
4. 1 c diced hard-cooked eggs,  $\frac{1}{2}$  c celery and 2 T mayonnaise

E. **Peanut butter** is used in interesting combinations:

With 2 cups peanut butter mix:

1. 1 c grated apples
2. 1 c honey or jelly
3. 1 c chopped raisins and 1 T lemon juice
4. 1 c grated carrots or shredded cabbage

F. **Meat combinations** make tasty fillings:

1. 2 c cooked ground meat (chicken, beef, tenderloin, veal or lamb),  $\frac{1}{2}$  c chopped celery,  $\frac{1}{4}$  c sweet pickles, 2 T mayonnaise
2. 2 c cooked ground liver,  $\frac{1}{4}$  c diced celery, 1 T chopped onion or chives, 1 T chopped parsley

G. **Vegetable sandwiches** add crispness to the menu:

1. 2 c shredded cabbage, 1 c grated carrots, 1 T chopped onion, 2 T salad dressing

2. 2 c shredded cabbage, 1 c finely chopped apples, 2 T mayonnaise
3. 2 c shredded carrots,  $\frac{1}{2}$  c raisins,  $\frac{1}{2}$  c chopped nuts, salad dressing
4. 2 c shredded carrots,  $\frac{1}{2}$  c crushed pineapple, salad dressing
5. 2 c shredded carrots,  $\frac{1}{2}$  c chopped peppers,  $\frac{1}{2}$  c shredded turnips, 2 T mayonnaise
6. 2 c shredded lettuce,  $\frac{1}{4}$  c green peppers,  $\frac{1}{4}$  c chopped radishes, salad dressing
7. 2 c shredded lettuce, 1 c crisp spinach hearts, 1 T grated onion
8. 2 c shredded lettuce, sliced tomatoes, bacon and mayonnaise

#### H. Fruit sandwiches may be the dessert for lunch

1. Grind together 1 c raisins, 1 c dried prunes, and  $\frac{1}{2}$  c salted peanuts; moisten with honey, cream or fruit juice until thin enough to spread
2. Grind together 1 c dried apricots, 1 c dried apples,  $\frac{1}{2}$  c pecan meats, 2 T mayonnaise
3. Grind together 1 c dried peaches, 1 c currants,  $\frac{1}{2}$  c figs, 2 T salad dressing
4. To 2 c crushed pineapple, add 1 c ground watermelon rind preserves. Moisten with preserve syrup.

### Sandwich Variations

#### Rolled Sandwiches



Remove crusts from a loaf of unsliced yeast bread. Cut slices lengthwise of the loaf,  $\frac{1}{2}$  inch thick. Spread with mixture of ground meat, cottage or cream cheese, or dried fruit paste. Roll like jelly roll, secure with toothpicks. Wrap in a damp cloth and chill. When ready to serve cut in thin slices.

#### Ribbon and Checkerboard Sandwiches



Spread two slices of bread, one white and one wholewheat, with creamed butter and chopped parsley mixed in the proportion of 2 tablespoons parsley to 1 cup butter. Stack the bread so that the filling will be between the two layers and on top of the brown bread. Place another white slice on top of the brown. Wrap in a damp cloth. Chill and slice, making about five ribbon slices out of the stack. The slices may be reversed, using white in the center and

wholewheat on either side. Alternate three ribbon sandwiches for checkerboard.

### Sandwich Loaf

1 loaf unsliced whole wheat bread	½ c chopped celery
1 loaf unsliced white bread (regular size)	4 T chopped pimento
Softened butter	4 hard-cooked eggs
3 c cottage cheese	¼ c crumbled crisp bacon
4 T gelatin	½ c shredded carrots
¼ c cold water	2 T chopped parsley
1 c finely chopped chicken, ham or tuna	1 small green pepper
	Mayonnaise

Force the cottage cheese through a strainer twice. Add gelatin to cold water, stir until well mixed, and set in a pan of hot water until the gelatin is dissolved. Add 2 tablespoons of dissolved gelatin to cottage cheese.

Mix the chicken, tuna, or ham, celery, and 2 tablespoons pimento with enough mayonnaise to make a spreading mixture; add 2 tablespoons of the dissolved gelatin.

In another bowl, mix chopped, hard-cooked eggs, crisp bacon, shredded carrots and parsley. Add remaining dissolved gelatin.

Remove the crusts from at least day-old loaves of bread and cut slices lengthwise ½-inch thick. Place a buttered slice of white bread on a platter and spread with meat or fish mixture. Top with a slice of buttered whole wheat bread, then butter the other side, also. Spread with egg-cheese mixture. Butter another slice of white bread and place on top; frost with creamed cottage cheese.

Garnish with green pepper and pimento. Chill at least an hour before serving.

### SALADS\*

To add a colorful accent or give a zestful flavor to a salad, one of the following may be served with it:

1. Wedges of fresh tomatoes, squares of tomato aspic, or cranberry jelly cut in interesting shapes
2. Spiced shoe-string beets
3. Fluted cucumber slices sprinkled with paprika
4. Celery stalks stuffed with pimento cheese
5. Celery curls dipped in paprika
6. Sprigs of parsley, watercress, mint, basil or rosemary

\* See salad bulletin, Circular 451, for additional recipes.

7. Carrot curls sprinkled with nippy cheese
8. Cream or cottage cheese balls tinted and rolled in chopped nuts
9. Delicately tinted mayonnaise

### Frozen Fruit Salad

1 lb marshmallows	2 c peaches cut fine
2 T fruit juice	1½ c crushed pineapple drained
2 c ginger ale	½ c maraschino cherries sliced
1 c mayonnaise	½ c whipping cream

Heat the marshmallows and fruit juice, folding over and over until marshmallows are about half melted. Remove from the heat and continue folding until mixture is smooth. Chill. Blend in ginger ale and mayonnaise. Add fruit and whipped cream. Freeze without stirring. Serve on lettuce leaf and garnish with maraschino cherries and mint leaves.

### Frozen Cheese Salad

1 c crushed pineapple	1 small package Philadelphia cream cheese
½ c maraschino cherries	1 c chopped nuts
4 T powdered sugar	½ c whipping cream
¾ c mayonnaise	

Mix drained pineapple, cherries and sugar together and chill for 1 hour. Mash cheese, add mayonnaise and mix until smooth. Add fruits and nuts. Fold in whipped cream and freeze. Serve with brown bread sandwiches or wafers.

## COOKIES

Cookies are easy to make and can be served on many occasions. They are always good with custards, puddings, sherbets, ice cream, and fruit. When made or cut in fancy shapes or designs, decorated with colored candies, sugars, nuts or preserved fruits, they add festiveness to an occasion. A few basic recipes can be varied to give a great variety of cookies with little extra work.

There are basic types of cookies just as there are of cakes. These basic recipes can be varied to make cookies that are unique and different. The ingredients used, and method of mixing the cookie dough, usually determines the texture of the cookies. Little or no liquid is used because cookie dough must be stiffer than cake batter.

### Ways of Mixing

*The butter-cake type* of cookie is made by the standard method of mixing butter cakes, that is, creaming the butter and sugar, adding the eggs, then the dry ingredients sifted together and added alternately

with the liquid. The main difference between cakes and cookies is the consistency of the batter.

*Sponge-cake type* cookies are made without shortening. The egg yolks are beaten until thick and lemon colored and the sugar is added gradually while beating constantly. The stiffly beaten egg whites and flour are folded into the mixture.

*The macaroon type* is made of stiffly beaten egg whites, sugar and chopped fruit, nuts, chocolate, or coconut, as desired. These are real delicacies if properly mixed and baked.

*The one-step type* is made by placing all ingredients in a mixing bowl and beating until dough is smooth. This is a quick, easy way to make drop cookies.

Slight variations from the above methods of mixing will be observed in some recipes, as in brownies, where the fat is melted with the chocolate, and in honey-nut bars where muffin-type mixing is used.

### General Suggestions for Making Cookies

1. A soft cookie dough gives a more tender product than a firm dough. The amount of flour may vary slightly, depending upon the kind used. A soft cookie dough must be chilled over night, or at least 6 or 7 hours.

2. Different kinds of fat may be used in making cookies, such as butter, margarine, creamed peanut butter, shortening, lard, chicken fat, sour or sweet cream.

3. Flavor may be varied by using:

A. Different sweetenings—brown sugar, honey, maple syrup, molasses, or fruit jams

B. Spices, orange or lemon rind, chocolate or cocoa

C. Dried or canned fruits

D. Nuts

4. Variety of texture may be obtained by using:

A. Partly whole-grain flours

B. Cooked or raw cereal

C. Dried or candied fruits

D. Nuts

E. Mince meat

### Sugar Cookies

½ c fat  
1 c sugar  
2 eggs  
1 t vanilla

2 c sifted flour  
2 t baking powder  
¼ t salt



Cream fat and sugar, add well-beaten eggs and vanilla and mix well. Mix and sift dry ingredients and stir into the sugar mixture until well blended. Place in a covered bowl in the refrigerator and chill until firm enough to roll. Roll, cut, and bake in a hot oven, 400 degrees, about 10 minutes. Yield 36.



Fig. 2—Crisp sugar cookies are the perfect accompaniment for custards, ice cream and other simple desserts.

### Brown Sugar Cookies (Refrigerator)

2 c brown sugar  
 ½ c butter  
 2 eggs

1½ t soda  
 1½ t cream of tartar  
 3½ c flour

Cream the sugar and butter thoroughly. Beat in eggs, one at a time. Sift cream of tartar and soda with the flour three times and add to the egg mixture to make a stiff dough. Shape in long rolls and wrap in waxed paper; chill in the refrigerator overnight. Slice thin and bake 8 to 12 minutes in a moderate oven, 375 degrees. Yield, 75 cookies. (Variations are given on page 16.)

**Honey Drop Cookies**

1 c fat	4 t baking powder
2 eggs well beaten	1 t salt
1½ c honey	1 c raisins
¼ c milk	1 c nuts
4 c flour	

Cream fat and add well-beaten eggs, honey and milk. Mix raisins and nuts with well-sifted dry ingredients and add to the liquid mixture. Drop by spoonfuls on greased pans and bake in a moderate oven, 375 degrees, about 10 minutes. Yield 75 to 80 cookies.

## Variations:

- (1) Substitute dates for raisins
- (2) Use ½ c chopped candied grapefruit peel and omit raisins
- (3) Omit raisins, chill and roll. Cut in strips about 3 inches wide and 6 inches long. Alternate slices of candied pineapple and strips of dough in several layers. Wrap in waxed paper, chill. Cut in thin slices and bake.

**Honey-Date Bars**

¾ c honey	¼ t salt
2 eggs well-beaten	2 c chopped dates
½ c flour	½ c nut meats
1 t baking powder	½ c bran

Mix honey with well-beaten eggs and add to sifted flour, baking powder and salt. Fold in chopped dates mixed with nuts and bran. Pour into baking pans and bake 20 minutes in a moderate oven, 325 degrees. Cut in bars. Serve with whipped cream or powdered sugar.

**Filled Molasses Cookies**

1 c brown sugar	¼ c hot water
½ c sorghum molasses	1 t vanilla
1 c melted fat	¾ t ginger
2 eggs well-beaten	1 t salt
1 t soda	About 4 c flour

Mix sugar, molasses, melted fat and well-beaten eggs. Add soda to hot water and stir quickly into the molasses. Add vanilla, then the ginger and salt sifted with part of the flour. Use sufficient flour to make a soft dough. Chill for several hours.

Roll dough about ⅛-inch thick. Cut in six-inch squares. Spread a fruit paste on half of each square and fold other half over. Pinch the edges together. Bake in moderate oven, 350 degrees, then cut in desired sizes and shapes as soon as the cookies are taken from the oven. Yield, 75 to 80 cookies.

Fruit filling: Grind and mix well 1 c of raisins, 1 c prunes, 1 c dried apricots and  $\frac{1}{2}$  c nuts. (This filling may be used with any rolled cookie dough.)

### Sour Cream Oatmeal Cookies

2 c brown sugar	$\frac{1}{2}$ t nutmeg
2 c thick sour cream	2 eggs
3 c oatmeal	1 t soda
$2\frac{1}{2}$ c flour	1 T water
$\frac{1}{2}$ t salt	$\frac{3}{4}$ c chopped nuts
2 t baking powder	$\frac{3}{4}$ c raisins
1 t cinnamon	

Mix sugar, cream and oatmeal and allow to stand at least one-half hour. Mix and sift all dry ingredients except soda. Beat eggs until light and add to sugar-cream-oatmeal mixture. Dissolve soda in water and add to the mixture. Add dry ingredients and floured nuts and fruit to the first mixture. Drop by spoonfuls on greased baking sheet and bake in a moderately slow oven, 325 degrees. Yield, 75 to 80 cookies.

### Brownies

$\frac{3}{4}$ c flour	1 c sugar
$\frac{1}{2}$ t baking powder	2 eggs well beaten
$\frac{1}{3}$ c butter	1 t vanilla
2 squares unsweetened chocolate, melted	$\frac{1}{2}$ c nuts

Sift flour once, measure, add baking powder and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add chocolate mixture, beating thoroughly, then flour, vanilla, and nuts. Bake in a greased pan 8 x 8 x 2 inches in a moderate oven, 350 degrees, 35 minutes. Cut in squares. Sprinkle with powdered sugar if desired. Yield, 15 to 20 cookies.

### Peanut Butter Cookies

1 c peanut butter	2 t baking powder
1 c sugar	$\frac{1}{2}$ t salt
2 eggs	1 c milk
2 c sifted flour	

Mix the peanut butter, sugar, and well-beaten eggs. Sift together the dry ingredients and add alternately with the milk to the first mixture. Drop by teaspoonfuls onto a greased baking sheet about an inch apart. Bake in a moderate oven, 350 degrees, about 15 minutes, or until lightly browned.

**Cocoanut Macaroons**

2 egg whites	$\frac{3}{4}$ c shredded cocoanut
$\frac{1}{2}$ c granulated sugar	1 t vanilla

Beat egg whites until stiff but not dry. Add sugar gradually and continue beating until stiff. Fold in cocoanut and vanilla. Drop from teaspoon onto a buttered cookie sheet. Bake in a slow oven, 300 degrees, 12 to 15 minutes. Yield, 15 to 20 macaroons.

**Lady Fingers**

$\frac{1}{2}$ c cake flour	3 eggs
$\frac{1}{8}$ t salt	1 t lemon rind
$\frac{2}{3}$ c confectioners sugar	1 t lemon juice

Sift the flour and measure. Add the salt and resift. Sift sugar and measure. Beat egg yolks until thick and lemon-colored. Add the sugar gradually to the egg yolks, beating constantly. Add the flavoring and fold in the stiffly beaten egg whites. Cut and fold in the flour. Spread cookies in 4-by-1 inch rectangles from a spoon on a paper-lined pan, or bake in lady-finger pans. Bake in a moderate oven, 350 degrees, 10 to 12 minutes. Yield, 20 to 24 cookies.

**Spritz Cookies**

1 c butter	$\frac{1}{2}$ t baking powder
$\frac{3}{4}$ c sugar	1 t almond extract
1 egg or 3 egg yolks	$\frac{1}{8}$ t salt
$1\frac{1}{2}$ c sifted flour	

Cream butter, add sugar gradually. Add eggs unbeaten, then add sifted dry ingredients and extract. Force through a cookie press onto aluminum cookie sheets in forms desired. Bake in a hot oven, 400 degrees, 10 to 12 minutes. Yield, 50 cookies.

**DESSERTS****Cakes****Standard White Cake**

$\frac{1}{2}$ c butter	$\frac{1}{2}$ c milk
1 c sugar	$\frac{1}{2}$ t lemon extract
$1\frac{3}{4}$ c cake flour	$\frac{1}{2}$ t almond extract
$\frac{1}{4}$ t salt	$\frac{1}{2}$ c egg whites
3 t baking powder	

Cream butter. Sift sugar, measure, and add about 1 tablespoonful at a time to the butter. Beat until mixture is light and fluffy. Continue until all sugar is used.

Sift flour and measure; add salt and baking powder and sift three or four times. Add about 1 heaping tablespoon of the flour mixture

to the sugar-butter mixture, beating well; add 2 tablespoons of milk. Continue alternately in this way until all flour and milk have been used, but finish with flour. Beat about 1 minute. Add flavoring.

Beat egg whites until stiff; fold into batter. Pour mixture into cake pans greased with unsalted fat and sprinkled lightly with flour. Bake 10 minutes at 300 degrees, then increase heat to 375 degrees and continue baking for 25 minutes. Cut in small squares and ice.

### **Cake Icing**

1½ c sugar	4 t lemon juice
½ c boiling water	½ t vanilla
2 egg whites	

Pour boiling water over sugar and stir until clear. Let boil until syrup reaches thread stage. Pour in a "thread" into stiffly beaten whites. Place pan over hot water and continue cooking, beating constantly until icing thickens sufficiently to hold print of beater. Add lemon juice and vanilla. Continue beating until icing begins to grain on the bottom of the pan. Remove from heat and beat until of spreading consistency. Spread on cake.

### **Cake Glaze**

1 c sugar	3 c 6-X or 10-X sugar
½ c milk	½ t vanilla
½ c butter or margarine	Dash of salt

Mix sugar, milk and butter or margarine in sauce pan; place over moderate heat, stirring constantly until mixture reaches boiling point. Boil rapidly one minute. Remove from heat and pour into a bowl. Add 6-X or 10-X sugar, salt and seasoning. Tint as desired.

Place cakes on a rack over a tray, pour icing on top and spread over the sides with a spatula. Put drippings back into bowl of icing. If icing becomes too stiff to use, add a few drops of hot water to bring back to pouring consistency.

NOTE: If a pure white icing is desired, use white shortening.

### **Refrigerator Cake**

6 beaten egg yolks	¼ c cold water
¾ c sugar	6 stiffly beaten egg whites
¾ c lemon juice	¾ c sugar
1½ t grated lemon rind	1 large angel food cake
1 T unflavored gelatin	

Make a custard of egg yolks, ¾ cup sugar, lemon juice and rind. Cook over hot water until the mixture coats the spoon. Remove from the heat; add gelatin softened in cold water. Fold in the beaten egg whites to which the remaining ¾ cup sugar has been added.

Cut angel food cake in 1-inch squares. Place in a greased angel food cake pan. Pour custard over it; chill until firm. Unmold and serve.

### Frozen Angel Food Dessert

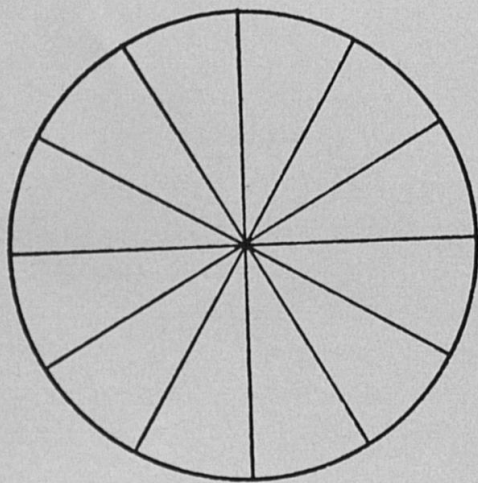
1 angel food cake  
1½ qt peppermint or  
strawberry ice cream

2 c whipping cream  
½ c sugar  
Candied cherries

Cut cake, crosswise, in three layers. Spread a ¾-inch layer of softened ice cream on the bottom layer of cake. Next place the center layer, and spread it also with ice cream. Put the top layer on the ice cream. Add sugar to whipped cream and spread on top and sides of cake. Decorate with cherries. Place in freezer. When frozen, wrap in freezer paper or aluminum foil and store in freezer until ready to use.

### How To Cut Cakes\*

#### Round Cakes

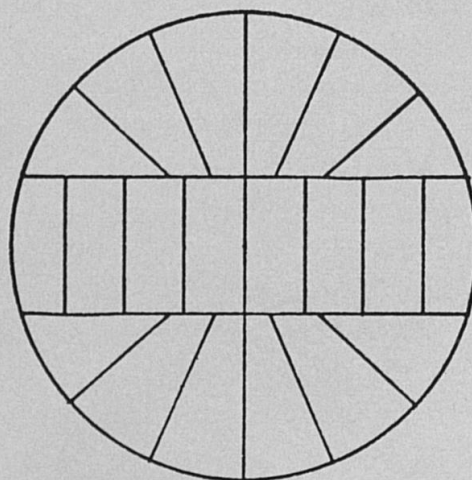


Eight-inch—2-layer cake

Yield, 12 servings

Nine-inch—2-layer cake

Yield, 16 servings



Ten-inch—2-layer cake

Yield, 20 servings

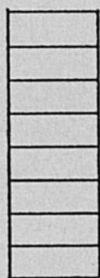
Eleven-inch—2-layer cake

Yield, 26 servings

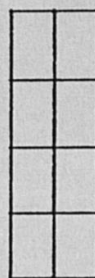
\* Courtesy—Consumer Service Dept., American Institute of Baking.

**Loaf Cakes—Eight Servings Each**

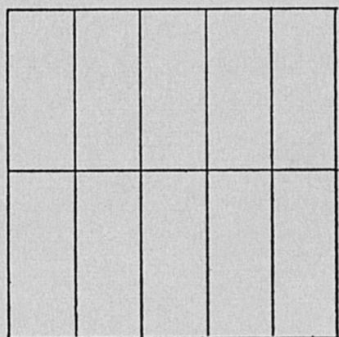
1-pound loaf cake



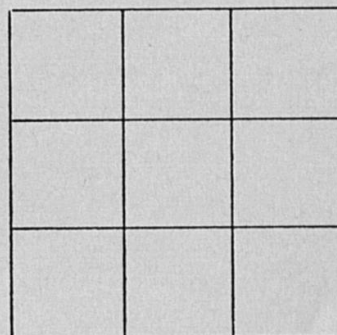
1-pound loaf cake



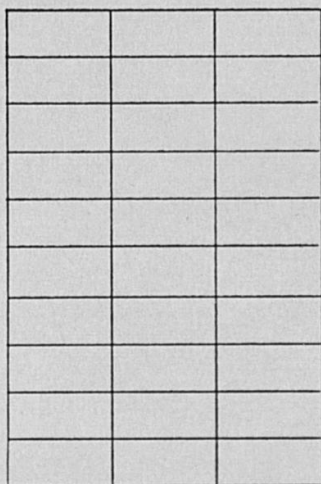
1-pound loaf cake

**Square Cakes**

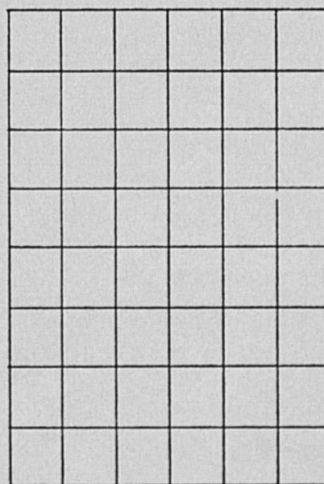
8 x 8-inch cake  
Yield, 10 servings  
9 x 9-inch cake  
Yield, 16 servings



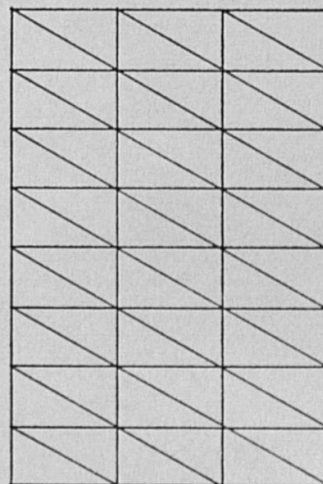
8 x 8-inch cake  
Yield, 9 servings  
9 x 9-inch cake  
Yield, 12 servings

**Sheet Cakes**

9 x 13-inch cake  
Yield, 30 servings

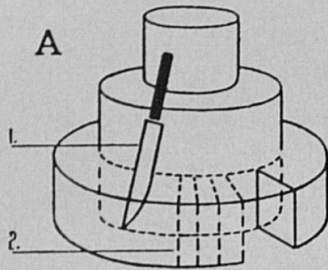


18 x 25-inch cake  
Yield, 48 servings

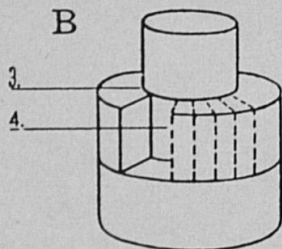


18 x 25-inch cake  
Yield, 48 servings

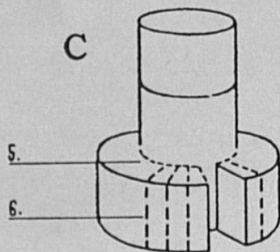
## Tier Cakes



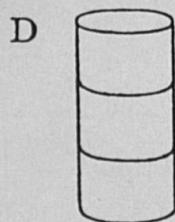
A—Cut vertically through the bottom layer at the edge of the second layer, as indicated by the dotted line marked 1; then cut wedge-shaped pieces.



B—When these pieces have been served, follow the same procedure with the middle layer; cut vertically through the second layer at the edge of the top layer as indicated by dotted line 3, then cut out wedge-shaped pieces.



C—When pieces from the second layer have been served, return to the bottom layer and cut along dotted line 5; cut another row of wedge-shaped pieces.



D—The remaining tiers may be cut into the desired-size pieces.

The average number of portions that various-sized layers will yield is:

- 14-inch layer will make 40 servings
- 12-inch layer will make 30 servings
- 10-inch layer will make 20 servings
- 9-inch layer will make 16 servings
- 8-inch layer will make 12 servings



## Other Desserts

### Cream Puff Shells

1 c water  
 ½ c butter  
 ⅛ t salt

1 c sifted all-purpose flour  
 4 eggs

Place water, butter and salt in a heavy saucepan and heat; when boiling briskly, add flour all at once, stirring vigorously with a wooden spoon. Cook and beat until mixture forms a smooth ball which leaves sides of pan clean. Remove from stove. Beat in thoroughly one egg at a time; then continue beating until mixture is thick and smooth and breaks off when spoon is raised. Shape at once, or wrap dough in waxed paper and store in refrigerator several hours or overnight before using.

With pastry bag or two tablespoons, shape on greased baking sheet, putting shells 2 inches apart to allow for spreading. For cream puff shells, make large rounds; for eclair shells, make 1 x 4½-inch strips; for miniature puff shells, make small designs, such as 1-inch rounds, ½ x 1¼-inch oblongs, the letter "S," scallops, rings, crescents, stars, and triangles.

Bake large puffs or shells in very hot oven, 450 degrees, 15 minutes, then reduce heat to moderate, 350 degrees, and bake 20 to 25 minutes longer; bake miniature puff shells about one-half the time given above.

Cut slit in the side of each baked shell and fill as desired with a cream filling or chicken salad, or sprinkle tops with powdered sugar, cover with frosting, or serve with a sauce. Makes 12 large puff shells, or 4 dozen miniature puff shells.

### Cream Filling

¾ c sugar  
 ½ c flour  
 ¼ t salt

2 c milk scalded  
 3 eggs  
 1 t vanilla

Combine dry ingredients, and stir in enough hot milk to make a thin paste. Then add paste to remaining hot milk and cook over boiling water 5 minutes, stirring constantly. Remove from the stove, add well-beaten eggs and cook 10 minutes longer, or until mixture thickens. Cool, add flavoring. Makes filling for 2 dozen cream puffs.

### Meringue Shells

6 egg whites  
 1 t cream of tartar  
 2 c sifted sugar

2 t vinegar  
 1 t vanilla  
 vegetable coloring

Combine egg whites and cream of tartar and beat until soft peaks form. Add sugar gradually and continue beating rapidly. Add vinegar

and vanilla and beat about 12 minutes longer or until stiff peaks bend only slightly. For pastel shells, add a drop of vegetable coloring and mix well.

For each serving, pile two large, rounded tablespoons of meringue in a solid, high heap on 4½-inch-circles of unglazed paper placed on baking sheets. With rounded side of spoon, make a hole in the top by pushing down quickly and lightly to round out a good-sized well. Dip spoon in hot water to keep the egg white from sticking to the spoon.

Bake meringues in a very slow oven, 150 degrees, for one hour. Turn the heat off, and let meringues remain in the oven until it has cooled completely. Remove paper from shells. Makes 6 to 8 servings.

### **Fruit Sherbet**

2 c sugar	3 bananas
6 c water	1 small can crushed pineapple
3 oranges	1 egg white
3 lemons	

Boil sugar and water together for 5 minutes to make a syrup. Extract the juice from lemons and oranges. Crush bananas. Add fruit juices, bananas and crushed pineapple to the cool syrup. Fold in the stiffly beaten egg white. Freeze. Makes 12 to 15 servings.

### **Vanilla Ice Cream**

1 egg or 2 egg yolks slightly beaten	1 c scalded milk
½ c sugar	2 c thin cream
Pinch salt	1½ t vanilla

Make a soft custard of the egg, sugar, salt and milk. Cool. Add the cream and vanilla. Freeze, using eight parts of ice to one of salt, or freeze in a mechanical refrigerator.

### **Strawberry Sherbet**

1 T gelatin	2 c crushed fresh or frozen strawberries
3 T cold water	1 T lemon juice
¼ c sugar	½ c thin cream
1 c boiling water	1 egg white

Mix gelatin with cold water to soften. Add sugar to boiling water and boil 5 minutes. Add softened gelatin to hot syrup and stir until gelatin is dissolved. Cool.

Crush strawberries and add with lemon juice to sugar syrup; freeze to a mush. Remove from refrigerator. Add stiffly beaten egg white and cream. Replace in refrigerator and finish freezing. Makes about 1½ quarts.

**Cherry Betty**

4 c canned cherries and juice	1/8 t salt
1 1/2 to 2 c sugar	2 T melted butter
1/4 c flour or cornstarch	2 c bread crumbs

Drain the cherries. Blend sugar, flour or cornstarch and salt and add to the juice. Stir constantly and cook slowly until the juice is thick. Then add the cherries. Pour melted butter over the bread crumbs and stir until well blended. Place one-third of the crumbs in a greased baking dish. Add one-half of the cherry mixture. Add a second layer of crumbs and remaining cherries; cover with the remaining crumbs and bake at 375 degrees until the crumbs are brown. Serve with whipped cream or ice cream. Makes 6 to 8 servings.

**BEVERAGES****Spiced Tea**

1/3 c tea leaves	1 bay leaf
4 qt boiling water	Grated rind of 1 lemon
1 c sugar	2 lemons, juice
1 1/2 c water	2 oranges, juice
6 whole cloves	

Pour boiling water over tea leaves. Cool. Add sugar to water and bring to boiling point. Add spices and boil until syrup is well flavored. Cool, then add fruit juices and grated lemon rind. Strain and add to tea infusion that has been poured off the tea leaves. Chill, add ice cubes and serve. Serves 20.

**Cranberry Punch**

4 c cranberries	1/2 c orange juice
4 c water	1/3 c lemon juice
1 1/2 c sugar	

Mix cranberries and water and boil until berries are soft. Pour into a jelly bag and let drip. Add sugar to juice and boil 1 minute. Cool. Add strained fruit juices. Chill and serve in small glasses.

**Ginger Ale-Lime Punch**

1 qt ginger ale	1 pt lime ice
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Pour the ginger ale over the lime ice. Slightly mix and serve. For 25 servings, use 4 quarts ginger ale and 4 pints lime ice.

**Fruit-Tea Punch (25 servings)**

1/4 c tea leaves	1 c lemon juice
10 c boiling water	2 c orange juice
2 c sugar	2 c pineapple juice
1 c water	Ice
2 c grapefruit juice	

Pour boiling water over tea leaves and let stand. Make a syrup by boiling the sugar and water until clear. Add strained fruit juices. Pour over ice and serve.

### Orange Juice Meringues

2 qt orange juice  
2 egg whites

4 T sugar

Fill 12 glasses with strained freshly squeezed, canned, or frozen orange juice. Make a meringue by beating the egg whites until frothy, then add the sugar gradually and continue beating until stiff. Place a spoonful on the top of each glass of juice.

### Raspberry Sherbet Float

Fill glasses  $\frac{2}{3}$  full of milk; top with a scoop of raspberry or other fruit sherbet.

## CONFECTIONS

### Spiced Nuts

1  $\frac{1}{3}$  c sugar  
 $\frac{1}{4}$  c water

1 $\frac{1}{2}$  t cinnamon  
4 c nutmeats

Mix water, 1 c sugar and 1 t cinnamon. Cook without stirring at 238 degrees or until a few drops of the syrup makes a soft ball when dropped in cold water. Blend the remainder of sugar and cinnamon and place in a deep mixing bowl. When the syrup reaches the softball stage, set the saucepan in a pan of boiling water to keep the syrup hot. Add nutmeats to syrup, then to sugar and cinnamon mixture and stir until all kernels are covered with dry sugar. Separate kernels and store in dry, cool place until ready to serve.

### Orange-Sugared Pecans

1 $\frac{1}{2}$  c sugar  
 $\frac{1}{4}$  c honey  
 $\frac{1}{8}$  t salt

$\frac{1}{2}$  c water  
3 c pecan halves  
Grated rind of 1 orange

Cook sugar, honey, salt and water to 242 degrees (medium-ball stage). Remove from heat, add pecans and orange rind and beat until syrup becomes creamy and thick. Turn onto waxed paper when mixture hardens; break into small pieces for serving.

### Glazed Nuts

2 c sugar  
1 c water

$\frac{1}{3}$  t cream of tartar  
1 c nut meat halves

Place sugar, water and cream of tartar in a saucepan. Boil to 310 degrees (hard-crack stage) or until syrup begins to discolor. Remove from the heat and place saucepan containing syrup in a pan of hot water. Put nuts on toothpicks and dip in syrup. Place on buttered cookie sheet to cool. Remove toothpicks.

### Nut-Bud Almonds

Remove skins from almonds by covering with boiling water. Let stand for 5 minutes, or until skins loosen and can be slipped off. Place nuts on a pan in the oven; dry and brown very lightly. Use uncooked-mint mixture, (p. 30) in delicate colorings and form into small balls. In each ball, insert the large end of an almond. Mark fondant lightly with the tines of a fork.

### Salted Pecans

Place 1 cup of pecans in a thin layer in a shallow pan. Add 1 teaspoon butter or margarine, and sprinkle with salt. Bake in a moderate oven, 350 degrees, for about 20 minutes, turning nuts frequently to distribute the fat and to brown evenly. When a delicate brown, remove immediately and place on paper toweling to drain.

### Candied Mint Leaves

(A delightful confection to serve at a party)

Large mint leaves	½ T water
1 egg white, stiffly beaten	Sugar

Wash mint leaves and shake off water. With a small pastry brush paint both sides of each mint leaf with the stiffly beaten egg white to which water has been added. Hold each leaf by its stem-end over a bowl, and spoon both sides with sugar. Lay each leaf as it is finished on waxed paper to dry thoroughly for several hours.

This confection may be used immediately or kept in a dry place for several weeks.

### Fondant

2 c sugar	2 T white corn syrup or
1½ c water	⅛ t cream of tartar

Stir all ingredients until sugar dissolves, then cover pan to help keep crystals from forming and cook 3 minutes. Uncover and cook to soft-ball stage, 234 to 238 degrees. Wipe crystals from sides of pan with a damp cloth wrapped around a fork. When soft ball is formed, pour syrup quickly onto a greased platter, *but do not let drip from pan*. Let cool until warm, or until the film on top can be gently pushed to bottom of platter.

With a wooden spoon or spatula, bring edges of syrup to center until it can be kneaded with hands. Knead until smooth; put in plastic container, cover tightly, and store in refrigerator.

## Variations of mints:

1. Tint the fondant, adding a small drop at a time, and flavor with mint or wintergreen. Melt a small amount of fondant in top of double boiler over warm water. Drop by spoonfuls onto greased platter, or into molds.
2. Mix fondant with chopped fruits or nuts.  
Dip fondant molds in chocolate.

**FOR THAT  
RAINY  
DAY...**



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