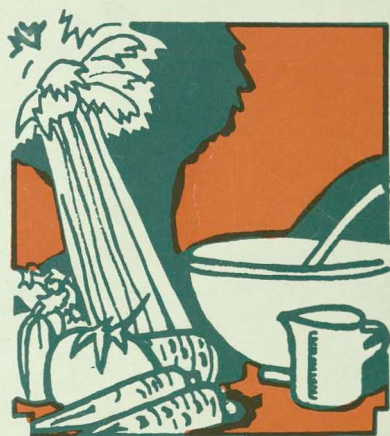
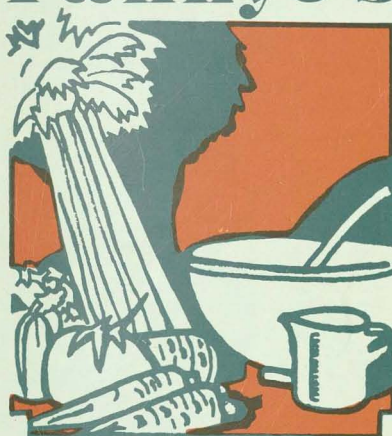
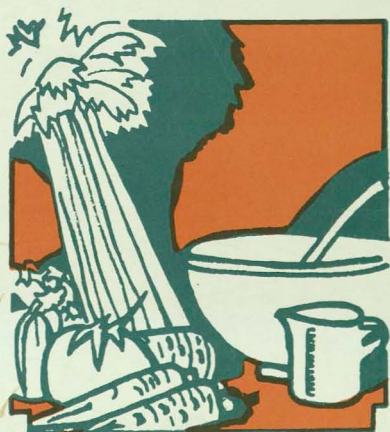
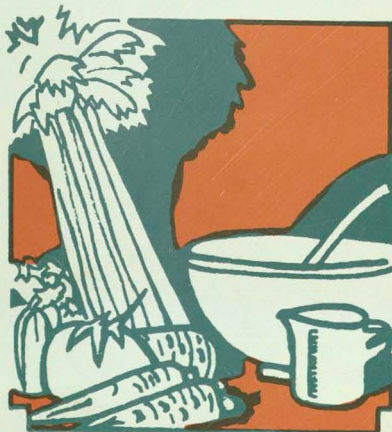
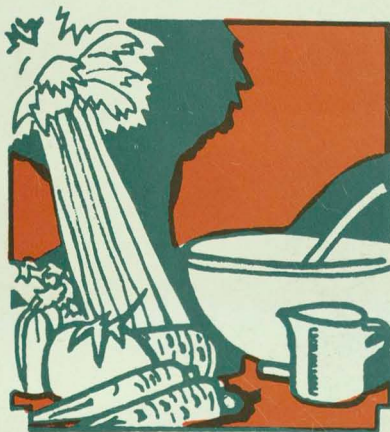
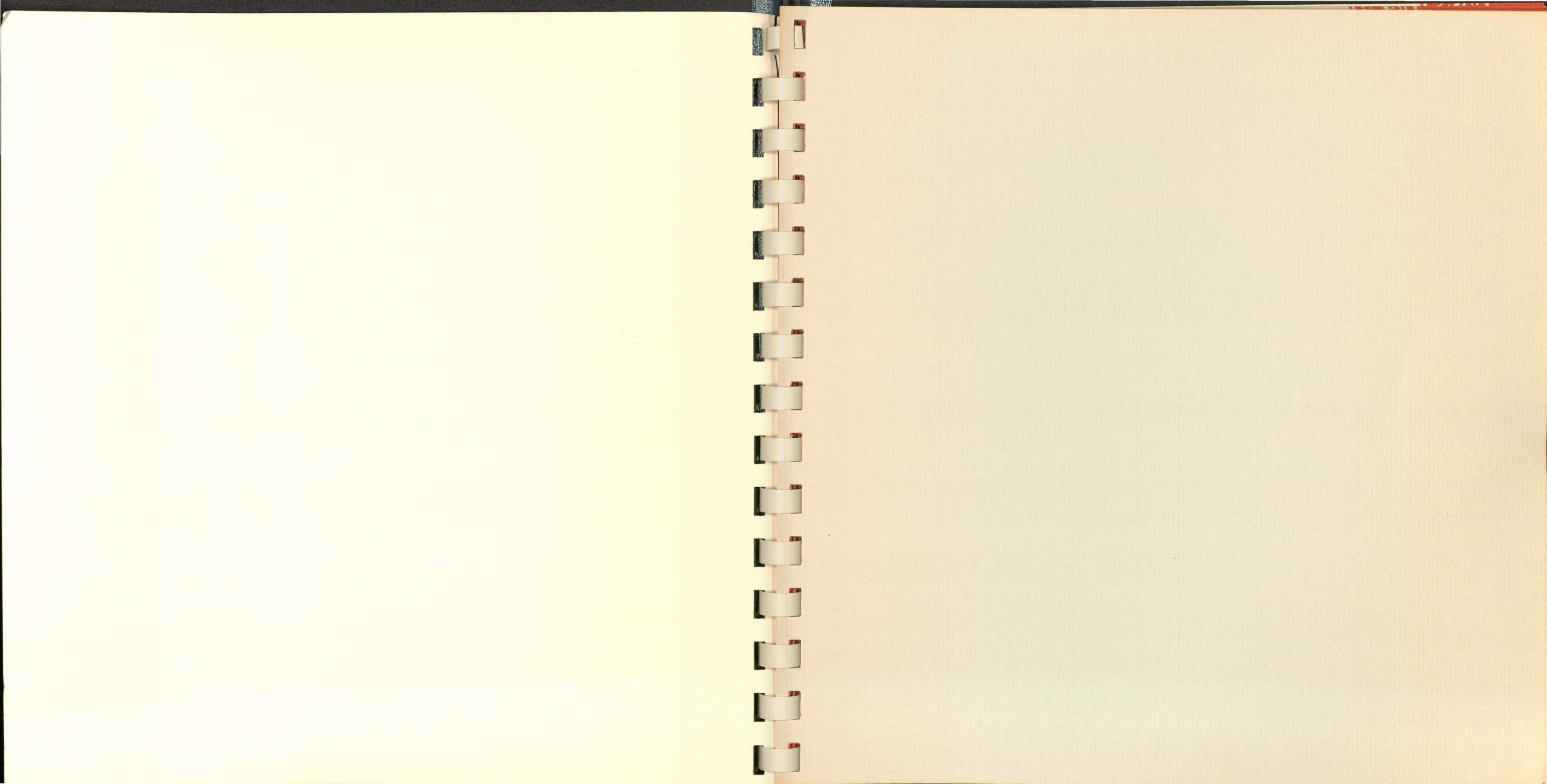


Fannye's



Best Recipes





INTRODUCTION

This small book contains the treasured recipes marking one woman's culinary journey—a journey in which she served as official hostess for four Louisiana governors from 1936 through 1948. On her retirement, Mrs. Fannye Herzberg collected some of her favorite recipes and published them as **Fannye's Best Recipes**. Many of the dishes she describes, from Brunswick Stew to Supreme Baked Stuffed Squab, graced the elegant state dining table in the Governor's Mansion on festive occasions.

You might want to add some of these recipes to your "favorites" file. Or you might simply enjoy browsing through the list of ingredients that call for "a little Blu-Ribbon sweet milk" or "two squares bitter chocolate (25c size)."

However you use **Fannye's Best Recipes**, you are sure to enjoy it. Fittingly, the proceeds from this nostalgic second printing will be used in the restoration program now in progress at the Old Governor's Mansion on North Boulevard.

Happy reading and bon appetit!

THE WHITE HOUSE
WASHINGTON

March 29, 1937

My dear Mrs. Herzberg:

Mrs. Roosevelt asks me to thank you very much for giving her the recipe book. She is delighted to have it and wants me to tell you again how much she enjoyed the dinner for which you were responsible.

Very sincerely yours,

Malvina T. Schneider
Malvina T. Schneider
Secretary to
Mrs. Roosevelt

THE NEW ORLEANS ITEM

MONDAY, APRIL 5, 1937

A LA CREOLE:

THE President and high Washington society even now are probably kissing their finger tips over delectable Louisiana dishes lately introduced to the White House, for when Mrs. Roosevelt made her recent memorable visit to this state, Mrs. Lee Herzberg—executive hostess at the Governor's mansion—gave the First Lady a copy of her recipe book.

So from Malvina T. Schneider, secretary to Mrs. Roosevelt, came the thanks you note following:

"Mrs. Roosevelt asks me to thank you very much for giving her the recipe book. She is delighted to have it and wants me to tell you again how much she enjoyed the dinner for which you were responsible."

Mrs. Lee Herzberg
Governor's Mansion
Baton Rouge, Louisiana





Fanny Herzberg, Mansion Hostess, 1936-1948.

FANNYE'S BEST RECIPES

*If your cakes are
as sweet as you, your
cooking will always be a success -
Carol*

*Dedicated
to the Memory of
My Friend*
MRS. JOHN A. BECHTOLD

*Compiled and Edited
By
Mrs. Lee Herzberg
Hostess, Westdale Country Club
Baton Rouge, Louisiana*



As Ruskin has said—"Cookery means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your Grandmother and the science of the modern Chemist; it means much testing—and no wasting; it means English thoroughness and French Art and Arabian hospitality."

The recipes given in this book, if followed carefully, will give excellent results. Right living is largely dependent on healthful eating. It is oft-times difficult to feed the family nourishing food and at the same time give the variety which quickens the appetite. This Recipe Book will assist every housewife in the everlasting question of "What shall I serve?"—I sincerely hope that you will find it useful and helpful. —

—FANNYE HERZBERG

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APPETIZERS

CELERY STUFFED WITH CHEESE

Select crisp branches of celery, lay in ice water and dry thoroughly. Take Philadelphia cream cheese, color some green and pink, and have some plain white. Mix finely chopped pecan with the cheese and season. Fill the branches and put in ice box for about an hour. Then with sharp knife cut in little blocks. Serve on plate with salad. These resemble divinity candy.

Celery
Philadelphia Cream
Cheese
Chopped pecans

STUFFED EGGS WITH ANCHOVIES

Stuffed eggs, with Anchovies. Hard boil as many eggs as you have guests. Slice round, mash yolks smooth. Into this mix about six Anchovies. This amount is for one dozen eggs. About two tablespoons of oil which comes with the Anchovies. Juice of $\frac{1}{2}$ lemon, teaspoon Worcestershire Sauce, Red & White Pepper and Salt. Fill eggs, garnish with finely chopped parsley and dots of Red & White Pimento. Serve in lettuce.

1 dozen eggs
2 tablespoons of
Anchovie Oil
 $\frac{1}{2}$ lemon
Worcestershire Sauce
Salt
Pepper
Pimento
Lettuce

PICKLE APPETIZER

Take six good sized cucumber pickles and cut in half. Take out the center of the pickle. Add one bottle of Anchovies, drain the oil of Anchovies off; add a thin mayonnaise. Mix all together. Fill each half of the pickle and serve on lettuce leaf. Garnish with tomatoes, cut with tiny round cutter.

6 pickles
1 bottle Anchovies
Mayonnaise
Lettuce
Tomatoes

OLIVES ROLLED IN BACON

Take large sized olives stuffed with pimento, pecans or anchovy. Roll each in piece of bacon, stick with toothpick to hold. Place in wire basket and fry in deep hot grease. Arrange in circle on platter, garnish with parsley. Nice for afternoon tea or served with drinks.

CAKES and PASTRY

1½ cups White Fan
Flour
1 teaspoon Red &
White Salt
1 tablespoon sugar
4 tablespoons
Snowdrift
4 tablespoons boiling
water

Sweet breads
Mushrooms
Pastry dough

½ stick Blu-Ribon
Butter
1 good cup sugar
¾ cup Blu-Ribon Milk
Yolk one egg
Heaping cup White
Fan Flour
1 teaspoon Red &
White Baking
Powder
½ pound bitter
chocolate
Beaten white of one
egg, flavor with
Red & White
Vanilla

1 quart syrup
1 full tablespoon of
soda
1 cup chopped pecans
1 cup small diced
watermelon rind
preserves
or citron
1 heaping teaspoon
ground aniseed
2 teaspoons Red &
White Ground
Cinnamon
1 teaspoon Red &
White Ground
Ginger
Juice and grated rind
of one lemon
Enough White Fan
Flour for a stiff
dough, about nine
or ten cups

Sift flour, salt and sugar, work in Snowdrift with fork, add boiling water. Place in ice box until cold. This makes about 16 individual pie crusts made on the back of muffin tins.

The pastry ring is baked in a hinged mold. The tempting filling is of creamed sweet breads and Red & White Mushrooms. Truffles are cut in shape and a bit of parsley may be placed around the platter. Use rich pastry dough for the ring.

Cream sugar and butter, add egg yolk and melted chocolate (melt chocolate by placing over hot water). Alternate flour and milk. Then add baking powder and flavoring. Lastly the beaten egg whites. Bake in 2 small tins (layer) in moderate oven. Ice with the following:

½ stick Blu-Ribon Butter; 2 teaspoons cocoa;
2 tablespoons strong coffee; 1½ cups confec-
tioners sugar. Delicious!

Put syrup in a large vessel, a two gallon size is best, place on fire and when syrup boils have soda dissolved in ½ cup of cold water and pour into syrup. Have about two cups flour ready and quickly put into the boiling syrup and soda. Let boil a few minutes stirring all the while, remove from fire and let cool, then add spices, aniseed, lemon and a teaspoon of almond extract or vanilla if desired, add the preserves next and then some flour with the nuts, continue to add flour until the dough is stiff enough to roll. Roll out about ⅜ of inch in thickness, cut into squares and bake in a slow oven. When baked, ice with a thin icing made with 4X sugar, a little sweet milk and vanilla extract.

DELICIOUS
PASTRY

PASTRY
RING

MOCHA
OR
CHOCOLATE
TART

OLD
FASHION
LEB-KUCHEN

CREAM PUFFS

When water boils, put in pinch of salt and butter. Dump in flour and stir constantly for a few minutes. Take from fire and while still hot beat in whole egg one at a time, beating briskly all the while. Continue to beat well for five minutes. While still warm drop large tablespoons of batter on slightly greased pan. Bake in medium oven about 20 minutes. Do not put too close together in pans and wait at least 10 minutes before opening oven for first time. (this makes 18 puffs)

1 cup of boiling water
 $\frac{1}{4}$ pound of White Fan
 Flour, full weight
 $\frac{1}{4}$ pound of Blu-Ribon
 Butter, scant
 weight
 5 eggs
 Pinch of Red & White
 Salt

CREAM PUFF FILLING

Boil milk, add sugar. Moisten flour with water and add to the boiling milk. Beat in eggs, very quickly, one at a time; add butter and set aside on stove for about 5 minutes. When cold flavor with vanilla and add $\frac{1}{4}$ cup of pure cream.

1 pint Blu-Ribon
 Sweet Milk
 1 tablespoon Blu-Ribon
 Butter
 2 oz. White Fan
 Flour
 $\frac{1}{4}$ cup Blu-Ribon
 Cream
 $\frac{1}{4}$ pound sugar
 Teaspoon Red & White
 Vanilla Extract
 2 eggs

PLUM CAKE

If possible, get fresh California prunes, otherwise plums can be used, but take more sugar. Cream butter and sugar, add egg, then flour in which the baking powder has been sifted, alternately with the milk. When of consistency to roll, put in pie pan that has been well greased, put bits of butter on dough, then place the plums on and spread generously with sugar and cinnamon, bake in a moderate oven about twenty minutes. Remove from fire, have ready one egg well beaten with $\frac{1}{4}$ cup of milk, 1 teaspoon of corn starch, vanilla extract and about two tablespoons sugar, pour over cake and put back in oven until custard sets. Apple and peach cake can be made the same way not using quite as much sugar as for plums.

$\frac{1}{2}$ stick Blu-Ribon
 Butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup milk
 1 teaspoon Red &
 White Baking
 Powder
 White Fan Flour
 for soft dough
 1 egg

ALMOND STICKS

Beat whites of three eggs, add the sugar, grind the almonds, add cinnamon. Roll in long flat rolls. Grease pans. Bake about ten minutes. Ice down center of each with the two tablespoons left out.

Whites of 3 eggs
 $\frac{3}{4}$ pounds powdered
 sugar
 $\frac{1}{2}$ pound almonds
 2 level teaspoons
 Red & White
 Cinnamon (keep
 out 2 tablespoons
 for icing)

FANNYE'S BEST RECIPES

- 2 cups sifted White Fan Flour
- 4 teaspoons Red & White Baking Powder
- 1 teaspoon Red & White Salt
- 3 tablespoons Blu-Ribon Butter or other shortening
- ½ cup Blu-Ribon Milk
- 2 tablespoons Blu-Ribon melted Butter
- 1 cup brown sugar
- 2 cups Bakers Coconut

- ½ pound sweet grated chocolate
- 4 eggs
- 1 tablespoon Red & White Cinnamon
- 1 teaspoon cloves
- 1 teaspoon Red & White Ginger
- 2 teaspoons Red & White Baking Powder
- 2 cups sugar
- Flour to make a dough stiff enough to mold with hands into round balls

- 1 cup of bitter grated chocolate
- 2 cups sugar
- 1½ cups cracker meal
- 1 tablespoon Blu-Ribon Butter
- 6 eggs
- ¼ pound almonds or pecans cut fine
- ¼ cup whiskey
- 1 teaspoon each Red & White Cinnamon, Cloves, Allspice, and Baking Powder

- 2 sticks Blu-Ribon Butter
- 4 tablespoons sugar
- 3 cups White Fan Flour
- 1 cup chopped pecans

Sift flour once, measure, add baking powder and salt and sift together 3 times. Cut in butter. Add milk gradually and mix to a soft dough. Turn out on slightly floured board and roll ¼ inch thick. Spread with melted butter and sprinkle with sugar and coconut. Roll like jelly roll and cut into 1 inch slices. Place in greased pan, cut side down and bake in moderate oven 15-20 minutes. Makes 10 rolls.

To mix: Grate chocolate, add sugar, then the whole eggs, the spices and flour sifted with the baking powder. Can use vanilla extract if desired. Make in balls, place in greased pan about an inch apart and bake in moderate oven. In greasing pan always sift a little flour on grease and shake off surplus flour.

Mix and bake in spring pan in moderate oven.

Cream butter, add sugar, sift in flour, then pecans. Roll about ¼ inch thick and cut with small fancy shaped cutter. Cook until light brown. When done, while hot, sprinkle with powdered sugar. These can also be made by pinching off a very small piece, roll in palm of hand, press the center with finger and place in red cherry. Bake in slow oven.

**COCOANUT
MAPLE
ROLLS**

**LITTLE
CHOCOLATE
CAKES**

**CHOCOLATE
TART**

**SAND
COOKIES**

FANNYE'S BEST RECIPES

GRANNY'S TEA CAKES

Cream butter and sugar well, add eggs, vanilla and flour alternately with the milk. Be careful not to get the mixture too stiff; roll out thin and cut with a biscuit cutter, when placed in pan, brush over top with a little sweet milk and sprinkle each cake with a mixture of sugar and cinnamon.

4 eggs
 $\frac{3}{4}$ cup Blu-Ribon
 Sweet Milk
 1 full cup Blu-Ribon
 Butter or butter
 and lard mixed
 2 cups sugar
 2 teaspoons Red &
 White Vanilla
 Extract
 White Fan Flour for
 soft dough
 2 heaping teaspoons
 Red & White
 Baking Powder

BROWNIES

Melt butter and chocolate, add sugar, flour, eggs and nuts. Bake about ten minutes.

1 $\frac{1}{2}$ sticks Blu-Ribon
 Butter
 2 squares bitter
 chocolate
 (25c size)
 2 whole eggs
 1 cup sugar
 1 cup White Fan
 Flour
 Teaspoon Red &
 White Vanilla
 1 cup nuts
 Pinch salt

HONEY CAKES

Beat eggs very light, add sugar and beat well. Add spices, vanilla, and salt, nuts, dates and mix well. Then sift in flour and baking powder. Always take about $\frac{1}{2}$ cup flour to sprinkle over nuts and dates. Grease biscuit pans and sprinkle with flour. Pour batter in pan, spread evenly. Bake about $\frac{3}{4}$ to 1 hour. When done make an icing of 2 egg whites (beat whites until stiff, gradually adding sugar) and $\frac{1}{2}$ cup sugar. Spread on cake and put back in stove to brown. Let cake remain in pan until cold. Then cut in squares.

4 eggs
 1 teaspoon Red &
 White Cinnamon
 $\frac{1}{2}$ teaspoon Red &
 White Cloves
 $\frac{1}{2}$ teaspoon Red &
 White Allspice
 1 teaspoon Red &
 White Salt
 2 cups White Fan
 Flour
 2 cups brown sugar
 1 cup pecans
 1 $\frac{1}{2}$ cups dates
 1 teaspoon Red &
 White Baking
 Powder
 1 teaspoon Red &
 White Vanilla

MARY ANN RINGS

Beat yolks of eggs with $\frac{1}{4}$ of a cup of sugar, add flour and baking powder, vinegar and water. Beat the whites, add rest of sugar, then add to other mixture. Grease and flour Mary Ann pans well filled and bake in moderate oven. Invert and lay on wax paper. When done fill centers with fruits or ice cream. This recipe makes about 6 Mary Anns. Strawberries and whipped cream are nice served in these.

2 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup White Fan
 Flour sifted three
 times with
 $\frac{3}{4}$ teaspoon Red &
 White Baking
 Powder
 1 teaspoon vinegar
 1 teaspoon water

FANNYE'S BEST RECIPES

4 eggs
1 pound brown sugar
or 2 cups granu-
lated sugar
2 cups White Fan
Flour
1 teaspoon Red &
White Baking
Powder
2 teaspoons Red &
White Cinnamon
1 teaspoon Red &
White Ginger
1 cup citron or
watermelon rind
preserves,
cut fine
1 cup chopped nut
meat

6 eggs
2 cups sugar
 $\frac{1}{2}$ cup orange juice
Peel of one orange
grated
 $\frac{1}{2}$ cup cold water
2 cups White Fan
Flour sifted five
times with one
teaspoon Red &
White Baking
Powder
Whites of 3 eggs beaten
stiff

2 egg whites
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ pint Blu-Ribon
Whipping Cream
2 egg yolks
 $\frac{1}{2}$ cup White Fan
Flour
 $\frac{1}{4}$ teaspoon Red &
White Baking
Powder
1 tablespoon lemon
juice
Red & White Sliced
Peaches

2 oz. Blu-Ribon Butter
 $1\frac{1}{2}$ cups 4 X sugar
A little Blu-Ribon
Sweet Milk

Beat whole eggs well, put in sugar slowly and continue beating, next add spices, have citron well flavored, then add citron and nut meats alternately with the flour in which the Baking Powder has been sifted. Vanilla or almond extract can be used if desired. Spread on square pans about $\frac{1}{2}$ inch and bake in a slow oven. When done cut into little blocks and when cold ice if desired with 4X sugar moistened with a little sweet milk, flavor with vanilla.

Beat the yolks and the whites of three eggs, then add sugar gradually beating almost twenty minutes. Add the water and orange juice and grated peel alternately with the flour. Lastly the beaten egg whites. Bake in layers and when cold put together with Blu-Ribon Whipped Cream and ice all over with the cream or top with the following icing: Boil $1\frac{1}{2}$ cups sugar with $\frac{3}{4}$ cup water (mix sugar and water until dissolved), until it ropes. Pour over the stiffly beaten whites of 2 eggs, beating well, add juice of 1 orange, chocolate may be substituted for the orange.

Beat egg whites until frosty. Add $\frac{1}{4}$ cup sugar gradually and continue beating. Add $\frac{1}{4}$ cup sugar to egg yolks and beat until thick. Combine the two mixtures. Sift baking powder, salt, and flour together and fold in lightly. Turn into Mary Ann pans which have been well greased and floured. Bake in moderate oven. When done invert pans on wax paper, let stand for one minute. Remove from pan by lifting and tapping edges lightly. When cool, fill with sliced peaches and scoop of ice cream topped with whipped cream. Any fruit can be used. Strawberries, raspberries, pineapple. This makes about six Mary Ann cakes.

Melt butter, mix with sugar and moisten with milk, flavor with vanilla extract.

LITTLE
SPICE
CAKES

ORANGE
SPONGE
CAKE

PEACH
SHORTCAKE
In Mary Ann
Shell Pan

ICING
FOR
CAKE

FANNYE'S BEST RECIPES

OLD FASHIONED CUP CAKE

Cream butter and sugar thoroughly, add egg yolks one at the time, beating well all the while. Have flour sifted three times, put baking powder in last cup and sift again into batter. Have egg whites beaten stiffly and add, stirring well into batter. Add flavoring and pour into well greased pan, floured, batter should about half fill pan, or can be baked in layers and put together with icing.

- 1 cup Blu-Ribon Butter
- 2 cups sugar
- 3 cups White Fan Flour
- 5 eggs
- 2 level teaspoons Red & White Baking Powder
- Flavor with vanilla or lemon as desired

ANGEL FOOD BALLS

Use Angel food cake. With two silver forks separate into balls, about 2 inches in diameter. Make any kind of frosting. Take dry shredded cocoanut, color pink and green by using vegetable coloring. Dip balls in frosting, then roll in cocoanut.

PECAN COOKIES

Mix and form into a roll, not too large. Put in ice box over night. When ready to bake, cut with sharp knife very thin, bake in rather quick oven.

- 1 cup Blu-Ribon Butter
- 1 cup pecans
- 2 cups brown sugar
- 3 1/2 cups White Fan Flour
- 2 eggs
- 1/2 teaspoon Red & White Salt
- 1 level teaspoon soda

DATE TARTS

Beat egg yolks very light, then add sugar which has been sifted at least three times, and beat at least 20 minutes. Sift flour three times and add alternately with the water. Flour nuts and dates and add to batter, sift in flour and baking powder, also salt. Fold in the stiffly beaten whites. Mix well, add vanilla. Bake in greased and floured pan, either loaf, layer, or biscuit pan. Bake very slowly about one hour. Put together with whipped cream when cold.

- 6 eggs
- 1 1/2 cups sugar
- 1 1/2 cups Red & White Dates
- 1 cup pecans
- 1/2 glass cold water
- 1 1/2 cups White Fan Flour
- 1 teaspoon Red & White Baking Powder
- 1 teaspoon Red & White Vanilla

SPONGE CAKE

Beat eggs and salt for a minute, then add vinegar, then sugar and beat very light. Fold in flour, use orange juice for flavoring. You can bake in Angel food tin and use either white or chocolate icing, or bake in layers using strawberries and whipped cream between.

- 6 whole eggs
- 1 cup sugar
- 1 cup White Fan Flour
- 1 tablespoon vinegar
- Pinch salt

FANNYE'S BEST RECIPES

6 eggs
1½ cups sugar
3 cups fine chopped
nuts
1 teaspoon Red &
White Vanilla
1 teaspoon Red &
White Baking
Powder
2 tablespoons White
Fan Flour

Beat separately the yolks and whites of the six eggs. To yolks add 1½ cups sugar and beat very light, to the whites add 3 cups of finely chopped nuts, mix together the yolks, sugar and whites. Add the vanilla. Last add the yeast powder mixed and sifted with the flour. Grease and flour cake pans and bake quickly in layers, when cold fill with whipped cream and ice all over with the cream. Garnish with whole pecans and cherries. This may also be baked in biscuit pans and cut individually. Very good!

½ pound bitter
chocolate grated
1 can Eagle Condensed
milk 20c

One can Eagle condensed milk (20c size). Melt the grated chocolate slowly over hot water and when melted add gradually the can of condensed milk. Then pinch of Red & White Salt, and flavor with Red & White Vanilla. Put in ice box to cool. When cool enough to handle roll into balls with cherries, nuts or pieces of Red & White Marshmallows in center, and roll in chopped nuts or in the colored decoettes. These are very good.

1 stick Blu-Ribon
Butter
½ cup sugar
4 eggs
4 tablespoons Blu-
Ribon Milk
½ cup White Fan
Flour
½ teaspoon (scant)
Red & White Salt

Cream butter and sugar very light. Add the yolks of eggs which have been beaten. Then milk and flour alternately. Mix together two tablespoons flour with the salt and baking powder to batter, spread in 2 small layer pans. Beat the 4 whites, add ¾ cup sugar, just fold in the sugar, do not beat. 1 teaspoon vanilla, then sprinkle generously chopped pecans over batter and spread meringue over batter, bake about 20 minutes. Put together with 1 pint of whipped cream to which has been added 1 small can of pineapple (always drain the pineapple before mixing with the cream). Very delicious. Makes a small cake. Will serve about twelve.

NUT
MERINGUE
PUDDING

FRENCH
CHOCOLATES

PINEAPPLE
MERINGUE
CAKE

FANNYE'S BEST RECIPES

CHOCOLATE ICE BOX CAKE

Cream butter and sugar very light, add the yolks of 6 eggs. Melt chocolate over hot water and add to butter, sugar and eggs. Sift in cocoa, cut up a half cup pecans. Break off pieces of macaroons and lastly add the beaten whites of eggs. Grease ring mold with butter, place lady fingers around mold and cut some of the lady fingers with small round cutter. Between each lady finger place a red cherry. Pour batter in mold and place in ice box for 24 hours. When ready to serve place in hot water for a second and shake on silver platter, fill center of mold with balls of vanilla ice cream.

2 sticks Blu-Ribon
Butter
2 cups powdered sugar
6 eggs
10 pk. Bakers bitter
chocolate
1 tablespoon Red &
White Cocoa
1 teaspoon Red &
White Vanilla
½ dozen lady fingers
Few Macaroons
Chopped Pecans

#5 SQUARES

MUFFIN MERINGUE

Have fresh cold eggs, beat with wire egg beater until stiff, but not dry, add sugar VERY gradually, beating until all grains have dissolved, lastly fold in the chopped pecans. Grease and flour muffin pans. Bake in very slow oven about 1 hour. Remove from pan being careful not to break. Fill with sliced strawberries or Blu-Ribon ice cream. This amount makes twelve muffins.

Whites of 4 eggs
1 cup sugar
1 cup pecans
Pinch Red & White
Salt

WHEN COMPANY COMES

Call on us for the extra help to make their visit enjoyable. Send us the extra TABLE LINENS you'll want to have spotlessly clean for their visit. We "handle with care" your most precious linens. Rainsoft water and Ivory Soap enable us to send them back to you laundered to snowy whiteness. Kean's-washed linens are not only cleaner and crisper—but they last longer, too. Why not join our list of satisfied customers—soon?

PHONE 4100

KEAN'S, INC.
PHONE 4100
LAUNDRY

DRY CLEANING • FAMILY WASH • DYEING

WE WASH EVERYTHING WITH IVORY SOAP

COCKTAILS

Peel grape fruit, remove all white skin and seed. Break into small pieces, sprinkle powdered sugar over and place in refrigerator to thoroughly chill. When ready to serve put in cocktail glasses. Pour Gingerale over and garnish on top with flower made of red and green cherries.

**GRAPE
FRUIT
COCKTAIL**

Take $\frac{1}{2}$ of canteloupe, small, (Rockyford) wash clean. Chill thoroughly, when ready to serve cut in half crosswise and fill centers with raspberry ice. Cut around the melon with patent cutter.

**CANTELOUPE
FRAPPE**

Scoop balls from the pulp of ripe water-melon and canteloupe with a patent vegetable scoop. Sprinkle either Red & White Salt or sugar. Chill in refrigerator, serve in cocktail glasses and just before serving pour ice cold gingerale over the fruit. This may also be served with colored crushed ice around the cocktail.

**MELON
FRUIT
COCKTAIL**

Begin from the top of grapefruit and cut down the middle to form a handle, use knife or spoon to remove pulp, fill the basket with any kind of fruit or sherbert, or you can leave grapefruit pulp in basket and cut as you would a half of grape fruit. You may decorate the basket by tying the center of handles with tiny ribbon bows or place flower by pinching hole in center of handle.

**GRAPE
FRUIT
BASKETS**

Scoop balls of pear with vegetable cutter, fill cocktail glasses, pour over Aristocrat Dressing and serve ice cold.

**ALLIGATOR
PEAR
COCKTAIL**

Take Red & White Mammoth Size Asparagus Tips, place in cocktail glasses with Aristocrat Dressing, have large stuffed olive in center. Serve ice cold.

**ASPARAGUS
COCKTAIL**

DESSERTS

BISQUE

Mix $\frac{1}{2}$ lb. grated macaroons with 1 egg. Whip 1 pt. of stiffly beaten Blu-Ribon cream, stirring lightly. Flavor with vanilla or sherry. Put in ice cream freezer or pudding mold which has a tight cover. Pack in ice and salt. Let stand and freeze 4 hours or more. Remove from mold by placing hot cloth over mold. Serve on platter, garnish with small pecan meringue filled with strawberries. This serves about 8.

$\frac{1}{2}$ pound grated macaroons
1 egg
1 pint Blu-Ribon Cream
Vanilla or sherry flavoring

FROZEN CREAM CHEESE

Take 1 pint of Blu-Ribon Cream-Cheese, mash until smooth. Mash through fine sieve. Add 1 qt. Blu-Ribon Rich Cream, sweeten with powdered sugar. Takes quite a bit of sugar, flavor with vanilla. Put in freezer and freeze like ice cream.

1 pint Blu-Ribon Cream Cheese
1 quart Blu-Ribon Rich Cream
Powdered sugar
Vanilla extract

COFFEE MOUSSE

Melt Marshmallows in hot coffee, when cold fold in whipped cream. Place in refrigerator until frozen.

25 Red & White Marshmallows
1 quart Blu-Ribon Whipped Cream
1 cup strong black coffee

NESSELRODE PUDDING

Beat eggs and sugar light, add sherry, put in double boiler and cook. Stir until it thickens and set aside to cool. To beaten whites add pint of whipped cream and add to other mixture. If desired any kind of chopped nuts and cherries may be used. Freeze in mold or freezer. When ready to serve remove from freezer whole, place on platter and garnish with cherries and whipped cream. Very delicious. This serves eight people.

4 egg yolks
 $\frac{1}{2}$ cup sherry
1 cup sugar
1 pint Blu-Ribon Cream

PEACH MELBA

Place slices of cake on individual plates, and pour 1 tablespoon syrup over each slice. Put a half peach on each slice, cut side up. Cut center of each, put teaspoon of jelly or jam (Red & White Raspberry Jam is best). Place a scoop of vanilla ice cream on this, then sprinkle cocoanut on top and around sides.

6 round slices of either white or gold cake, or sponge
 $\frac{1}{2}$ cup peach syrup
6 halves Red & White Peaches
6 teaspoons jelly or jam
 $\frac{1}{4}$ cup cocoanut
Scoop of Blu-Ribon Ice Cream

FANNY E ' S B E S T R E C I P E S

¼ box Gelatine
 4 egg yolks
 4 tablespoons sugar
 1 pint Blu-Ribon
 Cream
 Cherries and nuts

¼ box gelatine, or 1 tablespoon in ¼ cup cold water for about 15 minutes. Beat the yolks of 4 eggs with 4 tablespoons sugar until very light. Strain in the gelatine which has been set in hot water to dissolve. Whip 1 pt. of Blu-Ribon Cream stiff and add to egg and sugar, lastly the beaten whites. Mix well. Flavor with either vanilla or sherry wine, also can add a few cherries and nuts. Pour into a mold and set on ice to get cold and firm.

1 cup sour milk
 2 cups molasses
 ½ cup Blu-Ribbon
 Butter
 2 tablespoons ginger
 White Fan Flour
 for soft dough
 ½ cup shortening
 2 tablespoons soda
 dissolved in hot
 water

Warm molasses, shortening and ginger and heat ten minutes before adding the milk, soda and flour. Roll out, cut into shapes and bake in a quick oven (but not too hot). Keep in tight tin box. Brush with white of egg and sugar while hot.

Malaga Grapes
 1 egg
 Vegetable coloring

Take large clusters of white grapes, separate them into small bunches of two or three grapes, leaving on stems, dip first in the unbeaten white of an egg then in granulated sugar. Color the sugar green, red or pink. Place grapes on wax paper until dry. Serve with after dinner coffee.

8 eggs
 2 cups sugar
 1 quart Blu-Ribon
 Milk
 2 pints Blu-Ribon
 Cream

Beat eggs until very light and lemon colored. Add very gradually 2 cups of sugar, and continue beating about fifteen minutes, add the milk and cream and place all in a double boiler. Cook and stir constantly until thick. Strain and when cold add 1 pint of cream. Use a little vanilla (bean) to flavor. Freeze.

1 quart Blu-Ribon
 Cream
 1 bottle Marrons
 Whiskey to taste
 Sugar to taste

Whip 1 quart cream, sweeten to taste with powdered sugar. Take one bottle Marrons, mash well, add whiskey to taste. Mix and freeze. This may be removed from freezer and served whole.

**CHARLOTTE
RUSSE**

**PLAIN
GINGER
CAKE**

**CHRYSTAL-
LIZED
GRAPES**

**CUSTARD
ICE
CREAM**

**MARRON
ICE
CREAM**

FANNY'S BEST RECIPES

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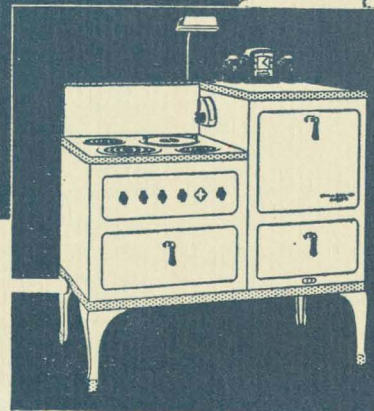
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327 FLORIDA STREET

FISH

1 pound crab meat
Cracker crumbs
1 egg
Wesson Oil

Take one pound fresh white crab meat. Make a thick, well seasoned cream sauce, about 1 cup, when sauce is cold mix with the crab meat and spread on platter. Place in ice box about an hour. When ready to cook, take mixture and form into shape of chops. Dip in cracker crumbs, then in well beaten egg, back in crumbs and fry in a wire basket a golden brown, in deep hot Wesson oil. Serve immediately. Place on platter, garnish chops with slices of lemon, put tartar sauce in center, around platter have birds nests of shoe string potatoes, filled with cream, Red & White Green Peas and Red & White Mushrooms. Between nest place spinach timbales on toast with grated whites of egg in each timbale.

3 pound snapper
Vinegar
Bay leaves
Lemon
Celery
Onion
Parsley
Garlic
Gelatine
Olives

This is used as a salad or as a fish course. Boil a 3 pound snapper till done well and season with 1 tablespoon vinegar, bay leaves, lemon, celery, onion, parsley and garlic. When done shred. Not too fine. Save 4 cups of the water fish was cooked in, add 1 tablespoon gelatine. Line a flat granite pan with chopped Red & White Olives, fancy shaped beets, pickles, dots of Mayonnaise, then layer of fish so on until pan is filled. Place in refrigerator for about four hours or until firm. Place on platter and serve with mayonnaise. Garnish with lettuce, radishes made like tulip, collossail ripe olives, or cut in slices and serve individually.

Preferably trout or red snapper. Take individual pieces and season well. Saute in Blu-Ribon Butter (using a very liberal amount of butter) until a golden brown. Blanche almonds and cut up, brown almonds in butter, sprinkle on fish. Let simmer slowly. Serve piping hot. Use soft shell crabs same way.

**CRAB
CHOP**

**GLACE
FISH
FOR 8**

**FISH
SAUTE
ALMOND**

**COLD
BOILED
RED
SNAPPER**

Take about a five pound red snapper, tie in cheese cloth or napkin. Place china plate up side down in pan, fill pan with sufficient water to cover fish. Season water with sliced onion, celery, parsley, bay leaf, lemons, about 2 tablespoons vinegar (this keeps fish firm), a little garlic, Red & White Salt, pepper. When water boils, lay in fish and cook about 30 minutes or until fish is done. Don't cook too long, as fish will be dry. When done, place on platter, and put in ice box until cold. Garnish fish with grated hard boiled eggs, sprinkle over fish finely chopped parsley. Place a stuffed olive to represent eye. Take medium sized beets that have been cooked, scoop centers with vegetable scooper, mix Philadelphia cream cheese with finely chopped green pepper and fill centers of beets. Have small balls of cold boiled Irish potatoes in lettuce cup, place alternately around fish, the balls of beets, and potatoes. Place slices of lemon on top of fish, having sprinkled paprika around edge of lemon and chopped parsley in center. Take tender celery branches and stuff with caviare, and also place around platter. Serve with mayonnaise to which has been added chopped dill pickle and a bit of onion juice. To serve individually, have small fish molds, use the sauce fish was cooked in. Strain, and add 1 tablespoon gelatine, and pour over fish. In each mold place slice of stuffed olive for the eye, shaped piece of beet for tails.

5 pound snapper
Onion
Celery
Bay Leaf
Lemon
2 tablespoons vinegar

FOWL

Turkey
Lard
Flour
Salt
Red & White Pepper

Rub turkey with butter and lard and sprinkle with flour. Season with Red & White Salt and Pepper. Put in roasting pan with very little water. Bake and baste very often, about every fifteen minutes. Cook very slow for about 4 or 5 hours. The fowl should be dressed and on ice for at least two days before cooking.

1 hen
½ can Red & White
Mushrooms
1 cup of cream sauce
1 tablespoon Blu-
Ribon Butter
3 eggs

Boil hen. Cut up with scissors. Add mushrooms (cut fine), mix with cream sauce. Add butter and eggs. Beat well together. Season well with chopped parsley, Red & White Pepper and Salt. Put in a greased mold and steam for one and one half hours. Serve with either mushroom or oyster sauce. Put the other half can of mushrooms in the sauce.

2 cups Red and White
Noodles
1 egg
½ cup milk
1 tablespoon Blu-
Ribon Butter
Chicken a la King

Cook 2 cups of Red & White noodles in boiling salted water until tender (about 15 minutes). Drain thoroughly and combine with 1 well beaten egg, ½ cup milk and 1 tablespoon of butter. Turn into a buttered ring mold and bake in a moderate oven about 30 minutes. Turn out on platter and fill with chicken a la king.

Have squab dressed and on ice at least a day or more. Season with Red & White Salt and Pepper. Stuff with a bread (Wolf's) crumb dressing to which oysters and pecans have been added, or chestnut dressing. Rub squabs with Blu-Ribon Butter and White Fan Flour and wrap with strip of breakfast bacon. Place in baking pan in hot oven and have bottom of pan well covered with water, baste very often and cook until brown on all sides. Place on platter and garnish with blocks of mint jelly on orange slices. Tulips made of radishes and bell peppers, stuffed with creamed cauliflower.

**TURKEY
ABOUT
18 LBS.**

**CHICKEN
LOAF**

**CHICKEN
A LA KING
IN NOODLE
RING**

**SUPREME
BAKED
STUFFED
SQUABS**

CHICKEN CROQUETTES

POT ROASTED CHICKEN

GEORGIA FRIED CHICKEN

FANNYE'S BEST RECIPES

Cook chicken until very tender, chop fine and season. The addition of mushrooms improves this. Mix white sauce with the chicken and Red & White Mushrooms and spread on platter, place in refrigerator a couple of hours. When ready to fry roll the chicken into round balls, roll first in cracker crumbs, then in beaten egg, back in crumbs. Have a deep vessel with hot Wesson Oil and fry golden brown. Serve at once. Serve with Tartar sauce or mushroom sauce. Mushroom sauce is made by using:

2 teaspoons Blu- Ribbon Butter, $\frac{1}{4}$ cup White Fan Flour, 1 cup milk, Red & White Salt, Pepper, onion juice, teaspoon vinegar, Worcestershire Sauce to taste.

Blend butter and flour in double boiler, add milk slowly, stirring constantly until thick. Add seasonings and mushrooms.

Season about a 4 lb. fat hen with Red & White Salt, Pepper and little Ginger. Stuff with either rice or bread (Wolf's) dressing. If a very fat hen use the fat for browning it. If not, use about 2 kitchen spoons of fat in the Dutch oven. When hot, lay in fowl and brown slowly on all sides until nicely browned all over, then add about 1 teacup water and let cook until hen is almost done. Then remove fowl from the pot, skim off fat, make a rue of butter and about a tablespoon of flour. Add the gravy fowl was cooked in, cut up some celery, parsley and onion, put hen back in vessel with top on and continue cooking very slowly until done. A couple of strips of bacon placed over the hen improves the flavor.

Separate the joints of the young chicken, season with Red & White Salt and Pepper. Dip each piece in White Fan Flour and fry in deep fat in frying pan until a golden brown. Keep the pan covered while cooking. The chicken will never be dry if cooked in this manner.

1 hen
2 cups of thick
cream sauce
Red & White Salt &
Pepper, grated
onion
White sauce is made;
2 tablespoons Blu-
Ribbon Butter, $\frac{1}{4}$
cup White Fan
Flour, 2 cups Blu-
Ribbon Milk

BROILED
CHICKEN

Clean and dress $1\frac{1}{4}$ to $1\frac{1}{2}$ pound fowl and split down back. Place in refrigerator 24 to 48 hours before using. Sprinkle with Red & White Salt and Pepper and rub well with butter. Place liberal amount of pure Blue-Ribbon Butter in hot skillet. First brown thoroughly on both sides, pressing chicken down by using a cover or pie plate weighted. Then remove from skillet and lay in a pan. Make a rue of butter left from browning the chicken and 1 tablespoon flour, adding chopped onions and let brown, then add $1\frac{1}{2}$ to 2 cups of water. Replace chicken in skillet, laying a strip of breakfast bacon on each half. Steep and bake for 1 hour. This is for about 6 halves. When ready to serve, place on buttered toast and sprinkle with fine chopped parsley. Garnish with slice of lemon dipped in paprika or parsley. Broiled slices of pineapple prepared in a skillet browned slightly with a piece of breakfast bacon on both sides can also be used for a garnish. Place red cherries in center.

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BATON ROUGE

CROWN
OF LAMB

MEATS

Select parts from two loins containing the ribs, trim the backbone and French ribs. Shape each piece in a semicircle, having ribs outside and seam pieces together to form a crown. Trim ends of bones evenly, care being taken that none are left too long, and wrap each bone with a thin slice of bacon to prevent it from burning. Then cover with butter paper. Fill the crown with ground lamb seasoned to taste. Decorate the top crown with parsley. Decorations can be made as elaborate as desired. Remove the strips of fat before serving. Roast for two hours. Serve in platter garnished with saute slices of pineapple which have rose radishes for centers.

STUFFED
HAM

Soak a ten-pound ham in cold water over night. In the morning remove bone and fill with the following: one pound pecans or chestnuts, one can Red & White Mushrooms, six truffles, one slice raw ham chopped up, a little mustard seed, two pickles seasoned with red pepper, one small spoon Red & White Cloves and allspice, chopped parsley, one tablespoon onion juice. Add enough raw egg to make all in a paste. Sew up the slit where the bone was taken out and tie ham firmly with strong piece of cotton. Boil slowly for 3 hours. Cool before taking off cotton bag. When cold remove the skin and sprinkle with sugar and fine crumbs and brown in the oven for an hour. Place on platter and garnish with lettuce, parsley, dill pickles, slices of pineapple and Red & White stuffed olives.

1 pound pecans
or chestnuts
1 can Red & White
Mushrooms
6 truffles
1 slice raw ham
Mustard seed
2 pickles
Red & White Cloves
and Allspice
Parsley, onion juice,
Eggs

DEVILED
HAM
STEAKS

Spread ham steak with English Mustard, dip in fresh Wolf's bread crumbs and broil.

FANNYE'S BEST RECIPES

Make a good bread (Wolf's) dressing. Place one heaping teaspoonful on end of slice of bacon, roll the bacon slice in the dressing and fasten with toothpick. Broil, turning frequently to brown on all sides. Place on platter, garnish with slices of crisp bacon, parsley, and tomatoes. A nice luncheon dish. Serves 6 to 8.

Roll oysters in thin slices of ham and broil.

Saute ham steaks lightly in butter, add Sauce Bordelaise and simmer a few minutes.

Buy a breast of veal, having butcher to make a slit pocket for stuffing. Season veal with Red & White Salt, Pepper, little ginger, dredge with White Fan Flour. Place 2 kitchen spoons fat in vessel (Dutch Oven), brown veal thoroughly (the veal should, of course, be stuffed with the dressing and sew up opening) when brown add about a cup of water. Cut up onion and celery, make a rue for the gravy and let cook slowly. A beef roast can be cooked the same way, leaving out the dressing.

1 cup whipped cream
2 cups ground ham
2 teaspoons prepared mustard
4 teaspoons mayonnaise
2 tablespoons gelatine
½ cup cold water
1 teaspoon horse radish

Dissolve 2 tablespoons gelatine in ½ cup cold water and then add enough boiling water to dissolve. Whip cream and add to the mayonnaise. Strain gelatine into cream as soon as it is cold, then add ham after it is well mixed with the seasoning. Pour into a wet mold, place on ice. When ready to serve turn out on platter and garnish with lettuce and sliced crystallized pickles.

**STUFFED
BACON
SLICES**

**OYSTERS
ROLLED
IN HAM**

**HAM STEAK
BORDELAISE**

**STUFFED
BREAST
OF VEAL**

**HAM
MOUSSE**

ST. PATRICK
MENU

GOLDEN
WEDDING
MENU

MENUS

Grape fruit cocktail with ball of canned pear in center, three small green grape balls around pear ball. Serve surrounded by green colored ice.

Salad—Crab meat in green pepper fixed to resemble chariot. Cheese straws tied with green ribbon.

Chicken Croquette balls in lettuce cup. Garnished with stem of three leaf clover. Tartar sauce in green paper cups. Birds' nest potatoes with creamed Red & White Green Peas. Spinach on toast topped with grated egg whites. Clover shaped tea biscuits. Meringue kisses filled with Pistasio ice cream. Demi tasse. Green decorated mints.

Grape Fruit Basket. Handle tied with tiny yellow ribbon, in center of Grape Fruit place ball of yellow peach.

Asparagus Moussee in individual ring mold. Center filled with mayonnaise, pass hot cheese balls.

Crab Newberg topped with grated yellow cheese. Platter of whole milk fed chicken stuffed. Garnish with slice of orange, around platter place lemon holding yellow candle.

Light before bringing to table.

Platter of Birds nest potatoes filled with Red & White Peas and sprinkled on top with grated egg yolks. On round silver platter place large white cauliflower, sprinkle generously with grated yellow cheese.

Around cauliflower place whole boiled glazed carrots.

Individual Ice Cream, fancy shaped.

Demi Tasse

Yellow decorated mints.

PLATTERS

Place ring mold on platter and in center of mold, place whole cauliflower sprinkled with paprika. Around spinach put stuffed tomatoes, sprays of parsley. Pass mushroom cream sauce.

Place whole turkey on large silver platter. Garnish breast with large heart shaped cranberry, cluster of parsley, around edge of platter place small red apples with small green candles. Before placing on table, light candles.

In center of mold place small balls of hot beets with drawn butter sauce. Around rice, place green pea timbales on slices of small rounds of buttered toast. Between timbales place glazed carrots.

Cut slices of Wolf's sandwich bread about $2\frac{1}{2}$ inches thick. Use large biscuit cutter for each case. Hollow out center with small biscuit cutter, remove enough bread to hollow out center. Place in oven and toast light brown. Brush with melted butter, fill centers with carrots creamed, or peas or mushrooms.

Place hot golden brown chicken in center of platter, around edge place alternately, stuffed Irish potato, cushaw on orange. Fill in with curly parsley.

Place halves of chicken on buttered toast. Around chicken place sweet potato balls. On top of chicken place slice of lemon dipped in parsley and held in place by fancy skewer.

**RING MOLD
SPINACH
PLATTER**

**TURKEY
PLATTER FOR
THANKSGIVING**

**RING MOLD
OF RICE
PLATTER**

**TOAST
CASES**

**FRIED
CHICKEN
PLATTER**

**BROILED
CHICKEN
PLATTER**

POTATO
SALAD
PLATTER

In center of large platter place ring mold of potato salad. Garnish salad with fancy shaped beets, chopped parsley, slices of stuffed olives. Fill center with mammoth size Red & White Asparagus tips. Around the circle place slices of tomatoes with small hole in center and place stuffed egg on top. To mold potato salad, grease ring mold slightly with Wesson oil, pack potato salad firmly in mold and place in ice box couple of hours, invert mold on platter.

TOMATO
ASPIC
PLATTER

Place aspic in center of platter, fill center of ring with colossal ripe olives. Place large green peppers filled with crab meat around aspic, on a bed of shredded lettuce. Serve with mayonnaise seasoned with chopped eggs, dill pickles, bit of onion juice.

LIME JELLO
RING MOLD

Make ring mold of lime jello, fill center with balls of watermelon. Around circle place halves of pears, cavity side down, but fill cavity with grated American cheese to which has been added finely chopped green pepper and seasoned with few drops of Worcestershire Sauce. Tint top of pear with red fruit coloring. Serve mayonnaise. Garnish with crystallized grapes.

FRUIT
SALAD
PLATTER

Make ring mold of raspberry jello. Fill center with balls of fresh Honey Dew Melon. Around circle place slices of pineapple. On top of pineapple place in center cheese ball made of Philadelphia cheese, by mixing finely chopped pecans, around ball make petals from red and green cherries. Flute Philadelphia cream cheese around edge of pineapple and dot small seedless raisins around, between the pineapple slices place halves of peach, fill center of peaches with green cherry. Garnish with small crisp lettuce. Serve with mayonnaise to which has been added Blu-Ribon Whipped Cream.

FANNYE'S BEST RECIPES

1 large egg plant
Pimiento
Fresh corn
Tomatoes

Place basket in center of platter. Garnish top with strip of Red & White Pimento. Around the egg plant place tomatoes filled with fresh boiled corn, cut off the cob, and season well with melted Blu-Ribon Butter, salt and a little sugar. Place sprays of parsley between tomatoes.

**EGG PLANT
BASKET
PLATTER**

Trout
Cracker crumbs
2 or 3 eggs

Use medim sized slices of either trout or red snapper, dip in cracker crumbs, beaten eggs, again in cracker crumbs. Roll fish and stick with toothpick to hold. Fry in a basket of deep hot fat. In center of platter make a mound of hot crisp lattice potatoes. Around potatoes, place fish garnished with lemon and fancy skewer, around fish put tomato shells filled with brussel sprouts and melted butter and lemon juice, sprays of parsley and celery curls. Pass Tartar sauce.

**TENDERLOIN
TROUT
PLATTER**

Roquefort Cheese
Potato Chips
Chopped pecans

Spread Roquefort cheese thinly on crisp potato chips, sprinkle with finely chopped pecans.

**POTATO CHIP
APPETIZER**

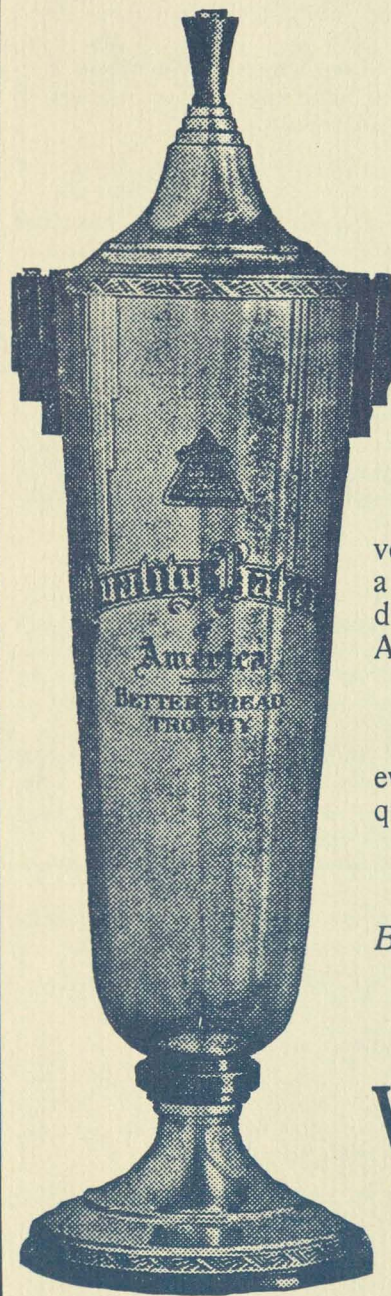
Place slices of white meat of Turkey on one side of platter, dark meat on the other side. Down the center have a row of whole slice pineapple overlapped by round slice of cranberry. Garnish edge of platter with lettuce leaves.

**COLD
PLATTERS**

Place whole broilers in center of platter; around the edge of platter arrange tomatoes filled with spinach and garnished with Red & White Mammoth Asparagus Tips. Between the tomatoes put crisp, golden brown fried bananas. Garnish broilers with parsley, slice of lemon with jelly on top.

**STUFFED
MILK-FED
BROILERS**

FANNY'S BEST RECIPES



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PRESERVES

¾ pound of sugar
1 pound of figs
½ lemon sliced
2 small pieces ginger
root

To every pound of sugar used take ½ cup of water, put on to boil. Add figs after syrup cooks, let boil until figs look clear. Take out figs, place on platter, and put in sun, letting syrup continue to cook. After syrup boils down, place figs back in syrup and cook 10 to 15 minutes longer. Place in glass jars and seal.

1 pound fruit
1½ pounds sugar
Rind of one melon

Peel off the green and red, cut in squares. Pour over this ¾ cup of lime, cover with water and let stand all night. Next morning rinse well and soak melon in water with a tablespoon of alum in it, about 2 hours. Rinse over with cold water and cook until you can pierce with fork. Put sugar in enough hot water to melt. Let boil until like a syrup. Then put in rind and when most done, put in one large can of sliced pineapple, cut in small pieces.

18 ears corn
4 large onions
1 large cabbage
½ cup Red & White
Salt
2 quarts vinegar
2 bunches celery
2 green and 2 red
peppers
2 pounds sugar
¾ pound dry mustard
2 teaspoons turmeric

Cut corn and all vegetables rather small. Mix mustard with sugar dry. Add vinegar, mix all vegetables, cook slowly one hour after it begins to boil.

1 quart berries
1 pint water
2 cups sugar

Wash and pick cranberries. Add one pint of water and cook for fifteen minutes. Remove from fire, strain, then put back on stove with 2 cups of sugar and cook until it drops from spoon like jelly. Pour in large or individual molds. Place in ice box to thoroughly chill. Or, take halves of oranges, scoop out pulp and fill with cranberry, just before ready to use slice and place around platter.

FIG
PRESERVES

WATERMELON
RIND
PRESERVES

CORN
RELISH

CRANBERRY
JELLY

FANNY'S BEST RECIPES

SWEET PICKLED PEACHES

Pare peaches before weighing. Put on sugar and vinegar with cloves to boil. When vinegar boils put in a few peaches at a time and let boil until peaches can be pierced with a straw. Take out and put on platter and continue to cook peaches until all are used. Pack in glass jars. Then cook syrup until medium thick and pour over peaches and seal.

7 pounds of whole
peaches
3 pounds sugar
1 pint of vinegar
2 level tablespoons of
Red & White
Cloves

AMBER MARMALADE

Shave very thin with a potato slicer, rejecting nothing but seeds and core. Measure fruit and add 3 times the quantity of water. Let stand in an earthen dish over night. Next morning boil 10 minutes only. Stand another night, and the second morning add sugar, pint for pint, and boil until it jellies. Stir as little as possible while cooking. This makes about 10 glasses.

1 orange
1 lemon
1 grapefruit

SALADS

Alligator Pears Crab meat salad

Select pears that are ripe but not too soft. Peel with silver knife. Cut in half, remove seed. Fill pears with crab meat salad and invert on bed of lettuce. Icing pear all over with mayonnaise. Garnish with red and black caviare and fancy shaped hard boiled whites of eggs.

Tomatoes
Eggs
Celery
Red & White Olives
Red & White Anchovies
Red & White Dill Pickles
Mayonnaise
Onion

4 eggs
2 lemons
½ pint Blu-Ribon Cream
2 tablespoons butter
2 tablespoons White Fan Flour
2 cans Red & White Asparagus Tips
1 tablespoon Knox Gelatine, salt, paprika

Select number of tomatoes desired. Scoop out tomatoes, be careful not to break them. Chop fine a few hard boiled eggs, celery, Red & White Olives, Anchovies, Dill Pickles. Mix with mayonnaise which has been well seasoned with ½ teaspoon grated onion. Fill tomatoes and on top place anchovy paste. Put in freezer. Pack with ice until frozen, or in refrigerator. Place when ready to serve, on lettuce leaf and sprinkle the grated whites of eggs on top. Very delicious.

Heat butter in double boiler. Strain flour into this. Beat eggs well, pour over them butter mixture, stirring constantly. Add half juice from the asparagus, put again into boiler, cook until thick stirring. If this should lump, strain. Dissolve gelatine, lemon juice and seasoning, when cool add cream which has been whipped. Mix with the eggs and gelatine mixture. Now this salad can be served either whole or individually. To serve whole, use a regular square bread pan, grease slightly with Wesson Oil, line pan with asparagus tips, pour part of mixture over tips, then another layer of tips and remainder of mixture. Place in ice box until firm, at least six hours. This amount will serve eight persons. When ready to serve dip in warm water and shake out on platter garnished with lettuce, large ripe olives, flowers made from Red & White Pimento. To serve individually use small ring molds and proceed same as the large one.

CRAB MEAT SALAD In Alligator Pear

TOMATO FRAPPE SALAD

ASPARAGUS MOUSSE

FANNYE'S BEST RECIPES

CRAB FRAPPE

Take about 1 lb. white crab meat, one small bottle of gherkins or dill pickles, four hard boiled eggs. Chop eggs and gherkins together, not too small. Mix with the crab meat, make a thick mayonnaise, season mayonnaise highly and add about $\frac{1}{2}$ teaspoon of grated onion to mayonnaise. Put sufficient mayonnaise to hold ingredients together. Put in freezer for three hours. Let stand. Turn out whole and serve with mayonnaise, garnish with lettuce, large Red & White Olives, celery curls, slices of tomatoes and place upon each tomato half of a stuffed egg garnished with caviare and pimento.

1 pound crab meat
1 small bottle
Gherkins or dill
pickles
4 hard boiled eggs
 $\frac{1}{2}$ teaspoon grated
onion

CHEESE SALAD

Have cream whipped stiff. Cream cheese (American), mash pimentos until smooth, add to the cream, add seasoning. Melt gelatine over hot water and when everything is in the cheese and cream add gelatine. Mix well and turn into one large ring mold or individual molds to get firm. Or mold in pan and slice. If you use a ring mold, garnish with lettuce, stuffed olives, celery curls and in center of mold fill with mayonnaise.

2 cups Blu-Ribon
Cheese
2 Red & White
Pimentos
2 cups Blu-Ribon
Cream whipped
stiff
Pepper to taste
2 tablespoons Red &
White Salt
 $\frac{1}{2}$ lemon (juice)

FROZEN SALAD

Cream the cheese, add pepper, celery, nuts, paprika, salt, lemon juice and blend. Last add heavy cream whipped until stiff. Put into a tray and spread smooth $\frac{3}{4}$ to an inch thickness. Freeze until salad is firm and quite hard, but not until ice crystals are formed. Slice like cake and serve on lettuce.

3 Blu-Ribon Cream
Cheeses
 $\frac{1}{2}$ cup celery
 $\frac{1}{2}$ cup chopped
green pepper
 $\frac{1}{2}$ teaspoon Red &
White Salt
1 tablespoon lemon
juice
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{4}$ cup heavy Blu-
Ribon Whipped
Cream

PINEAPPLE PEAR AND KUMQUAT SALAD

Place a slice of pineapple on crisp lettuce with a halved pear, rounded side up, on the pineapple. Outline the pear with Philadelphia cream cheese softened with a small amount of milk and force through a pastry tube and garnish the top with a kumquat cut in half. Serve with mayonnaise or French Dressing.

Sliced pineapple
Lettuce
Halved pears
Kumquats
Red & White French
Dressing or
Mayonnaise

FANNYE'S BEST RECIPES

1 can Red & White
Tomato Juice
2 tablespoons Gelatin
Season Red & White
Tomato Juice with
salt, cayenne,
juice of 2 lemons,
Worcestershire
Sauce, a table-
spoon sugar

Heat and while hot add the gelatin which has been soaked in $\frac{1}{2}$ cup of cold water and melted over hot water. Strain into the tomato juice. Grease individual molds or medium sized ring mold with Wesson Oil. Have 1 lb. crab meat, celery, hard boiled eggs, mix all together and season well. Put layer of mixture, Red & White Tomato Juice, another layer of mixture until mold is full. Put in ice box at least four hours. This is better if made the day before. When ready to serve: Remove from mold by running hot water for a second over mold, invert mold on platter. Fill center of mold with thick mayonnaise which has been highly seasoned and add about two dill pickles. Garnish platter with crisp lettuce, cheese balls made by mixing Philadelphia Cream Cheese rubbed smooth with cream and seasoned generously with salt and paprika mixed with one-half as large a quantity of ripe olives which have been stoned and chopped fine. This mixture is shaped into ovals, put in ice box until ready to use. Take as many hard boiled eggs as persons to be served, put in egg slices and cut eggs not quite through, between each slice put caviare and on top dots of pimento. This makes a delicious and very attractive salad.

Beets
Cream Cheese
Olives or peppers

Select medium sized beets. Boil until tender, remove skin. Put in ice box until cold. Then with a knife cut in 5 vertical slices cross-wise, not severing sections. Mash cream cheese moistened with a little cream, add Red & White Chopped Olives or finely chopped bell peppers, fill in between each slice with cheese mixture. Trim a little piece off the bottom of beet so it will stand steadily. Place on lettuce leaves and serve very cold with either mayonnaise or French Dressing.

**CRAB
MEAT
TOMATO
ASPIC**
(Serves 8)

**BEETS
WITH
CHEESE**
(Salad)

FANNYE'S BEST RECIPES

PHILADELPHIA CREAM CHEESE TOMATO SALAD

Peel round firm tomatoes and cut each in 3 thick crosswise slices. Put the whole tomato together again with a thick layer of Philadelphia cream (chop either pecan or green bell pepper and mix with cheese) between each layer. Place on lettuce and serve with mayonnaise or French Dressing. It is also nice to place tomato on a slice of pineapple, or garnish with pieces of pineapple.

Fresh tomatoes
Parsley
Lettuce
Philadelphia Cream
Cheese

POINSETTA SALAD

Cut medium sized tomatoes in eighths without cutting through section. Open to resemble petals. In center of each place any kind of salad. Such as shrimp or fresh crab meat. Use an ice cream scooper to mold in center of tomato. Garnish the salad with grated hard boiled eggs.

APRICOT SALAD SUPREME

Take Red & White Canned Apricots, use the juice to make raspberry or lime jello, 2 cups of liquid, if not enough apricot juice to make the 2 cups, add water. Allow 1½ pkgs. jello to 2 cups liquid. Take grated American cheese and chopped bell pepper, sufficient mayonnaise to soften cheese. Place mixture between 2 halves of apricots. Use small timbale molds, grease slightly with Wesson Oil. Place apricot in timbale and pour over the jello, until mold is full. Place in ice box until firm. When ready to serve place lettuce leaf on salad plate. Remove apricot from mold and lay on lettuce. Serve with mayonnaise to which some whipped cream has been added. Makes a very pretty salad.

Apricots
Jello
American Cheese
Bell Pepper
Mayonnaise

FROZEN FRUIT SALAD

Soak gelatine in cold water, dissolve over hot water, cut fruit and marshmallows into small pieces, then pour over the fruit juices to which has been added the gelatine. Add mayonnaise and whipped cream and freeze immediately. Serve on lettuce leaves with mayonnaise.

1 can sliced pineapple
1 can Red & White
Cherries
1 pkg. Knox Gelatine
1 can Red & White
Peaches
1 pkg. Red & White
Marshmallows
1 cup mayonnaise
1 cup Blu-Ribon
Whipped Cream

Make tomato aspic. Line a square pan with Red & White Asparagus, sprinkle grated eggs, then tomato aspic, another layer asparagus, eggs and so on until pan is full. Place in ice box until firm. Remove from pan and place on platter. Garnish with lettuce shredded, chopped eggs that have been mixed with melted Blu-Ribon Butter seasoned and packed in bell peppers. Slice the pepper and place slice around platter, serve with mayonnaise to which chopped pickles and tiny bit of grated onions has been added.

**TOMATO
ASPARAGUS
ASPIC**

Tomatoes
Celery
German onions
Stuffed olives
Crackers

Select medium sized tomatoes, peel and scoop out, use that part and mix with finely cut celery, German onions, Red & White Stuffed Olives, hard boiled eggs, and mayonnaise, fill the tomatoes and place whole olive on top. Have tomatoes thoroughly chilled. Place on plate. To make the chariots use round crackers for the wheels by sticking tooth picks in each side of tomato, then use two animal crackers to represent horses. Also put tooth pick through each cracker and stick into tomato.

**TOMATO
CHARIOT
SALAD**

2 teaspoons mustard
(French)
1 cup olive oil
½ cup malt
Vinegar
Juice of 3 limes
Salt & pepper
1 teaspoon
Worcestershire
Sauce
Tabasco
1 pod garlic

Dice pear and pineapple (canned pineapple may be used), season with Red & White Salt and Pepper, tiny dash of nutmeg, juice of lime. Marinate in a good French Dressing. The following dressing:

2 teaspoons mustard (French Mustard), a cup of olive oil, ½ cup malt vinegar (Cross and Blackwell), juice of 3 limes, Red and White Salt and Pepper, 1 teaspoon Worcestershire Sauce, tabasco, 1 pod garlic.

Shake well and serve cold. Keeps indefinitely.

**FRESH
PINEAPPLE
AND
ALLIGATOR
PEAR
SALAD**

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SALAD ACCOMPANIMENTS

Shell
American Cheese
Bell Pepper

Have patty shell size of walnut. Fill with grated American cheese. Sprinkle with finely chopped bell pepper, place in oven until cheese is melted, serve hot. Nice with drinks or for afternoon tea, or as salad accompaniment.

Bread
1 pound cheese
Worcestershire
Sauce
Butter

Take very fresh Wolf's bread, slice thin as possible and lay between damp cloth for a while. Grate 1 pound of cheese, grind bell pepper, mix with fork, add several drops Worcestershire Sauce. Melt Blu-Ribon Butter and spread thickly on bread, sprinkle on cheese mixture, roll and put toothpick through to hold. Toast light brown in moderate oven. Serve hot. These are served with drink or with a salad.

1½ cup American
Cheese
1 tablespoon sifted
White Fan Flour
¼ teaspoon Red &
White Salt
3 whites of eggs
Pinch Cayenne Pepper
to taste

Use Cheese that is not too fresh, and grate on a very fine grater. Mix with salt, flour and cayenne. Whip eggs to a dry, stiff froth, add to cheese mixture and mix lightly. From the end of a spoon, push off cheesé the size of a walnut and shape into balls. Have a small platter of fine cracker meal ready and roll each ball in same until they are coated all over. Place balls in another platter of cracker meal so that they will not touch. Place in Refrigerator for at least two hours. Fry in deep, hot Wesson Oil, preferably in a wire basket. Serve with the Salad Course.

¾ pound yellow cheese
1 cup White Fan Flour
1 stick of Blu-Ribon
Butter
Pinch salt, cayenne

Grate cheese, mash butter soft and work in with cheese until smooth. Add flour, salt and cayenne and with cookie tube form into strips about three inches long. Bake in biscuit pans in moderate oven. If baked too brown the straws will have a bitter taste.

Take very small cream puff shells, just about the size of a walnut, fill with chicken salad. Serve on platter with hot tea.

MIDGET
PATTY
SHELL

TOASTED
CHEESE
ROLLS

HOT CRISP
CHEESE
BALLS

CHEESE
STRAWS

CHICKEN
SALAD
TID-BITS

**OLIVE
ROLLED
SANDWICHES**

Chop Red & White Stuffed Olives, not too fine. Mix with mayonnaise, cut Wolf's bread in thin slices the length of the bread (sandwich loaf), spread with the olive mixture, roll and wrap in wax paper, place in ice box for about an hour or more. When ready to serve, slice $\frac{1}{4}$ inch thick.

**ROLLED
PIMENTO
SANDWICH**

Run cheese and pimento through meat chopper. Add mayonnaise and cream well. Add salt, pepper and paprika. If too stiff to spread, add a little more mayonnaise. Trim crust from bread (Wolf's) and divide into 3 slices longways. Take one slice, spread with mixture, place one dill pickle on end of slice and roll. Then wrap in wax paper, place in ice box. Each roll should make 6 to 7 sandwiches.

1 pound Cheese
(American)
1 small can Red &
White Pimento
3 large dill pickles
Red & White Salt and
Pepper to taste
 $\frac{1}{2}$ cup Red & White
Mayonnaise
1 loaf bread

**PHILA-
DELPHIA
CREAM
CHEESE**
With Chopped
Bell Pepper
or Pecans

Mash cheese smooth by adding a little cream, season with salt and cayenne, add pecans or bell pepper. Slice Wolf's bread thin lengthwise, spread mixture on bread, roll and wrap in wax paper. Place in ice box and when ready to serve slice $\frac{1}{4}$ inch thick.

**ASPARAGUS
SANDWICH**

Cut sandwich bread (Wolf's) in very thin slices. Remove all crust, spread with mayonnaise. Place 1 Red & White Asparagus Tip, in each slice roll and pin together with toothpick or tie with ribbon, or these may be run in the stove and toasted a golden brown.

**DAINTY
SANDWICHES**

There are innumerable sort of sandwiches to serve at tea time. They should be very thin and cut in fancy shapes, as one chooses. The bread (Wolf's) should be at least a day old to cut easily and always cover bread with damp cloth while making sandwiches.

SAUCES

2 cups Red & White
Tomato Juice
2 tablespoons butter
2 tablespoons White
Fan Flour
Red & White Salt to
taste
1 dozen chopped Red
& White Stuffed
Olives
1 small green pepper
1 teaspoon minced
onion
1 tablespoon sugar
Worcestershire Sauce
to taste

1 cup Blu-Ribon Milk
2 tablespoons butter
2 tablespoons White
Fan Flour
Milk
Ground onion
1 teaspoon vinegar
Worcestershire Sauce
Salt
Paprika

1½ teaspoon sugar
½ teaspoon White
Fan Flour
¼ teaspoon Red &
White Salt
1 teaspoon Red &
White Mustard
Cayenne pepper
2 eggs
¾ cup milk
¼ cup vinegar

Melt butter, add onions and brown. Stir in flour, add tomatoes slowly. Stirring until thick. Add chopped olives. Cook about 20 minutes.

Heat 1 cup Blu-Ribon Milk. Blend 2 table-
spoons butter, 2 tablespoons White Fan
Flour over hot water for about 10 minutes.
Gradually add milk, stir until thick, season
with a little grated onion, teaspoon vinegar,
Worcestershire sauce, salt, paprika, whip
with wire egg beater. Just before serving put
about ½ cup whipped cream. This is also
used for mushroom sauce.

Tartar Sauce for Fish and crab meat, to-
mato aspic, shrimp tomato aspic, mayon-
naise, grated onion, chopped dill pickles,
chopped hard boiled eggs, cayenne.

One and a half tablespoon of sugar, half a
tablespoonful White Fan Flour, a quarter of
a tablespoon of Red & White Salt, a tea-
spoon of Red & White Mustard, and a little
cayenne pepper are stirred together and
then are added to the slightly beaten yolks
of two eggs and three quarters of a cupful
of milk. This dressing should be cooked
over hot water in a double boiler. When
thickened, a quarter of a cupful of vinegar
should be added. The mixture is then beaten
and set away to cool.

CREOLE
SAUCE

WHIPPED
CREAM
SAUCE
for Asparagus
Plus or Minus
Cauliflower

TARTAR
SAUCE

SALAD
DRESSING
Without Oil

SOUPS

Melt butter, add flour and blend in double boiler. Add oysters, onions and let cook for about 20 minutes. Have milk boiled and add gradually to oysters, flour, butter. Just before serving add seasoning to taste. Have cream whipped and place about a teaspoon in each soup plate. This amount serves about 8 people.

1 stick of Blu-Ribon Butter
2 heaping kitchen spoons White Fan Flour
1½ quarts Blu-Ribon Milk
48 oysters, salt and Worcestershire Sauce to taste
Chopped green onions
One whole grated onion
Whipped cream
Chopped parsley

Brown butter and onion, add water and let come to a boil. Stir in the matzos meal and cook until leaves skillet, remove from fire. Put in seasoning and add one egg. When cool enough to handle dampen the palm of hands with little water and form into small balls. Place in ice box until ready to use. Drop in soup just before serving. These can be dropped in hot grease and fried a golden brown and served as a vegetable around meat platter.

¼ stick Blu-Ribon Butter
1 small onion
2 cups boiling water
Red & White Salt
Red & White Ginger
Chopped parsley
Minced green onion
1 egg

Dredge chicken with White Fan Flour, Salt, and Pepper. Cut up and fry until brown. Make a rue with part of the grease the chicken was fried in, and large kitchen spoon of flour. Brown, then add okra, onions and tomatoes, let cook about 20 minutes. Have vessel with the water, put the fried chicken in. Then the okra, onions and tomatoes. Use some fresh corn, when in season. Let all cook slowly for about four hours or longer, stirring occasionally. Minced ham added gives a nice flavor.

1 hen
2 pounds okra
1 can tomatoes
(No. 2)
3 quarts water
2 whole onions
(medium size)

Dredge stew with White Fan Flour. Brown and place in vessel with about 3 qts. of water. Make a rue of 1 kitchen spoon grease and two kitchen spoons flour. Add the tomatoes and onions and let cook for about twenty minutes. Then put into the vessel with the stew and water, add bay leaves, cloves and lemon and Worcestershire Sauce to taste. Cook slowly, for at least five hours, the longer the better. Just before serving add the chopped eggs.

3 to 4 quarts water
3 pounds veal stew
2 cans No. 2 tomatoes
2 bay leaves
Cloves
2 onions
2 lemons
3 hard boiled eggs
Worcestershire Sauce
(or wine)

OYSTER
SOUP A LA
WESTDALE

MATZOS
BALLS
FOR SOUP

CHICKEN
GUMBO
FOR 8

MOCK
TURTLE
SOUP
FOR 8

VEGETABLES

Cushaw
Sugar
Butter
Chopped pecans

Cut cushaw in rather good size pieces. Put in baking pan, sprinkle generously with sugar, butter and add water. Cook inside oven until cushaw is done. Remove cushaw from shell and mash fine, then add Red & White Cinnamon, and shape on top of orange in mound. Sprinkle on top with chopped pecans, place in baking pan and pour juice that was left from cooking over cushaw. Place on top of stove and keep hot. Serve around chicken. Very delicious.

3 medium sized
potatoes
Butter (size of a
walnut)
 $\frac{1}{2}$ cup of sugar
2 eggs
1 cup of Blu-Ribon
Milk
3 teaspoons Red &
White Baking
Powder

Boil and mash potatoes, add a pinch of salt and butter and beat thoroughly. Add sugar, eggs and milk, three teaspoons of baking powder and White Fan Flour to stiffen. Drop in a deep pot of boiling fat or fresh Blu-Ribon Butter. These are nice served around meats or chicken.

Peel and wash potatoes, large ones are preferable. Cut into thin strips as fine as possible. Lay in ice water. Before frying place in heavy towel and dry. Place in the wire nest (these are bought at a hardware store) and brown in hot grease. Remove carefully and lay in pan. When ready to serve sprinkle Red & White Salt and place Red & White Green Peas and Red & White Mushrooms creamed in each nest. Serve around platter of Broiled Chicken.

Boil and mash sweet potatoes through ricer. When cold enough to handle, take 1 marshmallow and cover completely with the sweet potato. Make the ball about the size of a lemon, then roll in corn flakes. Have Red & White Corn Flakes in pan and lay the balls on them. When ready to serve fry balls in deep hot grease in wire basket until corn flakes are crisp. Serve at once.

ORANGE
CUSHAW

MASHED
POTATO
DOUGHNUTS

BIRD
NEST
POTATOES

SWEET
POTATO
BALLS

**RICED
IRISH
POTATOES**

Peel and boil Irish potatoes, when thoroughly done, run through ricer, sprinkle melted butter, parsley and dots of Red & White Pimento on top. Serve in center of platter with fish or steak.

**FRENCH
FRIED
ONIONS**

Peel and thinly slice large Spanish onions. Cover with ice water and let stand until crisp. Drain and dry on crash towel. Cover onions with milk, let stand 10 minutes, drain and dredge heavily with White Fan Flour. Fry a few at a time in deep hot fat to a golden brown. Drain on brown paper, sprinkle with Red & White Salt and serve with steak or braised liver.

SPINACH

Take about four pounds spinach, pick and wash in several waters. Boil in very little water (as spinach drains so much water) until spinach is tender. Put in collander and drain. Then chop VERY FINE. Make a rue of 2 tablespoons Blu-Ribon Butter, 1 flour and 1 small onion. Let brown, then add spinach, some of the water spinach was cooked in, season well with salt, pepper, ginger and nutmeg. Add about 1 cup of Blu-Ribon Cream. Serve on rounds of toast with grated egg yolks on top or in tomato shells which have been scalloped around or in large white onions, scooped out, or large turnips which have also been scooped out. Serve these on platters.

**SWEET
POTATO
TIMBALES**

Boil sweet potatoes. Drain, peel, mash through ricer or fine sieve. Stir in milk, sugar, nutmeg, cinnamon, and butter. Add milk, pecans. Some potatoes require more milk. Fill buttered timbale cup or jelly molds with mixture. Bake in moderate oven about 20 minutes. Turn upside down carefully. Place one marshmallow on each timbale and place timbale either on slice of orange or pineapple.

3 cups mashed
potatoes
¾ cup Blu-Ribon Milk
2 tablespoons Blu-
Ribon Butter
10 Red & White
marshmallow
1 egg
½ cup chopped pecans
2 tablespoons sugar
Red & White Salt,
Cinnamon to taste
and little Nutmeg

FANNYE'S BEST RECIPES

2 pounds spinach
1 hard boiled egg
1½ teaspoon Red &
White Salt
1 tablespoon grated
onion
Nutmeg to taste
1 tablespoon Wesson
Oil

6 squash
2 onions
2 cups bread crumbs
Bacon
Chopped ham
(about 1 cup)
Some celery
Parsley
2 eggs

Cook spinach until done, turn into a sieve and drain thoroughly. Chop very fine, then add all ingredients, mix thoroughly, form into balls. Dip in beaten egg and roll in cracker crumbs. Fry in hot Wesson Oil until golden brown.

Select small firm green squash. Boil until tender, but not too done. Scoop out with spoon, being careful not to break shells. Fry breakfast bacon (using some of the grease from bacon to brown the onion and (Wolf's) bread crumbs. Add the squash which you have scooped from the shells, celery, bacon, and ham, remove from stove, and when cool add two eggs. Fill shells and sprinkle bread crumbs and butter on top. Place in pan with very little water, brown. Garnish top with balls of beets.

Wash one cup rice thoroughly, using about four waters (warm water). Cook in boiling water (do not put salt in) for about 30 minutes or until rice is done and each grain stands to itself. Butter a ring mold. Fill with rice, packing lightly until mold is full. Pour about 3 tablespoons melted butter over rice. Place in pan of hot water on top of stove for about a ½ hour. When ready to serve turn out on platter and fill with well seasoned vegetables, or place small bowl in center of ring mold for the gravy. Green peas, carrots, beets look very attractive served in the center, and garnish with parsley.

Wash and pare six potatoes. Slice as thin as possible, put in cold water. Drain and plunge into kettle of boiling water one minute. Drain and blanch in cold water. Dry on towel. Put potatoes in wire basket and fry in deep hot fat. Keep basket in motion while frying. Drain on paper and season with salt.

**SPINACH
BALLS**

**STUFFED
SQUASH**

**RICE
RING
WITH
VEGETABLES**

**POTATO
CHIPS**

**PIMENTOS
STUFFED
WITH
MUSHROOMS**

Line six buttered timbale molds with Red & White Pimentos. Trim evenly around top. Cut $\frac{1}{2}$ can Red & White Mushrooms in small pieces; saute in two tablespoons Blu-Ribon butter with small onion finely chopped. Add one and a half cups cream sauce, one cup fine bread crumbs and one cup of cooked chicken chopped fine, one cup of Red & White Pimento, then add the yolks of two well beaten eggs, season well with Red & White Salt and Pepper. Fill the molds, cover with buttered crumbs and bake. (Place on pan of hot water) until crumbs are brown. Place each on a round of buttered toast.

Pimentos
Mushrooms $\frac{1}{2}$ can
Butter
Onion
Cream sauce
 $1\frac{1}{2}$ cups
Bread crumbs
Chicken, 1 cup
2 egg yolks

**SPINACH
TIMBALES**

Make same as ring mold, except place in individual timbale molds. Turn out on rounds of buttered toast. Place ball of beets on top of each timbale or make daisy from the whites of hard boiled eggs.

**BAKED
BANANAS**

Peel and scrape bananas (ripe ones) cut in half. Squeeze lemon, sprinkle generously with sugar and about 1 stick Blu-Ribon Butter. A little water, place in pan and put in oven. After about ten minutes cooking or when bananas are nearly done, sprinkle 1 cup chopped pecans over bananas, baste and serve either hot or cold with chicken or meats.

**TOMATOES
STUFFED
WITH
CORN**

Wash tomatoes, scoop out insides, be careful not to break shells. Take about 2 cups of fresh corn, cut off the cob three times and scrape. Take 2 cups corn, add cream, butter, salt, pepper. Cook slowly about 30 minutes stirring often. Then add about $\frac{1}{2}$ cup minced bacon. Fill tomatoes. Sprinkle buttered bread (Wolf's) crumbs on top. About fifteen minutes before serving place in oven just long enough to brown tops lightly. Serve on platter with strip of crisp bacon, and in center of platter fill with little balls of Irish potatoes sprinkled with parsley and melted butter or fill center with spinach balls.

2 large egg plants
Take the substance
from plants, re-
serving one shell
for the basket
2 eggs
6 slices bacon
½ cup chopped ham
2 cups Wolf's brown
bread crumbs
1 chopped onion
1 can shrimp
1 tiny piece garlic,
salt, pepper

3 pounds spinach
2 eggs
1 can asparagus
tips
Cream sauce, Red &
White Salt, Pepper
Ginger, & Nutmeg

Sweet potatoes
Sliced orange
Red & White Rasp-
berries
Red & White
Marshmallows

Peel one egg plant, use substance from other and cut in pieces, remove seed. Put in pan cover with boiling water, cook until done, drain and mash well. Take about 2 table-
spoons of bacon grease, add the onion, gar-
lic, and cook until brown. Add egg plant,
bread crumbs, ham, bacon, shrimp, cook
for about five minutes, remove from fire,
add well beaten eggs, season highly. Fill the
uncooked shell basket and sprinkle on top
(Wolf's) bread crumbs and melted butter.
Before serving run in oven to brown. Gar-
nish with strips of Red & White Pimento
and parsley. To make the basket, begin
from the top and cut down the middle to
form a handle. Then dig all the pulp out.

Cook same as plain spinach. Drain in col-
lander, putting liquid aside, chop fine. To
make cream sauce: Melt Blu-Ribon Butter,
stir in flour, blend for about ten minutes,
do not brown. Add gradually the Blu-Ribon
Milk and stir until thick and smooth. Mix
sauce with spinach, add the well beaten
eggs and some of the liquid from the aspara-
gus. Have a ring mold well greased. Stand
asparagus around mold close together, in
the bottom of mold place slices of hard
boiled eggs. Set mold in pan of hot water.
Bake in oven about twenty minutes. Then
keep hot on top of stove. When ready to
serve, turn on platter. Fill centers with
creamed sherry mushroom sauce.

Cook sweet potatoes until thoroughly done.
Slice in round slices about 1½ inches thick.
Place on either slice of orange or pineapple.
Place in a pan and pour the juice from 1
can of Red & White Raspberries and add
½ cup of White Karo Syrup. Leave on
top of stove and baste very often. Just be-
fore serving place Red & White Marsh-
mallow on top and run in oven to brown,
then place the raspberry fruit around the
potatoes.

EGG
PLANT
BASKET

SPINACH
RING
MOULD

SWEET
POTATOES
WITH
RASPBERRIES

**SWEET
POTATOES
EN FLAMBEAU**

Select sweet potatoes about the size of an apple. Wash, pare and cook in salted water until tender, but not too done. When cold, cut potatoes where they will be round shape, scoop out center leaving a shell of the potato. Mash sweet potatoes which have been scooped out, add about 2 tablespoons Blu-Ribon Butter, a little Blu-Ribon Cream, chopped pecans, sugar to taste; put this back in potato shells. Make a syrup of 1 cup sugar, four tablespoons butter, 1 cup water, pour over potatoes. Place in an oven for about thirty minutes, basting often. Just before serving place either a crystallized or Maraschino cherry on top. Place potatoes on platter, pour syrup over them and then pour $\frac{1}{2}$ cup of rye whiskey generously over and around potatoes. Light whiskey with match and send at once to the table.

Sweet potatoes
2 tablespoons Blu-Ribon Butter
Blu-Ribon Cream
Chopped pecans
Sugar
Chopped pecans
Sugar
Crystallized cherries
Rye whiskey
 $\frac{1}{2}$ cup of White Karo Syrup

**PEA
TIMBALES
OR
RING**

Mash peas through a sieve, about 1 cup of pulp. Season to taste. Beat the yolks and stir into the pea pulp. Add the butter, then fold in stiffly beaten whites. Grease timbale molds with melted butter $\frac{2}{3}$ full, or ring mold. Set in pan of hot water, put in oven for about 20 minutes or until firm. Serve timbales on either rounds of buttered toast garnished on top with grated raw carrots, or on slice of tomato.

1 pint can Red & White Peas
2 eggs
Red & White Salt, Pepper
2 tablespoons melted Blu-Ribon Butter

**STUFFED
ONIONS**

Use medium sized, mild flavored, Spanish onions. Peel and boil in plenty of salted water till partially tender. Drain well and scoop out centers. Chop this portion fine. Dry out about 4 strips of breakfast bacon. Brown onions and about 1 cup bread crumbs in sufficient bacon grease. Remove from stove, add about $\frac{1}{2}$ cup chopped pecans, 1 egg, teaspoon parsley, a little minced celery, Red & White Salt and Pepper to taste. Fill the onions, dot with Blu-Ribon Butter and bread (Wolf's) crumbs, bake in oven about 15 minutes. Serve around steak platter or around spinach ring.

Spanish onions
4 strips breakfast bacon
1 cup bread crumbs
 $\frac{1}{2}$ cup chopped pecans
1 egg
Parsley
Celery
Wolf's bread crumbs
Sweet potatoes
Wesson Oil
Red & White Salt

FANNYE'S BEST RECIPES

2 cups cold cooked rice
2 eggs
½ cup White Fan Flour sifted with one teaspoon Red & White Baking Powder
Red & White Salt and Pepper to taste

Sweet potatoes
Wesson Oil
Red & White Salt

2 cups grated corn
4 eggs
1 teaspoon sugar
1 teaspoon Red & White Baking Powder
¾ teaspoon Red & White Salt
1½ tablespoons White Fan Flour
1½ cups Blu-Ribon Thin Cream

1 cup spinach
1 teaspoon onion
3 tablespoons White Fan Flour
3 tablespoons Blu-Ribon Butter
1 cup milk
2 eggs
1½ cup grated cheese

Make into small cakes, dip in flour, make a small dent in center and fry in deep fat until brown. Dot the center with jelly and serve hot.

Take sweet potatoes, cut like French fried Irish potatoes. Fry in deep hot Wesson Oil. Sprinkle with Red & White Salt.

Beat egg yolks very light, add cream, then corn, mix well, add seasoning. Sift in flour and baking powder. Lastly fold in stiffly beaten egg whites. Butter a baking dish and bake about ¾ hour until firm or bake in ramekins.

Boil spinach and mash through sieve until 1 cup. Chop onion and blend with butter and flour and add gradually the milk. Mix with the spinach. Separate the eggs, and beat light and add. Then mix in the grated cheese. Grease baking dish well with butter. Pour in dish and bake slowly for about forty minutes.

Peel bananas, cut each banana into about 2 or 3 pieces. Roll each piece into cracker crumbs, then in beaten egg. Back in the crumbs. Fry a golden brown in deep hot Wesson Oil.

RICE CROQUETTES

FRENCH FRIED SWEET POTATOES

CORN PUDDING

SPINACH SOUFFLE

FRIED BANANAS

It Is

with a great deal of pleasure and pride we
ANNOUNCE *that*

MRS. LEE HERZBERG

because of the complete line, and unexcelled
Quality of our

RED AND WHITE
PRODUCTS

selected them for use in her delicious recipes

THE RED & WHITE STORES

MISCELLANEOUS

1 quart Red & White
Strong Tea
1 pound sugar
Juice of 6 lemons
2 oranges
Cracked ice
Red & White Gingerale
Red & White Pineapple
Juice

Hard boiled eggs
1 cup thick white
sauce
1 teaspoon onion juice
Chopped parsley
Paprika

Boiled eggs
Red & White Salt
Cayenne
Mayonnaise
Prepared mustard
Worcestershire Sauce
Lemon juice

To a quart of strong tea add (while hot) one pound of sugar, the juice of six lemons and two oranges, some pineapple juice. Glasses are filled with cracked ice, and the tea poured. Glasses not quite full. Just before serving pour about $\frac{1}{4}$ cup of gingerale in each glass. Garnish with either a slice of lemon or orange, and a sprig of mint, green or red cherries.

Boil about 6 eggs, chop rather large. Make the white sauce as follows:

2 tablespoons Blu-Ribon Butter, $\frac{1}{4}$ cup White Fan Flour, 1 cup hot milk, salt, pepper, Worcestershire Sauce to taste, about 1 teaspoon grated onion, chopped parsley.

Blend flour and butter over hot water, add milk gradually, stir until thick, add seasoning. Mix with the chopped eggs, spread out on a platter and place in ice box until cold. Dust the hands slightly with flour and shape into balls, size of a lemon. Roll in cracker crumbs, then in beaten eggs, back in cracker crumbs. Fry in deep hot grease until golden brown. Serve with creole sauce. Very nice for a lunch dish, a substitute for meat. Serves 8.

Boil eggs, cut evenly in half, remove yolks and mash smooth, season with Red & White Salt, cayenne, mayonnaise and prepared mustard, Worcestershire Sauce, lemon juice. Fill both whites and place halves together just like a whole egg on one side. Take vegetable coloring, either green or pink, pour a little on a piece of cotton and rub gently over one half of the eggs, then use Philadelphia Cream Cheese, mash smooth, put in pastry tube and flute where eggs are joined together. These look just like Easter eggs. Serve in bed of shredded lettuce and serve Red & White Mayonnaise with them.

ICED
TEA

EGG BALLS

EASTER
EGGS

WATERMELON BASKET

Take large watermelon and cut in shape of basket. Scoop out all the inside until only the shell of the melon is left. Fill with all kinds of fresh chopped fruit, tie a big red bow on the handle. Serve on large silver platter. If available, place bunches of California red cherries along the edges of the basket. This is served as a salad. Serve with mayonnaise, but with whipped cream in the mayonnaise.

Large watermelon
Fresh chopped fruit

BRUNSWICK STEW

Begin cooking chicken and veal in 2 qts. water. When tender remove chicken from stove, cut into pieces and return to liquid. Add seasoning, butter beans, tomatoes, onions and okra. Cook slowly and stir often. 20 minutes before serving add peas and mushrooms (previously sauted) diced eggs and butter.

1 pound tender steak
or veal
1 cup English peas
½ teaspoon tobasco
1 teaspoon
Worcestershire
1 cup fresh or Red &
White Canned
Corn
1 cup butter beans
½ pound Blu-Ribon
Butter
1 chicken
2 eggs boiled hard
½ can Red & White
Tomatoes
1 tablespoon salt
Small can Red &
White Mushrooms
½ cup okra

CINNAMON FLAKES

Sift flour, salt, sugar, work in lard, add boiling water, place in ice box until cold. Roll pieces about 8 inches long, 5 inches wide and spread with melted butter, cinnamon and sugar and chopped pecans, Roll like jelly roll and cut in thin slices, bake in moderate oven until brown. Nice served with tea.

1½ cups White Fan
Flour
1 teaspoon Red &
White Salt
1 tablespoon sugar
4 tablespoons
snowdrift
4 tablespoons boiling
water

CINNAMON ROLLS

Take fresh Wolf's bread, sliced as thin as possible, remove crust, spread with melted butter and sprinkle generously with granulated sugar and Red & White Cinnamon. Start from corner of bread and roll, at the en dplace a pinch of butter (not melted) to hold the ends. Toast until light brown, sprinkle with powdered sugar and serve while hot. Nice with hot tea.

FANNYE'S BEST RECIPES

Number of tomatoes
desired
Cocktail sauce

Cut slices from stem and end of tomatoes with spoon, scoop out pulp and seeds. Fill tomatoes with crab meat and sauce, place in cocktail bowl with cracked ice around tomato. You may color the ice pale green with vegetable coloring.

CRAB MEAT
COCKTAIL IN
TOMATO CUPS

2 eggs
¼ stick of Blu-Ribon
Butter
¾ cup sugar
2 cups Wolfs bread
Crumbs
4 cups Blu-Ribon
Sweet Milk
Flavor with Red &
White Vanilla

Take muffin pans, place a piece of bacon in each ring. Place in the oven until bacon is almost crisp, remove from oven, drop a small piece of butter in each ring, drop in egg, put back in oven and cook until egg is set. Remove from pan and place on round slice of buttered toast, garnish with parsley. Nice for lunch.

EGGS
A-LA-MUFFIN

3 egg yolks
3 oz. sugar
Rind of ½ lemon
White of 3 eggs
½ pint cream
2 oz. flour
6 paper cases
½ cup nuts

Soak the bread crumbs in the milk until soft, separate the eggs, beat egg yolks well and add to the mixture, then add sugar and melted butter. Stir well, pour into a pudding dish that has been greased and bake about 20 to 30 minutes. When set, have the whites stiffly beaten with 4 tablespoons sugar, pinch of salt and ¼ teaspoon baking powder. Spread jelly on top of pudding, then the whites, set in the oven again until meringue browns. Serve cold.

QUEEN
OF PUDDINGS

The yolks of three eggs are dropped into a mixing bowl and stiffly creamed with three ounces of sugar and the rind of half a lemon, chopped very fine. The whites of the eggs are whipped to a stiff froth and then mixed with the creamed yolks and sugar, and ½ pint of whipped cream, and 2 ounces of sifted White Fan Flour. The mixture is then poured into six paper cases, and sugar is sprinkled over it. The cases are placed upon a baking sheet and baked in a quick oven for about ten minutes. The baked cream is then sprinkled with chopped brown nuts and served hot.

CREAM
BISCUITS

FANNYE'S BEST RECIPES

BUTTER SCOTCH PIE

Mix well together sugar and flour, then add the milk to this mixture and cook until warm. Add it to the two egg yolks and cook until thick, add butter after removing from stove. Put in baked crust and top with two well beaten whites in which two tablespoons of sugar have been beaten in gradually. Put about $\frac{1}{4}$ cup of chopped pecans in the meringue or instead of using meringue, top the pie with whipped cream. This can be made into individual pies in muffin tins.

2 cups brown sugar
2 tablespoons flour
2 cups milk
2 eggs
1 tablespoon butter

JELLED APPLE MINCE MEAT

Pare and core apples (12). Put in pan about 2 cupfulls sugar, $1\frac{1}{2}$ cups water (first boil peelings in water and strain and use for making syrup. Cook apples inside stove first with very little water until soft. Then place on top of stove. Add your syrup in which has been added $\frac{1}{4}$ cup of white Karo. Baste often and turn apples several times. When thoroughly done fill centers with mince meat, and place crystallized cherries on top. Nice to serve with turkey, duck or goose.

2 cups White Fan
Flour
1 cup Blu-Ribon
Buttermilk
 $\frac{1}{2}$ teaspoon soda
2 teaspoons Red &
White Baking
Powder
 $\frac{1}{2}$ teaspoon Red &
White Salt
3 tablespoons shorten-
ing (not melted)

DROP BISCUITS

Sift flour, salt and baking powder. Cut in the shortening with mixing spoon. Dissolve soda in 1 tablespoon cold water, add to buttermilk and add to the flour mixture. Drop from spoon on a baking pan, bake in hot oven. By adding a little more flour these biscuits can be rolled on board and cut with biscuit cutter.

2 cups White Fan
Flour
1 cup Blu-Ribon
Buttermilk
 $\frac{1}{2}$ cup water
1 egg
1 teaspoon Red &
White Salt
2 teaspoons Red &
White Baking
Powder
 $\frac{1}{2}$ teaspoon soda
2 tablespoons sugar
3 tablespoons melted
Blu-Ribon Butter

WAFFLES

Beat eggs slightly, add milk and water, salt and sugar, then flour with baking powder sifted in. Soda dissolved in 1 tablespoon cold water, lastly melted grease. This makes about 8 waffles. Grease iron only one time.

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The model of the State Capitol built of lump sugar cubes by Lee Herzberg, Sr. was used as an exhibit for a convention of South American sugar chemists in 1936. It also appeared in Ripley's "Believe It or Not" and was called the sweetest capitol in the world.

NOTES

