

GOLD CAKE

$\frac{3}{4}$ cup butter
 $1\frac{1}{4}$ cups sugar
8 egg yolks

$2\frac{1}{2}$ cups cake flour (sifted
before measuring)
4 teaspoons baking powder
 $\frac{3}{4}$ cup milk

1 teaspoon flavoring

Grease thoroughly and dust with flour, a 10" x 14" sheet pan, or cake tube. Cream the butter, add sugar and cream together until light and fluffy. Add the egg yolks and beat well. Sift flour and baking powder together, add flavoring to the milk. Add alternately the flour and milk mixtures, beginning with the dry ingredients and ending with the dry ingredients. Beat until smooth and well-mixed. Do not overmix. Pour into pan. Temperature 350 degrees; baking time 45 to 60 minutes.

ORANGE SPONGE CAKE

(1st part)

6 egg yolks

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup orange juice
mixed with grated
rind of one orange

Beat yolks until thick and lemon colored. Add sugar and orange juice and rind alternately in small portions, beating constantly so that mixture remains thick.

(2nd part)

6 egg whites

$\frac{1}{4}$ teaspoon salt

1 teaspoon cream of tartar

$\frac{1}{2}$ cup sugar

1 cup cake flour

Add salt to egg whites and beat until foamy. Add cream of tartar and beat until stiff but not dry. Fold in sugar. Combine yolk mixture with whites, using a cutting and folding motion. Do not stir. Sift and measure 1 cup cake flour, sift again three times. Fold flour into mixture. Pour into large ungreased tube pan. Bake 50 to 60 minutes at 325 degrees. Invert pan until cold.

GINGERBREAD

$\frac{1}{2}$ cup butter (or other
shortening)

$\frac{1}{2}$ cup sugar

1 cup baking molasses

3 cups cake or pastry flour
(sifted before measuring)

1 tablespoon ginger
1 teaspoon cinnamon
2 teaspoons soda
1 cup boiling water
2 eggs

Grease well the bottom of a loaf pan. Dust thoroughly with flour. Shake out surplus. Cream butter, add sugar, then beat until light and fluffy. Stir in molasses. Sift together flour, soda, cinnamon and ginger. Add this to creamed mixture—mix thoroughly. Add boiling water, then beat hard. Last of all, add the beaten eggs. Pour this batter which is very thin, into the pan. Bake in 350 degree preheated roaster 30 to 40 minutes.

APRICOT CHERRY UPSIDE-DOWN CAKE

Brown sugar

1 No. 2 can apricots

butter

maraschino cherries

Use the large glass inset pan or an 8" x 8" pan. Grease it heavily with butter. Over this press a $\frac{1}{4}$ inch layer of brown sugar. Dry apricots thoroughly. Press a maraschino cherry into each half and place cut side down on the brown sugar. (Do this before you have the cake batter ready for sugar draws juice from apricots.) Pour over this batter made according to Plain Layer Cake recipe on page 55. Bake at 375 degrees from 30 to 45 minutes. Serve with whipped cream.

SPICE CAKE WITH BROILED COCONUT ICING

Cake:

$\frac{1}{2}$ cup shortening
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon allspice
2 eggs
 $\frac{1}{2}$ teaspoon soda

1 cup thick, sour milk

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon cloves

$\frac{1}{4}$ teaspoon mace

1 cup brown sugar (firmly packed)

2 teaspoons baking powder

$2\frac{1}{2}$ cups sifted cake flour

SPICE CAKE WITH BROILED COCONUT ICING (Continued)

Blend shortening, add sugar and cream well. Add eggs, beating well after each addition. Measure flour and sift with spices, salt, baking powder and soda. Add to the creamed mixture alternately with the sour milk, mixing well after each addition. Bake in a greased pan 9 x 12 x 2". Bake at 350° for 45 minutes.

Icing:

4 tablespoons butter
1/2 cup brown sugar
(firmly packed)

1 cup shredded coconut
2 tablespoons milk

Combine butter, brown sugar and milk in saucepan and bring to a boil. Remove from range and add coconut. Pour on warm cake and spread evenly. Place cake low under broiler and broil slowly until a golden brown. Broil icing about 2 minutes.

CARAMEL NUT FUDGE CAKE

Cake:

3/4 cup cocoa
1 1/4 cups scalded milk
2/3 cup shortening
1 teaspoon vanilla
3 eggs
3/4 teaspoon soda

3/4 cup sifted brown sugar
(firmly packed)
1 teaspoon salt
1 cup granulated sugar
1 teaspoon baking powder
2 cups sifted cake flour

Mix and sift cocoa with brown sugar. Add scalded milk gradually and stir until smooth. Cool. Blend shortening, salt and vanilla. Add granulated sugar gradually and cream well. Add eggs one at a time, beating well after each addition. Sift baking powder and soda with flour. Add flour to creamed mixture alternately with cocoa mixture, mixing after each addition until smooth. Bake in a 9x12x2" greased pan.

Icing:

1 1/2 cups brown sugar
(firmly packed)
1/4 teaspoon salt
2 tablespoons butter

1 tablespoon cream
1/2 cup granulated sugar
3/4 cup top milk
1/2 cup nut meats, cut

Combine sugars, salt, milk, and butter in a saucepan and bring to boil, stirring constantly until sugar is dissolved. Cook slowly, keeping crystals washed down from sides of pan, until a small amount forms a soft ball in cold water (232°). Cool to lukewarm (110°). Beat until mixture thickens, add cream and beat until thick enough to spread. Add nuts. If icing hardens, add more cream. Double the recipe if sides of cake are to be iced. Bake cake at 350° for 55 minutes in preheated roaster.

SELF ICED MAGIC CAKE

2 squares unsweetened chocolate
1 1/2 cups sifted cake flour
1/4 teaspoon salt
1 cup sugar
2 eggs, well beaten

1 1/3 cups Eagle Brand milk
(1 can)
2 teaspoons baking powder
6 tablespoons butter
1/2 teaspoon vanilla

1/2 cup milk

Melt chocolate, add Eagle Brand milk and mix well. Sift flour, salt and baking powder together. Cream butter, add sugar and cream together until light and fluffy. Add beaten egg and vanilla, beat well. Add flour alternately with milk, beating after each addition until well blended. Line one 9-inch square or two 8-inch square well greased pans with waxed paper. Grease paper. Pour chocolate mixture into bottom of pan. Let cool. Pour cake batter over this carefully. Bake at 350° about 35 minutes.

COOKIES

SOUR MILK FRUIT DROPS

- | | |
|-------------------------------|---------------------------------|
| $\frac{2}{3}$ cup shortening | 1 cup brown sugar |
| 2 eggs | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup sour milk | $\frac{1}{8}$ teaspoon cloves |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{8}$ teaspoon ginger |
| 3 cups flour | $\frac{1}{8}$ teaspoon allspice |
| 1 teaspoon soda | 1 cup dates (cut fine) |
| | 1 cup nuts (cut fine) |

Cream shortening and sugar. Add eggs, then sour milk. Sift flour, soda and spices. Add to mixture and stir lightly. Sprinkle in dates and nuts and mix thoroughly. Drop on greased baking sheet, 10 x 14 inches. Bake in preheated 425 degree roaster for 15 to 25 minutes.

CHOCOLATE DROP COOKIES

- | | |
|----------------------------------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup butter (or other shortening) | $\frac{1}{4}$ teaspoon soda |
| 1 cup brown sugar | $\frac{1}{4}$ teaspoon baking powder |
| 1 egg | 2 squares chocolate (melted) |
| $\frac{1}{2}$ cup sour milk | 1 cup chopped English walnuts |
| $1\frac{1}{2}$ cups cake flour (sifted before measuring) | |

Cream butter and sugar well, add the beaten egg and sour milk. Sift together the flour, soda and baking powder and add. Add also the melted chocolate and nuts. Drop from teaspoon on greased cookie sheet. Place about $1\frac{1}{2}$ inches apart.

Preheat roaster to 425 degrees, place baking sheet on rack and bake 10 to 15 minutes.

PEANUT COOKIES

- | | |
|------------------------------------|-------------------------------------------------------|
| 1 cup butter (or other shortening) | 3 cups cake or pastry flour (sifted before measuring) |
| 2 cups brown sugar | 1 teaspoon soda |
| 2 eggs | 1 teaspoon cream of tartar |
| | 1 cup chopped peanuts |

Cream butter, add sugar, then mix well. Add beaten eggs, sift flour, soda and cream of tartar together, then add. Mix thoroughly again. Add chopped peanuts. Chill dough. Then form in rolls size of small tumbler. Chill again until firm. Slice, then bake on greased cookie sheet. Preheat roaster to 425 degrees, place cookie sheet on rack and bake 8 to 12 minutes.

OATMEAL COOKIES

- | | |
|------------------------------------------------------------|-----------------------------|
| $1\frac{1}{2}$ cups oatmeal | 1 teaspoon baking powder |
| $\frac{1}{3}$ cup sour milk | 1 teaspoon soda |
| $\frac{1}{4}$ cup shortening | 1 teaspoon salt |
| 2 cups brown sugar | 1 teaspoon cloves |
| 2 eggs | 1 teaspoon cinnamon |
| 1 teaspoon vanilla | 1 teaspoon nutmeg |
| $2\frac{1}{2}$ cups pastry flour (sifted before measuring) | 1 cup seeded, chopped dates |
| | 1 cup chopped nut meats |

Sprinkle the oatmeal in a large shallow pan. Then brown lightly under the broiler unit. Place in a bowl, add sour milk, then let stand for 5 minutes. Cream the shortening and sugar until smooth. Add the eggs and vanilla. Then beat thoroughly. Add the soaked oatmeal, then stir in the flour sifted with the baking powder, soda, salt and spices. Mix until smooth. Then add the dates and nut meats. Drop from a teaspoon on greased baking sheets, 10 x 14 inches. Preheat roaster to 425 degrees and bake 12 to 15 minutes.

SPICE CAKE WITH BROILED COCONUT ICING (Continued)

Blend shortening, add sugar and cream well. Add eggs, beating well after each addition. Measure flour and sift with spices, salt, baking powder and soda. Add to the creamed mixture alternately with the sour milk, mixing well after each addition. Bake in a greased pan 9 x 12 x 2". Bake at 350° for 45 minutes.

Icing:

4 tablespoons butter
1/2 cup brown sugar
(firmly packed)

1 cup shredded coconut
2 tablespoons milk

Combine butter, brown sugar and milk in saucepan and bring to a boil. Remove from range and add coconut. Pour on warm cake and spread evenly. Place cake low under broiler and broil slowly until a golden brown. Broil icing about 2 minutes.

CARAMEL NUT FUDGE CAKE

Cake:

3/4 cup cocoa
1 1/4 cups scalded milk
2/3 cup shortening
1 teaspoon vanilla
3 eggs
3/4 teaspoon soda

3/4 cup sifted brown sugar
(firmly packed)
1 teaspoon salt
1 cup granulated sugar
1 teaspoon baking powder
2 cups sifted cake flour

Mix and sift cocoa with brown sugar. Add scalded milk gradually and stir until smooth. Cool. Blend shortening, salt and vanilla. Add granulated sugar gradually and cream well. Add eggs one at a time, beating well after each addition. Sift baking powder and soda with flour. Add flour to creamed mixture alternately with cocoa mixture, mixing after each addition until smooth. Bake in a 9x12x2" greased pan.

Icing:

1 1/2 cups brown sugar
(firmly packed)
1/4 teaspoon salt
2 tablespoons butter

1 tablespoon cream
1/2 cup granulated sugar
3/4 cup top milk
1/2 cup nut meats, cut

Combine sugars, salt, milk, and butter in a saucepan and bring to boil, stirring constantly until sugar is dissolved. Cook slowly, keeping crystals washed down from sides of pan, until a small amount forms a soft ball in cold water (232°). Cool to lukewarm (110°). Beat until mixture thickens, add cream and beat until thick enough to spread. Add nuts. If icing hardens, add more cream. Double the recipe if sides of cake are to be iced. Bake cake at 350° for 55 minutes in preheated roaster.

SELF ICED MAGIC CAKE

2 squares unsweetened chocolate
1 1/2 cups sifted cake flour
1/4 teaspoon salt
1 cup sugar
2 eggs, well beaten

1 1/3 cups Eagle Brand milk
(1 can)
2 teaspoons baking powder
6 tablespoons butter
1/2 teaspoon vanilla

1/2 cup milk

Melt chocolate, add Eagle Brand milk and mix well. Sift flour, salt and baking powder together. Cream butter, add sugar and cream together until light and fluffy. Add beaten egg and vanilla, beat well. Add flour alternately with milk, beating after each addition until well blended. Line one 9-inch square or two 8-inch square well greased pans with waxed paper. Grease paper. Pour chocolate mixture into bottom of pan. Let cool. Pour cake batter over this carefully. Bake at 350° about 35 minutes.

COOKIES

SOUR MILK FRUIT DROPS

$\frac{2}{3}$ cup shortening
 2 eggs
 $\frac{1}{2}$ cup sour milk
 $\frac{1}{2}$ cup white sugar
 3 cups flour
 1 teaspoon soda

1 cup brown sugar
 1 teaspoon cinnamon
 $\frac{1}{8}$ teaspoon cloves
 $\frac{1}{8}$ teaspoon ginger
 $\frac{1}{8}$ teaspoon allspice
 1 cup dates (cut fine)

1 cup nuts (cut fine)

Cream shortening and sugar. Add eggs, then sour milk. Sift flour, soda and spices. Add to mixture and stir lightly. Sprinkle in dates and nuts and mix thoroughly. Drop on greased baking sheet, 10 x 14 inches. Bake in preheated 425 degree roaster for 15 to 25 minutes.

CHOCOLATE DROP COOKIES

$\frac{1}{2}$ cup butter (or other shortening)
 1 cup brown sugar
 1 egg
 $\frac{1}{2}$ cup sour milk
 $1\frac{1}{2}$ cups cake flour (sifted before measuring)

$\frac{1}{4}$ teaspoon soda
 $\frac{1}{4}$ teaspoon baking powder
 2 squares chocolate (melted)
 1 cup chopped English walnuts

Cream butter and sugar well, add the beaten egg and sour milk. Sift together the flour, soda and baking powder and add. Add also the melted chocolate and nuts. Drop from teaspoon on greased cookie sheet. Place about $1\frac{1}{2}$ inches apart.

Preheat roaster to 425 degrees, place baking sheet on rack and bake 10 to 15 minutes.

PEANUT COOKIES

1 cup butter (or other shortening)
 2 cups brown sugar
 2 eggs

3 cups cake or pastry flour (sifted before measuring)
 1 teaspoon soda
 1 teaspoon cream of tartar

1 cup chopped peanuts

Cream butter, add sugar, then mix well. Add beaten eggs, sift flour, soda and cream of tartar together, then add. Mix thoroughly again. Add chopped peanuts. Chill dough. Then form in rolls size of small tumbler. Chill again until firm. Slice, then bake on greased cookie sheet. Preheat roaster to 425 degrees, place cookie sheet on rack and bake 8 to 12 minutes.

OATMEAL COOKIES

$1\frac{1}{2}$ cups oatmeal
 $\frac{1}{3}$ cup sour milk
 $\frac{3}{4}$ cup shortening
 2 cups brown sugar
 2 eggs
 1 teaspoon vanilla
 $2\frac{1}{2}$ cups pastry flour (sifted before measuring)

1 teaspoon baking powder
 1 teaspoon soda
 1 teaspoon salt
 1 teaspoon cloves
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 1 cup seeded, chopped dates
 1 cup chopped nut meats

Sprinkle the oatmeal in a large shallow pan. Then brown lightly under the broiler unit. Place in a bowl, add sour milk, then let stand for 5 minutes. Cream the shortening and sugar until smooth. Add the eggs and vanilla. Then beat thoroughly. Add the soaked oatmeal, then stir in the flour sifted with the baking powder, soda, salt and spices. Mix until smooth. Then add the dates and nut meats. Drop from a teaspoon on greased baking sheets, 10 x 14 inches. Preheat roaster to 425 degrees and bake 12 to 15 minutes.



Canning

GENERAL DIRECTIONS FOR CANNING

1. Select firm foods that are gathered the day they are canned.
2. Wash and pare, or blanch.
3. Pack foods firmly in clean, hot, sterilized jars.
4. Fill jars with boiling syrup or boiling water to within one inch of top of jar.
5. Place new rubber on each jar and partially seal. If using screw top jar, tighten lid just until it touches rubber. If using glass top jar, pull upper clamp over glass lid, but do not clamp bottom wire.
6. Place pint jars on rack about $\frac{1}{2}$ inch apart.
7. Process required time as given on chart on next page.
8. Remove jars, seal tightly.

TABLE OF SYRUPS FOR CANNING FRUITS

1. Thin syrup—3 cups water to 1 cup sugar: Bring to a boil.
2. Medium syrup—2 cups water to 1 cup sugar: Bring to a boil.
3. Thick syrup—1 cup water to 1 cup sugar: Bring to a boil.

CANNING CHART

"The United States Department of Agriculture, Bureau of Home Economics, does not recommend canning alkaline vegetables in the oven. However, if you have been using the oven canning method for vegetables, and wish to continue, we suggest the times and temperatures given on chart below.

"For canning quart jars, invert inset pan over Roaster-Oven."

PRODUCT	PREPARATION	SYRUP (FILL WITH- IN 1 INCH OF TOP)	PROCESS 250° START- ING FROM COLD ROASTER
Apples.....	Pare, cut into pieces	Medium Syrup	1 ¼ hours
Apricots.....	Scald 1 min., dip in cold water. Peel, pit.	Medium Syrup	1 ½ hours
Berries.....	Wash, fill jar.	Medium Syrup	1 ¼ hours
Cherries.....	Wash, Pit.	Medium Syrup (Sweet Cherries) Thick Syrup (Sour Cherries)	1 ¼ hours
Currants.....	Wash	Thin Syrup	1 ¼ hours
Fruit Juices...		1 cup sugar to 1 gallon juice	1 ¼ hours
Peaches.....	Scald 1 min., dip in cold water. Peel, remove pits.	Medium Syrup	1 ¼ hours
Pears.....	Wash, pare. If hard variety, cook 10 min. in syrup.	Medium Syrup	1 ¼ hours
Pineapple.....	Peel, slice, remove core.	Thin Syrup	1 ½ hours
Plums.....	Wash, prick.	Medium Syrup	1 ¼ hours
Quinces.....	Wash, pare, boil in syrup 10 min. Pack hot.	Thin Syrup	1 hour
Rhubarb.....	Wash, cut in pieces, blanch, pack tightly.	Medium Syrup	1 ¼ hours
Asparagus....	Select tender fresh tips. Cook 3 min. Pack.	Add 1 teaspoon salt. Fill jar with boiling water.	3 ½ hours
Beans—String	Wash, string. Cook 3 minutes in boiling water. Pack while hot.	Add 1 teaspoon salt. Fill jar with boiling water.	3 ½ hours
Beans—Lima	Select fresh, tender beans. Shell. Cook in boiling water 3 minutes.	Add 1 teaspoon salt. Fill jar with boiling water.	3 ½ hours
Beets.....	Cook in boiling water 15 minutes. Skin, pack.	Add 1 teaspoon salt. Fill jar with boiling water.	3 hours
Corn.....	Use only young milky corn. Cut from cob and pack immediately, very loosely in jars.	Fill with boiling water.	4 hours
Greens..... Spinach, etc.	Boil 3 minutes.	Fill with boiling water. Add 1 teaspoon salt. Pack loosely.	3 ½ hours
Peas.....	Can only young fresh peas. Shell and cover at once with boiling water.	Pack. Add 1 teaspoon salt to quart. Cover with boiling water.	3 ½ hours
Tomatoes.....	Scald 1 min., dip in cold water. Peel.	Add 1 teaspoon salt to quart. Add boiling water to within 1 inch of top.	1 ¼ hours
Tomato juice	Add 1 teaspoon salt to quart.	Fill to within 1 inch of top of jar.	1 ¼ hours
Tomato Puree	Cook tomatoes until soft. Press through sieve.	Fill jar to within 1 inch of top.	1 ¼ hours

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