

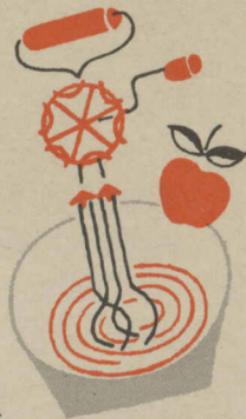
God

Thinks

To Ask



Good Things To Eat



“Just like Mother made,”
is a golden compliment to
any cook. Such good words
are becoming to the following recipes.

Today it is so easy to make and serve “Baked Goods” that have that “extra something” that brings true commendation from guests and family. For generations, Baking Soda has been a reliable standard for good things to eat . . . Fine uniform results every time . . . True homemade flavor that pleases . . . Baked goods that are extra light, tasty, tender, and do stay moist. The use of white or cider vinegar and Baking Soda releases a uniform quantity of leavening gas, when used as directed. This book is dedicated to bringing you new taste thrills, easy to make and sure to satisfy, scientifically and with economy.

Martha Lee Anderson

Home Economics Department, Church & Dwight Co., Inc., 10 Cedar Street, New York 5, N. Y.

spoon bread — batter bread

YIELD: 5-6 SERVINGS

- | | |
|---------------------------|--------------------------------------------------------------------------|
| 1 teaspoon salt | 2 eggs, well beaten |
| 1 cup white corn meal | 2 tablespoons melted shortening |
| 1 cup boiling water | 1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda |
| $\frac{1}{4}$ cup vinegar | |
| $1\frac{3}{4}$ cups milk | |



Combine salt and corn meal. Add slowly to boiling water while stirring constantly to prevent lumping. Combine vinegar and milk. Add $1\frac{1}{2}$ cups of the vinegar and milk to corn meal mixture; mix well. Add eggs and melted shortening. Stir until well blended. Dissolve Baking Soda in remaining $\frac{1}{2}$ cup of vinegar and milk. Add to corn meal mixture immediately and stir until completely blended. Pour into greased $1\frac{1}{2}$ -quart casserole. Bake in a 400° F. (hot) oven for 1 hour. Serve immediately with a spoon.

- | | |
|--------------------------------------------------------------------------|---------------------------------------------|
| $\frac{3}{4}$ cup sifted all-purpose flour | $1\frac{1}{4}$ cups yellow corn meal |
| 1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda | 2 eggs, well beaten |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup white (distilled) vinegar |
| 2 tablespoons sugar | 1 cup milk |
| | $\frac{1}{4}$ cup melted shortening |

corn bread

YIELD: 1 8-INCH SQUARE

Sift flour with Baking Soda, salt, and sugar. Stir in corn meal. Combine eggs, vinegar, milk, and shortening. Add to dry ingredients and stir until they are just dampened. Turn into greased and floured 8 x 8 x 2-inch pan. Bake in a 400° F. (hot) oven for 30 to 35 minutes.

Be sure all measures are level.

page three

soda biscuits

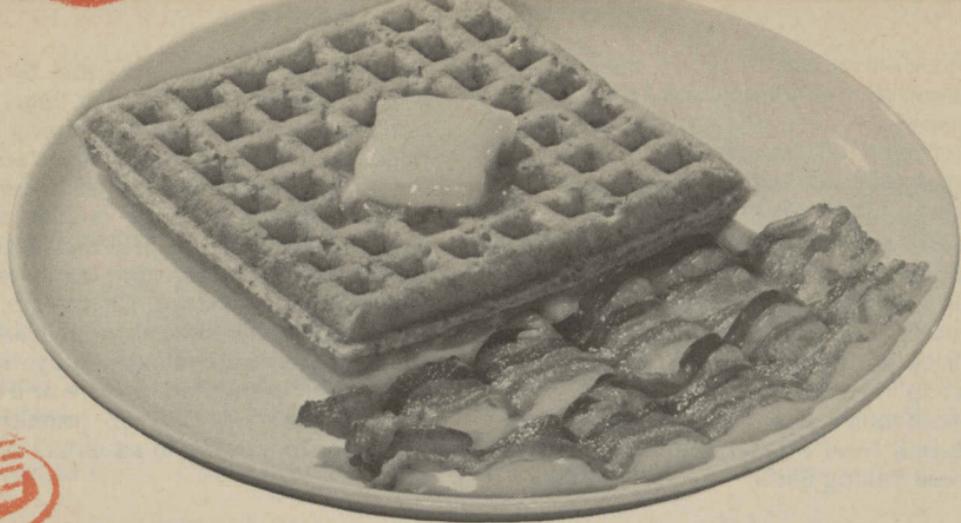
YIELD: 16 2-INCH BISCUITS

2 cups sifted all-
purpose flour
1 teaspoon Arm &
Hammer Brand or Cow
Brand Baking Soda

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup shortening
 $\frac{1}{4}$ cup white
(distilled) vinegar
 $\frac{1}{2}$ cup milk

Sift together flour, Baking Soda, and salt. Cut in shortening. Combine vinegar and milk; add to flour mixture; blend lightly. Knead gently. Roll or pat to $\frac{1}{2}$ -inch thickness. Cut with floured 2-inch cutter. Place on baking sheet. Bake in 450° F. (very hot) oven 12-15 minutes.





nut waffles

2 cups sifted all-purpose flour
1 teaspoon *Arm & Hammer Brand* or *Cow Brand* Baking Soda
1 teaspoon salt
2 tablespoons sugar

YIELD: 4 SERVINGS

$\frac{1}{3}$ cup butter or margarine
2 eggs, separated
1 cup milk
 $\frac{1}{4}$ cup white (distilled) vinegar
1 cup finely chopped nut meats

Sift together flour, Baking Soda, salt, and sugar into a mixing bowl. Cut in butter or margarine until mixture is fine. Beat egg yolks and milk until well combined. Blend in vinegar. Beat egg whites until stiff but not dry. Stir liquid into flour mixture. Beat until just smooth. Blend in nut meats. Fold in beaten egg whites. Pour batter in waffle baker, following manufacturer's directions, and bake waffles until brown and crisp.

Arm & Hammer and Cow Brand Baking Soda are pure bicarbonate of soda U.S.P. quality.

page five

cinnamon raisin

coffee bread

YIELD: 1 LOAF

$\frac{1}{4}$ cup butter or margarine, melted	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup sugar	2 eggs
2 teaspoons ground cinnamon	5 tablespoons white (distilled) vinegar plus milk to make 1 cup liquid
$2\frac{1}{2}$ cups sifted all-purpose flour	$\frac{1}{4}$ cup melted shortening
1 teaspoon salt	$\frac{1}{2}$ cup raisins
$1\frac{1}{4}$ teaspoons Arm & Hammer Brand or Cow Brand Baking Soda	$\frac{1}{4}$ cup chopped nuts

gingerbread

YIELD: 1 SQUARE GINGERBREAD, 9 x 9 INCHES

2 cups sifted all-purpose flour	$\frac{3}{4}$ teaspoon ground cloves
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	$\frac{1}{2}$ cup sugar
$\frac{3}{4}$ teaspoon salt	2 eggs
1 teaspoon ground ginger	3 tablespoons vinegar and enough milk to make 1 cup
1 teaspoon ground cinnamon	$\frac{1}{2}$ cup melted shortening, cooled
	$\frac{1}{2}$ cup molasses

Combine butter or margarine, $\frac{1}{2}$ cup sugar and cinnamon. Set aside. Sift flour, salt, soda, and other $\frac{1}{2}$ cup sugar into mixing bowl. Beat eggs, add liquid, blend well; then add shortening and raisins. Pour all at once into flour mixture; stir until flour is just dampened. Spread half of batter in greased and floured 8 x 8 x 2-inch baking pan; sprinkle with half the cinnamon mixture. Cover with remaining batter and draw knife through batter several times to distribute filling slightly. Sprinkle top with rest of cinnamon mixture and nuts. Bake 45 minutes in a 350° F. (moderate) oven. Serve warm, cutting in squares.



Sift together flour, Baking Soda, salt, spices, and sugar. Beat eggs, vinegar and milk until blended; add shortening and molasses; stir until combined. Add all at once to dry ingredients, stirring only until blended. Pour into greased and floured 9 x 9 x $1\frac{1}{4}$ -inch baking pan. Bake in a 350° F. (moderate) oven about 40 minutes, or until center is firm to touch.

jiffy pecan rolls

YIELD: 12 ROLLS

- $\frac{1}{4}$ cup soft butter or margarine
 $\frac{1}{2}$ cup firmly packed brown sugar
36 pecan meat halves
1 teaspoon ground cinnamon
2 cups sifted all-purpose flour
 $\frac{1}{2}$ teaspoon salt
- 1 teaspoon *Arm & Hammer Brand* or *Cow Brand* Baking Soda
2 tablespoons sugar
 $\frac{1}{3}$ cup shortening
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup chopped pecan meats (optional)

cape cod brown bread

YIELD: 3 ROUND LOAVES

- $\frac{3}{4}$ cup sifted all-purpose flour
 $1\frac{1}{2}$ teaspoons *Arm & Hammer Brand* or *Cow Brand* Baking Soda
1 teaspoon salt
1 cup yellow corn meal
- $1\frac{1}{4}$ cups whole wheat flour
 $\frac{3}{4}$ cup dark molasses
 $\frac{1}{4}$ cup shortening, melted
 $\frac{1}{4}$ cup vinegar
 $1\frac{1}{2}$ cups milk

Mix together butter or margarine and brown sugar; place 1 teaspoonful with 3 pecan halves in each muffin cup. Stir cinnamon into remaining brown sugar mixture. Sift together flour, salt, Baking Soda, and sugar. Cut in shortening. Combine vinegar and milk; blend; add to dry ingredients. Stir with fork until flour is dampened. Knead $\frac{1}{2}$ minute on floured board. Roll into a 9 x 12-inch rectangle. Spread with cinnamon mixture. Sprinkle with chopped pecan meats. Starting with long side of the rectangle, roll dough jelly roll fashion. Cut in slices 1 inch thick. Place cut side down in prepared muffin cups. Bake in 450° F. (very hot) oven 12 to 15 minutes.

Sift together flour, Baking Soda, and salt. Add corn meal and whole wheat flour and blend. Combine molasses, shortening, vinegar, and milk. Add liquid to dry mixture and stir until blended. Pour equal amount of batter into 3 well-greased and floured No. 2 cans; cover tightly. Steam 3 hours.



Be sure all measures are level.

page seven

porcupines

YIELD: 4 DOZEN COOKIES

2½ cups sifted
all-purpose flour ½ cup sugar
¼ teaspoon *Arm &*
Hammer Brand or Cow 1½ teaspoons vanilla
Brand Baking Soda 1 tablespoon vinegar
24 pitted dates
½ teaspoon salt 1 egg, slightly beaten
1 cup butter or 1½ cups puffed rice
margarine

Sift together flour, Baking Soda, and salt. Cream butter or margarine and sugar until fluffy. Add vanilla and vinegar. Add dry ingredients gradually, blending well after each addition. Cover and chill for two hours. Cut dates in half crosswise. Shape dough into 1-inch balls, wrapping around half a pitted date. Dip balls in slightly beaten egg and roll in puffed rice. Bake on cooky sheet in a 350° F. (moderate) oven about 18 minutes.

cocoanut chip drops

YIELD: 4½ DOZEN COOKIES

2 cups sifted
all-purpose flour 1 tablespoon vinegar
¼ teaspoon *Arm &*
Hammer Brand or Cow 1 tablespoon melted
Brand Baking Soda 1½ squares (1½
ounces) unsweet-
ened chocolate,
chopped
¾ teaspoon salt 3 eggs
1½ cups firmly packed 1 cup chopped pecan
brown sugar 1 cup chopped
1 teaspoon vanilla 1 cup chopped
extract cocoanut

Sift together flour, Baking Soda, and salt. Beat eggs, brown sugar, and vanilla together until thick. Stir in vinegar and melted butter or margarine. Blend in dry ingredients, chocolate, nut meats, and cocoanut. Drop by teaspoonfuls onto cooky sheet. Bake in a 375° F. (moderate) oven about 10 minutes or until lightly browned. Cool on cake rack.





molasses cookies

YIELD: ABOUT 8 DOZEN COOKIES

- | | |
|--------------------------------------------------------------------------------------|--------------------------------------------------|
| 3 cups sifted all-purpose flour | $\frac{1}{4}$ teaspoon ground cloves |
| $\frac{1}{2}$ teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda | 1 cup shortening |
| $\frac{3}{4}$ teaspoon salt | $\frac{1}{2}$ cup firmly packed dark brown sugar |
| 1 teaspoon ground ginger | $\frac{1}{3}$ cup molasses |
| $\frac{1}{2}$ teaspoon ground cinnamon | 1 egg |
| $\frac{1}{4}$ teaspoon ground nutmeg | 1 tablespoon vinegar |

Sift together flour, Baking Soda, salt, and spices. Cream shortening and sugar until fluffy. Add molasses, egg, and vinegar and beat until smooth and light. Add dry ingredients in several portions, stirring until smooth after each addition. Chill dough in refrigerator 1 or 2 hours. Divide dough into 3 portions and shape each into a roll about 2 inches in diameter. Wrap each roll in waxed paper and chill in refrigerator overnight. Slice $\frac{1}{8}$ to $\frac{1}{4}$ inch thick and place on cooky sheet. Bake in a 350° F. (moderate) oven for 10 minutes.

Be sure all measures are level.

page nine

lemon cookies

YIELD: ABOUT 5 DOZEN COOKIES

3 cups sifted all-purpose flour	$\frac{2}{3}$ cup shortening
$\frac{1}{3}$ cup sugar	1 teaspoon grated lemon rind
$\frac{1}{4}$ teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	$\frac{1}{2}$ teaspoon lemon extract
$\frac{1}{4}$ teaspoon salt	1 tablespoon vinegar
	$\frac{1}{4}$ cup milk

buttermilk cake

YIELD: 2 8-INCH LAYERS OR
1 11 x 7-INCH LOAF CAKE

2 cups sifted cake flour	1 teaspoon vanilla extract
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	$\frac{1}{2}$ teaspoon lemon extract
$\frac{1}{2}$ teaspoon salt	3 eggs, separated
$\frac{2}{3}$ cup shortening	$\frac{1}{2}$ cup buttermilk
1 cup sugar	3 tablespoons white (distilled) vinegar



Sift together flour, sugar, Baking Soda, and salt. Cut in shortening with pastry blender or fork until fine. Add grated lemon rind and blend together. Combine lemon extract, vinegar, and milk; add to flour mixture, blending well. Roll on lightly floured board to $\frac{1}{8}$ -inch thickness. Cut into fancy shapes with cookie cutter. Place on cookie sheet. Prick with fork. Bake in a 400° F. (hot) oven for 12 minutes.

Sift together flour, Baking Soda, and salt. Cream shortening, sugar, and extracts thoroughly. Add egg yolks and continue creaming until mixture is light and fluffy. Add dry ingredients alternately with combined buttermilk and vinegar, adding dry ingredients first and last; beat thoroughly after each addition. Beat egg whites until stiff but not dry; fold into batter. Pour equal amounts of batter into each of two greased and floured 8 x 1 $\frac{1}{2}$ -inch round layer cake pans or one 11 x 7 x 1 $\frac{1}{2}$ -inch loaf pan. Bake layers in a 375° F. (moderate) oven for 25 minutes; bake loaf in a 350° F. (moderate) oven for 40-45 minutes. Frost with lemon frosting. Recipe on Page 17.

devil's food cake

YIELD:

3 9-INCH LAYERS*

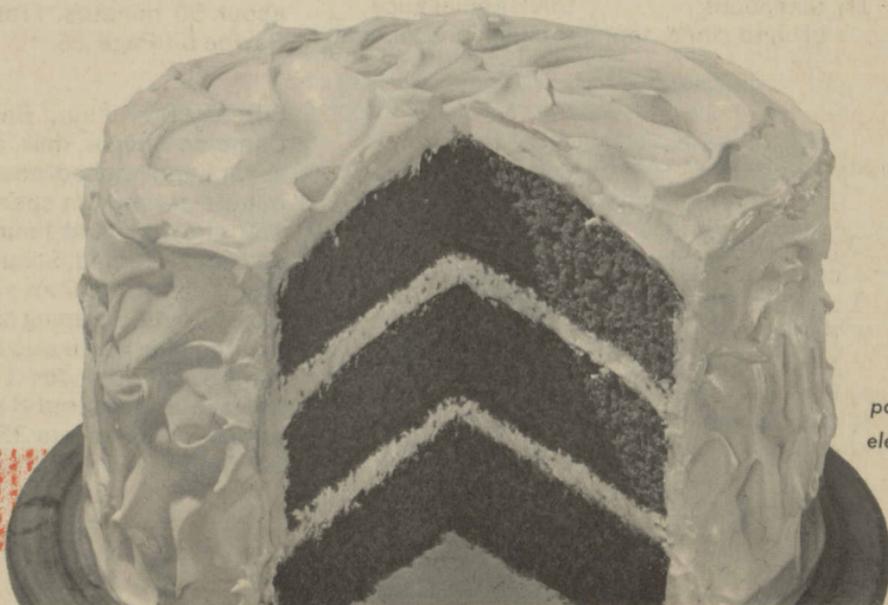
- 4 cups sifted cake flour
- 2 teaspoons Arm & Hammer Brand or Cow Brand Baking Soda
- 1½ teaspoons salt
- 1 cup shortening
- 2½ cups sugar
- 2 teaspoons vanilla extract
- 4 eggs
- 6 squares (6 ozs.) unsweetened chocolate, melted
- ½ cup vinegar
- 1½ cups milk



bicarbonate of soda U.S.P. quality

Sift together flour, Baking Soda, and salt. Cream shortening, sugar, and vanilla thoroughly. Add eggs, one at a time, and continue beating after each addition until light and fluffy. Blend in melted chocolate. Combine vinegar and milk. Add dry ingredients to the creamed mixture alternately with liquid, adding dry ingredients first and last, beating well after each addition. Pour equal amounts of batter into each of 3 greased and floured 9 x 1½-inch round layer cake pans. Bake in a 350° F. (moderate) oven for 30 minutes.

*For 2-layer cake, use ½ recipe and pour batter into 2 greased and floured 8 x 1½-inch round layer cake pans. Frost with chocolate frosting — Recipe on page 17 (variation of butter cream).



page
eleven



applesauce cake

YIELD: 1 9 x 9-INCH CAKE

- | | |
|--------------------------------------------------------------------------|----------------------------------------|
| 1 cup seedless raisins | $\frac{1}{2}$ teaspoon ground allspice |
| 2 cups sifted all-purpose flour | $\frac{1}{4}$ teaspoon ground cloves |
| 1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda | $\frac{1}{2}$ cup shortening |
| 1 teaspoon salt | 1 cup sugar |
| $1\frac{1}{4}$ teaspoons ground cinnamon | 1 egg |
| | 1 cup sweetened thick applesauce |
| | 3 tablespoons vinegar |

easy-do chocolate cake

YIELD: 2 8-INCH LAYERS

- | | |
|--------------------------------------------------------------------------|----------------------------------------------------|
| 2 cups sifted cake flour | 1 teaspoon vanilla extract |
| 1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | $1\frac{3}{4}$ cups sugar |
| $\frac{1}{4}$ cup vinegar | 3 squares (3 ounces) unsweetened chocolate, melted |
| $\frac{3}{4}$ cup milk | $\frac{1}{2}$ cup shortening |

Steam raisins 5 minutes. Cool. Sift together flour, Baking Soda, salt, and spices. Combine with raisins. Cream together shortening and sugar until fluffy. Beat in egg. Combine applesauce and vinegar. Add dry ingredients to shortening-sugar mixture alternately with applesauce mixture, adding dry ingredients first and last, beating well after each addition. Pour into greased and floured 9 x 9 x $1\frac{3}{4}$ -inch baking pan. Bake in a 350° F. (moderate) oven about 50 minutes. Frost with caramel icing. Recipe on Page 16.

Sift together flour, Baking Soda, and salt. Combine vinegar, milk, and vanilla. Beat eggs, sugar, and melted chocolate together for 1 minute at medium speed in electric mixer (or 150 strokes). Add flour mixture, shortening, and half the liquid. Stir until flour is dampened, then beat at medium speed (or 150 strokes) for 1 minute, scraping sides of bowl often. Stir in remaining liquid and beat at medium speed (or 150 strokes) for 1 minute. Pour into 2 greased and floured 8 x $1\frac{1}{2}$ -inch round layer cake pans. Bake in a 350° F. (moderate) oven 30 minutes. Frost with your favorite frosting.

brown velvet cake

YIELD: 1 8 x 8-INCH LOAF CAKE

1½ cups sifted cake flour	¼ cup shortening 3 tablespoons vinegar
¾ teaspoon <i>Arm & Hammer Brand or Cow Brand</i> Baking Soda	¾ cup milk 1 cup sugar
¼ teaspoon salt	1 egg, well beaten 1 teaspoon
2 squares (2 ounces) unsweetened chocolate	vanilla extract



easy-do fudge cake

YIELD: 1 13 x 9-INCH LOAF CAKE

2 cups sifted cake flour	2 eggs 1½ cups firmly packed brown sugar
1 teaspoon <i>Arm & Hammer Brand or Cow Brand</i> Baking Soda	2 squares (2 ounces) unsweetened chocolate, melted
½ teaspoon salt	½ cup shortening
¼ cup vinegar	
¾ cup milk	
1 teaspoon vanilla extract	

Sift together flour, Baking Soda, and salt. Melt together chocolate and shortening. Stir vinegar, milk, sugar, egg, and vanilla together until sugar is completely dissolved. Add chocolate mixture and blend well. Stir in dry ingredients, about one-third at a time, beating until smooth after each addition. This batter will be quite thin. Pour into greased and floured 8 x 8 x 2-inch pan. Bake in a 350° F. (moderate) oven 30 to 35 minutes. Frost with caramel icing. Recipe on Page 16.

Sift together flour, Baking Soda, and salt. Combine vinegar, milk, and vanilla. Beat eggs, sugar, and melted chocolate together for 1 minute at medium speed in electric mixer (or 150 strokes). Add flour mixture, shortening, and half the liquid. Stir until flour is dampened, then beat at medium speed (or 150 strokes) for 1 minute, scraping sides of bowl often. Stir in remaining liquid and beat at medium speed (or 150 strokes) for 1 minute. Pour into greased and floured 13 x 9 x 2-inch pan. Bake in a 350° F. (moderate) oven 45 minutes. Frost with your favorite frosting.

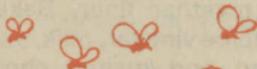
Be sure all measures are level.

page thirteen

sour cream cake

YIELD: 2 9-INCH LAYERS

2 cups sifted cake flour	$\frac{1}{2}$ cup shortening
1 teaspoon <i>Arm & Hammer Brand or Cow Brand Baking Soda</i>	2 cups firmly packed brown sugar
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla extract
1 teaspoon ground cinnamon	2 eggs
$\frac{1}{2}$ teaspoon ground cloves	2 tablespoons vinegar and sour cream to make 1 cup
$\frac{1}{2}$ teaspoon ground allspice	$\frac{1}{2}$ cup nut meats, broken



honey cocoa cake

YIELD: 2 8-INCH LAYERS

2 cups sifted cake flour	$\frac{3}{4}$ cup sugar
1 teaspoon <i>Arm & Hammer Brand or Cow Brand Baking Soda</i>	$1\frac{1}{2}$ teaspoons vanilla extract
$\frac{1}{2}$ cup cocoa	$\frac{1}{2}$ cup strained honey
1 teaspoon salt	2 eggs
$\frac{1}{2}$ cup shortening	$\frac{1}{3}$ cup milk
	$\frac{1}{4}$ cup vinegar



Sift together flour, Baking Soda, salt, and spices. Cream together shortening, sugar, and vanilla thoroughly. Add eggs, beating well after each addition. Add dry ingredients to the creamed mixture alternately with the combined vinegar and sour cream, adding dry ingredients first and last, beating well after each addition. Fold in nut meats. Pour batter into 2 greased and floured 9 x $1\frac{1}{2}$ -inch round layer cake pans. Bake in a 375° F. (moderate) oven 25 to 30 minutes. Frost with butter-cream frosting—recipe on page 17.

Sift together flour, Baking Soda, cocoa, and salt. Cream together shortening, sugar, vanilla, and honey thoroughly. Add eggs and beat until mixture is light and fluffy. Combine milk and vinegar. Add dry ingredients alternately to creamed mixture with liquid, adding flour mixture first and last. Beat thoroughly after each addition. Pour equal amounts of batter into 2 greased and floured 8 x $1\frac{1}{2}$ -inch round layer cake pans. Bake in a 350° F. (moderate) oven about 30 minutes. Cool about 10 minutes on cake racks. Remove from pans and cool completely. Frost with chocolate frosting. Recipe on Page 17.

white honey fruit cake

- 1¾ cups sifted all-purpose flour
- ¾ teaspoon *Arm & Hammer Brand* or *Cow Brand* Baking Soda
- ½ teaspoon salt
- 1½ cups bleached seedless raisins
- 1½ cups sliced glacé cherries
- ½ cup finely cut glacé pineapple
- 1 cup chopped nut meats
- ½ cup shortening
- ½ cup honey
- 2 eggs, beaten
- 3 tablespoons white vinegar

YIELD: 1 9½ x 5¼-INCH LOAF

(APPROXIMATELY 3 POUNDS)

Sift together 1½ cups flour, Baking Soda, and salt. Steam raisins over boiling water, spread on paper towels and let dry thoroughly. Combine all fruits and nuts with remaining ¼ cup flour. Cream together shortening and honey; beat until fluffy and creamy. Beat in eggs. Stir in dry ingredients gradually; mix well. Sprinkle vinegar on top; stir in quickly and carefully. Stir in fruits and nuts. Pour into a 9½ x 5¼ x 2¾-inch loaf pan which has been greased, then lined with parchment or brown paper which has also been greased. Bake in a 275° F. (very slow) oven for about 2 to 2½ hours. Let cool completely before removing from pan.



orange loaf cake



YIELD: 1 9½ x 5¼-INCH LOAF

1¾ cups sifted all-purpose flour	1 tablespoon grated orange rind
¾ teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	1 teaspoon orange extract
¾ teaspoon salt	2 eggs, separated
⅔ cup butter or margarine	¼ teaspoon salt
1 cup sugar	¼ cup sugar
	6 tablespoons milk
	¼ cup vinegar

caramel icing

YIELD: ENOUGH FOR 2 8-INCH LAYERS OR 1 9-INCH TUBE CAKE

1 cup buttermilk	½ cup butter or margarine
2 cups sugar	1 teaspoon vanilla extract
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	1 teaspoon Cream

Sift flour, Baking Soda, and ¾ teaspoon salt together. Cream together butter or margarine, sugar, orange rind, and orange extract thoroughly. Beat in egg yolks until mixture is light and fluffy. Beat egg whites and ¼ teaspoon salt until stiff, but not dry. Gradually add the ¼ cup sugar; beat until mixture forms stiff peaks. Add dry ingredients to butter-sugar mixture alternately with milk and vinegar, adding dry ingredients first and last; beat only until mixture is smooth after each addition. Fold in beaten egg whites. Pour batter into a greased and floured 9½ x 5¼ x 2¾-inch loaf pan. Bake in a 350° F. (moderate) oven about 1 hour. Cool; frost with favorite frosting.

In a 6-quart kettle combine buttermilk, sugar, Baking Soda, and butter or margarine. Stir mixture over moderate heat until sugar is dissolved. Bring to boil, cover, lower heat, and boil 3 minutes. Uncover, insert candy thermometer, and boil rapidly to 232° F., stirring constantly. Remove from heat; leave thermometer in cooked mixture until it registers about 110° F. (lukewarm). Remove thermometer. Add vanilla. Beat until mixture becomes fudge-like. Beat in cream a little at a time, until icing is soft enough to spread on cake.

nut brittle cake garnish

YIELD: ENOUGH FOR TOP AND SIDES OF
2 8- OR 9-INCH LAYERS

- 1½ cups sugar
- 1 tablespoon instant coffee
- ¼ cup light corn syrup
- ⅓ cup water
- 1 tablespoon Arm & Hammer Brand or Cow Brand Baking Soda
- ½ cup chopped filberts or pecans



butter cream frosting

YIELD: 1½ CUPS OR ENOUGH FOR 2 9-INCH LAYERS

- ¼ cup soft butter or margarine
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 3½ cups sifted confectioners sugar
- 2½ tablespoons milk

Be sure all measures are level.

Combine sugar, coffee, corn syrup, and water in heavy 1½-quart saucepan; stir well to dissolve sugar and coffee. Bring to boil, insert candy thermometer, and let mixture boil to hard-crack stage (290° F.), stirring gently occasionally. Remove from heat, and add Baking Soda and nuts immediately; stir vigorously just until mixture blends and pulls away from the sides of the pan. Quickly pour foaming mixture into an ungreased shallow 9-inch square pan. Do not stir. Let stand until cool. Knock out of pan. Crush with rolling pin into coarse crumbs. Use as garnish on top and sides of cakes frosted with Seven Minute Frosting, or with whipped cream.

Combine butter or margarine, salt, and vanilla. Add sugar and milk alternately, beating well after each addition. Frosting which is beaten with electric beater will have a greater volume and will be fluffier than that beaten by hand.

VARIATIONS: CHOCOLATE FROSTING— Use above recipe but add ¾ cup sifted cocoa, reducing confectioners sugar to 2¾ cups and increasing milk to 4½ tablespoons.

LEMON FROSTING— Use above recipe but add 1¾ teaspoons grated lemon rind and 1⅓ tablespoons lemon juice, reducing milk to 2½ teaspoons, and omitting vanilla.

SEE HOW soda serves more ways



CLEANS AND SWEETENS YOUR REFRIGERATOR! — in $\frac{1}{2}$ the time! No scrubbing! No scouring! Pure baking soda (bicarbonate of soda) emulsifies greasy film that mold and germs cling to. Just sprinkle soda on a damp cloth and wipe inner surfaces. Film disappears, and so do musty, sour food odors. Wash trays and crispers in a soda solution. Soda is recommended by 22 leading refrigerator manufacturers.



SWEETENS COFFEEMAKERS. Filmy coffee oils that cling to glass coffeemakers impair good flavor. Once a week, rinse in soda solution (3 table-spoons to each quart water).



EXTINGUISHES KITCHEN FIRES. Don't use water — use soda on grease fires from overheated pans and broilers. Soda smothers flames, stops fire from spreading.

A PURE FOOD-PRODUCT WITH SPECIAL CLEANING QUALITIES

than any other household product



ACID INDIGESTION. For prompt, safe relief take $\frac{1}{2}$ tsp. soda in $\frac{1}{2}$ glass water. Mild as milk in your stomach, soda neutralizes excess acidity, helps relax stomach.



MOST ECONOMICAL FAMILY TOOTH POWDER. Soda neutralizes enamel-eating acids and removes bad breath that originates in the mouth. Cleans teeth thoroughly, safely, economically.



LOOSENS MILK RINGS. Put $\frac{1}{2}$ tsp. soda in baby bottle, fill with water. When milk rings dissolve, rinse and sterilize as usual. Use 2 tablespoons soda for vacuum bottles.



BABY'S PRICKLY HEAT! Soothe your baby's tender skin by simply adding 1 or 2 tablespoons of baking soda to his bath water. See how baking soda eases irritation!



KEEP REFRESHED WITH BAKING SODA BATHS! Wonderful relief from heat rash, insect bites, prickly heat, over-exposure to sun or wind. Just fill a tub with warm water, stir in a generous cup of soda.

YOUR HOUSEHOLD TREASURE



Baking Soda Recipes for.. Cakes, Cookies Hot Breads, Frostings, ✦ Household Hints

