

**The three "R"s of WARTIME BAKING
RATIONS
'RICHMENT and
RECIPES**

By MARY ELLIS AMES, *Director*
PILLSBURY'S COOKING SERVICE

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Pies and Cakes

Desserts and Cookies

Entrees

Breads

Pillsbury Products

PROTECT INGREDIENTS WITH BAKE-PROVED PILLSBURY'S BEST

Dependable, All-Purpose: What *fun* baking is when you get words of praise from your men folks! The surest—easiest—way to get 'em is to choose the right flour—a dependable, all-purpose flour.

It's the Tender Blend! Thanks to its "tender blend" of choice wheats, Pillsbury's Best Enriched Flour behaves perfectly in all your batters and doughs—helps make every food you bake come out full-bodied and satisfying, yet amazingly *light* and *ten-*

der. The sturdy elasticity of Pillsbury's Best comes from certain types of choice wheats; the delicate tenderness from others. By the scientific balancing of one type with another, we get the *tender blend* that distinguishes this fine flour.

Proof's in the Trying: See for yourself how Pillsbury's Best gives delicate tenderness to each recipe you try—from wholesome, golden-brown breads to loveliest cakes, cookies, pies.

Remember, too, Pillsbury's Best is *bake-proved*—in actual baking tests 4 to 6 times daily during milling—to protect your baking!

—PIES—

PLAIN PASTRY

Makes one 2-crust 9-inch pie or two 9-inch pastry shells.

TEMPERATURE: 450° F.

TIME: about 10 to 15 minutes for pastry shell

2 cups sifted PILLSBURY'S BEST Enriched Flour
¾ teaspoon baking powder (optional)
1 teaspoon salt
¾ cup shortening
6 to 7 tablespoons cold water

1. Sift flour once, measure; add baking powder and salt; sift together.
2. Cut in shortening to about the size of small peas.
3. Add water, a little at a time, until dough is moist enough to hold together. Chill.
4. Roll out dough for 1 crust at a time, on a lightly floured board or canvas to ⅛-inch thickness. Fold over dough; place loosely in pan.
5. For Pastry Shell, use ½ the recipe. Trim edge with scissors, leaving about 1 inch of crust over rim of pan. Fold to form standing rim and flute edge. Prick with fork and bake, or line pastry with waxed paper, fill with dry rice and bake in hot oven until nearly done. Remove rice and paper, return to oven to finish browning. Cool before adding cooled filling.
6. For 2-Crust Pies, trim pastry even with edge of pan; place filling in bottom crust; dampen edge slightly. Adjust top crust; press together lightly; flute edge or seal with floured fork; bake as directed.

CANNED FRUIT PIE

Makes 9-inch pie.

TEMPERATURE: 450° F.

TIME: 10 minutes for then about 25 to 30 minutes for

1 recipe Plain Pastry
3 to 4 tbsps. PILLSBURY'S BEST Enriched Flour
½ to ¾ cup sugar
2½ cups well-drained, canned fruit (cut in cubes)
¾ cup fruit juice
1 tablespoon lemon juice 1 tablespoon butter

1. Roll out about ⅓ or enough pastry for 1 crust at a time, keeping it about ⅛" thick. Line pie pan; trim edge.
2. Combine flour and sugar; add fruit. Toss about to mix thoroughly.
3. Turn into pastry-lined pan. Add fruit juices; dot with butter.
4. Moisten edge of under crust; adjust top crust; trim about ¼ inch beyond edge of pan. Tuck top crust under bottom crust; seal securely with pastry marker or fork.
5. Make gashes in center of crust to allow escape of steam. Steam vents may be made in the form of designs.
6. Bake in hot oven 10 minutes to set crust; reduce heat to moderate and finish baking.

NOTE: Amounts of flour and sugar depend upon juiciness and sweetness of fruit.

A latticed top may be used, if preferred.

Sugar-Saving Variation: Use ¼ to ½ cup sugar. Add ¼ cup corn syrup (light or dark). Decrease fruit juice to ½ cup.

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- CAKES -

TWO EGG CAKE

Makes 8x8x2-inch loaf
or two 8-inch layers, or 1½ dozen cupcakes

TEMPERATURE: 350° F. for loaf
375° F. for layers
375° F. for cupcakes

TIME: about 50 to 55 minutes for loaf
about 25 minutes for layers
about 20 minutes for cupcakes

- 2 cups sifted PILLSBURY'S BEST Enriched Flour
- 3 teaspoons baking powder (or 2 teaspoons double-acting)
- ½ teaspoon salt
- ½ cup shortening
- 1 cup sugar
- 2 eggs, well beaten
- ¾ cup milk
- 1 teaspoon vanilla

1. Sift flour once, measure; add baking powder and salt; sift three times.
2. Cream shortening well. Add sugar gradually, creaming thoroughly.
3. Add eggs; beat until mixture is light and fluffy.
4. Add dry ingredients alternately with combined milk and flavoring; mix well after each addition; beat well after last addition only.
5. Turn into greased, lined loaf, layer, or cupcake pans. Bake in moderate oven until done.
6. Frost cold cake as desired.

Variations

1. If desired, decrease sugar to ½ cup; add ½ cup strained honey. Decrease milk to ½ cup.
2. Decrease sugar to ½ cup; add ½ cup light corn syrup. Use ¾ cup milk.
3. Decrease sugar to ¼ cup; add ¾ cup molasses. Decrease baking powder by 1 teaspoon. Add ½ teaspoon soda, ½ teaspoon cinnamon, ¼ teaspoon cloves, ¼ tea-

spoon nutmeg, and ¼ teaspoon allspice to dry ingredients.

4. Combine 2 squares (2 ozs.) unsweetened chocolate, melted, 3 tablespoons hot water, 1½ tablespoons sugar, ¼ teaspoon soda, and 1½ tablespoons melted butter. Decrease milk to ½ cup. Add to basic recipe after Step 3.
5. Add ½ cup chopped walnuts, ½ cup chopped raisins, figs, dates, or currants after Step 3 of basic recipe.

ONE EGG CAKE

Makes one 8x8x2-inch loaf
or two 8-inch layers, or 12 medium cupcakes.

TEMPERATURE: 350° F. for loaf
375° F. for layers
375° F. for cupcakes

TIME: about 45 minutes for loaf
about 25 minutes for layers
about 20 minutes for cupcakes

- 1½ cups sifted PILLSBURY'S BEST Enriched Flour
- 2¼ teaspoons baking powder (or 1½ teaspoons double-acting)
- ¼ teaspoon salt
- ¼ cup shortening
- ¾ cup sugar
- 1 egg, unbeaten
- ½ cup milk
- 1 teaspoon vanilla

1. Sift flour once, measure; add baking powder and salt; sift together three times.
 2. Cream shortening; add sugar gradually, creaming well.
 3. Add egg; beat until light and fluffy.
 4. Add dry ingredients alternately with milk and flavoring; mix well after each addition; beat well after last addition only.
 5. Bake in greased cake pans in moderate oven.
- NOTE: If desired, decrease sugar to ½ cup; add ¼ cup strained honey or corn syrup.

- DESSERTS -

FRUIT RING PUDDING

Serves 10.

TEMPERATURE: 375° F. TIME: about 1 hour

- 2½ cups sifted PILLSBURY'S BEST Enriched Flour
- 3¾ teaspoons baking powder (or 2½ teaspoons double-acting)
- 3 tablespoons sugar
- ¾ teaspoon salt
- 6 tablespoons shortening
- ¾ cup milk
- 1½ cups sour cherries, well-drained and chopped
- 2 tablespoons sugar

1. Sift flour once, measure; add baking powder, 3 tablespoons sugar, and salt; sift again.
2. Cut in shortening with pastry blender or two knives until mixture resembles coarse meal.
3. Add milk; mix until all flour is dampened and mixture leaves sides of bowl.
4. Roll into 14x8-inch rectangle. Spread dough with cherries and sprinkle with 2 tablespoons sugar.
5. Roll up as for jelly roll. Cut into 10 pieces.
6. Place sections around outer edge of greased 9-inch layer cake pan to form circle.
7. Pour the following sauce over the roll:
 - ¼ cup sugar
 - 3 tablespoons PILLSBURY'S BEST Enriched Flour
 - ½ teaspoon salt
 - ¾ cup fruit juice

1. Combine sugar, flour, and salt; add cherry juice gradually. Cook until thick.

2. Pour sauce over roll. Bake in moderate oven until done.

NOTE: If desired, decrease sugar to 2 tablespoons in sauce; add 2 tablespoons corn syrup.
Peaches, apricots, pineapple, or canned berries may be substituted for cherries.

FRUIT PUDDINGS

Serves 6 to 8.

TEMPERATURE: Steaming
TIME: about 1½ hours for large mold
about 50 minutes for small molds

- 1½ cups sifted PILLSBURY'S BEST Enriched Flour
- 2¼ teaspoons baking powder (or 1½ teaspoons double-acting)
- ¼ teaspoon salt
- ¼ cup shortening
- ¾ cup sugar
- 1 egg, unbeaten
- ¾ cup chopped figs, dates, currants, raisins, peaches, or apricots
- ¾ cup milk
- 1 teaspoon vanilla or lemon extract

1. Sift flour once, measure; add baking powder and salt; sift together twice.
2. Cream shortening; add sugar gradually, creaming well.
3. Add egg, beat until light and fluffy. Add figs.
4. Add dry ingredients alternately with milk and flavoring; mix well after each addition; beat well after last addition only.
5. Turn into greased 1½-qt. pudding mold, filling ¾ full. Cover tightly. Steam as directed.
6. Serve at once with a hot lemon sauce or plain cream.

NOTE: This pudding may be steamed in greased custard cups, if preferred. Fill cups ¾ full; cover with double thickness of waxed paper; tie securely; steam as directed.

Or, pudding may be baked in 8x8x2-inch pan in moderate oven (350° F.) for 45 minutes or in greased custard cups for 35 minutes.

If desired, decrease sugar to ½ cup; add ¼ cup corn syrup.

Desserts and Cookies

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- COOKIES -

PEANUT BARS

Makes 12x9x2-inch pan.

TEMPERATURE: 350° F. TIME: about 20 minutes

- 1 cup sifted **PILLSBURY'S BEST Enriched Flour**
- 1½ teaspoons baking powder (or 1 teaspoon double-acting)
- ½ teaspoon salt
- ½ cup shortening
- 1 cup firmly packed brown sugar
- 2 eggs, well beaten
- ¾ cup chopped peanuts
- ¼ cup milk
- 1 teaspoon vanilla

1. Sift flour once, measure; add baking powder and salt; sift together twice.
2. Cream shortening; add sugar gradually, beating until light.
3. Add eggs; mix well. Add peanuts and combined milk and flavoring.
4. Add dry ingredients in two portions; mix well.
5. Turn into well-greased loaf pan. Bake in moderate oven.
6. Cool in pan before marking into bars or square.

NOTE: If desired, decrease sugar to ½ cup. Add ½ cup light corn syrup.

GINGEROONS

Makes about 3½ dozen cookies.

TEMPERATURE: 400° F. TIME: about 10 to 12 min.

- 3¼ cups sifted **PILLSBURY'S BEST Enriched Flour**
- 3 teaspoons baking powder (or 2½ teaspoons double-acting)
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ cup shortening
- 1 cup sugar
- 2 eggs, unbeaten
- ¾ cup dark molasses

1. Sift flour once, measure; add baking powder, soda, salt, and spices; sift together three times.
2. Cream shortening; add sugar gradually, beating until light.
3. Add eggs, one at a time; beat about one minute after each addition. Add molasses; beat well.
4. Add dry ingredients in 3 portions; mix well.
5. Drop by spoonfuls onto greased baking sheets. Sprinkle lightly with sugar.
6. Bake in hot oven until done. Do not stack or store until cold.

NOTE: If desired, decrease sugar to ¼ cup; add ½ cup strained honey or corn syrup.

DROP FRUIT COOKIES

Makes about 3 dozen cookies.

TEMPERATURE: 425° F. TIME: about 10 to 12 min.

- 1½ cups sifted **PILLSBURY'S BEST Enriched Flour**
- 1½ teaspoons baking powder (or ¾ teaspoon double-acting)
- ½ teaspoon salt
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- ½ cup shortening
- 1 cup sugar
- 1 egg, unbeaten
- ¾ cup chopped figs, dates, raisins, currants, etc.
- ½ cup chopped nutmeats
- 1 teaspoon vanilla
- ½ cup milk

1. Sift flour once, measure; add baking powder, salt, and spices; sift again.
2. Cream shortening; add sugar gradually, creaming well.
3. Add egg; beat thoroughly. Add fruit, nutmeats, and flavoring.
4. Add dry ingredients alternately with milk; stir until thoroughly mixed.
5. Drop by teaspoonfuls onto ungreased baking sheet, allowing room for spreading. Bake in hot oven until done. Do not stack or store until cold.

NOTE: If desired, decrease sugar to ½ cup. Add ½ cup corn syrup, light or dark, in Step 2.

- ENTREES -

CHICKEN TURNOVERS EN CASSEROLE

Serves 6.

TEMPERATURE: 425° F. TIME: about 25 minutes

- 5 tablespoons fat or drippings, melted
- 7 tablespoons **PILLSBURY'S BEST Enriched Flour**
- 1¼ teaspoons salt
- ¼ teaspoon pepper
- ½ teaspoon celery salt
- ½ teaspoon curry powder
- 1½ cups milk
- 1¼ cups chicken broth
- ¼ teaspoon Worcestershire sauce
- 2 cups cooked, diced potatoes
- 2½ cups (No. 2 can) string beans, well drained
- 1 cup cooked, diced carrots

1. Combine fat, flour, and seasonings in saucepan to make smooth paste. Add combined liquids gradually to flour mixture; stir constantly; cook until thick and smooth.
2. Add Worcestershire sauce and vegetables. Turn into 12x8x2-inch casserole. Place in hot oven to heat through thoroughly at same time the following turnovers are baking:

Chicken Turnovers

- 3 tablespoons chopped onion
- 1 tablespoon fat or butter
- ¾ cup flaked, cooked chicken
- ½ teaspoon salt
- ½ teaspoon pepper
- 1½ cups sifted **PILLSBURY'S BEST Enriched Flour**
- ¾ teaspoon salt
- ½ cup shortening
- 4 to 5 tablespoons cold water

1. Pan-fry onions in fat until tender; remove from heat. Add chicken and seasonings.
2. Sift flour once, measure; add salt; sift again.
3. Cut in shortening to about the size of small peas.
4. Add water, a little at a time, until dough is moist enough to hold together; chill.

5. Roll out on a lightly floured board to about ¼-inch thickness. Cut with floured chicken-shaped cutter into 12 pieces. Place about 2 tablespoons of above chicken mixture on half the pastry pieces. Moisten edges slightly; fit remaining pastry pieces over the mixture. Seal edges with fork. Prick tops to allow escape of steam.

6. Place on ungreased baking sheet. Bake in hot oven. When done, arrange turnovers over top of casserole. Garnish with parsley and pimiento. Serve.

NOTE: If desired, turnovers may be made by putting pastry into six 4-inch squares. Place chicken mixture on half of pastry; moisten edges slightly; fold over opposite edges; seal with fork.

SAVORY SEA FOOD PIE

Serves 6.

TEMPERATURE: 450° F. for 15 minutes then 350° F. for about 15 minutes

- 1 lb. fresh fish (bass, trout, pickerel, etc.)
- ¼ cup chopped green pepper
- ¼ cup chopped onion
- ½ cup chopped celery
- 2 tablespoons fat or drippings
- 1¼ teaspoons salt
- ½ teaspoon pepper
- ¾ teaspoon Worcestershire Sauce
- 1 tablespoon lemon juice
- 1¼ cups milk, scalded
- 2 eggs, slightly beaten
- 1 unbaked 9-inch pie shell

1. Boil fish in water about 15 minutes, or until tender. Remove bones and skin; break into 1-inch pieces.
2. Pan-fry green pepper, onion, and celery in 2 tablespoons butter until tender.
3. Add to fish. Add seasonings and lemon juice.
4. Combine milk and eggs. Add fish mixture. Turn into pastry-lined pan.
5. Bake in hot oven 15 minutes; reduce heat to moderate; bake until knife inserted in center comes out clean.
6. Garnish with pimiento. Serve in wedge-shaped pieces.

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- ENTREES -

POT-LUCK PIE

Serves 6.

TEMPERATURE: 375° F. TIME: about 40 minutes

- 1/3 cup chopped onions
- 2 tablespoons chopped green pepper (optional)
- 2 tablespoons fat or drippings
- 2 cups (1 lb.) cooked cubed beef
- 1 cup sliced carrots, cooked
- 2 cups canned peas, well drained
- 1 cup canned whole-kernel corn, well drained
- 6 tablespoons fat or drippings
- 5 tablespoons PILLSBURY'S BEST Enriched Flour
- 1 cup milk
- 1 1/2 cups vegetable liquid, beef broth, or water
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 teaspoon Worcestershire sauce (optional)

1. Pan-fry onions and green pepper in 2 tablespoons fat until tender. Remove from fat.

2. Add to combined meat, carrots, peas, and corn.

3. Melt 6 tablespoons fat in frying pan; add flour; mix well.

4. Add liquids gradually; cook until thick and smooth, stirring constantly.

5. Add seasonings, meat, and vegetables to mixture. Allow to simmer until vegetables are heated.

6. Turn into 2-quart casserole. Top with the following:

- 1 1/2 cups sifted PILLSBURY'S BEST Enriched Flour
- 2 1/4 teaspoons baking powder (or 1 1/2 teaspoons double-acting)
- 1/4 teaspoon salt
- 3 tablespoons shortening
- 1/4 cup chopped stuffed olives (optional)
- 9 tablespoons milk, about

1. Sift flour once, measure; add baking powder and salt; sift again.

2. Cut in shortening until mixture resembles coarse meal. Add olives; mix well.

3. Add milk; stir only until all flour is dampened.

4. Roll out on lightly floured board to about 1/2-inch thickness.

5. Cut with diamond-shaped cutter. Place over hot mixture.

6. Bake in hot oven until biscuits are done.

7. Garnish with parsley. Serve immediately.

LAMB AND VEGETABLE PIE

Serves 6.

TEMPERATURE: 425° F. TIME: about 20 minutes

- 1 1/2 lbs. stewing lamb (about 2 cups cubed, lean meat)
- 1 quart water
- 1 teaspoon salt
- 1 or 2 bay leaves
- Few peppercorns
- 1 cup sliced onions
- 1/2 cup chopped celery
- 1 1/2 cups cubed rutabagas or turnips
- 1 1/2 cups sliced carrots
- 1 cup cut string beans or cubed parsnips
- 5 tbsps. PILLSBURY'S BEST Enriched Flour
- 3 tablespoons fat or drippings
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1/2 teaspoon thyme
- 1 cup lamb stock
- 1 cup tomatoes, juice and pulp

1. Remove and discard fat, bone, and tough skin from meat. Place in heavy kettle or deep cooker. Add water, salt, bay leaves, and peppercorns. Cover and allow to simmer slowly until meat is partially tender (about 1 hour). Remove bay leaves and peppercorns.

2. Add vegetables. Cook slowly until vegetables are partially tender. Add water if needed.

3. Drain thoroughly, reserving liquid for gravy. Turn meat and vegetables into large casserole.

4. Combine flour, fat, seasonings to make smooth paste.

5. Add 1 cup reserved lamb stock and tomatoes gradually; mix well. Cook over direct heat, stirring constantly until thick and smooth. Pour over vegetable-meat mixture.

6. Top with the following:

Pastry

- 1 1/2 cups sifted PILLSBURY'S BEST Enriched Flour
- 3/4 teaspoon baking powder (optional)
- 1 teaspoon salt
- 1/2 cup shortening
- 5 to 6 tablespoons cold water

1. Sift flour once; measure. Add baking powder and salt; sift again.

2. Cut in shortening to about the size of small peas.

3. Add water, a little at a time, until dough is moist enough to hold together. Chill.

4. Roll out on lightly floured board in a circle about 1/4-inch thick.

5. From center of dough, cut a 3-to-4-inch circle. Place larger circle of pastry over casserole. Trim, flute, and fasten to edge of casserole. With remaining pastry, cut out small stars, circles, or triangles; arrange attractively on surface of pastry. Bake in hot oven until done.

NOTE: Beef, veal, or pork may be substituted for lamb; omit thyme. If using canned beans, add a few minutes before removing mixture from heat.

- ENTREES -

HEARTY SUPPER PIE

Serves 6 to 8.

TEMPERATURE: 450° F. TIME: about 35 minutes

- 1/2 cup PILLSBURY'S BEST Enriched Flour
- 2 1/4 teaspoons salt
- 1/4 teaspoon pepper
- 1/2 cup fat or drippings, melted
- 2 1/2 cups liquid (Meat broth and vegetable water)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup ground raw meat
- 2 tablespoons fat or drippings
- 1 cup chopped cooked onion
- 1 cup chopped cooked carrots, lima beans, or corn
- 2 medium potatoes, boiled and diced
- 1 tablespoon chopped pimiento (optional)
- 1 tablespoon finely chopped parsley
- 1 recipe Baking Powder Biscuit

1. Add flour, 2 1/4 teaspoons salt, and 1/4 teaspoon pepper to fat; blend until smooth.

2. Add liquid gradually; cook over hot water until sauce is thick and smooth, stirring constantly.

3. Add remaining seasonings to meat; form into small balls. Pan-fry in fat until nicely browned.

4. Combine meat, vegetables, pimiento, and sauce.

5. Turn into 2-quart casserole filling about 3/4 full.

6. Add parsley to dry ingredients in Baking Powder Biscuits recipe. Proceed as directed for Baking Powder Biscuits through Step 6.

7. Cut with floured small doughnut cutter. Arrange biscuits over filling. Bake in hot oven.

LIVER AND VEGETABLE CASSEROLE

Serves 6 to 8.

TEMPERATURE: 400° F. TIME: about 40 minutes

- 1/2 cup PILLSBURY'S BEST Enriched Flour
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 3 tablespoons fat, melted
- 1 cup vegetable broth
- 1 cup milk
- 3/4 cups (1 lb.) cubed beef liver
- 1 teaspoon salt
- 3 tablespoons fat or drippings
- 1 1/4 cups (about 2 medium) cooked, diced potatoes
- 3/4 cup cooked, sliced carrots
- 1 cup cooked, sliced onion
- 1 recipe Plain Pastry

1. Combine flour, salt, and pepper. Add to 3 tablespoons fat; blend well.

2. Add liquid (vegetable broth and milk) gradually; cook over direct heat until thick and smooth, stirring constantly.

3. Floor liver cubes; sprinkle with 1 teaspoon salt; pan-fry in remaining 3 tablespoons of fat until nicely browned.

4. Combine meat, vegetables, and sauce.

5. Roll out 3/4 of pastry. Line bottom and sides of 12x8x2-inch baking dish. Turn vegetable and meat mixture into pastry-lined dish.

6. Roll out remaining pastry about 1/4-inch thick; cut out four 3x2-inch rectangles. Place one in each corner. Cut remaining pastry in 1/2-inch strips. Arrange attractively on open space of pie. Seal securely.

7. Bake in hot oven. Garnish with pimiento and parsley and serve immediately.

INDIVIDUAL MEAT LOAVES

Serves 12.

TEMPERATURE: 350° F. TIME: about 40 minutes

- 1 1/2 cups ground raw or cooked meat
- 1 egg
- 1/4 cup chopped onion
- 1/4 teaspoon pepper
- 1/4 teaspoon cloves
- 1 1/2 teaspoons salt
- 1/4 teaspoon cloves
- 1 recipe Baking Powder Biscuits

1. Combine meat, egg, onion, and seasonings. (If using cooked meat, moisten with about 3 tablespoons fat or drippings.)

2. Turn into medium-sized greased muffin pans, filling about 3/4 full.

3. Add cloves to dry ingredients in Step 1 of Baking Powder Biscuit recipe. Increase milk to 1 cup. Proceed as directed.

4. Drop by spoonfuls over meat. Bake in moderate oven until done. Serve at once with the following:

Tomato Sauce

- 2 tablespoons butter, melted
- 3 tablespoons PILLSBURY'S BEST Enriched Flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon sugar
- 3 1/2 cups (No. 2 1/2 can) tomatoes

1. Combine butter, flour, salt, pepper, and sugar.

2. Add tomatoes gradually. Cook over direct heat until thick, stirring constantly. Serve hot.

- ENTREES -

VICTORY VEGETABLE PLATE

Makes 6 servings.

TEMPERATURE: 450° F. TIME: about 25 minutes

- 2½ cups sifted PILLSBURY'S BEST Enriched Flour
- ¾ teaspoon baking powder (or 2½ teaspoons double-acting)
- ¾ teaspoon salt
- ½ cup shortening
- 1 cup milk
- 1½ cups (¼ lb.) grated nippy cheese
- 3 cups fresh or canned cooked mixed vegetables (potatoes, onions, carrots, peas, beans, beets, corn, or lima beans)

1. Sift flour once, measure; add baking powder and salt; sift again.
2. Cut in shortening until mixture resembles coarse meal.
3. Add milk all at once; mix until all flour is dampened.
4. Knead on floured board a few seconds to smooth surface.
5. Pat or roll out in a rectangle 10x8 inches. Spread with cheese.
6. Roll up as for jelly roll, the long way of the dough. Cut in six slices.
7. Place on greased baking sheet, cut side up. Flatten out and shape each piece into 3½ inches in diameter. Bake in hot oven.
8. Serve with hot buttered and seasoned vegetables and the following tomato sauce:

- 3 tablespoons fat or drippings
- 4 tablespoons PILLSBURY'S BEST Enriched Flour
- 2 teaspoons salt
- 2 teaspoons sugar
- ¼ teaspoon pepper
- ¼ teaspoon chili powder (optional)
- 3½ cups (No. 2½ can) tomatoes, juice and pulp

1. Combine fat, flour, and seasonings in saucepan.
2. Add tomatoes gradually, stirring constantly. Cook over direct heat until thick and smooth.
3. Serve as directed in Step 8.

FISH OR MEAT SOUFFLE

Serves 6.

TEMPERATURE: 350° F. TIME: about 1 hour 10 minutes

- 2 tablespoons butter, melted
- 4 tablespoons PILLSBURY'S BEST Enriched Flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon celery salt
- ¾ cup milk
- 4 egg yolks, well beaten
- 2 cups flaked salmon, tuna fish, ground, cooked or chopped meat
- 4 egg whites, stiffly beaten

1. Combine butter, flour, and seasonings in top part of double boiler. Add milk gradually, stirring constantly. Cook to form a thick paste.
2. Beat egg yolks until thick and light in color; add flour mixture and stir until smooth. Add salmon; mix well.
3. Fold carefully, but thoroughly, into egg whites beaten stiff but not dry. Turn into well-greased casserole. Place in pan of hot water; bake in moderate oven until set, or knife inserted in center comes out clean. Serve at once with melted butter, celery, or pickle sauce.

SOUTHERN CHICKEN PIE

Serves 8 to 10.

TEMPERATURE: 425° F. TIME: about 25 to 30 minutes

- 1½ cups chopped celery
- ½ cup chopped green pepper
- ½ cup sliced mushrooms (optional)
- 6 tablespoons butter
- 8 tablespoons PILLSBURY'S BEST Enriched Flour
- 4 cups milk*
- 3 cups sliced cooked chicken
- 1 recipe Baking Powder Biscuit Dough

(*) If desired, 2 cups chicken broth may be substituted for 2 cups milk.

1. Pan-fry celery, green pepper, and mushrooms in butter until tender.
2. Remove from butter; add flour; mix well. Add milk gradually, stirring constantly until thickened.
3. Add celery mixture and chicken; blend well. Season to taste.
4. Turn into 2½-quart casserole or baking dish. Top with biscuit dough by rolling out to fit casserole. Place over chicken mixture. Bake in hot oven until crust is done. Serve immediately.

- BREADS -

FRESH-YEAST BREAD

(Straight-Dough Method)

Makes 4 1-lb. loaves.

TEMPERATURE: 400° F. TIME: about 40 minutes

- 2 cups (1 pint) milk, scalded
- 4 tablespoons sugar
- 1½ tablespoons salt
- 3 tablespoons shortening
- 1 cake compressed yeast or 1 package granular yeast
- 2 cups (1 pint) warm water
- 12 cups (3 lbs.) sifted PILLSBURY'S BEST Enriched Flour

1. Combine milk, sugar, salt, and shortening, stirring until dissolved. Cool to lukewarm.
2. Soften yeast in a small amount of the water. Add yeast and remaining water to the cooled milk mixture.
3. Sift flour once, measure, and add to yeast mixture, blending thoroughly.
4. Knead dough on a floured board. To do this: flatten dough; then fold edge of dough toward you. Push dough away from you with palms of hands. Turn dough around slightly and repeat folding and pressing. If dough sticks, add a little flour to molding board. To obtain a fine grain, kneading should be continued for 10 minutes.
5. Place dough in a greased bowl; cover and allow to rise in a warm place (80° to 85° F.) about 2 hours, or until dough will retain the impression of a finger.
6. Punch gas from dough by plunging the fist in center of dough. Fold over edges of dough; turn upside down. Cover and allow to rise in a warm place about ½ hour.
7. Remove dough to floured board and flatten out. Divide into 4 pieces; mold into balls; allow to stand, closely covered, for 15 minutes. Shape into loaves.
8. Place in greased 8½x4½-inch bread pans and cover. Allow to stand in warm place until dough fills the pan and center is well above top of pan (about 2 hours). Bake in hot oven. Do not store until cold.
- Double-Quick Bread: For a quicker method, use 2 cakes of compressed yeast and change the rising time in Step 5 to 1½ hours, and in Step 8 to 1½ hours.

DRY-YEAST BREAD

(Overnight Method)

Makes 4 medium loaves.

TEMPERATURE: 400° F. TIME: about 35 minutes

- Yeast Ferment: (Prepared the afternoon before baking)
- 1 cake dry yeast
- ¾ cup lukewarm water

- 1 cup mashed potato
- 1 tablespoon sugar
- 2 cups (1 pint) potato water
- 1½ cups lukewarm water

1. Break yeast into ½ cup lukewarm water. Combine potato, sugar, potato water, and softened yeast. Blend well.
2. Add remaining water; cover; set aside in warm place (80° F.) until next morning.

Dough:

- 4 teaspoons salt
- 4 tablespoons sugar
- 4 tablespoons shortening, melted
- 12 cups (3 lbs.) sifted PILLSBURY'S BEST Enriched Flour

1. In the morning add salt, sugar, and shortening to Yeast Ferment; mix well.
2. Add about ½ of the flour; beat well. Add remaining flour to make a soft dough. Proceed as directed from Step 4 of Fresh-Yeast Bread.

FRUIT SCONES

Makes 2 dozen scones.

TEMPERATURE: 425° F. TIME: about 15 minutes

- 2 cups sifted PILLSBURY'S BEST Enriched Flour
- 3 tablespoons baking powder (or 2 teaspoons double-acting)
- ½ teaspoon salt
- ¼ cup shortening
- 1½ teaspoons grated orange rind
- ½ cup seedless raisins, dates, currants, etc.
- 2 eggs, slightly beaten
- ¼ cup milk
- 2 tablespoons strained honey

1. Sift flour once, measure; add baking powder and salt; sift together twice.
2. Cut in shortening with pastry blender or two knives until mixture resembles coarse meal. Add orange rind and fruit.
3. Make a well in center; add combined eggs, milk, and honey all at once.
4. Mix with a spoon until all flour is dampened.
5. Turn out on floured board; knead lightly to smooth surface. Divide dough into four equal parts; shape each into round ball.
6. Pat or roll each quarter into circle about ½ inch thick. Cut through centers with well-floured knife into 6 scones each. Place on greased baking sheet.
7. Brush tops lightly with milk; sprinkle with sugar. Bake in hot oven. Serve warm.

- BREADS -

BAKING POWDER BISCUITS

Makes 10 small biscuits.

TEMPERATURE: 450° F. TIME: about 12 to 15 min.
2 cups sifted PILLSBURY'S BEST Enriched Flour
3 teaspoons baking powder (or 2 teaspoons double-acting)
½ teaspoon salt
¼ cup shortening
¾ cup milk

1. Sift flour once, measure; add baking powder and salt, and sift together.
2. Cut in shortening with pastry blender or two knives until mixture resembles coarse meal.
3. Make a well in center of flour mixture; add milk all at once.
4. Mix with a fork or spatula until all flour is dampened and mixture leaves sides of bowl.
5. Turn out on floured board; knead lightly for a few seconds to smooth dough.
6. Pat or roll dough to about ½-inch thickness.
7. Cut with floured 2-inch biscuit cutter.
8. Place on baking sheet; bake in hot oven.

Cross-Bar Tea Biscuits — Proceed as directed above through Step 6. Cut into strips 2x½ inches. Place two strips crosswise in each greased muffin pan. Combine 2 tablespoons melted butter and ½ cup honey or corn syrup; drip over tops of biscuits. Bake in hot oven. Remove from pans immediately. Makes 12 to 14.

WAFFLES

Makes 6.

2 cups sifted PILLSBURY'S BEST Enriched Flour
3 teaspoons baking powder (or 2 teaspoons double-acting)
½ teaspoon salt
2 teaspoons sugar
2 egg yolks, well beaten
1¾ cups milk
½ cup shortening, melted
2 egg whites, stiffly beaten

1. Sift flour once, measure; add baking powder, salt, and sugar; sift together.
2. Combine egg yolks and milk; add to dry ingredients; add shortening; beat until free from lumps.
3. Fold in egg whites, carefully but thoroughly.
4. Bake in a hot waffle iron. Serve at once with butter and honey or syrup.

Waffle Variations:

1. Sprinkle about 3 tablespoons chopped almonds, walnuts, or pecan nutmeats in waffle iron before pouring in batter.
2. Sprinkle about 3 tablespoons grated strong cheese over waffles before baking.
3. Blend ¼ cup peanut butter with shortening. Add in Step 2.

JELLY SURPRISE MUFFINS

Makes about 10 to 12 medium muffins.

TEMPERATURE: 425° F. TIME: about 20 to 25 min.
1½ cups sifted PILLSBURY'S BEST Enriched Flour
2½ teaspoons baking powder (or 1¾ teaspoons double-acting)
½ teaspoon salt
¼ cup sugar
1 egg, well beaten
¾ cup milk
4 tablespoons shortening, melted
Tart jelly

1. Sift flour once, measure; add baking powder, salt, and sugar; sift again.
2. Add combined egg and milk; add shortening, mixing only until all flour is dampened.
3. Fill greased, medium-sized muffin pans about ¾ full; place about ½ teaspoon jelly on each, top with remaining batter. Do not fill pans more than ¾ full.
4. Bake in hot oven until brown.

NOTE: If desired, substitute 3 tablespoons light corn syrup for sugar. Add with combined egg and milk in Step 2.

NUT QUICK BREAD

Makes 9x5x3-inch loaf or two 8x4x2-inch loaves.

TEMPERATURE: 350° F.
TIME: about 1 hour, 15 minutes for large loaf
about 1 hour for small loaves

4 cups sifted PILLSBURY'S BEST Enriched Flour
6 teaspoons baking powder (or 4 teaspoons double-acting)
3 teaspoons salt
½ cup sugar
1 cup chopped walnuts
2 cups milk
2 eggs, slightly beaten
4 tablespoons shortening, melted

1. Sift flour once, measure; add baking powder, salt, and sugar; sift together twice. Add nutmeats; mix well.
2. Combine milk and eggs; add to dry ingredients. Add shortening, mixing only until all flour is dampened.
3. Turn into well-greased loaf pan, filling ¾ full. Push batter well up into corners of the pan, leaving center slightly hollowed.
4. Bake in moderate oven until done.
5. Brush top with melted butter, if desired. Remove from pan; cool completely on cooling rack before storing. This bread slices better on the second day.

NOTE: If desired, 6 tablespoons strained honey may be substituted for sugar. Add with combined milk and egg in Step 2.

- BREADS -

APPLE TEA RING

Makes 1 large ring.

TEMPERATURE: 375° F. TIME: about 30 minutes

3 tablespoons sugar
¾ teaspoon salt
3 tablespoons shortening
¾ cup milk, scalded
1 cake compressed yeast or 1 package granular yeast
1 egg, well beaten
2¾ cups sifted PILLSBURY'S BEST Enriched Flour
Melted butter
3 tablespoons sugar
1 teaspoon cinnamon
3 tablespoons chopped walnuts or nutmeats
1 cup diced apples

1. Add sugar, salt, and shortening to milk; cool to lukewarm.
2. Soften yeast in small amount of lukewarm milk. Add to milk mixture. Add egg.
3. Sift flour once; measure. Add to yeast mixture in about two portions, mixing well to make a soft dough.
4. Knead or beat in the bowl about 5 minutes.
5. Place in greased bowl; cover and allow to rise in a warm place (80° to 85° F.) until double in bulk (about 1½ hours).
6. Roll out into a rectangle 12x10 inches. Brush with melted butter.
7. Combine last four ingredients; spread over dough. Roll up as for jelly roll, the long way of the dough.
8. Place on a greased baking sheet and bring ends together to form a ring, sealing ends securely.
9. Make slits in ring with scissors about one inch apart, cutting about ¾ of the way to center of ring. Turn each piece on its side, showing cut edge up.
10. Cover and let rise until double in bulk (about 1½ hours).
11. Bake in moderate oven until done. Cover with a confectioners' icing, if desired. Serve warm, plain, or with butter.

NOTE: If desired, omit sugar in dough. Add 2 tablespoons light corn syrup. Increase salt to 1 tsp.

BREAKFAST TWIRL

Fills 8x8x2-inch pan.

TEMPERATURE: 400° F. TIME: about 25 to 30 minutes

3 tablespoons sugar

1 cake compressed yeast or 1 package granular yeast
¼ cup lukewarm water
1 egg, well beaten
3 cups sifted PILLSBURY'S BEST Enriched Flour
½ cup orange marmalade, jam, or other preserves

1. Add sugar, salt, and shortening to milk; cool to lukewarm.
2. Soften yeast in lukewarm water. Add to milk mixture. Add egg.
3. Sift flour once; measure. Add to yeast mixture in about two portions, mixing well to make a soft dough.
4. Knead about 5 minutes on lightly floured board.
5. Place in greased bowl. Cover and allow to rise in a warm place (80° to 85° F.) until double in bulk (about 1½ hours).
6. Roll or shape into a long strip (about 60 inches long). Place in pinwheel-like formation in greased 8x8x2-inch pan.
7. Drip jam or marmalade between strips.
8. With scissors, make deep gashes in dough about 1 inch apart around ring.
9. Cover and let rise in a warm place until double in bulk (about ¾ hour).
10. Bake in hot oven until done.

NOTE: If desired, use two cakes yeast. Decrease rising time to ¾ hour in Step 5 and to ½ hour in Step 9.

SWEET MILK CORN BREAD

Makes 8x8x2-inch loaf.

TEMPERATURE: 400° F. TIME: about 40 minutes

1 cup sifted PILLSBURY'S BEST Enriched Flour
3 teaspoons baking powder (or 2 teaspoons double-acting)
2 tablespoons sugar
1 teaspoon salt
1 cup PILLSBURY'S CORN MEAL (Yellow or White)
1 egg, unbeaten
1 cup milk
4 tablespoons shortening, melted

1. Sift flour once, measure; add baking powder, sugar, and salt; sift again. Add corn meal; mix well.
2. Combine egg and milk; add to dry ingredients. Add shortening; mix well.
3. Pour into well-greased pan and bake in hot oven

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HARD ROLLS

Makes about 14 rolls.

TEMPERATURE: 325° F. for 425° F.
TIME: about 50 minutes then about 5 minutes

- 1 tablespoon butter
- 1½ tablespoons sugar
- 1½ teaspoons salt
- 1 cup lukewarm water
- 1 cake compressed yeast or 1 package granular yeast
- 2½ cups sifted PILLSBURY'S BEST Enriched Flour
- 2 egg whites, stiffly beaten
- ¼ cup PILLSBURY'S CORN MEAL (Yellow or White)
- Milk

1. Dissolve butter, sugar, and salt in lukewarm water.
2. Dissolve yeast in small amount of the water mixture. Add to remaining mixture.
3. Sift flour once, measure; add to liquid and mix well. Fold in egg whites and knead until smooth (about 5 minutes) on floured board.
4. Place in greased bowl; cover and allow to rise in warm place (80° to 85° F.) until double in bulk (about 1½ hours).
5. Shape dough into rolls 4x1½ inches, tapering at both ends.
6. Place far apart on baking sheet sprinkled lightly with corn meal.
7. Allow to rise until doubled in bulk (about 1 hour). Score top of each roll twice with sharp knife.
8. Brush very lightly with milk.
9. Bake in slow oven for about 50 minutes, then finish baking in hot oven until golden brown.

HALF AND HALF WHEAT BREAD

Makes two loaves.

TEMPERATURE: 400° F. TIME: about 40 minutes

- 3½ cups sifted PILLSBURY'S BEST Enriched Flour
 - 3 cups unsifted Pillsbury's WHOLE WHEAT Flour
 - 1 cup milk, scalded
 - 1 cake compressed yeast, or 1 package granular yeast
 - 1 cup lukewarm water
 - ¼ cup molasses or strained honey
 - 3 teaspoons salt
 - 2 tablespoons shortening
1. Sift flour once, measure; add whole wheat flour; mix well.
 2. Cool milk to lukewarm.
 3. Soften yeast in small amount of water. Add with remaining water to milk.
 4. Add honey, salt, and shortening.

5. Add flour and work in thoroughly to make a soft dough.
6. Knead dough on lightly floured board until smooth, about ten minutes. Let rise in a warm place (80° to 85° F.) until doubled in bulk, about 2½ hours.
7. Punch dough down, and let rise again in warm place for about ½ hour.
8. Divide dough into two equal parts and mold into balls; allow to stand closely covered for 15 minutes. Shape into loaves.
9. Place in greased bread pans 8½x4½x3 inches, cover, and allow to stand until dough comes well above top of pans, about 1½ to 2 hours.
10. Bake in hot oven. Do not store until cold.

SWISS FRUIT BRAID

Makes 1 large loaf.

TEMPERATURE: 350° F. TIME: about 40 to 45 minutes

- 2 tablespoons corn syrup (light)
- ¾ teaspoon salt
- 3 tablespoons shortening
- ¾ cup milk, scalded
- 1 cake compressed yeast, or 1 package granular yeast
- ¼ cup lukewarm water
- 1 egg, well beaten
- ½ teaspoon grated lemon rind
- 3½ cups sifted PILLSBURY'S BEST Enriched Flour
- ½ cup chopped raisins
- 2 tablespoons chopped citron or currants
- 2 tablespoons chopped candied cherries or maraschino cherries
- 3 tablespoons chopped walnuts or nut meats

1. Combine syrup, salt, and shortening in milk; cool to lukewarm.
2. Soften yeast in lukewarm water. Add to cooled milk mixture. Add egg and lemon rind.
3. Sift flour once, measure. Use ¼ cup to flour fruits and nut meats. Add remaining flour to yeast mixture, blending thoroughly to make a soft dough.
4. Add floured fruit mixture and mix well.
5. Cover and set aside to rise in a warm place (80° to 85° F.) until doubled in bulk (about 1½ hours).
6. Punch down dough and let rise again until half its original volume (about ½ hour).
7. Divide dough into three equal parts, shaping each into strips about 15 inches long. Braid these strips together, sealing ends well.
8. Place on greased baking sheet. Cover and allow to rise again until light (about 1¼ hours).
9. Brush top with combined slightly beaten egg yolk and 1 tablespoon water. Bake in moderate oven until done. If preferred, when loaf is partially cool it may be covered with a thin icing of combined confectioners' sugar, flavoring, and milk.

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PILLSBURY BRAN MUFFINS

Makes 12 medium muffins.

TEMPERATURE: 400° F. TIME: about 40 minutes

- 2 cups sifted PILLSBURY'S BEST Enriched Flour
- 4½ teaspoons baking powder (or 3½ teaspoons double-acting)
- 1½ teaspoons salt
- ½ cup sugar
- 2 cups PILLSBURY'S WHEAT BRAN
- 1 egg, well beaten
- 1¾ cups milk
- 3 tablespoons shortening, melted

1. Sift flour once, measure; add baking powder, salt, and sugar, and sift together; add wheat bran; mix well.
2. Combine egg and milk, add to dry ingredients; add shortening, stirring only until all flour is dampened.
3. Fill well-greased, medium-sized muffin pans about ¾ full. Bake in hot oven. Serve at once.

NOTE: To vary, add ½ cup raisins, sliced dates, or chopped nut meats to flour. If desired, omit sugar, add ¼ cup strained honey in Step 2. Decrease milk to 1½ cups.

UPSIDE-DOWN MARMALADE MUFFINS

Makes about 10 to 12 medium muffins.

TEMPERATURE: 425° F. TIME: about 20 to 25 min.

- 1½ cups sifted PILLSBURY'S BEST Enriched Flour
- 2½ teaspoons baking powder (or 1¾ teaspoons double-acting)
- ½ teaspoon salt
- 1 egg, well beaten
- ¾ cup milk
- 3 tablespoons strained honey
- 4 tablespoons shortening, melted
- Butter, melted
- Marmalade

1. Sift flour once, measure; add baking powder and salt; sift again.
2. Add combined egg, milk, and honey; add shortening, mixing only until all flour is dampened.

LUCKY SEVEN ROLLS

Makes 1½ dozen medium rolls.

TEMPERATURE: 425° F. TIME: about 20 minutes

- ¾ cup milk, scalded
- ¼ cup sugar
- 3 tablespoons shortening
- 1 teaspoon salt
- 1 cake compressed yeast, or 1 package granular yeast
- ¼ cup lukewarm water
- 1 egg, slightly beaten
- 3½ cups sifted PILLSBURY'S BEST Enriched Flour

1. Pour milk over sugar, shortening, and salt. Cool to lukewarm.
2. Soften yeast in lukewarm water; add egg and mix well; add to milk mixture.
3. Sift flour once, measure; add about half to yeast mixture; beat thoroughly. Add remaining flour; mix well.
4. Knead on lightly floured board until smooth and elastic.
5. Place dough in greased bowl; cover; let rise in warm place until double in bulk.
6. Punch down. Remove to floured board. Shape as desired. Cover and let rise until double in bulk.
7. Bake in hot oven about 20 minutes.

CLOVERLEAF ROLLS. Makes about 12 to 14 rolls. In Step 6, arrange 3 small balls of dough in each greased muffin pan. Proceed as directed. Bake 15 to 20 minutes.

PARKER HOUSE ROLLS. Makes about 2 dozen rolls. In Step 6, roll dough ¼ inch thick; cut with 2½-inch cutter; crease to one side of center; brush with melted butter, fold over; bake on greased baking sheet.

PAN ROLLS. Makes about 1½ dozen medium rolls. In Step 6, shape into balls half the size desired; place close together in greased pan. Proceed as directed.

CORN MEAL, POPPY SEED, OR NUT MEAT ROLLS. Makes about 1½ dozen.

In Step 6, make rolls 3x¼ inches, tapering at ends. Place far apart on greased baking sheet. Let rise as directed. Brush with combined slightly beaten egg yolk and 1 tablespoon water. Sprinkle tops with yellow corn meal, poppy seed, or finely chopped nut meats. Proceed as directed; bake about 15 minutes.

BREAKFAST TWISTS. Makes about 2 dozen twists. In Step 6, roll out ½ inch thick. Cut into 4½x½-inch strips. Braid two strips together, sealing ends. Place on greased baking sheet. Brush with melted butter. Sprinkle with ¼ cup granulated sugar and ¼ teaspoon cinnamon. Proceed as directed, baking about 15 minutes.

KNOTTED TEA ROLLS. Makes about 1½ dozen rolls. In Step 6, roll dough into 9x½-inch strips. Tie in knot and seal ends. Place on greased baking sheet. Proceed as directed; bake about 15 minutes.

GRAHAM NUT ROLLS. Makes about 1½ dozen rolls.

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