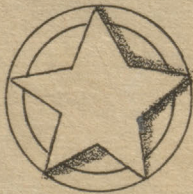
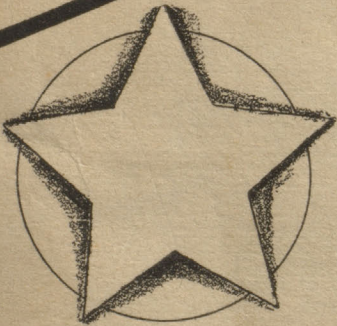
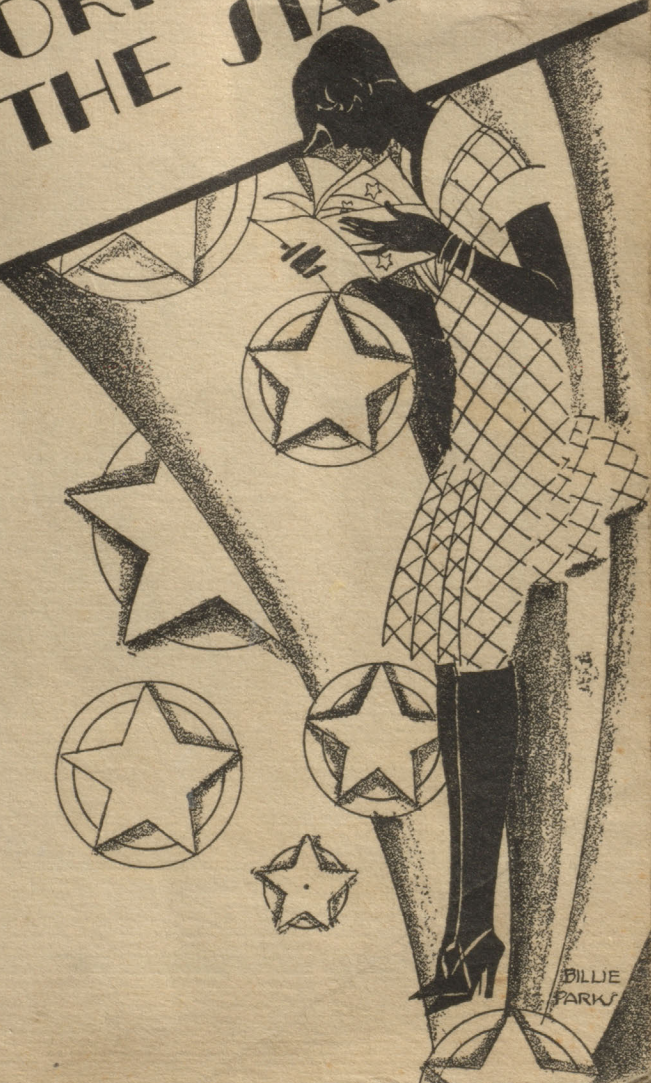


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100 FAVORITE RECIPES
OF THE STARS



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Carolyn W.
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PHOTOPLAY'S COOK BOOK

100 FAVORITE RECIPES
OF THE STARS

EDITED BY
CAROLYN VAN WYCK

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BY
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INTRODUCTION

IN the course of my duties, as editor of Girls' Problems in PHOTOPLAY MAGAZINE, I have written scores of letters of friendly advice to girls and women all over the world. These letters have covered a wide range of subjects—how to dress, what to weigh, how to acquire charm and how to form social contacts.

This little book of 100 recipes, furnished by the screen stars, will answer many of the questions that come to me every month. A good complexion comes from correct eating. A good figure is largely a question of diet. An attractively served dinner reflects charm on its hostess. And I never have heard of a good cook who failed to find a husband or who had any trouble in holding him, once she had married him.

You will not find any charts or calories, proteins and vitamins in this book. Personally, I believe that the business of counting calories often ruins the enjoyment of eating. However, you will find among the recipes some delicious vegetable and fruit salads that should be on the menu of every woman who values her health, her complexion and her figure.

Moreover, as all the recipes are furnished by men and women whose first regard must be for their health and appearance, you will find that most of them fit in nicely on any sane schedule of eating.

This is, of course, in no sense a book on HOW to Cook. It is merely a guide of WHAT to cook. Most of the recipes are not beyond the skill of the average housewife or capable servant. Very few of them call for any delicacies that are not in stock in every kitchen.

The many "party" recipes, the many dishes that are appropriate to luncheons, teas or suppers will make this little book priceless to the hostess. The foreign recipes, furnished by the French, German, Swedish and Hungarian stars, will add a welcome variety to your menus.

Remember, too, that these recipes are the choice of discriminating eaters and fastidious housewives, who have the best in the world at their command. With this recommendation, I am sure that you will find this book worthy of a permanent place in your kitchen library.

CAROLYN VAN WYCK.

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MEAT RECIPES

BY

CLAIRE WINDSOR	ADOLPHE MENJOU
WILLIAM HAINES	CHARLES CHASE
VILMA BANKY	CHESTER CONKLIN
VICTOR McLAGLEN	THOMAS MEIGHAN
PAT O'MALLEY	BEBE DANIELS
RICHARD DIX	CLARA BOW
EDMUND LOWE	LEW CODY
CHARLES FARRELL	JOHN T. MURRAY

Sweetbreads a la Windsor

CLAIRE WINDSOR

2 tablespoons butter
 1½ tablespoons flour
 1 cup milk

½ cup cream
 2 sweetbreads
 1 cup French peas

Seasoning

Melt butter, add flour and stir until smooth. Add milk and cream slowly, stirring constantly until boiling. The sweetbreads should be previously cooked and cut into cubes. Add seasoning, peas and sweetbreads to sauce. Heat thoroughly and serve hot.

To Prepare Sweetbreads

Put sweetbreads in cool water with a little salt for one hour. Drain, put into saucepan, cover with boiling water and boil very slowly 25 minutes; drain and when cool separate and remove all membrane. Cut into small pieces.

Be sure to soak the sweetbreads immediately after you purchase them, as they spoil easily. This is a dainty and attractive luncheon dish.

Virginia Ham

WILLIAM HAINES

1 ham	2 sticks of cinnamon
1 cup molasses	Whole cloves
1 cup sweet cider	Brown sugar
1 tablespoon ground cloves	Paprika

Let ham soak overnight in cold water. Place in fresh cold water and add cider, molasses, ground cloves, cinnamon and paprika. Boil slowly for five to seven hours, depending on the size of the ham. Allow to cool in water in which it was cooked. Remove skin, cover with brown sugar and stick thickly with the whole cloves. Bake for about an hour.

Mr. Haines comes from Virginia, so he speaks with authority. This recipe is a great improvement in flavor over plebeian ham that is merely boiled in plain water.

Hungarian Goulash

VILMA BANKY

2 lbs. stewing meat	1 bay leaf
2 tablespoons flour	½ teaspoon paprika
4 tablespoons fat	2 onions
2 cups cooked tomatoes	1 blade mace
2 stalks celery	4 whole cloves
8 chili peppers	

Have meat cut into rather small pieces, dredge with flour and put in sauce pan into which you have placed the fat. Add salt and pepper to taste. Cook slowly for forty minutes, stirring occasionally. Cover with boiling water, and let simmer until meat is tender. Cook other ingredients for twenty minutes, adding one cup boiling water. Rub through sieve, season with salt and pepper, thicken with flour. The broth in which meat is cooked should be used for sauce. Place meat on platter, cover with sauce. Cooked carrots, potatoes, and sliced bell pepper should be placed on and around the meat, and rice may be arranged for a border.

Straight from Hungary and Vilma Banky's real beauty secret. It's a meal in itself and fine for the family dinner.

Chili Con Carne

VICTOR McLAGLEN

2 lbs. ground round steak	3 Bermuda onions
1 cup flour	1 small bean of garlic
Piece of butter twice the size of walnut	1 teaspoon chili powder
	2 cups boiling water

Mix round steak thoroughly with one cup of flour and salt and pepper to taste. When the ingredients are thoroughly mixed, brown in a skillet with the butter, and the onions, chopped fine. After it begins to brown add garlic cut up and chili powder and boiling water. Cook slowly for one hour, stirring often. When it is cooked serve over plain boiled rice. The real chili pepper may be used instead of powder if one desires a very hot dish.

A Spanish recipe, furnished by an Englishman. Hot stuff.

Pot Roast

PAT O'MALLEY

5 lbs. chuck
 Finely cut carrots to fill 2 cups

Finely cut onions to fill 1 cup
 Finely cut celery to fill 1 cup

Pat uses a "dutch oven" to cook the pot roast. It has a finely machined lid which fits so tightly that no steam can escape or air get in.

Get the oven or pan very hot. Put in the roast and sear it on all sides. Put in about three or four cups of carrots, onions and celery, all finely chopped. Cook over a very slow fire, for six hours or so.

By this time there is a quart or so of liquid in the oven—juice from the meat and vegetables. Stir in four tablespoonfuls of flour to make thick gravy. Add horse-radish and serve.

If you use the right sort of "dutch oven" you will find that the meat won't get dry. It is an all-in-one meal.

Toad in the Hole

RICHARD DIX

1 lb. round steak
 1 pint milk

1 cup flour
 1 egg

Salt and pepper

Cut the steak into dice. Beat the egg very light; add milk to it and then half a teaspoonful of salt. Pour upon the flour, gradually, beating very light and smooth. Butter a two-quart dish, and in it put the meat. Season well, and pour over it the batter. Bake an hour in a moderate oven. Serve hot.

This is an English dish and a good one, yum, yum, despite its name. It can be made with lamb or mutton instead of steak.

Casserole of Lamb

EDMUND LOWE

2 lbs. breast or shoulder of lamb
 2 cups diced potatoes
 2 cups diced carrots

1 small onion, chopped
 1 cup canned tomatoes
 Seasoning to taste

Cut lamb into small pieces, roll in flour, and brown well in hot fat with the onion. Then put this into a well-greased casserole with the tomatoes and 1 cup of hot water. Bake this two hours, replenishing the water from time to time. Add potatoes and carrots and bake for $\frac{3}{4}$ of an hour longer. Thicken the gravy with a few tablespoons of flour and serve very hot.

Try serving this elaborate version of lamb stew with hot baking powder biscuits.

Chicken Paprika

CHARLES FARRELL

1 chicken
3 tablespoons flour
1 pint thick sour cream

1 teaspoon paprika
Chicken liver
Salt

Cut up and boil chicken until tender.

Sauce: Skim fat from broth in which the fowl was boiled. Place two tablespoons of the chicken fat in a pan and blend into it 3 tablespoons of flour. Add to it the broth and allow to boil. Add sour cream, paprika and the liver put through a sieve. Salt to taste. Lay the chicken in the sauce and heat through. While preparing sauce have noodles cooking in plenty of salt water. Drain and sprinkle with one cup of bread crumbs that have been slightly browned in butter.

Noodles: To every egg add $\frac{1}{2}$ shell of cold water. Beat slightly and salt. Add flour enough to make a stiff dough. Roll out very thin, dry slightly, roll up and cut. Let dry and boil in salted water $\frac{1}{2}$ hour. Serve with the chicken and sauce.

One of the most popular ways of serving chicken. Although home-made noodles are good, you may save time by using the standard variety supplied by your grocery store.

Epicurean Bouchée

ADOLPHE MENJOU

$\frac{1}{2}$ lb. mushroom caps
 $\frac{1}{2}$ lb. crabmeat
1 doz. frogs' legs
2 tablespoons melted butter
2 teaspoons salt

$\frac{1}{2}$ teaspoon paprika
 $\frac{1}{2}$ cup Sherry wine
 $1\frac{1}{2}$ cup cream
1 tablespoon cornstarch
1 tablespoon cold water

1 egg yolk

Clean and peel mushrooms, cut in one-fourth-inch strips cross-wise, and saute in butter three minutes. Clean and steam frogs' legs until tender, then add crab-meat, butter, salt, paprika and wine. Cover and let stand thirty minutes. Put on range and cook five minutes. Pour off one-half wine and add mushrooms. Scald cream in double boiler; dilute cornstarch with cold water, add gradually to scalded cream, and cook ten minutes. Stir constantly until mixture thickens and afterwards occasionally; then add yolk of egg, slightly beaten. Add to first mixture, reheat and season highly with salt and cayenne. Fill bouchée cases (known more commonly as patties) with mixture or serve with puffpaste points.

Just what you would expect from Mr. Menjou—a man-of-the-world recipe that calls for subtlety and a light touch. A French treat for party luncheons.

Chicken a la King

CHARLES CHASE

- | | |
|-------------------------------------|--------------------------------------|
| 1 tablespoon butter | 1 $\frac{1}{3}$ cups chopped chicken |
| $\frac{3}{8}$ cup chopped mushrooms | 1 tablespoon minced pimentos |
| 2 cups thin white sauce | 1 tablespoon lemon juice |

Melt butter in a pan with mushrooms. Fry five minutes. Add 2 cups thin white sauce. Add the boneless chicken and pimento. Season, serve on toast.

Perhaps the most popular of all luncheon or supper dishes. If it is to be prepared in a hurry, use canned chicken. The addition of a little sherry wine flavoring (non-alcoholic) helps a lot.

Curry of Mutton

CHESTER CONKLIN

- | | |
|------------------------------------|-------------------------|
| 2 lbs. mutton from the forequarter | 1 teaspoon vinegar |
| 1 onion | 1 teaspoon curry powder |
| 2 tablespoons flour | |

Fry the meat in a little of the fat until it is a delicate brown. Add the onions and pour over all enough boiling water barely to cover. Cook until the meat is tender. Add the curry powder, vinegar and salt. Remove the meat, reduce the broth to one cup, and thicken it with two tablespoons of flour blended with one tablespoon of melted fat. Add the meat to the gravy and reheat. Serve with rice.

A serious attempt from a comic. It's an East Indian preparation that will give a pleasant variety to your menu.

Broiled Fillet of Beef with Horse-Radish Sauce

THOMAS MEIGHAN

- | | |
|----------------------|-----------------------------------|
| 1 tenderloin steak | 3 tablespoons grated horse-radish |
| 4 tablespoons cream | root |
| 1 tablespoon vinegar | Salt, pepper, butter and cayenne |

Put slices of tenderloin steak, cut, three-fourth inch thick, into a hot blazer which has been rubbed over with a piece of beef fat. Sear one side, turn and sear other side. Cook four minutes, turning frequently. Spread with soft butter, and sprinkle with salt and pepper.

Horse-radish Sauce

Beat four tablespoons heavy cream until stiff, add three tablespoons grated horse-radish root, mixed with one tablespoon vinegar, one-fourth teaspoon salt, and a few grains cayenne.

A surefire dish with men and a good way to vary the serving of beef-steak. Like most of the recipes furnished by the men stars, it is easy to prepare.

Baked Lamb Chops

BEBE DANIELS

Lamb chops as desired	Salt
1 egg	Pepper
1 small bowlful cracker crumbs	Melted butter
Strips of bacon	

Get as many French loin lamb chops as are needed. If desired have bone removed and dressed with a strip of bacon.

Beat well, one egg. Make one small bowlful of cracker crumbs. Dip chops first in beaten eggs, then in cracker crumbs. Place in baking dish, salt and pepper to taste. Pour melted butter over chops, enough to cover bottom of dish. Place several strips of bacon over chops.

Bake for twenty to thirty minutes. Serve with buttered peas.

A pleasant variation of lamb chops. Simple and easy to prepare.

Chicken Chartreuse

CLARA BOW

Mix well one cup of cooked chicken minced very fine with:	1/4 teaspoon salt
1 teaspoon chopped parsley	2 tablespoons tomato juice
1/2 teaspoon onion juice	1 beaten egg
	Dash of pepper

Grease a charlotte russé or pudding mold, lining it one inch thick with boiled rice. Fill the center with the chicken mixture, and cover the top with rice so that the chicken is entirely covered and the mold is full and even. Cover and cook in steamer for 45 minutes. Serve with it a tomato sauce; pour a little of the sauce on the dish around the form, not over it.

Here's a dish with lots of "IT." It looks as good as it tastes. Try it on the boy-friend.

Corned Beef and Cabbage

LEW CODY

5 lbs. corned beef	1 bunch turnips
1 bunch carrots	6 small potatoes
3 small firm heads cabbage	

Allow corned beef to boil slowly. When almost tender add vegetables that have been cut in cubes. The heads of cabbage should be cut in fourths. Add seasoning and cook until done.

Serve with sliced Bermuda onions with vinegar and oil, green onions, radishes, horse radish, mustard, brown bread, Limburger cheese and near beer.

Lew Cody's famous "stinkin' dinner," not recommended for a standard diet. Lew's own suggestion is to finish the meal with bicarbonate of soda.

Kidney Stew

JOHN T. MURRAY

Beef or lamb kidney
6 slices bacon
Mustard seed

2 tablespoons flour

Garlic salt
Worcestershire sauce
Cayenne

Cut kidney in small pieces and soak in water for thirty minutes. Dice bacon and fry until light brown, then put in kidney and fry until water is cooked out. Add about two tablespoons mustard seed, garlic salt, half a teaspoon Worcestershire sauce and a sprinkle of cayenne. When all is smooth, add water and simmer for an hour, keeping plenty of water on so that consistency is that of thick gravy. Care must be taken not to let the flour stick to the pan. Serve this with toast points or baking powder biscuits.

A recipe that smacks of jolly old London where a dish of this sort is considered just the right thing for breakfast.



FISH RECIPES

BY

JOHN GILBERT

LAWRENCE GRAY

HELENE COSTELLO

OTTO MATIESEN

MARGARET LIVINGSTON

RENEE ADOREE

ED WYNN

SAM HARDY

Clam Chowder

JOHN GILBERT

1½ doz. clams
1 cup water
3 large potatoes
2 slices bacon
1 onion
1 quart milk

2 tablespoons butter
2 tablespoons flour
1 teaspoon parsley
1 teaspoon salt
Crackers
Pepper

Fry diced bacon and chopped onion together. Add clam liquor, water and diced potatoes. Cook until tender. Add clams and milk. Thicken with butter and flour creamed together. Pour chowder over crackers and sprinkle with chopped parsley.

Sponsored by Mr. Gilbert, clam chowder is due for a big revival in popularity. And it's good, too.

Fresh Salmon en Casserole

HELENE COSTELLO

1 can salmon

4 small onions

4 small potatoes

Remove all the skin and bones from the pieces, which should be about three inches square; put on fire in cold water and let simmer. Peel onions, simmer in cold water, drain after ten minutes, and then return to boil until tender. Do likewise with potatoes, quartered. Put the pieces of fish into the casserole, and the potatoes and onions. Season and strain the fish broth over the whole. Cover and put in oven for half an hour.

Any fish from which large pieces may be cut may be used for this dish.

Salmon Loaf

MARGARET LIVINGSTON

1 large can salmon
1 cup brown bread crumbs
2 tablespoons melted butter

Juice of small lemon
Salt
Pepper

Mix salmon, bread crumbs, butter and lemon juice thoroughly in bowl. Then fold in eggs beaten very stiff and season to taste. Pack in shallow buttered pan and bake in a slow oven for $\frac{3}{4}$ of an hour. Then turn the oven high for about ten minutes and brown the loaf. When this is done turn it out on a platter and cover with creamed peas and serve.

This loaf will take the place of meat for dinner.

Shrimp Wiggle

ED WYNN

1 cup shrimps
1 cup canned peas
4 tablespoons butter

3 tablespoons flour
 $1\frac{1}{2}$ cups milk
Salt and pepper

Melt butter, and add the flour mixed with one-half teaspoon salt and one-eighth teaspoon pepper. Pour the milk on gradually. As soon as sauce thickens, add shrimps, broken in pieces, and the peas, drained from their liquor and thoroughly rinsed.

A good supper dish and an easy-to-prepare recipe for luncheon. The cream sauce and peas make it filling.

Oyster Saute

LAWRENCE GRAY

2 doz. large oysters
or
3 doz. small ones

2 tablespoons butter
4 tablespoons cracker crumbs
Salt and pepper

Two dozen large, or three dozen small oysters, two tablespoonfuls of butter, four of fine cracker crumbs, salt, pepper. Let the oysters drain in the colander. Then season with salt and pepper and roll in the crumbs. Have the butter very hot in a frying pan, and put in enough of the oysters to cover the bottom of the pan. Fry crisp and brown, being careful not to burn. Serve on hot, crisp toast.

If you give many evening parties, you will find that this dish is always popular with men.

Finnan Haddie Au Gratin

OTTO MATIESEN

1 smoked finnan haddie
1 can tomatoes

Finely chopped onion
1 teaspoon chopped parsley

Pepper

Split open finnan haddie and place in pan with slit side up. Cover with canned or fresh tomatoes, a little chopped onion and parsley. Season with pepper and bake slowly in oven for thirty minutes, keeping plenty of tomato juice on to prevent drying out. After baking thirty minutes cover thickly with grated cheese about half an inch thick with a generous sprinkling of paprika on top and return to oven for another half hour.

Mr. Matiesen is from Denmark and he brought this recipe from Copenhagen. Like all Scandinavians, he is a member of the "Eat More Fish" league.

French Fish Roe Croquettes

RENEE ADOREE

1 can fish roe
2 eggs
1 tablespoon cream

Salt
Pepper
Cracker crumbs

Mash fish roe with a fork, add one unbeaten egg, cream and seasoning. Shape into balls or croquettes. Roll in beaten egg. Then roll in cracker crumbs. Fry in deep fat. Garnish with parsley and cream sauce. Serve hot.

A French recipe. It is also excellent if served with drawn butter sauce and garnished with lemon.

Baked Clam in Shell

SAM HARDY

1 can clam meat
1 egg
1 cup bread crumbs

Tablespoonful butter
Salt
Pepper

Mince clam fine. Add unbeaten egg and finely chopped bread crumbs. Add melted butter. Salt and pepper to taste. Stir mixture with fork. Place in clam shells and bake in hot oven until brown. Serve hot with tartar sauce.

Another supper recipe, which will be useful to those who live where sea food is plentiful.

EGG AND CHEESE RECIPES

BY

MONTE BANKS

ANNA MAY WONG

VIRGINIA VALLI

ZASU PITTS

PAULINE STARKE

RONALD COLMAN

JANET GAYNOR

MARION DAVIES

BETTY JEWEL

HAROLD LLOYD

JETTA GOUDAL

ALICE JOYCE



Baked Rice with Cheese

MONTE BANKS

$\frac{1}{4}$ lb. grated cheese

$\frac{3}{4}$ cup sweet milk

1 cup steamed brown rice

3 eggs

1 tablespoon butter

Separate the whites and yolks of the eggs. Beat the yolks and stir into them the cheese, rice, milk and butter. Lastly fold in the beaten whites. Make into patties and bake 20 minutes.

Substantial enough to serve for luncheon, without meat, and with a green salad.

Eggs with Pate De Foie Gras

VIRGINIA VALLI

6 eggs

1 jar pate de foie gras

6 slices toast

Cut the toast in rounds, large enough to hold a poached egg. Butter and spread with pate de foie gras. Poach the eggs—using either a poacher or by dropping into hot water—and place eggs on toast. If you like, you may serve them with a thin cream sauce.

Sounds a bit extravagant, as pate de foie gras is a luxury. However, it gives a party touch to a plain luncheon.

Pepper Eggs

PAULINE STARKE

2 tablespoons butter

1 green pepper

1 tablespoon tomato catsup

6 eggs

 $\frac{1}{4}$ cup cream

2 tablespoons grated cheese

Chop pepper finely. Cook pepper, butter, catsup and cheese for three minutes. Beat eggs and milk together. Add this to mixture and cook, stirring until thick. Serve on toast.

A fancy dress costume for our old friend—scrambled eggs. All such egg dishes are eminently proper to serve at luncheon.

Cheese Fondue

JANET GAYNOR

1 cup milk

 $\frac{1}{4}$ lb. grated American cheese

2 tablespoons butter

3 eggs

1 cup bread crumbs

Salt

Pepper

Paprika

Bring milk to the scalding point in double boiler and add cheese and stir well until the cheese melts. Add salt, pepper and paprika to taste, butter and the beaten yolks of three eggs. Stir this until it is mixed thoroughly and then fold in the whites of three eggs beaten stiff—remove from the fire and pour in a buttered baking dish, and sprinkle cup of bread crumbs over the top before putting in the oven. Put in medium hot oven and bake for 20 minutes and serve with crisp toast and a green salad.

An attractive substitute for a meat dish. As an added attraction, all the ingredients are staples in your kitchen.

Eggs Suzette

BETTY JEWEL

6 potatoes
6 eggsGrated cheese
Salt, pepper and paprika to taste

Select six good-sized potatoes and bake them. When they are done, break a hole in the top, being careful not to use a steel knife. Scoop out the potatoes, without breaking the skin. Drop an egg into each potato. Mash the potato which has been removed from skin, seasoning with salt, pepper and paprika. Cover the eggs with the mixture, sprinkle grated cheese over the top and return to the oven long enough to cook the egg.

This dish must be carefully prepared, as it takes a deft cook to scoop the meat out of the potato and fill with egg. But it is exceptionally good when served piping hot.

Poached Eggs a la Goudal

JETTA GOUDAL

1 egg
 $\frac{1}{2}$ ripe tomato
1 cup boiled spinach, minced
1 strip bacon, broiled and minced $\frac{1}{2}$ cup flour
1 cup milk
1 tablespoon grated Parmesan
cheese

Squeeze seeds from tomato, season tomato, butter and bake 5 minutes. Then fill with spinach mixed with minced bacon. Drop egg into boiling salt water for two minutes, place on top of filled tomato, sprinkle with cheese and bake 3 minutes. Remove and cover with cream sauce made of flour and milk heated and mixed thoroughly, add dash of paprika and serve.

An attractive dish for a party luncheon.

Egg Foo Yung

ANNA MAY WONG

6 eggs
2 onions $\frac{1}{2}$ lb. fresh beef or pork
1 lb. water chestnuts (buy at any
Spanish store)

Slice onions, water chestnuts and pork in fine lengthwise pieces. Mix in beaten eggs and season to taste. Fry like pancakes.

The simplest Chinese recipe of them all. It's a delicious luncheon dish.

Cheese Patties

MARION DAVIES

Pie crust
2 tablespoons butter
2 eggs
 $\frac{1}{2}$ cup bread crumbs

$\frac{1}{2}$ cup grated cheese
1 teaspoon baking powder
 $\frac{1}{3}$ cup milk
Seasoning

Line small tins with crust that has been rolled thin. Beat butter until creamy. Add slightly beaten eggs, bread crumbs, cheese, baking powder and seasoning. Add milk. Place a teaspoonful in each tin. Bake fifteen minutes in hot oven.

Pie Crust

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

6 tablespoons shortening
 $\frac{1}{3}$ cup cold water

Sift dry ingredients together; rub in shortening very lightly with fingertips; add water slowly, just enough to make stiff dough; roll out very thin on floured board and line patty pans, being very careful to make pastry come well over edge of pan.

Something different to serve for luncheon, because cheese is a meat substitute. Good, too, with salads.

Eggs Dolores

HAROLD LLOYD

1 can tomatoes
2 cups grated American cheese
6 eggs

$\frac{1}{2}$ teaspoon salt
1 teaspoon Worcestershire sauce
Cayenne

Strain tomatoes and put in double-boiler. Boil up once. Add grated cheese and cook until melted. Add eggs which have been beaten until lemon colored. Cook until eggs are well set. Serve very hot on toast.

A variation of Welsh rarebit. As all the ingredients are staples in the kitchen, it's a good recipe for unexpected company.

Eggs Benedict

ALICE JOYCE

6 eggs
3 English muffins

Virginia ham
Hollandaise sauce

Split, toast and butter the English muffins. Cut the ham in rounds, to fit the muffins. Poach the eggs and place them on the ham and pour over the Hollandaise sauce. If you like, garnish with asparagus tips.

The most popular egg dish in the New York restaurants, for luncheon. You may buy the English muffins at any good bakery.

RECIPES FOR SOUPS AND VEGETABLES

BY

LAURA LA PLANTE

FORD STERLING

CAROL DEMPSTER

NORMAN KERRY

EDNA MURPHY

WILLIAM S. HART

EDWARD EVERETT HORTON

GERTRUDE ASTOR

LOUISE FAZENDA

JOHNNY HINES

DOLORES COSTELLO

RAMON NOVARRO

BLANCHE SWEET



Gumbo Soup a la St. Louis

LAURA LA PLANTE

1 pint okra cut into small pieces
1 lb. round beef
3 pints of water

4 medium sized tomatoes
Soup herbs (leeks, thyme, car-
rots and red pepper)

Cut the beef into small pieces and put them into a hot skillet with enough suet to prevent the meat from sticking. Brown well.

Put the okra into a granite, agate or aluminum pan with the water, and place it on a hot fire. Slice the tomatoes and herbs into the water with the okra and while the meat is still hot, add it to the whole mixture.

Let all come to a boil and with a wooden spoon remove the dark sticky substance which arises from the okra. After cooking for a few minutes and removing this scum constantly, the soup becomes clear. Then place it on a slow fire and let cook for at least three hours. Before serving add salt and any other seasoning desired.

If desired, serve with boiled rice and stewed tomatoes, cooked separately, and placed in the bottom of the soup dishes.

Laura La Plante brought this dish from her native city. Okra is a vegetable that deserves to be more widely used.

Lentil Soup with Frankfurters

FORD STERLING

1 cup lentils	1 teaspoon grated onion
3 cups beef bouillon	Salt and pepper to taste
2 frankfurters	

Soak lentils overnight in cold water. Remove from water, cover with bouillon and let simmer slowly for two or three hours, or until lentils are soft. If the stock cooks down, add more stock. You will probably find it convenient to use the canned bouillon. When the lentils are soft, put through strainer, crushing the lentils and adding the lentil paste to the soup. Skin frankfurters and cut into one-half inch slices and add frankfurters and grated onion. Cook slowly for ten or fifteen minutes, seasoning to taste.

A soup that deserves to be more widely known in this country. It is excellent served with ham. Incidentally, too,—a new use for the lowly, "hot dog."

French Peas with Butter

CAROL DEMPSTER

Wash the peas in cold water and place them over a low fire, adding merely a tablespoon of boiling water—no more—and two tablespoons of butter. If the peas are old, add about a teaspoonful of sugar. Cook slowly, over a low fire, for thirty or forty minutes, adding the salt and pepper, if you like, about fifteen minutes before they are done. You will find that the peas are greener after they are cooked than they were when they left the shell. If they show signs of boiling dry, add more butter—but no water.

It really can be done. Peas can be cooked without water, in their own juice. All the valuable mineral salts are retained by this method. Peas cooked in this way need careful watching and occasional shaking of the pan so that they will cook evenly. The trick is to keep the fire so low that they will just simmer.

Onion Soup

NORMAN KERRY

6 onions	¼ lb. grated Parmesan cheese
1 can beef bouillon	4 slices bread
Salt and pepper	

Slice the onions and fry them slowly in butter in an iron skillet until they are soft and brown. Add the beef bouillon and allow to simmer for about ten minutes. Place squares of dry toast, sprinkled with Parmesan cheese in the bottom of each soup plate.

This is "French medicine." It is a nerve tonic, a cure for fatigue and excellent for colds. Moreover, it is easy to make and delicious to drink.

Creole Tomatoes

EDNA MURPHY

4 large tomatoes
1 large onion
2 chopped green peppers

4 tablespoons butter
1 tablespoon flour
1 cup milk and cream

Seasoning

Cut tomatoes in halves crosswise. Lay cut side up in baking pan and sprinkle with finely chopped onions and also peppers, from which seeds and veins have been removed. Season highly. Place a small piece of butter on each tomato. Pour half cup of water into pan and bake in quick oven until tomatoes are tender.

Melt two tablespoons of butter and brown flour in this. Add milk, cream and liquor from the baking pan. Stir until boiling and cook three minutes longer. Serve tomatoes on squares of toast and pour sauce around them.

A new way of serving tomatoes. If the tomatoes are not thoroughly ripe, you may want to add a little sugar.

Stuffed Summer Squash

WILLIAM S. HART

1 large summer squash to a person
1 egg to a squash
Melted butter

Grated cheese
Bread crumbs
Salt, pepper, paprika

Boil squash until done. Scoop out center and pour about a teaspoonful of butter in each. Break egg in the center of each squash and sprinkle with bread crumbs, cheese, salt, pepper and paprika. Bake until the eggs are set. This may be served with or without a cream sauce.

These are individual portions: one squash to a person.

New trimmings for an old vegetable and a recipe that will come in handy when squash is plentiful and inexpensive.

Tomatoes with French Garlic Dressing

EDWARD EVERETT HORTON

Peel and slice 6 tomatoes and
have very cold
 $\frac{1}{2}$ cup Chili sauce
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{3}$ cup olive oil
1 teaspoon Worcestershire sauce

$\frac{1}{2}$ teaspoon paprika
1 teaspoon salt
 $\frac{1}{3}$ teaspoon pepper
 $\frac{1}{3}$ teaspoon sugar
1 teaspoon chopped chives
1 teaspoon chopped parsley

1 kernel garlic (cut fine)

Put all in bottle, let stand on ice for two hours, then shake well and serve.

Here's an actor who admits a fondness for garlic. The proper use of the misunderstood garlic is the secret of the success of foreign cooking.

Twice Baked Potatoes

GERTRUDE ASTOR

4 large potatoes
1 tablespoon butter
 $\frac{1}{2}$ cup chopped onion

Grated cheese
Paprika, salt and pepper
Cream

Bake potatoes until done. Cut in half lengthwise and remove the potatoes from the skin which is used as a shell for serving. Put potato through ricer, add butter, salt to taste and beat in cream or milk until light and fluffy. Stir in $\frac{1}{2}$ cup chopped onion; fill six potato skins with mixture and sprinkle grated cheese and paprika over the top. Bake until brown.

Select good-sized potatoes of even size. Don't cut them with a steel knife. Delicious with roast meats.

Creamed Celery

LOUISE FAZENDA

1 cup celery
2 tablespoons butter
2 tablespoons flour
 $\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper
1 cup milk
2 slices toast
Boiling salted water

Use trimmed stalks of well-bleached celery; cut these into pieces an inch long. Let simmer in water to cover until tender. Measure the water that is left and use with milk or cream to fill a cup. Use this and the butter and flour to make the regular white sauce. Stir the celery into the sauce. Dip the toast in boiling salted water, set on plates, and spread with butter. Pour the celery and sauce over the toast.

The recipe is only for two persons and can be increased proportionately.

In cooking the celery, use very little water, so that you won't throw away the valuable mineral salts.

Beef and Tomato Soup

JOHNNY HINES

1 can tomatoes
4 cups beef stock

Shredded lettuce
1 small onion

Cook juice of can of tomatoes and sliced onion together for about a half hour. Strain and add the beef stock and shredded lettuce. Allow to boil slowly for ten or fifteen minutes. Serve with croutons.

You may use beef bouillon instead of the beef stock. This is a good thin soup to serve before a heavy dinner.

Chicken and Tomato Soup

DOLORES COSTELLO

1 tablespoon butter
1 tablespoon cornstarch
2 slices onion

2 sprigs parsley, chopped fine
 $\frac{1}{2}$ can tomatoes
3 cups chicken broth

Salt and pepper

Cook the onion and parsley in the hot butter until yellowed. Add the tomatoes and broth and let simmer fifteen minutes. Press through a sieve. Reheat to boiling point; stir in cornstarch; let cook ten minutes. Skim and season to taste.

Very simple to prepare. You can save time by using canned chicken broth. It's a non-fattening soup.

Spanish Rice

RAMON NOVARRO

1 cup rice
1 can tomatoes
2 onions
2 green peppers

Salt
Pepper
Chili powder
Olive oil

Take one cup of uncooked rice and put it in a frying pan with enough olive oil to cover the pan a half inch thick. Stir it until the grains are separated and brown. Add tomatoes, chopped onions, chopped peppers and seasoning to taste. Add enough water to make the mixture well moist. Cover with a top and do not stir or remove the top. Allow this to simmer for half an hour. Serve hot.

Novarro brought this recipe from his Mexican birthplace. The trick is to boil the rice without breaking the kernels. And also to season it highly.

Vegetable Souffle

BLANCHE SWEET

6 eggs
1 cup cooked new peas
1 cup cooked spinach

1 cup cooked carrots
 $\frac{1}{2}$ teaspoon salt
Dash of pepper

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

Beat the yolks of eggs and fold them into the stiffly beaten whites of eggs. Add peas, spinach, which had been put through a sieve, and carrots, cut up the size of a pea. Season with salt and pepper and last of all add a scant half cup of good rich milk. Pour into a buttered baking dish and put in a moderately slow oven. This should bake from 15 to 25 minutes, depending upon the time when the crust is nicely browned. It should be eaten immediately. This serves six portions.

Blanche Sweet's grandmother invented this dish. As you can see it is both nourishing and healthful, besides being delicious to taste.

SALAD RECIPES

BY

IRENE RICH

GILDA GRAY

AILEEN PRINGLE

YOLA D'AVRIL

ELEANOR BOARDMAN

CECIL B. DE MILLE

MARCELINE DAY

GRETA GARBO

DOROTHY DWAN

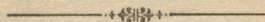
ERNEST TORRENCE

MARIE PREVOST

JOAN CRAWFORD

NORMA TALMADGE

GERTRUDE OLMSTEAD



Salad a la Philippine

IRENE RICH

1 head endive

$\frac{1}{2}$ grapefruit

$\frac{1}{2}$ orange

2 halves fresh or canned pears

Salt and paprika

A narrow strip of green pepper

A narrow strip of red pepper

2 tablespoons olive oil

The fruit's juice

Remove the pulp from the grapefruit and orange without breaking the membrane. Cut the pear in lengthwise slices. Cut the endive in halves, discard the outer leaves, and wash with care. Dispose the endive halves on plates, set the pear fan shape over these. Back of the pears place a section of orange pulp, and a section of grapefruit just above the tips of the leaves. To the fruit juice add the olive oil and salt; beat vigorously, and pour over the salad. This is a recipe for two, of course.

Irene Rich picked up this recipe while she was living in Hawaii. The combination of fruits is a great one for your complexion.

Pineapple Fruit Salad

AILEEN PRINGLE

Slice pineapple
 ½ lb. cream cheese
 ¼ lb. chopped walnuts
 2 oranges

Lettuce
 Sliced apples
 Maraschino cherries
 Whipped cream

Chop nuts and mix with cream cheese and roll into small balls. Slice oranges and apples and place alternately on beds of lettuce, with pineapples. On the top of this place cheese balls in attractive designs. Top this with whipped cream and decorate with maraschino cherries.

If you wish you may use a salad dressing instead of the whipped cream. It cuts down the calories.

Egg Salad

ELEANOR BOARDMAN

6 hard boiled eggs
 Several slices of beets
 1 tablespoon capers

1 slice toasted bread
 1 teaspoon chopped parsley
 1 tablespoon mayonnaise
 2 tablespoons cream

Cut eggs in rather thick slices. Whip cream and add to mayonnaise and parsley. Place the toast in a salad bowl. Over this place a layer of lettuce, a layer of mayonnaise and a layer of egg. Then another layer of lettuce, mayonnaise and egg. Garnish with beets and paprika.

An ornamental salad that may be made richer by the use of more mayonnaise.

Cucumber and Celery Salad

MARCELINE DAY

1 bunch celery
 1 cucumber
 3 bunches radishes

½ teaspoon chopped parsley
 2 hard boiled eggs
 French dressing

Trim and wash celery and, having cut it lengthwise into fine strips, let it remain in cold water for half an hour. Peel cucumber and cut in strips like the celery. Mix the celery and cucumber with the salad dressing. Garnish it with radishes, cut like roses, slices of hard-boiled eggs and sprinkle with parsley and paprika. Serve on lettuce.

A cool, refreshing salad for hot weather. With its attractive garnishings, it tests your talents as a decorator.

Fresh Vegetable Salad

DOROTHY DWAN

- | | |
|-------------------|-----------------------|
| 3 or 4 carrots | 1 small young cabbage |
| 1 large onion | 1 green pepper |
| 2 small beets | 3 ripe tomatoes |
| 1 head of lettuce | |

Put uncooked carrots through meat grinder, followed by onion. Chop raw beets very fine. Grate cabbage to shreds. Cut green pepper in long thin strips. Cut tomatoes into thin slices.

Use lettuce leaves for foundation of salad. Place layer of sliced tomatoes next, on which is sprinkled thin covering of cabbage. Then a layer of red beets, sprinkled with grated onion. On top place a round mould of grated carrots, and cover with pepper strips. Sprinkle with paprika and add French dressing.

French Dressing

- | | |
|-----------------------------|-------------------------------|
| 1 tablespoon lemon juice | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{2}$ teaspoon salt | 3 tablespoons olive oil |

Rub mixing bowl with garlic bean. Mix lemon juice, salt, pepper together; add oil, beating constantly. Serve cold.

A salad that is beautiful looking and better than any tonic. Please notice that all the vegetables are uncooked and therefore rich in vitamins.

Beverly Hills Salad

MARIE PREVOST

- | | |
|---------------------------------|---------------------------------|
| 1 can white Royal Anne cherries | 1 lb. malaga grapes |
| 4 slices pineapple | $\frac{1}{2}$ cup filbert meats |

Drain cherries and pineapple. With knife pit cherries and re-fill with a filbert. Cut up the pineapple into small pieces. Cut grapes in half and remove seeds. Place all the above in a large mixing bowl and fold in a mayonnaise dressing that is made as follows:

- | | |
|---------------------------------|---------------------|
| 6 egg yolks | 3 tablespoons sugar |
| $\frac{1}{2}$ cup butter | 1 teaspoon mustard |
| 1 cup vinegar | 1 teaspoon salt |
| $\frac{1}{2}$ cup whipped cream | |

Beat eggs until light, add butter, sugar, salt, mustard, then add vinegar diluted to taste, cook until thick in double boiler; when done add generous pinch of cayenne pepper. When cold, beat in $\frac{1}{2}$ cup of whipped cream, beaten until almost stiff. Serve on lettuce leaf. This will serve 6 portions.

A lovely blending of fruits and nuts. Try it on your bridge club.

Vegetable Salad

NORMA TALMADGE

- | | |
|------------------------------|-------------------------|
| 1 cup finely cut red cabbage | 1 cup finely cut celery |
| 1 cup cold boiled red beets | ½ cup pimentos |
| 1 cup cold boiled carrots | 1 head lettuce |
| 1 cup cold boiled potatoes | 1 cup French dressing |

Soak cabbage in cold water 1 hour; drain and add beets, carrots, potatoes and celery. Mix well together, season with salt and pepper, and serve on lettuce leaves. On top put strips of pimento and serve with French dressing on which may be added one teaspoon onion juice.

Or you may mix it with mayonnaise. Here is a dish that is a meal in itself. Put this salad on your diet list, if you want a nice, clear complexion.

Chicken Salad Cabaret

GILDA GRAY

- | | |
|-------------------------------|-----------------------------------|
| 1 pint chopped cooked chicken | 12 almonds |
| 1 level teaspoon salt | 1 saltspoon paprika |
| 1 teaspoon onion juice | 6 tablespoons mayonnaise dressing |
| ½ lemon | ½ pint thick cream |
| ½ cup aspic jelly | 1 head celery |
| 2 heads of lettuce | |

Chop the white meat of the chicken very fine. Put in bowl, rub with the back of a spoon, and add the blanched almonds which have been chopped very fine. Then add the salt, pepper, onion juice, lemon juice and mayonnaise. Into a measuring cup place a tablespoonful of granulated gelatin and add two tablespoonfuls of cold water. Stir it and allow it to stand for five minutes.

Add a half cup of hot stock or water, and a quarter teaspoonful of beef extract. Stir for a moment and strain into the chicken mixture. When this is cool, stir in the cream that has been whipped to a froth. Put this in a large border mold and stand on the ice for at least two hours. When ready to serve, cover a flat dish with crisp lettuce leaves. Dip the mould quickly into a pan of hot water; loosen the salad from the edge and turn it out on the lettuce leaves. Have the celery cut and fringed. Mix it with a half pint of mayonnaise dressing and heap in the center of the mould.

A delightful way of serving this salad, particularly for party occasions, is to place the chicken mixture, when slightly cool, into a pastry bag with a star cube. Press out the mixture into great rosettes in the center of a nest of lettuce leaves. Serve with mayonnaise dressing.

Contributed by a star who cooks as well as she dances. It's a concoction that will make any party a gala affair. It can be prepared in advance and the finishing touches put on at the last minute.

French Dressing

YOLA D'AVRIL

6 tablespoons Italian olive oil	1 teaspoon sugar
4 tablespoons cider or grape vinegar	1 teaspoon salt
	$\frac{1}{2}$ teaspoon dry mustard
$\frac{1}{4}$ teaspoon paprika	

Put ingredients together in a jar and shake well until the dressing has a creamy froth on it and is completely mixed. Use the above proportions in any sized lots. However, three can be served with the amount given above.

A teaspoonful of onion juice may be added, if you like onion flavor. By adding to the recipe, you can make enough dressing to last for a week.

Cold Slaw Salad

CECIL B. DE MILLE

$\frac{1}{2}$ head cabbage	$\frac{1}{4}$ cup flour
4 leaves from a red cabbage	1 teaspoon mustard
1 egg	1 tablespoon vinegar
1 tablespoon butter	1 cup cream

Put the cabbage through a mincer. Beat egg slightly, add vinegar and mustard. Melt butter, add flour and milk and mix thoroughly over fire. Then pour in eggs, vinegar and mustard, and whip until of a creamy consistency. Place sliced cabbage on a red cabbage leaf and add dressing, and a dash of paprika.

Mr. De Mille glorifies the lowly cabbage. Do you know that, eaten raw, it is one of the most healthful of all vegetables?

Swedish Salad

GRETA GARBO

4 oz. cold roast beef	1 tablespoon tarragon vinegar
4 oz. boiled potatoes	1 tablespoon chervil
4 oz. apples	1 hard boiled egg
4 oz. pickled herring	24 olives
3 anchovies	12 oysters
1 tablespoon chopped gherkin	Oil
	Vinegar

Chop beef, potatoes, apples and herring into small cubes. Chop anchovies. Mix all the ingredients together except the oysters. Pour over the mixture oil and vinegar to taste. Place oysters over the top.

A salad with sex appeal. Try it at your next evening party. It may be prepared ahead.

Lettuce Salad with Garlic

ERNEST TORRENCE

1 head lettuce	$\frac{1}{4}$ teaspoon paprika
6 tablespoons olive oil	$\frac{1}{4}$ teaspoon black pepper
2 tablespoons vinegar	1 clove garlic
1 teaspoon salt	1 crust dry bread

Wash the lettuce carefully in cold water, put in lettuce bag and let drain on ice. Then mix the French dressing, placing mixing bowl in cracked ice. When you are ready to mix the salad—it should be done at the last minute—slice a clove of garlic and rub it thoroughly on small squares of the dry crust of bread. Mix the salad and dressing and the crusts of bread in a large bowl, using a wooden fork and spoon. If you like, remove the crusts after the garlic flavor has been thoroughly mixed in the salad.

This is the real French way of fixing lettuce salad. It is the best way of imparting the aromatic garlic flavor to the lettuce and you will run no danger of having the flavor too strong. French dressing never should be merely poured over lettuce; it should be thoroughly mixed in a large bowl.

French Banana Salad

JOAN CRAWFORD

6 bananas	$\frac{1}{2}$ cup mayonnaise
1 cup chopped peanuts	1 head lettuce

Arrange lettuce on plates. Cut bananas in half, lengthwise. Loosen the peeling but do not remove. Place bananas on plate and cover with mayonnaise. Over this sprinkle generously with chopped peanuts. Serve cold.

This is a good winter salad and may be prepared at the last minute.

Lentil Salad

GERTRUDE OLMSTEAD

1 pint cooked lentils	1 tablespoon grated onion
$\frac{1}{4}$ pint chopped lettuce	French dressing
Lettuce leaves	

Mix all the ingredients together and serve in a large salad bowl lined with lettuce leaves.

The combination of lentils and onions is a particularly attractive one. This is an excellent salad to serve with ham.

RECIPES FOR HOT BREADS AND FIXINGS

BY

MAY ALLISON

PHYLLIS HAVER

TIM McCOY

EDDIE CANTOR

BETTY BRONSON

COLLEEN MOORE

NORMA SHEARER

FLORENCE VIDOR

EMIL JANNINGS

WARNER BAXTER

DOROTHY MACKAILL

ESTHER RALSTON

ANNA Q. NILSSON

LON CHANEY

WALLACE BEERY

Virginia Beaten Biscuit

MAY ALLISON

4 cups flour
1 teaspoon salt

1 tablespoon butter
 $\frac{7}{8}$ cup sweet milk

Sift dry ingredients together, cut shortening in thoroughly. Add milk, work and knead to smooth dough. Turn onto board and beat with wooden mallet or potato masher until dough blisters. Then fold together and beat again. Repeat folding and beating until all dough is thoroughly beaten. Roll dough out to $\frac{1}{4}$ inch thickness and cut biscuit. Bake in moderate oven 15 to 20 minutes.

There is as much exercise in this recipe as in a set of tennis. Especially recommended to girls who would have beautiful arms.

Rye Griddle Cakes

TIM McCOY

2 cups rye flour	2 eggs
1 cup entire wheat flour	1 teaspoon salt
3 teaspoons baking powder	1 pint milk

Sift dry ingredients together. Add milk. Add well beaten eggs. Beat thoroughly and cook immediately on a hot greased griddle.

A good variation of a reliable stand-by.

Waffles

BETTY BRONSON

2 cups flour	3 eggs beaten separately
1 teaspoon baking powder	1 tablespoon butter
1½ cups milk	½ teaspoon salt

Mix 1¼ cups flour and ½ teaspoon salt. Gently rub in 4 table-yolks with milk; then the melted butter, the flour, and lastly the beaten whites. Have waffle iron very clean and let it be thoroughly heated on both sides. Rub it over with a piece of salt pork or butter. Close the iron, and turn it so the grease will cover every part. Put enough batter into each section of iron to fill it two-thirds full. Shut the iron and cook waffles a minute or longer on each side. Serve hot, with maple syrup and powdered sugar mixed with ground cinnamon.

There is no better dish than this for serving at the leisurely Sunday breakfast.

Canadian Oatmeal Sticks

NORMA SHEARER

3 cups flour	½ teaspoon salt
1 tablespoon sugar	¼ cup butter
3 teaspoons baking powder	1½ cups scalded milk
	½ cup oatmeal

Sift dry ingredients together, except oatmeal. Work in butter. Scald milk and pour over oatmeal. Allow this to cool. Add to other mixture and work with hands until smooth. Roll into sticks the size of a lead pencil. Bake ten minutes in a fairly hot oven.

Something new for the tea table. Also delicious to serve with salad. Children will like these oatmeal sticks.

Kartoffel Kloese (Potato Dumplings)

EMIL JANNINGS

6 potatoes
3 eggs1 cup flour
1 teaspoon salt

Boil potatoes, peel and grate. Add to this the three eggs slightly beaten. Stir in flour and salt. Mix thoroughly. Mold into small balls. Boil 15 minutes in left-over meat or chicken gravy or in water, keeping cover on kettle.

If you don't keep the cover on the kettle while the dumplings are cooking they will fall. And then you'll do some heavy emotional acting. A good German recipe, excellent to serve with pot roast.

Popovers

DOROTHY MACKAILL

1 scant cup flour
1 cup milk $\frac{1}{4}$ teaspoon salt
2 eggs

1 tablespoon melted butter

Sift together flour and salt and mix with milk. Add the two eggs, well beaten and the melted butter. Then beat with egg beater for five minutes. Pour into hot, greased popover pans—the heavy iron sort. Bake for twenty or twenty-five minutes in a very hot oven. Do not open door for the first fifteen minutes of baking. After that reduce the heat in the oven.

Perfectly delicious for breakfast and easy to make, if you follow directions. The trick is to get the batter light, thin and full of little bubbles. When Miss Mackaill tells you to beat them constantly for five minutes, she means five minutes and no cheating.

One Egg Muffins

ANNA Q. NILSSON

1 tablespoon sugar
1 tablespoon butter
1 egg $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups flour
3 teaspoons baking powder $\frac{1}{2}$ teaspoon salt

Cream together butter and flour and add the egg, well beaten. Sift flour, baking powder and salt together and alternately, add milk and flour in small quantities. Pour into greased muffin tins and bake twenty minutes in a hot oven.

Inexpensive and satisfying muffins for breakfast, luncheon or tea. They may be made in a few minutes.

Apple Puff

PHYLLIS HAVER

1 cup flour
 ½ cup sugar
 3 apples

1 egg
 1 teaspoon baking powder
 1 cup milk

Salt

Sift flour, salt and baking powder together. Add sugar and apples which have been peeled, cored and chopped. Mix to stiff batter with eggs and milk. Drop by spoonfuls in swimming fat and cook until brown. Serve hot with sauce.

These may be served as a dessert with hard sauce or as fritters with roast pork or pork chops.

Matzos Kloese (Matzos Dumplings)

EDDIE CANTOR

4 matzos
 1 onion
 3 eggs

Chopped parsley
 Matzos meal
 Chicken fat

Salt, pepper, ginger

Soak matzos. Place chicken fat in frying pan and cut onion fine and dry. Drain matzos and put in pan and fry. Let cool and add well beaten eggs. Put in a little matzos meal, some chopped parsley, salt, ginger and pepper, to taste. Roll into balls and drop in any kind of clear soup. Cook ten minutes. Keep kettle covered.

Needless to say, a Jewish dish. For the benefit of those living outside of New York, matzos is unleavened bread that may be purchased at almost any delicatessen store.

Brown Ben Biscuits

COLLEEN MOORE

2 cups flour
 2 teaspoons baking powder
 1 teaspoon sugar

2 heaping teaspoons butter
 ¾ cup milk
 1 pinch salt

Sift flour, baking powder, sugar and salt twice and place in a bowl with two heaping teaspoonfuls of butter. Mix thoroughly and add milk gradually. Roll dough slightly to thickness of about half an inch and cut with an inch and a half cutter. Bake until brown.

A reliable stand-by for breakfast, luncheon or tea. Simple and easy to prepare.

Cheese Straws

FLORENCE VIDOR

1 cup flour	½ teaspoon salt
½ cup grated Parmesan cheese	Yolk of one egg
Dash of cayenne	

Mix together flour, cheese, salt, cayenne and the yolk of one egg, then add enough water to make paste sufficiently consistent to roll. Place it on a board and roll to $\frac{1}{4}$ inch thickness. Cut it into narrow strips and roll so each piece will be the size and length of a lead pencil. Place them in a baking tin and press each end on the pan. Bake to a light brown in a moderate oven. These straws are very nice with salad and will keep for several days. It is well to heat them before serving.

A valuable recipe for the hostess. The cheese straws are a delectable tea-time dainty and may be served with an appetizer before dinner.

Huckleberry Cake

WARNER BAXTER

$\frac{3}{4}$ cup butter	1 egg well beaten
$2\frac{1}{2}$ cups sifted flour	1 cup milk
1 cup granulated sugar	2 teaspoons baking powder
1 quart huckleberries	

Rub the butter and sugar into a cream. Add next beaten egg, then stir in milk. Gradually add flour, having baking powder thoroughly mixed in the last half cup of flour. Beat all together thoroughly, and last stir in lightly the huckleberries, cleaned and dry. Bake in a cake pan in good oven.

It is better to put the pan on the bottom of the oven first so that the cake will rise to its required height, then change to a higher shelf so that it may get done on the top, otherwise the top gets hard before the baking powder has done its work. Serve hot. Eat with butter.

Straight from New England, where huckleberries grow wild.

Old Fashioned Coffee Cake

ESTHER RALSTON

2 cups bread sponge	1 tablespoon butter
1 egg	1 cup tepid water
$\frac{1}{2}$ cup sugar	Blanched almonds

Take the bread sponge, add the eggs well beaten, sugar, butter and water. Mix well together, then add enough flour to make a thin dough. Let it rise until double in size. Turn it on a board and roll it out an inch thick. Place it in a baking tin, cutting it to fit the tin, and let it rise again until light.

Just before placing it in the oven, spread over the top with egg beaten with a teaspoonful of sugar. Sprinkle over this some granulated sugar, and a few split blanched almonds. If preferred, the dough may be twisted and shaped into rings instead of being baked in sheets.

Prepare it when you bake your bread, and surprise the family.

Potato Biscuit

LON CHANEY

- | | |
|---------------------------|-----------------------------|
| 2 large potatoes | $\frac{1}{2}$ teaspoon salt |
| 3 cups flour | $\frac{1}{4}$ cup lard |
| 3 teaspoons baking powder | 1 egg |
| 1 cup milk | |

Boil and mash potatoes. Sift flour, salt and baking powder together. Add potatoes and cream in the lard. Mix to a light dough with egg and milk. Roll out rather thin and bake in hot oven until brown. Serve hot.

Baking powder biscuits, slightly disguised with potatoes. An uncomplicated recipe from the complicated Mr. Chaney.

Boston Brown Bread

WALLACE BEERY

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|------------------------|----------------------|
| 2 cups white cornmeal | 1 cup sweet milk |
| 2 cups graham flour | 1 cup sour milk |
| 2 cups yellow cornmeal | 2 cups boiling water |
| 1 cup molasses | 1 teaspoon salt |
| 1 teaspoon soda | |

Mix well the flour, meal and salt; add to them the boiling water. Mix the milk and molasses together, and add them to the scalded meal. Dissolve the soda in the sour milk and add it last. Turn the mixture into a covered cylindrical mold or into a covered pail, and steam it for three hours; then uncover and bake in the oven for half an hour. Slices of this bread toasted, buttered and covered with cream make a good luncheon dish.

Just naturally meant to co-star with a big pan of baked beans.



RECIPES FOR DESSERTS AND CANDY

BY

MARY PHILBIN
DOUGLAS FAIRBANKS
CISSY FITZGERALD
ESTELLE TAYLOR
MARY PICKFORD
GEORGE O'BRIEN
CARMEL MYERS
DOROTHY SEBASTIAN
ALMA RUBENS
OLIVE BORDEN
PATSY RUTH MILLER

JACQUELINE LOGAN
GLORIA SWANSON
POLA NEGRI
BELLE BENNETT
MARIA CORDA
MAY McAVOY
MARY BRIAN
CONSTANCE TALMADGE
BESSIE LOVE
FAY WRAY
ELINOR FAIR

Brown Betty

MARY PHILBIN

2 cups bread crumbs
4 apples

$\frac{3}{4}$ cup sugar
2 teaspoons cinnamon

A little butter

Grease a baking dish and line with a layer of sliced apples, sprinkle with cinnamon and sugar mixed. Then a layer of bread crumbs, with more cinnamon and sugar. Alternate apples and bread crumbs until the pan is filled, covering finally with bread crumbs. Small flakes of butter will make the pudding richer and, if you like, you may flavor with a little lemon juice. Bake in a moderate oven for forty-five minutes, keeping the dish covered until the last ten minutes of baking. Serve with hard sauce.

A good winter dessert that makes fine use of the popular and inexpensive apple. Children love it.

Lemon Pie

DOUGLAS FAIRBANKS

1 cup sugar
3 level teaspoons cornstarch
 $\frac{1}{8}$ teaspoon salt
 $1\frac{1}{2}$ cups boiling water

Grated rind of one lemon
Juice of $1\frac{1}{2}$ lemons
3 egg yolks
 $\frac{1}{2}$ level tablespoon of butter

Pastry crust

Mix sugar, cornstarch and salt in top of double boiler, add boiling water slowly and stir. Cook over the fire until boiling point is reached. Place over hot water and cook 20 minutes, stirring occasionally. Mix grated rind and juice of lemon and egg yolks, slightly beaten. Add butter and stir. Cook two minutes. Cool and turn into a cooked pastry crust. Spread meringue and bake 8 minutes in moderate oven.

Pie Crust

Mix $1\frac{1}{4}$ cups of flour and $\frac{1}{2}$ teaspoon salt. Gently rub in 4 tablespoons of butter with the tips of the fingers. Add $\frac{1}{3}$ cup cold water to make dough. Turn on floured cloth and knead two minutes. Pat with rolling pin. Lift to prevent sticking and roll out to a long rectangular piece. Spread two-thirds of it with about 3 tablespoons of butter, which has been washed in cold water to free it from buttermilk. Fold over in three layers, turn it one-quarter of the way around, pat, lift, roll, fold and turn (do this three times). Roll to fit pie plate and bake.

Mr. Fairbanks does not eat this pie before performing any strenuous athletic stunts. It is a fine happy ending for a Sunday dinner.

Super Angel Food Cake

CISSY FITZGERALD

1 cup egg whites
 $1\frac{1}{4}$ cups granulated sugar—sifted
1 cup cake flour

1 cup chopped black walnuts
 $\frac{3}{4}$ teaspoon salt
1 teaspoon vanilla

1 teaspoon cream of tartar

Pour the egg whites on a platter, add the salt and beat with a flat egg-beater until foamy. Add the cream of tartar and continue to beat until the eggs are stiff enough to hold up in peaks, but not dry. Fold in the sugar, sifted, one tablespoonful at a time. Add flavoring. Fold in the flour in the same manner as the sugar and then the nut meats. Pour in an ungreased cake tin and bake in a very slow oven, about 50 minutes, increasing slightly when the cake is almost done.

Be sure to use the very finest quality of cake flour. Ordinary flour will not be so successful. Also beware of having the oven too hot or the cake will be tough.

Montmarte Non-fattening Peach Ice Cream

ESTELLE TAYLOR

1 ordinary sized can of peaches

Apricot juice

Grind peaches into pulp, straining all juice from them into separate container. Mix peach juice with one-third apricot juice and add to peach pulp. Mix and freeze in ice cream freezer. This is sufficient for four portions.

This dish is in great vogue with the picture people who crave ice cream and are not permitted it because of added poundage. It may be eaten with an easy conscience by plump persons.

Walnut Cream Sauce

MARY PICKFORD

1 cup brown sugar
½ cup cream

½ cup chopped walnuts
1 tablespoon butter

Cook all together for five minutes.

Here is a sauce that will improve any sort of a dessert. Try it on vanilla ice cream—if you can forget the calories.

Cream Pie

GEORGE O'BRIEN

3 eggs
1 cup sugar
2 tablespoons cornstarch

1 pint hot milk
1 lump butter size of walnut
Pinch of salt

Beat the yolks of three eggs with the cup of sugar and the 2 tablespoons of cornstarch and when thoroughly mixed add to pint of milk that has been brought to the boiling point. Add a pinch of salt and butter the size of a walnut. Boil the ingredients for about five minutes and then fold in the beaten whites of eggs to the custard and pour into a baked pie shell and let the contents cool. Before serving whip one-half pint of cream and spread over the top.

The Pie Crust

1½ cups flour
½ teaspoon salt

6 tablespoons shortening
⅓ cup cold water

Sift dry ingredients together—rub in shortening very lightly with fingertips; add water slowly, just enough to make stiff dough; roll out very thin on floured board and line pan, being very careful to make pastry come well over edge of pan.

This makes a good dish for a home dinner party. Use ice water—and very little of it—in mixing the crust. All ingredients for pastry should be very cold.

Orange Ice

CARMEL MYERS

- | | |
|----------------------|--------------|
| 1 pint water | 2 egg whites |
| 1 cup sugar | 2 oranges |
| 2 teaspoons gelatine | 1 lemon |

Boil water and sugar together ten minutes. Add gelatine which has been softened with two tablespoons of cold water. Allow mixture to cool on ice. Add beaten whites of eggs, the grated orange rind, the juice of the orange and the juice of the lemon. Freeze in ice cream freezer.

A reliable stand-by and popular with women, because it isn't as fattening as ice-cream.

Southern Gingerbread

DOROTHY SEBASTIAN

- | | |
|---------------------------------|--|
| 1 cup molasses | $\frac{1}{2}$ teaspoon ground cinnamon |
| 1 cup sugar | 1 cup hot water |
| $\frac{1}{2}$ cup melted butter | 4 cups flour |
| 1 teaspoon ground ginger | $\frac{1}{2}$ teaspoon salt |
| | 1 teaspoon soda |

Stir molasses, sugar and butter together. Add hot water. Add flour, salt, soda and spices sifted together. Beat well. Bake in well greased pan in moderate oven for half an hour.

Miss Sebastian is a southern girl and she knows what she is talking about when she recommends this gingerbread.

Ice Box Cake

ALMA RUBENS

- | | |
|--------------------------|--|
| 4 tablespoons sugar | 3 eggs |
| 4 tablespoons water | 2 or 2 $\frac{1}{2}$ doz. lady fingers |
| 3 strips sweet chocolate | Whipped cream |

Boil sugar in water four minutes, then add 3 strips of chocolate cut in small pieces. Beat this mixture until it melts, and add the beaten egg yolks one at a time and heat for about ten minutes. Then pour this into the whites. Line a bread pan with waxed paper, and put a layer of lady fingers that have been split open and cover with about one-fourth of the mixture of chocolate, and do this until all of it is used. This usually makes about 3 layers. Stand this in the ice box over night and turn out on a platter when ready to serve and heap up with whipped cream, cut into slices and serve.

An excellent recipe and the housewife's delight. It's simple to prepare, especially for a company dinner. And it makes a hit with everyone.

Pineapple Charlotte

OLIVE BORDEN

2 teaspoons granulated gelatine	2 tablespoons sugar
$\frac{1}{2}$ cup cold water	Juice of $\frac{1}{2}$ an orange
$\frac{1}{3}$ cup boiling water	1 cup shredded pineapple
$\frac{1}{2}$ pint whipped cream	

Soak gelatine in cold water ten minutes. Add boiling water and sugar. Stir this until ingredients are thoroughly dissolved, then add juice of $\frac{1}{2}$ an orange and shredded pineapple. Mix well and put in ice box to cool. Before the mixture quite hardens, beat $\frac{1}{2}$ pint of cream in it and replace it in the ice box to harden. Garnish with shredded cocoanut or cherries and serve.

A fruit dessert for summer or winter. You may, of course, use canned pineapple.

Date Torte

PATSY RUTH MILLER

2 eggs	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ package dates
3 tablespoons bread crumbs	1 cup nut meats

Beat eggs slightly, add sugar, bread crumbs and baking powder. Mix well. Add dates, which have been stoned. Add nut meats. Stir to an even consistency. Place in greased muffin tins and bake in a slow oven for thirty minutes. Test to see if done. Serve with whipped cream.

A variation of a popular Hungarian cake. It is very rich and should go big with the younger set.

Brownie Cakes

JACQUELINE LOGAN

2 cups sugar	2 squares melted chocolate
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup flour
2 eggs	$\frac{1}{2}$ cup walnuts
$\frac{1}{2}$ teaspoon vanilla	

Cream sugar, butter and eggs together; add melted chocolate, flour, walnuts and vanilla. Beat well. Pour into large flat greased pan and bake in slow oven for 25 minutes. When cool cut in medium sized squares.

A hurry-up dessert for the unexpected guest. Brownie cakes are good to serve with canned fruit.

Cream Fudge

GLORIA SWANSON

1½ lbs. old fashioned brown sugar ½ pint of cream

Boil together until a soft ball forms when tried in cold water, take from fire and beat well with a wooden spoon until creamy looking and thick—pour on to a buttered dish. Just before it is cold mark into squares and when it is quite cold break into pieces.

This candy can be made in a few minutes. If you like, you can add pecan meats.

Banana Trifle

POLA NEGRI

½ cup milk	½ teaspoon salt
½ cup water	2 bananas
1 heaping teaspoon cornstarch	6 lady fingers
1 even teaspoon sugar	½ pint cream or whipped white of one egg

Slice bananas and lay them in glass dish in alternate layers with four ladyfingers split in two. Put the milk and water in a saucepan; add the sugar, salt and the cornstarch diluted in a little cold water. When it has thickened pour it over the bananas, and let it stand until cold and ready to serve, then cover the top with whipped cream, or if that is not convenient use the whipped white of one egg sweetened with one tablespoonful of sugar. Split and break in two the remaining ladyfingers, and place them upright around the edge.

Miss Negri laughs at calories when she eats this. Not for those who are overweight.

Frozen Orange Parfait

BELLE BENNETT

1½ cups orange juice	3 tablespoons boiling water
1½ cups sugar	1 pint cream
2 tablespoons lemon juice	Yolks 5 eggs
1½ teaspoons granulated gelatine	Candied orange peel
Pistachio nuts	

Mix fruit juice, sugar and yolks of eggs. Cook over boiling water until mixture thickens; then add gelatine dissolved in boiling water. Cool, freeze to a mush, add whipped cream; and continue freezing. Mould, and serve garnished with candied orange peel and pistachio nuts.

An ornamental dessert that looks as good as it tastes. Excellent for festive occasions.

Hungarian Honey Cakes

MARIA CORDA

1½ lbs. honey	½ cup candied and chopped citron
8 cups flour	peel
1 level cup sugar	3 eggs
1½ cups blanched and chopped almonds	1½ teaspoons cinnamon
½ lemon	½ teaspoon powdered cloves
	3 level teaspoons baking powder

Bring honey to a boiling point, then skim and take from fire. When cool, add one pound of the flour and set overnight in a cool place. Next day beat up eggs with sugar, add almonds, peels, spices and baking powder, grated rind and strained juice of the lemon. To this add the honey dough, mix well and add remainder of flour, or sufficient to make a dough that can be easily rolled out with a rolling pin. Take a small part of dough (leave the remainder in a cool place) roll it out thin and cut in round forms or squares. Lay on greased tins and bake in a hot oven until crisp. Repeat this process until the dough is all used.

Rich and luscious, these cakes are worth the time and patience needed to prepare them. If kept carefully covered, they will remain fresh indefinitely.

Peach Sherbet

MAY McAVOY

2 cups water	¾ cup peach pulp
1 cup sugar	Juice of one orange
	Juice of one-half lemon

Boil the sugar and water twenty minutes; let cool, add the fruit juice and freeze. Serve with slices of fruit.

Try this refreshing dessert some hot summer evening. You'll thank Miss McAvoy.

Jenny Lind Pudding

MARY BRIAN

1 doz. lady fingers	1 quart custard
1 doz. macaroons	1 cup fresh grated cocoanut
1 doz. cocoanut cakes	1 teaspoon lemon
	Extract or wine flavoring

Make a quart of soft custard, and season with one teaspoonful of lemon extract or two tablespoonfuls of wine. When cold, pour on the cakes, which have been arranged in a deep glass dish. Sprinkle the grated cocoanut over this, and serve. If you have not the fresh cocoanut use one cupful of the prepared.

Not for those on a strict diet. But a fine dessert for parties and for persons with a sweet tooth.

Grape Nut Pudding

CONSTANCE TALMADGE

3¼ cups boiling water	¼ teaspoon nutmeg
2 cups grapenuts	¼ teaspoon cloves
2 eggs	2 cups nut meats
¾ cup granulated sugar	½ cup raisins
2 tablespoons melted butter	½ cup dates
¼ teaspoon cinnamon	Pinch of salt

Pour boiling water over grapenuts. Set aside to cool. Beat yolks of eggs with sugar, spices and butter. Then add nut meats, raisins and dates. Mix all with grapenuts. Lastly fold in the beaten whites of eggs to which salt has been added. Bake in moderate oven twenty-five minutes. Serve with whipped cream.

A rich and tasty pudding that may be prepared from the ingredients in your kitchen cabinet. A good dessert for a winter night.

Pineapple Trifle

BESSIE LOVE

6 tablespoons pineapple juice	2 eggs
3 tablespoons sugar	½ pint cream
Assorted fruits	

Cook pineapple juice, sugar and eggs in double boiler until mixture thickens. Set aside to chill. Just before serving, whip cream and add. Cut fruit in small pieces—you may use oranges, pineapple, strawberries or any fruits and berries in season. Chill fruit and mix with trifle.

One of the best of the fruit desserts. You may use the juice of canned pineapples. As you see, by a choice of fruits, the dessert is practical at any season of the year.

Baked Apples with Honey

FAY WRAY

6 apples	6 tablespoons honey
Chopped pecans	

Peel and core the apples and fill centers with honey. Bake for an hour in a moderate oven. Place a little water in the bottom of the pan to keep them from burning. Sprinkle with chopped nut meats.

A wonderful variation of a wholesome and popular dessert. The honey gives the apples a delicious flavor.

Divinity Fudge

ELINOR FAIR

$\frac{1}{2}$ cup of water
 $\frac{1}{2}$ cup of Karo corn syrup
 $\frac{3}{4}$ cup of nut meats

2 cups of sugar
Whites of 2 eggs

Cook sugar, water and corn syrup together until the candy just crystallizes when tried in cold water. Pour slowly on the well-beaten egg whites, beating constantly. Add the nut meats and pour into buttered dish or pan.

Like all candy recipes, you must be careful to remove from the fire at just the right moment. Once you get the trick of it, it is easy to make.



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