

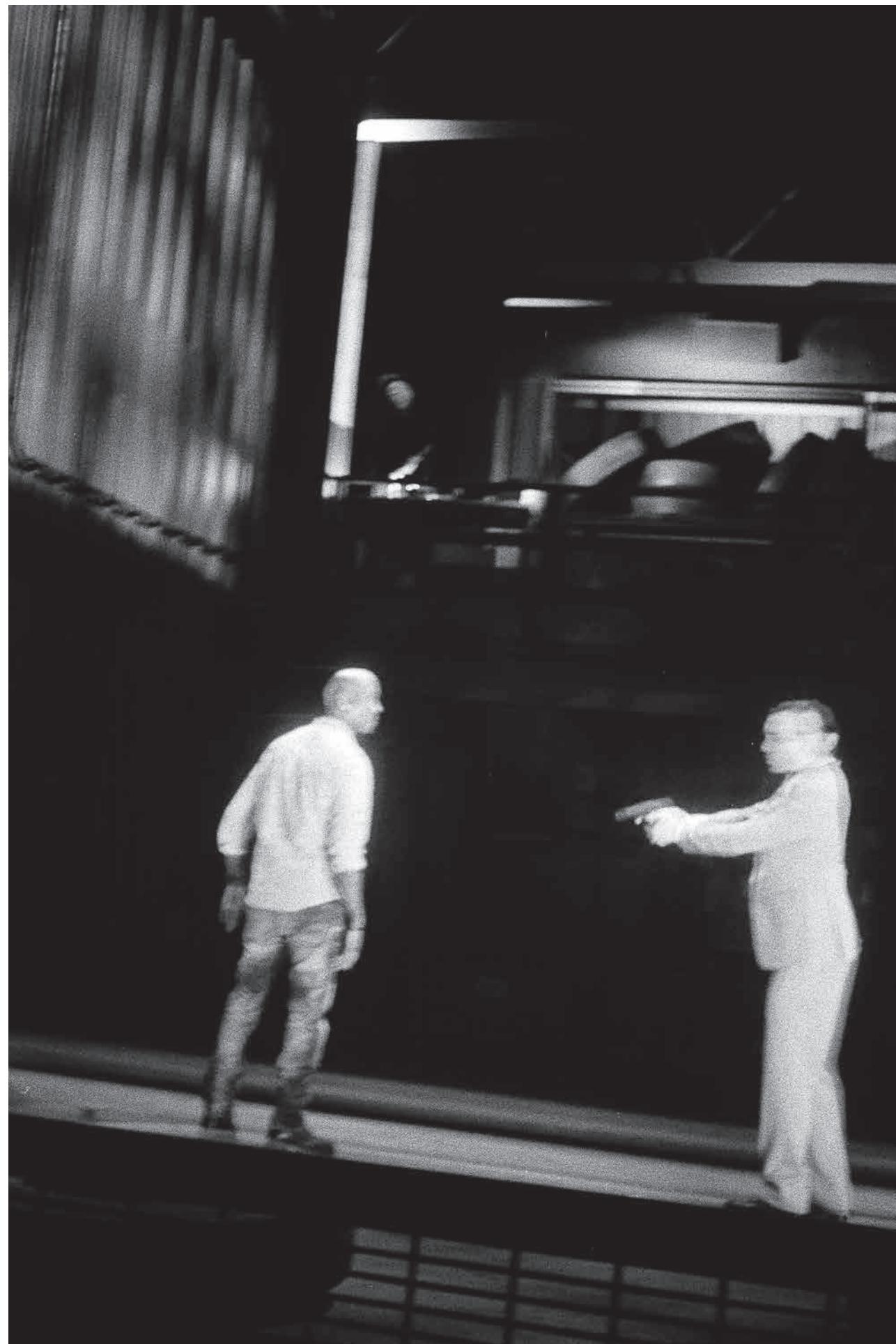
**American Photographs**

Erik Arkadi Seth

L.A.





















## COTTAGE CHEESE TORTE

Beat 5 eggs very light; take 3 heaping tablespoonfuls sugar mixed with 1 heaping tablespoonful flour; add to eggs; mix this with 1 pint cottage cheese and 1 pint table cream; cook in double boiler until very thick, stirring all the time; when cool, add juice and grated rind of 1 lemon.

## Cake

Add 1 cupful sugar, 2 teaspoonfuls cinnamon, almost  $\frac{1}{4}$  pound melted butter to 1½ boxes crushed zwieback; spread soft butter as thick as possible on bottom and sides of spring mold; pat on this, zwieback mixture; fill pan with custard; sprinkle zwieback mixture on top; bake in slow oven 45 minutes; when cold, remove sides; serve on bottom of mold.

MRS. T. J. GEARY, wife of ex-Congressman Geary (California).

## DATE TORTE

1 cupful sugar
$\frac{1}{2}$ cupful butter
1 egg
1 teaspoonful vanilla
1 teaspoonful soda
1 cupful hot water

Cream butter and sugar; add beaten egg, dates, and walnuts, chopped flour sifted with baking powder, vanilla, soda dissolved in hot water; bake in shallow pans; serve with whipped cream.

The late MISS CLARA J. SPROUL (Illinois).

## SCHAUM TORTE

6 egg whites
1 teaspoonful vinegar

Beat ingredients together for ½ hour; bake in 2-inch pan in slow oven 20 minutes; serve with bananas, strawberries, ice cream, or peaches and whipped cream.

MRS. FRANK C. KNIFFEN, wife of Congressman Kniffen (Ohio).

## SCHAUM TORTE

Whites of 5 eggs beaten stiff; beat slowly in 1½ cupfuls sugar, 1 teaspoonful vinegar, 1 teaspoonful vanilla; bake slowly in a crock for 50 minutes; when cold, remove the top, fill with fruit, put top back, then cover with whipped cream; this will serve 6 or 8 persons; grease crock, but not with butter.

MRS. BEN PAULSEN, wife of the ex-Governor of Kansas.

## SCHAUM TORTE

2 cupfuls granulated sugar  
Whites of 6 eggs  
Put sugar and whites into a mixing bowl; stir with a wooden spoon until it begins to get real white and vinegar and vanilla; stir until stiff, then round up when dropped from spoon; bake in the most shallow tin squares, butter and flour the tins, make in 2 layers; have a slow fire.

from 40 to 45 minutes; put layers together with a thick layer of whipped cream and fresh fruit such as strawberries, pineapple, peaches or ice cream.

MRS. ROLAND P. HARTLEY, wife of the ex-Governor of Washington.

## STRAWBERRY TORTE

5 egg whites, beaten to a froth
3 cupfuls granulated sugar
$\frac{1}{4}$ teaspoonful salt
1 pint cream, whipped

Beat eggs; add sugar gradually; add salt, vinegar, and vanilla; bake in a regular torte tin 1 hour in a moderate oven; when ready to serve, whip cream stiff; pile on top of torte; garnish with 1 quart of whole or unsweetened strawberries.

MRS. JOHN G. UTTERBACK, wife of Congressman Utterback (Maine).

## ZABALOND (An Italian Dessert)

Mix yolk of 1 egg, 2 teaspoonfuls sugar,  $\frac{1}{2}$  eggshell cooking sherry; beat well; this serves 1 person.

MRS. ANTHONY CAMINETTI, wife of ex-Congressman Caminetti (California).

## CHOCOLATE SAUCE

$\frac{1}{2}$ cupful white sugar
$\frac{1}{2}$ cupful brown sugar
Put cake of chocolate in the milk or water over the stove; stir until melted; add sugar; add vanilla when cool.

MRS. SAM D. MCREYNOLDS, wife of Congressman McReynolds (Tennessee).

## DATE PUDDING SAUCE

2 scant cupfuls sugar
1 egg
Cream butter and sugar; add other ingredients; cook in double boiler until thick; add any flavoring desired; beat with Dover egg beater before serving.

MRS. OSCAR E. BLAND, wife of the judge of U. S. Court of Customs and Patent Appeals.

## HARD SAUCE

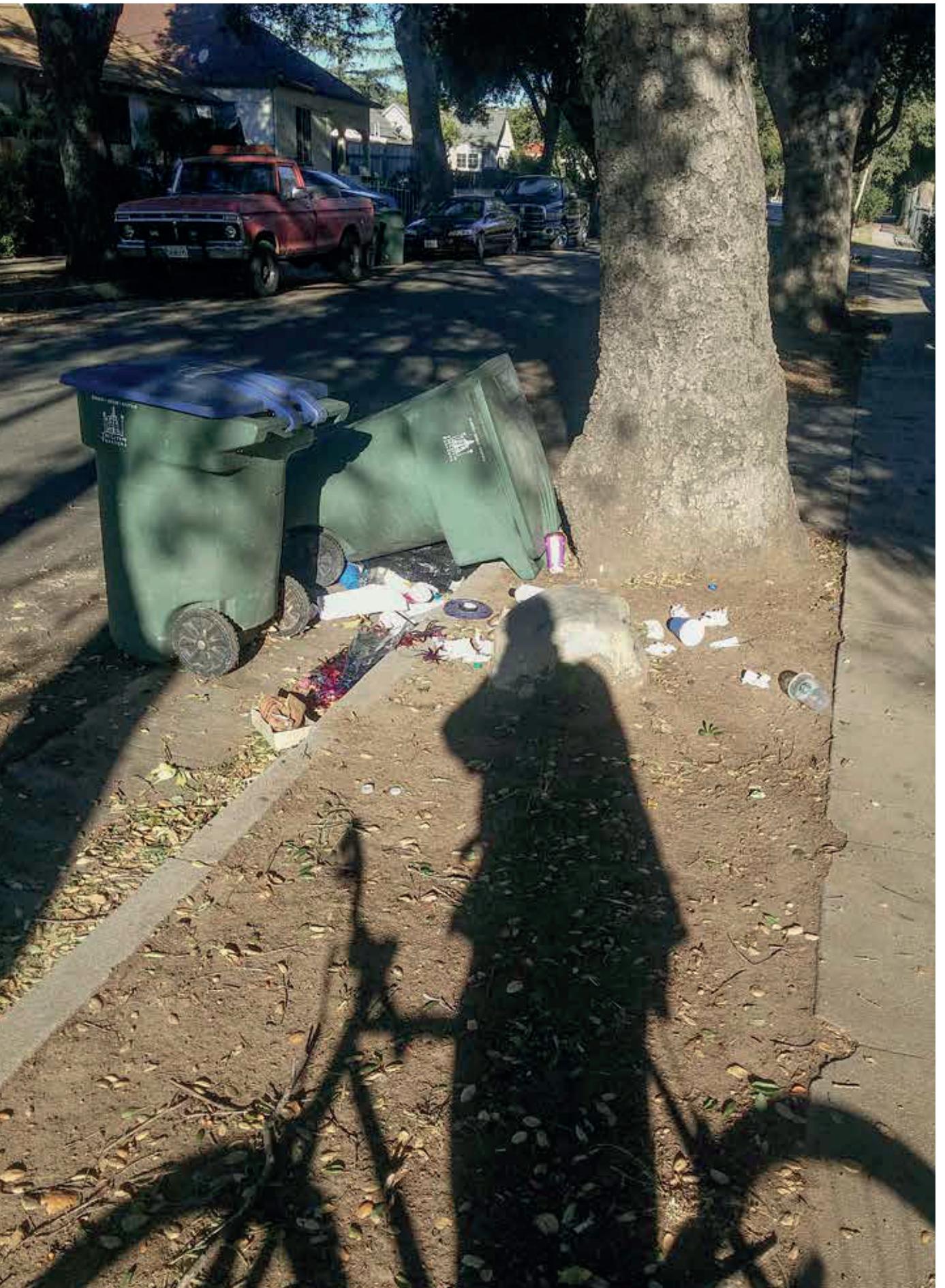
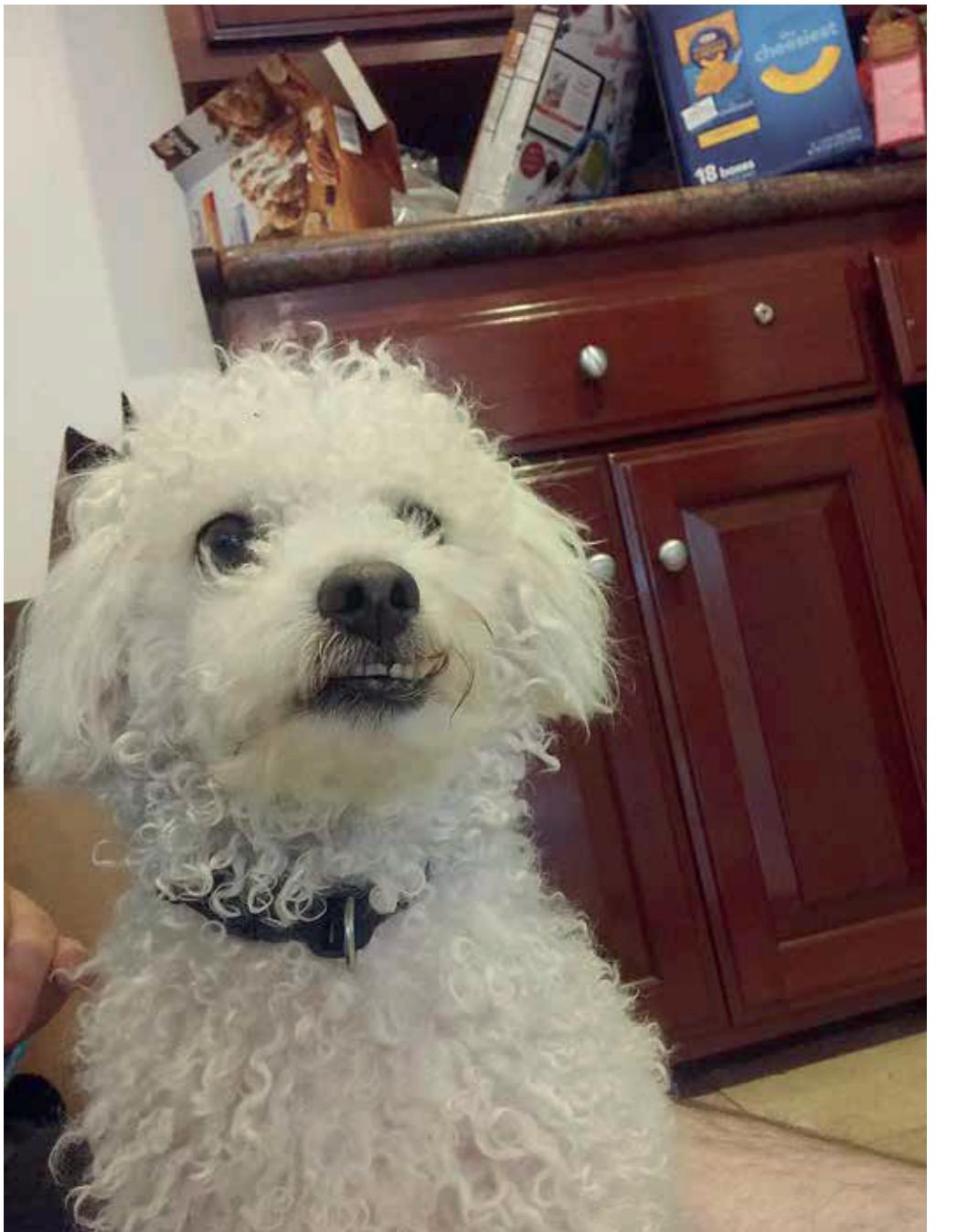
$\frac{1}{3}$ cupful butter
1 cupful powdered sugar
1 egg
Cream the butter; add sugar slowly, egg well beaten, and flavoring; beat well; chill.

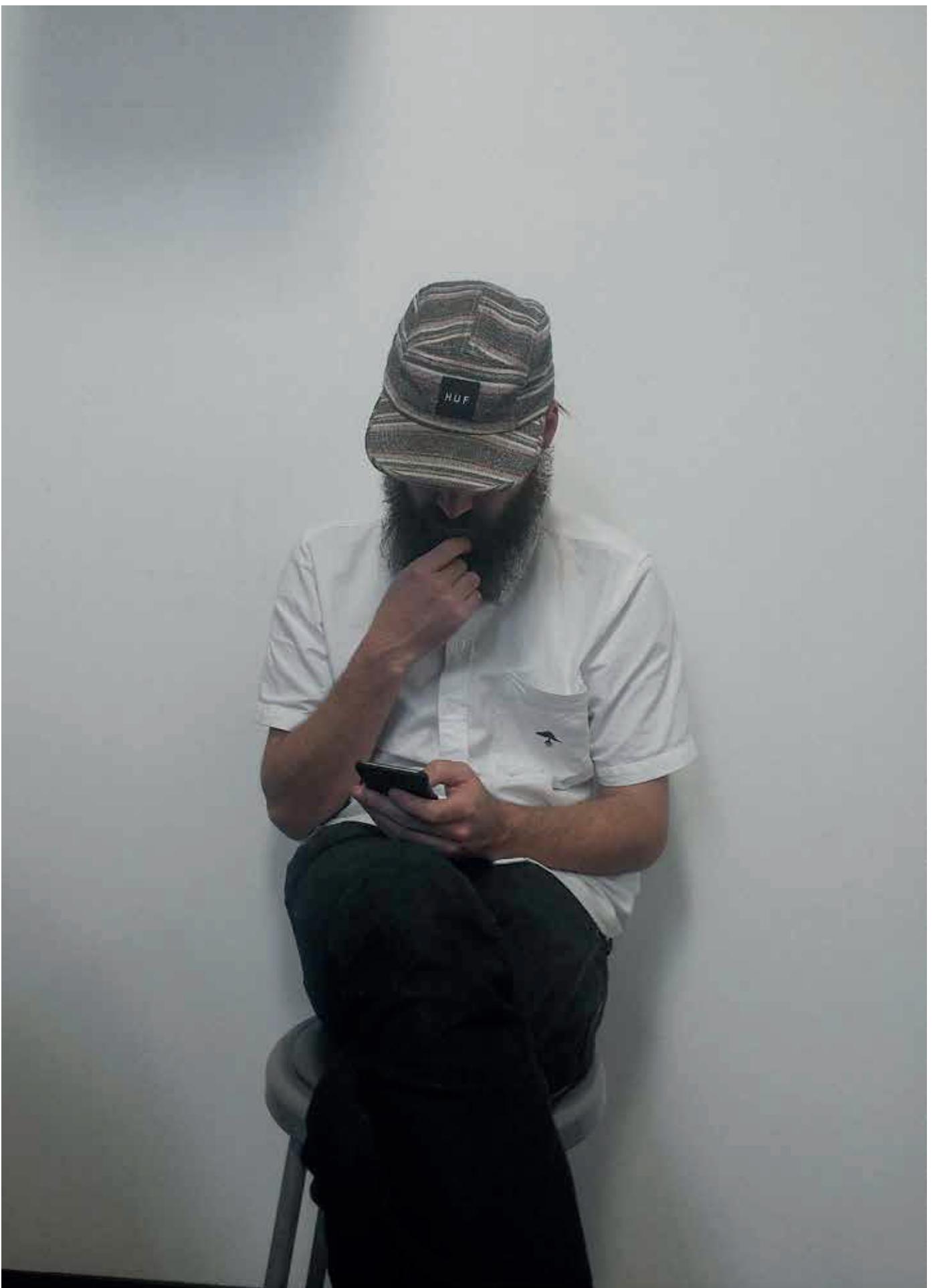
MRS. WILLIAM M. GEDDES, member of the Congressional Club.

## ICE CREAM SAUCE

1 pint can condensed milk
$\frac{1}{2}$ cupfuls sugar
Mix milk, sugar, and cocoa, and cook in a double boiler until thick; add flavoring. Black walnuts added to this before serving are very nice.

MRS. T. J. B. ROBINSON, wife of ex-Congressman Robinson (Iowa).

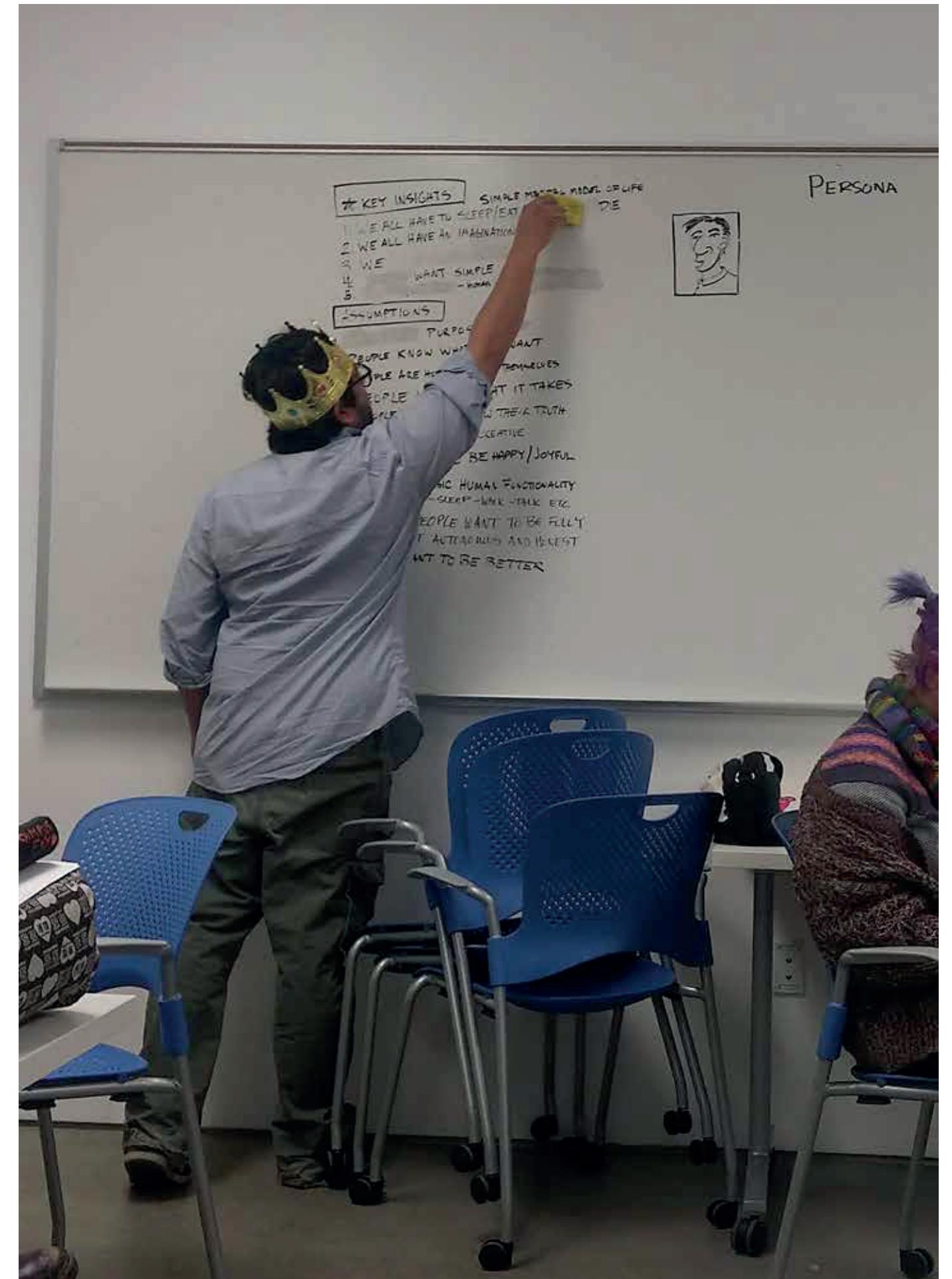


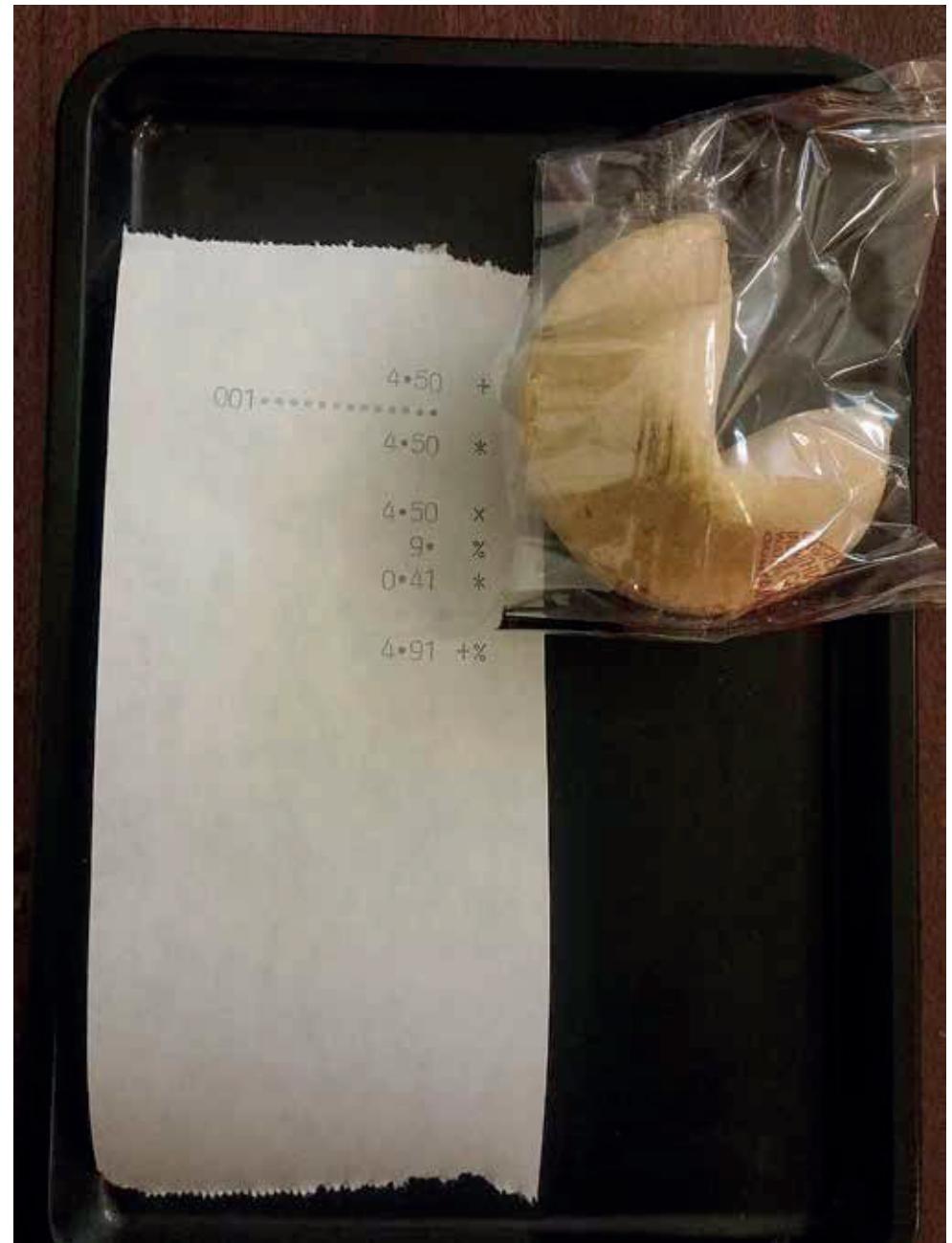




















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