

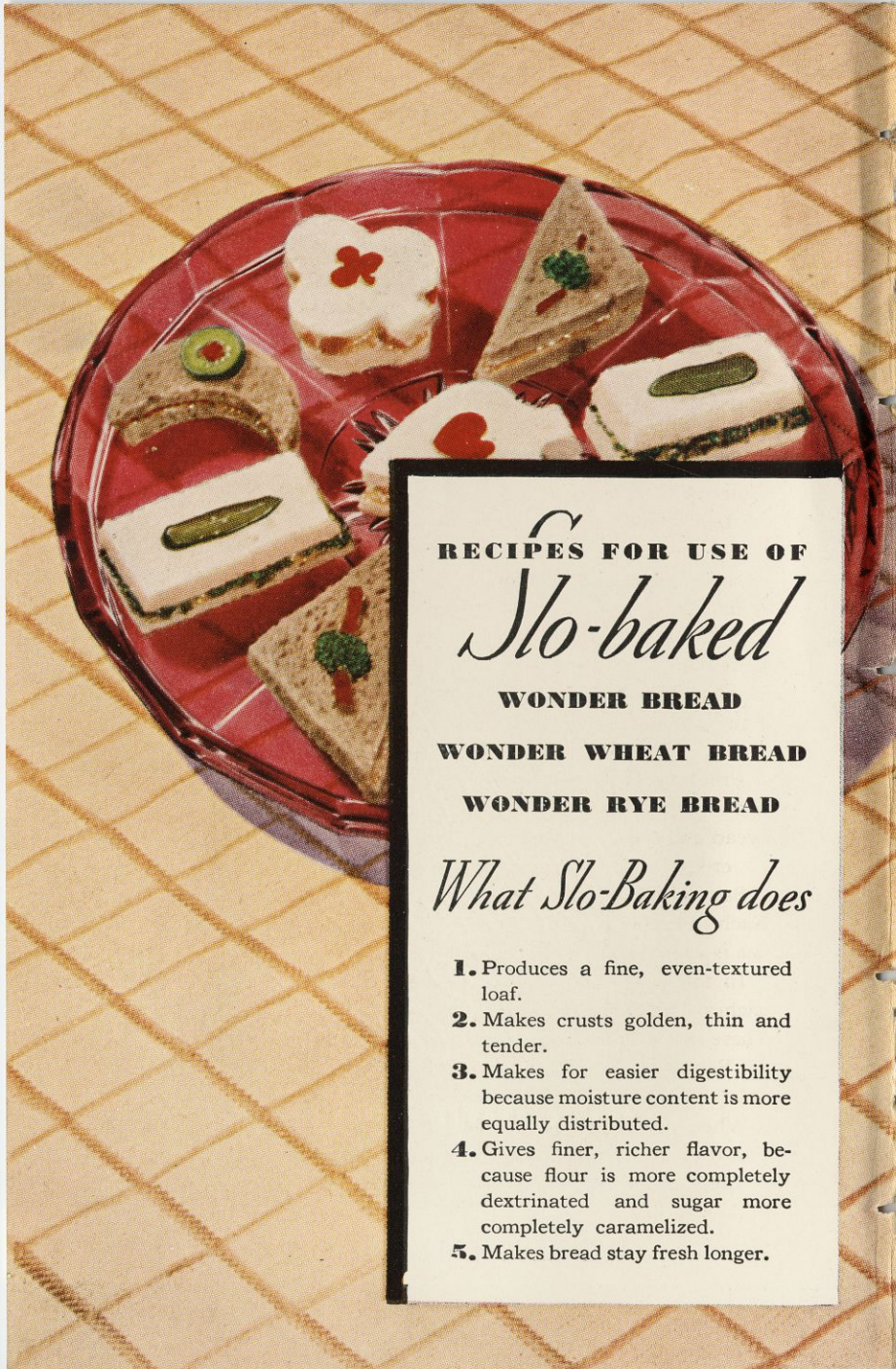


*The  
Wonder  
Book*

**OF GOOD MEALS**

WORLD'S FAIR EDITION





RECIPES FOR USE OF

*Slo-baked*

WONDER BREAD

WONDER WHEAT BREAD

WONDER RYE BREAD

*What Slo-Baking does*

1. Produces a fine, even-textured loaf.
2. Makes crusts golden, thin and tender.
3. Makes for easier digestibility because moisture content is more equally distributed.
4. Gives finer, richer flavor, because flour is more completely dextrinated and sugar more completely caramelized.
5. Makes bread stay fresh longer.

*The Food of All Nations*

*at the*

**WORLD'S FAIR**

**T**ODAY no one spot in the whole world offers the variety in food that is found at the World's Fair. Countries of Europe, Asia, Africa and South America present their own special national dishes to be tasted and judged by the World's Fair visitor.

Everywhere are found savory, tempting, unusually seasoned delicacies. Visitors enjoy trying them, and their exotic flavors make them delightful as new treats.

But with all the opportunity to try new things—taste new treats—what is it that still holds first place as the most popular of all foods served at the Fair? Why, it is that good old standby for young and old—for any hour of any day—the SANDWICH!

Probably as far back as you can remember, bread has formed a part of every meal. Bread and butter, bread and milk . . . bread spread with this and that . . . crispy, crunchy toast.

Sandwiches offer a variety found in no other food. Each new one is a delight and a surprise. Each old one is a new proof that perhaps old favorites are best.

In this little book you will find many new sandwiches—and some old ones prepared in a new way. These sandwiches and others are served at the Wonder Sandwich Terrace in the Wonder Bakery at the Fair.

When you make them at home, you can be sure that they were tested and proven by their popularity at the Fair, where they were consistently preferred to the best the world had to offer.

**CORDIALLY,**

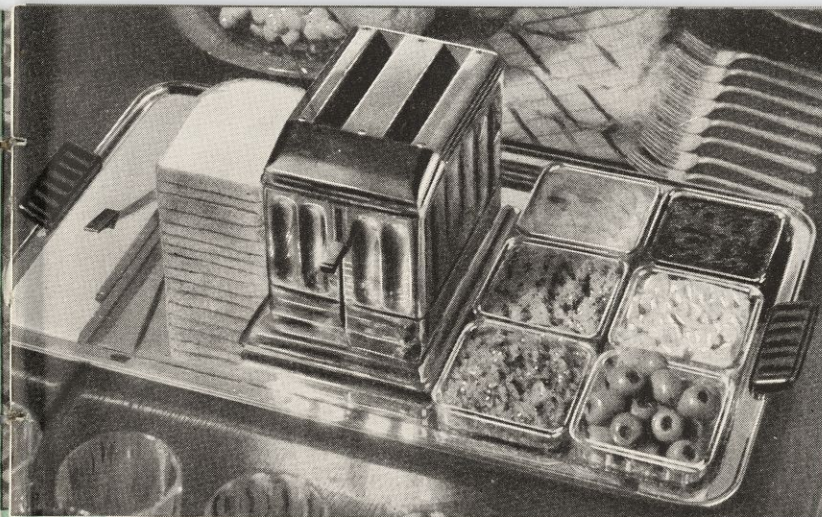
*Alice Adams Proctor*



## DINNER DISHES

### YOU'LL LOVE TO PREPARE AND EAT

Here are new and intriguing recipes for every course in a dinner. In planning your menus consult the following pages for fresh ideas. A few sample menus are given below.



### *Family Dinners*

#### MENU No. 1

Clam Juice Cocktail  
★  
\*Wonder Steak Sandwich (p.4)  
French Fried Potatoes  
★  
Lettuce with French Dressing  
★  
\*Dutch Apple Cake (page 17)  
★  
Coffee

#### MENU No. 2

Celery Soup with \*Croutons  
(page 3)  
★  
\*Wonder Meat Pie (page 5)  
Buttered Spinach  
★  
Cucumber Salad  
★  
Grapefruit Cup  
★  
Coffee

### *Sunday or Guest Dinners*

#### MENU No. 1

Anchovy Canape  
★  
Roast Chicken, \*Wonder  
Stuffing (page 7)  
Candied Sweet Potatoes  
Buttered Peas  
★  
Endive with Roquefort  
Dressing  
★  
\*Mince Pie (Filling, page 11)  
★  
Coffee

#### MENU No. 2

Cranberry Juice Cocktail  
★  
\*Swedish Pork Chops (page 6)  
Creamy Mashed Potatoes  
Broccoli  
★  
Romaine with French  
Dressing  
★  
\*Continental Fruit Torte  
(page 16)  
★  
Coffee

### OFF TO A GOOD START WITH APPETIZER AND SOUP

#### HORS D'OEUVRES AT THEIR BEST

One of the smartest ways to serve appetizers is as pictured above. Place your toaster beside the assorted tidbits. Toast slices of Wonder Bread as required and you have the best possible base for appetizers—freshly made toast. Cut toast in finger strips if desired.

Wonder Bread—because it is slow-baked—toasts a more even, golden brown and is richer in flavor.

#### CANAPES

The best base for canapes is bread, either toasted or fried. Cut Wonder Bread in small fancy shapes and fry lightly in a small amount of hot fat. Or toast slices of Wonder Bread and then cut in small shapes. Spread shapes with highly seasoned meat pastes, fish pastes; or softened butter blended with chili sauce or horseradish, or minced cress, onion or pickle; or with zestful cheese. Garnish with sliced stuffed olive, strips of pimiento, onion rings or chopped parsley.

#### CROUTONS FOR SOUP

Soups have a very definite nutritional value in daily diets. To add to their attractiveness as well as their food value, accompany them with croutons.

Croutons are small cubes of bread, lightly browned in a very slow oven, or fried in deep fat until golden brown. If desired, in making oven-browned croutons, bread may first be buttered.



## MAIN DISHES . . . QUICK, APPETIZING AND NOURISHING

Here are recipes for main dishes quickly made, new in idea, eye-appealing and nourishing. Slo-baked Wonder Bread gives them an extra fine flavor and also reduces the amount of the more expensive foods which go into their making. Canned stew may be used for Wonder Meat Pie. Canned fish for Fish Loaf.

### ★ WONDER STEAK SANDWICHES ★

2 tbsps. butter  
18 slices Wonder Bread  
1 lb. chopped steak  
salt and pepper  
2 cups fried onions  
1½ cups hot tomato sauce  
pickles

Butter bread. Shape steak into 6 thin square patties the size of bread slices. Broil steak, season and place one between each two slices of bread. On top of this put a layer of hot fried onions and cover with a third slice of bread. Place in a hot oven (475° F.) for 5 minutes. Remove, cover with hot tomato sauce and garnish with pickles. 6 sandwiches.



### ★ WONDER MEAT PIE ★

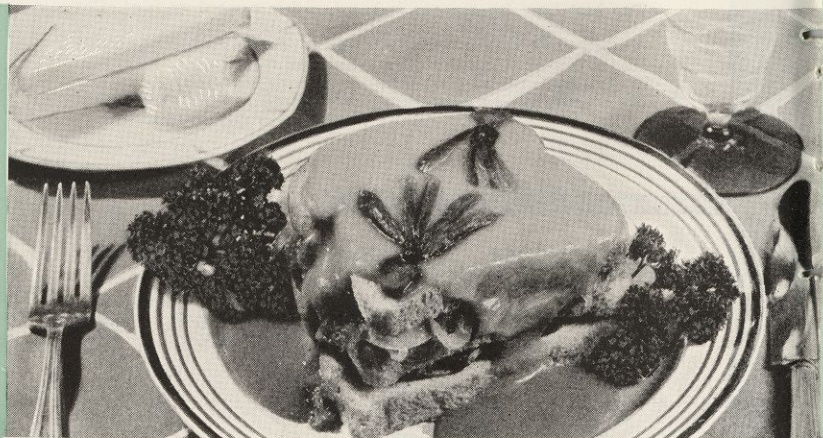
1 qt. well seasoned beef stew  
4 slices Wonder Bread  
2 tbsps. butter

Place hot stew in buttered baking dish. Cut bread in wedge shaped pieces, spread with butter. Cover stew with bread wedges, butter side up, points meeting at center. Place in a hot oven (425° F.) until brown. 6 portions.

### ★ FISH LOAF ★

2 cups flaked cooked fish  
1½ cups heavy white sauce  
½ tsp. prepared mustard  
2 tps. lemon juice  
9 slices Wonder Bread, buttered

Combine fish, white sauce, mustard and lemon juice. In greased bread pan put 2 slices of bread; cover with half the fish mixture. On this place two more slices of bread, the remainder of the fish and top with two slices of bread, butter side down. Bake, covered, in a moderately hot oven (400° F.) for 25 minutes. Unmold on hot platter, garnished with parsley. Serve in slices with hot tomato sauce if desired.





★ **SWEDISH PORK CHOPS** ★

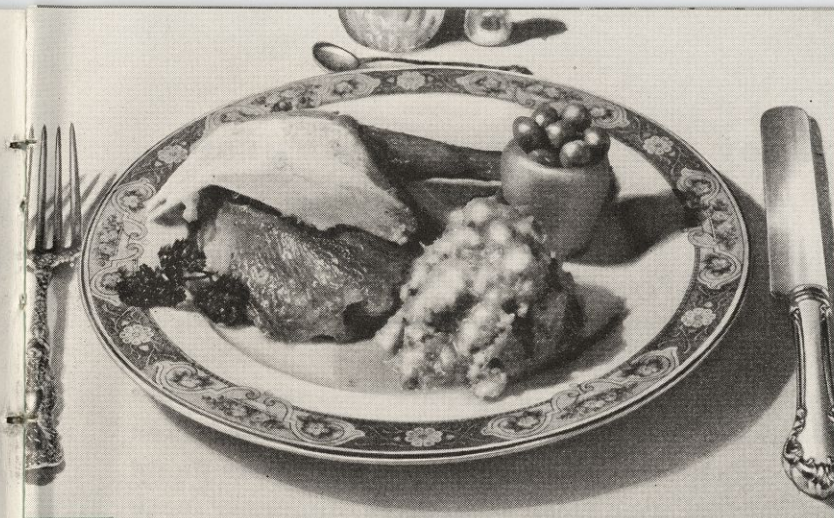
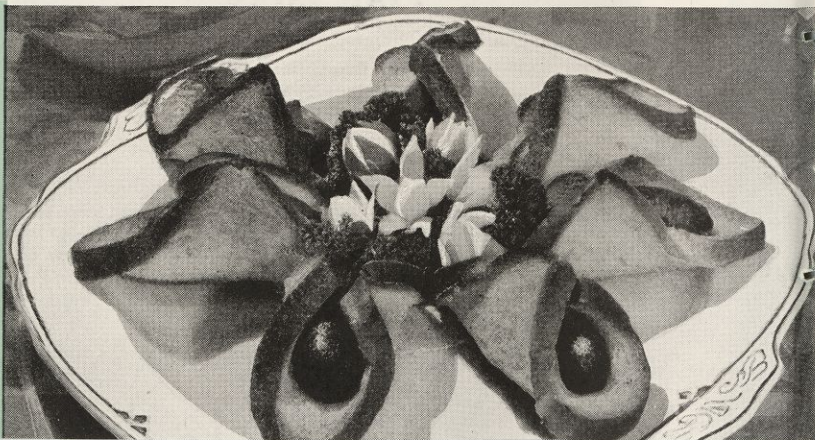
- 8 slices Wonder Bread
- 2 cups peeled and sliced apples
- ½ cup sliced onions
- 6 pork chops
- salt and pepper

Break bread in small pieces. Put in greased covered baker. Cover bread with a layer of apples, a layer of onions and season with salt and pepper. Place chops on top and season. Bake, covered, in a moderate oven (375° F.) 45 minutes. Uncover and brown. 6 portions.

★ **BLANKETED PIGS** ★

- 12 link pork sausages
- 12 slices Wonder Bread
- maple syrup
- or hot tomato sauce

Fry sausage. Wrap a slice of Wonder Bread diagonally around each sausage. Secure with toothpicks. Place on a baking dish. Brush with sausage fat and brown in a hot oven (425° F.) about 10 min. Serve hot with maple syrup or hot tomato sauce. Makes 12 pigs.



★ **Wonder Stuffing for Roast Chicken** ★

- ½ loaf fresh Wonder Bread
- ½ cup butter
- 1 tsp. minced onion
- 1 tsp. salt . . . 1 tsp. sage
- ¾ cup boiling water
- 1 tsp. grated orange rind

Crumb bread, add butter, onion, salt and sage. Pour water over all and mix thoroughly. Stir in orange rind and stuff chicken with this mixture. Roast, covered, in a moderate oven, allowing 20 to 25 minutes per lb. of weight. Add 1 to 2 cups of boiling water to pan when chicken begins to brown.

★ **Filet of Sole, Wonder Style** ★

- salt . . . 2 filets of sole or flounder (2½-3 lbs.)
- 2 tbsps. butter . . . 3 tomatoes
- 4 strips bacon, chopped
- 6 slices Wonder Bread, toasted
- 4 tbsps. chopped mustard pickle

Season fish and place in a greased pan. Dot with butter and broil until golden brown. Cut tomatoes in halves, crosswise. Cover each with bacon and broil. Spread toast with mustard pickle. On each slice place one third of one fish filet. On fish place one half tomato. Serve hot, garnished with parsley. 6 portions.



## TOP OFF DINNER WITH THESE GOOD DESSERTS

How often a dessert is included in a menu which is too rich for the children or those of weaker digestion? Here are desserts which are suitable for the whole family, simple to prepare, easy to digest and delicious to eat. Because Wonder Bread is slow-baked it never becomes soggy when combined with liquid and may be used fresh from the wrapper for these recipes.

### ★ SLICE OF BREAD PUDDING ★

6 slices Wonder Bread  
2 tbsps. butter . . . 3 eggs  
     $\frac{1}{2}$  cup sugar  
     $\frac{1}{4}$  tsp. salt  
1 tsp. vanilla . . . 1 qt. milk

Butter bread and cut slices in halves from top to bottom. Arrange in buttered pudding dish. Beat eggs slightly, add sugar, salt, vanilla and milk. Pour over bread and bake for 1 hour in a slow oven. (350° F.) 6 portions.

### ★ INDIVIDUAL APRICOT PUDDING ★

$\frac{1}{2}$  cup butter  
     $\frac{1}{8}$  cup sugar  
18 rounds of Wonder Bread  
18 halves of canned apricots

In each of 6 buttered custard cups put 1 tsp. melted butter and one half of apricot, cut side up. On apricot put 1 buttered round of bread. On bread put one mashed apricot and sprinkle with sugar. Cover with second round of buttered bread another mashed apricot and sugar and top with round of bread. Bake in a moderately hot oven (400° F.) 10 minutes. Unmold, serve warm with cream, hard sauce or apricot juice. 6 charlottes.



### ★ WONDER BREAD TART ★

$\frac{3}{4}$  cup milk  
6 slices Wonder Bread  
 $\frac{3}{4}$  cup sugar . . . 1 tsp. vanilla  
     $\frac{1}{4}$  tsp. almond flavoring  
     $\frac{1}{2}$  cup chopped nut meats  
2 tps. baking powder . . . 4 eggs

Pour milk over bread, add sugar, flavoring, nut meats and baking powder. Beat egg yolks and stir into bread mixture. Fold in stiffly beaten egg whites. Bake in two greased layer tins in a slow oven (350° F.) 40-45 minutes. Put together with custard or whipped cream. Garnish with whipped cream. Makes one 8-inch tart.

### ★ FRUIT CHARLOTTE ★

9 slices Wonder Bread  
     $\frac{1}{4}$  cup butter  
1 qt. sweetened fruit with juice  
     $\frac{3}{4}$  cup cream

Remove crusts from bread, and butter. Put 3 slices of bread in oblong dish, cover with fruit and repeat until all are used. Pour remaining fruit juice over all. Chill for several hours. Serve with whipped cream. Makes 6 portions.



★ **NUT TAFFY TART** ★

- 3 cups Wonder Bread crumbs
- ½ cup chopped nut meats
- 1½ cups molasses
- 1 tbsp. lemon juice
- 1 tsp. grated lemon rind
- pastry for one crust

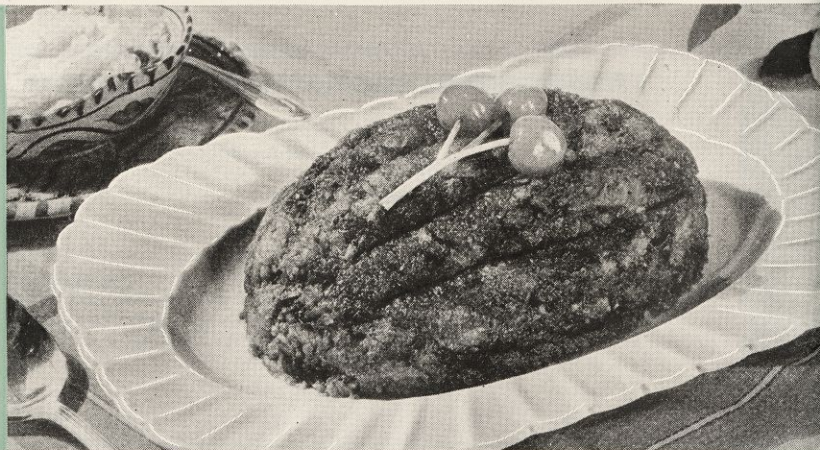
Mix together bread crumbs, nut meats, molasses, lemon juice and rind. Line 8-inch pie plate with pastry and fill with bread molasses mixture. Bake in a hot oven (425° F.) about 30 minutes. 6 portions



★ **STEAMED FRUIT PUDDING** ★

- 2 cups Wonder Bread crumbs
- ½ cup chopped suet . . . ½ cup sugar
- 2 tsp. baking powder . . . ½ tsp. salt
- 1 tbsp. grated orange rind
- 1 cup chopped dates or raisins
- ¼ cup molasses . . . ½ cup milk
- 1 tsp. vanilla . . . 1 egg, beaten

Mix first seven ingredients. Combine molasses, milk, vanilla and beaten egg and stir into first mixture. Fill a greased pudding mold two-thirds full, cover and steam for 2 hours. Serve with hard sauce or whipped cream. 6 portions.



★ **FRUIT CRUMB PIE** ★

- 1½ cups combined fruit juice (left over) and water
- 8 slices Wonder Bread . . . 1 tbsp. butter, melted
- 1 cup sugar (reserve 2 tbsps. for meringue)
- ½ tsp. salt . . . 1 lemon, juice and grated rind
- 2 eggs . . . pastry for 1 crust

Pour fruit juice over bread and with spoon break bread in small pieces and beat thoroughly. Add butter, sugar, salt, juice and rind. Stir in beaten egg yolks. Pour into pastry lined pan and bake in a hot oven (450° F.). After 15 minutes reduce heat to moderate (375° F.) and continue to bake for 20 minutes longer. Beat egg whites stiff, fold in two tbsps. sugar, spread on pie and return to a slow oven to brown lightly about 20 minutes. Makes one 8-inch pie.

★ **MOCK MINCE MEAT** ★

- 5 slices Wonder Bread
- ½ cup butter or butter substitute
- ½ cup hot fruit juice or hot water
- ⅛ cup vinegar . . . 1½ cups brown sugar
- 1 cup seeded raisins . . . 2 cups chopped apples
- ½ tsp. salt . . . ⅛ tsp. allspice
- ½ tsp. each cloves and cinnamon

Over bread and butter, pour fruit juice and vinegar. Beat and add remaining ingredients. Mix together. Line 8-inch pie plate with pastry, fill with above mixture, cover with top crust and bake for 10 minutes in a hot oven (475° F.). Reduce heat to 375° F. and continue baking for 25 minutes. Makes one 8-inch pie.



## INTERESTING LUNCHEON DISHES

### READY IN NO TIME

It will surprise you as you read these next few pages to learn how little time it takes to prepare appetizing food. Wonder Bread is very low-cost nourishment. Combine it with other foods as in these recipes, and you will have both economy and fine flavor.



#### ★ DU BARRY EGGS ★

6 slices Wonder Bread, buttered  
3 tbsps. anchovy paste  
6 hard cooked eggs  
2 cups medium white sauce  
3 tbsps. chopped parsley  
3 tbsps. butter, melted

Spread buttered bread with anchovy paste. Place in baking pan. Cover each slice with sliced egg. Cover all with white sauce. Bake in a hot oven (475° F.) about 10 minutes. Serve covered with parsley mixed with melted butter. 6 portions.

#### ★ MRS. PROCTOR'S DEVILLED CRAB ★

8 slices Wonder Bread  
½ cup cream or evaporated milk  
¼ cup butter  
1½ cups flaked crab meat (with liquor)  
salt and pepper  
½ tsp. prepared mustard  
1 tsp. Worcestershire sauce . . . paprika

Butter 6 slices of bread and place on greased baking sheet. Break 2 slices of bread in small pieces. Pour cream or milk over broken bread; work with fork and add crab and seasoning. Mix well and heap portions on buttered slices of bread. Dot with remaining butter and sprinkle generously with paprika. Bake in a hot oven (425° F.) until brown, about 15 minutes. 6 portions.

#### CREAMED FISH *in Wonder Patty Shells*

18 slices Wonder Bread . . . butter  
3 cups well seasoned creamed fish

Cut large rounds from each slice of bread. Cut smaller rounds from 12 of the large rounds, leaving 12 rings. Butter the six rounds. Make sandwiches of the twelve rings and place one sandwich ring on each round. Brush all with melted butter. Brush the small rounds with melted butter also. Place patties and small rounds on pan in hot oven (475° F.) until golden brown. Remove to warm platter, fill patties with thoroughly heated fish and cap each with one of the small rounds. Garnish with remaining rounds spread with chopped mustard pickle. 6 portions.

#### ★ SCALLOPED CHEESE ★

4 slices buttered Wonder Bread  
1 cup flaked American cheese  
2 beaten eggs . . . 2 cups milk  
1 tsp. salt . . . paprika

In buttered baking dish place slices of bread. Sprinkle with cheese and paprika. Beat eggs slightly. Add milk and salt, pour over all. Sprinkle with paprika. Bake 15 minutes in moderately hot oven (400° F.). 6 portions.





### ★ PILGRIM PIES ★

2 cups cold minced lamb  
 1 tbsp. minced parsley  
 1 tbsp. Worcestershire sauce  
 salt and pepper  
 1 cup lamb gravy, thickened  
 6 slices Wonder Bread, buttered  
 3 cups freshly mashed potatoes  
 2 tbsps. butter . . . paprika

Combine lamb, parsley, seasoning and gravy. Spread portions on each of the slices of bread. Cover each lightly with a mound of mashed potato, dot with butter and sprinkle with paprika. Place on a baking sheet and brown quickly in a hot oven (475° F.) about 10 minutes. 6 portions.

### ★ HAM AND EGGS *Au Gratin* ★

6 slices cold boiled ham  
 6 slices Wonder Bread  
 6 poached eggs  
 2 cups well seasoned medium white sauce  
 ¾ cup grated cheese . . . paprika

Broil ham in pan. Place slices of Wonder Bread in baking pan. On each place a slice of ham; on the ham, place an egg. Cover with white sauce, sprinkle with cheese and paprika. Brown lightly in a hot oven (475° F.) about 10 minutes. 6 portions.



### ★ DE LUXE BRIDGE LOAF ★

16 slices Wonder Bread . . . butter  
 2 cups minced ham  
 4 hard cooked eggs, chopped  
 ½ tsp. minced onion . . . mayonnaise  
 ½ lb. cream cheese . . . cream . . . paprika

Remove crusts and spread bread with butter. Mix ham, eggs and onion with sufficient mayonnaise to bind mixture together. Spread a portion of mixture on each slice of bread, placing one slice on top of another in a pile. Press gently together and lay stack on a waxed paper. Wrap firmly and place in refrigerator to chill. Slightly thin cheese with sufficient cream to beat fluffy. When ready to serve, unwrap loaf, coat with beaten cheese, sprinkle with paprika and garnish with lettuce and olives. To serve, cut in slices on the bias. Serves 8.

### ★ FRIED VEAL PIES ★

2 cups chopped, cooked veal  
 1½ cups heavy white sauce  
 salt and pepper  
 12 slices Wonder Bread, buttered  
 cooking fat . . . tomato sauce (optional)

Combine veal with white sauce. Season well and spread between slices of buttered Wonder Bread. Press gently together and fry in a small amount of hot fat until brown on one side. Turn and brown on the other side. serve hot with or without hot tomato sauce. 6 pies.



## NO EFFORT • • LITTLE COST • • LUNCHEON DESSERTS



### ★ CONTINENTAL FRUIT TORTE ★

5 slices Wonder Bread, buttered  
 2 cups drained canned fruit  
 1 egg, beaten . . . ⅔ cup sugar  
 1 tbsp. flour . . . ½ cup sour cream  
 ⅛ tsp. cinnamon

Cut slices of bread once diagonally. Arrange pieces touching and points to center in a large buttered pie dish. Cover with fruit. Combine beaten egg, sugar, flour, and cream and pour over all. Sprinkle with cinnamon and bake in moderately hot oven (400° F.) for 20 minutes. Makes one 9-inch torte.

### ★ COCOANUT FRUIT BETTY ★

6 slices Wonder Bread . . . 2 cups drained fruit  
 1 cup fruit juice . . . 1 cup shredded coconut  
 ½ cup brown sugar  
 ¼ cup butter, melted

Break bread in small pieces. Arrange alternate layers of bread, fruit and coconut in greased baking dish. Sprinkle with sugar and repeat layers. Pour fruit juice and butter over all and bake in a moderate oven (375° F.) for 30 minutes. 6 portions.

### ★ DUTCH APPLE CAKE ★

6 slices Wonder Bread . . . 3 tbsps. butter  
 4 cooking apples peeled and cut in sections  
 ½ cup brown sugar . . . cinnamon  
 ½ cup powdered sugar . . . hot water  
 1 tsp. vanilla

Cover a well buttered biscuit pan with generously buttered slices of Wonder Bread. Cover with overlapping sections of apple. Sprinkle plentifully with brown sugar. Dot with butter. Sprinkle with cinnamon. Bake in a moderate oven (375° F.) until the apples are tender. Spread while hot with icing made as follows: Mix powdered sugar with enough water to make a spreading mixture and add vanilla. 6 portions. Good hot or cold

### ★ HONEY-WHEAT-FRUIT DESSERT ★

6 slices Wonder Wheat Bread, buttered  
 1 cup drained crushed pineapple  
 ⅔ cup honey

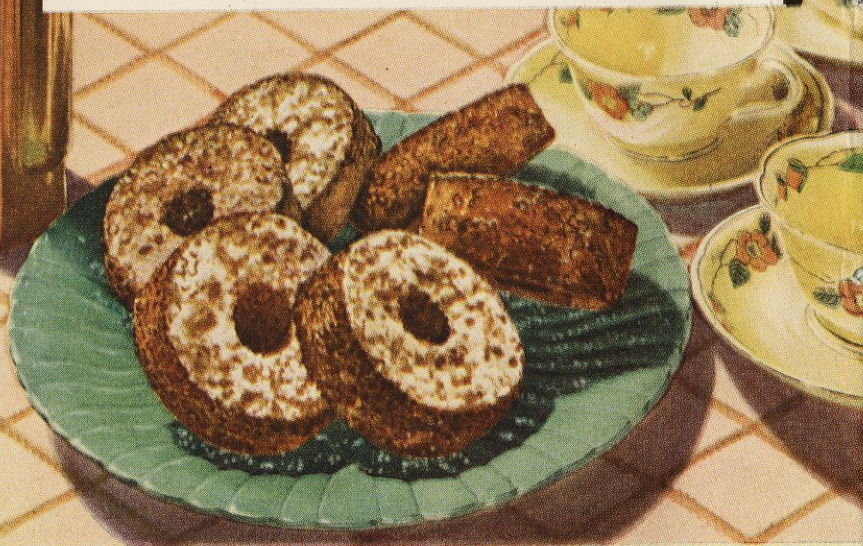
On buttered slices of Wonder Wheat Bread spread pineapple and cover with honey. Place on greased tin and bake in a hot oven (475° F.) for 10 minutes or until lightly browned. Chopped nut meats may be sprinkled on top of prepared dessert before baking if desired.



## BREAKFASTS

### WORTH GETTING UP FOR

Serve these good breakfast dishes and you'll find the family up and doing. With every breakfast you'll want toast, of course. Wonder Bread toasts a beautiful even golden brown from crust to crust and has a richer, more nutlike flavor. Slo-baking is responsible for this better toasting quality as well as making possible some of the unique dishes described in these pages.



### ★ WONDER CRULLERS ★

12 slices Wonder Bread  
 2 eggs, slightly beaten  
 $\frac{1}{2}$  cup milk . . . 2 tbsps. sugar  
 $\frac{1}{2}$  tsp. vanilla  
 few grains nutmeg

Cut cruller shapes from slices of bread. Mix remaining ingredients. Dip crullers in mixture and fry in deep hot fat (385° F.) until golden brown. Drain on soft paper and dust generously with powdered sugar. Makes 12 crullers.

### ★ FRENCH TOAST ★

FRENCH TOAST is a treat in itself, dusted with sugar or served with jelly. But it has further uses as a base for fruit or creamed chipped beef, or, topped with a spoonful of jelly, it makes a fine garnish for fried chicken. To make French Toast beat 3 eggs with  $\frac{1}{2}$  tsp. salt and 2 tbsps. sugar and combine with 1 cup milk. Dip 6 slices of Wonder Bread in this mixture and fry in a small amount of hot fat until brown on one side. Turn and brown the other side.

### ★ MILK TOAST ★

Place 6 slices of buttered toast in a dish. Over it pour 1 pint of scalded milk, adding sugar or salt as desired. Thin white sauce may be used in place of milk. Cinnamon may be added to the sweetened milk toast.

### ★ HOT BREAD ★

Remove from wrapper required number of slices. Place on pan, in upright stack, crust slice on top. Set in a hot oven (475° F.) for 5 minutes. Serve hot in folded napkin. Good for any meal.

Hot Bread is delicious with butter and marmalade for afternoon tea.

### ★ APPLE WAFFLES with SAUSAGES ★

2 cups hot milk . . . 8 slices Wonder Bread  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup butter . . . 2 eggs  
 $1\frac{1}{2}$  cups finely chopped cooking apples  
 5 tps. baking powder  
 $1\frac{1}{2}$  lbs. sausage meat

Pour milk on bread, salt and butter. With spoon break bread in pieces and beat thoroughly. Stir in well beaten eggs, apples and baking powder. Bake in a pre-heated waffle iron until golden brown. Meanwhile shape sausage meat in small, thin cakes and broil. Place one meat cake on each waffle and serve with sausage gravy and maple syrup. 6 servings.



★ **BREAD GRIDDLE CAKES** ★

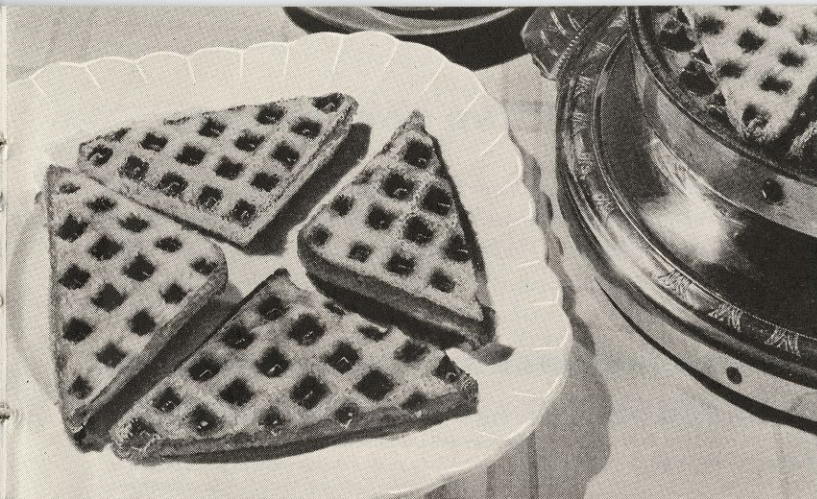
2 cups scalded milk  
9 slices Wonder Bread  
 $\frac{1}{4}$  cup butter or butter substitute  
2 eggs . . .  $\frac{1}{2}$  tsp. salt  
3 tps. baking powder . . . 1 tbsp. sugar

Pour milk over bread and butter, break bread with spoon and beat until smooth. Add beaten eggs, salt, baking powder and sugar and beat again. Bake on hot griddle. 18 cakes.

★ **EGGS ROYALE** ★

12 slices Wonder Bread  
2 tbsps. butter  
6 strips bacon  
6 eggs . . . salt and pepper

Cut bread into rounds as large as slice permits and spread with butter. Arrange each two rounds as a sandwich. Wrap a piece of bacon tightly around the edge of each so that the bacon forms a collar extending a little above the bread. Fasten the overlapping end with a toothpick. Place on a baking sheet and break a raw egg in the center of each piece of bread. Bake in a hot oven (475° F.) until bacon is browned and eggs set. 6 portions.



★ **WONDER WAFFLES** ★

12 slices Wonder Bread  
 $\frac{1}{2}$  cup butter  
3 tbsps. sugar . . . 1 tsp. cinnamon

Butter bread and make into sandwiches with sugar and cinnamon filling. Press firmly together. Cut off crusts and cut each sandwich in halves from corner to corner. Brush outsides of sandwiches with softened butter and bake in a pre-heated waffle iron until golden brown. Serve with jelly or maple syrup. 12 individual waffles.

To use Wonder Waffles as a base for fried chicken or creamed foods, omit sugar and cinnamon and prepare as above.

★ **Kippered Herring and Scrambled Eggs** ★

6 eggs, slightly beaten  
2 tbsps. butter . . . salt and pepper  
1 can kippered herring  
12 slices Wonder Bread toasted . . . parsley

Scramble eggs in butter and season. Drain and heat herring. Place a portion of egg on each of six slices of toast. Cut remaining slices of toast from corner to corner, both ways, making triangular pieces. Arrange four triangles around each egg-covered slice of toast, having crusts touch the whole slice. Arrange herring on triangles. Garnish with parsley and serve immediately. 6 portions



## STUFFINGS AND FORCEMEATS

The day of stale bread for stuffings is past since the development of slo-baking. *Fresh* slo-baked Wonder Bread makes the lightest, fluffiest and best tasting of stuffings. *Fresh* bread is always better than stale. This better flavor is particularly evident in Wonder Bread stuffings.

### ★ OLD-FASHIONED TURKEY STUFFING ★

Crumb loaf of *fresh* Wonder Bread. Mix with  $1\frac{1}{2}$  cups boiling water, 1 cup butter, 1 tbsp. minced onion, 1 tbsp. salt, 1 tbsp. sage and the minced chopped giblets. Add 1 cup finely cut celery if desired. *Variation:* Substitute  $\frac{1}{2}$  lb. sausage meat in place of butter.

### ★ CHICKEN STUFFING ★

Crumb  $\frac{1}{2}$  loaf of *fresh* Wonder Bread. Mix with  $\frac{3}{4}$  cup boiling water,  $\frac{1}{2}$  cup butter, 1 tsp. minced onion,  $1\frac{1}{2}$  tsps. salt,  $1\frac{1}{2}$  tsps. poultry seasoning. *Try these variations:* (1) add  $\frac{3}{4}$  cup lightly fried sliced mushrooms; (2) substitute  $\frac{1}{2}$  cup lightly fried cubes of salt pork in place of butter.

### ★ PORK STUFFING ★

Crumb  $\frac{1}{2}$  loaf of *fresh* Wonder Bread. Combine with 2 cups peeled, chopped cooking apples and  $\frac{1}{2}$  cup finely sliced onions. Season to taste with salt and pepper.

### ★ CRANBERRY STUFFING ★

Crumb 8 slices *fresh* Wonder Bread and combine with 1 cup cranberries, 2 cups diced cooking apples and  $\frac{1}{2}$  cup sugar.

### ★ FISH STUFFING ★

Crumb 8 slices *fresh* Wonder Bread. Combine with  $\frac{3}{4}$  cup tomato juice,  $\frac{1}{4}$  cup finely sliced onions,  $\frac{3}{4}$  tsp. salt and  $\frac{1}{4}$  tsp. pepper.

### ★ FORCEMEATS ★

Used for stuffing green peppers, tomatoes, pimientos, cabbage, egg plant, squash, etc. For this purpose use *fresh* Wonder Bread crumbed fine and mix with other flavorful ingredients such as cheese, chopped nuts, minced onion, chopped meats, chopped celery, etc. Moisten bread with stewed tomatoes, stock or water. Season to taste.

## SCALLOPED DISHES

Often in the refrigerator are stored portions of good food too small to serve the family. From these, in combination with Wonder Bread, delicious scalloped or casserole dishes may be made. Fish, vegetables or meats may be utilized as follows:

### ★ General Rule for Scalloped Dishes ★

Into two cups well seasoned thin white sauce stir 1 cup of cooked flaked fish or chopped meat or cooked vegetables cut small. Cover bottom of greased baking dish with finely crumbled Wonder Bread. Cover with layer of creamed food. Repeat layers until all is used, having bread on top. Dot with butter, sprinkle with 1 tbsp. grated cheese (if desired) and paprika. Bake in moderately hot oven (400° F.) until brown, about 15 minutes. White sauce may be onion flavored. For fish scallop, flavor white sauce with  $\frac{1}{2}$  tsp. prepared mustard, 2 tsps. lemon juice.

### ★ TO MAKE CROQUETTES ★

Combine equal parts of finely crumbled Wonder Bread and finely chopped meat or flaked fish; moisten with enough tomato juice, stock or milk to make a stiff mixture, and season with minced onion, salt and pepper. Add 1 beaten egg for each 2 cups of mixture. Shape, dip in beaten egg and finely rolled dried bread and again in egg. Fry in deep hot fat (385° F.) 1 to 2 minutes.

### ★ STEAMED PUDDINGS ★

While steamed puddings take some time to cook, they are quickly prepared, delicious to eat and require no attention during cooking. Use Wonder Bread, finely crumbled, in any steamed pudding recipe calling for bread. Try this one: STEAMED FIG PUDDING. Force 3 ozs. beef suet and  $\frac{1}{2}$  lb. figs through food chopper and work with the hands until creamy. Pour  $\frac{1}{2}$  cup milk over  $2\frac{1}{2}$  cups Wonder Bread crumbs, add 2 well-beaten eggs, 1 cup sugar,  $\frac{3}{4}$  tsp. salt and 1 tsp. grated orange rind. Combine mixtures. Partly fill a greased mold, cover tightly and steam for three hours. Serve with hard sauce or whipped cream.



## THE WITCHERY OF SANDWICHES

Witchery, according to the dictionary, means irresistible influence. There's no doubt that sandwiches may be irresistible when well made. There are several important factors in making good sandwiches.

1. Use *fresh* slo-baked bread. It tastes as much better in a sandwich as it does when eaten alone.
2. Remember that you are using *two* slices of bread in making a sandwich; therefore put in a generous amount of filling.
3. Spread slices of bread to the very edge. It's disappointing to think you are eating a sandwich and find part of it without filling.
4. Have fillings moist. Nothing is less pleasant than choking on a dry sandwich. With sliced meats add chili sauce, chow chow, horseradish, ketchup, or mint or currant jelly. With sliced cheese add mustard, jelly or jam, a leaf of lettuce and a spread of mayonnaise.
5. Combine fillings for either contrast or blend of flavor.
6. Vary the kind of bread according to the filling.  
*Rye* with cheeses, wursts, sliced onions, ham, sardine and onion.  
*Wheat* with peanut butter, jellies or jams combined with cream cheese, cream cheese and nut, cream cheese and fruit, banana and peanut butter, or cole slaw.  
*White bread* with almost any filling desired.
7. Cut sandwiches in size easy to handle—from corner to corner, one way or both—thus having crust equally distributed and filling at every point.



## TO PLEASE A MAN'S TASTE

In our zeal to feed men salads, don't let's forget how the masculine eye brightens at the sight of good Rye Bread Sandwiches. Above is pictured a plate of Wonder Rye Sandwiches prepared for a group of men. Notice that the sandwiches are cut in generous size, that the liverwurst, ham, sardines and cheese extend invitingly slightly beyond the bread slices. See also, the garnish of onion rings and sliced dill pickles. No man could resist such sandwiches. And here are some other suggestions for Wonder Rye Sandwiches:

1. Good old combination—Swiss cheese and ham.
2. A favorite—Cold roast beef with horseradish.
3. Fine with beer—Cole slaw and fried lengthwise halves of frankfurters.
4. Zest for the palate—Roquefort cheese with minced onion.
5. For fish lovers—Salmon blended with mayonnaise.
6. For the smoked fish devotee—Sliced smoked salmon.
7. An old-time number—Fried ham and egg.
8. For the epicure—Liverwurst and thinly sliced onion.



## HOT SANDWICHES

Many a good economical meal can be made of hot sandwiches. A platter containing the required number, garnished attractively, is always eye-appealing and sure to prove filling and satisfying. Use three slices of bread or toast and fill with any combination of food that would taste good if served by itself. Gravy or sauces—hot and well seasoned—may be served over the sandwiches.

### ★ BOSTON SANDWICH ★

Between Wonder Bread slices one and two put a portion of heated baked beans. Between slices two and three put a slice of broiled (cooked) ham. Serve with hot tomato sauce.

### ★ HOT VEGETABLE SANDWICH ★

Between Wonder Bread slices one and two put a portion of heated creamed carrots and peas. Between slices two and three, put drained asparagus tips. Place on baking sheet. Cover with 2 cups white sauce, sprinkle with  $\frac{1}{2}$  cup grated cheese and a dash of paprika. Bake in a hot oven (475° F.) until cheese is melted and lightly browned.

### ★ HOT PORK SANDWICH ★

Between Wonder Bread slices one and two put slices of cold roast pork. Repeat between slices two and three. Place in a very hot oven for 10 minutes. Serve covered with thin cranberry sauce and garnished with parsley.

### ★ GRILLED FISH SANDWICH ★

Between Wonder Bread slices one and two put a fried fish filet. Between slices two and three put broiled tomato slices. Serve covered with a hot lemon flavored white sauce and garnish with chopped parsley.

## WONDER WHEAT BREAD SANDWICHES

Here is a genuine treat—Sandwiches made with Wonder Wheat—the bread that “tastes like cake.” It’s a balanced blend of wheat and whole wheat—non-irritating to the digestive tract, easy to digest, highly nourishing and with a “more-ish” flavor.

Try these specially described sandwiches and—of course, use Wonder Wheat for any of your favorite fillings.

### ★ Wheat-Prune-Nut Sandwiches ★

On 6 slices of buttered Wonder Wheat Bread spread cooked prune pulp mixed with chopped nut meats. On 6 other slices spread cream cheese. Put each cheese spread slice on one prune covered slice. Press gently together and cut once from corner to corner.

### ★ Wheat-Banana-Honey Sandwiches ★

On 6 slices of buttered Wonder Wheat Bread put thin lengthwise slices of banana. Spread bananas with honey. Cover each with a second slice of buttered Wonder Wheat.

### ★ Fruit and Nut Slaw Sandwiches ★

Combine  $1\frac{1}{4}$  cups finely shaved cabbage with 2 tbsps. mayonnaise and 2 tbsps. chili sauce and season to taste. Add  $\frac{1}{2}$  cup diced banana and  $\frac{1}{2}$  cup chopped salted peanuts. Put mixture between buttered slices of Wonder Wheat. Makes 6 full-sized sandwiches.

### ★ LUNCHEON SPECIAL ★

Spread 6 buttered slices of Wonder Wheat Bread with peanut butter. On this place thin slices of banana. Cover each prepared slice with a second buttered slice of Wonder Wheat.



## WHAT IS A CLUB SANDWICH?

**Don't fall into the way of thinking that a club sandwich must be made of chicken, ham, lettuce, tomatoes and mayonnaise. Of course one kind of club sandwich is. But there are almost as many other kinds possible as there are food combinations.**

Each club sandwich requires 3 slices of buttered toast. Have toast piping hot—freshly made. Assemble the sandwich as quickly as possible and serve at once. Try these combinations:

1. Baked beans mashed with horseradish between slices one and two, broiled ham between slices two and three. Garnish with pickles.
2. Chopped salted almonds and chopped chicken between slices one and two; lettuce, sliced tomato and mayonnaise between slices two and three.
3. Hot creamed chicken between slices one and two, fried mushrooms between slices two and three.
4. Cold pork between slices one and two, fried apples between slices two and three.
5. Cold lamb between slices one and two; asparagus tips, lettuce and mayonnaise between slices two and three.
6. Broiled sardines between slices one and two; lettuce, tomato and mayonnaise between slices two and three.
7. Cold veal and broiled bacon between slices one and two; lettuce, tomato and mayonnaise between other two slices.

## SOMETHING NEW IN FILLINGS

Recently a delicious sandwich was served in a small out-of-the-way restaurant. The man in charge was complimented upon it and he replied: "I am the 'pessessor' of sandwiches. I study ways to make good tasting hot sandwiches and my secret is that I always use a fried patty as the filling." Here are some of his patty-filling recipes:

### ★ Western Sandwich ★

In a large frying pan, over low flame, put 3 tbsps. butter, 3 tbsps. minced onion and 1 cup chopped ham. Beat 4 eggs with  $\frac{1}{4}$  cup of water and pour eggs over ham and onion. Cook until eggs are barely set. Place portions between buttered slices of Wonder Bread. Makes 6 sandwiches.

### ★ Scrambled Egg and Sausage Sandwich ★

Pan-fry  $\frac{1}{2}$  lb. sausage meat, breaking it in small pieces while cooking. Pour off most of the fat, add to sausage 4 eggs, slightly beaten with 4 tbsps. water and cook over low flame, stirring with fork during cooking. When of custard consistency, put portions between buttered slices of Wonder Bread. Makes 6 sandwiches.

### ★ Liver and Bacon Patty Sandwich ★

Dice 6 slices of bacon and lightly fry in large frying pan. Add 1 cup diced cooked liver and 1 tsp. minced onion. Over it pour 4 eggs, well beaten, with 4 tbsps. water. Cook over low flame until set. Put portions between buttered slices of Wonder Bread. Makes 6 sandwiches.

### ★ AND SOMETHING NEW FOR CHILDREN ★

With animal cookie cutters (may be purchased for a few cents) cut bears, chickens and rabbits from slices of Wonder Bread. Spread with butter, sugar and cinnamon; or with butter, cheese and paprika, and toast under the broiling flame. Or, first toast the shapes and then spread with jam, peanut butter or cream cheese.



## GOOD POPULAR SANDWICH FILLINGS

**MEATS** Cold lamb with grape jelly . . . sliced chicken with currant jelly . . . cold turkey with cranberry jelly . . . cold pork with apple butter . . . roast beef with chow chow . . . corned beef with mustard pickle . . . pot roast with chili sauce . . . chopped roast pork with chopped raw apple . . . tongue with mustard . . . bacon and cheese.

**FISH** Salmon with mayonnaise . . . sardine with onion . . . lobster with chopped celery and tartar sauce or mayonnaise . . . fried oyster with catsup . . . shrimp and pineapple with mayonnaise . . . fried fish filets.

**VEGETABLES** Asparagus tips with lettuce and mayonnaise . . . onion, cucumber and mayonnaise . . . uncooked beet, green pepper and celery, finely chopped, seasoned with salt and pepper and blended with mayonnaise . . . scraped raw carrot, chopped celery, crushed pineapple, salt and mayonnaise.

**FRUITS** Pineapple and cream cheese . . . mashed drained apricots and banana . . . prune pulp, chopped nuts and banana . . . chopped canned pears, cream cheese and chopped nuts . . . any fresh fruit, cut small and drained, combined with cream cheese or cut marshmallows.

**NUTS** Peanut butter with bananas, or raisins, or with jam, or with chopped pickles and Worcestershire sauce . . . pecans with dates . . . Brazil nuts with cream cheese . . . peanuts with celery and mayonnaise . . . peanuts with bananas . . . chopped almonds with minced chicken.

**CHEESE** Cream cheese softened with cream, combined with chopped mint leaves . . . flaked American cheese combined with chopped stuffed olives . . . cream cheese with marmalade . . . cream cheese softened with orange juice combined with a small amount of grated orange rind.

**EGGS** Fried, alone, or with bacon or ham . . . chopped cooked eggs with mayonnaise . . . chopped hard cooked eggs, chopped celery, lettuce and Russian dressing . . . chopped hard cooked eggs, liverwurst and mayonnaise.



### ★ PETITE CLUB SANDWICHES ★

Make 6 three-layer sandwiches of buttered Wonder Bread toast. Between slices one and two spread a mixture of coarsely chopped chicken and broiled bacon blended with chicken gravy or mayonnaise. Between slices two and three spread well seasoned finely cut tomatoes and shredded lettuce, blend with mayonnaise. Remove crusts. Cut each sandwich into three equal sized strips. Serve with stuffed olives.

## SOME SPECIAL SANDWICH RECIPES

### ★ CHEESE DREAMS ★

Spread soft American cheese between buttered slices of Wonder Bread. Toast. Stiffly beaten egg white may be mixed with the cheese. The sandwich is then toasted in the oven.

### ★ FRIED SANDWICHES ★

Between buttered slices of bread, spread any of the following fillings, press gently together and fry in a small amount of hot fat, browning first on one side and then on the other. *Fillings:* Finely chopped meat of any kind, moistened slightly with gravy, white sauce or chili sauce . . . Cheese . . . Chopped raw apple and raisin . . . Mince meat . . . Banana and apricot. *To make French style Fried Sandwiches*, dip sandwiches, before frying, in a mixture of milk and beaten egg in the proportion of 1 egg to  $\frac{1}{2}$  cup of milk.



## ★ HOSTESS CAKE ★

THE MAKERS of Wonder Bread also bake the famous Hostess Cakes. The same high standards that have made Wonder Bread the favorite in thousands of homes govern the production of Hostess Cake.

Hostess Cake is *your* kind of cake—rich in butter, fine sugar, fresh eggs, pasteurized milk and high-test selected flour. Every additional ingredient used in flavoring, fillings and frostings is selected on a quality basis.

Every Hostess Cake has individual character and its own delicious flavor appeal. There is a variety to suit every taste and occasion.

The housekeeper who has Hostess Cake on hand will never be at a loss for a distinguished dessert—without work, or worry. Select the variety you like best. Put it aside in its moisture- and dust-proof wrapper until time to serve. When needed, unwrap it, and enjoy its fine texture, its intriguing flavor.

The first slice will prove to you its unusually high quality—particularly if you have previously baked your own cakes.

Hostess Cake gives tone and character to any refreshment service. It answers the desire for “something sweet,” “something different” and “something real good.” Acquaint yourself with the many varieties your dealer carries. You will find a kind for every occasion—daily menus, teas, school lunches and for “in-between” treats.

Look for the lady on the red heart—your assurance of the finest cake your grocer sells.







WONDER BAKERY

THE WONDER BAKERY

THE ONLY BREAD BAKED AT THE CHICAGO WORLD'S FAIR