



New Fashioned **OLD-FASHIONED RECIPES**

I think most of us have a warm spot in our memories for some special food which, long ago, nobody could ever bake so well as Grandmother. Don't you?

Chances are it was Baking Soda which made those old-time baked goods so extra light and tender, moist and delicious. To get them that way every time took real skill, because Grandmother's leavening was provided by Baking Soda and *sour milk*, with its variable acidity.

Today, there's a new way of using Baking Soda which produces fine, uniform results. This new way calls for Baking Soda and *vinegar*. Because of the fairly uniform acidity of vinegar, the use of this new method is dependable. Either white or cider vinegar releases the same amount of leavening gas from Baking Soda. (Better use white vinegar for light-colored foods like biscuits and plain cake — it doesn't affect the color.) Be sure all measures are level.

I hope you will follow the new-fashioned way to old-fashioned goodness with the recipes in this book!

Martha Lee Anderson

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FORM NO. F2000 — LITHO IN U. S. A. 7TH EDITION 1953

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CHURCH & DWIGHT Co., INC.
10 Cedar Street
New York 5, N. Y.

New-Fashioned OLD-FASHIONED *Recipes*

Orange Marmalade Bread

(Makes 1 9 x 5-inch loaf)

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|---|-------------------------------------|
| 2½ cups sifted
all-purpose flour | 1 egg, beaten |
| 1 teaspoon <i>Arm &
Hammer Brand
or Cow Brand
Baking Soda</i> | ½ cup thick orange
marmalade |
| 1 teaspoon salt | ¼ cup white
(distilled) vinegar |
| ¾ cup sugar | 1 cup sweet milk |
| | 2 tablespoons
shortening, melted |

1. Sift flour, Baking Soda, salt and sugar together.
2. Combine egg thoroughly with marmalade; then stir in vinegar, milk and shortening.
3. Pour liquid ingredients all at once into dry ingredients and stir until blended but not until smooth.
4. Pour into greased 9 x 5 x 3-inch loaf pan.
5. Bake at 350° F. (moderate oven) for 1 hour.

Baked New England Brown Bread

Yield: Two loaves (8½ x 4½ inches)

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| 1½ cups sifted all-
purpose flour | 2 cups fine dry
bread crumbs |
| 1½ teaspoons <i>Arm
& Hammer
Brand or
Cow Brand
Baking Soda</i> | ⅓ cup shortening |
| | 1 egg, well-beaten |
| | 2 cups sweet milk |
| | 1 cup dark molasses |
| | ¼ cup vinegar |
| 1¼ teaspoons salt | |

1. Sift flour with Baking Soda, and salt.
2. Add bread crumbs and mix.
3. Cut in shortening until fine and mealy.
4. Combine egg, milk, molasses, and vinegar.
5. Add liquid to dry ingredients and stir until blended.
6. Turn into two greased loaf pans 8½ x 4½ inches.
7. Bake at 375°F. (moderate oven) for 35 to 40 minutes.



Blueberry Muffins

(Makes 2 dozen 2-inch muffins)

2 cups sifted all-purpose flour	$\frac{1}{4}$ cup white (distilled) vinegar
1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda	$\frac{3}{4}$ cup sweet milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup melted shortening
$\frac{1}{3}$ cup sugar	1 cup fresh or drained canned blueberries
1 egg, beaten	

1. Sift flour, Baking Soda, salt and sugar together into mixing bowl.
2. Combine egg with vinegar, milk and shortening.
3. Mix blueberries with $\frac{1}{4}$ cup of flour mixture.
4. Pour liquid ingredients into dry ingredients and stir until flour is *just* dampened.
5. Add blueberries and stir only enough to distribute through batter.
6. Fill greased 2-inch muffin pans $\frac{2}{3}$ full of batter.
7. Bake at 425° F. (hot oven) for 25 minutes.

(Makes 16-18 2-inch Northern style biscuits
or 32-34 2-inch Southern style biscuits)

2 cups sifted all-purpose flour	½ teaspoon salt
1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda	⅓ cup shortening
	¼ cup (distilled) vinegar
	½ cup sweet milk

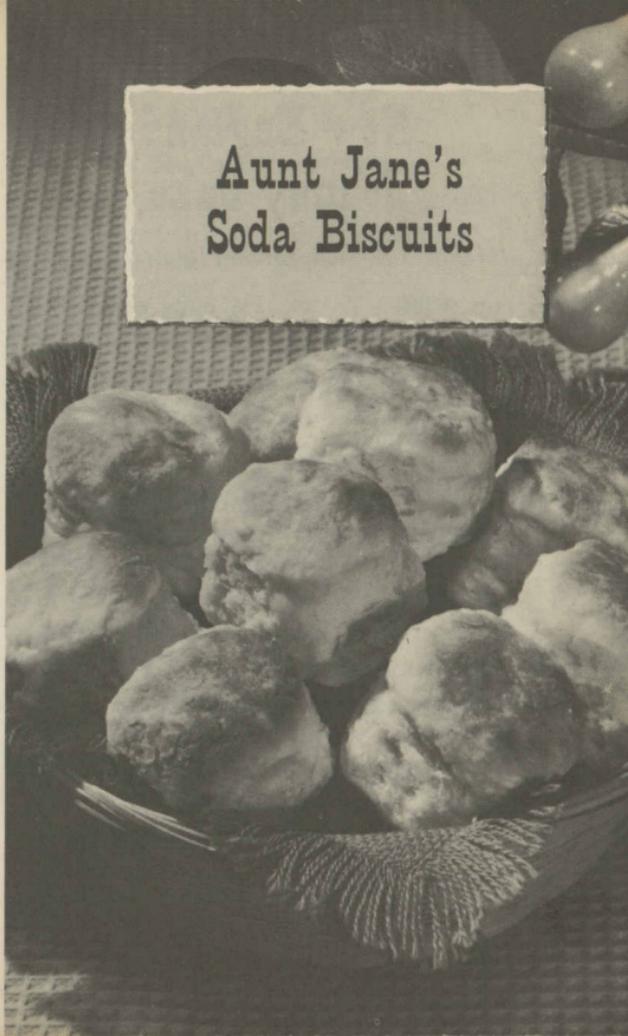
1. Sift flour, Baking Soda and salt together.
2. Cut in shortening.
3. Add vinegar and milk and stir lightly.
4. Turn onto floured board and knead lightly.
5. For Northern style — roll about ½ inch thick; Southern style — roll about ¼ inch thick.



6. Cut biscuits.
(Prick with fork
for Southern style.)
7. Place on greased
baking sheet.
8. Bake at 450° F.
(hot oven) for 12
to 15 minutes.

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

Aunt Jane's Soda Biscuits



New England Johnny Cake

(Makes 1 8-inch square Johnny Cake)

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

1. Sift flour with Baking Soda, salt and sugar.
2. Stir in cornmeal.
3. Combine eggs, vinegar, milk and shortening.
4. Add to dry ingredients and stir until dry ingredients are just dampened.
5. Turn into greased 8 x 8 x 2-inch pan.
6. Bake at 400° F. (hot oven) for 30 to 35 minutes.

Mammy's Corn Bread

(Makes 5 to 6 servings)

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

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

Featherweight Pancakes

(Makes about 20 medium-sized cakes)

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

1. Sift flour, Baking Soda, sugar and salt together.
2. Combine eggs, vinegar, milk, and shortening and mix well.
3. Add to dry ingredients and stir only until smooth.
4. Pour batter from tip of large spoon or from pitcher onto large frying pan or griddle.
5. Bake at once.
6. When underside is browned and before bubbles burst on top, turn and brown second side.

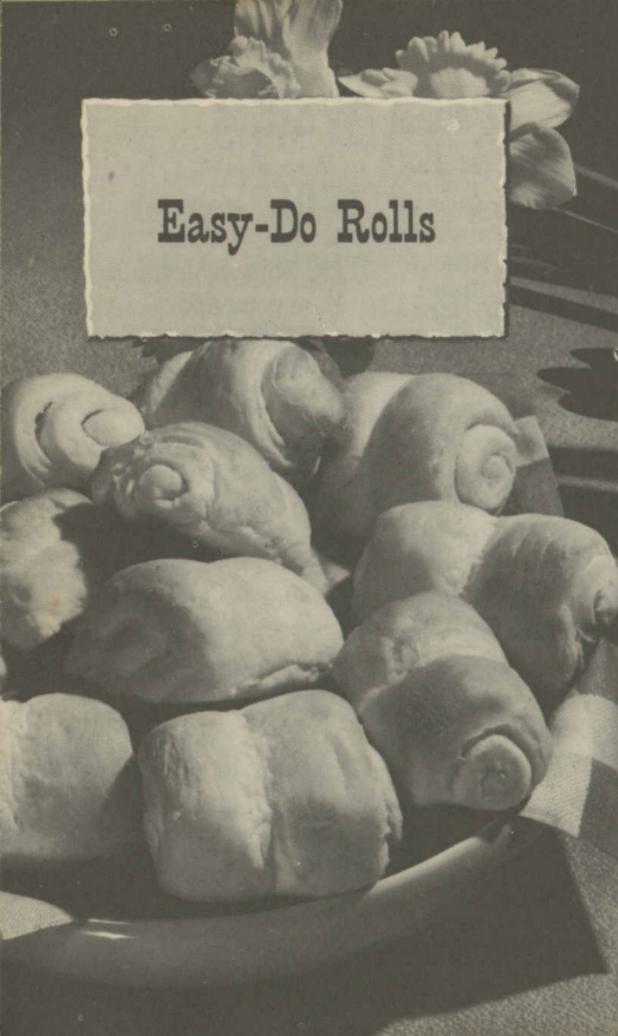
Variation: Apple Pancakes — Add 1 cup grated raw apples.
Blueberry Pancakes — Add $\frac{1}{2}$ cup well-drained blueberries.

Pecan Waffles

(Makes 6 to 7 waffles)

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| 2 cups sifted
all-purpose flour | 2 eggs, separated
$\frac{1}{4}$ cup vinegar |
| 1 teaspoon <i>Arm &
Hammer Brand</i>
or <i>Cow Brand</i>
Baking Soda | $1\frac{3}{4}$ cups sweet milk
$\frac{1}{3}$ cup melted
shortening |
| 1 tablespoon sugar
$\frac{1}{2}$ teaspoon salt | $\frac{3}{4}$ cup chopped
pecans |

1. Sift flour, Baking Soda, sugar and salt together.
2. Beat egg yolks, vinegar, and milk together.
3. Add dry ingredients, melted shortening and pecans.
4. Stir until batter is smooth.
5. Beat egg whites until stiff but not dry and fold into batter.
6. Pour batter on heated iron to about one inch of edge.
7. Bake at once. Bake 3 to 4 minutes or until waffles stop steaming.
8. Serve with butter and syrup.



Easy-Do Rolls

(Makes approximately 1½ dozen rolls)

3 cups sifted all-purpose flour	1 cake compressed yeast or 1 package dry granular yeast
1½ teaspoons <i>Arm & Hammer Brand or Cow Brand Baking Soda</i>	¼ cup lukewarm water
¾ teaspoon salt	6 tablespoons vinegar plus enough sweet milk to make ¾ cup liquid
1 tablespoon sugar	
⅓ cup shortening	

1. Sift flour, Baking Soda, salt and sugar together and cut in shortening.
2. Soften yeast in lukewarm water.
3. Heat vinegar and milk to lukewarm and combine with yeast.
4. Add liquid to dry ingredients gradually and stir only until flour is blended. Dough should be as soft as can be handled.
5. Turn onto lightly floured board; knead gently 1 minute. Shape as desired.
6. Place on lightly greased baking pan.
7. Let rise about 1 hour or until double in bulk, in a warm place (90° to 95° F.).
8. Bake at 400° F. (moderately hot oven) about 15 minutes.

Easy-Do Sweet Rolls

(Makes approximately 1½ dozen rolls)

3 cups sifted all-purpose flour	¼ cup lukewarm water
1½ teaspoons <i>Arm & Hammer Brand Baking Soda</i>	1 cake compressed yeast or 1 package dry granular yeast
¾ teaspoon salt	6 tablespoons vinegar
⅓ cup sugar	plus enough sweet milk to make ¾ cup liquid
⅓ cup shortening	

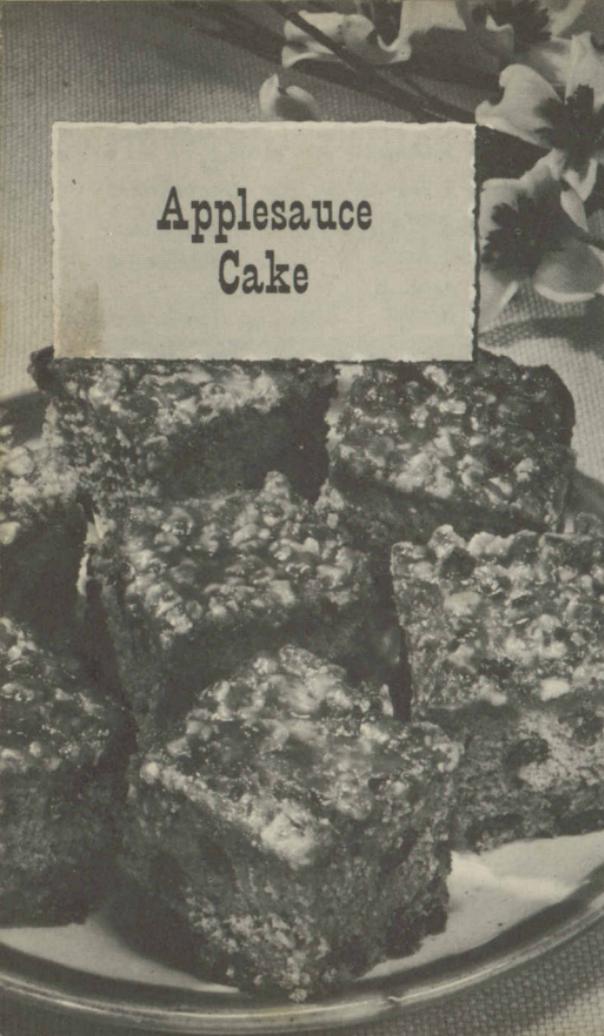
1. Sift flour, Baking Soda, salt and sugar together and cut in shortening.
2. Soften yeast in lukewarm water.
3. Heat vinegar and milk to lukewarm and combine with yeast.
4. Add liquid to dry ingredients gradually and stir only until flour is blended. Dough should be as soft as can be handled.
5. Turn onto lightly floured board; knead gently 1 minute. Shape as desired.
6. Place on lightly greased baking pan.
7. Let rise about 1 hour or until double in bulk, in a warm place (90° to 95° F.).
8. Bake at 375° F. (moderate oven) about 15 minutes.

Cousin Sallie's Gingerbread

(Makes 1 9-inch square gingerbread)

2 cups sifted all-purpose flour	¼ teaspoon mace
1 teaspoon <i>Arm & Hammer Brand or Cow Brand Baking Soda</i>	½ cup shortening melted
½ teaspoon salt	½ cup firmly packed brown sugar
1½ teaspoons ginger	½ cup molasses
½ teaspoon cloves	2 eggs
½ teaspoon allspice	2 tablespoons vinegar plus sweet milk to make ½ cup
¼ teaspoon cinnamon	

1. Sift flour with Baking Soda, salt and spices.
2. Combine shortening, sugar and molasses in mixing bowl and beat to blend.
3. Add eggs; beat until thoroughly blended.
4. Add dry ingredients, beat until smooth.
5. Add vinegar and milk, and stir until thoroughly blended.
6. Pour into greased 9 x 9 x 2-inch pan.
7. Bake at 350° F. (moderate oven) 45 to 50 minutes.



**Applesauce
Cake**

(Makes 1 8-inch square cake)

2 cups sifted cake flour	1 cup firmly packed light brown sugar
1 teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand Baking Soda</i>	1 egg
$\frac{3}{4}$ teaspoon salt	1 cup sweetened applesauce
$\frac{3}{4}$ teaspoon cinnamon	1 $\frac{1}{2}$ teaspoons grated lemon rind
$\frac{1}{4}$ teaspoon cloves	3 tablespoons vinegar
$\frac{1}{2}$ cup shortening	1 cup plumped seedless raisins

1. Sift flour, Baking Soda, salt and spices together.
2. Cream shortening until soft and smooth.
3. Add sugar gradually, creaming until light and fluffy.
4. Add egg and beat until very light.
5. Combine applesauce, lemon rind, and vinegar and add alternately with dry ingredients, beating well after each addition.
6. Stir in raisins.
7. Turn into greased 8 x 8 x 2-inch pan.
8. Bake at 350° F. (moderate oven) for 45 minutes.
9. Frost with Broiled Walnut Frosting – Recipe on page 16.

Aunt Lib's Devil's Food Cake

(Makes 3 9-inch layers)*

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

1. Sift flour with Baking Soda and salt.
2. Cream shortening until smooth.
3. Add sugar gradually, creaming until light and fluffy.
4. Add eggs, one at a time, beating until fluffy after each.
5. Blend in chocolate.
6. Combine vinegar, milk and vanilla and add alternately with flour mixture, beating well after each addition. Begin and end with addition of flour.
7. Turn into 3 greased 9-inch layer cake pans, 1½ inches deep.
8. Bake at 350° F. (moderate oven) for 30 minutes.
9. Frost when cool with Fudge Frosting—Recipe on Page 17.

* (For 2-layer cake, use ½ recipe and turn batter into 2 8-inch layer cake pans, at least 1¼-inches deep.)

(Illustration on Cover)

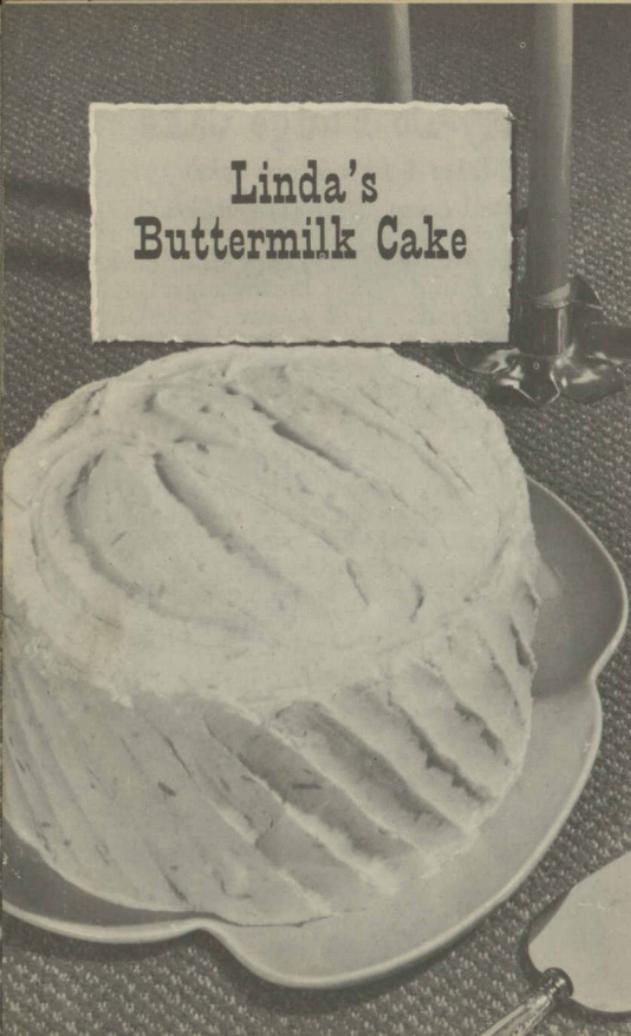
Easy-Do Fudge Cake

(Makes 1 13 x 9-inch cake)

2 cups sifted cake flour	1 teaspoon vanilla
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	2 eggs
½ teaspoon salt	1½ cups firmly packed brown sugar
¼ cup vinegar	2 squares chocolate, melted
¾ cup sweet milk	* ½ cup soft shortening

1. Sift flour with Baking Soda and salt.
2. Combine vinegar with milk and vanilla.
3. Beat eggs, sugar and chocolate together for 1 minute (125 strokes).
4. Add flour mixture, shortening and ½ the liquid.
5. Stir until flour is dampened; then beat for 1 minute (125 strokes), scraping sides of bowl often.
6. Stir in remaining liquid and beat 1 minute (125 strokes).
7. Turn into greased 13 x 9 x 2-inch pan.
8. Bake at 350° F. (moderate oven) for 45 minutes.
9. Frost when cool with Fudge Frosting (page 17).

* Emulsifier type



Linda's
Buttermilk Cake

(Makes 1 7 x 10 x 2-inch loaf cake or
2 8-inch layers, 1½-inches deep)

2 cups sifted cake flour	1 cup sugar
¾ teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	3 eggs, separated
½ teaspoon salt	1 teaspoon vanilla
⅔ cup shortening	½ teaspoon lemon extract
	½ cup buttermilk
	2 tablespoons (distilled) vinegar

1. Sift flour, Baking Soda and salt together.
2. Cream shortening; add sugar gradually, creaming until light and fluffy.
3. Add egg yolks; beat until very light.
4. Add vanilla and lemon extract; blend well.
5. Add dry ingredients alternately with combined buttermilk and vinegar.
6. Beat until batter is smooth.
7. Fold in stiffly beaten egg whites.
8. Pour into greased 7 x 10 x 2-inch loaf pan or 2 8-inch layer cake pans, 1½ inches deep.
9. Bake loaf at 350° F. (moderate oven) 40 to 45 minutes; layers at 375° F. (moderate oven) 25 to 30 minutes.
10. Frost with Orange Frosting — Recipe on page 17.

Marble Cake

(Makes 2
8-inch layers)

2 cups sifted cake flour	½ cup sweet milk
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	1 teaspoon vanilla
½ teaspoon salt	2 eggs
¼ cup vinegar	1⅓ cups sugar
	*½ cup shortening, melted
	1 square chocolate, melted

1. Sift flour, Baking Soda and salt together.
2. Combine vinegar, milk and vanilla and mix well.
3. Beat eggs and sugar together 1 minute (125 strokes).
4. Add flour mixture, shortening and ½ the liquid; stir until flour is moistened and beat 1 minute (125 strokes).
5. Add remaining liquid; beat 1 minute (125 strokes).
6. Place about ⅔ of batter by spoonfuls in 2 well-greased 8-inch layer pans, 1¼ inches deep.
7. Stir chocolate into remaining batter until blended; spoon into cake pans in spaces between spoonfuls of light batter. Cut through several times to produce marbled effect.
8. Bake at 375° F. (moderate oven) 25 to 30 minutes.
9. When cool frost with your favorite frosting.

* Emulsifier type

Sour Cream Cake

(Makes 2 9-inch layers, 1½ inches deep
or 32-36 2¼-inch cup cakes)

2 cups sifted cake flour	½ teaspoon allspice
½ teaspoon salt	½ cup shortening
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda	2 cups brown sugar
1 teaspoon cinnamon	2 eggs
½ teaspoon cloves	1 teaspoon vanilla
	2 tablespoons vinegar and sour cream to make 1 cup
	½ cup nut meats

1. Sift flour, salt, Baking Soda and spices together.
2. Cream shortening; add sugar gradually and cream until fluffy.
3. Add eggs, one at a time, beating well after each addition.
4. Add vanilla.
5. Add combined vinegar and sour cream alternately with dry ingredients; beat until smooth. Fold in nuts, broken.
6. Turn into 2 greased 9-inch layer cake pans, 1½ inches deep, or cup cake pans.
7. Bake at 375° F. (moderate oven) 25 to 30 minutes for layers; 20 to 25 minutes for cup cakes.
8. When cool frost with your favorite frosting.

Grandmother's Doughnuts

(Makes about 1½ dozen doughnuts)

2 cups sifted all-purpose flour	2 tablespoons shortening
½ teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda	½ cup sugar
1/8 teaspoon nutmeg	1 egg
¼ teaspoon salt	½ teaspoon vanilla
	2 tablespoons vinegar and sweet milk to make ½ cup

1. Sift flour, Baking Soda, nutmeg and salt together.
2. Cream shortening; add sugar gradually, continue creaming.
3. Add egg, beat well.
4. Add vanilla.
5. Add combined vinegar and milk alternately with dry ingredients; stir only until well blended.
6. Roll small quantities of the dough at a time, about ⅓ inch thick.
7. Cut doughnuts (2½-inch cutter) and let stand about 10 minutes.
8. Fry in hot fat (365° F.) to delicate brown. Turn once. (Fry only 4 or 5 doughnuts at a time so fat will not cool unduly.) Drain on absorbent paper.

Crisp Sugar Drop Cookies

(Makes about 5 dozen 2-inch cookies)

2½ cups sifted all-purpose flour	2 tablespoons white (distilled) vinegar
½ teaspoon <i>Arm & Hammer Brand</i> or <i>Cow Brand</i> Baking Soda	1½ teaspoons grated lemon rind
1 teaspoon salt	1 teaspoon vanilla
1 egg, slightly beaten	½ cup butter or margarine
	½ cup shortening
	1 cup sugar

1. Sift flour with Baking Soda and salt.
2. Combine egg with vinegar, lemon rind and vanilla.
3. Cream butter or margarine and shortening until smooth and fluffy.
4. Add sugar gradually, creaming well.
5. Add dry ingredients and egg mixture alternately, a little at a time, blending well after each addition.
6. Drop by teaspoonfuls onto ungreased cookie sheet and flatten with floured tines of fork. Sprinkle with sugar.
7. Bake at 400° F. (hot oven) 10 to 12 minutes.

(Makes about 8 dozen 2-inch cookies)

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

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



Molasses Cookies

Chocolate Cottage Pudding

(Makes 1 8-inch square pudding)

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|---|--------------------------------|
| 1¾ cups sifted
all-purpose flour | ⅓ cup soft shortening |
| 1 teaspoon <i>Arm &
Hammer Brand</i>
or <i>Cow Brand</i>
<i>Baking Soda</i> | 1 egg |
| ½ teaspoon salt | ¼ cup vinegar |
| 1 cup sugar | 1 cup sweet milk |
| | ½ teaspoon vanilla |
| | 3 squares chocolate,
melted |

1. Sift flour, Baking Soda, salt and sugar together.
2. Cream shortening until smooth.
3. Add egg, vinegar, milk, vanilla, dry ingredients and chocolate.
4. Stir until flour is dampened; then beat for 1 minute (125 strokes).
5. Turn into greased 8 x 8 x 2-inch pan.
6. Bake at 325° F. (slow oven) for 55 to 60 minutes.
7. Serve warm with orange sauce.

Broiled Walnut Frosting

(For top of 8-inch square cake)

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|------------------------------------|
| 2½ tablespoons butter or margarine |
| ½ cup firmly packed brown sugar |
| 2 tablespoons cream |
| ½ cup chopped walnut meats |

1. Melt butter or margarine.
2. Add remaining ingredients and blend.
3. Spread on cake.
4. Broil under broiler (3 or 4 inches from heat) until bubbly.



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

Fudge Frosting

(To cover top and sides of 3 9-inch layers)*

6 squares unsweetened chocolate	1 $\frac{1}{3}$ cups sweet milk 2 teaspoons vanilla 6 tablespoons butter or margarine
4 cups sugar	5-6 tablespoons cream
$\frac{1}{4}$ cup flour	
$\frac{1}{4}$ teaspoon salt	

1. Melt chocolate in saucepan over low heat.
2. Combine sugar, flour and salt with chocolate.
3. Add milk gradually, blending well.
4. Cover saucepan and bring to boil slowly, stirring occasionally.
5. Boil slowly two minutes.
6. Uncover and boil to soft ball stage (232° F.), stirring occasionally.
7. Remove from heat, add vanilla and butter or margarine.
8. Cool frosting to lukewarm *without* stirring.
9. Beat until frosting loses its gloss.
10. Add cream and continue to beat until right consistency to spread.
11. Spread quickly on cake.

* (For 2 8-inch layer cake, use $\frac{1}{2}$ of this recipe)

Orange Frosting

(To cover tops of 2 8-inch layers*)

1 egg yolk
1 tablespoon grated orange rind
1 $\frac{1}{2}$ tablespoons orange juice
 $\frac{1}{2}$ teaspoon vanilla
Few grains of salt
2 $\frac{1}{2}$ cups sifted confectioners' sugar

1. Mix together egg yolk, orange rind and juice, vanilla and salt.
2. Add sugar gradually, stirring until of spreading consistency.
3. Spread between layers and on top of cake.

* For more generous frosting of tops and sides, double recipe.

SEE HOW soda serves more ways



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

A pure food product with special cleaning qualities



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



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

than any other household product



CLEANS SILVER EASILY. Cover bottom of enameled pan with aluminum foil. Add 1 tsp. soda to each qt. water. Bring to boil. Immerse silver so it touches foil. Tarnish disappears!



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



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



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



SWEETENS BREATH. Soda makes a refreshing, economical mouthwash and gargle. Just 2 tsp. in a glass of water cleanses throat, leaves mouth and breath "wide-awake" fresh.



SUNBURN. For fast, soothing relief from painful sunburn, apply a paste of water and soda and repeat every 3-4 hours. Wonderful for poison ivy, insect bites, too.

Your Household Treasure

Baking Soda Recipes...



for cakes ★ cookies
hot breads ★ doughnuts
frostings ★ ★ household hints

