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What the Warm Day Waffle Will Wear

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What the Warm Day Waffle Will Wear

By Irene Hickey

"I am glad that my Adonis has a sweet tooth in his head."
The waffle, with its frilly name, is of Teutonic origin. It may be traced back to the good old German word honeycomb or cakes with tufts in them.

There was a time when the waffle iron was used only at the Sunday morning breakfast. If it would make good waffles once a week that was all that was expected, but with the advent of the electric waffle iron its accomplishments can now be limited only to the imagination of the housewife, who may serve waffles in many different variations at breakfast, as the main dish for a luncheon, or as dessert at the dinner.

The baking process of practically any cake batter on the waffle mold saves time, effort and heating of the oven. The average cost of operating the electric waffle iron is approximately two and one-half cents a half hour, varying slightly according to rate per kilowatt hour.

The efficient housewife who must budget her household equipment allowance may justify the purchase of the electric waffle iron on the basis of daily use, saving of time and the joy of the many new appeals to the family appetites.

The clever hostess may stage a real performance with the family or guests as the audience by making the dessert right at the table.

A Waffle Breakfast.

STANDARD WAFFLES

2 3/4 cups of flour
3 tsp. baking powder
1 tsp. salt
4 eggs
2 cups milk
1/2 cup butter

Separate the yolk and white of the eggs. Beat the yolks and add milk and melted butter. Sift all dry ingredients together twice. Combine with liquid. Beat whites of eggs and fold into the batter. Bake on a hot iron until it stops steaming. Place crushed strawberries that have been sweetened with sugar on the first waffle, then add another waffle upon which you place whipped cream garnished with whole strawberries.

The standard recipe may be used and varied by using a slice of brick ice cream between the waffles and garnished on top with whipped cream, to which chopped maraschino cherries and pineapple have been added.

GINGERBREAD WAFFLES

2 eggs
1/2 cup brown sugar
1/2 cup molasses
1 cup sour milk

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For Your Cookie Jar

Are you a connoisseur of the contents of the old fashioned cookie jar? Whether you are the member of the family who fills it or one of those who empty it, you will frequent it constantly if it is filled with my favorite cookies.

My favorite cookie a delicious nut-like flavored, golden brown fig and oatmeal crisp, is easy to make. The ingredients are mixed separately in two bowls and then combined. In the first bowl cream together 2 cups of white sugar and 3/4 cup of butter. Add a few grains of salt, 1 teaspoon of vanilla and 2 well beaten eggs. In the second bowl mix together 2 cups of flour, a teaspoon of soda, 1 teaspoon of cinnamon, 1/2 cup of large flaked oatmeal and 1/2 to 1 cup of ground figs. Combine the dry ingredients with the wet and mix thoroughly.

Take small pieces of the stiff dough, roll into little balls with the hands, flatten and make into patties. Place the patties on a greased baking sheet one inch apart and bake in a moderate oven. The cookies will first rise and then flatten out during the baking.

They may be made in three sizes, small 1 1/2 inches in diameter for teas and parties, medium 2 to 2 1/2 inches for home use and large 3 to 4 inches for commercial use.

This recipe makes five and one-half dozen of the medium size ones.

After baking, the cookies should be placed on a wire screen to cool. Then they may be stored in the cookie jar or in a tightly covered tin can.

These delicacies, a treat for the older folks as well as for the children, will keep for a long time if hidden.

Preserving Children

Take one large grassy field, one-half dozen children, two or three dogs, a pinch of brook, and some pebbles. Mix the children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers, spread over all a deep blue sky, and bake in the hot sun. When brown, remove and set away to cool in a bath tub.—Selected.

"Ideals are like stars; you will not succeed in touching them with your hands, but like the seafaring man on the desert of waters, you choose them as your guides, and, following them, you reach your destiny."—Carl Schurz.
Simple Table Service for the Home

(Continued from page 2)

but cook it so that the family will want to eat it. It does not require elaborate methods to prepare simple, attractive and wholesome food. The morale of the family is raised when good, well selected meals are carefully served.

Service—The kind of menu planned will determine the service, in part at least. The housewife should adopt a service that will make it unnecessary for her to leave the table during the meal, except for just a moment or two.

A serving table or a table to her right, can hold extra dishes and silver, and when possible, the dessert, in order that she may stay seated. The food should be served at the table by the man of the family; a pitcher of water and the bread may be placed near some other member of the family, so there will not be any necessity for anyone to rise until it is time to remove the soiled dishes, before the dessert is served. The dessert may or may not be served at the table. If it is of the kind that can be placed on the serving table before serving the meal, then it can easily be placed in front of each person, or passed. A tea-wagon is most helpful to the woman who has no help in serving. This can be wheeled in with the extra dishes, silver, and food, and be taken out with the soiled dishes.

A woman tired with preparing an elaborate meal and serving it does not make an interesting table companion for either the family, or guests, if there are any.

Simple food well selected in regard to body needs, for each member of the family, wholesomely and appetizingly prepared, served attractively on a clean, well arranged table, will do much to build up a good and happy home life.

What the Warm Day Waffle Will Wear

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1 1/2 cups flour
1/2 tsp. ginger
1/2 tsp. soda
1 tsp. baking powder
1/2 cup melted butter

Beat eggs until light, add sugar, melted butter, molasses, sour milk and dry ingredients which have been sifted together twice. Beat until smooth and bake on waffle iron. Serve with sliced...
bananas and garnish with whipped cream and nutmeg.

**CHOCOLATE CAKE WAFFLES**

4 tbsp. fat

½ cup sugar

1½ ounce chocolate

3 eggs

1⅔ cup milk

1½ cup flour

3 tsp. baking powder

½ tsp. vanilla

Cream the fat, add sugar, melted chocolate and well-beaten eggs. Add milk alternately with dry ingredients which have been sifted twice. Add vanilla and bake. Serve with ice cream or whipped cream.

Waffles served in the following ways are attractive luncheon dishes.

**WAFFLE-IZED PLAIN OMELET**

4 eggs

½ tsp. salt

4 tbsp. melted butter

4 tbsp. flour

Beat the egg yolks until thick and lemon colored. Mix salt and flour into a paste with hot water and add to yolks. Add melted butter, mix thoroughly. Beat whites of eggs until stiff and fold into yolks. Bake two minutes.

**The Last Word**

The black and white combination is as good as ever in fashionable dress circles this season. The girl who can wear red becomingly is indeed fortunate, for red with white is featured in many shop windows.

Sleeveless sport dresses of washable silks—gay, cool, charming—are popular with the college miss. Light weight, summery sweaters with fashionable prisoner's stripes, are equally good for the outdoor girl. They are especially sporty when worn with a "snappy" flannel skirt.

Velvet coats of every color, bright blue, gay cardinal, mellow orange, are smart for dress and semi-sport wear. A velvet coat to match your prettiest frock—you'll love it. Trim velvet jackets are just the thing for outings.

Scarf collars add a "debonair" touch to any sport outfit, especially when held in place with buckles of Egyptian design in sparkling colors.

For traveling, dresses of midnight blue or black georgette are still much in vogue. Decorated with bright stitching or contrasting material or worn with rich colored accessories, dark georgette dresses are suitable for many occasions.

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