

# How to Make Those Famous Salvation Army Doughnuts

## Doughnuts a la Pershing.

5 cups flour (add more if needed).  
2 cups sugar.  
5 level teaspoonfuls baking powder.  
1 saltspoonful salt.  
2 eggs.  
1 3/4 cups milk.  
1 tablespoonful lard.

The dry ingredients and the wet are mixed separately before the whole is kneaded and ready to fry.

Mix all into a soft doughball and cut with a doughnut cutter. Drop into very hot lard. It is well to clarify the lard by dropping a slice of raw potato into it. This will draw to it flakes of flour or lumps of dough that may be floating in the hot lard; also the browning of the slice of potato will indicate how hot the lard is and whether the doughnut will quickly brown in it.

This quantity will make four dozen doughnuts.

## Coffee in a Hurry.

12 tablespoonfuls coffee.  
3 quarts water.

In coffeepot or saucepan put ground coffee tied up in a clean cotton bag (sugar bag or salt bag). Let water come to a boil. Serve in kitchen cups, mugs or tin cans.

This will make twelve cups of coffee.

## Raisin Pie a la Salvation Army.

1 pound raisins.  
1/2 cup of sugar.  
1/4 of a lemon.  
Flour for thickening to taste.

Cook slowly until the raisins are soft. Add sugar and sliced lemon. Stir in enough flour to thicken the mixture to prevent the juice of raisins escaping. This mixture will make two pies. Prepare crust as under "Pumpkin Pie."

## Biscuits a la General March.

1 quart flour.  
3 heaping teaspoonfuls baking powder.  
1 even teaspoonful salt.  
Butter size of an egg.

Mix with enough milk (condensed and diluted) to make a soft dough. Cut out with a top of a small can. Bake in a quick oven. This should make 1 1/2 to 2 dozen biscuits.

## Flapjacks a la Joffre.

3 cups of flour.  
3 heaping teaspoonfuls baking powder.  
1/2 teaspoonful salt.

Milk enough to make a batter. (The milk used in the army was condensed milk—was diluted half and half).

1 tablespoonful corn syrup.

Stir the batter thoroughly with a spoon and fry until brown. This will serve a group of six.

## Chocolate a la Chateau-Thierry.

1 1/2 quarts water.  
1 1/2 quarts milk.  
6 ounces of chocolate.  
12 rounded teaspoonfuls sugar.

Mix chocolate, sugar and milk in a paste. Stir this into the water when the water is heated, but before it boils. Keep stirring or else the chocolate will settle. Let boil five minutes or more. This will make twelve cupfuls.

## Pumpkin Pie a la Belleau Wood.

1 can of pumpkin.  
1 quart can of milk.  
2 eggs.  
1 cup of granulated sugar.  
1 level teaspoonful of nutmeg.  
1/8 teaspoonful ginger.

This will fill three pies.

For crust for this and other pies: (Proportions for one pie).

3 cups flour.  
2 1/4 cups lard.  
1/8 teaspoonful salt.

Pour out enough water to moisten. The mixture should be of the consistency of biscuit dough. Roll very thin. The crust of the pumpkin pie should be baked with the filling. In the case of fruit pies it is better to have the crust or shells ready.

## Graham Gems a la Twenty-Seventh Division.

2 cups graham flour.  
2 cups milk (condensed and diluted about half and half)  
A pinch of salt.

Bake in very hot oven. Eight to a dozen gems may be made from the mixture.



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## Filling the Pies.

### Fried Apples a la Rickenbacher.

4 apples.  
1 cup sugar.

Cut the apples into slices a fourth of an inch thick. Drop them into a frying pan which has been covered to the depth of half an inch with boiling lard. Let one side fry until brown. Turn with a large spoon and sprinkle sugar over the browned side of each slice. By the time the other side is browned the sugar will be melted and spread over the whole surface.

Serve them hot.

### Biscuit Pudding a la Hoover.

1 quart of water  
1/4 pound sugar.  
Butter the size of an egg.  
4 tablespoonfuls flour.

Mix the flour with enough cold water to absorb all the lumps while the rest of the water is heating. Mix all. Split the biscuit once or twice, and put into the gravy while it is hot. Keep it hot until served. It is a good way to use up all old biscuits. Hooverizing was generally practiced by Salvation Army volunteer cooks. This makes a good sauce also for other puddings and for bits of bread.

A quart of sauce will be derived from this compound.

## How They Made Doughnuts and Pie.

WHATEVER the future historian has to say in criticism of men, materials, strategy or charities of the great world war, there will be nothing said in criticism of the doughnuts of the Salvation Army.

Not only the American soldiers, but the French and the British and the Italians—all the Allied soldiers knew and welcomed and appreciated the devotion and skill of the Salvation Army doughnut girl.

Hundreds of thousands of American soldiers are coming back to their homes, and one of their always pleasant recollections of their hours at the front is the hot doughnut and the Salvation Army girl who cooked it. But the doughnuts were not the only things the Salvation Army provided just behind the firing line, and on this page to-day are printed the recipes for those doughnuts and pies and cakes and biscuits and other things which were always ready, were always free, were always in abundance, and have added a new glory to the fame of the Salvation Army.

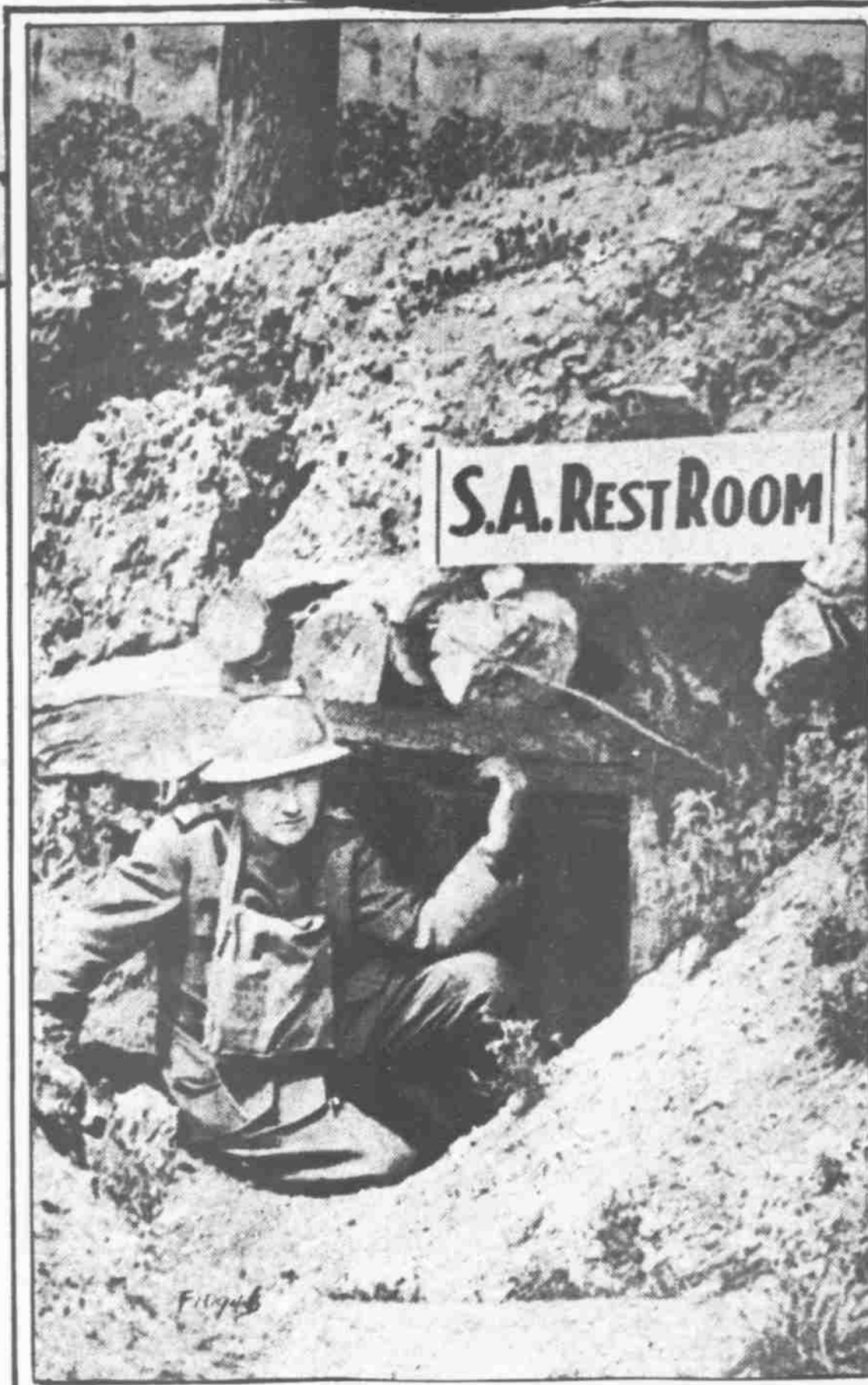
The Salvation Army doughnut became a symbol of comfort to the soldiers. On a hard march those who saw their comrades slackening their pace used to smile and

describe circles in the air. The tired man who was lagging understood. He would smile back and lift his feet with more agility. He knew what the pantomime meant. A finger describing a spiral in the air was a promise of a smoke. But a circle meant but one thing—a doughnut.

The smell of frying doughnuts coming from the Salvation Army hut was sweetest perfume to the tired man in the trench or the weary man from the field.

"Thank the Lord they're quick cooks," said a drenched marine, stacking his gun and looking hungrily at the window from which came a little smoke and a delicious smell. He had learned that while pies are long in the baking and soups require precious hours, to want is to get a doughnut. They fry while you are asking for them.

Ensign Agnes Sheldon was the lassie who thought of the doughnut as army provender. She and a group of the girls in short skirts and khaki were talking of the minimum of provisions and the maximum of need. "We need something nourishing that can be quickly cooked," they agreed. "And something that is simple, for we have few ingredients."



INTERNATIONAL PHOTO.

## In This Hole, but Safe from the Screaming Shells, the Salvation Army Lassies Cooked and Served Hot Doughnuts Night and Day.

Ensign Sheldon rose from the council group, struck her tambourine and shouted, "Hallelujah!" "Have you thought of something?" asked the others. "Doughnuts!" she cried. They all jumped to their feet, struck their tambourines and shouted, "Hallelujah!"

Miss Helen Purviance was the first girl to fry one of the nearly endless chain of doughnuts. The McAllister sisters, Lieutenant Violet and her sister, Captain Gertrude, became doughnut manufacturers on a large scale. They mixed the doughnuts in batches large enough to make 450 of the savory circles. Each girl fried doughnuts until she sank from fatigue. Then another

## Apple Pie, Argonne Forest Style.

1 quart apples (enough to fill three pie plates).  
3 cups of sugar.  
3 teaspoonfuls of butter.  
Juice of 1/2 lemon.  
Sprinkle with cinnamon according to taste.

Stew apples and lemon juice until the apples are soft. Stir the sugar into the apples. Fill the crust and sprinkle with cinnamon. Drop the butter that has been cut into cubes or bits at regular intervals upon the apples. Put on top crust.

This will make three pies. Prepare crust as in other pie recipes.

## Baked Indian Pudding a la Marne

1 quart condensed milk (diluted with water).  
1 ounce butter.  
4 eggs well beaten.  
1 teacup Indian meal.  
1/2 pound raisins.  
1/4 pound sugar.

Scald the milk and stir in the water while boiling. Then let it stand until lukewarm and stir all well together and bake about one and a half hours.

The boys liked this with molasses or with a hard sauce made of equal parts of sugar and butter beaten very light.

Four hungry soldier boys would soon devour this whereas the appetite of a civilian family of eight would be appeased by it.

girl took her place. And the smell of hot lard rising to the French skies was as the odors of Araby the Blest to the nostrils of the weary, hungry defenders of liberty!

There were forty-two Salvation Army huts in France. In each of these huts three to four girls cooked all day. They cooked all day and cooked many dishes, but the favorite was doughnuts. Every day from the huts were served 3,000 doughnuts. They were given out so long as they lasted. None of the boys was stinted. It was expected that three would satisfy the craving of the yearning stomach at one sitting. But each man was supplied until he asked for no more. And some went on asking for the sixth doughnut.

The girls went on frying their doughnuts. Captain Gertrude McAllister fried doughnuts while shrieking shells made two dents in her helmet. Major Helen Purviance, the pioneer doughnut maker, fried the dainty while the tent above her head was lifted away by a shell. Captain Katherine Holbrook was cooking in a base hospital when an exploding shell flung her to her knees. But the frying did not stop.

The recipes for the Salvation Army doughnuts and for other simple but popular dishes that helped to make the Salvation Army tremendously popular are given elsewhere on this page.

The girl cooks, in their khaki uniforms,

were serenaded one day in the hut at Union Square by returning soldiers. The soldiers sang "My Doughnut Girl," and the words run thus:

In the glory of light  
That comes after the fight  
To hallow a nation's brave,  
There stands forth a girl  
Who in war's bloody whirl  
Helped the fighter this country to save.

Lassie! My Doughnut Girl!  
There in the battle's mad swirl,  
Oh, how your smiles helped us through  
As we toiled in the trenches for the Red, White and Blue!  
Mother, sister and friend,  
You stuck to the war's bitter end.  
We lift our helmets to you—  
My Little Doughnut Girl!

When the shrapnel flew fast  
And our fellows were gassed  
You sang and baked and prayed,  
As we bent back the line  
Of the Hun toward the Rhine  
Cheered on by the doughnuts you made.  
Lassie! My Doughnut Girl!