

# The Women's Monthly Magazine

April  
1954

Published by and for women of America  
Boston, Massachusetts

Published monthly for the women of America to promote women's health, fitness, and other points of interest in the everyday life of women.



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Since 1948

## This Month's spotlight: The Casserole

The dish known as "Casseroles" got its start in 1866, when a teacher named Elmire Jolicoeur came to America from Canada. She settled in what is known as the "Paper City" in northern New Hampshire, where her husband, Benjamin, had been working in the sawmill of the famous Berlin Mills Company (Brown Company). It was in that town, Berlin, New Hampshire, where the first official casserole was cooked and served.

The first casserole contained many common vegetables and meats local to New Hampshire. Mrs. Jolicoeur began making and serving these "sauce dishes", as it was then called, to her students and visitors of the mill town. By the 1870's, casseroles were in a very small number of towns in northern New England.

During the Great Depression, casseroles became more popular because there was simply no time for women to cook long meals, due to the fact that they were working in factories doing the men's jobs - while they were off the war. Today, the casserole has many forms. The delicious dish was invented and cooked by hard working women, past, present, and,

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with no doubt, future generations to come.

- *Researched and written by,  
Eugenia Smith of New York, New York*

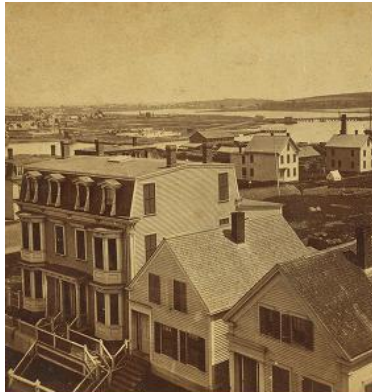


**Better To Be Dead Than Red!**

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East Boston In The Late 1870's!



Which Is The Best Paper Towels?

Nibroc Towels!

Brown Co.

Berlin, New Hampshire

## This Month's Recipe

### *The Whoopie Pie!*

#### Ingredients

2/3 cup shortening

1 cup milk

1 ¼ cups sugar

¼ vanilla

2 eggs

¼ cream

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# End of Preview