



Mm-mm

is

that

good!

Mm-mm — — is that good!

— is presented for your pleasure and enjoyment by the Newhall-Saugus Republican Women's Club. However, adding a little spice to the cook book are some good democrat cooks, too!

These recipes,, some old, some new, some original, some from other favorite cook books, some from Great-Aunt Hessie, some from modern mixes, all blend together to give you well-tried recipes from the kitchens of some excellent cooks in our Valley.

Bobbie Trueblood, Joyce Bonelli
Co-Chairmen

Illustrations by Bobbie Trueblood

We may live without poetry, music, and art;
We may live without conscience and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks.


NEWHALL-SAUGUS REPUBLICAN
WOMEN'S CLUB, FEDERATED


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Soups

Beautiful soup! Who cares for fish, game, or any other dish?

Quick Corn Chowder

Helen Macmillan

- | | |
|--------------------------------------|--------------------------------|
| 4 T. Butter or Margarine | 2 16-oz. cans cream style corn |
| 2/3 C. coarsely chopped onion | 2 C. Cooked rice - 5 C. Milk |
| 1/2 C. coarsely chopped green pepper | 4 chopped hard-cooked eggs |
| 2 C. Chicken stock | 4 T. chopped parsley |
| 1 C. condensed cream of chicken soup | 1/4 tsp. paprika |
| | Salt & pepper |

Melt butter in large saucepan. Add green pepper and onion and cook over moderate heat for 5 min. until golden brown. Combine chicken stock with chicken soup and add to onion mixture. Heat, stirring constantly until smooth. Add corn, rice, milk, eggs, parsley and paprika. Heat thoroughly, stirring frequently. Season to taste. (Makes about 3 qts. Serves 7 - 8)

That all-softening overpowering knell,

The tocsin of the soul — the dinner-bell.

Zero Calorie Soup

Adele Law

- | | |
|----------------------------------|-------------------------|
| 4 cups water | 6 peppercorns |
| 2 cups chopped celery and leaves | 1 1/2 teaspoons salt |
| 1/2 cup chopped cabbage | 1 bay leaf |
| 1 large onion, chopped | 2 1/2 cups Tomato Juice |
| 1 carrot, diced | |

Combine all ingredients in a 3-quart saucepan, simmer covered about 1 hour, strain.

Serve hot as vegetable bouillion

Of soup and love, the first is the best.

Tomato Rice Soup

- | | | |
|--------------------|----------|--------------------------|
| 2 onions |) | 2/3 C. rice |
| 1/4 C. butter |) simmer | 2 sprigs chopped parsley |
| 2 cans tomato soup |) | 2 stalks celery chopped |
| 6 C. water |) | 2 tsp. salt |
| | | 1/4 tsp. pepper |
- Cook 30 mins., covered.

Potage and Herbes

(Spinach Soup)

Lenore Brown

Thaw a package of chopped spinach and heat in $1\frac{1}{2}$ C. water. Combine 1 can cream of chicken soup, 1 soup can of milk, 1 tsp. smoke-flavored salt and 1 T. chopped parsley with the thawed spinach and liquid.

Put the soup a little at a time in the electric blender until the bits of spinach practically disappear. At serving time heat and top with sour cream.

(This is my husband's favorite soup and I serve it at almost all of my very special dinners.)

Only the pure in heart can make a good soup.

Split Pea Soup

Bobbie Trueblood

1 lb. link sausages
2 cup dried split peas
3 qts. water
3 stalks celery, with tops,
chopped fine

Large onion, chopped fine
Sprig parsley
Salt and pepper to taste
2 Tbs. sherry or as desired

Cut link sausages into bite size pieces, brown in large soup pan.

Add onion and celery, saute a few minutes until golden.

Add split peas, water, parsley, salt and pepper and simmer 3 hrs. or until done.

Just before serving stir in sherry.



Salads

*New dishes beget
new appetites.*

Strawberry Salad

Jean Topping

No. 2 can crushed pineapple 2 bananas
2 boxes strawberry jello 1 pt. sour cream
2 boxes frozen strawberries

Drain pineapple, add water to juice to make 2 cups, and bring to a boil. Pour over jello and refrigerate until it begins to thicken. Add mashed bananas, drained pineapple, partially thawed strawberries. Pour half of mixture into 8" square glass dish and chill until set. Spread sour cream on top, then pour remaining fruit on sour cream. Chill thoroughly and cut in squares, serve on curly lettuce.

Sour Cream Fruit Mold

Joyce Bonelli

Dissolve 2 pkgs. lime-flavored gelatin in 1½ C. boiling water. When thoroughly dissolved, stir in 1½ C. cold water. Drain the sirup from one 8-oz. can crushed pineapple and one 8-oz. can pear halves. Combine the sirups and add 2/3 C. to the gelatin mixture. Stir well and chill until thick. Dice the pears. Add them, the crushed pineapple and 1 C. thick dairy sour cream to the gelatin mixture. Mix carefully and thoroughly. Pour into a 5 1/2 C. ring mold which has been rinsed out with cold water. Chill until firm. Unmold and garnish with salad greens, honeydew melon and cantaloupe balls and raspberries if they'll hang together, marinated in French dressing as a salad, or with sweetened fruit and no salad greens or dressing as a dessert. (This dish needs no recommendation from me. Just make it, and you'll know why.)

Cranberry Souffle Salad

Mary Lynn Butters

1 box strawberry jello 1 or 2 apples
Mayonnaise 2 bananas
1 can cranberry sauce (whole) 1/4 C. chopped walnuts

When jello is partially thick, fold in whole cranberries, apples and bananas. Let chill until firm. Nuts can be sprinkled on top. Turn out on lettuce leaf with mayonnaise on top. The mayonnaise and nuts may also be folded into jello mixture. (Good at Christmas time in appropriate molds.)

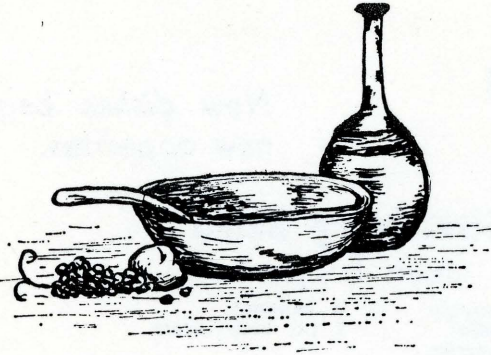
Fruit Salad Dressing

Lela Merrill

2 T. cornstarch)
1/3 C. sugar) make 1 C.
Juice of 1 lemon) of juice
Juice of 1 orange)
2/3 C. pineapple juice)

2 well beaten egg yolks
2 well beaten egg whites

Cook and stir in double boiler until thick. Chill.



Cucumber - Jello - Cottage Cheese Salad

Patsy Frew

- | | | |
|--|---|--------------|
| 1½ cups boiling water | } | mix together |
| 2 pkgs. lemon jello | | |
| 1 cup finely cut celery | | |
| 1 cup finely cut cucumber | | |
| ¼ cup finely cut onion | } | |
| 1 cup cut pecans | | |
| 1½ cups Miracle Whip Salad Dressing (1 pint jar) | | |
| 1 large carton Farmers Style Cottage Cheese | | |

Tomato Aspic

Helen Sayles

- | | |
|--------------------|--------------------|
| 1 pkg. lemon jello | 1 can tomato sauce |
| 1 cup hot water | 1 tbs. vinegar |

Season salt

When jello begins to thicken:

- Add: 2 Tbs. finely chopped green pepper
 2 Tbs. finely chopped celery
 1 Tbs. finely chopped onion

Serve seasoned cottage cheese on top.

Heavenly Delight

Mary Winkler

- | | |
|--------------------|---|
| 2 eggs | 1 C. canned pineapple chunks |
| ¼ C. cream | 1 C. seedless or halved & peeled grapes |
| ¼ C. sugar | ½ C. slivered blanched almonds |
| ⅛ tsp. salt | 1 C. heavy cream |
| juice of 2 lemons | |
| ½ lb. marshmallows | |

Beat egg yolks in top of double boiler. Mix in sugar, cream, lemon juice and salt. Cook over boiling water stirring constantly until thick. Chill. Cut marshmallows in pieces and add to cooked mixture with fruits and nuts. Whip cream and fold in. Chill 24 hrs. Serve on lettuce with mayonnaise as salad, or with whipped cream as dessert. Makes 12 servings.

Molded Lime Salad

Jane Adams

- | | |
|---------------------------------|----------------------------------|
| 1 pkg. lime Jello | 1 C. Farmer style cottage cheese |
| 1 pkg. lemon Jello | 1 C. Half & Half |
| 1 C. hot water | 1 C. Mayonnaise |
| 1 C. cold water | 2 tsp. horseradish |
| 1 C. crushed pineapple, drained | Salt |

Mix and mold.

Cinnamon Jello

Edith Palmer

- | | |
|--------------------------------|---------------------------------|
| 2 pkgs. lemon Jello | 1 lg. pkg. Phila. Cream cheese |
| 2 C. boiling water | $\frac{1}{2}$ C. mayonnaise |
| 1 pkg. (8-oz.) red hot candies | $\frac{1}{2}$ C. chopped celery |
| 1 can applesauce | $\frac{1}{2}$ C. nuts |

Boil water — add red hots. Stir until dissolved. Add jello and stir. Add applesauce. Pour half in dish and let jell. Mix cream cheese and remaining ingredients. Spread on jelled half and pour in remaining jello mixture.

Frozen Cream Cheese Salad

Dorothy Harris

- | | |
|--------------------------------|------------------------------------|
| 1 pkg. lemon jello | 1 cup boiling water |
| 1 pkg. cream cheese | 1 small bottle maraschino cherries |
| 1 small can pineapple cut fine | $\frac{1}{2}$ pint coffee cream |
| 1 cup nut meats, chopped | 1 med. green pepper, cut fine |

Dissolve jello in boiling water. Cool, add other ingredients. Freeze and serve with whipped cream dressing. (Mayonnaise and whipped cream mixed). Serve 8 to 10.

Eat'n lasts longer than kiss'n.

Tropical Fruit Salad

Dorothy Householder

- 3 3-oz. pkgs. Philadelphia cream cheese
1 can fruit salad — drained
 $\frac{1}{2}$ pkg. marshmallows
1 cup whipping cream
Mix cheese, dice fruit and marshmallows. Fold in whipped cream.

Dressing:

- | | |
|-------------------------|--------------------------------|
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup lemon juice |
| 1 egg | $\frac{3}{4}$ cup orange juice |
| 1 tsp. flour | |

Cook in double boiler. Add enough whipped cream to make creamy.

Perfection Salad

Adele Law

(No calories)

- | | |
|----------------------------------|-------------------------------|
| 1 envelope unflavored gelatin | ½ teaspoon salt |
| ¼ cup cold water | 1 cup finely diced celery |
| 1 cup hot water | ½ cup finely shredded cabbage |
| ¼ cup vinegar | 1 pimento finely chopped |
| 1 tablespoon lemon juice | Salad greens |
| 2 teaspoons no-calorie sweetener | |

Soften gelatin in cold water in medium-size bowl, stir in hot water, lemon juice, vinegar, sweetener and salt. Cool until mixture becomes syrupy. Fold in celery, cabbage and pimento. Spoon into quart mold. Chill until firm. Serve on crisp salad greens with spicy dressing.

California Delight Salad

Paula Cox

- | | | |
|-----------------------------|---|---|
| 2 pkgs. orange jello |) | |
| 1 C. boiling water |) | Dissolve |
| Juice of 2 oranges |) | Add to jello mixture. |
| Peel of 1 orange |) | Grind or chop fine the peel and the apricots. |
| 1 can apricot halves |) | Cover with sugar and vinegar. |
| Liquid from apricots |) | add to jello |
| ½ C. sugar | | |
| 1 T. vinegar or lemon juice | | |

Put all ingredients together and mold in one large, or individual molds. (Very good with a sour cream and cream cheese dressing — just a little of each blended together.)

Green Goddess Salad

Rosa B. Nichols

Is a combination of assorted, crisp salad greens and well flavored dressing. This was first created in San Francisco's Palace Hotel.

- | | |
|---------------------------|---------------------------------|
| 1 small can anchovy paste | 1 C. stiff mayonnaise |
| 1 can anchovies | Tarragon and wine vinegars |
| 2 or more green onions | Mixed salad greens of all kinds |
| 1 clove garlic | |

Chop anchovies, onions, garlic and parsley until almost a paste — add anchovy paste — then add mayonnaise. Season with Tarragon and wine vinegars until the consistency of thin mayonnaise. Put in refrigerator until ready to serve. Then pour over bowl of mixed greens. Toss lightly as dressing must stay on greens and salad must be served immediately.

My salad days; when I was green in judgement.

French Salad Dressing

$\frac{1}{8}$ C. sugar	1 tsp. paprika
1 tsp. dry mustard	1 tsp. onion juice
1 tsp. celery seed	1 C. Wesson Oil
1 tsp. salt	4 T. vinegar

Method: Mix dry ingredients thoroughly. Add onion juice. Then add 1 T. vinegar and $\frac{1}{8}$ C. Wesson Oil. Alternate vinegar and Wesson Oil. Beat after each addition. (Be sure and have Wesson Oil thoroughly chilled.)

Caesar Salad

Break lettuce into bowl. Dribble $\frac{1}{8}$ C. olive oil (or less) over, and toss. 1 lime (juice), salt and garlic salt, pepper. Season all with Lawry's seasoned salt. 1 egg in hot water for 1 min., croutons ($\frac{1}{2}$ C.), Parmesan cheese. Toss all together.

According to the Spanish proverb, four persons are wanted to make a good salad: a spendthrift for oil, a miser for vinegar, a counselor for salt, and a madman to stir it all up.

Entrees,

Luncheon Dishes

Enough is as good as a feast;

too much is as
good as a banquet.



Pepper Steak Irene Dreher

- | | |
|--|---------------------------------------|
| 1 lb. $\frac{1}{2}$ " thick sirloin tip, cut in serving pieces | 1 C. hot water |
| 2 T. fat | 1 1-lb. can stewed tomatoes (2 cups) |
| $\frac{1}{4}$ C. chopped onion | 1 green pepper thinly sliced in rings |
| 1 clove garlic, halved | 2 T. cornstarch |
| 1 tsp. salt, dash pepper | $\frac{1}{4}$ C. cold water |
| 1 beef bouillon cube | 2 T. soy sauce (Kikkoman) |
- Brown meat slowly in hot fat (about 15 minutes); Add onion and garlic, last few minutes. Season with salt and pepper. Dissolve bouillon cube in hot water: Add to meat. Cover: simmer till meat is almost tender, 20-25 minutes. Add tomatoes and green pepper: cook 10 minutes. Combine remaining ingredients; stir into meat mixture. Bring to boil, cook, stirring 5 minutes longer. Remove garlic. Serves 4.

Beef Stroganoff Diane Southwell

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|---|--|
| $1\frac{1}{2}$ to 2 pounds round steak, $\frac{1}{4}$ inch thick | 2 T. sour cream or lemon |
| Olive oil or shortening | Salt and pepper to taste |
| 1 red or Bermuda onion, finely chopped | $\frac{1}{2}$ cup hot water |
| 1 small tomato, sliced | 1 tablespoon flour |
| Cut round steak into strips $\frac{1}{8}$ inch wide, then cut in 1 inch lengths. Brown meat quickly in olive oil or shortening. Add onion and tomato and cook until tender and slightly brown. Add sour cream or if preferred a few drops lemon juice. Sprinkle flour over all and blend well. Add hot water and stir while cooking until a gravy is formed. Add mushrooms if desired. Serve immediately. Serves 4. | 1 can (3 oz.) button mushrooms, optional |

Ranch Casserole

Mary Bonelli

- | | | |
|-----------------------------|---|------------------|
| 1½ lb. pork, lamb or beef |) | |
| cut in small pieces (brown) |) | |
| 1 C. water |) | Cook 45 min. |
| 6 medium onions |) | |
| ½ C. bell pepper |) | |
| ½ C. grated cheese | | 2 C. dry noodles |
| 1 can tomato paste | | |
| 1 can tomato soup | | |

Mix in tomato paste and soup. Put in large flat pan, put cheese on top, work in a little. Put dry noodles on top. Bake for 10 min. Stir in. Bake 30 min. at 325°.

When meat is in anger is out.

Continental Beef Burgundy

Jean Topping

- | | | | |
|-------------------------|--------|------|----------------------------------|
| 2 lb. lean beef, cubed. | Flour. | Oil. | Salt and pepper |
| 1 med. onion, minced | | | 2 cans tomato sauce |
| 1 clove garlic, crushed | | | ½ cup red wine |
| 1 oz. dried mushrooms | | | 1 tsp. Accent |
| 1 C. water | | | ½ tsp. oregano - salt and pepper |

Combine mushrooms and water in pan and bring to a boil. Dredge meat in flour. Saute meat, onion & garlic in oil until brown. Cut mushrooms fine, using scissors, add with liquid to meat. Add remaining ingredients, cover and simmer gently until tender. Serve over noodles.

Meat first, and spoon vittles to top off on.



Easy Beef Stew

Helen Macmillan

- | | |
|------------------------------|--------------------------|
| 2 lbs. beef stew meat | 1 can of water |
| 1 can cream of mushroom soup | ¾ pkg. Lipton Onion Soup |
- Mix together in casserole. Bake, covered, 3 hrs. at 300°.

Savory Meatball Stew

Irene Dreher

1½ lb. ground beef
Salt, pepper, dry mustard
2 cloves garlic, grated
1 medium onion, grated
Worcestershire sauce
½ C. chopped parsley

Flour
Butter or beef fat
½ C. red wine
2 C. B & B mushrooms
Broth
1 C. small onions

Mix together beef, 1½ tsp. salt, 1 tsp. pepper, 2 tsp. mustard, garlic, and onion, 2 dashes Worcestershire sauce, and parsley. Form into small balls and roll in a little flour. Brown quickly in hot fat or butter, shaking pan to color evenly. Remove, keep warm. Add to pan; wine, liquid from mushrooms, and enough broth (canned or home made) to make 2 C. Blend and cook a little. Thicken, if required. Correct seasoning. Add drained cooked onion, mushrooms, heat. Add meat balls. Heat.

*When one has cooked his own goose,
he finds few eager to share the stew.*

Eisenhower Beef Stew

Mamie

4 lbs. sirloin tips, or top round
cut in 1½ inch cubes
⅓ cup shortening or butter
3-10½ oz. cans of condensed
bouillon
3 cans water
4 peppercorns
2 bay leaves
6 whole cloves

1 tsp. thyme
pinch cayenne
2 cloves of garlic-halved
12 small Irish potatoes, halved
1 bunch carrots, cut in 1 inch
pieces
4 medium tomatoes, peeled and
cut in ⅛'s
Flour to thicken

Brown beef cubes in shortening, add the bouillon and water. Simmer, covered until tender—1½ to 2 hrs. Add bouquet of spices and garlic, tied loosely in cloth. Add vegetables and simmer until vegetables are tender, that is 30 to 45 min. Remove the bag, draw off the liquid, thicken with beef roux made by combining 2 tablespoons each of flour, water and stew stock for each cup of liquid. Blend, and add to the liquid and cook stirring constantly until thickened. Pour over the stew and simmer a few minutes longer. Serves 12.

Much meat, much melody.

Easy Oven Meal

Diane Southwell

Aluminum foil
1½ pounds chuck steak, 1 inch
thick
1 envelope onion soup mix
3 medium carrots, quartered

2 stalks celery, cut in sticks
2 to 3 medium potatoes halved
2 tablespoons butter or margarine
½ teaspoon salt

Tear off 2½ foot length of 18" wide foil. Place meat in center; sprinkle with onion soup; mix cover with vegetables. Dot vegetables with butter and sprinkle with salt. Fold foil over and seal securely to hold in juices. Place on baking sheet; bake in very hot oven (450°) 1 to 2½ hours or till done. Makes 4 servings.

Note: To cook foil wrapped steak supper on a barbecue grill, use a double thickness of foil: cook over slow coals.

*Some has meat and canna eat,
And some wad eat that want it:
But we has meat and we can eat,
And sae the Lord be thankit.*

Ground Round Steaks

Eleanor Wilson

½ lb. per person

Make two ¼ lb. patties per person.

Place prepared dressing or seasoned bread crumbs on one patty, not quite to edge. Add several strips or thin slices of cheese, thin sliced onion, parsley. Cover with other patty and crimp edges. Broil turning once.

Tamale Pie

Rosa Nichols

Heat ½ C. olive oil in skillet—add 1 onion chopped—1 clove garlic and 1 green bell pepper chopped. When brown, add 1½ lb. thick round steak cut in cubes. When meat is brown, add 1 large can tomatoes, ½ C. ripe olives cut in small pieces - ½ C. seedless raisins, 3 chile peppers chopped - ½ C. dry mushrooms which have been soaked for about 1 hr. adding a little hot water from time to time. When done, add ½ C. grated Parmesan Cheese - ½ tsp. Tabasco Sauce - 2 tsp. Chile power and 1 or 2 tsp. Corn meal. Stir for few minutes till thick. Pour this into pie shell.

Pie Shell: Mix enough corn meal with boiling water, stirring to keep from lumping. Line a very deep pan with this mush about ¼" thick. (This may be prepared beforehand and used cold and stiff). Then spread the balance over top after filling with meat mixture. Bake about 1 hr. in moderate oven until brown.

Meat Loaf

Shirley King

1 lb. fresh ground beef	4 tablespoons chopped parsley
½ lb. fresh ground pork	1 cup cracker crumbs
¼ lb. fresh ground veal	6 scallions (chopped)
1½ small cans Tomato Sauce	1 cup blanched whole almonds
1 egg	Salt & pepper

Mix beef, pork, and veal together with fingers or fork in large bowl. Into this chop and mix the scallions: then add egg, parsley, cracker crumbs, almonds and 1 can of tomato sauce. Mix all together thoroughly and salt and pepper to taste. Form into loaf in iron skillet (or similar vessel) and bake uncovered for 1½ hours at 325 degrees.

During last 30 minutes of baking time pour ½ can of tomato sauce over the loaf and if desired arrange whole almonds in design on top of loaf. Serves 6 to 8.

Meat Sauce Elegante

Jean Topping

¾ C. catsup	1 tsp. pepper
¾ C. water	1 tsp. chili powder
2 tbsps. vinegar	2 tsp. sugar
1 tbsps. Worcestershire	3 garlic cloves, crushed
Dash cayenne pepper	Liquid hickory smoke to taste
1 tsp. paprika	

Blend and pour over meat, baste, etc. Good with spare ribs, hamburgers, leftover turkey . . . or meat balls.

Hunger is the best sauce.

Italian Veal Casserole

Jean Wilson

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|--|-------------------------------------|
| 2 T. olive oil | $\frac{3}{4}$ cup sour cream |
| 1 large clove garlic | $\frac{3}{4}$ cup Mozzarella cheese |
| 1 lb. veal round, cut very thin
(6 to 8 small pieces) | 2 large tomatoes |
| Two 3-oz. cans sliced mushrooms
with juice | $\frac{3}{4}$ cup dry white wine |
| | $\frac{1}{2}$ cup Parmesan cheese |
| | 1 small pkg. egg noodles |

Brown garlic in olive oil and remove.

Salt, pepper and flour veal pieces.

Brown in oil adding extra oil if needed.

Add mushroom juice. Cover with lid and simmer until veal is tender, add water if necessary.

Cook noodles in boiling water and salt. Drain, toss in sour cream.

Grease $1\frac{1}{2}$ quart size casserole dish.

Place layer of noodle mixture on the bottom, add $\frac{1}{2}$ veal and mushroom mixture, one layer of Mozzarella cheese, one tomato, sliced.

Sprinkle with salt and pepper.

Repeat layers saving a little gravy in skillet. Add wine and Parmesan cheese to gravy, heat a little and stir.

Pour over entire casserole.

Bake at 400° about 30 mins.

Even better when re-heated.

This cook seasons her dishes cunningly, elegantly —

Cold Jellied Tongue

Adele Law

- | | |
|------------------------------------|----------------------------------|
| 1 medium size tongue, about 3 lbs. | $\frac{1}{4}$ cup cold water |
| 2 tablespoons plain gelatin | 2 cups broth from boiling tongue |

Scrub tongue and rinse well, then fit tongue into a 3 or 4-qt. kettle. Add enough water to cover, then simmer until tender — 2 to 3 hours for a beef tongue. Take from the kettle, place in cold water and as soon as it can be handled comfortably, remove skin and roots, then return to cooking water to cool. Press cooled tongue into mold, either round glass casserole or loaf-shaped pan. Soak gelatin in the cold water for 5 minutes, then stir it into the tongue broth which has been reheated to boiling. When dissolved, season to taste with salt and pepper, and pour over the tongue in the mold. Chill until firm. Slice tongue thin, leaving the gelatin adhering. Garnish with cress, lettuce or parsley and serve very cold. 8 to 10 servings.

It is prudent to live on good terms with one's cook.

Chinese Barbecued Spareribs

Rosa B. Nichols

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|-----------------------|-------------------------------|
| 3 lb. meaty spareribs | $\frac{1}{2}$ C. diced celery |
| 1 onion | 2 T. soy sauce |
| 2 tsp. butter | 2 tsp. lard |
| 2 tsp. vinegar | 1 tsp. gourmet powder |
| 4 T. lemon juice | $\frac{1}{8}$ tsp. pepper |
| 2 tsp. brown sugar | 3 tsp. Worcestershire sauce |
| 3 tsp. cornstarch | 1 C. catsup |
| 1 tsp. dry mustard | 2 C. water |

Brown spareribs in hot peanut oil. Melt butter, brown onion in this and add other ingredients. Thicken with cornstarch made into smooth paste. Pour over spareribs and bake in slow oven $2\frac{1}{2}$ hrs.

Barbecued Lamb Shanks

Mary Bonelli

Brown lamb shanks in shortening. Sprinkle with flour and cover with the following sauce. Bake in covered casserole at 350° at least two hours.

- Sauce:
- 1/2 bottle catsup
 - 2 T. vinegar
 - 1 T. Worcestershire sauce
 - 1 tsp. soy sauce
 - 3 T. brown sugar

- Add about 2 C. water
- 1 medium onion-chopped
- Garlic salt
- Salt
- 1 T. cinnamon

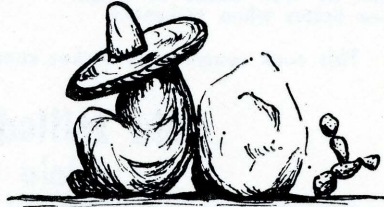
Barbecued Spareribs

Elizabeth Genrich

- 2 lbs. spareribs
- 1/2 C. soy sauce
- 1/4 C. honey

- 1 tsp. dry mustard
- 1/4 tsp. salt
- 1/4 tsp. pepper

Brown ribs and put in casserole. Pour mixture over them and bake in 350°-375° oven one hour. Baste the ribs after 30 minutes.



Casserola Mexicana

Paula Cox

(Marvelous for buffet suppers — serves 12 as entree)

- 1 doz. corn tortillas) Saute tortillas in hot oil — do not have to be
- 1/3 C. Wesson oil) crisp. Drain on paper towels.
- 2 lbs. ground beef — Brown and drain off excess fat.
- 1 bell pepper)
- 1 lg. onion) Chop and add to meat mixture. Cook just a little.

- Pinch of oregano
- Pinch of garlic powder) Add to above.
- Salt to taste

- 2 small cans sliced olives
- 1 can whole kernel corn
- 3/4 lb. cubed Tillamook or Longhorn cheese

- 3 small cans tomato sauce)
- 3 small cans water)
- 1 small can (soup size) Las Palmas Red Chile Sauce) Heat together
- 2 T. flour to thicken)
- Pinch of oregano)
- Salt to taste)

Use a large casserole. Cover bottom with a layer of tortillas. Tear to fit. Then add layer of meat - corn - sliced olives - and cheese. Continue to layer the ingredients until you have used all and end with cheese. Pour over all the sauce. Bake 350° for 1 hr. This may be made ahead of time and stored in refrigerator until ready to bake and serve.

(So good served with a tossed green salad - oil and vinegar type dressing — garlic or plain French bread — fresh fruit or sherbet for dessert.)

Spaghetti Pork or Lumberjack

Mary Hadley

¾ pkg. spaghetti	Salt
1¼ lbs. lean ground pork	Pepper
2 cans tomato soup	Paprika
1 small minced onion	½ lb. cheese
Chile powder	

Stir pork till color is gone in a hot skillet. Add soup and seasoning. Simmer 45 min. Cook and drain spaghetti. Spread on platter and over this spread ground cheese and pour meat mixture over all.

Now for the eggs and the ham!

Ham Spanish Rice

Birdie Bennett

¼ C. shortening	1 1-lb. can tomatoes
1⅓ C. pkg. precooked rice	½ C. hot water
1 med. onion, thinly sliced	1 tsp. salt
1 C. thinly sliced celery	½ tsp. chili powder
1 C. diced green pepper	½ tsp. sugar
1½ C. diced cooked ham	

Heat shortening; Add rice, onion, celery, and green pepper. Cook over medium heat until rice is brown, stirring frequently. Add ham, tomatoes, water, salt, chili powder and sugar. Bring to boil, reduce heat and simmer, covered 10 minutes. Makes 4 servings.

Ham Croquettes

Mrs. F. M. Hansley

6 T. butter	¼ tsp. celery salt
2 T. chopped green pepper	1⅓ C. evaporated milk
1 T. chopped onion	1 egg, beaten
½ C. flour	2 C. finely diced cooked ham
¼ tsp. salt	1¼ C. cracker crumbs
⅛ tsp. pepper	Oil

Melt butter in saucepan, add green pepper and onion and cook gently until pepper is tender. Stir in 1 C. milk. Blend in egg. Cook over low heat stirring constantly until mixture is thickened. Remove from heat and stir in ham. Chill thoroughly. Form into 12 2½" rolls. Roll each croquette in crumbs, milk, crumbs again. Deep fry at 385° for 2-3 minutes, or until golden brown. Drain on paper towels. Makes 12 croquettes.

Ham & Cheese Sandwich Casserole

Julie Muhl

Make in a pan as a huge sandwich. Large loaf of white sandwich bread. Trim crust from 14 slices of bread. Butter each slice. Grease and slightly flour flat baking dish — 13½ x 8½ x 2½. Cover bottom of dish with slices of bread, butter side up. Next add 1 lb. ground, smoked ham and ½ of ground bell pepper. Cover ham and bell pepper mixture with square slices of cheese that will melt. Top cheese with more slices of buttered bread, buttered side up. Beat 6 eggs and add 3 C. milk and pour over all. Cover with waxed paper and place in refrigerator for 24 hrs. Next day, bake 1 hr. & 15 min. at 300°. Serves 10.

Before serving — Top with 1 can mushroom soup. Add 1 can mushrooms and ½ C. milk. Heat and pour over sandwich.



Chicken Turbot

Shirley King

- | | |
|-----------------------|----------------------------------|
| 1 4-lb. chicken | 3 T. flour |
| 1 pt. milk | $\frac{1}{2}$ cup cracker crumbs |
| 1 Cup bread crumbs | $\frac{1}{4}$ teaspoon pepper |
| 1 tsp. salt | 1 can mushrooms |
| 1 cup celery, chopped | 4 T. butter |

Cook chicken. Cut the meat in small pieces with scissors. Melt 2 T butter and rub in flour. Add 2 T milk. Add rest of milk, and boil until nicely thickened. Add $\frac{1}{2}$ cup chicken broth. Heat mushrooms; stir into chicken. Now place in buttered baking dish a layer of chicken, and sprinkle of celery, cream sauce, cracker and bread crumbs, dotting with bits of butter and making 2 layers of each with bread crumbs on top, dotting with butter. Bake $\frac{1}{2}$ hr. Serves 12.

Chicken Cacciatore

Marge Cacciatore

- | | |
|---|--|
| 4 lb. fryer, cut into pieces | Dash pepper |
| 2 T. olive oil | 2 bay leaves |
| 1 tsp. chopped parsley | $\frac{1}{2}$ cup dry white wine |
| $\frac{1}{4}$ stalk celery chopped fine | Small can mushrooms, drained |
| 2 cloves garlic, chopped | $\frac{1}{4}$ cup finely chopped onion |
| 1 tsp. salt | 2 T. water |

Place chicken in frying pan with olive oil. Brown on all sides over moderate heat. Add chopped parsley, celery, garlic mushrooms, bay leaves, salt and pepper and brown all together with chicken.

Add wine, cook gently until wine is almost evaporated, add water, stir well. Cover, simmer about 30 mins. or until chicken is tender. Serves 4.

The guest of the hospitable learns hospitality.

Proteins for Proteans

Mary Hadley

- | | |
|--------------------------|---------------------------------|
| 1 chicken of 3 or 4 lbs. | 1 teaspoon curry powder or more |
| 1 lb. shrimps | if desired |
| 1 lb. mushrooms | 1 teaspoon salt |
| 2 large onions | $\frac{1}{2}$ pint sour cream |
| 3 stalks of celery | 2 cups of rice |

Boil chicken with enough salted water to make broth. When chicken cools, take meat from bones and put it into a casserole dish (No skin).

Cook and shell shrimps. Add to chicken. Slice mushrooms, onions, and celery, and brown them in butter. Add to chicken and shrimps.

Cook rice, in the meantime, and drain. Add to mixture. Make about a pint of ordinary white sauce, and add curry powder (curry powder should soak in $\frac{1}{4}$ cup water for about an hour before using.)

Add curry white sauce to mixture. Add salt stir. Bake mixture in a hot oven (about 450) for about 20 minutes. Add sour cream just before serving: Serves 12 to 14 guests.

Luncheon Creamed Chicken

Florence Eaton

- | | |
|---------------------------------|---------------------------------|
| 2 T. butter or margarine | 1 4-ounce can sliced mushrooms |
| 2 T. flour | ½ teaspoon salt |
| ¾ cup chicken stock or bouillon | 1 tablespoon lemon juice |
| 1 tall can (1⅔ cups) evap. milk | ⅓ teaspoon hot pepper sauce |
| ½ cup halved seedless grapes | ¼ teaspoon Worcestershire sauce |
| ¼ cup slivered toasted almonds | |
| ½ cup mayonnaise | |

Combine chicken, celery, grapes and almonds. Blend together mayonnaise, lemon juice, pepper sauce and Worcestershire sauce. Add to chicken mixture and toss lightly. Refrigerate until served. (Flavor improves on standing.) Serve on crisp greens. Makes four servings.

A cheerful look makes a dish a feast.

Sesame Chicken

Eleanor Wilson

Shake cut-up fryer in flour and seasoning.

Spread 1 can cream of mushroom soup in baking dish. (1 can per chicken) Place chicken in soup and sprinkle with paprika. Sprinkle sesame seed over all very generously until all pieces covered. Bake at 350° one hour or more, depending on size, never turning. Delicious.

Cream of chicken and cream of celery soups are also good. For a large quantity of chickens, more than one kind of soup can be used.

Chicken Livers in Sour Cream

Rosa B. Nichols

- | | |
|---------------------------|------------------------------------|
| ¼ C. fat | ¼ tsp. rosemary |
| 2 tsp. Kitchen Bouquet | 3 oz. can sliced mushrooms |
| 1 lg. onion thinly sliced | 2 tsp. cornstarch |
| 1 lb. chicken livers | 1 C. thick (commercial) sour cream |
- Salt and pepper to taste

Heat fat in large frying pan, add onion and Bouquet; cook over moderate heat about 5 minutes. Add chicken livers, salt, pepper, rosemary and cook till livers are well browned about 15 minutes. Drain mushrooms reserving stock. Combine cornstarch and mushroom broth and add to livers stirring till thickened. Add mushrooms and sour cream, stir till well blended. Cover and simmer 15-20 minutes. Serve over boiled rice.

Chicken Cacclatore — Almost

Jereann Bowman

- | | |
|-----------------------|---------------------|
| 3 lb. frying chicken | ¼ teaspoon pepper |
| ½ cup chopped onions | ½ bay leaf |
| 1 can stewed tomatoes | ⅓ teaspoon thyme |
| ½ cup dry white wine | ¼ teaspoon marjoram |
| 1 teaspoon salt | |

Saute chicken until brown in ¼ cup olive oil. Add the other ingredients and simmer for hour or until chicken is tender. (Sauce may be made in a double boiler and bite size pieces of chicken or turkey added. Simmer for an hour or so and serve over hot rice or spaghetti) 4 servings.

Nutty Chicken (Tuna) Casserole

Beth Fenton

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|----------------------------------|---------------------|
| 1 C. white tuna | 1 can Mushroom soup |
| 1 #303 can Chinese fried noodles | 1 C. Cashew nuts |
| 1 C. diced celery | 1 can milk |
| ¼ C. minced onion | |

Mix milk and soup together, add to remaining ingredients and bake 45 min. at 325°. This is so simple and tastes like a chicken casserole.

Crab Casserole

Eleanor Wilson

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|-----------------------------|-----------------------|
| 1 C. Crab Meat (good brand) | 1 T. butter |
| 2 C. Half & Half | 1 tsp. salt |
| 2 eggs separated | ¼ tsp. pepper |
| ½ C. cooked, small macaroni | 2 tsp. minced parsley |
| ½ C. cracker crumbs | 3 T. grated cheese |

Add milk to yolks. Add other ingredients. Fold in egg whites. Sprinkle cheese on top. Set casserole in water. Foil on top. Bake at 350°

Topping: 1 C. frozen shrimp soup (diluted). Serves 6.

Crab Lorenzo

Mary Hadley

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|-----------------------|--------------------------|
| 1 large can mushrooms | 1 pkg. noodles |
| 4 teaspoon butter | 2 cups milk |
| 1 large can crabmeat | 3 packages grated cheese |
| Seasoning | 4 T. flour |

Cook noodles 7 minutes in salted water. Drain and let dry. Make white sauce of flour and butter in double boiler, adding milk gradually.

When smooth, add cheese and mushrooms (the mushrooms should be drained). Then add crabmeat, seasoning and noodles. Grease baking dish well and pour in mixture.

Cover with buttered bread crumbs and cook 25 minutes in oven, or until brown.

Serve in shells or ramekins. (It may be baked in these if preferred and rice may be substituted in place of noodles.)

This serves 8.

Lemon Rice with Fish

Barbara Winkler

- | | |
|--------------------|---|
| ¼ C. chopped onion | 1 slightly beaten egg |
| 2 T. butter | 1 lb. frozen fish fillets, partially thawed |
| 2 C. cooked rice | Melted butter |
| 2 T. lemon juice | |

Cook onion in butter, stir in rice. Add lemon juice, egg, salt. Place ½ fillets in buttered dish (10 x 6 x 1½) and season with salt and pepper. Top with rice and remaining fillets. Brush with melted butter and seasonings and paprika. Bake at 375° 35 minutes brushing occasionally with melted butter. Serves 6.

Baked Rice Supreme

Joyce Bonelli

- | | |
|------------------------------------|------------------------|
| 1 cube butter | 2 cans consomme |
| 1 large onion, chopped | (no extra salt needed) |
| (saute onion in large casserole) | 1 lb. grated cheese |
| 1 $\frac{3}{4}$ C. rice (uncooked) | 1 C. chopped almonds |
| 1 small can mushrooms | |

Bake 1 hr. 15 min. at 325°. Cover first $\frac{1}{2}$ hr.

Pilaf

Marge Cacciatore

- | | |
|--|--------------------------|
| 1 T. salad oil | 2 cups raw rice |
| $\frac{3}{4}$ cup egg noodles, broken in
small pieces | $\frac{1}{2}$ cup butter |
| 4 cups chicken stock (or bouillon cubes) | |

Heat oil, add noodles. Saute, stirring constantly, over low heat, until evenly browned. Bring chicken stock to boil. Add rice to noodles, add stock, stir. Cover and simmer over low heat 20 mins. or until liquid is absorbed. Remove from heat. Add butter, cover until butter is melted. Stir. Serves 6.

Diced Ham Fried Rice

- | | |
|-----------------------------------|------------------------------|
| 4 T. cooking oil | 4 green onions, chopped fine |
| 1 tsp. salt | 1 C. fresh bean sprouts |
| Dash of pepper | 6 C. cold boiled rice |
| 2 eggs | 1 tsp. Accent |
| 1 lb. smoked ham, cut in squares | 2 T. soy sauce |
| $\frac{1}{2}$ C. button mushrooms | |

Place oil, salt and pepper in a preheated heavy frying pan. Scramble eggs into oil until firm. Add ham, mushrooms, green onions, and bean sprouts. Stir and fry for about 3 minutes. Blend in rice and fry 3 more minutes. Add Accent mixed with soy sauce; mix thoroughly and serve. 6 servings.



He who dines well lives well.

Vegetables

While you've fire in your cook-stove you'll always have guests.

Scalloped Potatoes and Onions

Jereann Bowman

- 1 can (10¾ oz.) mushroom soup
- 1 cup milk
- ½ teaspoon crumbled dried sage
- ¼ teaspoon pepper
- 1 teaspoon salt
- 3 medium sized raw potatoes, thinly sliced
- 2 medium sized onions, thinly sliced
- 6 sandwich size slices sharp Cheddar cheese
- 3 slices bacon

Beat soup and milk together until mixed. stir in sage, salt, and pepper. In the bottom of a greased 1½ qt. casserole, arrange ⅓ of the sliced potatoes, then ⅓ of the sliced onions; top with 2 slices cheese, then pour over ⅓ of soup mixture. Continue arranging ingredients in the casserole in this order until you have three layers and all the ingredients are used; you would end up with the soup mixture. Lay bacon strips across top of casserole. Bake, uncovered, in a moderate oven (350°) for 1 hour and 30 minutes, or until potatoes are tender. Serves 8 as a side dish, 6 as a main dish.

A man's house is his castle.

Cheese-topped Zucchini Halves

Cornelia Frew

- 3 medium zucchini squash
- 1 medium onion, thinly sliced
- 1 T. salad oil
- ½ to 1 tsp. crushed oregano
- One 8 oz. can seasoned tomato sauce
- One 6 to 8 oz. package sliced Mozzarella
- Grated Parmesan cheese

Cut zucchini in half lengthwise.

Cook onion in hot salad oil until tender but not brown.

Add zucchini halves cut side up. Sprinkle with salt, pepper and oregano.

Pour tomato sauce over it. Cover, cook until tender, about ten mins.

Top zucchini with cheese slices. Sprinkle with oregano if desired.

Pass Parmesan cheese.

6 servings.



California Sweet Potato Bake

Diane Southwell

4 medium sweet potatoes	$\frac{1}{2}$ cup seedless raisins
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ cup butter or margarine
1 tablespoon cornstarch	3 T. cooking sherry
$\frac{1}{2}$ teaspoon salt	2 T. chopped walnuts
1 cup orange juice	$\frac{1}{2}$ tsp. shredded orange peel

Cook potatoes in boiling salted water till tender; drain; peel, and halve lengthwise (Or use a 1 lb. 2 oz. can sweet potatoes, 3 cups). Arrange in shallow baking dish or pan. Sprinkle lightly with salt. Mix brown sugar, cornstarch, and the $\frac{1}{2}$ tsp. salt. Blend in orange juice; add raisins. Stir while bringing quickly to boil. Add remaining ingredients; pour over potatoes. Bake uncovered in moderate oven (350°) 20 minutes or till potatoes are well glazed. Makes 6 servings.

Cauliflower with Cheese

1 medium sized cauliflower or 2 packages of frozen cauliflower
 $\frac{1}{2}$ cup grated Mozzarella cheese
 2 tablespoons grated Parmesan cheese
 $\frac{1}{2}$ cup melted butter
 2 tablespoons dry bread crumbs

Remove the leaves of the fresh cauliflower and wash thoroughly. Cook in boiling salted water 15 minutes or until tender but firm. Drain. Cook the frozen cauliflower 2 minutes less than package directs. Drain. Place the cauliflower in a greased baking dish. Mix together the Mozzarella cheese, Parmesan cheese, butter and bread crumbs; spread over the cauliflower. Bake in a 425° oven 5 minutes or until browned. Serves 4-6.

Broccoli Casserole

Olive Ruether

Saute $\frac{1}{4}$ C. finely chopped onion in 4 T. butter until soft. Stir in 2 T. flour. Add $\frac{1}{2}$ C. water. Cook over low heat, stirring until mixture thickens and comes to a boil. Blend in 1 jar (8 oz.) pasteurized process cheese spread. Combine sauce and broccoli (2 pkgs. frozen chopped broccoli thawed and well drained). Add 3 eggs, well beaten, mix gently until blended. Turn into a greased $1\frac{1}{2}$ qt. casserole. Cover with $\frac{1}{2}$ C. soda cracker crumbs. Dot with 2 T. butter. Bake at 325 degrees for 30 min.

Broccoli Souffle

Jean Topping

2 C. chopped, cooked broccoli

½ C. thick white sauce (½ C. milk, 1½ T. each flour & butter)

½ C. mayonnaise

1 T. onion juice

3 eggs, well beaten

Salt and pepper, Accent to taste.

Combine ingredients in order given. Pour into well greased 1 quart casserole, set in pan of hot water. Bake at 350° for about 45 minutes or until firm. 6 portions.

Baked Tomatoes

Olive Ruether

Cook 2 medium onions in 3 T. butter until tender, add 1 can solid pack tomatoes, 1 T. chili powder, 2 T. brown sugar and 1 tsp. salt. Cook until heated thru, fold in cracker crumbs (about 10). Top with cheese. Bake 20 min. at 300 degrees. (I put some cheese in the tomato mixture)

Green Bean Bake

Corrine Holloway

Cook in as small amount of water as possible 2 pkg. frozen beans. Drain. Meanwhile saute 4 T. butter, 4 sliced garlic cloves. Remove garlic. Now mix with butter 1 C. crushed bread crumbs. Brown slightly.

Now mix with beans 1½ cans mushrooms soup and 1 can drained mushrooms and ½ C. toasted, shredded almonds. Place in casserole and sprinkle garlic bread crumbs on top. Heat in 300° oven 40 min. before serving. Can be made the day before.

Note: A can of French Fried Onion Rings may be sprinkled on top.

When one has a good table one is always right.

Filled Cabbage

Shirley Markham

Head of cabbage

Meat loaf mixture

1 small can tomato sauce

1 can sauerkraut

Steam head of cabbage (judge size you want). Steam 5 min. or so. Let it cool. Make a meat loaf mixture. Take a leaf of cabbage. Put some meat mixture in it. Make into a roll.

On the bottom of pan put some sauerkraut. Then put enough cabbage rolls to cover bottom of pan. Pour some tomato sauce over, then some more sauerkraut, cabbage rolls, tomato sauce, etc. until all used. Add some water. Cook slowly 2-3 hrs.

Italian Squash Casserole

Ida Lombardi

$\frac{1}{2}$ C. finely chopped onion 3 Tbs. oil
1 tsp. dry or fresh oregano $2\frac{1}{2}$ C. tomatoes, fresh or canned
1 small clove garlic, chopped fine

Slowly brown onions and garlic in oil until tender. Add oregano and salt and pepper to taste and let simmer 25 to 30 mins.

Slice squash length-wise about $\frac{1}{4}$ inch thick. Flour or both sides and dip in beaten eggs. Fry until golden brown.

Place in casserole alternating layers of squash, tomato mixture and sprinkle Parmesan cheese over each layer, ending with tomato mixture and lastly Parmesan cheese.

Bake in 350° oven for 35 to 40 minutes.

Sweet Potato Casserole

Minnie E. Dawson

3 large sweet potatoes, boiled, $\frac{1}{4}$ lb. marshmallows
peeled, sliced $1\frac{1}{2}$ T. flour
3 raw apples, sliced 2 T. pineapple juice
(with skins on) red preferred 1 cube butter
3 slices broken pineapple $\frac{1}{2}$ tsp. nutmeg
 $\frac{3}{4}$ C. brown sugar

Mix flour, sugar and nutmeg together.

Layer of apples on bottom, some flour, etc., then marshmallows, pineapple, then sweet potatoes and sliced apples. Bake in covered dish $1\frac{1}{2}$ hrs. at 350°.

Vegetable Intrigue

Editors

Asparagus in black butter: Heat butter in skillet until black and pour over individual servings of cooked asparagus.

Broccoli: A quick and easy Hollandaise sauce can be made with a little prepared mustard in mayonnaise.

Zucchini: Parboil zucchini cut in quarters lengthwise, cover with strips of sharp cheddar cheese, seasonings, place under broiler until cheese is melted.

Artichokes: A touch of lemon juice in mayonnaise makes excellent sauce for these.

Cabbage: Add breath of soda to salted water before boiling and adding cabbage—cabbage will keep its fresh green color.

Potatoes or Peas: Add a sprig of fresh mint when cooking potatoes or peas for tantalizing extra flavor.

Green Beans: Add chopped pimento and finely chopped onion to French cut green beans—simmer a while to blend flavors.

Spinach: Cook and drain spinach—add nutmeg and sour cream.



Breads

The best smell is bread—

Bread

1. COMBINE
1 pkg. granular yeast
1 tsp. sugar
1 C. lukewarm water
 2. SIFT
3 qts. flour
 3. SCALD
2 C. milk and pour over
4 T. sugar
5 tsp. salt &
 $\frac{1}{2}$ C. shortening
- Let dough rest 10 min. Then knead until smooth and elastic—about 20 min. Put in a greased bowl, cover with clean cloth and let rise in a warm place. When double in bulk, punch down, weigh in 4 equal parts—let parts rest 10 min. Shape into loaves. Put in greased bread pans, cover, let rise until more than double in bulk. Bake in 425° oven 15 min. then finish baking at 325° for 45 min. Turn out on racks, brush tops with melted butter & cool.

ADD:

1 C. cold water & the yeast mixture

4. ADD

6 C. flour to liquid to make a batter & beat well.

5. MIX IN

4 or 5 more C. flour—enough to make dough stiff enough to lift out of bowl. Turn on to bread board in a nest of flour.

Whole Wheat Bread — follow recipe, except add 1 qt. W. W. flour to liquids to make batter, then add sifted white flour (about 5 C.) to make dough. Use 1 C. W. W. flour in kneading. Use brown sugar or molasses in place of granulated sugar.

Bread is better with a happy heart than riches with vexation.

Carrot Bread or Cake

Adele Law

- | | |
|--------------------------------|-------------------------|
| 1 C. sugar | 1 tsp. vanilla |
| $\frac{1}{2}$ C. oil | $\frac{1}{4}$ tsp. salt |
| $1\frac{1}{2}$ C. sifted flour | 1 tsp. cinnamon |
| 2 tsp. soda | 1 C. grated carrots |
| 1 tsp. baking powder | 2 eggs |
| $\frac{1}{2}$ C. chopped nuts | |

Mix sugar and oil together. Sift flour, soda, baking powder, cinnamon and salt together. Add to oil mixture with carrots. Add eggs and beat well. Add nuts. Turn into loaf pan 9" x 5". Bake 55 min.

Cranberry Bread

Barbara Johnson

Sift together:

- 2 C. flour
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. soda
- $1\frac{1}{2}$ tsp. baking powder
- 1 C. sugar

Fold in $\frac{1}{2}$ C. chopped nuts, plus 1 C. cranberries, cut in half. Add grated rind of one orange. Put in lightly floured bread tin. Bake 1 hr. 10 min. at 325°

Add:

- 1 egg beaten
- 2 T. melted shortening
- $\frac{1}{2}$ C. orange juice
- 2 T. hot water

There is no spectacle on earth more appealing than that of a beautiful woman in the act of cooking dinner for someone she loves.

Steamed Graham Bread

Goldie Lindsey

- $\frac{1}{2}$ cup dark molasses
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup flour
- $1\frac{1}{2}$ cup sweet milk

- $\frac{1}{2}$ cup sweet cream
- 1 tsp. soda
- 1 tsp. salt

Graham or whole wheat flour to make soft batter like cake. Put in 3-1 pound coffee cans and steam 2 - $2\frac{1}{2}$ hours...

Date Bread

Lela Merrill

- $1\frac{1}{2}$ C. white flour
- $1\frac{1}{2}$ C. Graham flour
- 1 tsp. salt
- 5 tsp. baking powder
- $\frac{3}{4}$ C. brown sugar

- 1 C. walnuts
- 1 C. dates
- cut up
- $1\frac{1}{2}$ C. milk
- $\frac{1}{3}$ tsp. soda

Sift flour, baking powder, salt. Add graham flour and sugar. Mix well. Add dates and nuts, then add milk and soda. Start in a cold oven. Bake 45 min. or until done, in 350° oven.

One who has known hunger best appreciates the loaf of bread.

Spider Corn Bread

Rosa B. Nichols

- $\frac{3}{4}$ C. Corn meal (white)
- $\frac{1}{2}$ C. flour
- 1 T. sugar
- 1 small tsp. salt
- 2 T. butter

- $\frac{1}{2}$ tsp. baking soda
- 1 egg beaten
- 1 C. sour milk
- $\frac{1}{2}$ C. sweet milk

Sift dry ingredients together. Add beaten egg to sour milk and combine with dry ingredients. Melt butter in spider and pour batter into this. Over the batter, pour the sweet milk, but do not stir. Bake in quick oven 425° for 20 to 30 min. I omit sugar as we prefer this unsweetened.

Potato Scotch Scones

1½ C. flour
1 C. mashed potatoes
⅓ C. butter

1 egg beaten
2 tsp. baking powder
½ tsp. salt

Sift flour, salt and baking powder. Add potato and rub in butter lightly. Mix to a soft dough with the egg and enough milk as necessary. Divide into 4 portions. Roll into round cakes 1 in. thick and mark across this.

Bake on a dry frying pan or griddle until done then split and butter while hot.

Giant Popovers

Lela Merrill

Start oven to 400°.

Sift 1 C. flour and ½ tsp. salt.

With an egg beater, beat well 3 eggs, add 1 C. milk, 3 T. butter melted, then add flour and salt beating slowly. Grease 6 large custard cups with 1 tsp. of butter. Fill cups ⅔ full. Bake 50 min. Serve at once.

Busy as a good wife at oven.

Swedish Nut Bread

Alberta Knoch

Sift together:
4 C. flour
4 tsp. Royal baking powder
2 C. milk

1 C. sugar
¼ tsp. salt
1 egg
1 C. walnuts, chopped

Put egg in bowl with sugar and mix well. Alternate flour and milk 4 times. Stir well between each addition. Before last addition, add nuts and pour into 2 greased loaf pans. Let set in pans ½ hr. before baking. Bake in 350° oven 1 hr. Remove from pans immediately. Will keep well. Better served second day.

No matter how they dress it up upon the grocer's shelf

No bread can ever be as good as what you bake yourself.

Streusel-Filled Coffee Cake

Florence Eaton

Filling:
½ C. brown sugar
2 tsp. cinnamon

Mix together with fork before mixing coffee cake.

Cake:
Sift together:
1½ C. flour
3 tsp. baking powder

2 tsp. flour
2 tsp. melted butter
½ C. chopped nuts
¾ C. sugar
½ tsp. salt
Cut in ¼ C. shortening
Add and mix well:
1 well beaten egg.
½ C. milk

Spread half of batter in greased pan and sprinkle with ½ of filling. Add rest of batter and sprinkle remaining filling over top. Bake 25-30 minutes at 375°.

Oatmeal Bread

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|--------------------|-----------------------|
| 3 C. Oatmeal | 1 pkg. granular yeast |
| 6 C. boiling water | dissolved |
| 1 C. sugar | |

Pour boiling water over oatmeal in the evening — In morning take dissolved yeast and sugar and add to oatmeal — Let stand about $\frac{1}{2}$ hour — Then add enough flour to make light batter and let stand till light. Then add $\frac{1}{2}$ C. molasses, 2 tbsp. salt and 2 tbsp. lard and flour enough to make dough — Knead — Let rise til double in bulk — Knead again — Make into loaves — Let rise and bake 350 degree oven for 1 hour.

Three Hour Butterflake Rolls

Helen Stickles

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|------------------------|---|
| 1 yeast cake | 2 T. Crisco |
| 2 T. warm water | 1 egg well beaten |
| 1 C. milk | 3 $\frac{1}{2}$ C. flour (sift in C. to |
| $\frac{1}{4}$ C. sugar | measure) |
| 1 tsp. salt | |

Dissolve yeast cake in warm water. Scald milk with sugar, Crisco and salt and set aside to cool to warm. Beat egg in large bowl. Add yeast mixture and scalded milk mixture (which is cooled to lukewarm). Add flour. Let dough set in warm room 1 $\frac{1}{2}$ hrs. or until dough doubles in size. Shape on floured board. Can be made into Parker house style - Clover leaf or whatever you wish.

Date Loaf Cake

Dolly Calzia

- | | |
|--------------------------|--------------------------|
| 1 Tbs. butter | $\frac{1}{2}$ C. walnuts |
| 1 C. sugar | 1 C. dates |
| 1 egg | 1 tsp. vanilla |
| 1 $\frac{1}{4}$ C. flour | 1 C. hot water |
| 1 tsp. soda | |

Cream butter, gradually add sugar. Add egg and mix well. Mix and sift flour and soda. Mix in walnuts and dates. Add dry ingredients alternately with combined water and vanilla. Pour into wellgreased and floured loaf pan and bake in moderate oven (350°), about 1 hour. Yield 1 loaf.

Note: 1 C. mashed bananas or 1 C. cut up prunes may be substituted for the dates.

Pies

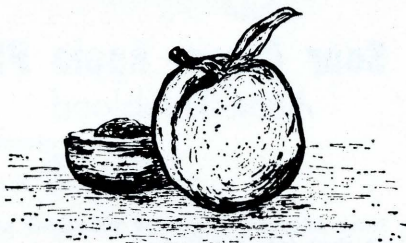
In people, as in pies, we expect more than crust.

Pie Crust Helen Stickles

3 cups flour
1 cup Crisco

1 tsp. salt

Cut Crisco into flour with pastry blender. Wet with very little water at a time, until mixture will wipe bowl clean. Be sure not to add too much water. Handle little as possible.



Peach Walnut Pie Diane Southwell

Make an unbaked 9 inch pastry shell with a fluted edge. Drain 1 No. 303 can (1 lb. 1 oz.) sliced peaches. Meanwhile beat together til just blended:

1 cup dark corn syrup
3 eggs
2 tbsp. melted butter or margarine

1 tbsp. lemon juice

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup chopped walnuts

Pour into pastry shell and bake in 375° oven 25 min. till filling is golden brown and almost firm. Mix 2 tbsp. light brown sugar with 2 tbsp. dark corn syrup and $\frac{1}{2}$ tsp. finely grated lemon rind. Stir into drained peaches. Gently arrange peaches like the rays of the sun on hot pie; spoon over any remaining sugar-corn syrup mixture from bowl and return pie to oven for 10 min.

Almond Crust Cherry Cream Pie Diane Southwell

Mix pie crust for 9 in. pie, adding $\frac{1}{2}$ cup slivered almonds finely chopped to the water. Prick sides of pie crust only. Bake in 450° oven 12 min. Cool.

Combine $1\frac{1}{3}$ cup (15 oz. can) condensed milk, $\frac{1}{3}$ cup lemon juice, 1 tsp. vanilla and $\frac{1}{2}$ tsp. almond extract. Stir until mixture thickens. Fold in $\frac{1}{2}$ cup whipping cream (whipped), and spoon into cooled shell. Top with cherry glaze or use prepared cherry pie filing. Chill 2-3 hours.

CHERRY GLAZE 2 cups (1 lb. can) pitted sour cherries, drained, $\frac{2}{3}$ cup cherry juice, $\frac{1}{4}$ cup sugar, 1 tbsp. corn starch, 2 to 3 drops red food coloring if desired. Set aside drained cherries.

Blend cherry juice with sugar and cornstarch. Cook over low heat, stirring constantly, until mixture is thickened and clear. Add cherries and food coloring; spread over cream filling. Chill.

Blueberry "Or" Dessert

Beth Fenton

Beat 1 8 oz. pkg. cream cheese until creamy. Add $\frac{3}{4}$ cup powdered sugar and beat. Set aside.

Whip: $\frac{1}{2}$ pint whipping cream
1 tsp. sugar
1 tsp. vanilla

Whip in cheese mixture put in pie crust (any kind) and top with Comstock pie mix (blueberry or-).

Let set overnight or twenty-four hours.

An apple pie without some cheese

Is like a kiss without a squeeze.

Sour Cream Apple Pie

Anne Trueblood

2 tbs. flour	1 cup sour cream
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla
$\frac{3}{4}$ cup sugar	2 cups finely chopped apples
1 egg	

Drain juice from one can Comstock pie-sliced apples, place apples in small bowl and chop into small bits.

Combine salt, sugar, egg, sour cream and vanilla, and beat well until smooth.

Stir apples into batter, mix well.

Place all ingredients into unbaked pie shell and bake at 450° for 15 mins. and 350° for 30 mins.

Remove from oven, turn oven back to 450°.

Sprinkle following crumb topping on pie:

$\frac{1}{3}$ cup sugar	1 tsp. cinnamon
$\frac{1}{3}$ cup flour	$\frac{1}{4}$ cup butter

Put pie back in oven and bake 10 mins. longer.

Best to wait until pie cools before serving.

A blemished skin does not mean the peach won't make a fine pie!

Fresh Peach Pie

Adele Law

Plain pastry	$\frac{3}{4}$ cup sugar
2 to 2 $\frac{1}{2}$ cups peaches	2 tbs. butter
2 tbs. flour	$\frac{1}{3}$ tsp. almond extract

Make pastry for double crust pie. Roll out slightly more than half the pastry to fit into bottom of 9-inch pie pan. Pare and slice peaches and place in layers in the pastry-lined pie pan, sprinkling the flour and sugar mixed together between the layers. Dot top layer with butter and sprinkle the flavouring over all. Roll out rest of pastry $\frac{1}{8}$ inch thick and cut in strips about $\frac{3}{8}$ inch wide. Lay over peaches to form lattice crust, placing all the parallel strips across one way and folding back alternate strips as each of the remaining strips is laid in place to produce a woven lattice. Trim off pastry even with pan rim. Bake in a hot oven 15 minutes, then reduce heat to 325 degrees, and bake 25 to 30 minutes longer. 6 servings.

George Washington Pie

Esther Doutre

Prepare Graham Cracker Shell by crushing 20 crackers, add $\frac{1}{2}$ cube of butter, $\frac{1}{4}$ C. sugar and blend all well. Press to sides of pie dish and bake 8 minutes at 375°.

Prepare 1 package of instant vanilla pudding and pour into baked shell.

Drain juice from 1 can of pie cherries. Heat juice in saucepan with $\frac{3}{4}$ C. sugar - thicken with 2 heaping tablespoons of cornstarch. Add cherries, almond extract and 1 tablespoon of butter. Pour this mixture on top of pudding in pie shell.



Lemon Blossom Pie

Anne Trueblood

1 C. granulated sugar
4 tb. cornstarch
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ C. boiling water
3 egg yolks

2 tsp. grated peel
 $\frac{1}{8}$ C. lemon juice
1 tsp. (rounding) butter
1 8" pie shell

Method: Mix sugar thoroughly with cornstarch and salt. Add all at once to boiling water in saucepan and cook, stirring briskly until clear and smoothly thickened. Remove from heat (temporarily). Mix yolks with grated peel and lemon juice. Stir into hot mixture and return to heat—cook 5 minutes, stirring once or twice, then pour into shell.

Meringue
3 egg whites

pinch salt
5 tb. dessert sugar.

Bake 400°—7 minutes. Cool away from draft.

*O wondrous smell! O crisp, brown crust! O butter melting through.
And best of all, the happy thought, that this was baked by YOU!*

Grasshopper Pie

Barbara O'Rourke

Crush:

14 Hydrox cookies and 2 T. melted butter.

Press in pie plate and chill. Save a little for topping.

Filling:

Heat 24 marshmallows and $\frac{3}{4}$ C. milk in double boiler.

Remove from heat and cool.

Add $1\frac{1}{2}$ T. each creme de menthe and creme de cocoa.

Mix and cool until partially set. Add $\frac{1}{2}$ pt. whipped cream and dash of green coloring. Refrigerate overnight.

Blueberry Delight

Ruby Hopkins

$\frac{1}{2}$ lb. marshmallows, $\frac{1}{2}$ C. milk
melted in double boiler
1 can blueberries, 1 T. lemon
juice, 2 T. flour heat together
until thick

$\frac{1}{2}$ pint whipping cream (whipped
stiff)
25 Graham crackers mixed with
 $\frac{1}{3}$ C. oleo & 2 T. sugar

Line a pan about 8 by 12 with $\frac{1}{2}$ of graham cracker mix. Spread marshmallow mix over it and then blueberry mix. Spread cream over and then remaining cracker mix. Chill in refrigerator several hours.

Chocolate Pie

Barbara O'Rourke

Cream $\frac{3}{4}$ C. sugar
 $\frac{1}{2}$ C. butter

Add 3 eggs, one at a time

Add 3 sq. bitter chocolate melted
and cooled

Pour into pie shell, chill. Top with whipped cream and chocolate nuts.

Strawberry Pie

Amantha Thibadeau

Makes two regular pies or one large deep dish pie.

4 boxes berries (Pick over, wash, put few large ones aside.)

Mash enough berries to make four cups juice and pulp.

Combine mashed berries with

$2\frac{2}{3}$ cups sugar

$\frac{3}{4}$ teaspoons salt

$\frac{3}{4}$ cups cornstarch

Cook, stirring constantly until clear and thick.

Remove from heat and add

Juice of 1 lemon

Cool.

When both pie shell and glaze are cool, arrange whole berries in shell and pour glaze over them.

Cuts better when chilled.

Serve with whipped cream.

Banana Cream Pie

Mary Bonelli

Baked Crust. When cold, slice 2 fresh bananas onto crust to cover bottom.

Custard:

1 C. sugar

Pinch of salt

3 level T. cornstarch

3 or 4 egg yolks

2 C. milk (scalded)

Boil until thickens. Cool well. Add vanilla and pour over bananas.

Whip cream for top.

(I leave out 1 T. cornstarch and add $\frac{1}{2}$ T. flour - I like it better)

Cakes

Leave room for cake!

Devil's Food Cake

Shirley Markham

—A rich devils food cake made with coffee.

- | | |
|---------------------------------------|-------------------------------|
| 2 C. sugar | 1 tsp. baking powder |
| $\frac{1}{4}$ lb. butter or margarine | 1 C. milk |
| 2 eggs | 1 tsp. vanilla |
| $\frac{3}{4}$ C. cocoa | 1 C. hot coffee, mixed with 2 |
| 2 C. flour | tsp. baking powder |

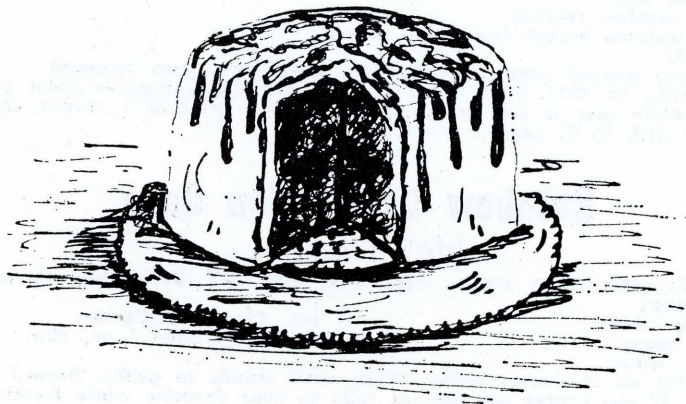
Cream sugar and shortening. Add eggs. Combine flour, cocoa, baking powder and add to mixture slowly. Add milk and vanilla. Blend well. Slowly add coffee. Buttermilk may be substituted for plain milk.

Bake at 350° for 25-30 min.

In having a thousand wives, Solomon probably kept trying until he found one who could cook.

Mexican Wedding Cakes

- | | |
|---|--|
| 1 cup butter | 2 cups cake flour |
| 4 level tbsps. powdered sugar
(Cream together) | 2 tsp. vanilla |
| | $\frac{3}{4}$ cup nuts or nuts & coconut |
- Roll in small balls and bake in 350 oven for 15 min. When baked roll in pd. sugar.



English Walnut Cake

Mary A. Booth

- | | |
|--------------------------------|-----------------------------|
| $\frac{2}{3}$ C. brown sugar | $\frac{1}{2}$ C. shortening |
| $\frac{1}{2}$ C. dark molasses | $\frac{2}{3}$ C. flour |
| $\frac{2}{3}$ C. sour milk | $\frac{2}{3}$ tsp. soda |
| 2 eggs | 1 tsp. vanilla |
| $\frac{2}{3}$ tsp. cloves | 1 C. raisins |
| $\frac{2}{3}$ tsp. cinnamon | 1 C. walnuts |
| $\frac{2}{3}$ tsp. nutmeg | 1 tsp. baking powder |
| $\frac{1}{4}$ tsp. salt | |

Cream sugar and shortening. Add molasses, then sour milk to which soda has been added, then add whole eggs and blend well. Add flour, baking powder, spices and salt and vanilla, then add raisins and walnuts cut up fine. Bake in layer pans 25 to 30 min. in moderate oven 350°.

Prune Cake

Rosa B. Nichols

- | | |
|--|--|
| 1 C. cooked prunes (chopped) | $\frac{3}{4}$ tsp. baking soda dissolved in $\frac{1}{4}$ C. sour milk |
| 1 C. sugar & $\frac{1}{2}$ C. butter creamed | |
| 2 yolks & white of 1 egg beaten into above mixture | |
- Add this to flour mixture:

$1\frac{1}{2}$ C. flour, $\frac{1}{4}$ tsp. salt, 1 tsp. mace, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{4}$ tsp. cloves and 1 T. prune juice. Add this to butter mixture. Beat all together and bake in slow oven until done.

Orange Cake

Rosa B. Nichols

- | | |
|---------------------------------|------------------|
| 1 tsp salt |) Cream together |
| 1 C. sugar | |
| $\frac{1}{2}$ C. butter or oleo | |
- Add 2 beaten eggs

Sift:

- 2 C. flour
1 tsp. baking powder and add to above with
1 C. sour milk in which 1 tsp. baking soda has been dissolved.

Then add:

- 1 C. seedless raisins
1 C. walnuts broken into small pieces

Add:

- 1 whole ground orange from which seeds have been removed.

Bake in 325° oven for 1 hr. or until done. Remove from pan and while cake is hot, pour over it strained juice of 1 orange combined with $\frac{1}{2}$ C. sugar.

Rainbow Colorvision Cake

Helen Sayles

To cake batter (white cake mix) add 3 T. Jello (any flavor).

Frosting:

- | | |
|------------------------|------------------------------------|
| 2 egg whites | $\frac{1}{8}$ tsp. Cream of Tarter |
| 1 C. sugar | Rest of jello from 3 oz. pkg. |
| $\frac{1}{4}$ C. water | |

Put all in double boiler. Whip until stands in peaks. Spread on cake. If you prefer add rest of jello to your favorite white frosting.

Cold Oven Cake

Barbara O'Rourke

1/2 lb. Oleo
1 1/2 C. sugar
2 C. cake flour

1/2 C. milk
4 eggs
1 tsp. vanilla

Put all ingredients into bowl. Mix 20 minutes with a beater. Grease and flour pan. Put in cold oven. Turn on to 350° Bake 50 minutes.

Jello Cake

Kaye Brown

1 pkg. Jello (flavor of your choice) 3/4 C. cold water
1 pkg. yellow cake mix
3/4 C. salad oil
4 eggs

Mix as cake package directs. Bake in flat pan — grease only bottom of pan. Bake at 350° 40 to 45 min.

Optional: Mix powdered sugar, lemon juice and grated lemon rind. Pour over while cake is hot — We like whipping cream as a topping.

If you want your dinner don't offend the cook.

Applesauce Cake

Mary A. Booth

1 C. sugar
1 C. butter
2 C. flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. vanilla
1 1/2 C. applesauce

1 T. hot water
1 tsp. baking powder
1 C. walnuts
1 tsp. soda
1/4 tsp. salt
1 C. raisins

Cream butter and sugar. Add applesauce. Dissolve soda in the hot water and add to mixture. Sift in flour, spices, salt and baking powder. Blend in raisins, nuts and vanilla. Beat well. Bake in loaf or layer pans 25 to 30 min. in moderate 300° oven.

Chocolate Chip Date Cake

Joyce Bonelli

(Good for a crowd)

Pour:
1 1/2 C. boiling water over 1 C. chopped dates, let cool. 1 tsp. baking soda

In another bowl, mix:

1/2 C. butter

1 C. sugar

2 eggs, well beaten

Then add 2 C. flour, 1/4 tsp. salt and 3/4 tsp. baking soda
Sifted together.

Put in 10 x 14 baking pan.

Frosting:

1 C. Chocolate chips

1/2 C. sugar

1/2 C. chopped dates

Mix and sprinkle over top of unbaked cake. Bake at 325° for 35 min.

Moist Fruit Cake

Edith McIntyre

1 cup sugar
1 egg
1 cup flour

$\frac{1}{4}$ tsp. salt
1 tsp. soda
One 16 oz. can fruit cocktail

Mix ingredients well, put into 8 by 10 Pyrex dish. Mix 1 cup brown sugar, 1 cup nuts, spread over mixture in dish. Bake at 300° for 50 mins. Top with whipped cream, ice cream or lemon sauce.

Pineapple Upside Down Cake

Mary Bonelli

1 C. brown sugar
 $\frac{1}{4}$ C. butter
1 C. granulated sugar
6 T. pineapple juice

1 tsp. baking powder
1 C. flour
3 eggs
Pineapple

Melt butter and brown sugar in iron frying pan. Let boil and then turn out fire and cover. Top with well drained pineapple cut up. Mix well beaten yolks of eggs with sugar, add pineapple juice, flour with baking powder. Add well beaten whites of eggs and pour over caramel. Bake $\frac{1}{2}$ hr. in moderate (325°) oven. Turn out upside down on buttered platter. Serve with whipped cream.

Creamy Mocha Icing

Kaye Brown

$\frac{1}{2}$ cup shortening
2 tsps powdered coffee
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla

4 cups confectioners sugar
1 egg
 $\frac{1}{3}$ cup milk
 $\frac{1}{2}$ cup cocoa

Blend shortening, egg, cocoa, coffee and salt. Add sugar alternately with milk and vanilla. Beat until smooth. If frosting is too thick to spread easily, beat in $\frac{1}{2}$ tsp. milk at a time.

Smooth Cake Icing

Shirley Markham

1 C. milk and $\frac{1}{4}$ C. flour. Cook to pudding. Set aside and cool. Cream 1 cube margarine and $\frac{1}{2}$ C. Crisco and 1 C. sugar. Add 1 tsp vanilla and cooled pudding mixture. Beat well. Makes large quantity of frosting and will keep for days.

Chocolate Whipped Cream Frosting

Carol Logian

2 C. whipping cream
6 T. cocoa

1 C. powdered sugar
1 tsp. vanilla

Pour cream in bowl - add other ingredients. Whip at high speed until mixture holds peaks. Spread on top, middle and sides of 8" or 9" cake. Keep cake refrigerated.

Desserts

The way to a man's heart —

Italian Custard Marge Cacciatore

Using metal mixing bowl: $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup sugar 1 tsp. vanilla
6 eggs, beaten Jigger brandy (or rum and brandy
1 quart milk mixture or bourbon)

Put $\frac{1}{2}$ cup sugar in bowl, caramelize over burner on low flame, coating inside of bowl.
Set aside, it will crack when cooling.
Beat eggs well with mixer.
Add $\frac{3}{4}$ cup sugar. Beat well.
Turn beater down to low and add milk, vanilla and brandy.
Mix well.
Pour into caramelized bowl.
Set bowl in pan of water. Bake $1\frac{1}{2}$ hours at 350° .
Refrigerate over-night or for several hours.
Just before serving turn upsidedown on serving platter. Serves 8.

It melts in your mouth.

Cheese Cake Bobbie Trueblood

12-oz. cream cheese-whipped 2 tsp. vanilla
2 eggs, beaten $\frac{1}{2}$ tsp. lemon juice.
 $\frac{3}{4}$ cup sugar

Combine above ingredients. Beat until light and fluffy. Pour into graham cracker crust. Bake 350° 15-20 minutes.
Remove from oven, cool for 5 minutes. Pour topping over pie. Return to oven. Bake 10 minutes longer. Refrigerate 5 hours before serving.
Crust: 12-14 graham crackers crushed. $\frac{1}{4}$ C. butter. Combine, pat into 9" shell.
Topping: 1 C. sour cream, $3\frac{1}{2}$ Tbs. sugar, 1 tsp. vanilla. Combine until smooth.

Coffee Crumb Mallow Edith Palmer

2 T. instant coffee 15 graham crackers, finely crushed
 $\frac{3}{4}$ C. boiling water 2 T. rum
 $\frac{1}{2}$ lb. marshmallows, cut up 1 C. heavy cream, whipped
3 T. butter or margarine

Dissolve coffee in boiling water. Stir marshmallows in coffee until dissolved. Add rum. Chill until slightly thick. Blending all the time, fold in whipped cream. Blend graham cracker crumbs and butter. Press crumb mixture on bottom and sides of sherbet glasses - not too high (or on bottom of Pyrex pan). Pour coffee mixture in each glass. Chill about 2 hrs. or until firm. Serves 8 or more. Can make several days or day before.

Mirth makes the banquet sweet!



Chocolate Icebox Cake

Barbara O'Rourke

1 package Baker's German
semi-sweet chocolate
1½ tablespoons water
1 egg yolk, unbeaten
1 T. confectioner's sugar

½ cup cream, whipped
1 egg white, stiffly beaten
9 double ladyfingers or 18 strips
sponge cake

Melt chocolate in top of a double boiler. Add water and blend. Remove from boiling water, add egg yolk, and beat vigorously with rotary egg beater until smooth. Add sugar and mix well. Fold in whipped cream; then fold in stiffly beaten egg white. Line bottom and sides of 8 x 4-inch loaf pan with waxed paper. Separate ladyfingers and arrange on bottom and sides of pan. Pour in chocolate mixture. Arrange remaining ladyfingers on top. Chill 12 to 24 hours in refrigerator, then unmold. Slice and serve with additional whipped cream, if desired. Makes 4 or 5 servings.

Swedish Crumb Cake

Esther Stewart

2 cups flour
1 tsp. soda
¼ tsp. salt

1 cup brown sugar (packed)
1½ cups rolled oats
¾ cup shortening

Combine dry ingredients in mixing bowl. Cut in shortening with knives till mixture is crumbly. Press half into well-buttered 13 x 9½ inch loaf pan.

Filling:

1 cup chopped dates
1 cup water

1 cup brown sugar
Chopped nuts (add after cooking)

Boil all together till thick stirring often. Partly cool, then spread mixture evenly over crumbs in pan. Cover with remaining crumbs; pat down gently. Bake at 375 degrees for 30 min. When partly cooled cut into 12 or 16 bars. May be topped with whipped cream or ice cream. Other dried fruits singly or in combination may be used in place of dates.

Lemon Dessert

Mary Hadley

8 egg yolks, beaten lightly
1 cup sugar, beaten in ⅓ cup orange juice
¾ cup lemon juice
1½ tsp. each, grated orange and lemon rind

Cook mixture until thickens and coats spoon

1¼ tbsn. gelatine softened in ¼ cup water.

Add while warm or cooled 8 egg whites beaten stiff, to which 1 cup

sugar has been added.

Fold in 1 small angel food cake (39c size) broken into quite small pieces.

Chill several hours.

Chocolate Meringue

Barbara Johnson

2 egg whites
1/2 tsp. vanilla
1 1/2 C. shredded cocoanut

1/2 C. sugar
1 pkg. chocolate chips
1/4 tsp. salt

Beat whites until foamy. Add sugar gradually and beat until peaks, then add salt and vanilla. Fold in melted chocolate chips and cocoa. Drop by spoonfuls on brown paper placed on cookie sheet. Bake at 325° for 15-18 min.

All that is said in the kitchen, should not be heard in the hall.

Pink Valentine Dessert

Barbara Winkler

1 6 oz. pkg. strawberry
flavored gelatine
2 C. boiling water
2 10 oz. pkgs. frozen strawberries

1 medium banana mashed
2 T. lemon juice
1 pt. dairy sour cream

Dissolve gelatine in boiling water. Add unthawed berries, stir till thawed. Add banana and lemon juice. Stir mixture into sour cream and pour into 2 qt. mold. Chill until set. Garnish with whole strawberries. Makes 8 servings. 1 C. heavy cream whipped may be substituted for sour cream. Salad: add 1/2 C. mayonnaise and use only 1 1/2 C. sour cream.

Date Nut Torte

Mary Shuman

Beat thoroughly — 4 eggs
Beat in gradually — 1 C. sugar
Mix together and stir in — 1 C. fine dry bread crumbs
1 tsp. baking powder

Stir in — 2 C. finely cut pitted dates
1 C. cut up walnuts

Spread in well greased 9" square pan. Bake until set. Cut in oblongs 2" x 3". Serve cool with whipped cream or ice cream.
Temperature—350°, for 35 min. (Makes 12 servings)

To sooth a savage —

Chocolate Dessert

Shirley King

Combine in sauce pan 2 envelopes of Knox gelatine and 2 tbsp. sugar. Add 6 egg yolks and 1 tall can evaporated milk. Stir well. Add one 12 oz. package chocolate chips. Place over low heat and stir constantly until mixture is smooth. Cool to room temperature. Beat 6 eggs white until stiff. Add 6 tbsp. sugar. Fold into chocolate mixture. Spread this mixture over an angel food cake (39c size) that has been broken into bits in a 9 x 12 Pyrex baking dish. Cover cake well with mixture. Chill several hours. One 25c pkg. dream whip for topping. 1 tsp. powdered sugar. 1 tsp. vanilla. Make the day before.

Apple & Pineapple Roll

Adele Law

2 cups all purpose flour	1½ tsp. cinnamon
3 tsp. baking powder	1½ C. chopped peeled apple
½ tsp. salt	1 small can crushed pineapple, drained
⅓ C. shortening	1 tpb. melted butter
⅔ C. milk	3 tpb. brown sugar
2 tpb. butter melted	
¼ cup granulated sugar	

Sift flour, measure and resift with baking powder and salt. Cut in shortening, add milk all at once and stir just until dough stiffens then turn out onto floured board and knead half a dozen times, roll out in rectangular sheet ¼ inch thick. Spread with the 2 tpb. butter, sugar and cinnamon. Mix apple and pineapple and sprinkle over dough. Roll dough up tightly like jelly roll. Pour the one tpb. melted butter into bottom of 9 inch square baking pan and sprinkle brown sugar over it. Cut roll in 1-inch slices and place close together in baking pan, cut side up. Bake in a moderately hot oven (425°) 25 to 30 minutes, or until done and well browned. 9 to 12 slices, depending on size.

No matter where I seat my guests, I find they like my kitchen best.

Carrot Pudding

A Good Republican Cook

1 C. grated raw potato	1 tsp. cinnamon
1 level tsp. baking soda	1 tsp. nutmeg
1 C. grated raw carrot	¼ tsp. cloves
1 C. sugar	1 rounding C. flour
½ C. melted butter	1 C. seedless raisins

Mix all ingredients until well blended. Then steam for 3 hrs. in greased mold. Serve warm with hard sauce.

— 'tis substantial happiness to eat.

Hard Sauce

To 1½ C. melted butter add 2 C. powdered sugar, beating until well blended and smooth. Then add 2 unbeaten eggs and continue beating until thoroughly blended about 20 min. Add 1 tsp. vanilla and jigger of Brandy (if you like this) beating constantly. Put in bowl, sprinkle top with nutmeg and set in refrigerator until ready to serve.

Bavarian Cream with Strawberries

Mary Lynn Butters

1 T. plain gelatin	½ C. milk, scalded
¼ C. cold water	⅛ tsp. salt
⅓ C. sugar	1 tsp. vanilla
2 C. whipping cream	2 eggs, separated

Soak gelatine in cold water for 5 minutes. Add scalded milk and salt; stir until dissolved. Add sugar and stir into beaten egg yolks. Chill. When mixture begins to thicken, fold in stiffly beaten egg whites. Add flavoring and fold in stiffly beaten whipped cream. Put in 1½ qt. mold rinsed in cold water or into 6 individual molds. Chill until firm. Serve with crushed or sliced strawberries. Serves 6.

Peppermint Dessert

Minnie Dawson

$\frac{1}{2}$ lb. peppermint stick candy dissolved in 1 pint hot milk (double boiler). Dissolve 1 T. Knox gelatin in a little water—put it in hot peppermint mixture. When congealing, whip and fold in 1 C. cream. Set in refrigerator to cool, serve with whipped cream and cherry on top.

Frozen Banana Dessert Hawaiian Style

Elizabeth Genrich

Peel and wrap each banana in wax paper. Place in freezer and freeze until solid. A few minutes before serving the dessert slice bananas into thin slices. One banana will serve 2 persons. Put the sliced bananas into small dessert dishes, sprinkle a little sugar over them and pour on half and half cream to barely cover. Grate fresh or packaged coconut over the top. Add cherry or bit of red jelly for color. Serve before bananas have thawed.

Date-nut Pudding

Gertrude Johnson

1 cup dry bread crumbs)
1 cup sugar) Blend
1 teaspoon salt)

Add 1 egg, unbeaten

Stir thoroughly

Add and blend

1 cup dates pitted and chopped

1 cup walnuts, chopped

Add

1 cup milk, room temperature and stir until thoroughly mixed.

Above may be mixed in casserole in which it is baked.

Bake in 375° oven about an hour.

Serve, hot or cold; plain, with whipped cream or pudding sauce.

Meringue Shortcake

Julie Muhl

2 C. sugar)
1 tsp. vanilla) Put together in bowl and mix thoroughly until moist.
1 tsp. vinegar)

Have oven heating at lowest temperature. Beat 8 egg whites until they hold stiff peaks. Add sugar mixture (2 tsp. at time) beat very well. Bake in 2 ungreased cake pans (with cutter) for 1 $\frac{1}{2}$ hrs. very slow oven. Let stand several hours before removing from pans—preferably overnight.

Drain small can of crushed pineapple. Slice 1 box of strawberries and spread in paper towel to dry.

Whip 1 pint of cream— $\frac{1}{2}$ C. powdered sugar. Fold in berries and pineapple.

Turn out meringue layer (crust side up). Cover with cream mixture. Add other layer and cover top and sides. Let stand in refrigerator several hours before serving. Delicious!

Angel Food Delight

Shirley Markham

Chill 2 C. canned milk

Cook until creamy:

1 C. sugar

2 C. milk

2 egg yolks

Stir in 2 pkg. red jello (cherry preferably). Let cool. Beat 2 egg whites until stiff. Add to cooled mixture. When it begins to set, stir in 2 C. whipped can milk. Drain No. 2½ can crushed pineapple and 1 bottle maraschino cherries. Break angel food cake in half into 15 x 9 pan. Put one-half angel food cake on bottom. Spread ½ mixture, then put on the other one-half of angel food cake. Put rest of mixture on top.

Apple blossoms are beautiful, but dumplings are better.

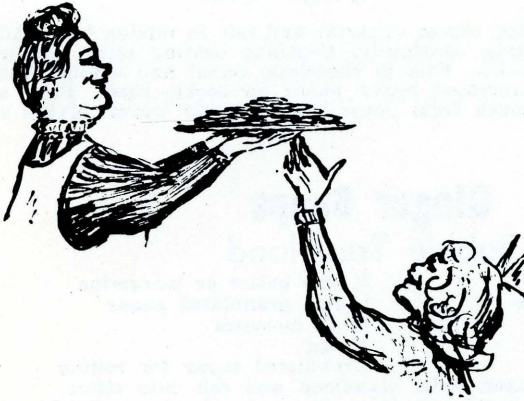
Grape Nuts Brown Betty

Ann Barber

4 large apples, pared and thinly sliced	½ C. brown sugar, firmly packed
¼ C. granulated sugar	½ C. sifted flour
1 tsp. cinnamon	¼ tsp. salt
5 T. butter	½ C. grape nuts

Arrange layers of apples in greased baking dish and sprinkle each layer with mixture of granulated sugar and cinnamon. Dot with 1 T. butter, add brown sugar to the 4 T. butter and cream well. Add sifted flour with salt and then grape nuts, stirring well. Spread lightly over apples. Bake covered in 350° over 30 min., then remove, cover and bake 15 min. longer or until apples are done. Serve with whipped cream or sauce. Serves 4.

Cookies



Sour Cream Drops

Irene Dreher

$\frac{1}{4}$ C. butter
 $\frac{1}{2}$ tsp. vanilla
 $\frac{3}{4}$ C. brown sugar
1 beaten egg
 $1\frac{1}{4}$ C. flour
 $\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. baking powder
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ C. thick sour cream
 $2\frac{1}{2}$ doz. pitted dates
 $\frac{1}{4}$ C. chopped nuts

Thoroughly cream shortening, vanilla and sugar. Add egg and beat well. Add sifted dry ingredients alternately with sour cream, stirring smooth after each addition. Stir in dates, stuffed with nuts. Drop from tablespoon on to greased cookie sheet. Allow one date for each cookie. Bake 400° about 10 min. When cool, spread with golden icing. Makes 2 - $\frac{1}{2}$ dz.

Icing: Heat $\frac{1}{4}$ C. butter over low heat until golden. Stir in 1 C. powdered sugar, $\frac{1}{2}$ tsp. vanilla, few drops hot water to spread.

Harvest Bars

Joan T. Houdeshell

$\frac{1}{2}$ C. dates, cut small
 $\frac{1}{2}$ C. walnuts, chopped
2 T. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. soda

$\frac{1}{2}$ tsp. each - cinnamon, nutmeg, ginger
 $\frac{1}{4}$ C. ($\frac{1}{2}$ cube) butter
1 C. brown sugar
 $\frac{2}{3}$ C. canned pumpkin
 $\frac{1}{2}$ tsp. vanilla
2 eggs

Mix dates, walnuts and 2 T. flour. Set aside. Sift $\frac{1}{2}$ C. flour with baking powder, salt, soda and spices.

Melt butter in 2 qt. saucepan. Remove from heat and stir in brown sugar, pumpkin and vanilla. Beat in eggs, one at a time, beating thoroughly. Stir in sifted dry ingredients. Next fold in date mixture. Pour into greased 8" x 8" pan. Bake at 350° for 35 min., or until done. Cut into bars when cool and dust with confectioner's sugar.

Mistletoe Kisses

Mary Winkler

2 egg whites	$\frac{1}{2}$ C. semi-sweet chocolate pieces
$\frac{1}{8}$ tsp. cream of tartar	$1\frac{1}{2}$ C. cornflakes
$\frac{1}{8}$ tsp. salt	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ C. sugar	

Combine egg whites, cream of tartar and salt in mixing bowl. Add sugar gradually, beating constantly. Continue beating until mixture stands in very stiff peaks. Fold in chocolate, cereal and vanilla, drop by teaspoonful on ungreased heavy paper on cookie sheet. Bake at 300° for 25 min. Remove from paper when slightly warm. Makes 25 to 30 kisses.

Ginger Snaps

Bobbie Trueblood

2 cups sifted flour	$\frac{3}{4}$ cup butter or margerine
1 tbs. ground ginger	1 cup granulated sugar
2 tsp. baking soda	$\frac{1}{4}$ C. molasses
$\frac{1}{2}$ tsp. salt	1 egg
1 tsp. cinnamon	Granulated sugar for rolling

1. Measure flour, ginger, soda, cinnamon and salt into sifter.
2. Cream shortening until soft in medium size bowl; gradually add sugar creaming after each addition, until mixture is fluffy; beat in egg and molasses.
3. Sift in dry ingredients; blend well (dough will be stiff enough to handle).
4. Form teaspoonfuls into marble size balls by rolling lightly, one at a time, between palms of hands, then in granulated sugar to coat completely; place 2 inches apart on ungreased cooky sheets.
5. Bake in moderate oven (350°) 12 to 15 minutes or until tops are crackled and lightly browned.
6. Remove from cooky sheets with spatula; cool completely on wire cake racks; store in cooky jar.

*Yule's come and Yule's gane,
And we hae feasted weel;
So Jock maun to his flail again,
And Jenny to her wheel.*

Chocolate Pinwheel Cookies

Jane Adams

$\frac{1}{2}$ C. shortening	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ tsp. salt
1 egg yolk	$1\frac{1}{2}$ squares unsweetened chocolate, melted
2 tsp. vanilla	1 T. milk
1 T. milk	
$1\frac{1}{2}$ C. flour	

Cream shortening and sugar, blend egg yolk, vanilla, and 1 T. milk. Sift dry ingredients. Stir in creamed mixture. To $\frac{1}{2}$ dough, add chocolate and 1 T. milk. Chill. Roll plain dough in 10 x 12 rectangle. Do same to chocolate and roll one inside the other. Slice after chilling and bake 8 to 10 min. in 375° oven.

Swedish Christmas Cookies

Esther Stewart

Cream together $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup sugar
Add 1 egg yolk, 2 tsp. vanilla, 1 tbsp. grated orange rind, 1 tbsp. lemon juice. Blend well.
Add 1 cup flour, $\frac{1}{8}$ tsp. salt. Chill at least 2 hours in refrigerator.
Prepare 1 cup chopped nuts, slightly beaten egg white. Roll dough in small balls. Dip in egg white and roll in nuts. Press on greased cookie sheet. Press $\frac{1}{2}$ red or green candied cherry in each one.
Bake at 325 degree 1 inch apart for 20 minutes.
Yield: 50 cookies.

Campaign Cookies

Barbara O'Rourke

5 $\frac{1}{2}$ C. flour	2 C. sugar
2 tsp. baking powder	4 eggs
2 tsp. salt	2 T. grated orange rind or 1 T. vanilla
1 $\frac{1}{2}$ C. butter	

Sift together flour, baking powder and salt. Cream butter, add sugar and beat until light and fluffy. Blend in eggs and grated orange rind or vanilla. Add dry ingredients; mix well. Chill dough in refrigerator several hours or overnight.

(1 cup of shredded coconut may be added if desired)

Almond Bars

Jean Topping

1 cup butter (or $\frac{1}{2}$ C. butter and $\frac{1}{2}$ C. shortening)	2 cups flour
1 egg, separated	1 tsp. vanilla
1 cup sugar	$\frac{1}{4}$ tsp. salt
	$\frac{1}{2}$ cup (or more) sliced almonds

Cream butter and sugar til very soft and fluffy. Add egg yolk. Beat in vanilla, flour and salt.

Spread mixture with knife or spatula over cookie sheet with sides. Beat egg white slightly and brush over surface of dough. Sprinkle with almonds. Bake at 350° to a light, even brown and cut into bars immediately. Allow them to cool before taking them out of the pan. Store in air tight container.

Dream Bars

Barbara Winkler

Part 1:	$\frac{1}{2}$ C. brown sugar
$\frac{1}{2}$ C. butter	1 C. flour

Mix together until crumbly and pat into a large flat pan, covering the bottom. Bake in a moderate oven (375°) for 10 min. Set aside to cool while preparing Part 2.

Part 2:	1 tsp. vanilla
2 eggs	1 C. chopped nuts
1 C. sugar (brown)	2 T. flour
$\frac{1}{2}$ tsp. salt	1 C. shredded coconut

Beat the eggs, vanilla and sugar together. Mix the flour and salt and sift over the nuts and shredded coconut, then add to the egg mixture. Pour on to the baked crust spreading evenly and bake at 375° for 20 min. Cool and cut into bars. (Approximate yield, 2 dz. bars)

Oatmeal Crisps

Joan T. Houdeshell

- | | |
|---|--------------------------------|
| $\frac{3}{4}$ C. sifted all-purpose flour | $\frac{1}{2}$ C. vegetable oil |
| 2 tsp. baking powder | 1 egg beaten |
| $\frac{1}{4}$ tsp. salt | 5 tsp. milk |
| $1\frac{1}{2}$ C. rolled oats | $1\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ C. granulated sugar | |

Heat oven to 400°. Sift together first three ingredients. Then add flour mixture alternately with combined milk and vanilla. Drop by teaspoonfuls 2 inches apart on greased cookie sheets. Flatten to $\frac{1}{8}$ inch thickness with spatula wet in water. Bake at 400° for 10 min. Remove from sheets at once and cool on rack. Makes about 3 dozen. ($\frac{1}{2}$ C. walnuts may be added to vary the recipe.)

Mint Surprise Cookies

Carol Logian

- | | |
|-------------------------|------------------------------|
| Sift together: | 1 C. sugar |
| 3 C. flour | $\frac{1}{2}$ C. brown sugar |
| 1 tsp. soda | Add: |
| $\frac{1}{2}$ tsp. salt | 2 eggs, unbeaten |
| Cream together: | 1 T. water |
| 1 C. shortening | 1 tsp. vanilla |

Blend in: dry ingredients, mix well. Cover and chill at least 2 hours. Enclose 1 chocolate mint wafer in 1 T. dough. Place on ungreased sheet. Bake 10 to 12 min. at 375°. (Makes $4\frac{1}{4}$ dozen)

Gum Drop Cookies

Florence Eaton

Drop on cookie sheet, Cook at 350° oven for 15 minutes.

- | |
|-------------------------|
| 1 cup Spry |
| 1 C. brown sugar |
| 1 C. white sugar |
| 2 eggs |
| 2 C. flour |
| 2 C. oats |
| $\frac{1}{4}$ tsp. salt |
| 1 tsp. soda |
| 1 tsp. baking powder |
| 1 C. coconut |
| 1 tsp. vanilla |
| 1 C. gum drops |



Party Time

If you would have guests merry with cheer, be so yourself.

Cheese Puffs

Elizabeth Genrich

1 lb. sharp Cheddar Cheese 2 stiffly beaten egg whites
1 stick butter or oleo Onion salt
Cream butter, then add cheese and seasoning. Add beaten egg whites. Spread mixture on bread squares, then bake in 400° oven until brown. Watch!

The company makes the feast.

Cheese Balls

Judy Hoffner

Cut:
¼ lb. sharp Cheddar cheese 2 to 4 ounces bleu cheese
½ lb. American processed cheese
Let stand at room temperature for 2 hours or until softened.
Add the following to the cheeses and cream well with electric mixer:
½ cup mayonnaise 1 tsp. grated onion
2 tsp. Worcestershire sauce 1 tbs. chopped sweet pickle
Roll in chopped nuts (walnuts or others) and parsley.
Enough hors d'oeuvres for 25 people.

The company of a friend seasons the meal.

Cheese and Ham Roll-ups

Charlotte Poole

2 (3 oz.) packages cream cheese 1 (3 oz.) package bleu cheese
1 tsp. horse radish 8 thin slices boiled ham
1 tsp. lemon juice parsley sprigs
1 T. minced dill pickle

Have cream cheese at room temp. and blend in horse radish, lemon juice and pickle. Add bleu cheese crumbled finely and stir until well mixed. Spread mixture on ham slices and roll up as tightly as possible. Wrap each in waxed paper and chill about an hour. When ready to serve, cut each roll-up in several pieces and secure with toothpicks. Place parsley sprigs in ends.

Tarragon Pickles

Jean Topping

Slice pickles (1 pt. 10 oz. "fresh whole dills") and drain. Add 3 cups of sugar and 1 cup tarragon vinegar. Stir well and let stand for several hours, stirring frequently. Pour back into jar and refrigerate.



Parmesan Green Bean Salad

Dorothy Harris

(When hors d'oeuvres are served on plates)

- | | |
|--|--------------------------------------|
| 1 can green beans, drained | 1 small onion, minced |
| $\frac{1}{2}$ cup salad oil | $\frac{1}{4}$ cup white wine vinegar |
| 1 tsp. salt | $\frac{1}{4}$ tsp. black pepper |
| $\frac{1}{2}$ cup grated Parmesan cheese | $\frac{1}{2}$ cup sliced radishes |
- Combine all ingredients and chill over-night, drain and serve in tiny lettuce cups.

'Tis very hard to shave an egg.

Curried Eggs, Indienne

Mary Hadley

- | | |
|----------------------|---------------------------------------|
| 2 apples | $\frac{1}{2}$ tablespoon curry powder |
| 2 onions | 6 eggs |
| 3 tablespoons butter | Salt & pepper |

Peel, core and cut into small slivers, two apples. Mince two onions and fry them together with the apple slivers in three tablespoons of butter.

When the apples are almost cooked, stir in $\frac{1}{2}$ tablespoon of curry powder, a little salt and a little pepper.

When this is ready, prepare your scrambled eggs. Keep them soft, add the curry and a tablespoon of chutney. Serve on toast.

This dish is particularly popular for late evening snack.

Well cooked and seasoned and well talked.

Salad Sandwich Buns

Judy Hoffner

Combine the following ingredients:

4 hard cooked eggs	$\frac{2}{3}$ cup mayonnaise
2 cups chopped cooked ham	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ cup chopped onion	$\frac{1}{4}$ tsp. pepper
$\frac{3}{4}$ cup chopped sweet pickles	$\frac{1}{4}$ tsp. dry mustard
2 cups chopped celery	

Fill 16 hamburger buns and wrap in foil. Bake in moderate oven, 350° F., for 30 minutes.

Serves 16.

Add the mayonnaise carefully. Sometimes it takes a smaller amount to moisten the ingredients.

You could use your choice of condensed soup to moisten the filling.

If you do, omit the salt.

Canned luncheon meat or bologna may be used in place of the ham.

Great welcome makes a merry feast.

Cheese Easy

Shirley King

3 eggs	1 tablespoon butter
$\frac{1}{4}$ cup milk	$\frac{1}{2}$ cup grated cheese
$\frac{1}{4}$ teaspoon salt	4 slices toast
Pepper	Tomato catsup

Combine the eggs, slightly beaten, with the salt, a dash of pepper, and the milk.

Melt butter, and pour in the egg mixture, stirring constantly over gentle fire until eggs are cooked.

Spread toast with tomato catsup, heap each piece with scrambled eggs, and cover with grated cheese. Serve at once.

(This is a nourishing luncheon dish, quickly prepared).

A man hath no better thing under the sun, than to eat, and to drink, and to be merry.

Dorothy's Democratic Pizzas

Dorothy Stone

Brown 'n serve French rolls	Chopped green pepper
Butter	Grated Parmesan cheese
Garlic salt	Dried parsley flakes
Sliced tomatoes	Coarse ground pepper
Grated cheddar cheese	

Cut rolls in half, scoop out some of dough down middles. Arrange halves on cookie sheet. Butter, then sprinkle with garlic salt. Slice tomatoes thick, cut slice in half and arrange on rolls. Pile grated Cheddar cheese on top of tomato. Press chopped green pepper into cheese (press so won't fall off). Sprinkle Parmesan cheese and dried parsley flakes. Dash of coarse ground pepper.

Bake in oven 350° until hot through and cheese is melted, approximately 20 min. Serve piping hot.

(Can be prepared in advance. Teenagers love them, and men are particularly fond of these little goodies.)

Spiced Cider

Lenore Brown

3 2" pieces cinnamon bark	¼ tsp. salt
1¼ T. cloves	Few grains cayenne
1¼ T. allspice	1½ C. brown sugar
¼ tsp. mace	5-6 C. cider

Tie spices loosely in cheese cloth bag. Add spices and brown sugar to cider. Bring slowly to boiling point. Boil 15 min. Remove spice bag — serve hot. (Makes 10 tea cups)

Pink Froth Punch

Irene Dreher

2 cans (6 oz.) frozen pineapple-grapefruit juice concentrate
2 bottles (28 oz.) ginger ale, chilled
2 pts. raspberry sherbet

Pour pineapple-grapefruit concentrate and ginger ale into a big punch bowl. Add ice cubes. Stir in raspberry sherbet until blended. Makes 20 punch cup servings.

Candy

Corndy

4-6 cups popped corn
1 cup toasted almonds
1 cup pecans
1 cup walnuts

Mix together in large roasting pan.

Place in large kettle:

1 cup light honey
1 tbs. vinegar
 $\frac{1}{3}$ cup water
1 cup white Karo
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt

Mix and cook to 300°, stirring often after syrup reaches 250°. Add: 2 tbs. butter. $\frac{1}{4}$ tsp. soda.

Mix and pour over popcorn and nuts. Stir until all are coated. Spread on drain board to cool. Break into pieces.

By planning our work

and working our plans

We gather more honey—

and keep out of jams!

Caramel Chews

Helen Stickles

2 C. sugar
 $1\frac{1}{2}$ C. dark Karo
 $\frac{1}{2}$ sq. butter
1 can milk
1 C. walnut meats (unchopped)
1 tsp. vanilla

Boil sugar, Karo, butter and $\frac{1}{2}$ can milk until very thick, stirring constantly. Add the other $\frac{1}{2}$ can milk, return to boil, stir constantly. Boil to hard ball stage—245° or 248°. Add vanilla and nut meats. Pour into buttered square dish to cool. When cool, scrape or cut around sides; and with spatula, turn out on well buttered bread board. Cut in strips with sharp knife, then squares. Excellent!

Chocolate Fudge

Mamie Eisenhower

$4\frac{1}{2}$ cups sugar
2 tbs. butter
1 large can evaporated milk
Mix above together and boil 6 mins.
Place in large bowl: 12 ozs. chocolate bits
12 ozs. Germar sweet chocolate
Two $\frac{1}{2}$ pint jars marshmallow creme
2 cups walnut meats

Pour boiling syrup over ingredients in bowl and stir until chocolate is all melted. Pour into shallow pans and when "set" cut into squares. Delicious.

Brandy Balls

Bobbie Trueblood

One box 7½ oz. vanilla wafers, rolled into fine crumbs

Soft butter, size of walnut

1 cup nut meats, chopped finely

¼ cup honey

⅓ cup — half brandy and half rum (or ⅓ cup bourbon)

Mix ingredients well. Roll in powdered sugar. Let dry a little before packing.

Honey and all sweet things light up a man's eye.

Date Loaf Candy

Mary Bonelli

4 C. sugar

2 C. sweet milk

¼ lb. butter

Put on stove and let boil until it forms good, soft ball in cold water. Remove from stove and add

1 box dates (seeded and cut into little pieces or halves)

1 pt. (or cup) of nut meats.

Stir until slightly cool. Pour into wet cloth. Shape into roll and mold into long roll. Slice. (Do exactly as written.)



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**Sweets to the sweet —
- - - farewell!**