

'76

COOK BOOK

Tested Recipes from
Plymouth Congregational
United Church of Christ
Des Moines, Iowa

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1976

'76

A Cook Book

EDITED BY THE

Women of Plymouth Church

1976



from
these Newcomer
April 7-1976
Pete and Ikeda Ingle were here also
also Ron & Steve played golf in Osby.

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GRACE AT MEALS

Almighty God who openeth Thy hand and fillest all things with plenty, we thank Thee for Thy gifts which we enjoy at this table. As Thou hast provided for us hitherto, so mayest Thou sustain us henceforth. Thy kindness endures forever and we put our trust in Thee.

As we enjoy Thy gifts, may we not forget the needy nor allow those in want to be forsaken. May our table always be graced with loving kindness and our home a place where goodness dwells.

Through Jesus Christ, our Lord.

Amen.

James Wills Lenhart

Plymouth Church



Preface

It was the year 1876, one hundred years ago, when the "Ladies of Plymouth Church" edited a cook book which was entered according to Act of Congress in the office of the Librarian of Congress, Washington, D. C. "Cook Books" in those days were impressive publications as attested to not only by that ascription but by perusal of its 278 pages of receipes, household helps and assorted medical hints, fully indexed!

None can doubt that the present "Ladies of Plymouth Church" are the equal of their predecessors in the variety and excellence of this offering in the art of cooking. They probably would agree with their predecessors that "Good cooking is a valuable ally of godliness." They are probably not inclined, however, to put it as strongly as their predecessors did in their preface: "Dyspepsia is a stronghold of depravity. An abused and impaired stomach is but another name for the eclipse of faith!" Nevertheless, this Bicentennial Project "'76 Cook Book" is presented with the modest confidence that it contributes to the culinary art and adds to the well being and happiness of its readers and users.

The outgrowth of the experience of the many who grace the domestic life in the homes of Plymouth, it gives the results of countless experiments in the direction of prudent, interesting and enjoyable cooking. Each recipe has been tried and tested. It is hoped and believed that

it will give help and pleasure in many ways to those who shall consult it -- that it will be a chart and guide to many a young housewife and add spice and variety to the offerings of the more experienced.

The ladies who compiled this book have thought it a fitting way to commemorate our nation's Bicentennial. And the fact that one hundred years after their predecessors they can offer another book is evidence that the ladies of Plymouth have not lost their culinary skill and testimony that the homes of Plymouth maintain their vitality.

This book is offered with the words "Bon Appetit" and accompanied in the Bicentennial spirit with the classic wish of Thomas Jefferson, "May you live long and prosper."

James Wills Lenhart
Minister, Plymouth Church



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Appetizers
and
Beverages

MUNDA



HOP BEER



Boil two handfuls of hops thoroughly in three quarts water, strain into a jar, add water to dilute to taste and sweeten very sweet. When lukewarm flavor with wintergreen or sassafras; add (for two gallons beer) two teacups yeast; cover and let it stand in a warm place twenty-four hours; skim and bottle. Drink next day.

 --1876 Cook Book

PARTY CHEESE ROLL

- 2 8-ounce packages cream cheese, softened
- 1/4 cup butter, softened
- 3 tablespoons light cream or whole milk
- 1 medium onion
- 1/2 cup redskin peanuts

Stir together cream cheese, butter and cream or milk. Cut onion in half, and with a teaspoon, scrape pulp and juice of onion into mixture. Place peanuts between 2 sheets of wax paper and crush with rolling pin. Form cheese mixture into a long log; roll in peanuts to coat.

--Florence Kinsey (Mrs. Paul C.)

SHRIMP DIP

1 5-ounce can shrimp, well drained 1/2 teaspoon salt
1 cup sour cream 1/8 teaspoon pepper
1/4 cup chili sauce 1 teaspoon horseradish
2 teaspoons lemon juice Dash red pepper sauce

Cut shrimp into very small pieces and combine with remaining ingredients. Use as dip for chips or crackers. Variation: In place of sour cream, use 8-ounce package cream cheese (softened) and 1/2 cup salad dressing. If desired, add 1/4 cup chopped green onions.

--Ardis Kitzman (Mrs. Leo O.)
--Kathleen Payseur (Mrs. P. J.)

SHRIMP DIP

2 3-ounce packages cream cheese, room temperature
1 9-ounce container frozen whipped topping, thawed
1 4 1/2-ounce can shrimp (broken)
1 12-ounce jar cocktail sauce

Mix softened cream cheese with whipped topping; turn into shallow serving dish. Cover with shrimp and cocktail sauce. Refrigerate at least 2 hours. Serve with assorted crackers. Serves 8 to 10.

--Carolyn M. Walters (Mrs. John B.)

SPINACH DIP

1 package frozen chopped spinach, cooked and drained
1 pint mayonnaise
1/2 cup sliced green onions, tops included
Salt and pepper

Combine ingredients, using salt and pepper to taste. Put in jar, cover and refrigerate. Use for dipping raw vegetables.

--Kathleen Payseur (Mrs. Pritchard J.)

CURRY DIP

For cauliflower or any other raw vegetables -- also may be used on cooked cauliflower.

1 cup mayonnaise	1 tablespoon (or less) grated onion
1 tablespoon horseradish	1/4 teaspoon curry powder
1 tablespoon tarragon vinegar	Pinch sugar

Mix well and keep in refrigerator. Makes about 1 cup.

--Katherine Benkert (Mrs. Roy F.)

BRAUNSCHWEIGER NUT BALLS

8 ounces Braunschweiger
1 8-ounce package cream cheese, softened
1 tablespoon minced onion
1 teaspoon Worcestershire sauce
1 1/2 cups chopped nuts

Combine ingredients, except nuts. Chill. Shape into tiny balls, about 1 teaspoon each. Roll in nuts. Cover and chill. Makes 65 to 70 balls.

--Dorothy Peterson (Mrs. Reynold A.)

GREEN GODDESS DIP

2 cups mayonnaise
1/2 bunch green onions, sliced (including tops)
1/2 bunch parsley, torn up
1 clove garlic, minced
1 tablespoon anchovy paste

Place all ingredients in blender container. Blend till smooth, stopping blender occasionally to scrape down sides. Serve with assorted vegetables. Makes about 2 1/4 cups.

--Carol Stjernberg (Mrs. Lloyd A.)

CHIPPED BEEF DIP

2 3-ounce packages cream cheese, softened
1 cup sour cream
1/4 lb. dried beef, minced
1 teaspoon Worcestershire sauce
1 tablespoon horseradish
1 tablespoon lemon juice
Dash freshly ground pepper
1/4 cup finely chopped dill pickles

Combine all ingredients and store in refrigerator several hours to allow flavors to blend. Serve with corn chips, potato chips or crackers. Makes about 2 1/2 cups.

--Charline Wohlrabe (Mrs. Thomas N.)

SWISS CHEESE SPREAD

3 cups finely shredded Swiss cheese (about 8 ounces)
1 cup chopped ripe olives
1/2 green pepper, chopped
Garlic salt
1/4 to 1/2 cup chopped onion (optional)
3/4 cup mayonnaise

Place all ingredients except mayonnaise into small bowl and add enough mayonnaise for good spreading consistency. Serve with crackers. (May be made day before; will keep in refrigerator several days.) Makes approximately 2 cups.

Jan Campbell (Mrs. Bowen)

HANNA'S CHEESE BOXES

Great to have in the freezer when you have only a moment s notice.

1 loaf unsliced white bread (or Texas sliced)
3-ounce package cream cheese
1/4 pound sharp Cheddar cheese
1/2 cup butter
2 egg whites, beaten stiff

Cut 4 1-inch thick slices from bread; cut each into 9 1-inch cubes. Heat cheeses and butter in top of double boiler over hot water. When melted, remove mixture from heat and fold in beaten egg whites. Dip bread cubes in mixture, completely covering each. Place on baking sheet and refrigerate until set. Bake at 400 degrees 12 minutes. (Note: Coated bread cubes may be placed on baking sheets and frozen, then stored in freezer bags. Bake without thawing, adding a few minutes to baking time.) Makes about 3 dozen.

--Jean Arnold (Mrs. Donald L.)

MOCK PATE de FOIS GRAS

Saute: 1/2 pound chicken livers in
1/4 pound butter with
1 slice onion

Place in top of electric blender with:
1/4 pound fresh raw mushrooms
(or canned)
1/4 cup cooking sherry
1 teaspoon salt
1/8 (teaspoon (or less) pepper

Blend everything until smooth. Pack in mold and chill. Serve with crackers.

'1954 Cookbook"

--Mrs. James E. Cooney

CRAB OR LOBSTER CHEESE BALL

- 2 3-ounce packages cream cheese
- 1/4 pound grated sharp Cheddar cheese
- 4 ounces blue cheese
- 1 teaspoon garlic salt
- 1/2 teaspoon curry powder (optional)
- 2 teaspoons Worcestershire sauce
- 1 teaspoon paprika
- 1 tablespoon lemon juice
- 2 tablespoons mayonnaise or salad dressing
- 1 6 1/2-ounce can crabmeat or lobster, drained
- Snipped parsley or grated egg yolk

Mix ingredients except parsley or egg yolk (have cheeses at room temperature). Fill 2-cup oiled mold and refrigerate overnight. Unmold (loosen around edges) and garnish with snipped parsley or grated egg yolk. Serve with crackers.

--Liz Aldridge (Mrs. J. C.)

CRABMEAT PIZZA

- 1 8-ounce package cream cheese, slightly softened
- 1 7 1/2-ounce can crabmeat, drained and flaked
- 1/2 cup chili sauce
- 2 tablespoons snipped parsley

On flat serving plate, spread cream cheese out to a 5-inch circle as pizza crust. Arrange crabmeat over cheese; carefully spread chili sauce over all. Sprinkle parsley over top. Serve with crackers.

--Carol Stjernberg (Mrs. Lloyd A.)

SWEET AND SOUR MEAT BALLS

Good and different.

2 pounds ground chuck
1 12-ounce jar currant jelly
1 cup prepared mustard

Form meat into 4 dozen balls about 1-inch in size. Brown slowly in skillet; pour off grease. Add jelly and mustard, combined, to skillet and cook over low heat 1 1/2 to 2 hours. (Meat balls and sauce may be cooked and refrigerated, then heated in chafing dish.) Serve with wooden picks. Makes 3 dozen.

--Kathleen Payseur (Mrs. Pritchard J.)

CRANBERRY TEA

3 quarts water
1 pound (4 cups) fresh or frozen cranberries
4 inches stick cinnamon
1 6-ounce can frozen lemonade concentrate
1 6-ounce can frozen orange juice concentrate
1 cup sugar

In large saucepan combine water, cranberries, and cinnamon. Bring to boil, reduce heat and simmer till all cranberries are popped open, about 5 minutes. Strain out cranberries. Stir in concentrates and sugar. Heat and serve. Makes about 20 6-ounce servings.

--Rosemary Hedlund (Mrs. William G.)



HOLIDAY TOMATO JUICE

3 cups tomato juice	1 teaspoon Worcestershire
3/4 cup fresh orange juice	sauce
3 tablespoons fresh lemon juice	1 teaspoon salt

Blend ingredients and chill. Makes 1 quart.

--Martha Lenhart (Mrs. James W.)

KAHLUA

An excellent liqueur for after dinner or for pouring over ice cream.

1 2-ounce jar instant coffee
3 1/2 cups sugar
2 cups boiling water
1 vanilla bean, split
1 pint brandy or vodka

Mix coffee granules and sugar; add boiling water, stir and let cool. Add vanilla bean. Cover loosely and let stand at least 30 days. Strain through cheese cloth. Add brandy or vodka. Pour in bottle, and cap.

--Hillys Ross



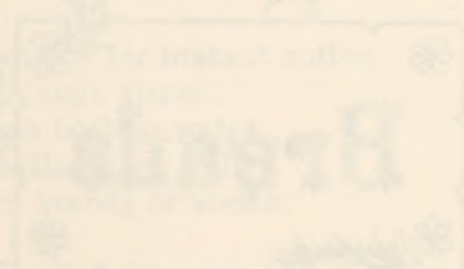
Breads

MALAIDA



WHOLESALE TOMATO PASTE

- 1 1/2 lbs. Tomato Paste
- 1/2 lb. Sugar
- 1/2 lb. Lemon Juice
- 1/2 lb. Water
- 1/2 lb. Salt
- 1/2 lb. Vinegar
- 1/2 lb. Butter
- 1/2 lb. Oil
- 1/2 lb. Flour
- 1/2 lb. Eggs
- 1/2 lb. Apples
- 1/2 lb. Oranges
- 1/2 lb. Lemons
- 1/2 lb. Limes
- 1/2 lb. Peaches
- 1/2 lb. Plums
- 1/2 lb. Cherries
- 1/2 lb. Raspberries
- 1/2 lb. Strawberries
- 1/2 lb. Blueberries
- 1/2 lb. Blackberries
- 1/2 lb. Raspberries
- 1/2 lb. Strawberries
- 1/2 lb. Blueberries
- 1/2 lb. Blackberries



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AN UNFAILING YEAST

Put a handful of hops into a bag and drop it into two quarts of boiling water; while steeping, wash, peel and grate six medium sized potatoes; take out the hops, put in the potatoes and boil a few minutes, stirring continually; add a half tea-cup of white or light brown sugar, the same of salt. When cool, stir in a tea-cup of yeast; let it rise till it becomes a mass of foam, then stir down and jug it tight.

Mrs. C. H. Atkins

--1876 Cook Book



AUTUMN APPLE BREAD

1/4 cup shortening	1 teaspoon soda
2/3 cup sugar	1 teaspoon salt
2 eggs, well beaten	2 cups coarsely grated apple
2 cups flour	1 tablespoon grated lemon peel
1 teaspoon baking powder	2/3 cup chopped walnuts

Cream shortening and sugar until fluffy. Beat in eggs. Mix flour, baking powder, soda and salt. Add dry ingredients alternately with apple; mix well. Stir in lemon peel and walnuts (batter will be stiff). Bake in oiled and floured loaf pan 8 by 5 inches at 350 degrees 50 to 60 minutes. Let cool in pan 10 minutes. Then turn out on rack to cool.

--Marguerite Hicks (Mrs. Roger)

BANANA BREAD

1 cup sugar	1 teaspoon soda
1/2 cup butter or margarine	1/2 teaspoon salt
2 eggs	1 tablespoon butter or margarine, melted
1 1/2 cups fully ripe mashed bananas	Powdered sugar
2 cups flour	
Cinnamon	

Cream sugar and 1/2 cup butter or margarine till fluffy. Add eggs; beat well. Stir together flour, soda and salt; add to creamed mixture alternately with banana. Pour into greased 9 by 5-inch loaf pan. Bake in 350° oven 50 to 55 minutes or till done. Let cool in pan 10 minutes. Remove from pan; place on rack to cool. Brush loaf with melted butter; sift powdered sugar and a little ground cinnamon over top. Margaret Morrison (Mrs. Edward L.)

PUMPKIN BREAD

Keeps several weeks in refrigerator.

3 cups sugar	2/3 cup water
3/4 cup oil (or butter or margarine)	3 1/2 cups flour
1 teaspoon vanilla	1 teaspoon <u>each</u> salt, soda and baking powder
4 eggs	1 teaspoon <u>each</u> nutmeg and cinnamon
1 16-ounce can pumpkin (2 cups)	
Nuts (optional)	

In large mixer bowl combine sugar, oil and vanilla; beat in eggs. Add pumpkin and water. Stir together flour, salt, baking powder, soda and spices. Gradually add to pumpkin mixture, using low speed. Turn into 4 greased 8 by 4-inch pans (foil pans may be used). Bake in 325° oven 55 to 60 minutes. Cool on rack 10 minutes; remove from pans. Cool. Wrap in plastic wrap. Store in refrigerator. Makes 4 loaves. "Dot" Crawford (Mrs. Mike)

OATMEAL BREAD

3 cups oats	1 cup packed brown sugar
6 cups boiling water	2 cakes yeast
1 tablespoon (heaping) lard or shortening	1/4 cup lukewarm water
1 teaspoon salt	13 cups flour (about)

Cover oats with 6 cups boiling water; add lard or shortening, salt and brown sugar. Let cool to lukewarm. Dissolve yeast in lukewarm water and add. Add 4 cups flour and beat thoroughly. Add remaining flour gradually, enough to make dough that does not stick to hands. Knead 8 to 10 times. Place in greased bowl; cover closely and let rise in warm place until doubled in bulk. Punch down and knead about 2 minutes. Let rise until doubled again. Divide into 6 loaves; place in greased pans; cover and let rise until doubled. Bake at 375 degrees 15 minutes, then lower heat to 325 degrees and bake 45 minutes longer.

--Bobby Fox (Mrs. Ed)

BRAN MUFFINS

Mixture can be kept in refrigerator 2 weeks or can be frozen.

1/2 cup boiling water	1 1/2 cups Bran Buds
3/4 cup sugar	1 1/4 cups flour
1/4 cup butter or margarine	1 teaspoon soda
1 cup buttermilk	1/2 teaspoon salt
1 egg, well beaten	

Pour 1/2 cup boiling water over bran, let cool. Meanwhile, cream sugar, butter or margarine; add buttermilk and beaten egg. Sift flour, soda and salt. Add to creamed mixture. Add bran. Fill muffin tins 2/3 full and bake at 350 degrees 20 minutes. Makes about 18.

--Gladys Fritz (Mrs. Collin W.)

GRANNY'S CORNBREAD

A welcome change from garlic bread.

1 8-ounce can (1 cup) cream-style corn	1/4 cup finely chopped green pepper
1 cup (4 ounces) shredded cheddar cheese	1 2-ounce jar (1/4 cup) diced pimiento
1 cup milk	3 cups cornbread mix (or 1 14-ounce package)
1 egg, beaten	1/4 teaspoon salt
1/4 cup finely chopped onion	

Stir together corn, cheese, milk, egg, onion, pepper, and pimiento. Add cornbread mix and salt; stir just till mixed. Spread evenly in a greased 8 or 9-inch iron skillet (or 8-inch square pan). Bake in 375° oven 25 to 30 minutes. Do not overbake. Serve warm. Serves 6 to 8. Helen Cooney (Mrs. James Evans)

ONION SESAME BREAD

1/4 cup melted butter or margarine	1 can condensed onion soup, undiluted
2 tablespoons sesame seeds	4 cups biscuit mix
1 package active dry yeast	1/4 cup grated Cheddar cheese
1/4 cup very warm water	

About 2 hours before serving time, pour melted butter into oiled 9 by 13-inch baking dish and sprinkle with 1 teaspoon sesame seeds. Cool. Sprinkle yeast into water and stir to dissolve; add soup, then add mixture to biscuit mix.

Spread batter evenly over butter; sprinkle with cheese and remaining sesame seeds. Cover with towel and let rise in warm place (85 degrees) about 60 minutes or until doubled. Bake in 400 degree oven 25 minutes or until done. Turn out on rack. Serves 8.

--Mary Hampton (Mrs. Wallace B

SIX WEEK MUFFINS

Unlimited possibilities--they can be tiny or jumbo size. Great for a Salad Luncheon.

1 cup melted shortening or oil	1 15 ounce box bran cereal
3 cups sugar	with raisins
4 beaten eggs	5 cups flour
1 quart buttermilk	5 teaspoons baking soda
	2 teaspoons salt

Combine bran cereal, sugar, flour, soda and salt in a large mixing bowl. Add beaten eggs, shortening and buttermilk. Mix well. Fill greased muffin tins $\frac{2}{3}$ full and bake in preheated oven 400 degrees for 15 to 20 minutes.

Store in covered container in the refrigerator and use as desired. Will keep for six weeks.

--Doris Melone (Mrs. Ralph)

COFFEE CAKE

2 eggs	1/2 cup packed brown sugar
1 cup milk	2 tablespoons flour
2 cups pancake mix	2 teaspoons cinnamon
1 cup granulated sugar	2 tablespoons butter or margarine
1/3 cup shortening	1/2 cup chopped nuts

Beat eggs well; stir in milk. Add pancake mix, granulated sugar, and shortening; beat till mixture is blended. Spread in a greased 9 by 13-inch pan. Combine brown sugar, flour and cinnamon. Cut in butter to fine crumbs; stir in nuts. Sprinkle over batter. Bake in a 350° oven 20 to 25 minutes. Makes 12 servings.
Fern Todd (Mrs. William)

HUSH PUPPIES

1 3/4 cups cornmeal	1/4 cup minced onion
1/3 cup flour	1 egg, beaten
3 teaspoons baking powder	1 cup milk
1 teaspoon salt	

Mix all ingredients and drop by heaping teaspoonfuls into hot oil. Fry a few at a time, cooking about 4 minutes. Drain on absorbent towels and serve hot. --Mary Weber

GRACE RANSOM TEA ROOM SWEET ROLLS

Remember Grace's "sticky rolls"? Here they are!

4 to 4 1/2 cups flour	1/2 teaspoon salt
1 package dry yeast	1 egg
1 cup water	1/2 cup packed brown sugar
1/2 cup granulated sugar	1/2 teaspoon cinnamon
2 tablespoons shortening	1/2 cup light corn syrup

In large mixer bowl combine 2 cups of the flour and the yeast. Heat water, granulated sugar, shortening and salt just till warm (115° - 120°), stirring to melt shortening. Add to dry mixture in bowl; add egg. Beat at low speed 1/2 minute, scraping bowl often. By hand, stir in enough of remaining flour to make moderately stiff dough. Turn out on lightly floured surface and knead smooth. Place in greased bowl. Cover and let rise until double, about 1 hour. Divide dough into eight portions; divide each of these into 9 pieces. Shape into balls, pulling edges under to smooth; roll into a mixture of brown sugar and cinnamon. Place 3 balls in each greased muffin cup. Cover and allow to rise till almost double, about 45 minutes. Bake at 375 degrees for 12 to 15 minutes. Remove from oven and immediately spoon 1 teaspoon (or more) light corn syrup over each roll. Yields 2 dozen rolls.

--Through the courtesy of Stella Barker
who years ago bought the Grace
Ransom Tea Room.

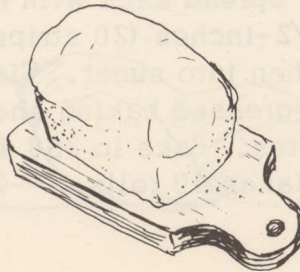
BUNDT PAN COFFEE CAKE

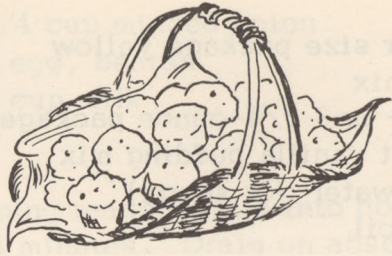
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| 1 2-layer size package yellow cake mix | 1 teaspoon butter flavoring |
| 1 3 5/8- or 3 3/4-ounce package instant vanilla pudding mix | 4 eggs |
| 3/4 cup water (or sherry) | 1/2 cup sugar (brown or white) |
| 3/4 cup oil | 1 to 2 teaspoons cinnamon |
| | 1/2 to 1 cup chopped nuts |

Glaze

- | | |
|--|-------------------------------|
| 1 cup powdered sugar | 1/2 teaspoon butter flavoring |
| 2 tablespoons soft butter or margarine | 1/2 teaspoon vanilla |
| Milk | |

In large mixer bowl combine cake and pudding mixes. Add water, oil and 1 teaspoon butter flavoring and eggs. Beat 8 minutes at medium speed, guiding batter into beaters with spatula. Combine sugar, cinnamon and 1/2 cup of the nuts. In a greased 10-inch Bundt pan sprinkle remaining 1/2 cup nuts (if desired). Over nut layer spoon 1/3 of the batter; sprinkle with 1/2 the sugar-nut mixture. Repeat layers, ending with batter. Bake in a 350° oven 45 to 50 minutes. Cool cake in pan 10 minutes; turn out onto plate. While slightly warm, spoon glaze over top: Blend powdered sugar and butter. Add flavorings, plus enough milk to make pourable consistency, about 2 tablespoons. Marilyn Parks (Mrs. Russell Dean) Shirley Connor (Mrs. Robert G.)





ORANGE ROLLS

Also good for cinnamon rolls--omit orange peel and add cinnamon to dipping sugar.

1 cup milk	2 eggs
2/3 cup shortening	4 1/2 cups flour
2/3 cup sugar	Grated peel of 6 oranges (2 tablespoons)
1 teaspoon salt	1/2 cup butter or margarine, melted
1 package dry yeast	
1/2 cup lukewarm water	
1 1/4 cups sugar	

Heat milk and shortening, stirring till shortening is dissolved. Stir in 2/3 cup sugar and salt. Pour into large mixing bowl. Cool. Dissolve yeast in water. Add to milk mixture. Beat in eggs. Add about half the flour; beat till smooth. Add remaining flour. Cover and let rise until double in bulk, about 2 to 3 hours. Punch down; divide dough in half. On floured surface roll half of dough out at a time to a 15 by 9-inch rectangle. Spread each with half the orange peel. Cut into strips 4 1/2 x 1 1/2-inches (20 strips). Dip one side of each strip into melted butter, then into sugar. Tie in bowknot. Place in greased muffin tins (or on greased baking sheets). Cover; let rise till double, about 45 minutes. Bake in 350 degree oven 15 minutes or till lightly browned. Makes 40 rolls. --Cammy Power (Mrs. Joseph Edward)

CRANBERRY SWIRL COFFEE CAKE

"A cherished family recipe."

1/2 cup butter or margarine	1/2 teaspoon salt
1 cup sugar	1/2 pint sour cream
2 eggs	1 teaspoon almond or vanilla extract
1 1/2 cups flour	1/2 cup chopped nuts
1 teaspoon soda	1 8-ounce can whole cranberry sauce
1 1/2 teaspoons baking powder	

TOPPING

3/4 cup brown sugar	1 teaspoon cinnamon
1/2 cup chopped nuts	

Cream butter or margarine and sugar. Add eggs one at a time, beating well. Add flour, soda, baking powder and salt; blend until dry ingredients are moistened. Stir in sour cream, almond or vanilla and nuts. Pour half of batter into greased 8-inch tube pan. Cover with cranberry sauce and then remaining half of batter.

For topping, combine ingredients well and sprinkle over cake. (Or omit topping and frost with confectioners' sugar icing when cool.) Bake at 350 degrees about 55 minutes or until done.

--Mary Hampton (Mrs. Wallace B.)



OVERNIGHT COFFEE CAKE

To be prepared day before and baked just before serving.

2/3 cups butter or margarine
1 cup granulated sugar
1/2 cup brown sugar
2 eggs, well-beaten
2 cups flour
1 teaspoon baking powder

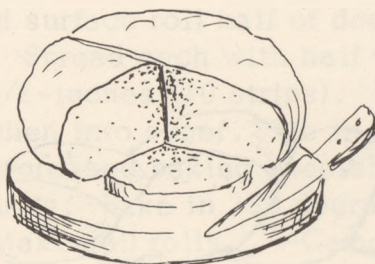
1/2 teaspoon salt
1 teaspoon soda
2 tablespoons nonfat dry milk
1 teaspoon cinnamon
1 cup buttermilk

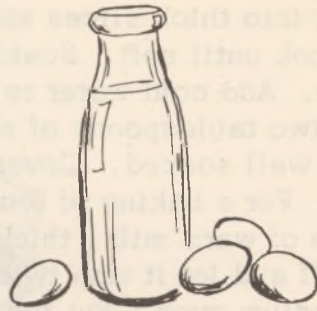
Topping

1/2 cup brown sugar
1/2 cup chopped nuts

1/2 teaspoon cinnamon
1/4 teaspoon nutmeg

Cream together butter or margarine and sugar. Add beaten eggs. Stir in remaining cake ingredients and pour into oiled 9 by 13-inch pan. Combine topping ingredients and sprinkle over batter. Cover and refrigerate overnight. Bake in 350° oven 30 minutes. Gail Proffitt





BLUEBERRY COFFEE CAKE

- | | |
|-----------------------------|--|
| 1/4 cup butter or margarine | 2 teaspoons baking powder |
| 3/4 cup sugar | 1 teaspoon salt |
| 1 egg | 2 cups blueberries (fresh or frozen),
drained |
| 1/2 cup milk | |
| 2 cups flour | |

Topping

- 1/4 cup butter or margarine
- 1/2 cup sugar
- 1/3 cup flour

Cream butter with sugar and egg until fluffy. Add milk and beat well. Add flour, baking powder and salt; beat until mixed. Fold in blueberries and spread in greased 9-inch square pan. Combine topping ingredients and sprinkle over cake. Bake at 350° 45 minutes to 1 hour, until tests done. Serve warm. Marguerite Hicks (Mrs. Roger)

WINTER POTATO BREAD

Pare and cut into thick slices six medium sized potatoes, cover with water and cook until soft. Scald three tablespoons of flour with potato water. Add cold water to this to make one gallon. When cool enough add two tablespoons of salt, two of sugar and one and one-half yeast cakes well soaked. Cover and keep in a warm place for twenty-four hours. For a baking of four loaves take one quart of sponge and one-half cup of warm milk, thicken with flour until after breakfast, then mix stiff and let it rise twice. Mold into loaves and when light bake in a medium oven. Put the rest of the sponge into fruit jars, three-quarters full, and seal. When needed, warm the sponge as before.

--Mrs. J. M. Graham

Turn of the century

--Adeline Club Cook Book





Main Dishes

CRAB QUICHE

1/2 cup mayonnaise
2 tablespoons flour
2 eggs, beaten
2/3 cup flaked crabmeat

8 ounces Swiss cheese,
shredded (2 cups)
1/3 onion, finely chopped
Unbaked 9-inch pie shell

Blend mayonnaise and flour. Stir in eggs. Add crabmeat, cheese and onion. Place in pie shell. Bake at 350° 40 to 45 minutes, or until set. Serves 6.

--Kathleen Payseur (Mrs. P. J.)

SECRETS OF THE SEA CASSEROLE

One of my favorites for a luncheon main dish.

4 tablespoons butter or margarine	1 4 1/2-ounce can shrimp
4 tablespoons flour	1 can lobster meat
2 cups milk	1 6 1/2-ounce can crabmeat
3 hard-cooked eggs, sliced	1 cup grated Cheddar cheese (4 ounces)
1 6 1/2 or 7-ounce can tuna	1 1/2 cups buttered, soft bread crumbs
1 cup sliced fresh or canned mushrooms	

Melt butter or margarine. Blend in flour. Add milk and cook until thickened and stirring constantly. In buttered 9 by 13-inch baking dish, layer eggs, tuna, mushrooms, shrimp, lobster meat and crabmeat, covering each layer with small amount of white sauce and cheese. Top with bread crumbs. Bake at 350° 45 minutes. Serves 8 to 10.

--Willetta Collins

GOLDEN SHRIMP BAKE

1 7-ounce package macaroni
2 cups sliced mushrooms
1/3 cup butter or margarine
1 teaspoon curry powder
1 teaspoon onion
1 pint sour cream

1 1/2 cups shredded Cheddar
cheese
1 tablespoon lemon juice
2 4-ounce cans shrimp
1 cup chopped green onions

Cook macaroni in boiling, salted water until tender; drain. Cook mushrooms in butter. Stir in curry powder and onion; remove from heat. Blend sour cream, 1 cup of the cheese and lemon juice. Drain shrimp and add to cheese mixture with green onions. Combine macaroni with mushroom and cheese mixtures in 1 1/2-quart casserole. Sprinkle with remaining 1/2 cup cheese. Bake in 375° oven 30 minutes. Serves 6 to 8.

--Carol Sands

SCALLOPED OYSTERS

An old family favorite from my mother, Mrs. N. H. Weeks.

1 pint oysters
4 cups soda cracker crumbs
2 cups milk
2 eggs, beaten
1/2 cup butter, melted
Salt
Pepper

Drain oysters and check for shell bits to be removed. (Liquid may be used in place of part of milk.) Mix ingredients together and pour into well-buttered 2-quart baking dish. Bake at 350 degrees 45 minutes or until well browned. Serve immediately. Serves 4 to 6.

--Katharine Cackler (Mrs. A. E.)

CHICKEN SAUTERNE

1 chicken (2 1/2 to 3 pounds)	1/2 teaspoon ground oregano
1 package frozen peas	1/2 teaspoon Worcestershire sauce
1 4-ounce can mushrooms	1/4 teaspoon red pepper sauce
5 tablespoons butter	1 cup chicken broth
3 tablespoons flour	1/2 cup sauterne wine
1 tablespoon instant minced onion	1 cup light cream (half & half)
1/2 teaspoon salt	Rice for 8 servings
1/2 teaspoon celery salt	
1/2 teaspoon paprika	

Cook chicken and cut up meat to produce 3 cups, reserving broth. Cook peas as directed on label. Saute mushrooms in 2 tablespoons of the butter; remove from skillet. In same skillet melt remaining 3 tablespoons butter; stir in flour and seasonings, broth and wine. Cook, stirring, over low heat until thickened. Cool slightly and stir in cream, mushrooms, peas and chicken. Heat but do not boil. Serve on hot rice. Serves 8.

--Kathy Klipfel (Mrs. Ronald D.)

CRAB CASSEROLE

3 green onions, chopped	1 can condensed crem of celery soup
3 ribs celery, chopped	1/4 cup milk
1 green pepper, chopped	1/2 teaspoon salt
2 tablespoons chopped parsley	Dash pepper
3 tablespoons butter or margarine	1 pound crabmeat (2 7 1/2 ounce cans)
2 eggs	
1 1/4 cups bread crumbs	

Cook onions, celery, green pepper and parsley in butter or margarine until soft. Beat eggs and add vegetable mixture along with remaining ingredients. Turn into greased 1 1/2-quart casserole and bake at 350° 30 to 35 minutes. Serves 8 or 9.

--Pauline Mooney (Mrs. R. D.)

ALMOND SEAFOOD CASSEROLE

1 can lobster meat
1 6 1/2-ounce can crabmeat
1 4 1/2-ounce can shrimp
2 3-ounce cans chow mein noodles
2 cans condensed cream of mushroom soup
1/2 cup water
1 cup finely diced celery
1 tablespoon instant minced onion
1 cup diced toasted almonds

Rinse lobster meat, crabmeat and shrimp with cold water. Flake lobster and crab. Mix together all ingredients except 1/2 cup of the almonds. Spoon into 6 individual casseroles or shells, or use 2-quart casserole. Top with remaining almonds and bake at 375° 25 minutes. Serves 8 to 10.

--Martha Lenhart (Mrs. James W.)

SHRIMP CASSEROLE

Optional additions to this easy dish are chopped hard-cooked eggs, mushrooms or water chestnuts.

1 medium onion, chopped	1/8 teaspoon pepper
1 cup chopped celery	1 teaspoon Worcestershire sauce
1 6 1/2-ounce can crabmeat, flaked	1 cup mayonnaise
1 4 1/2-ounce can shrimp, drained	1 cup buttered bread crumbs
1/2 teaspoon salt	

Combine all ingredients except crumbs and place in oiled 1 1/2-quart baking dish. Top with crumbs. Bake at 350° 30 minutes.

--Florence Deuben (Mrs. Ralph G.)

HOT CHICKEN SALAD

Shrimp or scallops may be substituted for chicken.

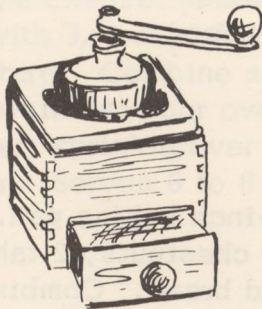
2 cups diced cooked chicken
1 cup chopped celery
1/2 cup toasted slivered almonds
1 tablespoon grated onion
2 tablespoons lemon juice
1 cup mayonnaise
Dash sherry, if desired
1 cup grated Cheddar cheese
1 cup crushed potato chips

Mix ingredients except cheese and potato chips; place in shallow 1 1/2-quart casserole or 8-inch square pan. Top with cheese and potato chips. Bake at 450 degrees 10 minutes or until bubbly.

(Note: 1/3 cup chopped green pepper and 2 tablespoons chopped pimiento may be added. Swiss cheese may be substituted for Cheddar. Serves 4.

--Katherine Benkert (Mrs. Roy F.)

--Rosemary Hedlund (Mrs. Wm. G.)



CHICKEN OR SEA FOOD CASSEROLE

1 can condensed cream of celery soup
1/2 cup milk
1/2 teaspoon salt
1/2 cup mayonnaise
1 1/2 cups cooked diced chicken
 or 1 6 1/2-ounce can crabmeat
 or 1 4-ounce can shrimp
1 cup cooked rice
1/2 cup bread crumbs

In top of double boiler, heat celery soup with milk. Blend in salt and mayonnaise. Fold in chicken (or shrimp or crabmeat) and rice. Place in individual shells or ramekins and top with crumbs. Bake at 325 degrees 40 minutes. Serves 6.

Gladys Fritz (Mrs. Collin W.)

CHICKEN CASSEROLE

4 slices bread, cubed
2 eggs, beaten
2 cans condensed chicken noodle soup
1 can condensed cream of mushroom soup
2 cups diced cooked chicken (or 3 cans boned chicken, cut-up)
2-ounce can mushroom stems and pieces
8 1/2-ounce can water chestnuts, sliced
1/2 cup butter, melted
1 teaspoon seasoned salt
2 cups cornflake crumbs

Put cubed bread in greased 9 by 13-inch baking pan. Combine eggs, soups, chicken, mushrooms, water chestnuts, 2 tablespoons butter and seasoned salt. Pour over cubed bread. Combine remaining butter with cornflake crumbs and sprinkle over top. Bake at 350 degrees 1 hour. (Note: Sliced pimiento-stuffed olives may be added.) Serves 12.

--Eleanor Noel (Mrs. Raymond G.)



CHICKEN CASSEROLE

A meal in one.

- 2 1/2 to 3-pound broiler-fryer chicken, cut-up
- 2 16-ounce cans green beans, drained
- 1 2 1/2-ounce can sliced mushrooms, drained
- 1 cup shredded Cheddar cheese (4 ounces)
- 20 soda crackers, coarsely crushed (1 cup)
- 1 can condensed cream of mushroom soup
- 1/4 cup chopped walnuts (optional)
- 1 tablespoon melted butter

Cook chicken in salted water to cover till tender, about 1 hour. Drain, reserving 1/2 cup of the broth. Remove chicken from bones and cut into small pieces. Combine chicken, beans, mushrooms, and 1/2 cup of the cheese. Place half of this mixture in a 2-quart casserole; top with 3/4 cup of the cracker crumbs and then rest of the chicken mixture. Combine soup, reserved 1/2 cup broth, remaining cheese and walnuts; pour over mixture. Combine remaining crumbs and butter; sprinkle over all. Bake in a 350 degree oven 45 to 60 minutes. Serves 6 to 8.

--Suzanne Cleaves (Mrs. Robert)

CHICKEN LIVER AND CHESTNUTS ROMANOFF

1 pound chicken livers	1/2 cup whipping cream
4 slices bacon	1/2 cup sour cream
2 tablespoons chopped green onion	2 tablespoons sliced green onion tops
1/4 cup flour	
1 teaspoon salt	
1 5-ounce can water chestnuts, sliced	

Cut chicken livers in half. In large skillet cook bacon until crisp, crumble and set aside. Add 2 tablespoons green onion to drippings in skillet; cook one minute. Combine flour and salt; add to livers, tossing to coat. Add livers to skillet and brown, about 20 to 25 minutes. Do not overcook. Stir in chestnuts and whipping cream; bring just to boiling. Blend some of mixture into sour cream, return all to skillet and heat but do not boil. Serve on toast, topped with crumbled bacon and remaining 2 tablespoons green onion.

--Mary Voth (Mrs. George A.)

CHINESE CHICKEN

"A favorite from seminary days."

2 chicken breasts	1 tablespoon soy sauce
1 chicken thigh	2 tablespoons cornstarch
2 tablespoons oil	1/4 cup water
3/4 cup chopped celery	1 green pepper, seeded and sliced thin
1 8-ounce can pineapple chunks	Cooked rice

Skin and bone chicken; cut meat into small pieces. In medium skillet, brown chicken in hot oil. Add celery, syrup from the pineapple and soy sauce. Cover and simmer 10 minutes. Blend cornstarch and water; add to chicken mixture stirring till thickened and bubbly. Add pineapple and green pepper. Cover and heat through. Serve on cooked rice. Makes 4 servings.

--Marcia Worcester (Mrs. Geo.)

CHICKEN A LA CAN-CAN

A quick casserole for a busy day.

- 1 can condensed cream of chicken soup
- 1 can condensed cream of celery soup
- 1 soup can water (or chicken broth)
- 1 1/3 cups instant rice
- 2 cans boned chicken (cut up) or 1 to 2 cups diced cooked chicken
- 1 3 1/2-ounce can French fried onions

Mix ingredients except onion rings. Place in 9 by 13-inch pan and top with onion rings. Bake in 350-degree oven 30 minutes or until golden brown. Serves 6.

--Clara Fridlington (Mrs. John H.)



7-CAN CASSEROLE

- 2 5-ounce cans boned chicken, cut up
- 1 can condensed cream of mushroom soup
- 1 can condensed cream of chicken soup (or chicken rice)
- 1 small can mushrooms
- 1 small can evaporated milk
- 1 3-ounce can chow mein noodles
- Poultry seasoning
- Curry powder
- Snipped parsley or parsley flakes

Combine all ingredients, adding poultry seasoning, curry powder, and parsley to taste. Place in 7 by 11-inch baking dish. Bake at 350 degrees 45 minutes. Serves 6 to 8.

--Dorothy H. Sherer (Mrs. Robert)

--Ellen Metier (Mrs. Robert Boyd)

CHICKEN CASSEROLE

3 1/2 to 4-pound stewing hen	2/3 cup rice
4 cups water	2 tablespoons flour
4 black peppercorns	1 small can evaporated milk
1 whole allspice	1/2 cup water
2 teaspoons salt	2 tablespoons lemon juice
1 cup celery, chopped	1 1/2 teaspoons salt
1/3 cup finely chopped green pepper	1/4 cup chopped pimiento
5-ounce can water chestnuts, drained and quartered	1/2 cup buttered bread crumbs

Cook chicken in 4 cups water with peppercorns, allspice and 2 teaspoons salt. Simmer, covered, about 2 hours or until tender. Remove chicken to platter and remove meat from bones. With kitchen shears cut meat into bite-sized pieces. Wrap in foil or plastic and sprinkle with a little of the broth; refrigerate. Let broth cool and refrigerate; skim off fat. Reserve 2 tablespoons fat to 1 cup of broth add celery, green pepper and water chestnuts. Cook 10 minutes. Cook rice in 1 1/2 cups chicken broth covered, 25 to 30 minutes.

Prepare sauce: Blend flour into 2 tablespoons into reserved chicken fat (or butter); add evaporated milk, 1/2 cup water lemon juice and vegetable mixture. Stir over low heat until thick add 1 1/2 teaspoons salt.

Combine rice, sauce, chicken and pimiento and pour into greased 7 by 11-inch baking dish. Top with crumbs. Bake in 350-degree oven 30 minutes or until bubbly. Serves 10 to 12.

HAM AND CHEESE SOUFFLE

Fix the day before and refrigerate. Leftover baked ham is best for this.

2 cups diced ham (about 1 pound)	1 1/2 cups milk
6 slices bread, cubed	4 eggs, beaten
1 1/2 cups shredded Cheddar cheese	1/4 teaspoon salt
1 4-ounce can mushroom stems and pieces	

Alternate layers of bread, ham, cheese and mushrooms in greased casserole. Mix together milk, eggs and salt; pour over bread mixture. Cover and refrigerate. Next day bake at 325 degrees 45 minutes. Serve hot. Serves 8 to 10. --Jane Adams (Mrs. Richard A.)

HAM-STUFFED EGGPLANT

Good for a luncheon dish, served with tomato aspic or tossed salad.

1 small eggplant (about 1 pound)	6 tablespoons butter or
1/4 pound mushrooms, sliced	margarine
1 medium onion, chopped	1 teaspoon salt
1/3 cup chopped green pepper	1/8 teaspoon pepper
1 clove garlic, minced	4 slices boiled ham

Cut eggplant in half, lengthwise; remove pulp, leaving a shell about 1/2-inch thick. Simmer shell in small amount of water for 5 minutes. Drain and cool. Cook diced eggplant pulp, mushrooms, onion, green pepper and garlic in butter for 10 minutes, stirring frequently. Season with salt and pepper.

Line shells with ham slices. Fill with vegetable mixture. Place in lightly greased shallow pan and bake at 375° 25 minutes. Serves 2. --Martha Lenhart (Mrs. James W.)

JAMBALAYA

1 large onion, sliced	Few drops hot pepper sauce
1 green pepper, seeded and chopped	2 cups chicken broth
1/2 cup chopped celery	1 8-ounce can tomato sauce
1 clove garlic, minced	3 cups cooked regular rice (1 cup raw)
1 tablespoon snipped parsley	2 cups diced, cooked chicken
1 cup diced cooked ham	10 fresh, shucked oysters (optional)
1/4 cup shortening	1 4-ounce can shrimp (or 4 ounces frozen)
2 tablespoons flour	
1 teaspoon salt	
Dash thyme	

In large saucepan cook onion, pepper, celery, garlic, parsley and ham in shortening until vegetables are tender, about 10-15 minutes. Blend in flour and seasonings. Add chicken broth, tomato sauce, rice and chicken. Turn into un-greased 2 1/2-quart casserole. Cover and bake in a 350^o oven 20 minutes. Add oysters and shrimp. Cook 15 minutes longer. (If desired, mixture may be completely made in the saucepan.) Serves 8.

--Mary Voth (Mrs. George A.)

IRISH STEW

3 pounds lamb, in 1-inch cubes
3 slices salt pork (about 1/4 pound), cut up
12 small onions (or 3 to 4 medium white onions, quartered)
6 large potatoes, quartered
1/4 cup chopped parsley
1/2 cup flour
1/2 teaspoon thyme
1 tablespoon salt
1/2 teaspoon freshly ground black pepper
4 cups water

Place half the meat in bottom of large pot. Top with layer of half the salt pork, onions, potatoes and parsley. Repeat with remainder of meat, salt pork and vegetables. Add remaining ingredients. Cover and simmer 1 1/2 to 2 hours. Serves 6 to 8.

--Liz Aldridge (Mrs. J. C.)

LEPRECHAUN STEW A LA HAGAN

Handed down from family to family since 1676.

- 4 to 5 cups chopped onions
- 3 tablespoons butter or margarine
- 2 pounds beef, cut in cubes or strips
- 2 large tomatoes, chopped
- 1 1/2 cups refried beans
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1 teaspoon mild magyar pepper or paprika
- 2 dashes hot pepper sauce
- 1 cup sliced dill pickles

Brown onions in hot fat. Add beef cubes or strips and brown. Add tomatoes, beans, salt, black and magyar peppers. Cover and simmer until tender, about 2 hours. Add pepper sauce and sliced dills for last 1/2 hour of cooking. (Note: To allow thorough blending of flavors, prepare a day ahead and reheat.) Serves 6 to 8.

--D. F. "Pat" Weekly

SHERRIED BEEF

Fine for family gatherings or other groups, and requires only minutes of your time. Can be economical as well as delicious, or more elegant with finer cuts of beef.

- 3 pounds cubed beef
- Salt and pepper
- 2 cans condensed cream of mushroom soup
- 1 cup sherry

Season beef with salt and pepper; place in baking pan and cover with mixture of soup and sherry. Cover and bake at 325 degrees 3 hours (stir several times). Serve over noodles or rice. Serves 10 to 12.

--Jean Arnold (Mrs. Donald L.)

DRIED BEEF CASSEROLE

Easy and tasty. May be made in advance and frozen.

4 hard-cooked eggs, diced
1 7-ounce package macaroni (not cooked)
1/4 pound dried beef, cut up
1/2 pound pasteurized processed cheese food
2 cans condensed cream of mushroom soup
1 large onion, diced
Chopped green pepper or pimiento, if desired
2 cups milk
Crushed potato chips or bread crumbs

Combine all ingredients except potato chips in greased 1 1/2-quart casserole and bake at 350 degrees 1 1/2 hours. Add crushed potato chips for last 10 minutes of baking. (Note: 1-pound ground round, browned and drained, may be substituted for dried beef. One can condensed cream of chicken soup may be used in place of one can of mushroom soup.) Serves 6.

Helena Watson (Mrs. W. Ward)

REUBEN CASSEROLE

8 ounces wide noodles, cooked
3 tablespoons butter
1 16-ounce jar sauerkraut, drained
1 12-ounce can corned beef, crumbled
2 medium tomatoes, peeled and sliced
1/4 cup Thousand Island dressing
8 ounces shredded Swiss cheese (2 cups)
4 crisp rye crackers, crushed
1/2 teaspoon caraway seed

In a greased 9 by 13-inch pan layer noodles (buttered), sauerkraut, corned beef and tomatoes. Dot with salad dressing; sprinkle with cheese. Top with cracker crumbs and caraway seed. Bake in a 350° oven 45 to 60 minutes. Serves 6 to 8.

--Nancy Morris (Mrs. C. Richard)

WILD RICE AND BEEF CASSEROLE

- 1 cup chopped onion
- 1 cup chopped celery
- 2 tablespoons butter or margarine
- 2 pounds ground beef
- 1 cup wild rice (or 1/2 cup wild rice and 1/2 cup raw white rice)
- 1 can condensed cream of chicken soup
- 1 can condensed cream of mushroom soup
- 1 8-ounce can sliced mushrooms, undrained
- 1 8-ounce can water chestnuts, sliced (optional)
- 2 teaspoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 cup seasoned bread crumbs

Saute onion and celery in melted butter; remove from skillet and reserve. Cook ground beef in skillet until it loses pinkness; drain off fat. Add onion-celery mixture and remaining ingredients except bread crumbs. Mix and turn into greased 7 by 11-inch baking dish and top with bread crumbs. Bake at 350 degrees 1 hour. Serves 6 to 8.

--Ruth Bonewit (Mrs. E. L.)



MEAT-A-PIE

1 pound ground beef
2/3 cup evaporated milk
1/4 cup fine dry bread crumbs
1 teaspoon garlic salt
1/3 cup tomato paste
1 4-ounce can sliced mushrooms, drained
1 cup shredded Cheddar cheese
1/4 teaspoon ground caraway seed
1/2 teaspoon ground oregano
Parmesan cheese

Mix ground beef, milk, bread crumbs and garlic salt; pat into pie pan. Spread with tomato paste and cover with mushrooms. Sprinkle with Cheddar cheese. Sprinkle with oregano, caraway seed and Parmesan cheese. Bake at 450° 20 minutes.

--Pat Rounds (Mrs. J.K.)

CORN BEEF CASSEROLE

1 cup diced celery
1/2 cup milk
1 can condensed cream of mushroom soup
1 cup shredded process cheese (4 ounces)
1 12-ounce can corned beef, broken up
6 or 7 ounces noodles or elbow macaroni (uncooked)
1 small onion, finely diced (1/4 cup)
1 3-ounce can mushrooms (optional)
1 cup crumbled potato chips

Cook celery in boiling water 5 minutes; drain. Stir milk into soup; add cheese. Heat till cheese melts. Combine all ingredients except potato chips. Turn into 2-quart casserole. Cover and bake in 300-degree oven 1 1/2 hours. Uncover; top with chips and cook 15 minutes longer. Serves 8.

--Dorothy Adams (Mrs. Albert H.)

ITALIAN MEAT SAUCE

Use over spaghetti, mostaccioli, rigatoni or other pasta. Remaining sauce keeps well in freezer.

1 1/2 pounds lean ground beef	6 cans water
1 pound Italian sausages, (casing removed)	2 15-ounce cans tomato sauce
1 large onion, chopped	1 16-ounce can stewed tomatoes
2 cloves garlic, minced	3 packages spaghetti sauce mix
2 12-ounce cans tomato paste	1 4-ounce can sliced mushrooms
	1/2 cup grated Parmesan cheese

Cook together ground beef, sausages, onion and garlic until meat is fairly well done; drain off fat. Mix remaining ingredients in saucepan; add meat mixture and cook, covered, over low heat 4 to 5 hours. Serve over pasta, with grated Parmesan or Romano cheese, if desired. Serves 10 to 15.

--Jean Cate (Mrs. Frank T.)

WESTERN CHILI CASSEROLE

A different casserole -- anyone who likes chili will go for this!

1 1/2 pounds ground chuck	1/4 teaspoon pepper
1 cup chopped onion	2 cups corn chips, slightly crushed (6-ounce package)
1/4 cup chopped celery	1 cup shredded sharp cheese
15-ounce can chili con carne, with beans	Additional corn chips

Cook meat until it loses pinkness; add 3/4 cup of the onion and the celery. Cook until vegetables are tender; drain thoroughly. Add chili and pepper; heat. Place layer of chips in ungreased 2-quart casserole. Alternate layers of chili mixture, chips and 3/4 cup of the cheese. Sprinkle remaining 1/4 cup onion and 1/4 cup cheese in center of top. Cover and bake in 350-degree oven 10 minutes or until heated through. Serve with border of additional crushed corn chips, if desired. Serves 6.

--Loretta Erickson (Mrs. A. D.)

CRUNCHY WILD RICE CASSEROLE

Can be mixed ahead of baking time and refrigerated 1 or 2 days.

1 pound ground chuck or sirloin	4 tablespoons soy sauce
1 cup diced celery	1 can condensed mushroom soup
1 large onion, diced	1 can condensed chicken rice soup
1 cup wild rice, washed	1 can chow mein noodles
2 cups cold water	

Brown meat, celery and onion lightly. Add remaining ingredients except noodles. Place in greased 7 by 11-inch casserole. Bake at 350 degrees 60 minutes, then sprinkle noodles over top. Bake 45 minutes longer. Serves 8.

--Mary Waterman (Mrs. M. O.)

DOLMAS (TURKISH STUFFED CABBAGE LEAVES)

Filling may be used to stuff tomatoes, green pepper, eggplant or zucchini.

Medium head cabbage	1 teaspoon dill weed
1 pound ground beef or lamb	1/2 teaspoon salt
1 medium onion chopped (1/2 cup)	1 29-ounce can tomatoes
1/2 cup uncooked rice	
1 teaspoon dried mint, crushed	

Core cabbage. Place in large pan of boiling water; cook till partially tender, about 10 minutes. Drain well. Carefully peel off leaves. Cut out heavy center rib. Combine meat, onion, rice, and seasonings. Chop tomatoes well. Stir 1 cup of tomatoes into meat. Place 2 tablespoons of meat mixture on each cabbage leaf; fold in sides and roll up. Place rolls, seam side down, in 9 by 13-inch pan. Pour remaining chopped tomatoes over all. Cover and bake in 350-degree oven 1 to 1 1/2 hours. Add more tomatoes or juice if needed while cooking. Serves 6.

--Elizabeth Lamb (Mrs. Curtis)

UNBEATABLE CASSEROLE

This can be made a day ahead, covered and refrigerated until time to bake.

- 2 pounds lean ground beef
- 1 small onion, finely diced
- 1 12-ounce package thin noodles
- 1 can white cream-style corn
- 1 can condensed cream of chicken soup
- 1 can condensed golden mushroom soup
- 1 can pimiento, drained and chopped
- 1 4-ounce can mushroom stems and pieces, undrained
- 1 cup grated Cheddar cheese (8 ounces)
- 1 green pepper, chopped
- Salt and pepper
- 1 cup bread crumbs
- 2 tablespoons butter or margarine, melted

Brown meat and onion in skillet; drain off grease. Cook noodles until tender and drain well. Combine all ingredients except crumbs and butter; place in 9 by 13-inch baking pan. Toss bread crumbs in melted butter and sprinkle over mixture. Bake at 350° 1 hour. Serves 12 to 15.

--Stella Raffensperger (Mrs. Orville E.)

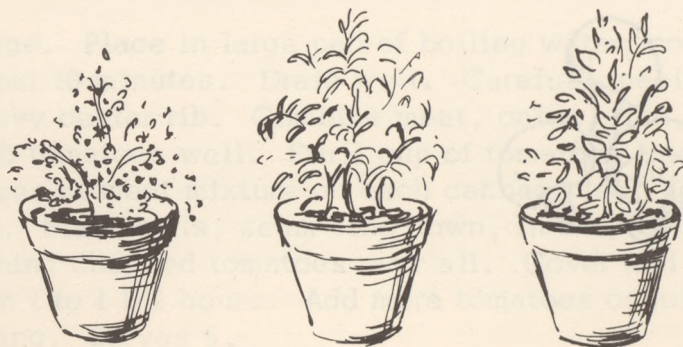


MOUSSAKA AMERICANA

- 3 tablespoons oil
- 1 eggplant (1 pound), quartered and sliced
- 7 cups sliced zucchini (2 pounds)
- 1 medium onion, chopped (1/2 cup)
- 2 tablespoons snipped parsley
- 1 6-ounce can sliced mushrooms, drained
- 1 1/2 pounds lean ground beef
- 1 teaspoon basil
- 1 teaspoon oregano
- 1/2 teaspoon each salt, garlic salt and cinnamon
- Several drops hot pepper sauce
- 1 6-ounce can tomato paste
- 1 can condensed Cheddar cheese soup
- 1/4 cup Parmesan cheese

In large skillet heat oil. Add eggplant, zucchini, onion and parsley. Cover and cook until vegetables are soft, about 15 minutes. Add mushrooms. Meanwhile in a medium saucepan, cook and stir ground beef and seasonings until meat is browned; drain off excess fat. Stir in tomato past. Place vegetables in bottom of a 9 by 13-inch baking dish; pour meat mixture over vegetables. Combine soup and Parmesan cheese; spread atop meat. Sprinkle with a little additional Parmesan cheese. Bake in 350° oven 45 to 60 minutes. Serves 6 to 8.

--Elaine David (Mrs. Donald)



TACO DISH

A good dish to serve for a group. Preparation is done in advance, so you are free to mingle with your company.

2 pounds ground beef	1 teaspoon garlic salt
1 medium onion, chopped	1/2 teaspoon salt
3 8-ounce cans tomato sauce	1/4 teaspoon pepper
2 1-pound cans kidney beans, drained	
2 5-ounce cans enchiladas	
1 1/2 teaspoons chili powder	

Accompaniments:

2 large bags corn chips	1 head lettuce, chopped
3 cups grated cheese	1 large onion, chopped
3 large tomatoes, chopped	1 large carton sour cream

Brown ground beef and onion; drain off fat. Add tomato sauce, beans, enchiladas and seasonings. Simmer 30 minutes. (This may be done the day before, and mixture heated for serving.) Offer accompaniments in side dishes: Corn chips for spooning meat sauce over, and choice of cheese, tomatoes, lettuce, onion and sour cream for toppings. Serves 8 to 10.

--Roger and Lois Kriebs



HAMBURGER CASSEROLE

1 pound lean ground beef	1/2 cup chopped celery
1 cup macaroni, uncooked	1 tablespoon instant minced onion
1 can condensed cream of tomato soup	1/4 teaspoon basil
1 can condensed Cheddar cheese soup	1 teaspoon salt
1/2 cup chopped green pepper	Dash pepper

Combine all ingredients and place in 8 by 12-inch dish. Cover and refrigerate overnight. Bake, covered, at 350 degrees 1 hour. (Note: It is not necessary to brown meat if lean ground beef is used.)

Serves 6 to 8.

--Hazel T. Lammey (Mrs. Fred)

CHEESE SANCHOS

2 pounds lean ground beef	1 head lettuce, shredded
1 package taco mix	3 tomatoes, chopped
1 package enchilada mix	1 onion, chopped
4 ounces brick or Cheddar cheese (1 cup)	Taco sauce
1 can condensed Cheddar cheese soup	12 taco shells or 7 1/2-ounce bag taco chips

In skillet, brown meat; drain off fat. Add taco and enchilada mixes, following directions on packages. Simmer 1 hour or until desired thickness. Cut up cheese into small chunks and add to soup. Melt over low heat. Serve meat mixture in taco shells, topped with lettuce, cheese sauce, tomatoes, onions and taco sauce. Or omit taco shells and layer ingredients on plates, topping with crumbled taco chips (or serving chips as accompaniment). Serves 6 to 8.

--Marjorie Fenton (Mrs. Keith)

MEAT SOUFFLE
(Serves 4-6)

1 cup milk
2 tablespoons butter
1 1/2 tablespoons flour
1/2 cup bread crumbs
2 egg yolks, slightly beaten
1 cup cold meat, ground
2 egg whites, beaten stiffly
Salt, pepper



Make white sauce of first three ingredients. Add other ingredients in order given. Bake in hot oven 400° in a pan of hot water, until a brown puff. Serve at once. If ham is used for meat, add 1/2 teaspoon dry mustard, an excellent way to use left-over ham. Tuna fish makes a very good souffle, I think. I have discovered that when "the parson" is late for a souffle meal, I can turn the oven down and let the souffle stay a while without slumping.

Mrs. F. M. Meek
Plymouth Congregational Church
1943-1946

--1954 Cookbook



CHINESE BEEF CASSEROLE

1 can condensed cream of mushroom soup	1/2 teaspoon salt
2 tablespoons milk	1 package frozen peas
1 tablespoon soy sauce	2 cups diced celery
2 tablespoons diced onion	Chow mein noodles

Combine soup, milk, soy sauce and onion. Let stand while meat is browned and crumbled. Drain off fat and add salt to meat. Place meat in bottom of 8-inch square baking dish; cover with peas (need not be defrosted). Place celery over peas and top with soup mixture. Bake at 350 degrees 20 minutes, remove and sprinkle chow mein noodles over top. Bake 10 minutes longer. Serves 6.

--Margaret Lory (Mrs. Ellsworth)

BEEF CASSEROLE

2 to 3 pounds round steak cut into cubes	1/4 pound cheese, grated
1 medium onion, chopped	2 cans condensed cream of mushroom soup
2 tablespoons oil	1 soup-can milk
1 small bottle pimiento- stuffed olives, sliced	1 can beef broth
1 8-ounce package fine noodles, cooked	1 can chow mein noodles
	4 ounces blanched almonds (about)

Saute meat and onion in oil. Grease large casserole or 9 by 13-inch pan. Alternate noodles, meat, olives and cheese in pan. Combine mushroom soup with milk and beef broth. Pour over ingredients in pan. Cover and bake at 350 degrees 45 minutes; uncover and bake 15 minutes more. Top with chow mein noodles (warm in oven before using) and almonds. Serves 12 to 14.

--Opal Jordan (Mrs. Ervin)



PORTABLE SOUP

Take the liquor in which beef or veal, or any scraps of fresh meat, good bones, or fowls have been boiled. Remove all the fat and strain the liquor into the stew pan; boil briskly, putting in salt to taste and plenty of pepper. Leave the stew-pan uncovered, and watch closely to prevent burning. Drop a little upon a cold plate and when of a consistency to make thick jelly, pour it on platters, having it not over three quarters of an inch in thickness. When cold, cut in pieces about three inches square and set them in the sun to dry, turning them frequently. When perfectly dry, put them in an earthen vessel with white paper between each layer. If the directions are strictly followed these cakes will keep a good long time.

--1876 Cook Book

HAMBURGER SOUP

Especially popular with children, for the ground meat is easier to eat than stew meat. Flavor is rich though cooking time is short.

1 pound lean ground beef	1 cup finely diced potatoes
1 small onion, finely diced	1 can condensed cream of mushroom soup
1/2 cup uncooked noodles	1 teaspoon salt
5 to 6 cups water	1/8 teaspoon pepper
2 beef bouillon cubes	2 teaspoons Worcestershire sauce
1 cup finely diced carrots	

Brown ground beef with onion in large skillet. Drain off fat. Add noodles, water, bouillon cubes, carrots, potatoes and soup. Bring to boil, lower heat and cover; simmer 30 to 40 minutes. Season with salt, pepper and Worcestershire sauce. Serves 4 to 6.

--Dorothy Yeglin (Mrs. Harold)

BURGER BEEF SOUP

1 pound ground beef	2 cups shredded carrot
1/4 cup chopped onion	1 teaspoon sugar
2 cans condensed cream of celery soup	1 bay leaf
3 cups tomato juice	1/4 teaspoon garlic salt
1 cup water	1/8 teaspoon pepper
	1/8 teaspoon marjoram

In large saucepan brown ground beef and onion; pour off fat. Add celery soup. Gradually stir in tomato juice. Add remaining ingredients. Simmer 15 minutes. Serves 6.

Dorothy Sherer (Mrs. Robert E., Sr.)

BLACK BEAN SOUP

It is black, black!

1 pound black beans	2 teaspoons salt
2 quarts water	1 medium green pepper, finely chopped
1 large onion, sliced	1 grapefruit, juiced and pulp cut up
1 ham bone (about 1 pound)	1 beef bouillon cube
1 clove garlic, minced	1/4 cup sherry
1 bay leaf	Chopped onion for garnish
1/2 teaspoon thyme	

Rinse beans and soak overnight in 1 quart of the water. (Do not pour off.) Add remaining water. Add onion, ham bone, garlic, bay leaf, thyme and salt. Bring to boil and simmer, covered, 1 1/2 hours or until beans are tender. Remove bone; add rest of ingredients and simmer, covered, another 30 minutes. If not of thick consistency, remove lid and simmer longer. Serve with sprinkling of about 1 tablespoon finely chopped onion on each bowl. Serves 8 to 10.

--Betty Lou Poggenpohl (Mrs. John)

CORN CHOWDER

Mrs. Poggenpohl's soup-making talents have become so well known that some of her recipes, including this one, were featured in the Des Moines Tribune.

5 slices bacon	1 can cream style corn
2 cups diced potatoes	1 can condensed cream of mushroom soup
1 cup diced onion	2 cups milk
1 cup boiling salted water	1 teaspoon salt
1 can whole kernel corn, undiluted	Pepper

Cook bacon to crispness. Crumble. Reserve 3 tablespoons of the fat. Cook potatoes and onion in boiling salted water until tender. Do not drain. Add whole kernel corn and cream corn, soup, milk, salt and pepper to taste. Add reserved bacon fat. Bring just to boil and simmer 5 minutes, stirring often. Serve topped with crumbled bacon. Serves 6 to 8.

--Betty Lou Poggenpohl (Mrs. John)

CHICKEN BOOYAH

An old family recipe. Makes a thick soup.

1 chicken (about 4 pounds)	3 medium onions, diced
2 pounds beef	2 chicken bouillon cubes
2 quarts water	2 beef bouillon cubes
1 bunch carrots, diced	2 quarts water
5 large ribs celery, diced	1 16-ounce can peas
2 small potatoes, diced	Salt and pepper

Cook chicken and beef in 2 quarts water. Cool; remove meat from bones and dice. Cook diced vegetables in broth. Add bouillon cubes, water, chicken, beef and peas. Season as desired with salt and pepper. Serves 8 to 12. Katherine Benkert (Mrs. Roy F.)

CLAM CHOWDER

5 slices bacon	1/4 teaspoon pepper
3/4 cup chopped onion	2 7 1/2 ounce cans minced clams
3 tablespoons flour	3 medium potatoes, pared and cubed
1/2 teaspoon salt	2 cups milk

Saute bacon until crisp; drain and crumble. Saute onion in bacon drippings until golden. Remove from heat and stir in flour, salt and pepper. Drain clams, reserving liquid. Add water to clam liquid to make 3 cups. Reserve clams; add clam-water liquid to onion mixture. Add potatoes. Bring to boiling, stirring constantly. Reduce heat and simmer, uncovered, stirring occasionally, for 20 minutes or until potatoes are tender. Add milk, clams and crumbled bacon. Heat thoroughly. Serves 6. Carol Jensen (Mrs. Warren)

PEA SOUP

1 pound split peas	1 bay leaf
2 quarts water	1 teaspoon salt
2 medium carrots, diced (1 cup)	1/4 teaspoon thyme, crushed
1 medium onion, diced (1/2 cup)	Salt and pepper
Several sticks celery, diced (1/2 cup)	
1/2 green pepper, diced (1/4 cup)	

In kettle or Dutch oven combine peas, water and other vegetables. Bring to boiling; reduce heat, cover. Simmer 1 1/2 to 2 hours, stirring occasionally. Season to taste with salt and pepper. Serve with sour cream and dash of paprika, if desired. Serves 8. Mary Pearsall (Mrs. Amos, Sr.)

CREAM OF BROCCOLI SOUP

1 can condensed cream of mushroom soup	1 can chicken broth
1 cup sour cream	2 tablespoons finely chopped onion
2 tablespoons butter (optional)	Dash nutmeg
1 package frozen chopped broccoli	

Combine ingredients and cook 6 minutes. Put into blender with undiluted mushroom soup. Blend 1 minute. Add sour cream and blend briefly. Heat, but do not boil. If desired, add butter. Serve hot or well chilled. (May be made in advance and reheated.) Serves 4.

--Lois Schropp (Mrs. Rutledge C.)

BRUNCH EGGS AND HAM

6 eggs, hard cooked	1 can condensed cream of mushroom soup
1/4 cup mayonnaise	1/2 cup milk
1 teaspoon prepared mustard	2 cups cooked rice (3/4 cup raw)
1/8 teaspoon salt	1 cup diced ham or chicken
Dash pepper	3/4 cup (3 ounces) shredded sharp process cheese
1/4 cup chopped onion	
1/4 cup chopped green pepper	
2 tablespoons butter	

Halve eggs lengthwise; remove yolk and sieve or mash (easier if eggs are quite warm). Add mayonnaise, mustard, salt and pepper. Refill whites. Cook onion and green pepper in butter until tender but not brown. Stir in soup; blend in milk. Remove 1/2 cup of the mixture, set aside. To remaining, stir in rice and ham or chicken; pour into 9 by 13-inch pan. Press deviled egg halves into mixture. Spoon reserved 1/2 cup soup over eggs. Bake in 350 degree oven 30 minutes. Sprinkle cheese over all; return to oven for 5 minutes or until cheese is melted. Serves 6.

--Josephine A. Barnes (Mrs. Walter C.)

ALMOND RAREBIT

A fruit salad is good accompaniment.

4 tablespoons butter
1/4 cup flour
1 teaspoon salt
1/2 teaspoon dry mustard
1/4 teaspoon paprika
1 cup light cream (half and half)
1 cup milk
1 teaspoon Worcestershire sauce
Dash hot pepper sauce
8 ounces shredded sharp process cheese (2 cups)
8 to 10 slices melba toast, warmed
1/3 cup toasted, slivered almonds

Melt butter; blend in flour, salt, mustard and paprika. Stir in cream and milk. Cook and stir till mixture thickens and boils. Add Worcestershire sauce, pepper sauce, and cheese; stir till smooth. For each serving, criss-cross two pieces of melba toast on plate and ladle 1/2 cup of rarebit mixture over toast. Sprinkle with almonds. Also good served with crisp bacon slices and grilled pineapple or over cooked asparagus or broccoli. Serves 6 to 8.

--Marge Musser (Mrs. John)

RUM TUM DITTY

1 can condensed cream of tomato soup
8 ounces shredded American cheese (2 cups)
1 egg, separated
Saltines

In medium saucepan combine soup, cheese and egg yolk. Over medium-low heat, cook and stir until smooth. Beat egg white to soft peaks; fold into soup mixture. Pour over saltines on luncheon plate. Sprinkle with paprika if desired. Serves 4.

--Shirley Hansen (Mrs. Richard)

BREAKFAST EGGS CASSEROLE

1 dozen eggs, slightly beaten
1/4 cup milk
4 tablespoons butter
1 cup sliced fresh mushrooms (optional)
1 can condensed cream of mushroom soup
1/4 cup sherry
1 cup shredded Cheddar cheese (4 ounces)
Paprika

Combine eggs and milk. Melt butter in skillet and cook scrambled eggs lightly. Turn into a 2-quart casserole. Top with mushrooms. Combine soup, sherry, and half the cheese; pour over eggs. Sprinkle with paprika. Cover and let stand overnight. Bake in a 300-degree oven 30 to 35 minutes. Top with remaining cheese and bake 10 minutes longer. Makes 8 servings. --Marie Schulz

HOT DOG TOASTIES

Always a favorite -- handy to keep in the refrigerator.

1/2 pound sharp Cheddar cheese	1 tablespoons pickle relish
1/2 pound wieners, cooked	2 teaspoons prepared mustard
1/2 cup catsup	***
1 egg	6 hot dog buns

Put cheese and wieners through food grinder, using medium coarse blade. Mix with catsup and cook over very low heat until cheese melts. Add beaten egg and cook 2 minutes longer. Remove from heat, add relish and mustard. Spread on buttered, toasted buns and serve at once, or spread on untoasted buns and broil 2 or 3 minutes. Makes 2 cups spread or 12 open face sandwiches.

--Ila Wells (Mrs. Kenneth P.)

SUPPER ON A BREAD SLICE

1 loaf French bread	1/2 cup chopped onion
1 1/4 pounds lean ground beef	1 tablespoon prepared mustard
2/3 cup evaporated milk (5-ounce can)	1 teaspoon salt
1/2 cup soda cracker crumbs	1/8 teaspoon pepper
1 egg	2 cups grated American cheese Cheese strips (Optional)

Cut bread loaf in half lengthwise. Combine remaining ingredients except cheese strips and spread mixture over top surface of each half loaf. Wrap heavy-duty foil around crust-side of each half, leaving top uncovered. Place on cooky sheet. Bake at 350 degrees 25 minutes. Garnish with strips of cheese. Bake 5 minutes longer. To serve, cut in slices. Serves 6 to 8.

--Wanda Wallace (Mrs. John)

HOT HAM SANDWICH

Great for after-the-game parties.

2 cups finely diced ham	3 hard-cooked eggs, chopped
1 cup (4 ounces) shredded sharp process cheese	1/2 cup mayonnaise
1/2 cup pimiento stuffed olives, sliced	1/3 cup catsup
3 green onions, chopped	1/2 teaspoon dry mustard
	Hamburger buns

Mix filling ingredients together. Spread about 1/4 cup mixture on each bun; wrap in foil. Refrigerate till used. Place on baking sheet and heat in a 350 degree oven 15 minutes. (Can be frozen; increase heating time by 3 to 5 minutes). Makes about 12-15 sandwiches.

--Judy Stacey (Mrs. Howard)

BRIDGE SANDWICHES

8 slices white bread	4 eggs
Butter	1 1/2 cups milk
4 slices processed cheese	4 slices bacon
Dry mustard	

Place 4 slices bread in buttered square pan (8 or 9 inches). (Do not butter bread). Cover each slice with cheese; sprinkle 1/4 teaspoon dry mustard on each cheese slice. Top cheese with remaining slices of bread. Beat eggs; add milk and beat well. Pour over sandwiches. Refrigerate overnight or at least several hours, until liquid is absorbed. Bake at 325 degrees 1 hour, placing 1 bacon slice atop each sandwich, for last 30 minutes. Serves 4. --Mary Waterman (Mrs. Merlyn O.)

EASY QUICHE LORRAINE

So good and rich -- just toss a salad and you have a meal.

1 egg, beaten
1 cup evaporated milk
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1 cup shredded Swiss cheese
1 3 1/2-ounce can French fried onions
8-inch unbaked pie shell
8 slices bacon, fried crisp and crumbled

Combine egg, milk, salt and Worcestershire sauce. Stir in cheese. Sprinkle half of onions over unbaked pie shell. Pour egg mixture into shell; sprinkle with crumbled bacon and remaining onions. Bake at 350 degrees 40 to 45 minutes. Allow to cool 5 minutes before serving. Serves 4 or 5. --Ellen Metier (Mrs. Robert B.)

CHEESE SOUFFLE

Serve with a crisp salad and melba toast.

1 can condensed cream of chicken soup
1 cup shredded Cheddar cheese
6 eggs, separated

Heat undiluted soup and cheese until cheese melts. Beat egg yolks until thick; stir into soup mixture. Beat egg whites until stiff. Fold soup mixture into egg whites. Turn into ungreased 2-quart casserole dish or souffle dish and bake at 300 degrees 1 to 1 1/4 hours or until golden brown. Serve immediately. Serves 4.

--Virginia Clarke Tippee (Mrs. John M.)

HAM AND EGG COMBO

1/4 cup flour
1/4 teaspoon salt
Dash pepper
1/2 cup mayonnaise
2 cups milk
4 ounces cubed Cheddar or processed
American cheese (1 cup)

1/4 cup sliced green onion
1/4 cup chopped pimiento
1 1/2 cups diced cooked
ham
6 hard-cooked eggs, sliced

6 English muffins, split
and toasted

In saucepan combine flour, salt, pepper and mayonnaise. Add milk. Cook and stir until mixture thickens and boils. Add cheese; stir to melt. Fold in remaining ingredients and heat through. Serve on toasted English muffin halves. Serves 6 to 8.

--Ellen Metier (Mrs. Robert B.)

DOTTIE BELSER'S HAMBURGERS

1 pound lean ground beef	1 teaspoon horseradish
2 tablespoons finely chopped onion	1 teaspoon Worcestershire sauce
1/4 cup catsup	***
1 teaspoon prepared mustard	8 hamburger buns

Combine all ingredients, except buns, thoroughly. Slice buns in half and trim off any rough edges. Spread mixture on bun halves, being sure edges are covered. Broil 4 to 5 inches from heat until browned (about 6 minutes). Can be frozen. Allow 30 minutes thawing time before broiling. Yields 8 servings (16 halves).

--Marge Musser (Mrs. John F.)

ZESTY BEEFBURGERS

2 pounds ground beef	1 teaspoon prepared mustard
1 onion, diced	1 cup chili sauce
2 tablespoons brown sugar	1 cup water
2 tablespoons vinegar	Dash garlic salt
Dash red pepper sauce	***
	12 hamburger buns

In large heavy pan brown ground beef and onion. Spoon off fat. Add brown sugar, vinegar and remaining seasonings. Cover and simmer 2 hours. Spoon filling into hamburger buns. Makes 12.

--Doris Melone (Mrs. Ralph)

BRUNCH EGG CASSEROLE

Bacon, eggs and toast -- all in one delicious dish.

2 cups plain croutons (or bread cubes)
4 ounces shredded Cheddar cheese (1 cup)
4 eggs, lightly beaten
2 cups milk
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/8 teaspoon onion powder
Dash pepper
6 slices bacon, crisply fried

In bottom of greased baking dish (about 6 by 10 inches) combine croutons and cheese. Mix beaten eggs, milk and seasonings; pour over croutons and cheese. Crumble crisp bacon and sprinkle over top. Bake in 325-degree oven 40 minutes or until eggs are set. If desired, garnish with bacon curls. May be served with sauce made by diluting condensed cream of mushroom soup. Serves 6.

--Eleanor Noel (Mrs. Raymond G.)





Meats

MALINDA

TO FRY PRAIRIE CHICKEN

Take the legs and breast of a young prairie chicken, let them lie in cold salt and water an hour, or better still, with salt and pepper sprinkled on them over night. Slice the breast in four pieces, roll it and the legs in flour, and lay in hot lard, cover tightly and set where it will steam till nearly done, then remove the cover and fry a light brown. For baking prepare like other chickens.

Mrs. J. P. Foster

-- 1876 Cook Book



FLANK STEAK

"Do not score or tenderize with meat cleaver. Timing is important."

1 flank steak (3/4 to 1 pound, not scored)

Unseasoned meat tenderizer

1/2 cup butter or margarine

2 tablespoons chopped chives or onion

One hour before cooking, wet meat thoroughly and sprinkle generously with tenderizer. Let stand 30 minutes; turn and let stand 30 minutes longer. Charcoal or broil. Have fire very hot. Sear 1 minute each side. Cook each side 4 minutes longer. Slice very thin on bias (against the grain). Serve with sauce made by melting butter or margarine with chives or onion. Pour over steak. Serves 3.

--Dick Adams

MUSHROOM POT ROAST

3 to 4-pound pot roast	1/4 teaspoon dry mustard
Flour, salt, pepper	1/4 teaspoon marjoram
Butter or margarine	1/4 teaspoon rosemary
2 onions, sliced	1/4 teaspoon thyme
1/2 cup water	1 bay leaf
1/3 cup sherry	1 6-ounce can broiled sliced
1/4 cup catsup	mushrooms, undrained
1 clove garlic, minced	

Dredge meat in flour; season with salt and pepper. In Dutch oven or heavy pan, brown meat slowly in small amount of butter or margarine. Add onions. Combine remaining ingredients except mushrooms. Pour over pot roast. Cover and simmer 2 1/2 hours or until tender. Add mushrooms and liquid; heat. Remove meat, onions and mushrooms; skim fat from cooking liquid. Thicken with 1 tablespoon flour blended with 1/4 cup cold water; salt to taste. (Note: Sliced carrots and halved potatoes may be added along with onions.) Serves 6 to 8.

--Jane Remer (Mrs. Vernon R.)

SWISS MEAT LOAF

2 pounds ground chuck	1 1/2 teaspoons salt
1 1/2 cups Swiss cheese, cut in 1/2-inch cubes	1/2 teaspoon pepper
2 eggs, beaten	1/2 teaspoon paprika
1/2 cup chopped onion	2 1/2 cups milk
1/2 cup chopped celery	1 cup dry bread crumbs
	2 tablespoons catsup

Mix ingredients except catsup thoroughly and pack into greased pan (about 9 by 13 inches). Spread catsup over top. Bake, uncovered, in 350° oven 1 1/2 hours. Serves 10-12.

--Jean Cate (Mrs. Frank)

JEWISH MEAT BALLS WITH SWEET-SOUR SAUCE

1 head cabbage	1 teaspoon salt
1 pound lean ground beef	1 cup milk
1 egg	1/4 cup chopped green pepper (optional)
1 chopped onion	1 1-pound can tomatoes
1 cup crushed wheat flakes (or oatmeal or 2 to 3 slices of bread, torn)	Juice of 1 lemon
	1/2 cup packed brown sugar

Cook cabbage in 2 inches water about 15 minutes, core-side down. Drain and core.

Combine ground beef, egg, onion, wheat flakes, salt, milk and green pepper. Form meat balls. Wrap balls in cabbage leaves and place each bundle seam-side down in pan. Add tomatoes (stir to break up) and bring to boil. Combine lemon juice with brown sugar and add to tomatoes. Cover and simmer 2 hours. Or bake, covered at 325-degrees 2 hours. Serves 6.

--Catherine Cate (Mrs. Stephen)

LIVER LOAF

1 pound beef liver	1 tablespoon butter or margarine
1 cup soft bread crumbs	1 tablespoon snipped parsley
1 egg	1/4 cup minced onion
1/2 cup milk	1 teaspoon salt
1/4 cup water	

Remove connective tissue from liver; dip slices into boiling water. Put liver through food grinder. Add remaining ingredients and mix thoroughly. Pat mixture into an 8 by 4-inch loaf pan. (Mixture will be somewhat thin.) Set loaf pan in another pan; pour hot water around it. Bake in a 325-degree oven 1 1/2 hours. Serves 6.

--Dorothy Peterson (Mrs. Reynold A.)

RANCH MEAT LOAF

1 onion, chopped	1 tablespoon salt
3/4 cup sliced celery	2 eggs
1/4 cup oil, butter or margarine	3 cups soft bread crumbs
2 pounds lean ground beef	1/2 cup water
1/3 cup chopped green pepper	1/2 cup tomato juice
	2 tablespoons butter, melted

Cook onion and celery in hot oil until tender-crisp. In mixing bowl prepare stuffing: Combine onion and celery with green pepper, salt, eggs, bread crumbs and water. Add half of stuffing to meat, mixing well. Pat half of meat mixture into oiled loaf pan. Cover with remaining stuffing, then top with remaining meat mixture. Bake at 350° 1 1/4 hours, pouring half of combined tomato juice and melted butter over top after baking 15 minutes; repeat with remaining half after baking 30 minutes. Makes 8-10 servings.

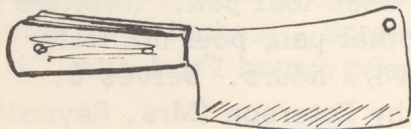
--Helen A. Hovde

MEAT LOAF

3/4 cup tomato pulp (no juice)	1 teaspoon salt
3/4 cup chopped onion	1 1/2 pounds lean ground beef
1 egg, beaten	1/4 cup chili sauce
4 teaspoons quick cooking tapioca	

Combine tomato pulp, onion, egg, tapioca and salt. Add beef, mix thoroughly. In a baking pan shape mixture into a loaf. Top with chili sauce. Bake in a 375 degree oven 60 minutes. Serves 6.

Mary Goebel (Mrs. John J.)



BRISKET OF BEEF

3 to 5 pound brisket of beef 1 envelope onion soup mix
1 12-ounce bottle chili sauce 1 can beer

Place meat in pan and roast, uncovered, at 400 degrees 20 minutes. Turn, and roast 20 minutes longer. Lower heat to 375 degrees. Combine chili sauce, soup mix and beer; pour over meat. Bake, covered, 2 hours, turning meat after first hour. (Sauce may be served with rice or noodles.) Serves 6.

--Joyce Downing (Mrs. Wendell K)

SWEDISH HAM AND BEEF BALLS

*made sauce
Sept. 79. taste good*

2 eggs, well beaten 1 cup packed brown sugar
2 cups soft bread crumbs 1/2 cup vinegar
1 cup milk 1/2 cup water
1 pound ground ham 1 teaspoon prepared mustard
1 pound ground beef

Combine eggs, crumbs and milk. Add meats and mix thoroughly. Form into small balls about 1 inch in diameter; place in a 2 quart casserole. In saucepan combine remaining ingredients; heat and stir to dissolve sugar; pour over meatballs. Cover and cook in a 350 degree oven 50 to 60 minutes, stirring once or twice. Makes 3 dozen.

--Frances Willis (Mrs. Don Sr.)

BAKED PORK CHOPS

4 to 6 pork chops	1 can condensed chicken rice soup
1 lemon, sliced	1/2 cup water
1/2 cup raw rice	1 small onion, finely chopped

Brown pork chops. Place in shallow casserole; top each chop with half-slice of lemon. Cover with rice. Dilute soup with water and pour over all. Sprinkle with chopped onion. Cover and bake at 360 degrees 30 to 45 minutes. Serves 4 to 6.

--Roberta M. Johnston

PORK CHOP BAKE

4 thick pork chops	1 cup fine dry bread crumbs
Garlic salt	4 tomatoes, halved
Pepper	4 to 8 canned pear halves
Paprika	Salt
Poultry seasoning	Chopped parsley
	Mayonnaise

Sprinkle pork chops with garlic salt, pepper, paprika, and poultry seasoning. Coat with crumbs. Place in baking pan and surround with tomato and pear halves. Sprinkle tomatoes with salt, pepper, and chopped parsley. Top each pear half with dollop of mayonnaise. Cover and bake at 400 degrees 40 minutes or until chops are done. Serves 4.

--Virginia Clarke Tippee (Mrs. John)

PORKY SCALLOPED POTATOES

4 loin pork chops	Salt and pepper
5 medium potatoes, peeled and thinly sliced	1 cup shredded Cheddar cheese
1 teaspoon instant minced onion	1 3/4 cups hot milk
2 tablespoons flour	

Brown chops. In baking dish (9-inch square) place half the potatoes and onion; sprinkle with half the flour and salt and pepper. Add half the cheese. Repeat layers. Top with pork chops; pour milk over all. Cover and bake in 350° oven 1 hour. Uncover and cook 15 minutes more. Serves 4.

--Mary Royal (Mrs. Frederick A.)

PORK CHOPS IN FOIL

4 thick pork chops	Sweet Vermouth
1 envelope onion soup mix	

Brown chops in skillet. Place in center of large piece of heavy-duty foil. Sprinkle with soup mix and drizzle with vermouth. Fold foil over chops and seal tightly. Bake at 325 degrees 1 1/2 hours. Serves 4.

--Fran Rockholz (Mrs. Max)

BARBECUED PORK CHOPS

6 pork chops, 1 inch thick	1/2 cup vinegar
1 tablespoon flour	1/4 teaspoon cloves
1 teaspoon celery salt	Salt and pepper
1 bay leaf	1/2 cup catsup
1 teaspoon mustard	1 small onion, chopped

Place pork chops in baking pan. Mix remaining ingredients and pour over meat. Bake at 325 degrees 2 hours, turning once during baking. Serves 6.

--Pearl C. Leander (Mrs.)

HAM LOAF

2 pounds ground ham
1 pound ground pork
2 eggs, beaten

1 1/4 cups bread crumbs
1 cup milk
Salt and pepper

SAUCE

1 1/2 cups packed brown sugar
1/2 cup vinegar

1/2 cup water
1 tablespoon mustard

Mix ham, pork, beaten eggs, crumbs, milk and pepper. Shape into 1 large or 2 small loaves. Place in 325-degree oven.

Combine sauce ingredients and cook over low heat 5 minutes. When loaf is slightly browned, baste with sauce; repeat every 15 minutes. Total baking time: about 2 hours. Serve extra sauce with ham loaf. Serves 10 to 12.

--Katherine Bowen (Mrs. Melvin J.)

CHICKEN WITH RICE

Very tasty and simple.

1 can condensed cream of mushroom soup
1 envelope onion soup mix
1 cup raw rice
2 cups water
Pinch oregano
Two 2 1/2 to 3-pound broiler-fryer chickens, or
6 chicken breasts

Mix all ingredients except chicken in skillet or baking pan. Add chicken; cover and bake at 350 degrees 2 hours. (Salt is not needed, for soup mix provides enough.) Serves 6.

--Ila Wells (Mrs. Kenneth P.)

CURRIED CHICKEN

Good with other meats, cubed, too.

4 large chicken breasts, skinned boned and halved	2 tablespoons cornstarch
Seasoned salt	1 to 3 teaspoons curry powder
Flour	1 teaspoon Worcestershire sauce
2 tablespoons oil	1/8 teaspoon onion powder
1/4 cup water	Dash pepper
2 tablespoons butter	2 cups milk

Dust chicken breasts lightly with salt and flour. In large skillet, brown lightly in oil. Drain off any excess fat; add water. Cover and simmer 15 to 20 minutes or until chicken is tender. Meanwhile, in a saucepan melt butter; blend in cornstarch, curry, Worcestershire sauce, onion powder and pepper. Add milk. Cook, stirring constantly until mixture thickens and bubbles. Pour over chicken and let simmer in same skillet or in chafing dish 15 to 20 minutes. (Note: 2 pounds lamb or beef, cubed, can be substituted for the chicken.) Serve with hot, cooked rice. Serves 8.

--Mary Goebel (Mrs. John J.)

CHICKEN ELEGANTE

2 tablespoons butter or margarine
4 chicken breasts, halved
1 package Italian dressing mix
1 can condensed cream of mushroom soup
1 4-ounce container whipped cream cheese (with chives, if desired)
1/3 cup dry white wine

Melt butter in skillet; reserve 1 tablespoon of mix and stir remainder into butter. Brown chicken breasts in butter mixture. Beat together soup, whipped cream cheese and wine. Place chicken in baking dish and pour soup mixture over top. Bake, uncovered, at 350° 1 to 1 1/2 hours; baste occasionally. Use reserved 1 tablespoon dressing mix to season water for cooking rice to accompany chicken, if desired. Serves 4.

--Marge Ramsey (Mrs. Tom) 65

CHICKEN CACCIATORE

1 broiler-fryer chicken, in serving pieces	1 cup catsup
1/4 cup oil	1/4 cup white wine
1 medium onion, chopped	1 1/2 teaspoons salt
1 medium green pepper, chopped	1 teaspoon rosemary
1 clove garlic	1 teaspoon thyme
1 16-ounce can tomatoes, broken up	1 teaspoon oregano
	1/8 teaspoon pepper

Brown chicken in oil. Remove from skillet; saute onion, green pepper and garlic in oil until vegetables are tender. Add tomatoes, catsup, wine and seasonings. Return chicken to pan, cover and simmer until meat is tender. Serve with noodles, if desired.

--Helene Roberts (Mrs. Art)

CHICKEN AND ARTICHOKE IN SHERRY SAUCE

1 3-pound frying chicken, cut up (or chicken breasts)
Salt, pepper, paprika
5 tablespoons butter
1 9-ounce package frozen artichoke hearts
4 ounces fresh mushrooms, sliced (2 cups)
3 tablespoons chopped green onions
2 tablespoons flour
1/2 teaspoon dried rosemary
2/3 cup chicken broth
1/4 cup dry sherry

Sprinkle chicken with salt, pepper and paprika. In large skillet brown chicken in 3 tablespoons of the butter. Arrange chicken in a 2-quart casserole; put artichoke hearts between pieces. To dripping in pan, add remaining 2 tablespoons butter. Add mushrooms and onions; cook and stir until tender. Blend in flour and rosemary; stir in chicken broth and sherry. Cook, stirring constantly until mixture thickens and bubbles; pour over chicken. Cover and bake in 375° oven 45 minutes. Serves 4.

CHICKEN AMANDINE

4 to 6 chicken breasts
Salt and pepper
1 can condensed cream of mushroom soup
1 can condensed cream of chicken soup
1 4-ounce can mushrooms, slices or stems and pieces
1/2 cup slivered almonds

Place chicken breasts in one layer in baking dish seasoning with salt and pepper. Combine undiluted soups and add mushrooms. Pour over chicken and sprinkle with almonds. Cover tightly with foil and bake at 350 degrees 45 minutes, then uncover and bake 30 minutes longer. Serve with rice. Serves 4 to 6.

Variation:

Mix: 1 cup uncooked white rice
1 can condensed cream of mushroom soup
1 can condensed cream of chicken soup
1 cup chicken broth
2 tablespoons sherry

Put in bottom of 3-quart casserole. Roll chicken in butter and lay on top. Sprinkle with almonds, if desired. Bake uncovered at 275 degrees 2 hours.

--Mary E. Smith (Mrs. Dighton)



CHICKEN WITH WINE

4 medium size chicken breasts, skinned and boned

or

8 chicken thighs, skinned and boned

Garlic salt

2 tablespoons butter or margarine

1/4 cup brandy (optional)

2 tablespoons flour

2 teaspoons chicken bouillon granules

1/2 teaspoon dried tarragon

1/2 teaspoon shredded orange peel (optional)

1/8 teaspoon white pepper

1 cup water

1/3 cup dry white wine

2 tablespoons slivered toasted almonds (optional)

Sprinkle chicken with garlic salt. In skillet, brown chicken in butter. (Optional: After chicken is browned, add brandy, allow it to warm and then flame.) Remove chicken and set aside. Blend flour with drippings in skillet. Stir in bouillon granules, seasonings, and water. Cook and stir until bubbly. Add wine. Return chicken to skillet. Cover and simmer until tender, about 30 minutes. Serve over rice; top with almonds. Serves 4.

--Don Bostwick



WILD DUCK

3 carrots chopped	1/2 cup chicken broth
3 stalks celery, chopped	1/2 cup dry white wine
2 medium onions, chopped	1 tablespoon lemon juice
2 tomatoes, chopped	2 wild ducks, cleaned and plucked (not skinned)
2 teaspoons dried thyme	Stuffing (optional)
2 tablespoons snipped parsley	Cooking oil
1 bay leaf, crumbled	

In bottom of roasting pan, combine vegetables, seasonings, broth and wine. Arrange ducks (stuffed) on top; breast up. Brush ducks with oil. Season with salt and pepper. Cover and roast in a 350° oven 45 minutes. Uncover and roast 30 minutes longer. Remove ducks to platter; keep warm. Strain pan juices; measure and add water to equal 1 cup. Thicken with 1 tablespoon cornstarch blended with 2 tablespoons water. Serve with wild rice. Makes 4 servings.

--Judy Goodwin (Mrs. William N.)

CUMBERLAND SAUCE FOR WILD DUCK

1 teaspoon cornstarch	1/4 cup sherry or port
1 teaspoon dry mustard	2 tablespoons lemon juice
1 teaspoon dried orange peel	1/2 cup currant jelly
1/4 cup orange juice	

In small saucepan blend cornstarch, mustard and orange peel. Stir in orange juice. Add sherry, lemon juice and jelly. Cook and stir over medium-low heat till blended and mixture bubbles. Makes 4 to 6 servings.

--Judy Goodwin (Mrs. William N.)

CUCUMBER CHICKEN

4 whole chicken breasts, split	1/2 cup chopped shallots or green onions
2 tablespoons butter	
2 tablespoons oil	2 green peppers, slivered
1/2 teaspoon thyme	parsley
1 bay leaf	
Pinch garlic salt	<u>Sauce:</u>
3 cucumbers, peeled and cut into bite size pieces	1 tablespoon cornstarch
1/2 pound fresh mushrooms, sliced	1/2 cup dry white wine
	1 teaspoon soy sauce
	1 cup chicken stock

Cook chicken in butter and oil until golden. Add thyme, bay leaf, and garlic salt. Simmer, covered 15 to 20 minutes or until tender. Add cucumbers, mushrooms and shallots and simmer 5 minutes. Add green pepper and simmer 3 minutes more. Remove chicken and vegetables and keep warm.

To make sauce, add cornstarch, wine, soy sauce, and chicken stock to liquid in pan and reduce to a smooth sauce. Serve chicken over rice. Garnish with parsley. Serve sauce separately. Serves 6.
--Jean Golden (Mrs. Harris)

JIFFY B-B-Q CHICKEN

Serve the sauce on mashed potatoes.

2 1/2 to 3-pound broiler-fryer chicken parts
(or 8 to 10 meaty thighs)
12-ounce bottle cola
2/3 cup catsup

Rinse chicken and salt very lightly. Pour 2/3 of cola into large, heavy skillet. Heat slowly, adding catsup. Add chicken parts and cook, covered, over low heat, about 1 1/2 hours or until tender. Baste and turn about 3 times. As sauce thickens, add remaining cola. Makes 3 or 4 servings.

--L. K. Boutin

ROAST HALIBUT

The sauce is the making of this dish.

1 2-pound piece of halibut or halibut steak, thawed if frozen	2 tablespoons snipped parsley
4 tablespoons butter	1/2 cup light cream (half and half)
Salt and Pepper	1 teaspoon vinegar or lemon juice
1 clove garlic, peeled	

Melt one tablespoon of the butter in a 9X13-inch pan. Dot with remaining butter and sprinkle with salt and pepper. Put clove of garlic in pan (not on fish). Bake, uncovered, at 300-degrees 1 to 1 1/4 hours. Baste often. Remove fish to platter and sprinkle with parsley. Stir cream and vinegar into pan drippings. Heat while stirring. Pass with fish. Serves 4.

--Virginia Pearsall (Mrs. Amos C., Jr.)

SAVORY HALIBUT

Any lean white fish, fresh or frozen (thawed) may be used.

1 pound halibut (or other white fish)	2 tablespoons flour
1 teaspoon salt	1 cup grated American cheese
1/4 teaspoon pepper	1/2 cup light cream (half and half) or milk
3 tablespoons butter	
1 cup soft bread crumbs	

Sprinkle fish with salt and pepper. Melt butter in small skillet; use part to grease 1-quart casserole. Add crumbs to remainder of butter; heat until crumbs are tinged with brown. Stir in flour. Cool; add cheese. Sprinkle thin layer of crumbly mixture in casserole. Place half of fish on mixture and sprinkle with half the remaining mixture. Repeat. Pour cream or milk over all. Cover and bake at 325° 45 minutes. Uncover for last 15 minutes. Serves 4.

--Opal M. Grieve

LEMONY MARINADE FOR CHICKEN

Also excellent on pork or for basting turkey.

1 1/2 cups lemon juice	2 tablespoons salt
1/2 cup oil	2 teaspoons red pepper sauce
4 tablespoons molasses	

Stir ingredients together in saucepan. Bring to boil. Let cool and use as desired to marinate chicken several hours or overnight in refrigerator. Makes about 2 1/3 cups.

--Betty Webster (Mrs. Bennett)

BAKED STUFFED LOBSTER

"Dr. Lenhart's 'absolute' favorite enjoyed during summers in Maine."

4 live lobsters	Sherry
16 unsalted soda crackers	Paprika
Salt and pepper	1/3 cup melted butter
1/4 cup melted butter	Large lettuce leaves
1/4 cup milk	

Place each lobster on back; cross large claws and hold firmly. With sharp pointed knife, cut quickly through entire length of body and tail, beginning at a point between the two large claws. Remove craw and intestinal vein, leaving tomalley (liver) and "juice."

Have ready dressing made as follows: Roll or grind crackers into fine crumbs; season with salt and pepper. Mix with 1/4 cup melted butter and milk; moisten to proper consistency with sherry. Stuff lobsters as full as possible. Pour 1/3 cup melted butter over dressing and sprinkle with paprika. To preserve moistness, place lettuce leaves over dressing. Bake in 350 to 400-degree oven 30 to 40 minutes. Remove lettuce leaves and serve immediately. Serves 4.

--Martha Lenhart (Mrs. James)

SHRIMP CURRY

1/2 cup butter
6 tablespoons flour
2 cups applesauce
1 package onion soup mix
2 cups water

2 to 3 teaspoons curry powder
1/2 teaspoon ginger
1/4 cup lemon juice
3 cups shrimp, cooked

In large skillet melt butter and blend in flour. Stir in all ingredients except shrimp. Heat and stir till thickened. Add shrimp and simmer. Serve over rice or Chinese noodles. Serves 6.

--Madeleine Harnagel (Mrs.W.W.)

How to eat a whole Maine LOBSTER

1 TWIST OFF
CLAWS AT
DOTTED
LINE.

2 CRACK OPEN
CLAWS WITH
NUTCRACKER
AND REMOVE MEAT

3 TWIST OFF
TAIL AT
DOTTED
LINE

4 TWIST OFF
TAIL
FLIPPERS
AND DISCARD.

5 REMOVE
MEAT FROM
TAIL BY
INSERTING
FORK OR FINGER
WHERE FLIPPERS
WERE BROKEN
OFF AND PUSH.

6 UNHINGE THE BACK SHELL
FROM THE BODY. THE LIVER
IS IN THE BACK AND
CONSIDERED A GREAT DELICACY.

8 REMOVE SMALL CLAWS.
THERE'S MEAT INSIDE
THAT MAY BE SUCKED OUT
AS IF USING A STRAW

7 CRACK THE REMAINING
PART OF THE BODY ALONG
DOTTED LINE AND REMOVE
MEAT WITH SMALL FORK.

MOCK WOODCOCK

Try this for a hearty buffet entree.

1 pound fresh mushrooms	6 hard-cooked eggs, chopped
1 cup butter	1 teaspoon Worcestershire sauce
1 cup flour	Dash paprika
1 quart milk	Salt and pepper
1/2 pound processed cheese spread, finely diced	

Saute mushrooms lightly in butter; stir in flour. Add milk and cook, stirring, until thickened and smooth. Add cheese and stir until melted. Add eggs, Worcestershire sauce, paprika and salt and pepper to taste. Serve in heated tureen or bowl and spoon over baked ham slices. Serves 12.

--Jean Arnold (Mrs. Donald L.)



TO PREPARE VEGETABLES FOR THE TABLE

Quantity of vegetables to be prepared should be determined by the number of persons to be served. They should be prepared as they are to be served.

Asparagus cut in 1/2-inch slices

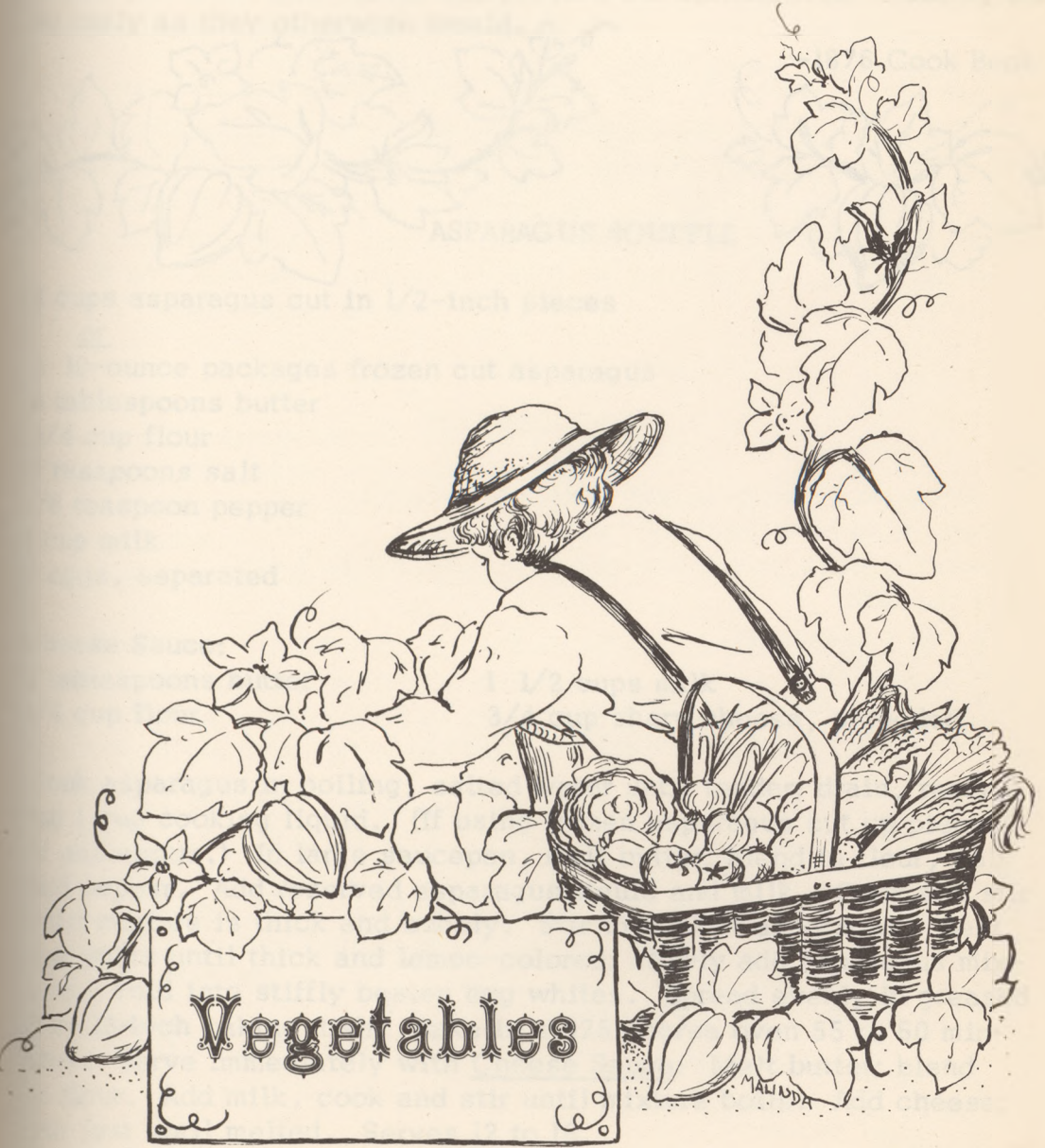
one package frozen cut asparagus
two spoons butter

one flour

two spoons salt

one-half pepper

one
preparation

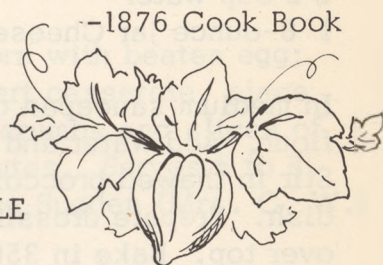
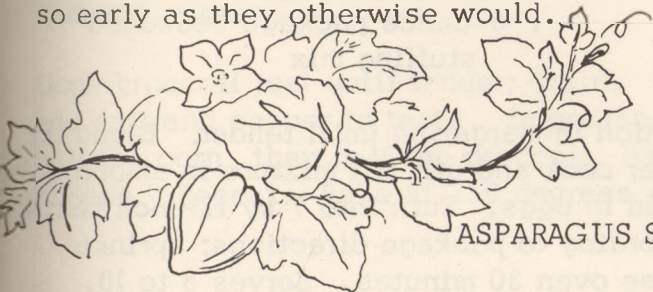


Vegetables

MAHODA

TO PRESERVE POTATOES TILL SPRING

Put a quantity of powdered charcoal on the bottom of the potato bin; it will preserve their flavor and prevent the sprouts from shooting out so early as they otherwise would.



-1876 Cook Book

ASPARAGUS SOUFFLE

4 cups asparagus cut in 1/2-inch pieces

or

2 10-ounce packages frozen cut asparagus

8 tablespoons butter

3/4 cup flour

2 teaspoons salt

1/8 teaspoon pepper

1 cup milk

9 eggs, separated

Cheese Sauce:

2 tablespoons butter

1 1/2 cups milk

1/4 cup flour

3/4 cup sharp cheese, shredded

Cook asparagus in boiling, salted water until tender; drain, reserving 1 cup cooking liquid. (If using frozen asparagus cut up pieces of asparagus.) In large saucepan, melt butter; blend in flour, salt and pepper. Add reserved asparagus liquid and milk. Cook and stir until mixture is thick and bubbly. Stir in cooked asparagus. Beat egg yolks until thick and lemon-colored; slowly add asparagus mixture. Fold into stiffly beaten egg whites. Spread evenly in greased 9 by 13-inch baking dish. Bake in a 325-degree oven 55 to 60 minutes. Serve immediately with Cheese Sauce: Melt butter; blend in flour. Add milk, cook and stir until mixture boils. Add cheese; stir just until melted. Serves 12 to 16.

--Gene Waterman

BROCCOLI CASSEROLE

1/4 cup chopped onion	2 10-ounce packages frozen
4 tablespoons margarine	chopped broccoli, thawed
2 tablespoons flour	3 well-beaten eggs
1/2 cup water	1 8-ounce package seasoned
1 8-ounce jar Cheese Whiz	stuffing mix

In medium saucepan cook onion in margarine until tender. Blend in flour. Add water and cheese; cook and stir till mixture is smooth. Stir in thawed broccoli. Fold in eggs. Turn into 7 by 12-inch baking dish. Prepare dressing according to package directions; sprinkle over top. Bake in 350-degree oven 30 minutes. Serves 8 to 10.

--Anne Gruber (Mrs. Earl F.)

BROCCOLI PUFF

1 10-ounce package frozen chopped broccoli
1 can condensed cream of mushroom soup
2 ounces sharp processed cheese, shredded (1/2 cup)
1/4 cup milk
1/4 cup mayonnaise
1 egg, beaten
1/4 cup fine dry bread crumbs
1 tablespoon butter or margarine, melted

Cook broccoli according to package directions, omitting salt. Drain thoroughly. Place broccoli in greased 6 by 10-inch baking dish. Stir together undiluted soup and cheese. Gradually add milk, mayonnaise and beaten egg to soup mixture, stirring until well blended. Pour over broccoli. Combine crumbs and melted butter; sprinkle evenly over ingredients in dish. Bake in 350-degree oven 45 minutes until crumbs are lightly browned. Serves 6.

--Ruth Bonewit (Mrs. E. L.)

BROCCOLI-CORN CASSEROLE

1 package frozen chopped broccoli 2/3 cup Waverly wafer crumbs
1 1-pound can cream-style corn 6 slices process cheese
1 egg, beaten
Salt and pepper

Cook broccoli just until tender; drain. Mix corn with beaten egg; add salt and pepper to taste. In greased 1-quart casserole, place half the corn, then half the broccoli, half the crumbs and slices of cheese. Repeat. Bake at 350 degrees 40 minutes. Serves 6 to 8.

--Grace Sugden (Mrs. C. W.)

BROCCOLI AND CORN

1 package frozen chopped broccoli, thawed
1 16-ounce can white cream-style corn
1/2 cup butter or margarine
1 egg, beaten
1 cup packaged seasoned stuffing crumbs

Combine broccoli and corn in 1 1/2-quart casserole. Melt 1/4 cup margarine or butter and add to vegetables, along with beaten egg. Mix. Melt remaining 1/4 cup margarine or butter; add crumbs and mix. Sprinkle over top of casserole. Bake at 350 degrees 30 minutes. Serves 4 to 6.

--Stella Raffensperger (Mrs. Orville E.)



SUPER GREEN BEANS

1/3 cup minced onion
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper

1 cup sour cream
1 package frozen French-style green
beans, cooked (2 cups)
1/2 cup grated New York Sharp cheese

Simmer onion in melted butter. Add flour, salt and pepper; mix well. Add sour cream and heat through. Blend with cooked beans and pour into 1-quart baking dish. Top with grated cheese and bake at 350 degrees 30 minutes. Serves 4. --Mary Reid (Mrs. Joseph A.)

LIMA & GREEN BEAN CASSEROLE

Good substitute for potatoes with beef.

2 10-ounce packages frozen French-style green beans
(or 1 pound fresh beans)
1 10-ounce package frozen lima beans
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
Dash cayenne pepper
1 cup whipping cream
1/2 cup grated Parmesan cheese

Cook vegetables; drain. In large saucepan melt butter; blend in flour, salt and pepper. Add cream. Cook and stir till thickened and bubbly. Stir in the vegetables and half of the cheese. Turn into a 1 1/2-quart baking dish or casserole. Sprinkle with remaining cheese. Bake at 325 degrees 40 to 45 minutes. Yields 6 to 8 servings. --Marge Musser (Mrs. John F.)

HAM 'N' GREEN BEANS

A Pennsylvania Dutch recipe -- a throw-in-the-pot type of dish, with amounts of ham, beans and potatoes determined by the number to be served.

Ham hocks or meaty ham bone
Fresh green beans
Black pepper, freshly ground
Potatoes

Using Dutch oven or large pot with lid, cook ham with water to cover for 45 minutes to 1 hour. Break beans in pieces and add to pot, adding enough more water to cover beans. Add generous dash of pepper. Quarter potatoes and add to pot (more water may be added.) Cover and simmer 30 to 45 minutes, or until potatoes are done.
--Phillis Sanders (Mrs. Robert E.)

TRI-BAKED BEANS

12 ounces bacon (15-17 slices)	3 tablespoons vinegar
1 large onion, chopped (1 cup)	1/2 teaspoon salt
2 cloves garlic, minced	2 16-ounce cans pork and beans
1 cup catsup	1 15-ounce can kidney beans, drained
1/4 cup brown sugar	1 15-ounce can lima beans, drained

Cook bacon until crisp; crumble and set aside. Discard about half of the drippings. To remaining drippings add onion and garlic; cook until tender but not brown. In large bowl combine catsup, sugar, vinegar and salt; stir in all the beans, the onion mixture and bacon. Turn into 2-quart casserole. Bake, uncovered, at 350 degrees 1 hour.

--Hazel T. Lammey (Mrs. Fred)

CARROT RING

3 eggs, separated	2 tablespoons melted butter or
2 cups grated carrots	margarine
2 cups milk	1 teaspoon salt
1 cup bread crumbs or	1/4 teaspoon pepper
cracker crumbs	2 tablespoons onion juice

Beat egg yolks; add remaining ingredients except egg whites. Beat whites until very stiff; fold into mixture. Turn into greased 5 or 6-cup ring mold and set in shallow pan of water. Bake at 350 degrees 1 hour. Serves 8.

--Liz Aldridge (Mrs. J. C.)

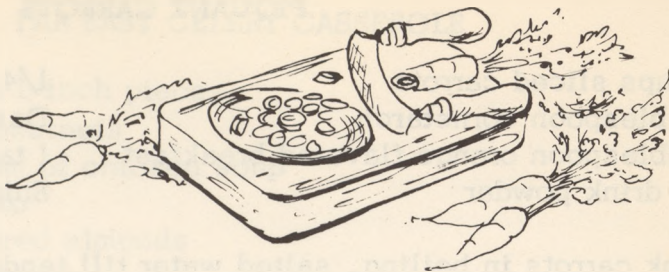
MARINATED CARROTS

An excellent and colorful appetizer or relish.

5 cups carrots, in thick slices or chunks
1 can condensed tomato soup
1 cup sugar
1/2 cup oil
3/4 cup vinegar
1 teaspoon Worcestershire sauce
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dry mustard
1 medium onion, sliced and separated into rings
1 green pepper, sliced into rings

Cook carrots, drain and cool (canned carrots may be substituted). Combine undiluted soup, sugar, oil, vinegar, Worcestershire sauce, salt, pepper and mustard. Pour over carrots, onion and pepper rings. Cover and marinate in refrigerator at least 12 hours. Drain before serving. (May be kept several weeks in refrigerator; other vegetables such as cauliflower may be added.) Makes 2 quarts.

--Loretta Erickson (Mrs. A. D.)



CARROT RING

Good for buffets.

- 2 to 3 pounds carrots (about 6 cups)
- 4 tablespoons butter or margarine
- 1/2 cup chicken stock
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 eggs
- 4 tablespoons softened butter or margarine
- 6 to 8 tablespoons grated cheese
- Freshly ground black pepper
- 1 package frozen peas, cooked
- 2 cups tiny onions, peeled and cooked (optional)

Wash and pare carrots; slice thickly and place in saucepan. Cover with cold water and bring to boil; drain well. Simmer blanched carrots in mixture of 4 tablespoons butter, chicken stock, sugar and salt, cooking until carrots have absorbed liquid and are tender.

Mash carrots and mix well with eggs, softened butter, cheese and black pepper (add more salt to taste). Press into well-buttered 1-quart ring mold and bake in 350-degree oven 15 to 20 minutes. Turn out onto heated serving platter. Fill center with cooked peas or peas and onions; surround with remaining vegetables. Serves 6 to 8.

--Martha Lenhart (Mrs. James W.)

PIQUANT CARROTS

2 cups sliced carrots	1/4 teaspoon salt
1 tablespoon cornstarch	Dash nutmeg
1 tablespoon orange flavored breakfast drink powder	1 tablespoon butter
	Snipped parsley

Cook carrots in boiling, salted water till tender, about 15 minutes; drain liquid and reserve. Add water if necessary to make 3/4 cup. In saucepan, blend cornstarch, orange drink powder, salt and nutmeg; stir in cooking liquid. Cook and stir till mixture thickens and boils. Add butter and carrots; heat through. Serve sprinkled with parsley. Serves 4.

--Hazel T. Lamme

CELERY ALMOND VEGETABLE

4 cups celery cut into 1-inch pieces
1/2 teaspoon salt
1 can (10 1/2 ounce) condensed cream of chicken soup
1/2 cup dairy sour cream
1 cup slivered almonds
1 can (4-ounce) water chestnuts drained and sliced
Buttered soft bread crumbs

Cook celery in small amount of salted boiling water until tender but still crisp. Drain and add remaining ingredients except bread crumbs. Put into shallow 2 quart baking dish and sprinkle crumbs on top. Bake in 350 degree oven 30 minutes. Serves 6.

--Stella Raffensperger (Mrs. O. E.)

--Kathleen Payseur (Mrs. P. J.)



FAR EAST CELERY CASSEROLE

4 cups celery, cut in 1-inch pieces
5-ounce can water chestnuts
1 can condensed cream of chicken soup
1/4 cup diced pimiento
1/4 cup toasted slivered almonds
1/2 cup soft bread crumbs
2 tablespoons butter, melted

Cook celery in small amount of boiling water until crisp-tender (about 8 minutes); drain. Drain water chestnuts and slice thinly. Mix celery, water chestnuts, soup and pimiento in 1-quart oiled casserole. Sprinkle with almonds. Toss crumbs in butter and sprinkle over top. Bake at 350 degrees 35 minutes. Serves 4 to 6.

--Vi Ryan (Mrs. Keith)

CELERY ALMOND CASSEROLE

4 cups celery, cut into 1-inch pieces
1 teaspoon salt
1 can condensed cream of chicken soup
1/2 cup sour cream
1 cup slivered almonds
1 5-ounce can water chestnuts, drained and sliced
Buttered soft bread crumbs

Cook celery in small amount of boiling water with salt until tender but still crisp. Drain. Add remaining ingredients except crumbs. Put in 9-inch square baking dish and sprinkle with crumbs. Bake at 350 degrees about 30 minutes. Serves 6 to 8.

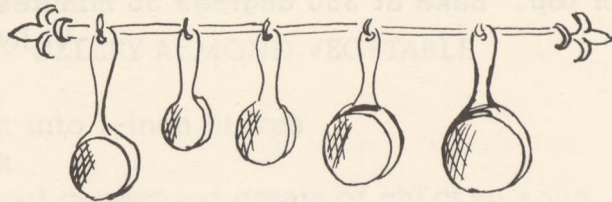
--Kathleen Payseur (Mrs. Pritchard J.)

CELERY CASSEROLE

- 8 cups coarsely sliced celery (2 bunches)
- 3 cans condensed cream of mushroom soup
- 1/2 cup slivered almonds
- 1 cup herb-seasoned stuffing mix

In covered saucepan cook celery in boiling unsalted water till tender, 8 to 10 minutes. Drain. Mix celery, soup and almonds. Turn into 2-quart casserole. Prepare stuffing mix according to directions on package except substitute milk for water. Bake in 300-degree oven 40 minutes. Serves 10 to 12.

--Margaret Crawford



NEW ENGLAND ONIONS

An old family favorite that was made over a fireplace in the early 1850's in Northern Iowa.

- | | |
|-------------------------------------|--------------------|
| 3 dozen small onions | 1 tablespoon water |
| 1/3 cup butter, melted | Cayenne pepper |
| 1/2 to 1 cup whole blanched almonds | Nutmeg |
| 1 tablespoon packed brown sugar | Cloves |
| 1 teaspoon salt | |

Peel onions. Combine remaining ingredients in 2-quart greased baking dish, using generous dashes of cayenne pepper, nutmeg and cloves. Add onions and coat well with mixture. Cover dish tightly and bake in 350-degree oven about 1 hour; shake dish every 15 minutes. Onions should be tender but not mushy. (Note: Other nuts may be substituted for almonds.) Serves about 6.

--Meda Bracewell (Mrs. Fred)

ONION PIE

Excellent with roast beef and tossed salad.

2 tablespoons butter or margarine	1 1/2 cups milk (about half evaporated milk)
3 medium onions, finely chopped (1 1/2 cups)	2 eggs, beaten
4 tablespoons flour	Pastry for 2-crust 9-inch pie
1/2 teaspoon salt	Additional milk
1/4 teaspoon pepper	

Melt butter or margarine and cook onions until onions are transparent. Stir in flour, salt and pepper. Add milk, cook over low heat, stirring constantly, until mixture comes to boil. Remove from heat. Stir about half of the sauce into eggs. Cool slightly. Return all to mixture in pan.

Pour filling into unbaked crust and top with second crust. Trim and seal edges; cut steam vents in top and brush with milk. Bake at 375 degrees 30 to 35 minutes. Serves 6 to 8.

--Joanne Fritz Merritt

POTATO PUFF

A nice way to serve mashed potatoes without the last-minute mash.

Instant mashed potato granules to serve 8 to 10
3 egg yolks, beaten
1 cup sour cream
1 cup cottage cheese
1/8 teaspoon garlic salt
1/4 cup diced green onions
1/4 cup butter, melted

Prepare potatoes according to package directions. Fold in remaining ingredients except melted butter. Pile into greased casserole and drizzle butter over top. Bake in 325-degree oven about 1 hour until browned and crusty. Serves 8 to 10.

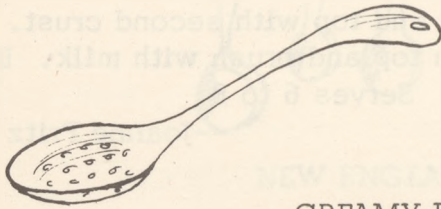
--Ellen Jackson (Mrs. Robert Dale) 85

SUPREME MASHED POTATOES

Instant mashed potato granules for 12 servings
8-ounce package cream cheese, room temperature
1 half-pint sour cream
1/2 teaspoon garlic powder
1 teaspoon onion salt
Paprika

Prepare mashed potatoes according to directions on package. Place potatoes in electric mixer bowl; add softened cream cheese and sour cream. Blend. Add garlic powder and onion salt; blend until smooth. Place mixture in greased 2 1/2 or 3-quart casserole or 9 by 13-inch pan. Sprinkle with paprika. Bake at 375 degrees 30 minutes.

--Rosemary Stouffer (Mrs. Scott)



CREAMY HASH BROWNS

Excellent for buffet dinners -- can be prepared ahead.

1/3 cup milk
1 can condensed cream of celery soup
1 3-ounce package cream cheese, diced
4 cups frozen hash browned potatoes
1 8-ounce can onions, drained and cut up
1/2 cup (2 ounces) shredded Cheddar cheese

In saucepan, stir milk into celery soup; add cream cheese. Heat and stir till cheese melts. Combine with potatoes and onions. Turn into a 6 by 10-inch baking dish. Cover and bake in 350-degree oven 1 1/4 hours. Uncover; sprinkle with cheese and bake 15 minutes longer. Serves 6 to 8.

--Ethel Sawyer (Mrs. K. R.)

ELEGANT POTATOES AU GRATIN

Do ahead for company; refrigerate overnight.

7 or 8 medium, red potatoes	1 pint whipping cream
8 ounces sharp Cheddar cheese (2 cups)	1/4 cup bread crumbs
1 teaspoon salt	1 tablespoon butter

Boil potatoes without peeling; cool. Peel and shred with medium grater. Shred cheese on same grater. Butter 1 1/2-quart casserole. Alternate layers of potatoes and cheese. Sprinkle with salt. Pour cream (do not whip) over potatoes and cheese. Top with crumbs. Bake in 350-degree oven 45 to 60 minutes. (If prepared in advance and refrigerated, allow dish to stand at room temperature about 1 hour before baking.) Serves 8 to 10.

--Katherine Benkert (Mrs. Roy F.)

BROWN BUTTER CREAMED POTATOES

This is an old recipe of my mother's. It can be made with leftover boiled potatoes but the baked potato seems to be better. Use no substitute for butter.

1 large potato, baked and cooled	3/4 cup light cream (half and half)
2 tablespoons butter	Salt

Peel cooled potato and cut into 1/2-inch cubes. Melt butter in heavy pan, heating until butter is dark and smoking. Remove from heat and carefully pour in cream. Stir; add salt, and then potatoes. Bring to boil, then over very low heat cook potatoes 10 to 15 minutes (cover partially) or until most of liquid has been absorbed. Remaining small amount of sauce should be thick and light brown. Makes 2 servings.

--Marjorie L. McCoy

SWEET POTATOES WITH ORANGE SAUCE

Samplers who don't usually like sweet potatoes said these were good.

1/3 cup granulated sugar	1 cup orange juice
1/3 cup packed brown sugar	1 18-ounce can vacuum-packed
1 tablespoon cornstarch	sweet potatoes
Dash salt	

In saucepan combine sugars and cornstarch; stir in orange juice. Cook and stir until mixture boils. Arrange potatoes in a 1-quart casserole; pour sauce over all. Bake in 350-degree oven 40 minutes. Serves 6 to 8.

--Katherine Ann Bowen (Mrs. Melvin J., Jr.)

SPINACH RAREBIT CASSEROLE

2 10-ounce packages frozen spinach, cooked and drained
1 5-ounce can water chestnuts, drained and thinly sliced
1 10-ounce package frozen Welsh rarebit, thawed
8 slices crisp bacon, crumbled
1/2 of 3 1/2-ounce can French fried onion rings

Combine spinach, water chestnuts and one-third of the rarebit in greased 6 by 10-inch baking dish. Top with crumbled bacon. Spread remaining rarebit over all. Top with onion rings. Bake, uncovered, in 350-degree oven 20 minutes or until heated through. Serves 6.

--Bertha Jones (Mrs. Lester T.)





SPINACH CREAM CHEESE CASSEROLE

Very rich but very good.

2 packages frozen chopped spinach, cooked and drained
1 8-ounce package cream cheese, softened
1/4 cup butter, softened
1/2 cup seasoned bread crumbs
1/2 teaspoon salt

To spinach add cheese, butter and salt. Put in 1 1/2-quart casserole and sprinkle bread crumbs over top. Bake at 350 degrees 30 minutes. Serves 8.

--Persis M. Bowen

GREEK SPINACH PIE

Feel free to add olives, spices or whatever sounds interesting.

4 beaten eggs	1 package frozen chopped spinach, thawed
1/3 cup flour	and drained
1/2 teaspoon salt	8 ounces shredded cheddar cheese (2 cups)
1/8 teaspoon pepper	16 ounces cottage cheese (2 cups)

In mixing bowl combine eggs, flour, salt and pepper. Stir in spinach and then cheeses; mix well. Pour into greased 9-inch square pan; spread evenly. Bake in 350-degree oven, 50 to 60 minutes. Let stand 5 minutes before cutting into squares. Serves 6 to 8.

--Cynthia Neff Marshall

NOODLE SPINACH RING

1 8-ounce package noodles
2 packages frozen chopped spinach,
thawed and drained
1/2 cup butter
1 or 2 large onions, chopped
3 eggs, lightly beaten
1 cup sour cream
Salt

Cook noodles until barely tender; drain. Mix in spinach. Melt butter in saucepan and saute onion until golden; add to spinach and noodles. Fold in eggs and add sour cream; blend well. Pour into greased ring mold. Place in pan of hot water in 350-degree oven and bake 45 minutes. Unmold onto heated platter. If desired, surround mold with sauteed mushrooms. Serves 8.

--Catherine Cate (Mrs. Stephen)

AUNT FANNIE'S CABIN BAKED SQUASH

This recipe came from the famous restaurant, Aunt Fannie's Cabin, near Atlanta, Ga.

3 pounds yellow summer squash
1 cup fine cracker crumbs or bread crumbs
1/2 cup chopped onion
2 eggs
1/2 cup butter or margarine, melted
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon black pepper

Wash, pare and cut up squash in small cubes; cook, covered, in boiling water until tender. Drain and mash. Add 1/2 cup crumbs and remaining ingredients except half of melted butter. Pour into greased 1 1/2 or 2-quart casserole; drizzle remaining butter over top and sprinkle with remaining 1/2 cup crumbs. Bake at 375 degrees 1 hour. Serves 6 to 8.

--Liz Aldridge (Mrs. James C.)

SWISS CHARD PIE

1 small onion, chopped or sliced	2 eggs, beaten
1/4 cup butter	Salt and pepper
30 leaves Swiss chard	1/2 cup grated cheese (optional)

Saute onion in butter until transparent. Tear chard into bite-size pieces (discard stalk). Add chard to onion in hot skillet, turning off heat, and leave until chard wilts (a minute or two). If necessary, turn on heat briefly. Stir until chard is covered with butter. Place mixture in pie plate. Pour eggs on top and spread around with fork. Sprinkle lightly with salt and pepper. Top with grated cheese. Bake at 350 degrees about 15 to 20 minutes or until egg is firm. Serves 4 to 6.

--Phillis Sanders (Mrs. Robert E.)

ZUCCHINI SOUFFLE

2 pounds zucchini, sliced thinly (4 cups)	1 teaspoon salt
1 large potato, pared and diced	1/8 teaspoon pepper
2 eggs	1/4 cup soda cracker crumbs
1/2 cup milk	1/4 cup shredded Cheddar or Parmesan cheese
1/4 cup finely chopped onion	
2 tablespoons melted butter	

Cook zucchini and potato in boiling water until tender, about 10 minutes; drain. Beat eggs, stir in remaining ingredients except crumbs and cheese. Add zucchini and potatoes. Pour into 6 by 10-inch baking dish. Sprinkle with crumbs and cheese. Bake uncovered in 350-degree oven 30 to 40 minutes or until set. Serves 6 to 8.

--Ruth A. Schwaegler (Mrs. Arthur T.)

ZUCCHINI VEGETABLE SKILLET

- | | |
|-----------------------------|---|
| 1/4 cup butter or margarine | 1/4 teaspoon pepper |
| 1/2 cup chopped onion | 1/2 teaspoon salt |
| 1 cup chopped green pepper | 2 14-ounce cans stewed tomatoes
(or 4 sliced tomatoes) |
| 1/4 teaspoon garlic powder | 6 small or 3 medium zucchini,
sliced 1/2-inch thick |
| 1/2 teaspoon basil | |
| 1/2 teaspoon oregano | |

Melt butter or margarine; add onion, green pepper and seasonings. Simmer 10 minutes. Add tomatoes and simmer about 15 minutes, covering when most of liquid has evaporated. Add zucchini and continue to simmer, uncovered, 15 to 20 minutes, stirring occasionally. Serves 6.

--John Raife

CANTONESE VEGETABLES

- 1 small head cauliflower, separated into flowerettes
- 2 cups bias-sliced celery
- 4 medium onions, peeled and quartered
- 2 tablespoons butter
- 1/3 cup packed brown sugar
- 3 tablespoons cornstarch
- 1 teaspoon garlic salt
- 1/4 teaspoon ground cloves
- 1/2 cup vinegar
- 1/3 cup soy sauce
- 1 20-ounce can pineapple chunks, drained
- 2 green peppers, seeded and cut into eighths
- 3 tomatoes, quartered



Cook cauliflower and celery in unsalted water 5 minutes; drain. Cook onion in butter just till tender. In large saucepan combine sugar, cornstarch, garlic salt, and cloves; blend in vinegar and soy sauce. Cook and stir till mixture thickens and boils. Stir in pineapple and all vegetables, except tomatoes. Cover and cook till vegetables are thoroughly hot. Carefully fold in tomatoes; cover and cook 1 minute more. Do not overcook. Vegetables should be crisp-tender.

--Jane Remer (Mrs. Vernon R.)

GREEN RICE

3/4 cup chopped parsley may be used instead of spinach.

2 cups water
1 cup uncooked regular rice
1 teaspoon salt
3/4 cup milk
1 egg, beaten
1 10-ounce package frozen
chopped spinach, thawed

1/4 cup chopped onion
1/2 teaspoon salt
1/8 teaspoon pepper
4 ounces shredded Cheddar
cheese (1 cup)

Combine water, rice and 1 teaspoon salt. Cover and cook till rice is tender, about 15 minutes (should have 3 cups). Meanwhile, combine milk and egg. Stir in spinach (including liquid) onion, 1/2 teaspoon salt and pepper. Stir in cooked rice and 3/4 cup of the cheese. Pour into ungreased 6 by 10-in baking dish. Bake at 350 degrees 30 minutes or till almost set in center. Sprinkle with remaining cheese and return to oven 3 to 5 minutes or till cheese melts. Serves 6.

--Jo Patrick (Mrs. Robert)

RICE CASSEROLE

Mixture looks odd - don't worry, it turns out okay.

1 can condensed onion soup
1 can condensed beef broth
1 cup uncooked regular rice
1 4-ounce can mushroom stems and pieces, undrained
1/2 cup butter or margarine

Combine all ingredients in a 2-quart casserole. Cover and bake in 350-degree oven 30 minutes. Uncover, stir well, and continue baking 30 minutes longer. Serves 8 to 10.

--Roger and Lois Kriebs

WILD RICE CASSEROLE

Cost can be cut by using white rice for half of the wild rice.

- | | |
|---|--|
| 1 8-ounce package wild rice
(1 1/2 cups) | 2 cups chopped onion |
| 6 cups boiling water | 2 cups diced celery |
| 1 teaspoon salt | 1 cup chopped green pepper |
| 1 pound bacon | 3 cans condensed cream of
mushroom soup |

Wash rice several times; stir into boiling water to which 1 teaspoon salt has been added. Cook without stirring 45 minutes or until tender. Cut bacon into small pieces and cook until crisp. Remove from pan; drain off most of drippings leaving about 3 tablespoons. Saute onions in drippings until tender but not brown. Add rice, bacon, onions, celery, green pepper and undiluted soup. Mix and turn into 3-quart casserole. Bake in 325-degree oven 1 hour. Serves 12 to 16.

--Florence Frye (Mrs. Forest C.)



Take one quart of the sweet... rain water and one pint...
W. S. Pritchard



Salads

MALINDA

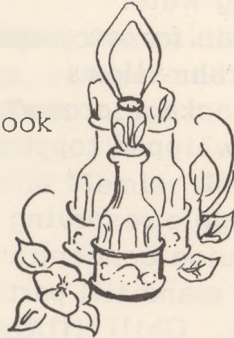


PRIME VINEGAR

Mix one quart of molasses, three gallons of rain water and one pint of yeast. Let them ferment and stand four weeks.

Mrs. W. S. Pritchard

--1876 Cook Book



STRAWBERRY-PINEAPPLE GELATIN SALAD

This is a 'kid-pleaser'.

1 6-ounce package strawberry or
strawberry-pineapple gelatin

1 cup boiling water

1 16-ounce package frozen strawberries

1 12 to 14-ounce can crushed
pineapple, drained

2 ripe bananas, mashed

Dissolve gelatin in boiling water. Add partially thawed strawberries; refrigerate until slightly thickened, about 20 minutes. Add drained pineapple and bananas. Pour into 9-inch square pan. Chill until firm. (Variation: Pour half the mixture into 9-inch square pan, let thicken. Spread with 8-ounces softened cream cheese or 1 cup cream, whipped. Top with remaining half of fruit mixture and chill.)

--Liz Aldridge (Mrs. J. C.)

GRAPE JUICE SALAD

Good with fowl or game.

- 1 8 1/4-ounce can crushed pineapple
- 1 3-ounce package gelatin
- 1 cup boiling water
- 1 6-ounce can frozen grape juice concentrate
- 10 large marshmallows
- 1 3-ounce package cream cheese, diced
- 1 envelope whipped topping mix

Drain pineapple reserving syrup. Dissolve gelatin in boiling water. Add grape juice concentrate; stirring till melted. Add drained pineapple. Let stand till partially set; fold in nuts. Turn into 9-inch square dish. Chill till firm. Heat reserved pineapple syrup and marshmallows till melted. Add cream cheese; beat smooth. Cool. Prepare topping mix according to package directions; fold into marshmallow mixture. Spread over gelatin in pan. Serves 9.

--Ethel Sawyer (Mrs. K. R.)

PINEAPPLE SALAD

- 1 carton of cottage cheese
- 1 small cream cheese
- 1 small can of crushed pineapple
- 1 package lime jello
- 1 cup chopped nuts
- 2 teaspoons horseradish
- 2 cups liquid, using juice from pineapple and water

Chill and serve on lettuce with dressing of choice.

Mrs. Stoddard Lane
Plymouth Congregational Church
1929-1943

--1954 Cookbook

SPICY PEACH SALAD

1 29-ounce can peach slices
1 3-ounce package lemon gelatin
1/4 cup sugar
1 cup boiling water
2 tablespoons vinegar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves

Drain peaches, reserving 3/4 cup syrup. Dissolve gelatin and sugar in boiling water. Add reserved peach syrup, vinegar and spices. Chill until partially set; fold in peaches. Turn into 6 by 10-inch dish or 3-cup mold. Chill. Serves 4 to 6.

--Cornelia Memler (Mrs. Leo B.)

CRANBERRY MOLDED SALAD

1 3-ounce package raspberry gelatin
1 3-ounce package lemon gelatin
2 1/2 cups hot water
2 cups raw cranberries, ground
3/4 cup crushed pineapple, well drained
1 1/2 cups sugar
2 cups chopped celery
1 cup chopped pecans (4 ounces)
1 2/3 cups Tokay grape halves, seeded (about 3/4-pound)

Dissolve gelatine in hot water. Chill until slightly thickened. Combine remaining ingredients and fold into gelatin. Pour into 8-cup mold and refrigerate until firm. Serves 10 to 12.

Martha Lenhart (Mrs. James W.)

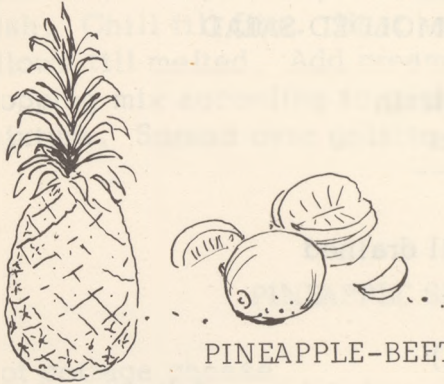


APRICOT SALAD

- 1 3-ounce package orange gelatin
- 1/4 cup sugar
- 1 8 1/4-ounce can crushed pineapple
- 1 8-ounce jar apricot with tapioca baby food
- 1 3-ounce package cream cheese, cubed and softened
- 1 5 1/3-ounce can evaporated milk, chilled icy cold

In medium saucepan combine gelatin, sugar and undrained pineapple. Heat and stir till gelatin dissolves. Add cream cheese; beat till dissolved. Chill until mixture is partially set. Whip evaporated milk; fold into gelatin mixture. Turn into 8-inch square pan. Serves 6 to 8.

--Grace Sugden (Mrs. Charles)



PINEAPPLE-BEET SALAD

- 1 8 1/4-ounce can crushed pineapple
- 1 16-ounce can diced pickled beets
- 1 envelope unflavored gelatin
- 1 cup hot water
- 1/2 cup chopped pecans

Drain pineapple into measuring cup; add enough liquid drained from beets to make 1 cup. Soften gelatin in hot water, stirring till dissolved. Stir in pineapple-beet liquid. Chill until mixture thickens; add pineapple, drained beets and pecans. Pour into 1-quart oiled mold or 8-inch square pan. Chill until set. Serve with horseradish dressing or mayonnaise. Serves 9.

--Laura Souder (Mrs. Roscoe)

GOOSEBERRY GELATIN SALAD

Refreshingly tart.

1 3-ounce package lemon gelatin	1 16-ounce can gooseberries , undrained
1 cup boiling water	
1 cup miniature marshmallows	1/2 cup diced celery
1 11-ounce can mandarin oranges , drained	1/2 cup chopped nuts (optional)

Dissolve gelatin in boiling water; add marshmallows and stir until melted. Add remaining ingredients. (Unsweetened gooseberries are preferred; if sweetened kind is used, add 1 tablespoon lemon juice. Pour into 7 by 11-inch dish. Refrigerate. Serves 8 to 10.

--Liz Aldredge (Mrs. J. C.)

CRANBERRY MOLDS

Very good with turkey, chicken, ham and pork.

1 cup ground cranberries
1 cup ground unpared apples
3/4 cup sugar
1 3-ounce package lemon gelatin
3/4 cup hot water
1 8- or 8 1/4-ounce can crushed pineapple or pineapple tidbits
1/2 cup seeded Tokay grape halves (optional)
1/4 cup coarsely chopped walnuts (optional)

Combine cranberries, apple and sugar; set aside. Dissolve gelatin in hot water. Drain pineapple, reserving syrup. Add water to make 3/4 cup; add to gelatin mixture. Chill until partially set.

Add cranberry-apple mixture, pineapple, grapes and nuts. Pour into individual molds and chill until firm. Serves 6.

--Virginia S. Clark (Mrs. Raymond C.)

FROSTED FRUIT SALAD

Can be served with dinner or as a luncheon salad.

2 3-ounce packages lemon gelatin	1/2 cup sugar
2 cups boiling water	3 tablespoons cornstarch
2 cups cold water	1 20-ounce can crushed pineapple
5 bananas, sliced	1 cup cream, whipped
2 cups cut-up miniature marshmallows	1/2 cup grated American cheese
1/4 cup cut-up marschino cherries (optional)	

Dissolve gelatin in boiling water; add cold water. Chill until thickened. Add bananas, marshmallows and cherries; pour into 9 by 13-inch pan and chill until set. Make topping by combining sugar, cornstarch and undrained pineapple and cooking until thick. Let cool. Fold in whipped cream. Top set gelatin with cream mixture and sprinkle with grated cheese. Chill. Serves 15.

— June Livingston (Mrs. R. W.)

FROZEN DAIQUIRI SALAD

1 8-ounce package cream cheese, room temperature
1 4 1/2-ounce package golden egg custard mix
1 6-ounce can frozen daiquiri mix, thawed
3/4 cup mayonnaise
1 15 1/2-ounce can crushed pineapple, drained
1/2 cup chopped pecans (optional)
1 pint prepared whipped topping

Mix softened cream cheese with dry custard mix. Add daiquiri mix and mayonnaise. Blend well. Add drained pineapple and nuts. Fold in whipped topping. Place in 9-inch square pan and freeze. Remove from freezer 15 minutes before serving. Cut in squares. If desired, top each serving with maraschino cherry. Serves 9.

--Kathleen Payseur (Mrs P. J.)

WHITE SALAD

No need to serve a salad dressing with this fruit-cheese mold.

1 3-ounce package lemon gelatin	1 cup cottage cheese
1/2 cup boiling water	1 cup whipping cream
2 tablespoons sugar	1/2 cup chopped nuts
1/2 teaspoon salt	2 tablespoons mayonnaise
1 cup crushed pineapple, undrained	

Combine gelatin, boiling water, sugar and salt, stirring to dissolve gelatin. Chill until mixture begins to thicken. Add remaining ingredients and place in 8 by 12 inch pan. Chill until firm.

--Opal Jordan (Mrs. Ervin)

24 HOUR FRUIT SALAD

Use fresh lemon juice and whipping cream rather than substitutes.

2 eggs, beaten
5 tablespoons sugar
5 tablespoons lemon juice
2 tablespoons butter or margarine, melted
8 ounces miniature marshmallows
1 cup cream, whipped
1 13 1/4-ounce can pineapple tidbits, well drained
1 17-ounce jar Royal Anne cherries, pitted, well drained
1 16-ounce can cling peaches, diced, well drained
1/4 to 1/3 cup shredded blanched almonds

Mix beaten eggs, sugar, and lemon juice in top of double boiler and cook over hot water, stirring constantly, until thickened. Remove from heat and add melted butter and marshmallows. Blend well and allow to cool. Fold whipped cream into cooled mixture. Gently fold in fruit and almonds. Pour salad into dish about 8 by 12 inches and refrigerate 24 hours. Serve in crisp lettuce cups. Serves 12 to 15.

--Mabel S. Scheible (Mrs. Joseph M.)

MACARONI SALAD

1 cup uncooked macaroni	1/4 cup diced American or
1 cup diced celery	Cheddar cheese
1/4 cup diced cucumber	1/2 pimiento, finely chopped
1/4 cup diced sweet pickle	Mayonnaise

Cook macaroni in salted water as package directs. Drain; rinse in cold water. Combine ingredients, using enough mayonnaise to moisten. Chill at least several hours. If desired, serve in green pepper cups (slice tops from 4 or 5 peppers). Serves 4 or 5.

--Norma Ahlers (Mrs. J. Paul)

SEVEN LAYER SALAD

You won't have any left overs with this hearty salad.

- 1 1/2 heads lettuce (torn in small pieces)
- 1/2 cup chopped celery
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 1/2 cup grated carrots
- 1 10-ounce package frozen peas, cooked and drained
- 1 pint mayonnaise
- 2 tablespoons sugar
- 4 to 6 ounces sharp Cheddar cheese, shredded
- 8 slices crisp bacon, crumbled

Place vegetables in large glass or steel bowl in order listed (lettuce should fill bowl 1/2 to 2/3 full). Spread mayonnaise to edge of bowl, covering vegetables, to "seal" them in. Sprinkle mayonnaise with sugar, then cheese and bacon. Cover tightly with plastic wrap. Chill 8 hours or overnight. Serves 8 to 10.

--Liz Aldredge (Mrs. J. C.)

CHEESE SALAD SUPREME

Goes over well at potluck suppers or family dinners.

- 1 2-pound carton small curd cottage cheese
- 1 16-ounce can fruit cocktail, drained
- 1 8-ounce can crushed pineapple, drained
- 24 large marshmallows, halved
- 1 9-ounce container whipped topping
- 1 tablespoon salad dressing

Combine ingredients in order given. May be served at once or chilled several hours or overnight. Serves 10 to 12.

--Ruth Growden (Mrs. LeRoy A.)

MUSTARD SALAD RING

- | | |
|--------------------------------|-----------------------|
| 4 eggs | 1/4 teaspoon salt |
| 3/4 cup sugar | 1 cup water |
| 1 enveloped unflavored gelatin | 1/2 cup cider vinegar |
| 1 1/2 teaspoons dry mustard | 1 cup cream, whipped |
| 1/2 teaspoon tumeric | |

Beat eggs in top of double boiler. In bowl mix sugar and gelatin; stir in mustard, tumeric and salt. To eggs add water and vinegar; stir in sugar mixture. Cook over boiling water until mixture begins to thicken. Cool until thickened. Whip cream and fold in. Turn into 1 1/2-quart ring mold and chill thoroughly. When firm, unmold onto chilled serving platter and fill center with cole slaw, pineapple chunks or other fruit. Garnish with water cress or other greens.

--Kathleen Payseur (Mrs. P. J.)

ARTICHOKE-RICE SALAD

Luncheon main dish or accompaniment to cold ham or chicken for a light summer supper.

- 1 package chicken flavored rice mix
- 4 green onions, thinly sliced
- 1/2 green pepper, seeded and chopped
- 12 pimiento-stuffed olives, sliced
- 2 6-ounce cans marinated artichoke hearts
- 3/4 teaspoon curry powder
- 1/3 cup mayonnaise

Cook rice as directed on package, omitting butter. Cool in large bowl. Add green onions, green pepper and olives. Drain artichoke hearts and cut in half, reserving marinade. Combine marinade with curry powder and mayonnaise. Add artichoke hearts to rice mixture and toss with dressing. Chill several hours or overnight. Serves 6 to 8.

--Beverly Leibold (Mrs. Gerald)

SPANISH COLE SLAW

Tastes best if made 2 or 3 days before serving.

- | | |
|-------------------------------------|-----------------------------|
| 1 medium head cabbage | 1 cup white vinegar |
| 1 small onion | 1/2 cup oil |
| 1 small green pepper | 1 teaspoon salt |
| 1 small jar pimiento-stuffed olives | 1 teaspoon celery seed |
| 1/2 cup sugar | 1 teaspoon prepared mustard |
| | Dash pepper |

Chop finely cabbage, onion and green pepper; slice olives. Combine remaining ingredients in saucepan and boil 3 minutes. Pour hot mixture over vegetables and combine. Chill in bowl (not metal) at least 24 hours.

--Ellen Metier (Mrs. Robert B.)

BUFFET SALAD

Best if made a day or so before serving. Serves 24 and keeps a long time.

- 1 head cauliflower, separated into flowerets
- 1 1-pound can green beans, drained
- 1 1-pound can yellow beans, drained
- 1 bunch celery, sliced
- 1 carton cherry tomatoes
- 1 bunch carrots, sliced
- 2 13-ounce jars yellow pickle corn relish
- 2 4-ounce cans button mushrooms, drained
- 2 6-ounce cans pitted ripe olives
- 2 5-ounce cans pimiento stuffed olives
- 1 14-ounce can artichokes, quartered (optional)
- 1 carton frozen chives
- 2 small bottles creamy onion dressing
- 1 large bottle Italian dressing

Mix ingredients and chill thoroughly. Serves 24.

--Helen McDonald (Mrs. William)

CAULIFLOWER DIP SALAD

If you like raw vegetables and dip, you'll like this salad.

- | | |
|--------------------|-----------------------------------|
| 1 head cauliflower | 1/2 cup mayonnaise |
| 1 bunch broccoli | 2 chopped green onions (optional) |
| 1/2 cup sour cream | Salt and pepper to taste |

Chop flowerettes from cauliflower and broccoli (do not use stems). Combine sour cream and mayonnaise. Fold all ingredients together. Chill several hours or overnight; stir gently before serving. Makes 8 to 10 servings.

--Malinda Wiesner (Mrs. Douglas)

GOURMET POTATO SALAD

This recipe puts potato salad in the gourmet class.

8 diced cooked potatoes	1/2 cup diced celery
2 tablespoons finely chopped parsley	1/2 cup slivered almonds
3 green onions, finely chopped	4 ounces bleu cheese, crumbled
1 cup sour cream	2 tablespoons wine vinegar
	Salt and pepper

Mix all ingredients, seasoning to taste with salt and pepper. Chill thoroughly. Serves 8 to 10.

Marie Schulz

SPINACH SALAD

Can be made ahead and tossed at serving time. Nice for company buffets.

1 pound fresh spinach	1/2 cup oil
6 green onions, sliced	1/2 teaspoon salt
4 hard-cooked eggs, sliced	3 tablespoons lemon juice
8 slices bacon, fried crisp and crumbled	
Dash pepper	1/4 cup cider vinegar
1 garlic clove, quartered	

Wash spinach and tear into bite-size pieces. Toss spinach, onions, eggs, bacon and pepper. Cover and refrigerate at least 2 hours. For dressing, marinate garlic in oil at least 1 hour. Remove garlic; add salt and lemon juice. Mix with vinegar. Just before serving toss salad with dressing. Serves 4 to 6.

--Charlotte Stickler (Mrs. Robert)

SOUR CREAM POTATO SALAD

2 tablespoons grated onion	1 teaspoon salt
2 tablespoons chopped parsley	1/8 teaspoon pepper
2 tablespoons chopped dill pickle	1 cup sour cream
2 tablespoons chopped pimiento	4 cups diced, cooked potatoes
2 tablespoons vinegar	1 cup chopped celery
1 tablespoon prepared mustard	3 hard-cooked eggs, chopped

In large bowl, combine onion, parsley, dill pickle, pimiento, vinegar, mustard, salt and pepper. Fold in sour cream. Add potatoes, celery and eggs; toss lightly. Cover and chill at least 1 hour. Serves 6 to 8.

--Anne Gruber (Mrs. Earl F.)

HOT GERMAN POTATO SALAD

9 medium potatoes	1 large mild onion, chopped
Salt and pepper	1/2 cup vinegar
Flour	1/2 cup water
1/2 pound bacon, diced	1/4 cup sugar

Cook unpeeled potatoes in water to cover; cool and remove skins. Slice potatoes; place a layer of potatoes in 6 by 10-inch casserole. Sprinkle with salt, pepper and flour. Repeat until all potatoes are used. Fry bacon until golden brown; remove from skillet and reserve 1/3 cup drippings. Saute onion in drippings until yellow (do not brown); pour over potatoes and add bacon pieces.

In same skillet combine vinegar, water and sugar. Bring to boil and pour over casserole; stir gently. Bake in 325-degree oven 30 minutes or until thoroughly hot. (Note: To change size of recipe, plan 1 1/2 potatoes per person; adjust other ingredients as desired.) Serves 6.

--Johanne Dalbey (Mrs. Raymond F.)

RUSSIAN MEAT SALAD

From Andre, the Executive Chef of Younkers Tea Room.

1 1/4-pounds roast or boiled meat	2 hard-cooked eggs, sliced
1 pound potatoes, peeled and cooked	Lettuce leaves
1 1/2 cups thinly sliced apples	Snipped parsley
1 1/2 cups thinly sliced cucumbers	Hard-cooked eggs, for garnish

Dressing:

1 teaspoon dry mustard	1/4 cup finely chopped onions
1/2 teaspoon salt	Juice of 1/2 lemon
Dash ground black pepper	1 cup tartar sauce

Slice thinly meat and potatoes. Combine with sliced apples, cucumbers and eggs. Mix dressing ingredients and pour over salad, tossing gently. Serve on lettuce leaves, sprinkled with snipped parsley and decorated with eggs cut in quarters. Serves 10.

CHINESE STYLE TWO BEAN SALAD

Flavor improves if chilled 1 or 2 days.

1/3 cup cider vinegar	1 16-ounce can cut green beans, drained
2 tablespoons sugar	1 16-ounce can cut yellow beans, drained
2 tablespoons soy sauce	1 5-ounce can water chestnuts, drained and thinly sliced
1 tablespoon salad oil	
1/2 teaspoon celery salt	
Dash salt	
1 medium red onion, thinly sliced and separated into rings	

In medium bowl combine first six ingredients, stirring until sugar dissolves. Add remaining ingredients; gently stir till well coated. Cover and chill overnight, stirring occasionally. Serves 8 to 10.

--Esther D. Bowdish (Mrs. D.S.)

BEST TOMATO ASPIC

6 ounces lemon gelatin
3 cups V-8 juice
Dash red pepper sauce
1 tablespoon lemon juice
1 teaspoon Worcestershire
sauce

Dash white pepper
1 cup bean sprouts, drained
1/4 cup sliced stuffed olives
2 tablespoons chopped green
onions
1/2 cup finely chopped cucumber

Lightly oil 8-inch square pan. In saucepan, stir gelatin into 1 cup of V-8 juice. Cook over medium heat until dissolved, stirring frequently. Remove and stir in remaining juice, red pepper sauce, lemon juice, Worcestershire sauce, pepper and salt. Chill to consistency of egg whites. Stir in olives, cucumbers and green onions. Mix well. Pour into pan and chill.

ORIENTAL TOMATO ASPIC

1 3-ounce package lemon gelatin
1 1/4 cups boiling water
1 8-ounce can tomato sauce
2 tablespoons vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
2 teaspoons soy sauce

2 tablespoons minced onion
1/2 cup finely chopped celery
1 6-ounce can water chestnuts,
slivered
1 1-pound can bean sprouts,
drained

Dissolve gelatin in boiling water; stir in tomato sauce and vinegar. Chill until mixture thickens. Fold in remaining ingredients and pour into oiled 1 1/4-quart mold. Chill until set. Serves 8 to 10.

--Johanne Dalbey (Mrs. Raymond F.)

MOLDED TUNA SALAD

1 envelope unflavored gelatin
1/4 cup cold water
3/4 cup hot Salad Dressing
(recipe below)
1 can chunk tuna, broken up
1/2 cup chopped celery
1/2 green pepper, diced

2 tablespoons diced pimiento-
stuffed olives
1/2 teaspoon salt
2 tablespoons vinegar
1 cup canned peas, drained
6 pineapple rings, drained
Lettuce

Mix gelatin and cold water; add to 3/4 cup hot dressing. Stir until gelatin dissolves. Cool; add remaining ingredients except pineapple and lettuce (break up tuna). Mix carefully and spoon into 6 individual molds. Chill until firm. To serve, unmold each salad on pineapple ring placed on lettuce. Serve with dressing. Serves 6.

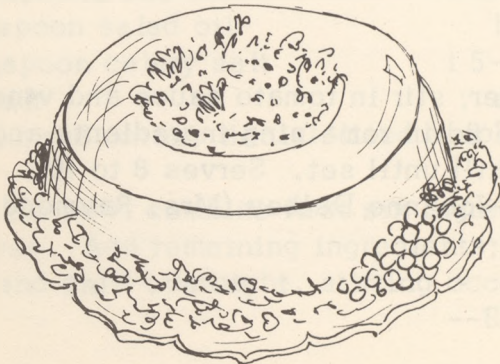
Salad Dressing:

6 tablespoons sugar
1 1/2 tablespoons flour
1/2 teaspoon dry mustard
1/2 teaspoon salt

1 egg, beaten
1/2 cup milk
1/4 cup vinegar

Mix dry ingredients in top of double boiler. Add beaten egg, milk and vinegar. Mix well. Cook over hot water until thick, stirring constantly. (Keep hot until used in salad mixture; chill remainder.)

--Margaret Lory (Mrs. Ellsworth E.)



HAM-CABBAGE SALAD MOLDS

1 3-ounce package lime or lemon gelatin	3/4 cup mayonnaise or salad dressing
1 cup boiling water	1 teaspoon prepared mustard
1/2 cup cold water	1 1/2 cups finely diced ham
2 tablespoons vinegar	1 cup finely shredded cabbage
1/2 teaspoon salt	3 tablespoons finely chopped onion

Dissolve gelatin in boiling water; add cold water, vinegar and salt. Cool to room temperature. Blend in mayonnaise and mustard. Chill until mixture begins to thicken. Fold in ham, cabbage and onion. Pour into 5 or 6 custard cups or molds. Chill until set. Unmold and serve on lettuce. Serves 5 or 6.

--Vi Ryan (Mrs. Keith)

HAWAIIAN CHICKEN SALAD

4 cups cooked chicken, diced
1 5-ounce can water chestnuts, thinly sliced
1 cup green grapes
1 cup thinly sliced celery
1 cup toasted slivered almonds
1 tablespoon lemon juice
1 1/2 cups mayonnaise
1 teaspoon curry powder (more if desired)
1 tablespoon soy sauce
Lettuce leaves
1 cup pineapple chunks or tidbits or 1 15 1/2-ounce can
1 can mandarin oranges

Combine all ingredients except pineapple and oranges. Chill at least 4 hours. Spoon onto lettuce leaves and garnish with pineapple and oranges. Serves 8 to 10.

--Florence Kinsey (Mrs. Paul C.)

ITALIAN BEAN TOSS SALAD

This recipe came from Karla Tillotson (Mrs. Drew).

2 9-ounce packages frozen Italian green beans
1/2 cup mayonnaise
2 tablespoons Parmesan cheese
1 tablespoon chopped pimiento
1/2 teaspoon salt
1/4 teaspoon curry powder

Cook, drain and chill green beans. Mix together remaining ingredients. Add beans and toss to coat well. Chill. Serves 6 to 8.

--Martha Buenneke (Mrs. Richard)

GREEN BEAN-SOUR CREAM SALAD

Very simple and delicious.

2 16-ounce cans green beans, drained
1/4 onion, chopped
1 tomato, cubed
1 pint sour cream
1/3 cup creamy Italian dressing (or creamy garlic)
1 1/2 teaspoons Italian seasoning
Salt and pepper

Combine ingredients, using salt and pepper to taste. Chill thoroughly, stirring several times. Serves 6.

--Susan Coggeshall (Mrs. H. F.)

TACO CASSEROLE SALAD

Great for a summer picnic or patio dinner. With hot rolls or garlic bread, this can make a meal.

1 pound ground beef	2 avocados, chopped
Salt and pepper	4 ounces grated Cheddar cheese
1 15-ounce can red beans, drained	8-ounce bottle creamy Italian dressing
1 head lettuce, cut in bite size pieces	1 6 1/4-ounce package tortilla chips, crumbled
4 tomatoes, chopped	

Brown ground beef and drain thoroughly. Add salt and pepper to taste. Add drained beans and stir well. Add lettuce, tomatoes and avocados, cheese and dressing. Toss together (if desired, add taco-seasoned salt.) Just before serving, add crumbled chips, and toss lightly.

(Note: French or Thousand Island dressing may be substituted. Taco sauce may be added to meat to give more flavor). Serves 8 to 12.

--Ing Sherer (Mrs. Robert E. Jr.)

BEST CHICKEN SALAD

Shoestring potatoes add surprise crunch.

4 cups diced cooked chicken	1 tablespoon grated onion
1 cup grated carrots	1 cup mayonnaise
1 cup finely chopped celery	1 1/2 cups prepared whipped topping (or 3/4 cup cream, whipped)
1 cup sliced ripe olives	
1 cup green seedless grapes, halved (or 1 cup mandarin orange segments)	2 cups canned shoestring potatoes

Mix all ingredients except shoestring potatoes; chill 3 to 5 hours. Just before serving add shoestring potatoes. Serves 8. --Mary Hampton (Mrs. Wallace B.)

MILL TAVERN FRENCH DRESSING

Used as a specialty for many years at Mill Tavern in Springfield, Ill.

1 1/2 cups sugar	1 cup water
1 teaspoon salt	1 cup oil
1/2 cup salad-style mustard	Juice of 1 lemon
2 cups vinegar	1 bud garlic

Blend sugar, salt and mustard. Gradually add vinegar, water, oil and lemon juice. Add garlic and mix thoroughly or shake in covered jar; remove garlic. Stores well. Shake before each use. Makes 6 cups.

--Jean Arnold (Mrs. Donald L.)

CREAMY BLUE CHEESE DRESSING

Men like this -- goes great with steak.

3 ounces blue cheese
2 3-ounce packages cream cheese
Light cream or milk
Salt

Let cheese stand at room temperature until you can blend them well with fork. Thin with cream or milk, beating until fluffy. Add salt to taste. Refrigerate. Makes 2 cups.

--Liz Aldridge (Mrs. J.C.)

BLEU CHEESE DRESSING

4-ounces bleu cheese, crumbled	1 tablespoon snipped parsley
1 cup mayonnaise	1/4 teaspoon cayenne pepper
1/3 cup sour cream	1/4 teaspoon garlic salt
2 tablespoons lemon juice	1/4 teaspoon worcestershire sauce
1 teaspoon grated onion	

Combine all ingredients. Chill several hours. Will keep 2 to 3 weeks.

--Marcia Worcester (Mrs. George)

RED LION FRENCH DRESSING

Good on fruit as well as vegetable salads.

- | | |
|-----------------------|-------------------------|
| 1 cup oil | 2 teaspoons steak sauce |
| 2/3 cup sugar | 1/4 teaspoon paprika |
| 1 cup catsup | 3 or 4 whole cloves |
| 1/2 cup cider vinegar | 1 small onion, grated |
| 1 teaspoon salt | Clove garlic (optional) |

Combine ingredients and beat or shake well. Mixture, except for cloves, may be blended in blender for 2 to 3 minutes; add cloves later. Makes 3 cups.

--Katherine Benkert (Mrs. Roy F.)



LOW-CAL SALAD DRESSING

About 15 calories per tablespoon.

- | | |
|-----------------------------------|--------------------------|
| 1 8-ounce carton plain yogurt | 1/8 teaspoon pepper |
| 1/4 teaspoon oregano | 1/4 teaspoon garlic salt |
| 1 teaspoon dried minced onion | Skim milk |
| 1 teaspoon parsley | |
| 1/2 teaspoon beau monde seasoning | |

Mix ingredients using enough skim milk to thin mixture to desired consistency. Makes 1 cup.

--Liz Aldridge (Mrs. J.C.)

GRACE RANSOM'S FRUIT SALAD DRESSING

Remember the mixed Fruit Salad with a dipperful of lime sherbet in the center....served with this dressing.

1 1/2 cups sugar	1 teaspoon grated onion
1 tablespoon paprika	1/2 cup vinegar
1 teaspoon dry mustard	1 to 1 1/2 cups oil *
1/2 teaspoon salt	1 tablespoon celery seed

In small saucepan combine sugar, paprika, mustard, salt and onion; stir in vinegar. Heat and stir till mixture boils, boil one minute; cool. Pour vinegar mixture into small mixer bowl. Very gradually add oil, increasing speed as mixture thickens. Fold in celery seed. (*Note: Use less oil for thicker dressing.) Makes 3 1/2 cups.

Courtesy of -- Stella Barker

THOUSAND ISLAND DRESSING

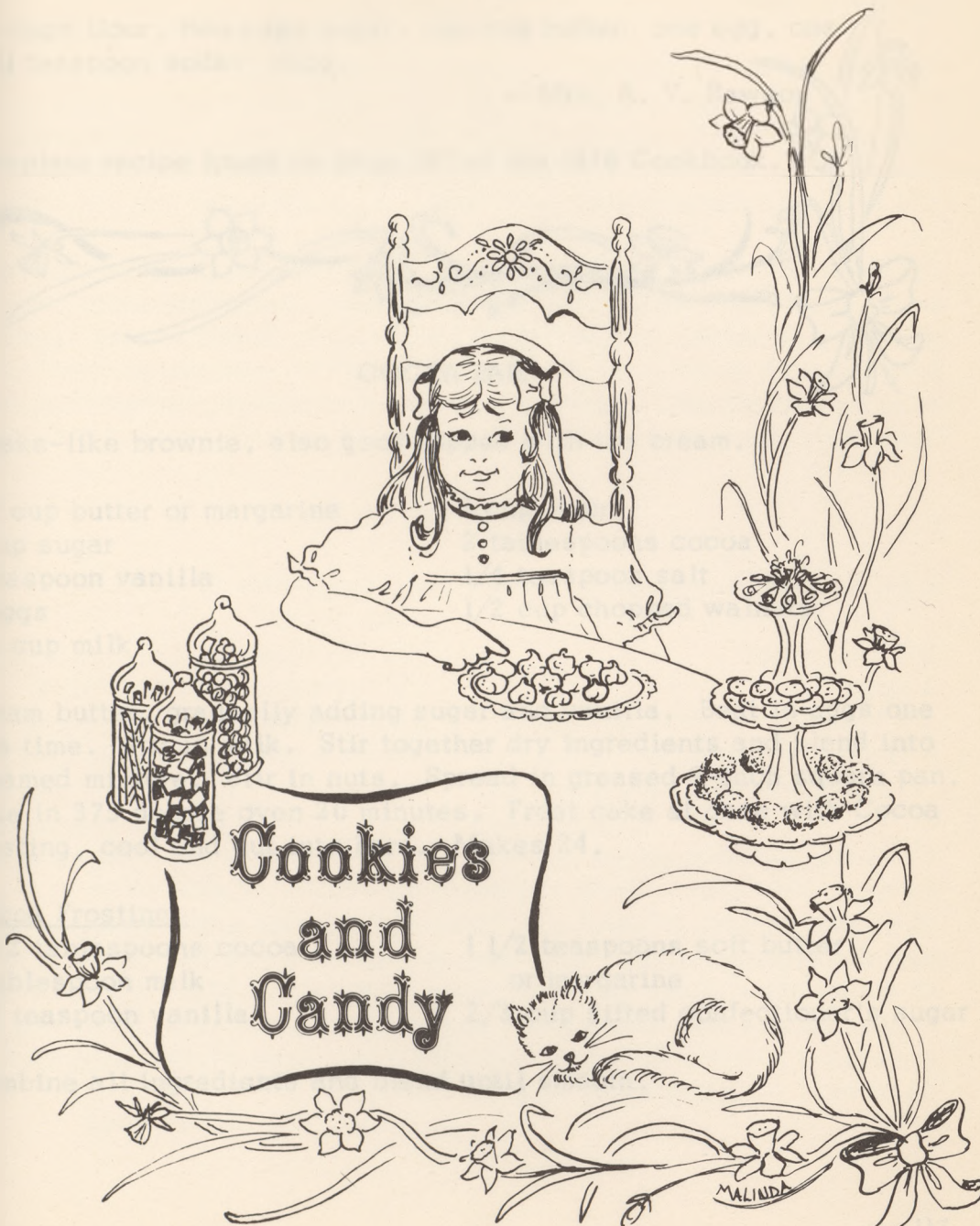
Goes well in Rubeen sandwiches too.

1 pint Miracle Whip salad dressing
1 can condensed cream of tomato soup
1 small jar tartar sauce with pickles
2 tablespoons catsup
1 small onion, finely chopped
4 tablespoons sugar
1/3 cup vinegar
2 tablespoons sweet pickle relish



Combine ingredients in order given. Mix well. Store in refrigerator.

--Roger and Lois Kriebs



Cookies
and
Candy

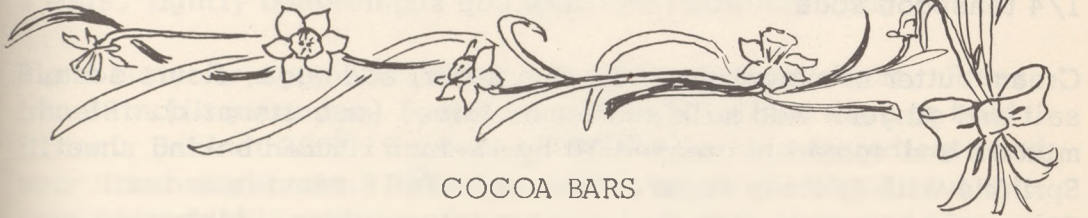
MALINDA

COOKIES

Five cups flour, two cups sugar, one cup butter, one egg, one small teaspoon soda. Nice.

--Mrs. A. Y. Rawson

A complete recipe found on page 197 of the 1876 Cookbook.



COCOA BARS

A cake-like brownie, also good topped with ice cream.

1/4 cup butter or margarine
1 cup sugar
1 teaspoon vanilla
2 eggs
1/4 cup milk

1 cup flour
2 tablespoons cocoa
1/4 teaspoon salt
1/2 cup chopped walnuts

Cream butter, gradually adding sugar and vanilla. Beat in eggs one at a time. Stir in milk. Stir together dry ingredients and blend into creamed mixture. Stir in nuts. Spread in greased 9-inch square pan. Bake in 375 degree oven 20 minutes. Frost cake at once with Cocoa Frosting, cool and cut into bars. Makes 24.

Cocoa Frosting:

1 1/2 tablespoons cocoa
1 tablespoon milk
1/4 teaspoon vanilla

1 1/2 teaspoons soft butter
or margarine
2/3 cup sifted confectioner's sugar

Combine all ingredients and blend until smooth.

OLD-FASHIONED SUGAR SQUARES

Easy and good.

1 cup butter or margarine	3/4 teaspoon salt
1 cup sugar	1 teaspoon ginger
2 eggs	2 tablespoons milk (or buttermilk)
2 cups flour	1/2 teaspoon lemon juice
1/4 teaspoon soda	1/4 cup sugar

Cream butter or margarine and 1 cup sugar; add eggs, flour, soda, salt and ginger. Add milk and lemon juice, (or buttermilk). Blend mixture and spread in greased 10 by 15-inch rimmed baking sheet. Sprinkle with 1/4 cup sugar. Bake at 400^o 15 minutes or until delicately browned. Let cool and cut into squares. Makes 40.
Gwen Rusk (Mrs. James L.)

VIENNESE BROWNIES

1 8-ounce package cream cheese, softened	1/2 cup butter or margarine
1/3 cup sugar	1 cup sugar
3 eggs	1/4 cup flour
1/4 teaspoon almond extract	1/2 teaspoon baking powder
2 (1-ounce) squares unsweetened chocolate	1/2 teaspoon salt
	Sliced almonds

Combine softened cream cheese, 1/3 cup sugar, 1 egg and almond extract; set aside. Melt chocolate and butter or margarine in top of double boiler; let cool. In bowl, beat 2 eggs, add 1 cup sugar and chocolate mixture. Sift flour with baking powder and salt; add to chocolate mixture and mix well. Pour half of batter into greased 9 inch square pan; spread with cream cheese mixture. Top with remaining batter. Sprinkle with almonds. Bake at 350 degrees 45 minutes. Cut into bars. Makes 3 dozen.

--Hillys Ross

LEMON BARS

Via the kindness of Nell Bleakly, a member of Plymouth now living in Florida.

1/2 cup butter or margarine	1 cup granulated sugar
1 cup flour	2 tablespoons flour
1/4 cup powdered sugar	2 tablespoons lemon juice
2 eggs, lightly beaten	Additional powdered sugar

Blend butter or margarine, flour and confectioners' sugar. Press into 9-inch square pan, forming a 1/2 inch, raised edge to hold filling. Bake at 350° 15 minutes. Mix remaining ingredients and pour into baked crust. Bake 25 minutes more. Let cool, cut into bars and sprinkle with powdered sugar. Makes 16.

"Johnny" Boelter Holmes (Mrs. Max L.)

CAPTAIN'S CHOCOLATE BARS

Good for lunch boxes.

2 ounces unsweetened chocolate	1/2 cup flour
1/3 cup shortening	3/4 teaspoon baking powder
2 eggs	1/4 teaspoon salt
1 teaspoon vanilla	1/4 cup milk
1 cup sugar	1/2 cup chopped walnuts

Melt chocolate and shortening; cool. Beat eggs and vanilla well; gradually beat in sugar. Stir together flour, baking powder and salt; add to chocolate mixture alternately with milk. Stir in walnuts. Spread in greased 8-inch square pan. Bake in a 350 degree oven 35 minutes or till done. Makes 1 1/2 dozen.

--Anna May Wright

FUDGE NUT BARS

Worth the calories.

1 6-ounce package semi-sweet chocolate pieces (1 cup)	
1 tablespoon butter or margarine	1 cup packed brown sugar
1/2 cup sweetened condensed milk	1 teaspoon vanilla
1/4 teaspoon salt	1 egg
1 teaspoon vanilla	1 1/4 cups flour
1/2 cup chopped nuts	1/2 teaspoon soda
1/2 cup butter or margarine	1 1/2 cups oats

Combine chocolate pices, 1 tablespoon butter or margarine, condensed milk and salt. Cook and stir over low heat until smooth; stir in vanilla and 1/4 cup of the nuts. Set aside. Cream together 1/2 cup butter or margarine and brown sugar. Beat in vanilla and egg. Stir together flour, soda and oats; add to creamed mixture. Press 2/3 of dough in greased 9-inch square pan. Spread with chocolate mixture. Crumble remaining dough over filling; sprinkle remaining 1/4 cup nuts over all. Bake in 350° oven 25 to 30 minutes. Makes 2 dozen.

Ann Groves (Mrs. Ted L.)

SWEDISH APPLE SQUARES

Very moist -- keep well.

3 tablespoons butter or margarine	1/2 teaspoon cinnamon
1 cup sugar	1/2 teaspoon salt
2 eggs, beaten	1 teaspoon soda
1 cup flour	3 cups diced, peeled apples
1/2 teaspoon nutmeg	1/2 cup chopped nuts
1 teaspoon vanilla	

Cream butter or margarine, sugar and eggs. Stir together dry ingredients and add to creamed mixture. Stir in apples, nuts and vanilla. Turn into greased 8-inch square pan and bake in 350° oven 40 to 45 minutes. Cool and cut into squares. Makes 16.

Carol Jensen (Mrs. Warren)

DATE BARS

Filling

8 ounces dates (1 1/3 cups) finely diced
3/4 cup water
1/2 cup sugar
Juice of half a lemon (1 1/2 tablespoons)

Dough

1 cup granulated sugar	1 teaspoon vanilla
1 cup brown sugar	4 cups flour
1 cup shortening	1 teaspoon soda
3 eggs	

Combine ingredients for filling in small saucepan. Cook and stir till mixture is thick and smooth. Cool.

Cream sugars and shortening well. Beat in eggs and vanilla till mixture is fluffy. Stir flour and soda together; blend into creamed mixture. Press half of dough in ungreased 10 by 15-inch rimmed baking sheet. Cover with filling. Sprinkle remaining dough over top. Bake in a 350° oven 30 minutes. Cut into bars while warm. Makes 3 to 5 dozen. Dorothy Potwin Adams (Mrs. Albert H.)

HELLO DOLLIES

1/2 cup butter or margarine	1/2 cup chopped nuts
1 cup graham cracker crumbs (10 squares)	1 14 oz. can sweetened condensed milk
1 cup chocolate chips	1 teaspoon vanilla
1 cup shredded coconut	

Melt butter or margarine in 9 by 11-inch pan. Add crumbs, chocolate chips, coconut and nuts, in that order, without stirring. Combine sweetened condensed milk and vanilla; pour over top. Bake at 350° 30 to 35 minutes. Gertrude Beiter

CHOCOLATE SYRUP BROWNIES

Stays moist and chewy for days.

1 cup granulated sugar	1 16-ounce can chocolate syrup
1/2 cup butter or margarine	1 cup flour
4 eggs	1/2 cup chopped nuts

Frosting

1 1/3 cups granulated sugar	6 tablespoons butter or margarine
1/3 cup milk	1/2 cup semi-sweet chocolate pieces

Cream sugar and butter or margarine. Add eggs; beat until fluffy. Blend in syrup. Stir in flour and nuts. Turn into greased 9 by 13-inch pan. Bake in 350° oven 30 minutes. Cool and frost.

Frosting: In medium saucepan combine sugar, milk and butter or margarine. Cook and stir till mixture comes to boiling; boil 1 minute. Remove from heat and stir in chocolate pieces till melted. Immediately pour over brownies.

Virginia Denman (Mrs. Jesse Richard)

ALMOND SQUARES

1 egg, well-beaten	1 1/2 teaspoons baking powder
2 tablespoons milk	1/4 teaspoon salt
1/2 teaspoon vanilla	4 tablespoons butter, melted
3/4 cup sugar	1 cup chopped almonds
1 1/4 cups flour	

Combine egg, milk and vanilla; add sugar. Stir together dry ingredients; add to egg mixture. Stir in butter and almonds. Turn into greased 9 inch square pan. Bake in 375° oven 25 minutes. Cool and cut into squares. May be sprinkled with powdered sugar or frosted.

Anna May Wright

PENUCHE BARS

2 cups packed brown sugar	2 teaspoons baking powder
1/2 cup oil	1/2 teaspoon salt
2 eggs	1 cup chopped nuts
2 teaspoons vanilla	1 cup flake coconut
1 1/3 cups flour	

Topping

3/4 cup packed brown sugar	3 tablespoons milk
3 tablespoons butter or margarine	1 teaspoon vanilla
1/4 cup corn syrup	

Combine 2 cups brown sugar and oil. Add eggs one at a time, beating well after each. Add 2 teaspoons vanilla. Combine flour, baking powder and salt; stir into egg mixture. Fold in nuts and coconut. Spread in an oiled 10 by 15-inch rimmed baking sheet pan. In small pan combine remaining topping ingredients; cook and stir till mixture reaches soft ball stage (236°). Add vanilla. Pour over all the dough in pan. Bake in 350° oven 25 to 30 minutes. Cool 30 minutes; cut into bars. Makes 3 dozen.

Martha Craven (Mrs. Lester)

BLOND BROWNIES

2/3 cup butter or margarine	1/2 teaspoon salt
2 1/4 cups packed brown sugar	1 cup chopped pecans (optional)
3 eggs	1 6-ounce package semi-sweet chocolate chips
2 2/3 cups flour	
2 1/2 teaspoons baking powder	

Melt butter in large saucepan. With spoon, blend in brown sugar. Let cool 10 minutes. Beat in eggs, one at a time. Add flour, baking powder and salt; mix. Add nuts and chocolate chips. Spread in oiled rimmed baking sheet (15 by 10 inches). Bake at 350 degrees 25 minutes. Cut into squares when cool. Store tightly covered. Makes 3 or 4 dozen.

--Millie Haynie (Mrs. Kenneth)

APRICOT BARS

1 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups oats
1 cup packed brown sugar
3/4 cup butter or margarine
1 cup (12-ounce jar) apricot preserves

Stir together flour, baking powder and salt; stir in oats and sugar. Cut in butter till crumbly. Pat 2/3 of mixture into 9 by 13-inch pan. Spread with preserves; top with remaining crumbs. Bake in a 350° oven 30 to 35 minutes. Cool and cut into bars.

Katherine Ann Bowen (Mrs. Melvin J., Jr.)

CARROT BARS

Yummy

4 eggs
2 cups sugar
1 1/2 cups oil
2 cups flour
2 teaspoons soda
Raisins and nuts, if desired
1 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon vanilla
2 large jars strained carrots (baby food) or 3 small jars

Frosting:

4 tablespoons butter or margarine
6 tablespoons softened cream cheese
2 cups powdered sugar

Mix eggs, sugar, oil, dry ingredients and vanilla. Blend well. Beat in strained carrots. Add raisins and/or nuts as desired. Bake in 12 by 18-inch rimmed baking sheet at 350 degrees 30 minutes. Combine frosting ingredients. Frost and cut into bars. Makes 6 dozen.

--Ruth A. Burnham (Mrs. Courtland)

SUGAR COOKIES

Best recipe I've tried for sugar cookies.

1/2 cup butter or margarine	1 egg
1/2 cup shortening, less 1 tablespoon	2 1/2 cups flour
1/2 cup granulated sugar	1/2 teaspoon soda
1/2 cup confectioners' sugar	1/2 teaspoon cream of tartar
1 1/2 teaspoons vanilla	

Cream butter or margarine and shortening with sugars. Add vanilla and egg; beat until fluffy. Sift together flour, soda and cream of tartar. Add to sugar mixture and blend well. For each cookie, shape teaspoonful of dough into 1-inch ball; place on ungreased baking sheet and flatten with bottom of glass moistened and dipped into sugar (moisten glass only as needed to make sugar stick). Bake at 350° about 10 minutes. Makes 5 dozen. Ruth Bonewit (Mrs. E.L.)

BUTTER RINGS

1 cup butter or margarine	2 cups flour
1/2 cup brown sugar, packed	2 cups chopped nuts or flaked coconut
2 eggs, separated	Raspberry jam

Cream butter and sugar until light and fluffy. Mix in egg yolks. Add flour. Form into small balls. Place each on fork and dip into beaten egg whites, then into nuts or coconut. Place on cookie sheets and make a depression in center of each, using tip of finger. Bake in 300-degree oven 8 minutes, then remove, press in centers again and return to oven 10 minutes more. Cool slightly. Remove from sheets and fill centers with jam. Makes 5 dozen.

--Carol Jensen (Mrs. Warren)

WHITE TEA COOKIES

Dough keeps well in refrigerator to bake when needed.

1 cup oil	2 eggs
1 teaspoon butter flavor extract	2 teaspoons vanilla
1 cup butter or margarine	4 1/2 cups flour
1 cup sifted powdered sugar	1 teaspoon soda
1 cup granulated sugar	1 teaspoon cream of tartar

Cream oil, butter or margarine and sugars until fluffy. Beat in eggs and vanilla. Stir together flour, soda and cream of tartar; add to creamed mixture and blend well. Chill dough. Roll into balls 1 inch in diameter; place 1 inch apart on ungreased baking sheets. Flatten with bottom of glass dipped in sugar. Bake in 350 degree oven 8 to 10 minutes. Makes 7 dozen.

--Dorothy Adams (Mrs. Albert H.)

CUT-OUT SUGAR COOKIES

These are soft--can be cut and decorated.

1 cup sugar	4 teaspoons baking powder
1 cup butter or margarine	1 teaspoon soda
1 teaspoon flavoring (vanilla or almond extract)	1/2 teaspoon salt
2 eggs	1/2 cup milk
3 1/2 cups flour	

Cream together sugar, butter or margarine and flavoring. Add eggs; beat until fluffy. Stir together flour, baking powder, soda and salt. Add alternately with milk to creamed mixture. Cover and chill at least 1 hour. Roll out on lightly floured surface to not less than 3/8 inch thick. Cut in desired shapes. Place on ungreased baking sheets and bake in a 400 degree oven for 5 to 8 minutes or until lightly browned. Makes 4 to 5 dozen.

--Cornelia Memler (Mrs. Leo B.)

CHOCOLATE CRINKLE COOKIES

2 cups sugar	4 eggs
1/2 cup oil	2 cups flour
4 squares (4 ounce) unsweetened chocolate, melted	2 teaspoons baking powder
2 teaspoons vanilla	1/2 teaspoon salt

Thoroughly mix together sugar, oil, chocolate and vanilla. Beat in eggs. Stir together flour, baking powder and salt. Add to egg mixture. Chill several hours or overnight. Form into 1-inch balls, roll in powdered sugar. Place on greased baking sheet about 2 inches apart. Bake in 350-degree oven 12 to 15 minutes. Cool slightly; remove from pan. Makes 6 dozen.

--Cornelia Memler (Mrs. Leo B.)

MY MOTHER'S OATMEAL COOKIES

Guaranteed to please the men in your family.

1 cup raisins	2 cups flour
1/2 cup water	1/2 teaspoon salt
1 cup shortening	1 teaspoon soda
1 cup sugar	2 cups oats
2 eggs	1/2 cup chopped nuts

Cook raisins in water until soft; set aside raisins, reserving 5 tablespoons of liquid. Cream shortening and sugar, add eggs and beat until light and fluffy. Add dry ingredients to creamed mixture along with raisins and liquid. Add oats and nuts. Blend well. Drop from teaspoon onto ungreased baking sheets. Bake at 350° 12 minutes or until lightly browned. Makes 6 dozen 2-inch cookies. Doris Melone (Mrs. Ralph)

GROUND RAISIN-OATMEAL COOKIES

1 1/2 cups shortening	2 teaspoons soda
1 1/2 cups sugar	1 teaspoon salt
1 teaspoon vanilla	1 1/2 teaspoon cinnamon
3 eggs	1 1/2 cups oats
3 3/4 cups flour	1 teaspoon allspice
1 1/2 cups raisins, ground	

Cream shortening and sugar until fluffy. Add vanilla and eggs; beat well. Stir together flour, soda, salt and spices; add to creamed mixture. Stir in oats and raisins. Roll dough into small balls. Place on ungreased cookie sheets about 2 inches apart. Flatten with bottom of glass dipped in a mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon. Bake in a 375° oven until lightly browned, about 10-12 minutes. Makes 8 dozen. Frances Willis (Mrs. Don, Sr.)

CRISPY OATMEAL COOKIES (EGGLESS)

Made with oil and no eggs, these are good for a low-cholesterol diet.

3/4 cup oil	1/2 teaspoon soda
1/2 cup packed brown sugar	1/4 cup hot water
1/2 cup granulated sugar	3 cups oats, uncooked
1/2 teaspoon salt	1 cup flour
1 teaspoon vanilla	

Blend well oil, sugars and salt; add vanilla. Dissolve soda in hot water and add to mixture. Blend in oats and flour. Drop by teaspoon or tablespoon on greased baking sheets, depending on size cookie desired. With fork dipped in hot water, press cookies as thin as possible. Bake at 350° 10 to 15 minutes or until golden brown. Makes 4 dozen 3-inch cookies. Verna Losee

CORNFLAKE AND NUT MERINGUES

These are excellent for persons on fat-controlled diets.

1 egg white	1/2 teaspoon vanilla
1/2 cup sugar	1/2 cup chopped walnuts
1/4 teaspoon salt	1 cup crushed cornflakes

Beat egg white in large bowl. Beat in sugar gradually. Add salt and vanilla; beat until stiff. Fold in walnuts and cornflakes. Drop by heaping teaspoonfuls onto well-oiled baking sheet. Bake at 300° 20 minutes or until surface is dry but not brown. Remove from pan immediately with spatula. Makes 24. Blanche McArthur (Mrs. David Hendry)

CEREAL COOKIES

Easy and popular with men, women and children.

1/2 cup butter	1 teaspoon cream of tartar
1/2 cup margarine	1 1/2 cups flour
1 cup sugar	1 teaspoon vanilla
1 teaspoon salt	2 cups Special K cereal
1 teaspoon soda	

Cream butter and sugar thoroughly. Add remaining ingredients except cereal and mix thoroughly. Add cereal and stir only until blended. Drop onto ungreased cookie sheet. Bake at 350 degrees 10 to 12 minutes. Makes 4 dozen.

Ruth McKlveen (Mrs. John H. Jr.)

GRANDMA BAEHR'S FILLED COOKIES

This was my grandmother's recipe, now our family favorite made every Christmas. They keep very well.

1 cup shortening	1 teaspoon soda
2 cups packed brown sugar	1 teaspoon baking powder
3 eggs, well-beaten	1 teaspoon salt
4 cups flour	1 teaspoon vanilla

Filling

2 cups diced dates	3 tablespoons flour or cornstarch
1 cup granulated sugar	1 cup coarsely chopped pecans
1 cup water	

Mix shortening, brown sugar and eggs, beating until creamy. Add flour, soda, baking powder and salt. Blend; stir in vanilla. Refrigerate overnight or long enough for dough to roll out easily.

To make filling, mix all ingredients except pecans in top of double boiler. Cook over hot water 15 minutes, stirring frequently. Cool and add pecans.

Roll out dough (half at a time) on floured board, to about 1/8 inch thickness. Use round cutter to cut out cookies. Place a small amount of filling on half of the rounds and cover with remaining rounds. Seal edges by pressing with fork; slash each top to let steam escape. Bake at 375° 12 minutes until golden. Makes 5 dozen.

Marguerite Stouffer (Mrs. G.A.)



POTATO CHIP COOKIES

1 1/2 cups butter or margarine	3 cups flour
1 cup sugar	2 cups crushed potato chips (3-4 ounces uncrushed)
2 teaspoons vanilla	
2 cups pecans, chopped	

Cream butter, sugar and vanilla together until light and fluffy. Stir in flour. Add potato chips and pecans. Roll in 1-inch balls. Place on ungreased baking sheets and flatten with palm of hand or bottom of glass. Bake in a 325 degree oven for 18 to 20 minutes or till edges start to brown. Remove to cool on racks. While warm, sift powdered sugar over tops. Makes 4 dozen.

--Aretta Pierce (Mrs. Frank)

APRICOT-COCONUT SQUARES

1 cup flour	Apricot preserves (8-10 tablespoons)
1 teaspoon baking powder	1 cup sugar
1/2 cup butter or margarine	1 teaspoon vanilla
2 eggs	4 tablespoons butter or margarine, melted
1 tablespoon milk	
2 cups flaked coconut	

Sift flour and baking powder into bowl. Work in 1/2 cup butter or margarine to give consistency of coarse crumbs. Add 1 egg beaten with milk. Mix well and spread in greased 9-inch square pan. Spread with apricot preserves, using about 8 to 10 tablespoons. For top layer, beat 1 egg; beat in sugar, vanilla and melted butter. Stir in coconut and spread over apricot preserves. Bake at 350° 25 to 30 minutes or until lightly browned. Cool and cut into squares. Makes 25. Carol Snyder

KIFLA

1 cup butter or margarine
1 8-ounce package cream cheese, softened
2 cups flour

Filling:

1 8-ounce package pitted dates, chopped (1 cup)
1/2 cup water
1/2 cup sugar
1 tablespoon butter or margarine
1/4 cup chopped walnuts

Beat together butter and cream cheese. Blend in flour. Chill dough several hours or overnight. Combine all filling ingredients except nuts in saucepan. Cook and stir until mixture is thickened; add nuts. Cool. Divide dough in half. On lightly sugared (powdered) surface, roll each portion into rectangle about 12 1/2 by 10 inches. Cut into 2 1/2-inch squares. Spread each cookie with a scant teaspoon of the date mixture. Bring all four edges to the center; press to seal. Bake on ungreased baking sheets in 375-degree oven 10 to 12 minutes. Makes 40 cookies.

--Fern Wallace (Mrs. Richard E.)

GLORIA ROVNER'S PECAN SQUARES

16 graham cracker squares (8 rectangles)	1/2 cup margarine
1/2 cup butter	1 cup packed brown sugar
	1 cup chopped pecans

Place whole crackers in single layer in bottom of oiled 9 by 13-inch pan. In saucepan, melt butter and margarine; add brown sugar and boil 2 minutes. Add pecans and pour mixture over crackers. Bake in 350-degree oven 12 minutes. While still warm, cut into 2-inch squares.

--Charline Wohlrabe
(Mrs. Thomas)

POTATO CHIP COOKIES

1 cup shortening	1 teaspoon vanilla
1 cup white sugar	2 1/2 cups flour
1 cup brown sugar	1 teaspoon soda
1 teaspoon salt	2 cups crushed potato chips
2 eggs	(1 5-ounce package)

Cream shortening, sugars and salt. Add eggs and vanilla; mix well. Add flour and soda; mix. Add crushed potato chips (may be crushed in plastic bag with rolling pin). Mix again. Use electric mixer.

Drop by teaspoon onto ungreased cookie sheet. Leave room for cookies to spread. Remove immediately from cookie sheet when done. Bake at 375-degrees 8-10 minutes. Makes 7 dozen.

--Roger and Lois Kriebs

PINEAPPLE NUT COOKIES

1 cup shortening	4 cups flour
1 cup granulated sugar	1 teaspoon soda
1 cup packed brown sugar	Dash salt
2 eggs	1 8 1/4-ounce can crushed
1/2 teaspoon vanilla	pineapple
	1 cup chopped nuts

Cream shortening and sugars until fluffy. Add eggs and vanilla; beat well. Mix thoroughly flour, soda and salt. Add undrained pineapple and dry ingredients alternately, beating until well blended. Add nuts. Drop from teaspoon onto oiled cookie sheets and bake at 375 degrees 10 to 12 minutes or until lightly browned. Makes 7 dozen.

-- Norma Ahlers (Mrs. J. Paul)

CINNAMON TEA COOKIES

1 cup butter or margarine
1 cup sugar
1 egg, separated
2 cups flour
2 1/2 teaspoons cinnamon

Cream butter or margarine and sugar until fluffy. Beat in egg yolk. Add flour and cinnamon; mix well. Shape into walnut-size balls, place on ungreased baking sheets and flatten each ball with heel of the hand. Brush tops with unbeaten egg white and sprinkle with plain or colored sugar. Bake at 350° 12 minutes. Makes 4 dozen. Dorothy H. Sherer (Mrs. Robert E. Sr.)

GINGER COOKIES

Can be made either thin & crisp or chewy.

1 cup packed brown sugar	2 teaspoons soda
3/4 cup butter or margarine	1/4 teaspoon salt
1/4 cup dark molasses	1/2 teaspoon cinnamon
1 egg	1/2 teaspoon ginger
2 1/4 cups flour	1/8 teaspoon cloves

Cream sugar and butter or margarine till fluffy. Beat in molasses and egg. Stir together remaining ingredients; stir into molasses mixture. Cover and chill one hour. For crispy cookies: Drop by teaspoon onto ungreased baking sheets; flatten with glass dipped in granulated sugar. Bake in 350° oven 8 to 10 minutes. For chewier cookies: Shape dough into small balls. Place on baking sheets. Sprinkle each cookie with 2 or 3 drops water. Bake in 350° oven 12 to 15 minutes. Makes 5 dozen. Billie Gustafson (Mrs. Roy H.)

DIVINE DIVINITY

1 cup sugar
1/2 cup water
3 egg whites, stiffly beaten
3 cups sugar
1 cup light corn syrup

3/4 cup water
1/4 teaspoon salt
1 teaspoon vanilla
3/4 cup chopped nutmeats

In 1 1/2-quart saucepan combine 1 cup sugar and 1/2 cup water. Cook and stir until sugar dissolves and mixture comes to boiling. Cook to light crack stage (265 degrees F.) without stirring. Pour hot syrup slowly over stiffly beaten egg whites, beating constantly at high speed. Wash candy thermometer.

In 3-quart heavy saucepan combine 3 cups sugar, 1 cup corn syrup, 3/4 cups water and salt. Cook and stir until sugar dissolves and mixture comes to boiling. Cook to hard ball stage (250 degrees F.) without stirring.

Pour hot syrup slowly over egg white mixture, beating constantly at high speed. When mixture becomes so thick that electric beater slows down, continue beating by hand until mixture loses its gloss. Add vanilla and nuts. Drop divinity from teaspoon, pushing it off with second spoon, onto baking sheet covered with foil or wax paper.

Doris Melone (Mrs. Ralph)



BOURBON OR RUM BALLS

These sophisticated sweets are a cross between candy and cookies.

3 cups finely rolled vanilla wafer crumbs	1 1/2 cups finely chopped nutmeats
1 cup powdered sugar	3 tablespoons corn syrup
1 1/2 tablespoons cocoa	1/2 cup bourbon or rum
	Powdered or granulated sugar

Mix together all ingredients. Shape into 1-inch balls and roll in powdered or granulated sugar. Serve, or store in tight container. (Note: Any crisp cookies you have on hand may be used as part of the crumbs.) Makes about 40.

MILLION DOLLAR FUDGE

'Tis said Mamie served this date-bait when Dwight Eisenhower was courting the pretty Denver girl visiting in San Antonio, Texas, and he named it "million dollar fudge."

4 1/2 cups sugar
Pinch salt
2 tablespoons butter
1 13-ounce can evaporated milk
1 12-ounce package semi-sweet chocolate chips
12 ounces German sweet chocolate
1 7-ounce jar marshmallow cream
2 cups chopped nuts

Mix sugar, salt, butter and milk in saucepan; boil 6 minutes. Pour boiling syrup over remaining ingredients in bowl; beat until chocolate is melted. Pour in buttered 6 by 12-inch pan. Let stand several hours before cutting. Store in covered container.

CARAMEL APPLES

8 medium-sized apples
1 cup sugar
1 cup coffee cream

1 cup table sorghum
1/3 cup butter
1 teaspoon vanilla

Stick wooden skewers into stem end of apples. Combine sugar, cream, sorghum and butter. Cook over medium heat, stirring a bit to prevent scorching. Cook to medium hard ball, 246 degrees. Remove from heat and add vanilla. Dip apples into syrup and place upright on well greased cookie sheet.

Or if you like, pour into 8-inch square pan. Cut in cubes and wrap in waxed paper.

CHOCOLATE BUTTER FUDGE

Keeps very well.

3 cups sugar
1 envelope unflavored gelatin
1 cup milk
1/2 cup light corn syrup
1 cup butter or margarine

3 ounces unsweetened chocolate,
cut-up
2 teaspoons vanilla
1 cup chopped nuts

In 3-quart saucepan combine sugar and gelatin. Stir in milk and corn syrup. Add butter and chocolate. Cook over medium heat, stirring frequently, till mixture reaches 238 degrees, or till soft ball stage. Remove from heat; let cool to 120 degrees (or till pan is just warm). Add vanilla. Beat until mixture thickens and loses its gloss. Stir in nuts and pour into buttered 9-inch pan. Cut in squares when cool.

--Anna May Wright

CHOCOLATE PEANUT BUTTER BALLS

1-pound box powdered sugar	1 cup flaked coconut
1 cup butter or margarine	1 cup chopped nuts
1 cup peanut butter, creamy or chunky	1 cup graham cracker crumbs
	1 12-ounce package chocolate chips

Cream powdered sugar and butter or margarine. Add peanut butter, coconut, nuts and graham cracker crumbs. Mix well. (If sticky-soft, place in refrigerator 30 minutes.) Roll into walnut sized balls and place on baking sheet or trays and freeze.

Melt chocolate chips in top of double boiler. Dip frozen balls into chocolate (still over hot water). Place on baking sheet covered with wax paper; refrigerate about 1 hour or until firm. Remove from sheet and place in container, cover tightly and store in refrigerator. Makes 24.

--Glennie Mastin (Mrs. Victor)

CANDIED PECAN MEATS

1/4 cup light corn syrup	1 teaspoon vanilla
1/2 cup water	1/4 teaspoon salt
1 1/2 cups sugar	3 cups pecan meats (room temperature)

In 2-quart saucepan, cook corn syrup, water and sugar to 236 to 238 degrees F. Remove from heat; add salt and vanilla. Add nut meats and stir until thick and creamy, several minutes. Turn out on lightly greased baking sheet. Separate pieces with fork. Makes about 1 quart.

Malinda Wiesner (Mrs. Douglas)

CRANBERRY-APPLE POPSICLES

2 cups cranberry juice cocktail
1 cup applesauce
1 cup cherry juice drink
2 tablespoons lime juice
1/4 cup sugar
1/4 teaspoon cinnamon

15 3-ounce waxed paper cups
15 wooden sticks

In large mixing bowl combine juices, applesauce, sugar and cinnamon. Place in freezer until partially frozen, and stir to blend. Pour mixture into 15 3-ounce waxed paper cups, using 1/3 cup mixture for each. Insert wooden stick in center of each. Freeze until firm. Peel off paper to serve. Makes 15.

--Norma Ahlers (Mrs. J. Paul)

CHRISTMAS JELLIES

1 cup canned applesauce
1 tablespoon red cinnamon candies
1 3-ounce package strawberry gelatin
1 cup sugar
3/4 cup coarsely chopped walnuts
Additional sugar

In saucepan, stir applesauce and cinnamon candies over low heat until boiling. Stir in gelatin. Add sugar. Bring to boil, stirring; boil 2 minutes. Add walnuts and mix well. Pour into buttered 9 by 5-inch pan; chill overnight. When firm, cut into squares and roll in sugar. After 24 hours, roll in sugar again.

For green jellies: Heat applesauce to boiling. Omit candies and strawberry gelatin. Stir in lime gelatin and sugar. Proceed as above. Makes 3 dozen.

--Doris Melone (Mrs. Ralph)

THREE-LAYER NO-BAKE CONFECTIONS

These will keep for weeks in the refrigerator

First Layer:

1/2 cup butter or margarine	2 cups graham cracker crumbs
1/4 cup sugar	1 cup flaked coconut
1/4 cup cocoa	1/2 cup chopped nuts (optional)
1 egg, lightly beaten	1 teaspoon vanilla

Second Layer:

1/2 cup butter or margarine
2 tablespoons milk
2 tablespoons instant pudding
mix (vanilla or lemon)
2 cups powdered sugar

Third Layer:

3/4 cup chocolate chips
1 tablespoon butter
1 tablespoon peanut butter

For first layer: Place butter or margarine, sugar, cocoa and vanilla in top of double boiler and cook until blended. Add egg and cook 5 minutes, stirring constantly. Remove from heat and add crumbs, coconut and nuts. Mix thoroughly and press into 9-inch square or 7 by 11-inch pan. Place in refrigerator.

To prepare second layer, cream butter or margarine with electric mixer until light and fluffy. Mix milk and pudding mix and add to butter; mix well. Add sugar gradually, beating until smooth. Spread over cooled first layer. Refrigerate until firm.

Make third layer by melting chocolate chips and butter in top of double boiler, then adding peanut butter. Spread over firm second layer. Mark for cutting. Cover pan with foil and refrigerate. Cut as needed. Store in refrigerator.

--Glennie Mastin (Mrs. Victor)
--Violet Ryan (Mrs. Keith)

NO-BAKE OATMEAL CONFECTIONS

Our Son's favorite!

2 cups sugar	3 cups quick-cooking oatmeal
1/2 cup butter or margarine	1 cup shredded coconut
1/2 cup milk	6 tablespoons cocoa
1 teaspoon vanilla	1/2 cup chopped nuts

Mix sugar, butter or margarine, and milk in heavy pan. Bring to boil over medium heat, stirring frequently. Boil 1 minute only. Remove from heat at once and add vanilla. Pour hot mixture over remaining ingredients which have been mixed together in large bowl. While warm, drop mixture by teaspoonfuls onto ungreased cooky sheets. Chill. Makes 3 dozen. Mary Royal (Mrs. Frederick A.)

OVEN CARAMEL CORN

Delicious

8 quarts popped corn	1 teaspoon salt
1 cup margarine	1 teaspoon vanilla
2 cups packed brown sugar	1/2 teaspoon soda
1/2 cup light corn syrup	2 1/2 cups whole nuts (optional)

Place corn in roaster pan. Place margarine, sugar, corn syrup and salt in saucepan; boil 5 minutes. Stir in vanilla and soda; pour over corn. Bake in 250-degree oven 1 hour, stirring every 15 minutes. Recipe can be divided in half.

--Roger and Lois Kriebs



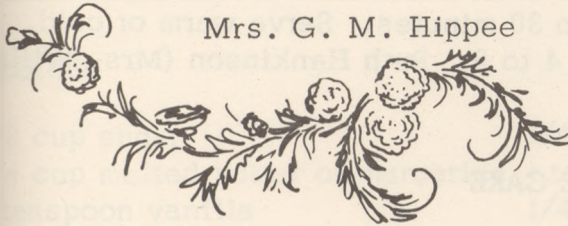
Desserts

Sugar



RHYME PUDDING

One quart of milk, one pint of flour.
Salt, four eggs, and bake one hour.
Serve with sauce.



Mrs. G. M. Hippee

--1876 Cook Book

FRESH APPLE CAKE

3 or 4 tart apples, peeled	2 teaspoons soda
2 eggs	1/2 teaspoon cloves
1 cup oil	1 teaspoon cinnamon
2 cups sugar	1/2 cup chopped nuts (optional)
2 1/2 cups flour	

Cut up enough apples (not too finely) to make 3 or 4 cups. Beat eggs; mix in oil and pour over apples. Let stand. Mix together sugar, flour, soda and spices in large bowl. Pour apple mixture over dry ingredients and stir thoroughly. Pour into greased and floured 9 by 13-inch pan and bake at 350 degrees about 1 hour or until done. Cut into squares and serve warm or cold, with whipped cream, if desired. (Note: If apples are not tart, cut sugar to about 1 1/2 cups).

--Jean Nelson (Mrs. David J.)

APPLE PIE CAKE

Very quick and easy.

1 egg	1/4 teaspoon salt
2/3 cup granulated or brown sugar	1 teaspoon vanilla
1/3 cup flour	1 cup finely chopped tart apples
1 teaspoon baking powder	

Combine all ingredients and stir until moistened. Press into a 9-inch pie plate and bake at 350° 25 to 30 minutes. Serve warm or cold, topped with ice cream. Serves 4 to 6. Ruth Hankinson (Mrs. William K.

BANANA-DATE CAKE

Very moist cake.

2/3 cup shortening	1 teaspoon soda
1 1/2 cups sugar	1 teaspoon ground cloves
2 eggs	2 teaspoons nutmeg
1 teaspoon vanilla	1 teaspoon cinnamon
1 cup mashed bananas	1 12-ounce can beer
2 3/4 cups flour	1 1/2 cups chopped dates
1 teaspoon salt	1/2 cup chopped nuts

Frosting

2 cups powdered sugar	1 teaspoon vanilla
1/2 cups butter or margarine	1/2 cup chopped nuts
3 ounce package cream cheese, softened	

Cream shortening, sugar and eggs. Add vanilla and bananas. Sift together flour, salt, soda and spices. Add to creamed mixture alternately with beer. Fold in dates and nuts. Pour into greased 9 by 13-inch pan and bake at 350° 50 minutes. Cool. Spread with frosting. Hillys Ross

CARROT CAKE

Very moist -- freezes very well.

2 cups flour
1 teaspoon salt
2 teaspoons soda
2 teaspoons cinnamon
3/4 cup oil
2 cups sugar

3 eggs
1 cup crushed pineapple, drained
2 cups grated carrots
1 cup chopped nuts
1 1/2 cups flaked coconut
2 teaspoons vanilla

Topping:

1/2 cup sugar
1/4 cup melted butter or margarine
1 teaspoon vanilla
1/4 cup buttermilk
1 tablespoon light corn syrup
1/4 teaspoon soda

Mix thoroughly flour, salt, soda and cinnamon. Combine oil, sugar and eggs, mixing well. Add dry ingredients to oil mixture. Fold in pineapple, carrots, nuts, coconut and vanilla. Pour into greased 9 by 13-inch pan and bake in 325-degree oven 1 hour.

Combine topping ingredients. Let baked cake cool 5 minutes, then poke holes all over surface with fork or wooden pick. Pour topping over cake.

--Fern Wallace (Mrs. Richard E.)



LITTLE DATE MACAROON CAKES

3 egg whites	1 cup chopped dates
1 cup sugar	1/2 cup chopped nuts
14 soda crackers, rolled into fine crumbs	
1/2 teaspoon baking powder	1/2 teaspoon almond flavoring

Beat egg whites until they hold soft peaks; beat in sugar. Add remaining ingredients. Fill well-greased large muffin tins 2/3 full and bake in 300° oven 20 minutes. Serve topped with whipped cream and garnish with maraschino cherries. Makes 12 large cupcakes or 16 small ones. Madeleine Harnagel (Mrs. W.W.)

OATMEAL SPICE CAKE

1 cup oats	1 1/3 cups flour
1 1/3 cups boiling water	1 teaspoon cinnamon
1/2 cup butter or margarine	1 teaspoon soda
1 cup granulated sugar	1 teaspoon baking powder
1 cup brown sugar	1/2 teaspoon salt
2 eggs	

Topping

1/2 cup brown sugar	1/2 cup pecans, chopped
1/4 cup evaporated milk	1/2 cup flaked coconut
1/2 cup butter or margarine, melted	

Cover oats with boiling water; let stand 20 minutes. Cream butter or margarine with sugars and eggs. Add oats mixture and blend well. Mix dry ingredients together and add to batter. Beat well and pour into greased and floured 9 by 13-inch pan. Bake at 350° 30 minutes.

Combine topping ingredients and spread on hot cake. Place under broiler until topping is bubbly. Jean Cate (Mrs. Frank T.)

PRUNE CAKE

1 12-ounce package pitted prunes
1/2 cup butter or margarine
1 cup sugar
1 egg
2 cups flour
1 teaspoon baking powder
1 teaspoon soda
1 1/2 teaspoons cinnamon
1/4 teaspoon salt

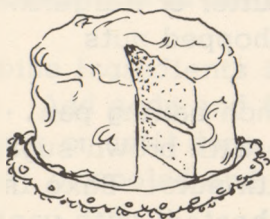
1/4 teaspoon cloves
1/2 cup prune liquid
Topping:
1 cup sugar
2 tablespoons flour
3/4 cup prune liquid
2 tablespoons butter

Cover prunes with water 1 inch above them; cover and simmer till very soft, about 20 minutes. Drain, reserving cooking liquid. Chop prunes.

Cream butter, sugar and egg till fluffy. Stir together dry ingredients. Add to creamed mixture alternately with 1/2 cup of the prune liquid. Fold in 1 cup of chopped prunes. Turn into greased 9 by 13-inch pan. Bake in 350° oven 30 to 35 minutes. Cool in pan.

For topping: In saucepan combine sugar and flour; blend in 3/4 cup prune liquid and remaining 1 cup prunes. Cook, stirring constantly until mixture thickens and boils. Stir in butter. Cool. Spread over cake. Serves 12 to 16.

--June Fulton



SPONGE CAKE (LOW CALORIE)

A different textured cake to treat dieters.

6 eggs, separated	1 teaspoon salt
1/2 teaspoon cream of tartar	1 cup sugar-like substitute
1/4 cup sugar	1 teaspoon lemon extract
1 1/3 cups flour	2/3 cup unsweetened orange juice

Place egg whites in large mixer bowl, add cream of tartar and beat at high speed until foamy. Gradually add sugar, continuing to beat until stiff peaks form. In small mixer bowl, beat egg yolks at high speed until thickened and lemon colored, about 5 minutes. Add remaining ingredients. Blend at low speed until moistened; beat 2 minutes at medium speed, scraping bowl occasionally. Pour over egg whites.

By hand, fold carefully just until well blended. Pour into ungreased 9 or 10-inch tube pan. Bake at 325 degrees 55 to 60 minutes until wooden pick inserted in center comes out clean. Invert and cool completely; remove cake from pan. Store in refrigerator.

--Jane Wessling (Mrs. Dan R. Jr.)

DIANE'S BUTTER BRICKLE CAKE DESSERT

So easy to make and so good to eat.

1 29-ounce can sliced peaches, (3 1/2 cups) undrained	1 cup packed brown sugar
1 box butter brickle cake mix	1/2 cup butter or margarine
	1/4 cup chopped nuts

Place peaches and liquid in greased 9 by 13-inch baking pan. Sprinkle cake mix over peaches, then sprinkle with brown sugar. Dot with cut-up butter or margarine and top with nuts. Bake in 350° oven 40 minutes. Serve warm (may be reheated) with vanilla ice cream or other topping. Serves 15. Marie Shay (Mrs. Robert E.)

SUNSHINE CAKE

Perfect birthday or special occasion cake.

7 eggs, separated	1 teaspoon lemon flavoring
1 1/2 cups sugar	1 teaspoon vanilla
Pinch of salt	1 cup cake flour, sifted
1 teaspoon cream of tartar	

Beat egg yolks until thick and lemon colored. Add 1/2 cup sugar and lemon flavoring. Add salt to egg whites; add cream of tartar and beat until they do not slip in the bowl. Fold in 1 cup sugar. Fold in yolk mixture and vanilla. Fold in sifted cake flour. Pour into 10-inch tube pan (not greased). Cut through dough 7 times with table knife or spatula to remove air bubbles. Bake at 325 degrees 55 minutes. Invert pan and cool 1 hour. Frost with favorite icing; or slice in half and fill with lemon filling and frost with whipped cream.

--Eleanor Neu (Mrs. Kenneth F.)

GRANDMA'S BOILED SPICE CAKE

2 cups granulated or brown sugar	1 teaspoon cloves
2 cups water	2 teaspoons cinnamon
2 cups raisins (or 1 cup raisins and 1 cup chopped dates)	1 teaspoon salt
3/4 cup butter or margarine	2 teaspoons soda
	3 cups flour

Combine ingredients in pan and bring to boil; simmer 5 minutes. Cool. Add soda and flour. Bake in 350 degree oven 25 to 30 minutes or until done. May be served warm with orange or lemon sauce, or cooled and frosted as desired.

--Edna Trickey (Mrs. Merle)

LITTLE UPSIDE-DOWN CAKE

2 tablespoons butter or margarine	1/2 cup drained crushed pineapple
1/3 cup packed brown sugar	(or other canned fruit)
1/3 cup chopped walnuts	1/3 amount of liquid called for on
1/2 package yellow cake mix	cake mix package

Set oven at 350^o. Melt butter in 7 by 4-inch loaf pan placed in oven as it heats. Sprinkle brown sugar over bottom. Arrange nuts and fruit over sugar. To 1/2 package cake mix add liquid; beat until smooth. Spread batter over fruit in pan and bake at 350^o 40 to 45 minutes or until done. Let stand 5 minutes, then turn out onto warm plate. (Note: To divide cake mix, empty contents of package into glass quart measuring container. Stir with fork until fluffy, and measure half into bowl. Put remainder back into package and cover tightly. Serves 3 or 4. Marge Ramsey (Mrs. Tom)

ICE BOX FRUIT CAKE

3/4 cup milk	4 cups chopped nuts
1 pound marshmallows	1 pint mixed candied fruit
1 pound graham crackers, finely crushed	(optional)
1 15-ounce or 1-pound box raisins	1 to 2 cups chopped dates
	(optional)
	Nut halves and candied cherries

Scald milk, add marshmallows and cook over low heat, stirring until smooth. Mix cracker crumbs, raisins, nuts and other fruit. Pour marshmallow mixture over crumb mixture and blend. Line 9 by 13-inch pan with wax paper and press mixture evenly into pan.

Decorate top with nut halves and cherries. Chill. May be used when firm or wrapped snugly and stored in cool place several weeks or a month, sprinkled once or twice with fruit juice.

--Norma Ahlers (Mrs. J. Paul)

WHITE FRUIT CAKE

Published in Des Moines Register in 1937.

1 cup butter	8 ounces (1 1/2 cups) golden raisins
1 1/4 cups sugar	8 ounces (1 cup) diced citron
5 eggs	4 ounces (2/3 cup) candied cherries, chopped
1 teaspoon shredded lemon peel	6 ounces red and green candied pineapple, diced (1 cup)
3 tablespoons lemon juice	4 ounces (3/4 cup) slivered blanched almonds
2 1/2 cups flour	
1/2 teaspoon baking powder	
1/2 teaspoon salt	

Grease and line an 8 1/2 by 4 1/2 by 2-inch loaf pan with brown paper. Cream butter and sugar well. Add eggs one at a time beating until light and fluffy. Beat in lemon peel and juice. Stir together flour, baking powder and salt; add to creamed mixture. Combine fruits and almonds; fold into cake mixture. Turn into prepared pan. Bake in a 275 degree oven 1 3/4 hours or till lightly browned. Cool in pan. Turn out and wrap in foil to store.

--Helen Archibald (Mrs. John C.)

SCOTCH SHORTBREAD

Recipe from Shetland Islands, Scotland

1 cup butter	1/2 cup cornstarch
3/4 cup sifted powdered sugar	2 cups flour

Cream butter and sugar together. Beat in cornstarch. Gradually add flour, kneading in the last of it. Roll out 1/4 inch thick. Cut into strips 2 by 1 inch; prick with fork. (Or, roll into walnut size balls; make indentation with thumb and fill with colored sugars.) Place on ungreased baking sheets. Bake in a 325-degree oven 30 minutes or until barely browned. Makes 3 dozen.

--Jean Battrick (Mrs. Delmar)

COFFEE ANGEL FOOD CAKE

1 package angel food cake mix
1 tablespoon instant coffee powder
1 teaspoon vanilla

Frosting

1 cup cream, whipped
2 teaspoons instant coffee powder
2 to 3 tablespoons sugar
3/4 teaspoons vanilla
Toasted slivered almonds

To flour or water of cake mix add instant coffee powder. Prepare as directed on package, adding vanilla last.

For frosting, add instant coffee powder to whipped cream. Stir in sugar and vanilla. Spread on cooled cake and sprinkle with almonds. Store in refrigerator. Billie Gustafson (Mrs. Roy H.)

SNOW BALLS

1 cup sugar
1/2 cup butter
2 egg yolks
1 8 1/2 ounce can crushed pineapple,
drained
1/2 cup chopped nuts
2 egg whites, stiffly beaten
48 vanilla wafers
1 cup whipping cream
2 tablespoons powdered sugar
1/4 teaspoon vanilla
1 3 ounce can flaked coconut

Cream sugar and butter until fluffy. Beat in egg yolks. Stir in pineapple and nuts. Fold in egg whites. To make snow balls, spread each wafer with pineapple mixture; arrange in stacks of 3 in a large pan. Cover and chill over night. Combine cream, powdered sugar and vanilla; whip just to soft peaks. Frost top and sides of each cookie stack; sprinkle with coconut. Let stand 2 hours. Makes 16.

--Cora Wessling (Mrs. Daniel)

"SUPER" CHOCOLATE CAKE

Freezes very well.

2 1/4 cups plus 2 tablespoons sifted cake flour
1 3/4 cups plus 2 tablespoons sugar
1 teaspoon soda
1/4 teaspoon baking powder
1 teaspoon salt
2/3 cup shortening
1 1/4 cups buttermilk
3 ounces unsweetened chocolate, melted
3 eggs
1 teaspoon vanilla

Sift dry ingredients into large mixing bowl. Add shortening and 1 cup buttermilk. Beat 2 minutes at medium speed. Add melted chocolate, eggs, vanilla and remaining 1/4 cup buttermilk; beat 2 more minutes. Pour into two greased and floured 9-inch layer pans (or 9 by 13-inch pan). Bake at 350 degrees 30 minutes for layer pans (40 to 45 minutes for large pan). Remove from pans and cool on racks. Frost with favorite chocolate frosting.

--Alice Clark (Mrs. Otto J.)

COCOA SPONGE CAKE

1/2 cup cocoa	3/4 cup flour
1 cup sugar	1 teaspoon baking powder
1/2 cup water	1/4 teaspoon salt
3 eggs, separated	

Make a smooth paste of cocoa, sugar and water. Add beaten egg yolks and flour sifted with baking powder and salt. Beat egg whites until stiff and dry; fold into batter. Turn into 6-cup tube pan and bake at 350° 45 minutes. Elizabeth Burrows

CHERRY FUDGE CAKE

2 cups sugar	2 teaspoons soda
3/4 cup butter	1 10-ounce jar maraschino cherries
2 eggs	2 1/2 ounces unsweetened chocolate,
1/4 teaspoon salt	melted and cooled
Sour milk or buttermilk	
3 cups sifted cake flour	

Frosting

2 cups sifted powdered sugar	2 egg yolks
4 tablespoons butter or margarine	2 tablespoons milk
1 1/2 ounces unsweetened chocolate, melted	1 teaspoon vanilla

Cream sugar and butter well. Add eggs and beat until fluffy. Beat in chocolate. Drain cherries, reserving syrup; set cherries aside for frosting. Add sour milk to syrup to make 2 cups liquid. Sift together flour, soda and salt. Add to creamed mixture alternately with cherry syrup mixture. Pour into a lightly greased and floured 9 by 13-inch pan or two 9-inch layer pans. Bake in 350^o oven 45 minutes for large cake or 30-35 minutes for layers.

For frosting: Blend powdered sugar and butter or margarine. Beat in egg yolks, milk, and vanilla. Add chocolate. Stir in chopped cherries. Frost cake. For layer cake, double frosting recipe. Margaret Milligan (Mrs. David O.)





WALDORF RED CAKE

- | | |
|-----------------------------------|------------------------------|
| 1 1/2 cups granulated sugar | 2 1/4 cups sifted cake flour |
| 1/2 cup shortening | 2 tablespoons cocoa |
| 2 eggs | 1 teaspoon soda |
| 2 1 oz. bottles red food coloring | 1 teaspoon salt |
| 1 teaspoon vanilla | 1 cup buttermilk |
| 1 teaspoon vinegar | |

Frosting

- | | |
|-------------------------|------------------------|
| 1 cup milk | 1 cup granulated sugar |
| 3 tablespoons flour | 1 teaspoon vanilla |
| 1 cup butter (softened) | |

Cream shortening and sugar until fluffy. Beat in eggs. Add food coloring, vanilla and vinegar. Combine flour, cocoa, soda and salt. Add to creamed mixture alternately with buttermilk. Spread evenly in two greased and floured 9-inch layer pans. Bake in a 350° oven 25 to 30 minutes. Cool 5 minutes, turn out and cool completely. Split layers if desired.

Frosting: In small saucepan gradually stir milk into flour. Cook and stir until mixture thickens and boils. Cool to room temperature. Cream butter, sugar and vanilla until light and fluffy. Beat in cooled milk mixture a spoonful at a time. Spread between layers and on top of cake. Margaret Morrison (Mrs. Edward L.) and Shirley Connor (Mrs. Robert G.)

CHOCOLATE SHEET CAKE

Quick and easy.

2 cups flour
2 cups sugar
1/2 cup butter or margarine
1/2 cup shortening
1 cup water

4 tablespoons cocoa
1/2 cup buttermilk
1 teaspoon soda
2 eggs
1 teaspoon vanilla

Frosting:

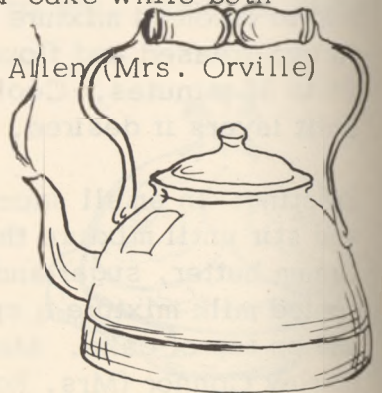
1/2 cup butter or margarine
4 tablespoons cocoa
1/3 cup milk

1-pound powdered sugar
1/2 teaspoon vanilla
1/2 cup chopped nuts
(optional)

Combine flour and sugar. In pan combine butter or margarine, shortening, water and cocoa; bring to rapid boil. Pour over dry mixture and blend. Add buttermilk, soda, eggs and vanilla; mix thoroughly. Pour into greased 11 by 17-inch broiler pan or 12 by 18-inch jelly roll pan. Bake at 400 degrees 20 minutes.

Prepare frosting before cake is done. Bring butter or margarine, cocoa and milk to boil. Add powdered sugar and vanilla; beat on high speed of mixer. Stir in nuts. Pour over cake while both frosting and cake are hot.

--Nancy Allen (Mrs. Orville)



WACKY CAKE (EGGLESS)

Low in cholesterol.

1 1/2 cups flour	1 cup water
1 cup sugar	6 tablespoons oil
3 tablespoons cocoa	1 tablespoon vanilla
1 teaspoon soda	1 tablespoon vinegar
1/2 teaspoon salt	

Stir together dry ingredients. Combine liquid ingredients and add to flour mixture, mixing well. Pour into oiled and floured 8-inch square pan and bake at 350° 30 minutes. Serve with ice cream or topping, or frost as desired. Verna Losee

SALAD DRESSING CAKE

Over the years this has been the favorite birthday cake of my husband and four sons. Salad dressing takes the place of eggs and shortening.

2 cups flour	1 teaspoon vanilla
1 cup sugar	1 cup Miracle Whip salad dressing
2 teaspoons soda	1 cup water
4 tablespoons cocoa	

Mix dry ingredients thoroughly. Add remaining ingredients and beat well. Pour into oiled 8 by 12-inch pan and bake at 350° 30 minutes or until done.

--Maxine Burns (Mrs. C. Maurice)

LEMON CHIFFON PIE

1 envelope unflavored gelatin	1/4 cup cold water
4 eggs, separated	1 teaspoon grated lemon peel
1/2 cup sugar	9-inch baked pie shell
1/2 cup lemon juice	1 cup whipping cream
1/2 teaspoon salt	

Combine egg yolks, 1/2 cup of the sugar, lemon juice and salt; cook in top of double boiler over hot water until thick, beating constantly with rotary beater. Add gelatin to cold water and stir to dissolve. Add to lemon mixture along with lemon peel. Cool until partially set. Beat egg whites, gradually adding remaining 1/2 cup sugar, until stiff peaks form. Fold into cooled filling. Whip 1/2 cup of cream and fold into filling. Chill several hours and serve with topping of remaining cream, whipped.

--Margaret Morrison (Mrs. E.L.)

STRAWBERRY ICE BOX PIE

1 3-ounce package strawberry gelatin
1 cup boiling water
1 cup fruit juice (orange juice or crushed strawberries plus water)
1 cup fresh or frozen whole strawberries
1 tablespoon sugar
1 cup cream, whipped
1 9-inch baked pie shell

Prepare gelatin as directed on package, using boiling water and fruit juice. Stir in sugar. Chill until mixture begins to thicken. Whip with rotary beater until fluffy. Fold in strawberries and whipped cream. Pile in baked pie shell. Refrigerate 3 or 4 hours.

--Laura Timm (Loel C.)

CHOCOLATE ANGEL NUT PIE

Can be made a day ahead, keeps well refrigerated.

1/2 cup sugar	3/4 cup semi-sweet chocolate chips
1/8 teaspoon cream of tartar	3 tablespoons hot water
2 egg whites	1 teaspoon vanilla
1/2 cup chopped pecans	1 cup cream, whipped

Sift sugar with cream of tartar. Beat egg whites until stiff but not dry. Add sugar gradually while continuing to beat until very stiff, smooth and glossy. Line well buttered 9-inch pie dish with this mixture, keeping center hollowed out to 1/4-inch thickness. Do not spread meringue on rims. Sprinkle 1/2 of the nuts on top and bake at 275 degrees about 1 hour or until delicately browned and crisp. Cool thoroughly.

Melt chocolate in top of double boiler. Stir in water slowly and cook until slightly thickened. Cool slightly and add vanilla. Fold in whipped cream. Turn into cooled meringue shell and top with remaining nuts. Chill 2 to 3 hours or until set. Serves 6 to 8.

--Polly Moore (Mrs. Richard M.)

CHOCOLATE BAR PIE

1/4-pound almond chocolate bar	9-inch baked pie shell or graham cracker crust
16 marshmallows	Chocolate shavings
1/2 cup milk	
1 cup cream, whipped	

Melt chocolate bar and marshmallows in top of double boiler with milk. Let cool and fold into whipped cream. Turn into baked pastry shell or graham cracker crust and refrigerate several hours or overnight. Top with chocolate shavings. Serves 6 to 8.

--Eleanor Noel (Mrs. Raymond G.)

PAPER BAG APPLE PIE

3 or 4 large baking apples	1 unbaked pie shell
1/2 cup sugar	2 tablespoons lemon juice
2 tablespoons flour	
1/2 teaspoon nutmeg	

Topping:

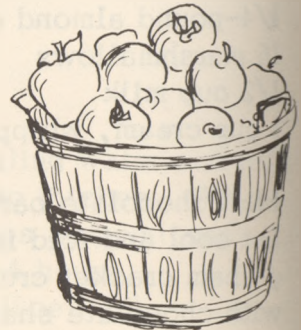
1/2 cup sugar	1/2 cup butter or margarine
1/2 cup flour	***Heavy brown paper bag

Pare, core and quarter apples, then halve each quarter crosswise to make chunks. (You should have about 7 cups.) Place in large bowl. Combine 1/2 cup sugar, 2 tablespoons flour and nutmeg; sprinkle over apples, tossing to coat well. Spoon into pie shell and drizzle with lemon juice.

To make topping, combine 1/2 cup sugar and 1/2 cup flour in small bowl; cut in butter or margarine. Sprinkle over apple filling.

Slide pie into heavy brown paper bag large enough to cover pie loosely. Fold open end over twice and fasten with paper clips; place on large baking sheet. Bake in 425-degree oven 1 hour (apples will be tender and top bubbly and golden). Split bag open and remove pie; cool on wire rack. Serve plain or with cheese or ice cream.

--Mary Hampton (Mrs. Wallace B.)



APRICOT MARBLE TOP PIE

1/2 cup sugar	1 1/4 cups apricot pulp
1/3 cup flour	Juice of 1 lemon
3/4 cup milk	Whipped cream or whipped topping
2 egg yolks, beaten	1 9-inch unbaked pie shell
1/4 teaspoon salt	1/4 square unsweetened chocolate
2 tablespoons butter or margarine	

Cook sugar, flour and milk over hot water in double boiler until thickened. Add pureed apricots (use sieve or blender) and egg yolks. Cook another 5 or 10 minutes; add butter and lemon juice just before removing from heat. Cool and put in baked pie shell. Spread with whipped cream or whipped topping. Melt 1/4 square of unsweetened chocolate; spread with knife on top to give marble appearance.

--Gladys Fritz (Mrs. Collin W. Sr.)

FRENCH COCONUT PIE

Actually tastes better 2 to 3 days later.

1 1/2 cups sugar	1 tablespoon vinegar
1 tablespoon flour	1 3 1/2-ounce can flaked coconut
1 tablespoon cornmeal	Unbaked 9-inch pie shell
3 eggs, separated	
1/2 cup butter, melted	

Stir together sugar, flour and cornmeal; set aside. Beat egg yolks slightly; stir in butter, vinegar and sugar mixture. Beat egg whites to soft peaks; fold in. Fold in coconut. Turn into pie shell. Bake in 325° oven 50 to 55 minutes.

--Judy Stacey (Mrs. Howard)

FRESH PEACH PIE

1 1/2 cups flour	1 cup sugar
1 1/2 tablespoons sugar	4 tablespoons butter
1 teaspoon salt	2/3 cup flour
1/2 cup oil	4 cups fresh, sliced peaches
2 tablespoons cold milk	Cinnamon or nutmeg

To make crust, stir together first five ingredients with fork. Press into 9-inch pie pan. In bowl combine 1 cup sugar with butter and 2/3 cup flour, cutting butter into dry ingredients.

Place half of crumbly butter mixture in pie crust. Fill with unsweetened peaches. Sprinkle rest of crumbly mixture on top. Sprinkle with cinnamon or nutmeg. (Note: Apples or rhubarb may be substituted for peaches.) Bake at 350 degrees 1 hour.

--Nancy Allen (Mrs. Orville)

GRAHAM CRACKER PIE

1/2 cup chopped walnuts or pecans
1 cup sugar
1/2 teaspoon baking powder
1 cup graham cracker crumbs
3 eggs, separated
1 teaspoon vanilla
1/2 cup cream, whipped



Combine nuts, sugar, baking powder, crumbs, beaten egg yolks and vanilla. Beat egg whites until peaks form and fold into mixture. Pour into greased 9-inch pie plate and bake at 400 degrees 15 minutes. Serve topped with whipped cream.

--Virginia Clarke Tippee (Mrs. John)

AMISH VANILLA PIE

Filling:

1/2 cup packed brown sugar
1 tablespoon flour
1 cup water
1/4 cup dark corn syrup
1 egg, beaten
1 1/2 teaspoons vanilla

Topping:

1 cup flour
1/2 cup brown sugar
1/2 teaspoon soda
1/2 teaspoon cream of tartar
1/8 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon cloves
4 tablespoons butter

Unbaked 9-inch pie shell

In 2-quart saucepan, combine 1/2 cup brown sugar and 1 tablespoon flour. Stir in water, corn syrup and egg. Cook over medium heat, stirring constantly until mixture boils. Add vanilla. Set aside to cool.

For topping, combine 1 cup flour, 1/2 cup brown sugar, soda, cream of tartar, salt and spices. Cut in butter until mixture is like coarse crumbs. Pour syrup mixture into pie shell; sprinkle crumbs evenly over top. Bake in 350° oven 40 to 45 minutes or until golden brown.

--Ellen Metier (Mrs. Robert)

PUMPKIN PIES

2 1/2 cups pumpkin	1 teaspoon salt
3 cups milk (suggest half whole milk and half evaporated milk to make rich pies)	2 teaspoons cinnamon
	Dash of ginger
4 eggs	1 1/2 cups sugar

Pour into two 9-inch pie crusts. Bake 15 minutes in 400 degree oven. Complete baking at 350 degrees until custard is firm.

-- Olive Baird (Mrs. William A.)

FROZEN PUMPKIN PIE

1 quart vanilla ice cream	1/2 teaspoon nutmeg
1 cup sugar	1/2 teaspoon ginger
1 cup pumpkin	1/4 teaspoon salt
1 teaspoon cinnamon	1 cup cream

Spoon ice cream into a chilled 9-inch pie plate; working quickly, spread to form a shell. Freeze. In saucepan, combine sugar, pumpkin, spices and salt. Cook and stir till sugar dissolves. Cool. Whip cream to soft peaks; fold into pumpkin mixture. Pile in ice cream shell. Freeze. Remove from freezer to food compartment 15 minutes before serving, or mixture can be put in shell just before serving.

--Pearl Leander

PUMPKIN PIE

3/4 cup sugar	1 cup pumpkin
2 tablespoons flour	2 eggs, slightly beaten
1/2 teaspoon salt	1 tablespoon melted butter
1 teaspoon cinnamon	1 teaspoon vanilla
1/2 teaspoon nutmeg	1 1/2 cups milk
1/4 teaspoon cloves	Unbaked 9-inch pie shell
1/4 teaspoon allspice	

In large bowl combine sugar, flour, salt and spices; stir in pumpkin, eggs, butter and vanilla. Gradually stir in milk. Pour into pie shell. Bake in a 400° oven 10 minutes. Reduce heat to 325° and bake for 50 to 60 minutes longer. After pie has set, about 30 minutes, sprinkle 2 tablespoons sugar over top.

--Anne Stuart (Mrs. Reece III)

HEAVENLY PIE

Meringue Crust:

3 egg whites
3/4 cup sugar
1/4 teaspoon cream of tartar
3 tablespoons coconut

Filling:

3 egg yolks
1/3 cup sugar
2 1/2 tablespoons lemon juice
1 tablespoon grated lemon peel
1/8 teaspoon salt
2 cups cream, whipped

For meringue crust, beat egg whites until foamy; gradually add sugar and cream of tartar. Beat until stiff peaks form. Spread over bottom and sides of well-greased 9-inch pie plate (just to rim), making bottom 1/4 inch thick and sides 1 inch thick. Sprinkle edge of crust with 2 tablespoons coconut. Bake at 275° 1 hour or until coconut is lightly browned. Toast remaining coconut in oven 10 to 15 minutes while crust bakes. Let crust cool.

For filling, beat egg yolks slightly. Stir in sugar, lemon juice, lemon peel and salt. Cook over low heat, stirring constantly until thick. Cool. Whip 1 cup whipping cream and fold into filling. Spread in crust. Chill at least 3 hours. Before serving, top with remaining whipped cream and toasted coconut.

--Ardis Kitzman (Mrs. Leo)



LEMON SPONGE PIE

1 cup sugar	3 tablespoons lemon juice
3 tablespoons flour	2 tablespoons melted butter
1 cup milk	1 teaspoon shredded lemon peel
2 eggs, separated	1 unbaked 9-inch pie shell

In a bowl combine sugar and flour. Stir in milk and beaten egg yolks. Add lemon juice, butter and lemon peel. Beat egg whites until stiff; fold in. Pour into pie shell. Bake at 425 degrees 10 minutes. Reduce heat to 300 degrees and bake 40 to 45 minutes longer, or till set.

--Kay Lozier (Mrs. R. W. Jr.)

LEMONADE PIE

1 1/4 cups graham cracker crumbs	1 6-ounce can frozen pink lemonade concentrate, thawed
1/4 cup sugar	Juice of 1 large lemon (3 table- spoons)
1/4 cup softened butter or margarine	1 4 1/2-ounce carton frozen whipped topping, thawed
1 can (14 ounces) sweetened con- densed milk	

Combine crumbs, sugar and butter or margarine; press firmly in bottom and against sides of 9-inch pie plate. Bake in 350-degree oven 10 minutes. Let cool.

To milk in mixing bowl, stir in lemonade concentrate and lemon juice. Fold in whipped topping. Place in cooled crust and freeze until serving time. Pie may be topped with fruit for serving.

--Marguerite Hicks (Mrs. Roger)

LEMON ANGEL PIE

4 eggs, separated
1 teaspoon cream of tartar
1 1/2 cups plus 2 tablespoons sugar
1/4 cup lemon juice
2 teaspoons grated lemon peel

Dash salt
1 cup cream, whipped
1/2 teaspoon vanilla

Beat egg whites until foamy. Add cream of tartar and 1 cup sugar. Beat until stiff. Place in buttered 9-inch pie pan, pushing meringue to edge to form shell. Bake in 300° oven 1 hour. Let cool in oven with door open.

Beat yolks; add lemon juice and peel, 1/2 cup sugar and dash salt. Boil, while stirring, until thick. To whipped cream add 2 tablespoons sugar and vanilla. Place half of whipped cream in meringue shell. Add lemon mixture, then top with remaining whipped cream. Place in refrigerator at least 1 1/2 hours. Serves 6 to 8.

--Eleanor Noel (Mrs. Raymond G.)

OZARK PIE

2 tablespoons flaked coconut
2 eggs
3/4 cup sugar
1 teaspoon vanilla
2/3 cup flour

2 teaspoons baking powder
Dash salt
1 cup peeled, chopped apples
1/2 cup chopped nuts

Sprinkle coconut in bottom of greased 9-inch pie plate. In small mixer bowl beat eggs well; gradually add sugar, beating until thick. Add vanilla. Stir together flour, baking powder and salt; add to egg mixture. Fold in apples and nuts. Spoon over coconut in pie plate. Bake in 350-degree oven 30 to 40 minutes. Serve topped with ice cream. Serves 6 to 8.

--Laura Timm (Mrs. Loel C.)

EGG NOG PIE

1/3 cup sugar	2 eggs, separated
2 tablespoons flour	1 tablespoon vanilla
1 tablespoon cornstarch	1 5-ounce can evaporated milk,
1/4 teaspoon salt	chilled icy cold (2/3 cup)
1 envelope plain gelatin	Baked 8-inch pie shell
1 cup milk	Nutmeg

In medium saucepan combine sugar, flour, cornstarch, salt, and gelatin; stir in milk. Cook and stir over medium heat until mixture thickens and bubbles. Stir about 1/2 cup of the mixture into beaten egg yolks, return to mixture in saucepan. Cook and stir 2 minutes more. Stir in vanilla. Cool until mixture is partially set. Fold in stiffly beaten egg whites and whipped evaporated milk. Pile in pie shell; sprinkle with nutmeg. Chill several hours.

--Grace Sugden (Mrs. Charles)

OATMEAL PIE

Rich!

3 eggs, beaten
2/3 cup granulated sugar
1 cup packed brown sugar
2 tablespoons butter or margarine, melted
1/2 cup light corn syrup
2/3 cup oats, quick-cooking
2/3 cup shredded coconut
1 teaspoon vanilla
9-inch unbaked pie shell

Mix beaten eggs, sugars, melted butter or margarine and syrup. Blend well; add oats and coconut. Stir in vanilla. Put in unbaked pie shell. Bake at 350° 30 to 35 minutes.

--Opal Jordan (Mrs. Ervin)

GRANDMOTHER'S VINEGAR PIE

3 egg yolks
1 cup water
1 cup sugar
2 tablespoons flour

1 tablespoon butter
2 teaspoons lemon extract
3 tablespoons cider vinegar
1 baked 8-inch pie shell

Meringue

3 egg whites
6 tablespoons sugar
1/4 teaspoon vanilla

Mix egg yolks, water, sugar, flour, butter, lemon extract and vinegar; bring to boil and cook until thickened. Pour into baked pie shell. Make meringue by beating egg whites till they hold soft peaks. Beat in sugar and vanilla. Spread over pie. Bake in 300-degree oven 30 minutes or until meringue is lightly browned.

-- Mary Hampton (Mrs. Wallace)

MYSTERY PIE

Delicious -- and there's no pie crust to make.

3 egg whites
1 cup sugar
1/4 teaspoon baking powder
1 teaspoon vanilla

20 crushed Ritz crackers
1 cup chopped pecans
Whipped cream or whipped topping

Beat egg whites until stiff; add sugar, baking powder and vanilla. Beat again. Fold in cracker crumbs and pecans. Pour into greased 9-inch pie plate. Bake in 350° oven 20 minutes. Cool and top with whipped cream or whipped topping. Chill.

--Mary Weber

BAKED APPLES IMPERIAL

6 large baking apples	2 tablespoons apricot jam
1/4 cup brown sugar	1/4 teaspoon salt
3 tablespoons butter, softened	1 7-ounce bottle 7-Up
3 tablespoons slivered almonds	

Core apples and peel skin from around top. Mix remaining ingredients except 7-Up. Spoon mixture into apples. Place in buttered baking dish and pour beverage over apples. Bake at 350° 45 minutes or until apples are tender, basting occasionally. Serves 6.

Katherine Benkert (Mrs. Roy F.)

APPLESAUCE BRULEE

Easy and remarkably good dessert. Make it for one or two persons or fill as many custard cups as you own.

1/2 cup canned applesauce per serving
Nutmeg
Cinnamon
2 tablespoons sour cream per serving
Light brown sugar

To applesauce add nutmeg and cinnamon to taste. Fill custard cup or cups 2/3 full with sauce; cover entirely with sour cream. Sprinkle generously and evenly with brown sugar. Broil 2 to 4 minutes or until sugar melts, watching carefully to prevent burning (toaster-oven may be used for 1 or 2 cups).

Helen A. Cooney (Mrs. James Evans)

CHERRY PUDDING

1 cup sugar	1 cup chopped nuts
1 cup flour	1 teaspoon soda
1 egg, beaten	1 teaspoon baking powder
1 16-ounce can tart red cherries, drained (reserve juice)	Dash salt
1 teaspoon vanilla	

Sauce:

3/4 cup reserved cherry juice plus remaining cherries
1 cup water
1 cup sugar
2 tablespoons flour
2 tablespoons butter or margarine

Mix pudding ingredients well, using 1 cup cherries and reserving remainder for sauce (batter will be stiff but do not add liquid). Pour into greased 12 by 8-inch baking pan. Bake at 350° 25 to 30 minutes or until browned.

Combine sauce ingredients and bring to boil; cook until clear. Serve pudding warm, cut into squares. Top with sauce and ice cream or whipped cream, if desired. Serves 8 to 12.

--Mary Hampton (Mrs. Wallace B.)



BANANA SPLIT DESSERT

- | | |
|--|--|
| 1/2 cup butter or margarine | 5 bananas |
| 2 cups graham cracker crumbs | 1 20-ounce can crushed pineapple,
drained |
| 2 eggs, beaten | 1 9-ounce carton frozen whipped
topping, thawed |
| 1/2 cup butter or margarine,
softened | 1 4-ounce jar maraschino cherries
(1/3 cup) drained and chopped |
| 2 cups powdered sugar | |
| 3/4 cup chopped pecans | |

Melt 1/2 cup butter or margarine and mix with graham cracker crumbs; place in 9 by 13-inch pan. In mixer bowl, beat 10 minutes at medium speed, the eggs, 1/2 cup softened butter or margarine and powdered sugar. Spread over crumb mixture. Slice bananas to make a layer over sugar mixture. Cover with pineapple and spread with whipped topping. Sprinkle with pecans and cherries. Chill several hours or overnight. Serves 12. Fay Robbins

HOT FRUIT COMPOTE

- | | |
|-------------------------------------|--------------------------|
| 1 16-ounce can pear halves | 2 teaspoons curry powder |
| 1 16-ounce can pineapple chunks | 1/4 cup sherry |
| 1 16-ounce can sliced peaches | 2 tablespoons butter |
| 3/4 cup sugar (granulated or brown) | |

Drain fruit well on paper towels. Combine remaining ingredients; heat and pour over fruit in 1 1/2-quart baking dish. Bake at 300° 2 hours. (Note: Canned purple plums or maraschino cherries may be added for color contrast.) Serves 10 to 12.

--Dorothy Onthank

SUPER PINEAPPLE DESSERT

2 cups flour	1/2 cup packed brown sugar
1 1/2 cups sugar	1/2 cup flake coconut
2 teaspoons soda	1 cup sugar
1 20-ounce can crushed pineapple, undrained	1/2 cup butter or margarine
2 eggs, well beaten	1 6-ounce can (2/3 cup) evaporated milk
1/2 cup chopped nuts	

Stir together flour, 1 1/2 cups sugar and soda. Mix in undrained pineapple and eggs. Pour into greased and floured 9 by 13-inch pan. Combine nuts, brown sugar and coconut; sprinkle over batter. Bake in 350-degree oven 35 to 40 minutes. Meanwhile in saucepan combine 1 cup sugar, butter and evaporated milk. Cook and stir till mixture boils; boil gently 2 minutes. Prick warm cake all over with tines of fork; slowly pour topping over surface of cake.

--Clara Fridlington (Mrs. John H.)

ICE CREAM SANDWICH

1 1/4 cups vanilla wafer crumbs (28 wafers)	1/4 cup lemon juice
3 tablespoons butter or margarine, melted	1/2 cup sugar
3 eggs, separated	1 9-ounce carton frozen whipped topping, thawed

Combine crumbs and butter or margarine; reserve 1/4 cup. Press remainder into 9-inch square pan. Beat egg yolks and lemon juice well. Gradually add sugar, beating until thick. Beat egg whites until stiff peaks form. Fold into yolk mixture along with whipped topping. Spread over crumbs in pan; sprinkle reserved crumbs over top. Cover and freeze. Serves 9. Jean Steele (Mrs. Jim D.)

PUDDING DESSERT

1/2 cup butter or margarine,
softened
1 cup flour
2 tablespoons granulated sugar
1/2 cup finely chopped nuts
8-ounce package cream cheese,
softened

1 9-ounce container whipped
topping
1 cup powdered sugar
2 packages (3 1/2 ounces each)
butterscotch pudding mix
(not instant)
3 cups milk

Mix butter or margarine with flour, granulated sugar and nuts. Pat into bottom of greased 7 by 11-inch pan. Bake at 325 degrees 12 to 15 minutes. Beat together softened cream cheese, 1 cup whipped topping and powdered sugar. Spread in cooled crust.

Cook pudding mix with milk according to package directions. Let cool. Beat slightly and pour into crust.

Spread remaining whipped topping over filling. Chill at least 8 hours. (Note: Other flavors pudding may be used in place of butterscotch.) Serves 8.

--Ethel Webbles (Mrs. E. G.)



CHOCOLATE FUDGE PUDDING

1 cup granulated sugar	3 teaspoons baking powder
4 tablespoons butter or margarine	1/2 teaspoon salt
1 teaspoon vanilla	3/4 cup milk
1 1/2 cups flour	1/2 cup chopped nuts

1 cup granulated sugar	1/4 teaspoon salt
1 cup packed brown sugar	1 1/2 cups boiling water
1/4 cup cocoa	

Cream 1 cup granulated sugar, butter or margarine and vanilla. Stir together flour, baking powder, and salt; stir into creamed mixture alternately with milk. Stir in nuts. Spread in a greased 9-inch square pan. Combine 1 cup granulated sugar, brown sugar, cocoa and salt; stir in boiling water. Pour evenly over batter. Do not stir! Bake in a 350° oven 40 to 45 minutes. Batter will rise to top forming a crust. Serve crust-side down, topped with whipped cream or ice cream. Serves 8 to 10. Mary Faust (Mrs. Thomas W.)

CHOCOLATE PEPPERMINT FREEZE

1 1/2 cups vanilla wafer crumbs (32-34 wafers)	2 cups sifted powdered sugar
4 tablespoons butter or margarine, melted	1/2 cup chopped nuts
1/2 gallon peppermint ice cream, softened slightly	3 egg whites, stiffly beaten
	1/2 cup butter or margarine
	1 4-ounce package German choc- olate, broken up

Combine crumbs and the 4 tablespoons melted butter or margarine; spread half of them in bottom of 9 by 13-inch pan. Spread ice cream evenly over crumbs. Place in freezer. In medium saucepan, melt 1/2 cup butter or margarine and chocolate. Remove from heat and stir in powdered sugar and nuts. Fold in egg whites; spread over ice cream. Sprinkle remaining crumbs over all. Cover and freeze overnight. Serves 15. Rosemary Stouffer (Mrs. Scott E.)

MERINGUE DESSERT

1/2 cup butter or margarine	Dash salt
1 1/2 cups saltine cracker crumbs (33 crackers)	1 cup sugar
4 egg whites	1 can pie filling, cherry or blueberry
1/2 teaspoon vanilla	1 9-ounce carton frozen whipped topping, thawed

Place butter or margarine in 9 by 13-inch pan; melt in 325° oven. Remove and stir in cracker crumbs; take out 1/2 cup of the crumbs and set aside. Beat egg whites, vanilla and salt until thick. Gradually beat in sugar. Spread over crumbs in pan. Bake at 325° 15 minutes. Cool. Spread pie filling over meringue. Spread whipped topping over all; sprinkle with reserved crumbs. Chill well. Serves 15. Liz Burns (Mrs. L. Rex)

MOM'S SPECIAL BAKED CUSTARD

One of our favorite light family desserts.

1 1/2 cups milk	
3 graham crackers (2 1/2 inches square), crumbled	1/2 teaspoon salt
2 eggs, lightly beaten	1/2 teaspoon vanilla
2 tablespoons sugar	8 marshmallows, quartered

Scald milk and pour over crumbs in bowl. Stir in combined eggs, sugar, salt and vanilla. Fold in marshmallows. Pour into greased 1-quart casserole. Set in pan of hot water and bake at 325° 45 minutes or until knife inserted in center comes out clean. Serves 4. Charline Wohlrabe (Mrs. Thomas N.)

PINEAPPLE FLUFF

1 20-ounce can crushed pineapple, undrained	1/4 cup sugar
3/4 cup sugar	Dash salt
6 eggs, separated	1 1/2 cups graham cracker crumbs (20 crackers)
1 3-ounce package lemon gelatin	5 tablespoons butter, melted

In a medium saucepan, combine pineapple and 3/4 cup sugar; stir in beaten egg yolks. Cook, stirring constantly, over medium heat until mixture thickens and bubbles. Stir in gelatin until dissolved. Cool till partially set.

In mixer bowl, beat egg whites to soft peaks; gradually add 1/4 cup sugar and salt, beating to stiff peaks. Fold into gelatin mixture. Combine crumbs and butter; set aside 1/4 cup. Pat remaining crumbs in bottom of 8 by 12-inch dish. Spread pineapple mixture over crust; sprinkle reserved crumbs over top. Refrigerate. Serves 12 to 15.

--Catherine Evans (Mrs. Dayl T.)

RICE PUDDING

1 cup cooked rice	3/4 cup sugar
2 cups milk	1 teaspoon vanilla
2 eggs, beaten	Cinnamon
1/2 teaspoon salt	Butter

Mix rice with milk, beaten eggs, salt, sugar and vanilla. Place in 1 1/2-quart casserole. Sprinkle with cinnamon and dot with butter. Set dish in shallow pan of warm water. Bake at 275° 2 hours or until custard has set. (Note: Raisins or chopped dates may be added after baking 1 hour.) Serves 6 to 8.

--Norma Ahlers (Mrs. J. Paul)

RHUBARB RHAPSODY

A favorite of my family and friends, and so easy!

1 cup flour	1/3 cup flour
5 tablespoons powdered sugar	1 cup granulated sugar
1/2 cup butter or margarine, softened	3 cups finely diced rhubarb (8 large stalks)
4 eggs, beaten	1/8 teaspoon salt

Mix 1 cup flour with powdered sugar and butter or margarine; pat in bottom of 9-inch square pan for crust. Bake 15 minutes at 350°. Combine beaten eggs, 1/3 cup flour, granulated sugar, rhubarb and salt. Pour over baked crust and return to oven for 40 to 45 minutes. Serve plain or with ice cream, whipped topping or cream cheese whipped with butter and powdered sugar to taste. Serves 9.
Grace Walker (Mrs. George)

SUE'S PINEAPPLE BREAD PUDDING

"My friend, Sue Jolley, gave me this recipe," says Mrs. Stouffer. "It's the best thing I know to serve with ham." Also a dessert, the recipe can be juggled as you please to make it larger or smaller.

1 29-ounce can crushed pineapple, undrained	1/2 cup sugar
5 slices bread	Butter

Tear bread into small pieces and blend with pineapple and sugar. Turn into greased 1 1/2-quart casserole and dot top with butter. Bake at 350 degrees 40 minutes. Serves 6-8.

--Marguerite Stouffer (Mrs. G. A.)

CREAM PUFFS

1/2 cup butter
1 cup boiling water
1 cup flour
1/4 teaspoon salt
4 eggs

Filling:

1 6-ounce package chocolate
chips
1/2 pint cream, whipped

Add butter to boiling water, stirring to melt butter. Add flour and salt. Stir vigorously until mixture is smooth and forms a soft ball. Cool slightly and add 4 eggs, one at a time, beating vigorously after each addition. Drop batter by heaping tablespoons onto greased baking sheet. Bake at 450 degrees 15 minutes, then lower heat to 325 degrees and bake 25 minutes more, or until quite firm to the touch. Let cool in draft-free place.

To prepare filling, melt chocolate chips in top of double boiler over hot water; let cool somewhat. Fold warm chocolate into whipped cream (if chocolate has begun to harden, set pan over hot water).

Cut cooled shells horizontally with sharp knife (if any shreds of damp dough remain inside, remove them) and add filling. (Note: Other fillings might be sweetened whipped cream, vanilla pudding, ice cream or chocolate whipped cream above flavored with mint.) Makes 10 to 12.

--Margaret Morrison (Mrs. Edward L.)



DESSERT BUTTERHORNS

I learned how to make these in 7th grade so they are easy to do!

Dough:

4 cups flour
1 package dry yeast
1 teaspoon salt
1 1/4 cups margarine
3 egg yolks, beaten
1 cup sour cream
1 teaspoon vanilla

Powdered sugar

Filling:

3 egg whites
1 teaspoon vanilla
1/2 cup sugar
1 1/2 cups chopped nuts

Frosting:

2 cups sifted powdered sugar
4 tablespoons butter
2 teaspoons vanilla
Dash salt
1/4 cup milk

Stir together flour, yeast and salt. Cut in margarine until mixture resembles coarse cornmeal. Combine egg yolks, sour cream and vanilla. Add to flour mixture. Blend well. Divide into 4 portions, wrap each and chill. Roll each portion out on surface dusted with powdered sugar to a 12-inch circle. Cut each circle into 16 wedges. Spread each wedge with about a teaspoon of the filling; roll up, starting at wide end. Place seam-side down on greased baking sheets 1 inch apart. Do not allow to rise. Bake in a 375 degree oven about 15 minutes or longer, until well-browned. Frost while warm.

Filling: Beat egg whites and vanilla till soft peaks form. Gradually add sugar, beating till stiff peaks form. Fold in nuts.

Frosting: Cream powdered sugar, butter, vanilla, and salt; gradually beat in milk until spreading consistency. Makes 64 rolls.

--Ann Vorbrich (Mrs. Lynn K.)

QUEEN OF PUDDINGS

It's old and it's good.

4 egg yolks, well beaten	4 egg whites
4 cups milk, scalded	1 teaspoon vanilla
3/4 cup sugar	1/4 teaspoon cream of tartar
4 cups small dry bread cubes	1/2 cup sugar
1 teaspoon shredded lemon peel	1/2 cup apple jelly

In large bowl, beat yolks slightly. Stir in milk, bread, the 3/4 cup sugar, lemon peel and vanilla. Beat with rotary beater till sugar is dissolved and bread distributed. Pour mixture into ungreased 12 by 7-inch baking dish. Bake at 350 degrees for 40 minutes. Remove from oven. Spread jelly over pudding. Beat egg whites and cream of tartar to soft peaks. Gradually add the 1/2 cup sugar, beating to stiff peaks. Spread over jelly, sealing to edges. Return to oven till meringue is golden, about 10 to 12 minutes. Serves 8 to 10.

--Irma Brackett (Mrs. Gilbert R.)

"PRALPH'S" MUD PIE

This chocolate-covered frozen delight was so-named by the originator's grandson, who pronounced "Papa Ralph" as "Pralph".

1/4 cup butter or margarine
16 vanilla-filled chocolate sandwich cookies
2 quarts coffee ice cream
1 small can fudge sauce
Whipped cream and chopped nuts if desired

In 9-inch square pan melt butter or margarine. Crush cookies and add to butter; mix well and pat firmly to make crust. Freeze 30 minutes. Let ice cream soften slightly. Spread evenly over crust and freeze overnight or at least 2 hours. Top with whipped cream and nuts, if desired.

--Ralph Doherty

DANISH PUFF

1 cup flour	1/2 cup margarine
1/4 teaspoon salt	1 cup flour
1/2 cup margarine	1 teaspoon almond extract
2 tablespoons cold water	3 eggs
1 cup water	

Combine flour and salt; cut in 1/2 cup margarine till mixture is like coarse crumbs; stir in 2 tablespoons cold water. Form mixture into a ball; divide in half. On ungreased baking sheet pat each half into a rectangle 12 by 3-inches. In a saucepan bring 1 cup water and 1/2 cup margarine to boiling. Add flour and extract. Stir vigorously over low heat till mixture forms a ball around spoon; remove from heat.

Add eggs and beat till mixture is smooth. Spread half of the mixture over each strip. Bake in 400° oven 40 to 45 minutes or till topping is crisp. Cool and frost with powdered sugar glaze.

Glaze: 1 1/2 cups sifted powdered sugar, 1/2 teaspoon almond or lemon extract and 1 to 2 tablespoons milk. Serves 10 to 12.

--Liz Burns (Mrs. L. Rex)

RUSSIAN ORANGE SAUCE

Serve on angel food or pound cake slices.

2 eggs, well-beaten	2 tablespoons orange peel
1/2 cup sugar	1 1/2 cups prepared whipped topping
1/2 cup orange juice	or 1 cup cream, whipped

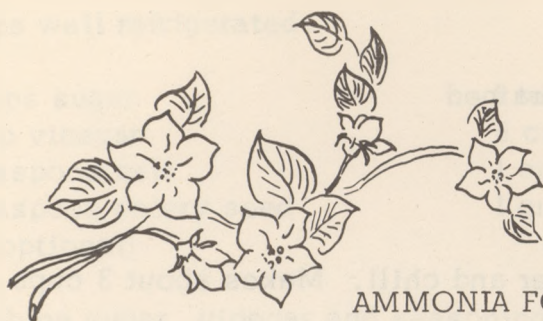
Cook eggs, sugar and orange juice over hot water until very thick. Cool slightly and add orange peel and whipped topping or whipped cream. (Chopped nuts may be added with whipped topping.)

Serves 6.

--Gladys Fritz



Miscellaneous



AMMONIA FOR PLANTS

The effect of ammonia on vegetation is beneficial. If you desire roses, fuschias, geraniums, etc., to become more flourishing, try it upon them by adding five or six drops to every pint of water you give them, but do not repeat the dose oftener than once in five or six days, lest you stimulate them too highly.



--1876 Cook Book

SPICED ORANGE SLICES

A good-to-eat garnish.

4 California oranges
2 cups sugar

1 cup water
1 4-inch stick cinnamon, broken

Cut oranges into 1/4 inch slices. In large saucepan combine sugar, water and cinnamon stick; heat and stir until sugar is dissolved. Add oranges. Cover and simmer for 1 hour, or until peel is tender. Store in refrigerator.

Dorothy Peterson (Mrs. Reynold A.)

KRAUT RELISH

- 1 27-ounce can sauerkraut,
undrained
- 1 4-ounce jar diced pimento, drained
- 1/2 green pepper, chopped
- 1/2 teaspoon celery seed
- 1 cup sugar

Combine all ingredients. Cover and chill. Makes about 3 cups.

-- Maxine Burns (Mrs. C. Maurice)

PEACH CHUTNEY

Apples or pears work too.

- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup vinegar
- 2 tablespoons finely chopped fresh ginger root
or 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 2 small dried chili peppers, crumbled
- 1 clove garlic, minced
- 4 pounds peaches, peeled and chopped
- 1 lime, ground or finely chopped



In large kettle, combine all ingredients except fruits; bring to boiling, stirring to dissolve sugar. Add fruits; bring to boiling and boil gently until slightly thickened, about 45 minutes, stirring often. Turn into hot, clean jars leaving 1/2 inch head space; seal with lids. Process in boiling water bath 15 minutes or store in refrigerator. Makes 3 pints.

Dorothy Sherer (Mrs. Robert E. Sr.)

NO-COOK CUCUMBER ONION RELISH

Keeps well refrigerated.

2 cups sugar
1 cup vinegar
1 teaspoon salt
1 teaspoon celery seed
(optional)

1 teaspoon tumeric (optional)
6 cups sliced cucumbers
1 onion, thinly sliced
1 green pepper, seeded and
thinly sliced

Combine sugar, vinegar and seasonings. Pour over vegetables. Cover and let stand at least 24 hours.

--Ellen Metier (Mrs. Robert B.)

--Ethel Webbles (Mrs. E. G.)

APPLE RELISH

An unusual, elusive taste.

6 or 7 Jonathan apples
1 onion
2 dill pickles

1 cup sugar
1/2 cup vinegar

Core apples and peel (leave some peel on for color). Put apples, onion and pickles through medium food grinder. Mix with sugar and vinegar. Refrigerate at least 2 hours, preferably 24 hours. Serve cold as accompaniment to roast pork, fowl or other meats. (Relish keeps at least a week in refrigerator.) Makes about 1 quart.

--Margaret Mellor (Mrs. Arch)

--Maxine Burns (Mrs. Maurice)

NO-COOK STRAWBERRY JAM

This keeps in refrigerator for several weeks and tastes like fresh berries.

4 cups crushed strawberries
1 package powdered pectin

1 cup corn syrup
5 1/2 cups sugar

Rinse and hull strawberries; put in large kettle or bowl. Sift in pectin and let stand 20 minutes, stirring occasionally. Add corn syrup; stir thoroughly. Add sugar gradually. Jam is ready when sugar is dissolved. Place in freezer 24 hours to chill, then store in refrigerator or freezer. Makes 2 quarts.

--Gwen Rusk (Mrs. J. L.)



OLIVE OIL PICKLES

Unusual and super

5 quarts sliced cucumbers
1/2 cup chopped onions
1/2 cup coarse salt
2 1/2 teaspoons powdered alum
2 cups cider vinegar (dilute some
if very strong)

2 cups water
1/4 cup white mustard seed
2 tablespoons black mustard seed
1 1/2 teaspoons celery seed
3/4 cup olive oil

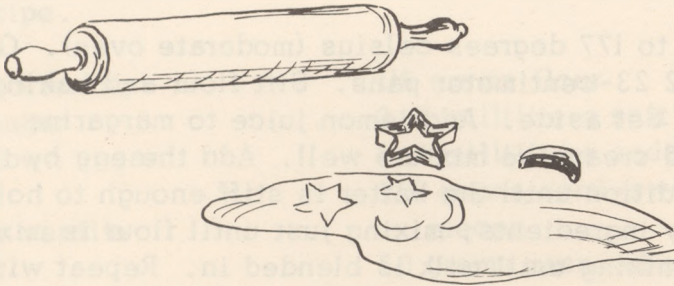
Use cucumbers not over 2 1/2 or 3 inches long. Mix all above ingredients and let stand a few days before using. Put in canning jars of whatever size fits your family. Store in refrigerator or process.

--Florence Frye (Mrs. Forest C.)

PLAY DOUGH FOR CHILDREN

- 1 cup flour
- 1/2 cup salt
- 1 cup water
- 2 teaspoons cream of tarter
- 1 tablespoon cooking oil

Cook over low heat until it is like mashed potatoes. Pour out on waxed paper and knead for a short while. Keep in plastic bag. Food coloring may be added. Fun to use with cookie cutters.



Women in the United States and a few other small countries usually measure by the English method. The women in all the other countries in the world are preparing their food by the metric system of measurement. The metric system is being introduced into our school systems and also being used by some of our industrial companies today. Before too long the metric system may become a regular part of our life and so we have included just a few recipes using metric measurements. This cookbook will be one of the first in the United States to contain recipes with metric measurements. We're thinking ahead to future years.

--Rosemary Hedlund (Mrs. William G.)

LEMON CAKE

A metric recipe from Norway

350 grams flour	230 grams sugar
10 milliliters baking powder	3 eggs, slightly beaten
200 grams margarine	2 deciliters milk
10 milliliters lemon juice	1 lemon peeling grated thin

Preheat oven to 177 degrees celsius (moderate oven). Grease and lightly flour 2 23-centimeter pans. Sift flour and baking powder three times. Set aside. Add lemon juice to margarine, mix well. Add sugar and cream the mixture well. Add the egg by thirds. Beat after each addition until the batter is stiff enough to hold its shape. Add 1/3 of dry ingredients, mixing just until flour is mixed in. Add 1/2 of milk, mixing until milk is blended in. Repeat with another 1/3 of dry ingredients, rest of milk and last 1/3 of the dry ingredients. Add the grated lemon peel and stir until all ingredients are well blended. Push batter into the two prepared pans and snap the pans. Bake at 177 degrees celcius for 30 minutes or until cake "springs back". Loosen around the sides of the pan and let the cake cool for 5 minutes. Remove from pan to a cooling rack. When the cake is cool, frost with a favorite frosting.

MACARONI-HAMBURGER CASSEROLE

A metric recipe from Finland

400 grams hamburger	5 milliliters salt
65 grams onion, chopped	1.2 milliliters pepper
90 grams macaroni	85 grams swiss cheese, grated
250 milliliters milk	30 grams margarine, melted
1 egg	65 grams bread crumbs

Preheat oven to 205 degrees celsius (hot oven). Brown hamburger with onion. Cook macaroni in salted water, drain. Mix together milk, egg, salt and pepper. Butter the top and sides of a 2.4 liter casserole. Put 1/2 of the macaroni in the bottom of the casserole. Cover with the hamburger-onion mixture and then the rest of the macaroni. Pour the egg-milk mixture on top of the macaroni. Cover with swiss cheese and then buttered bread crumbs. Bake at 205 degrees celsius for 30 to 40 minutes or until "milk has dried". Serves 4 to 6.

CHOCOLATE CHIPPERS

A metric recipe.

90 grams shortening	115 grams flour
100 grams sugar	3.7 milliliters salt
50 grams brown sugar	2.5 milliliters soda
1 egg	175 grams semi-sweet chocolate pieces
5 milliliters vanilla	50 grams nuts, chopped

Lightly grease 2 cookie sheets. Sift together dry ingredients. Set aside. Cream together shortening and sugars. Add vanilla and egg. Mix well. Add dry ingredients mixing well. Stir in chocolate pieces and nuts. Place 15 milliliter spoonfuls on the cookie sheet, 5 centimeters apart. Bake in a 190 degree celsius oven for 8 minutes. Makes about 2 dozen.

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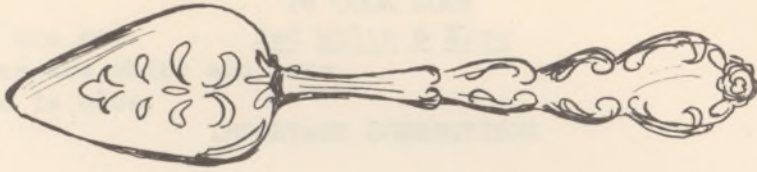
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THE WOMEN'S FELLOWSHIP OF PLYMOUTH CHURCH APPRECIATE ALL WHO HAVE SHARED THEIR RECIPES, OR OTHERWISE ASSISTED, TO MAKE THIS BOOK POSSIBLE.

--MRS. RALPH MELONE, CHAIRMAN

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