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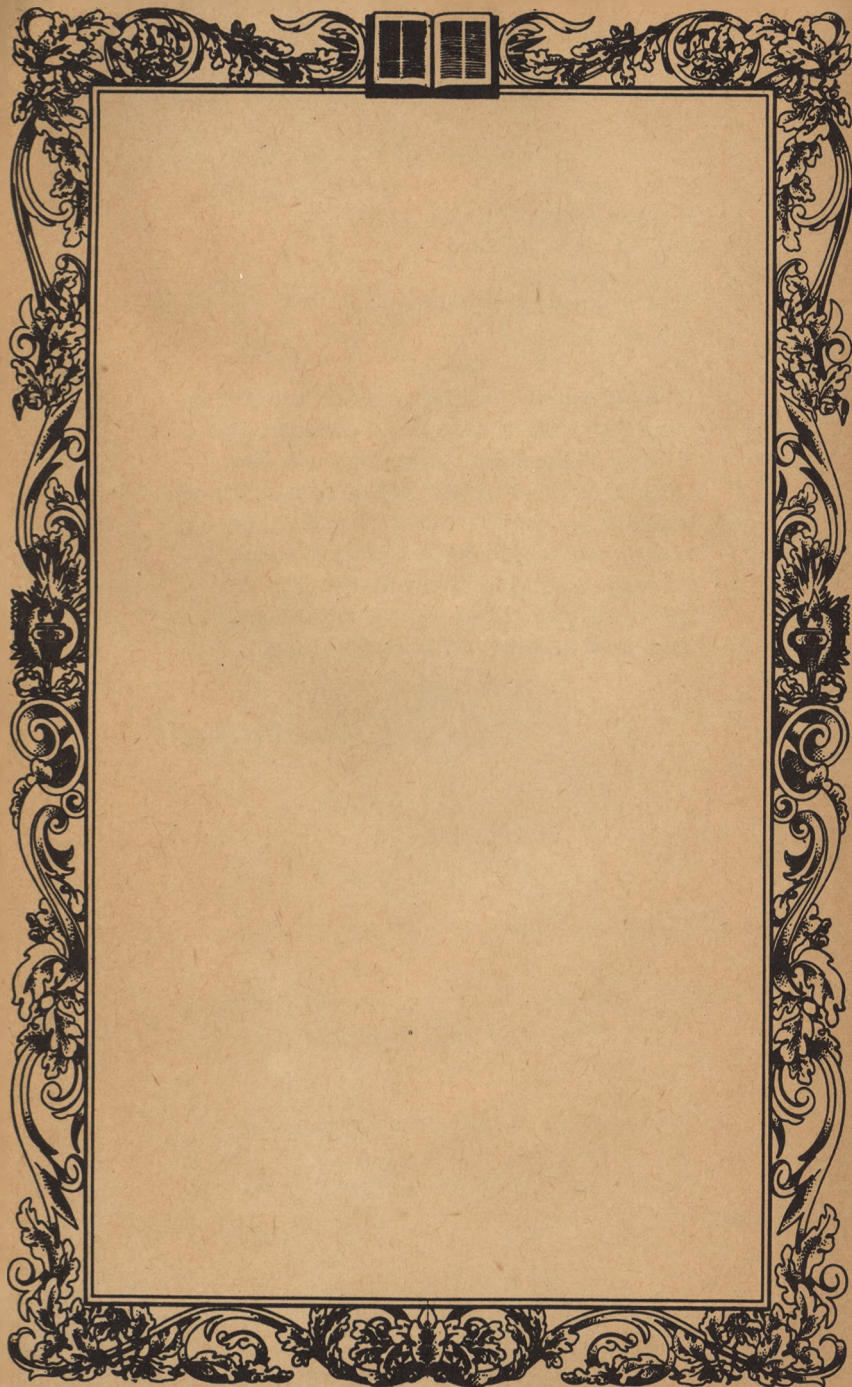


ENGLISH TOFFEE

2 cups sugar
1-1/2 cups butter
1/2 cup water
1/4 cup white corn syrup
1 cup almonds

Boil sugar, butter, water and syrup rapidly until it starts to change color. Lower flame and stir continuously until syrup reaches 310 degrees F. or until it forms a brittle ball in cold water and color of medium brown sugar. Remove from fire. Put in greased pan. Put syrup on sides of pan in a saucer so it won't sugar.

Lisa Hildings



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&
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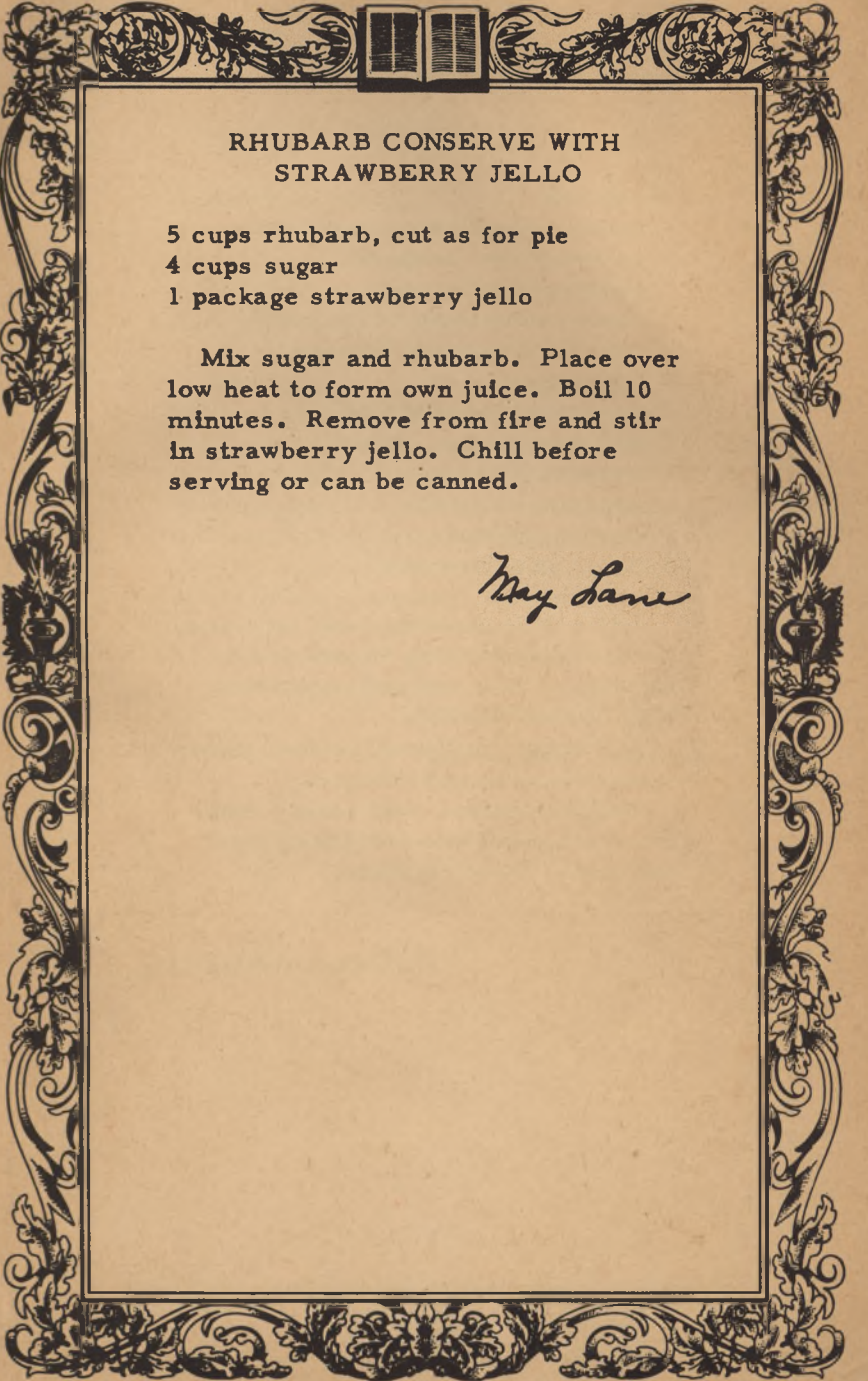
Arlene and Harriett

M A N I O N S S T O R E

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Dry Goods - Notions - School Supplies

What Cheer, Iowa



RHUBARB CONSERVE WITH
STRAWBERRY JELLO

5 cups rhubarb, cut as for pie
4 cups sugar
1 package strawberry jello

Mix sugar and rhubarb. Place over low heat to form own juice. Boil 10 minutes. Remove from fire and stir in strawberry jello. Chill before serving or can be canned.

May Lane



RELISH

1 cup salt
1 gallon ground green tomatoes
1 gallon ground cabbage
1 dozen onions (ground)
1 dozen sweet peppers (ground)
12 to 16 hot peppers (chopped)
6 cups sugar
2 teaspoons dry mustard
1 teaspoon cloves, (ground)
1 teaspoon cinnamon
1 teaspoon turmeric
1/2 gallon vinegar
1 teaspoon celery seed

Add salt to tomatoes and let stand. Drain the remaining vegetables in a cloth bag. Mix drained vegetables with tomato mixture.

Add sugar, mustard, cloves, cinnamon, turmeric and vinegar.

Boil 5 minutes. Add celery seed. Pour while hot into sterilized jars and seal. Yield 20 pints.

Florence Lady

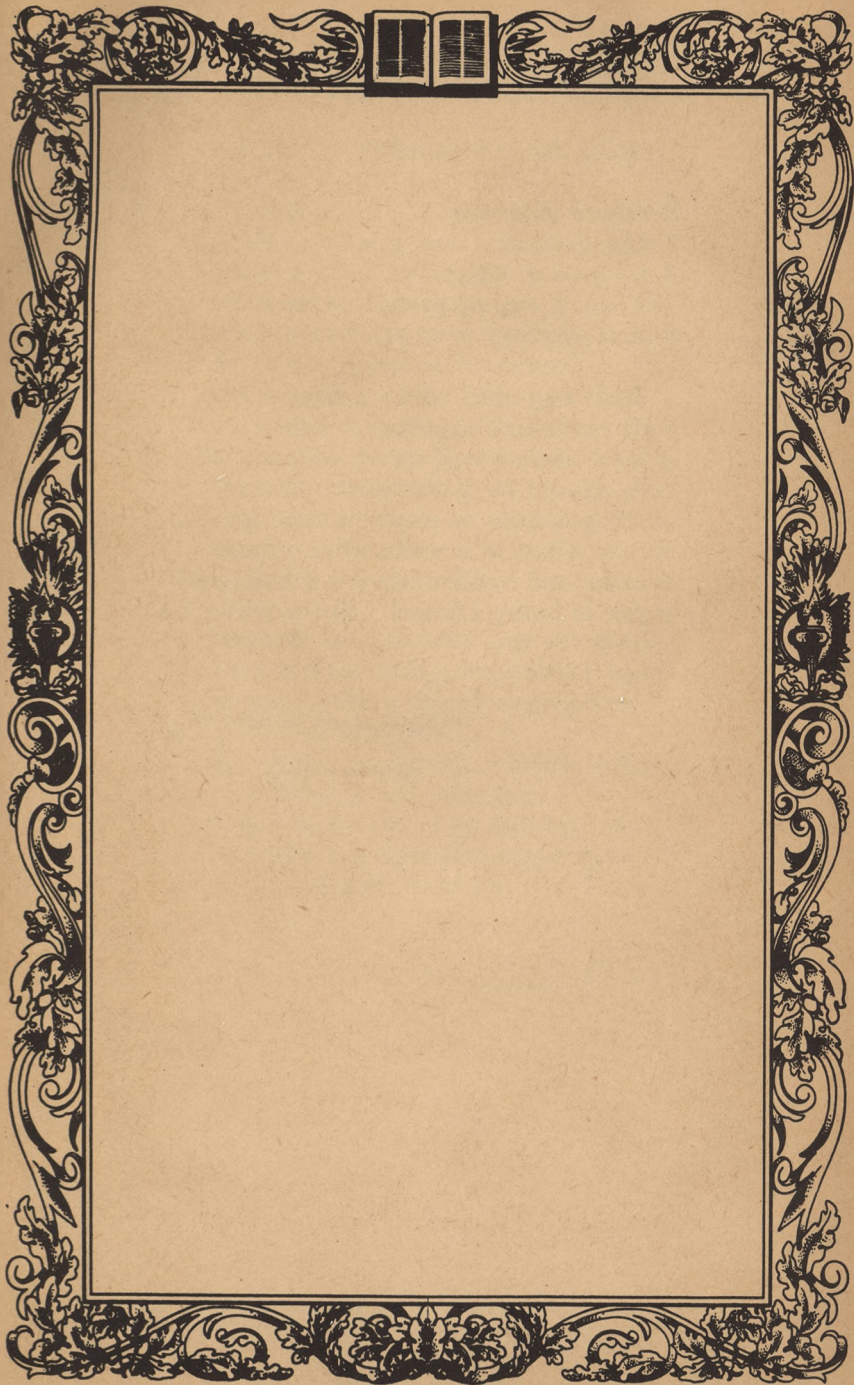


EGG-BACON-CHEESE FILLING

4 slices of bread
1 egg
8 stripes of bacon
1/2 - 3/4 cup of grated cheese
Salt if desired

Beat egg until white and yolk are well combined together. Add grated cheese and diced bacon. Mixture should be quite thick. Take 2 tablespoonfuls of mixture and spread on one slice of bread. Place under broiler and broil until the bacon shows signs of being cooked. Serve while hot.

*Donna Harthy
Ginnell, Iowa*





MEAT

FISH



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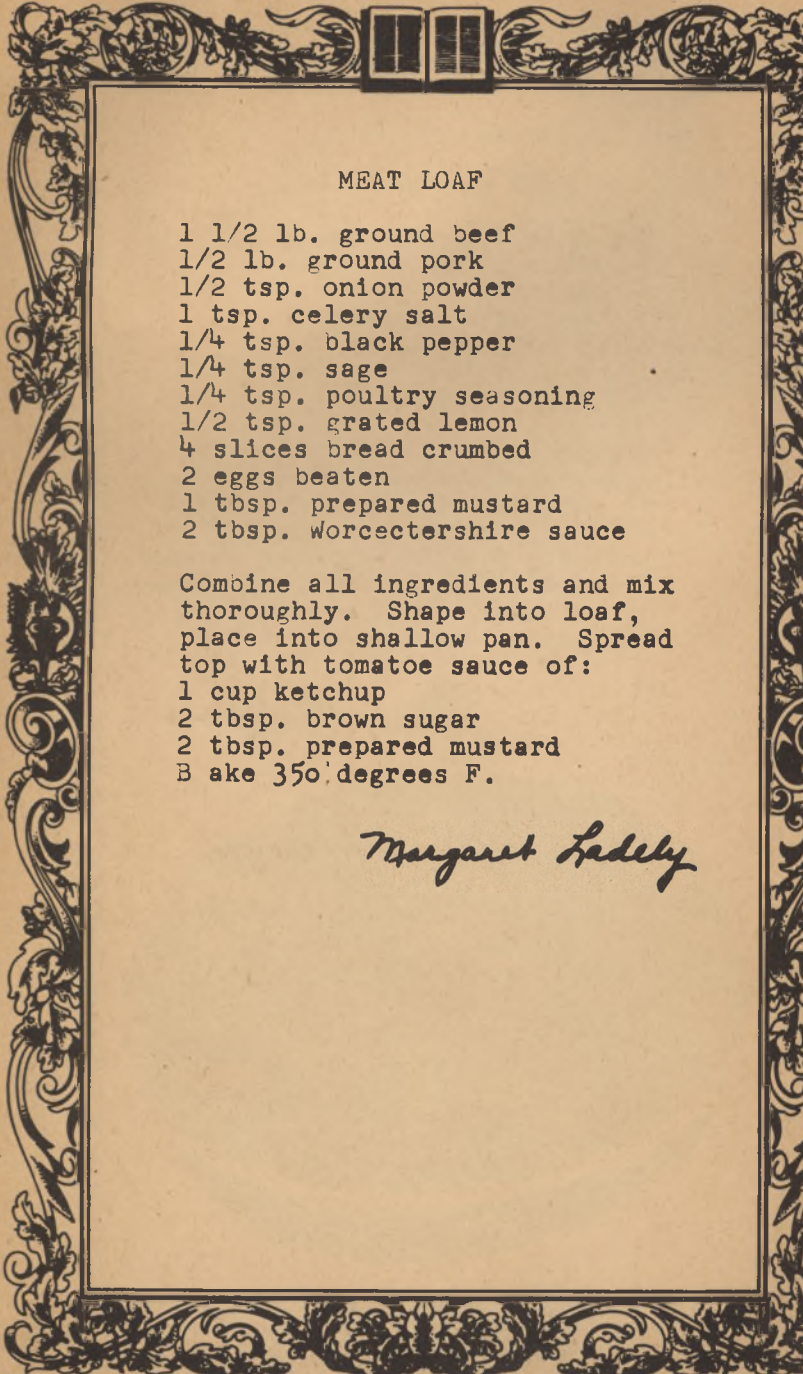
MEAL IN CASSEROLE

2 meduim sized onions
4 meduim sized potatoes
2 cups corn
1 pound bulk sausage
1 cup tomatoe juice
1/2 tsp. salt
1/8 tsp. pepper

Grease casserole and place in order given. Sausage over top in patties. Pour tomatoe juice over all, cover and bake in moderate oven 30 minutes, remove lid and bake till done and nicely browned. Can use hamburger instead of sausage.

Clara Bickford






MEAT LOAF

1 1/2 lb. ground beef
1/2 lb. ground pork
1/2 tsp. onion powder
1 tsp. celery salt
1/4 tsp. black pepper
1/4 tsp. sage
1/4 tsp. poultry seasoning
1/2 tsp. grated lemon
4 slices bread crumbed
2 eggs beaten
1 tbsp. prepared mustard
2 tbsp. worcestershire sauce

Combine all ingredients and mix thoroughly. Shape into loaf, place into shallow pan. Spread top with tomatoe sauce of:

1 cup ketchup
2 tbsp. brown sugar
2 tbsp. prepared mustard
B ake 350 degrees F.

Margaret Ladely

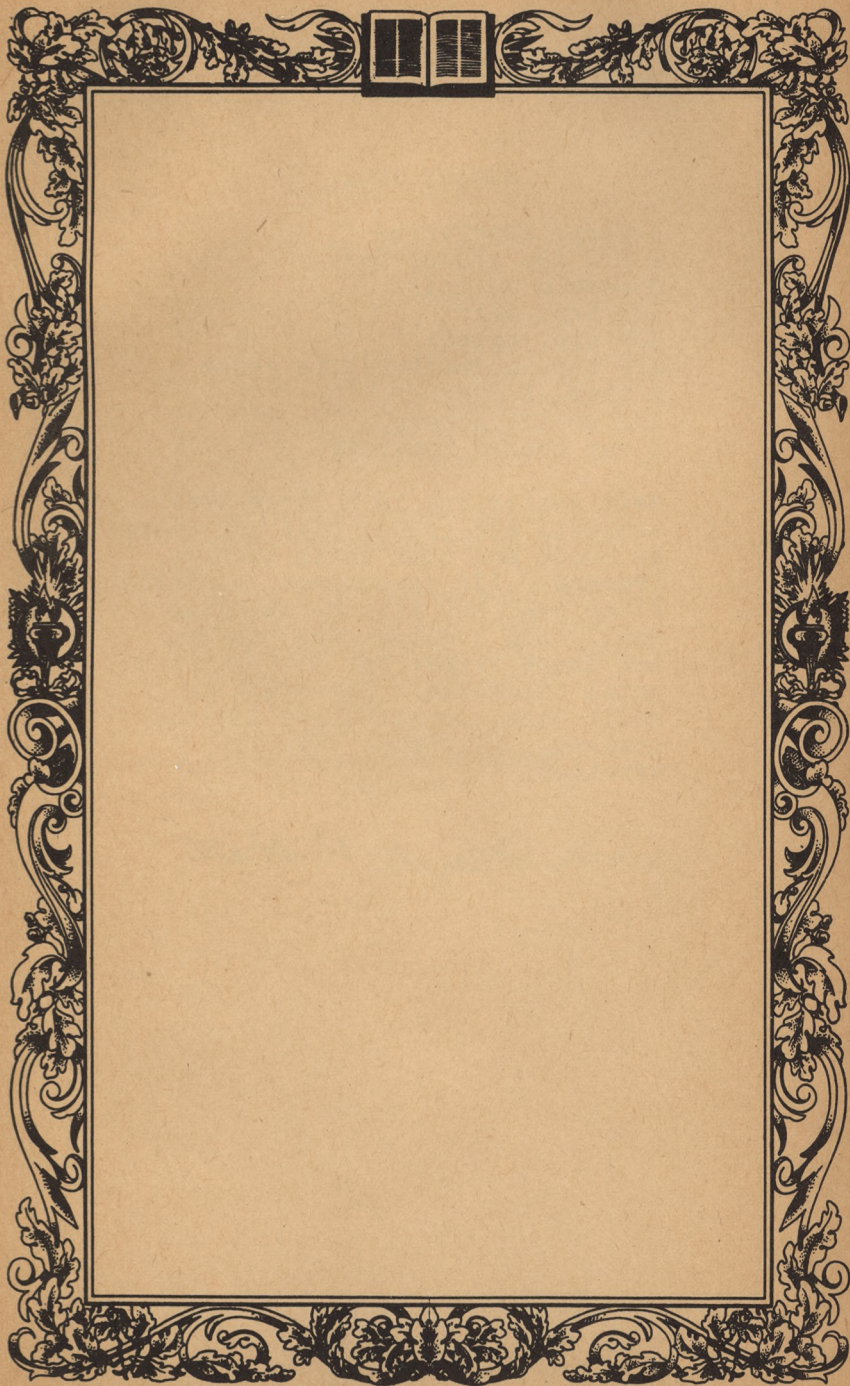


SLOPPY JOES

3 tbsp. shortening
1 1/2 lb. ground beef
2 medium onions
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. worcestershire sauce
1 tbsp. flour
1/2 bottle catsup
1 cup cooked tomatoes

Melt shortening in a large heavy skillet, add ground beef and chopped onion and cook until lightly browned. Add seasonings, sprinkle flour over hot mixture blending well. Add tomatoes and catsup. Let sauce simmer for 10 to 15 min. until thickened. Serve hot on split buns, buttered and lightly toasted. Will make about 10 servings.

Mrs C. P. Stitt



BREAD



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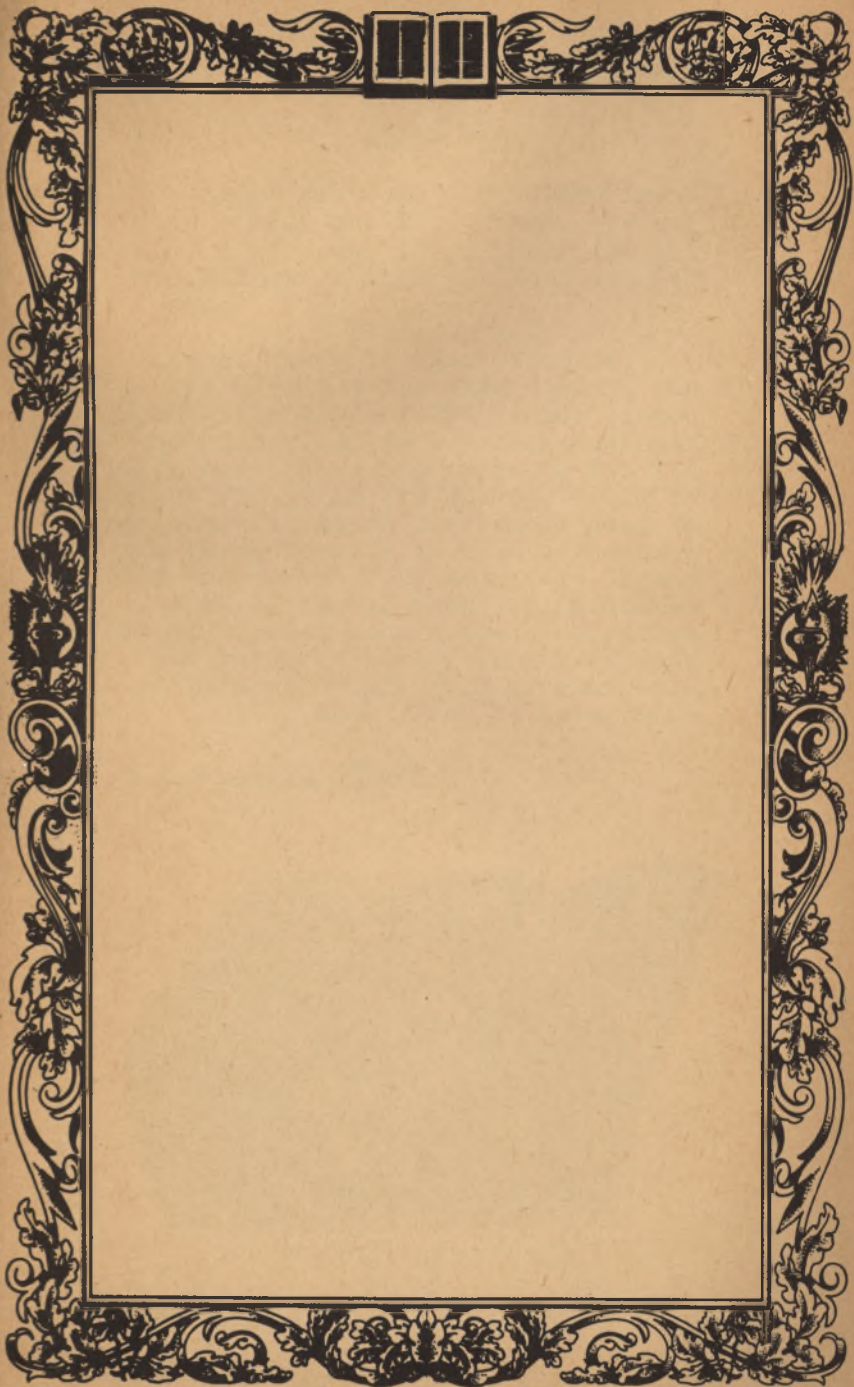
LIGHT ROLLS

1 cake yeast	1/4 cup sugar
3/4 cup water	1 tsp salt
3/4 cup milk	1 egg
1/3 cup lard	3 1/2 cup flour or more.

Dissolve cake of yeast in 1/4 cup of luke warm water (115°) add sugar, salt. Add scalded milk which has been cooled with the remaining 1/2 cup of water and lard. Add 2 cup of flour and egg and mix. Add enough or more flour till dough is right consistancy. Put on floured board and knead. Let rise till double and then knead again. When it has risen to double bulk again make into rolls and when they have raised to twice the size bake in 400° - 425° oven 15 to 20 minutes or until done.

Betty Denison





DESSERTS PASTRIES



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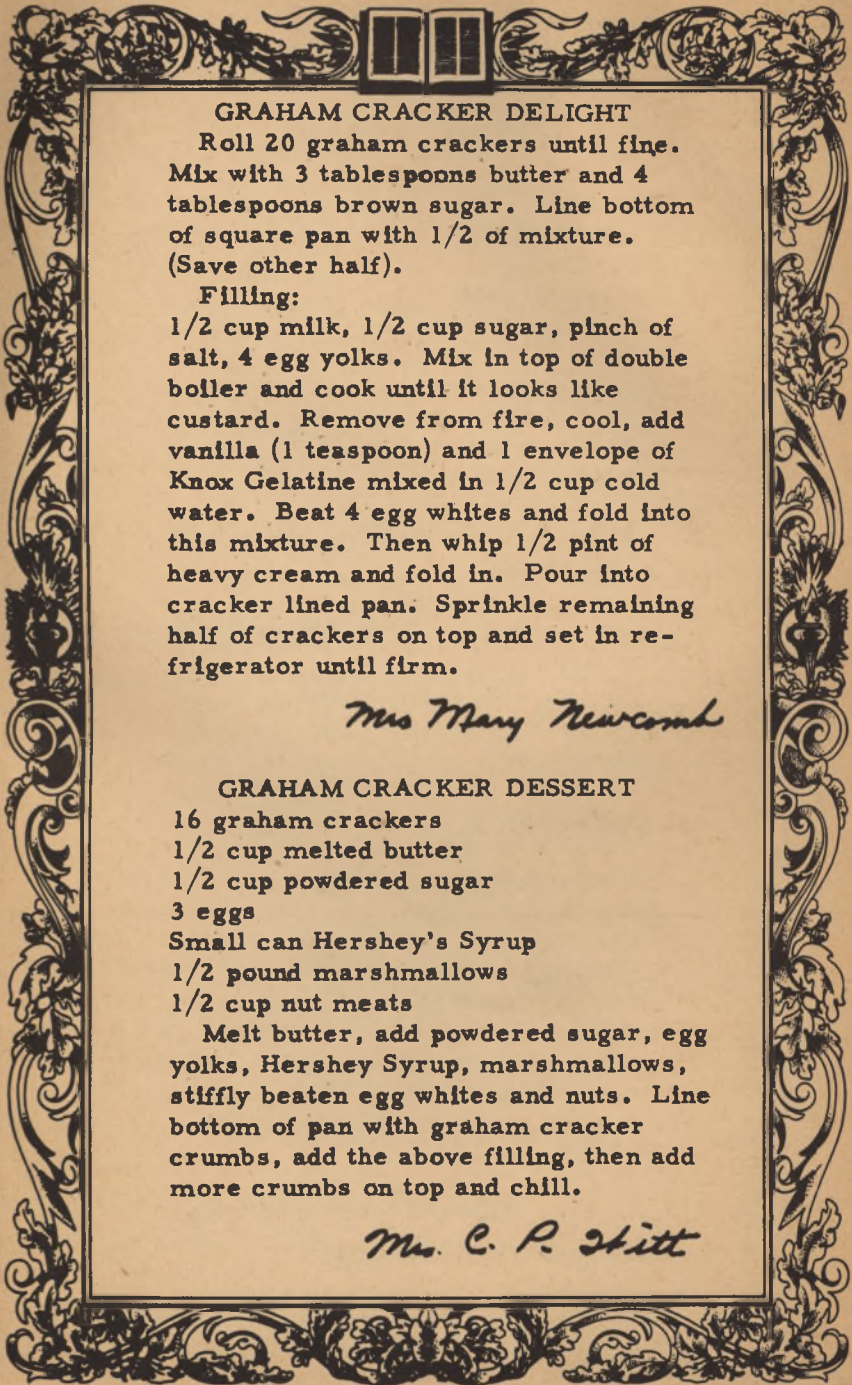
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GRAHAM CRACKER DELIGHT

Roll 20 graham crackers until fine. Mix with 3 tablespoons butter and 4 tablespoons brown sugar. Line bottom of square pan with 1/2 of mixture. (Save other half).

Filling:

1/2 cup milk, 1/2 cup sugar, pinch of salt, 4 egg yolks. Mix in top of double boiler and cook until it looks like custard. Remove from fire, cool, add vanilla (1 teaspoon) and 1 envelope of Knox Gelatine mixed in 1/2 cup cold water. Beat 4 egg whites and fold into this mixture. Then whip 1/2 pint of heavy cream and fold in. Pour into cracker lined pan. Sprinkle remaining half of crackers on top and set in refrigerator until firm.

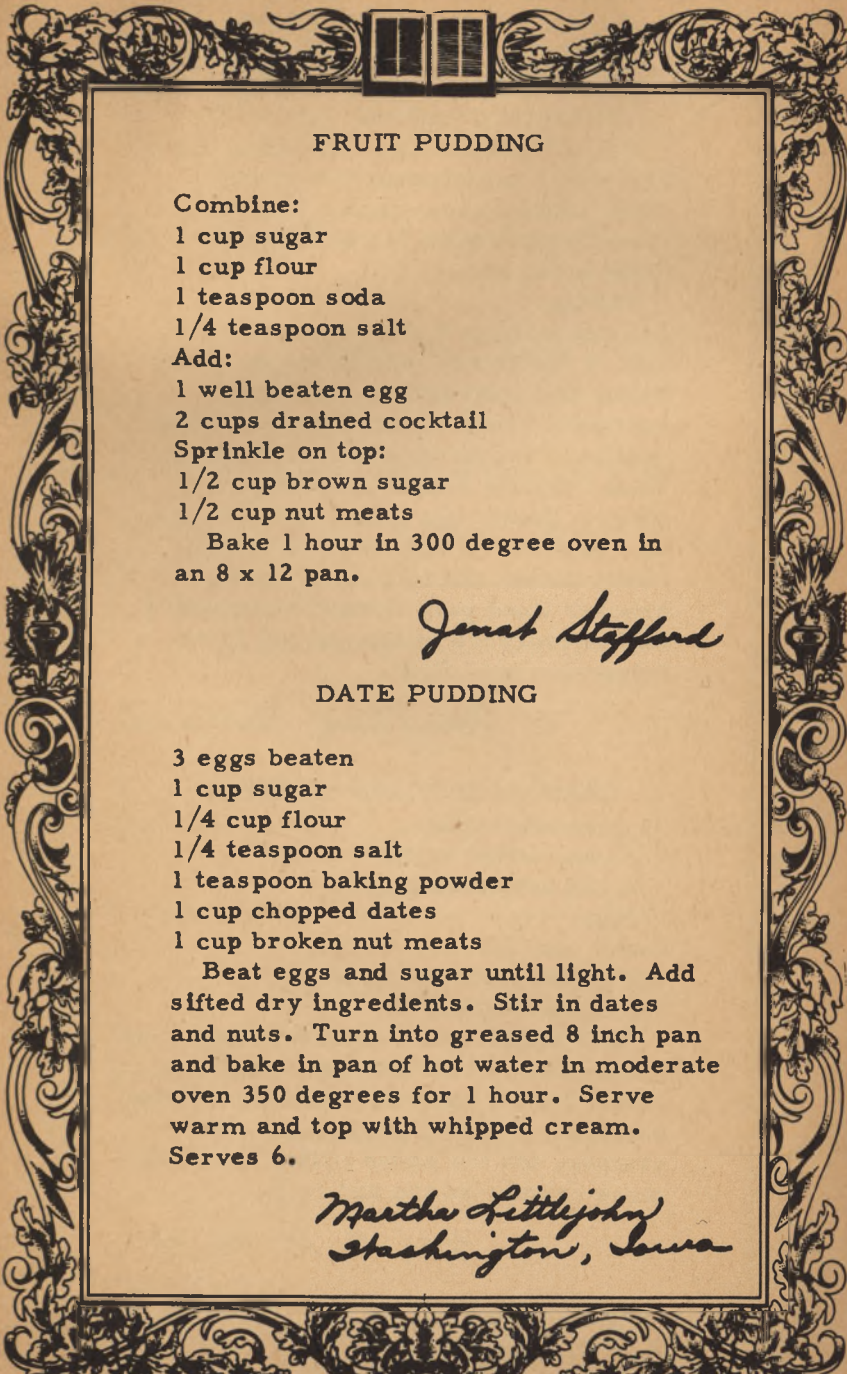
Mrs Mary Newcomb

GRAHAM CRACKER DESSERT

16 graham crackers
1/2 cup melted butter
1/2 cup powdered sugar
3 eggs
Small can Hershey's Syrup
1/2 pound marshmallows
1/2 cup nut meats

Melt butter, add powdered sugar, egg yolks, Hershey Syrup, marshmallows, stiffly beaten egg whites and nuts. Line bottom of pan with graham cracker crumbs, add the above filling, then add more crumbs on top and chill.

Mrs. C. P. Hitt



FRUIT PUDDING

Combine:

- 1 cup sugar
- 1 cup flour
- 1 teaspoon soda
- 1/4 teaspoon salt

Add:

- 1 well beaten egg
- 2 cups drained cocktail

Sprinkle on top:

- 1/2 cup brown sugar
- 1/2 cup nut meats

Bake 1 hour in 300 degree oven in an 8 x 12 pan.

Jenab Stafford

DATE PUDDING

- 3 eggs beaten
- 1 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 cup chopped dates
- 1 cup broken nut meats

Beat eggs and sugar until light. Add sifted dry ingredients. Stir in dates and nuts. Turn into greased 8 inch pan and bake in pan of hot water in moderate oven 350 degrees for 1 hour. Serve warm and top with whipped cream. Serves 6.

*Martha Littlejohn
Washington, Iowa*



CHERRY PUDDING

- 1-1/4 cups sifted flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1/2 cup milk
- 2 tablespoons melted shortening
- 1-1/4 cups cherries

For the sauce mixture:

- 2 cups cherry juice or juice and water
- 1/2 cup sugar
- 2 tablespoons butter

Sift flour once, measure, add baking powder, salt and 1/2 cup sugar, and sift together into a bowl. Add milk and melted shortening; stir only until smooth.

Spread dough evenly in greased shallow pan, about 12 by 8 by 2 inches. Arrange cherries over top. Combine sauce ingredients and bring to a boil. Pour over cherries. Bake immediately in moderate oven (375 degrees) for 45 to 50 minutes. Serve warm.

Edith Lane

APPLE CRISP

- Peel and slice enough apples for your meal (6-7) add 1/2 cup water.
- 1 teaspoon lemon juice
 - 1 teaspoon nutmeg
 - 1 teaspoon cinnamon

Then take:

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

Work this together until crumbly. Pat this over the apples and bake uncovered until apples are done. Serve hot with cream.

Mrs Robert Armstrong



CHOCOLATE PIE

2 cups milk
3/4 cup sugar
6 tbsp flour
2 tbsp cocoa
1/2 tsp salt
2 eggs
1 tsp vanilla

Heat milk in top of double-boiler (save a little to combine with sugar, flour and cocoa). Add flour, sugar, cocoa and salt and cook 15 minutes. Separate eggs. Add yolk to above mixture and cook 2 minutes. Add vanilla and cool slightly. Beat egg whites and add 2 tbsp sugar for meringue.



PECAN PIE

3 eggs, beaten slightly
1 cup brown sugar
1/2 cup pecans
1 cup brown syrup
1/2 teaspoon vanilla

Combine ingredients, bake in a raw pie shell for 1 hour slow. Serve with whipped cream.

Mrs. Hannah Davis

CHOCOLATE NUT PIE

1/4 cup soft butter
1 cup sugar
1/4 cup flour
1/3 cup cocoa
1/2 teaspoon salt

Mix all together and beat in one at a time 3 eggs. Mix and add 3/4 cup dark syrup, 3/4 cup milk, 1/2 to 1 cup nuts, 3/4 teaspoon vanilla. Put in unbaked pie shell. Bake at 450 degrees for 10 minutes and 325 degrees until done.

May Lane



BANANA NUT BREAD

2 large bananas 1 tsp soda
1 cup sugar 1 tsp baking powder
4 tbsp shortening 1/2 tsp salt
2 eggs 1/2 tsp vanilla
2 1/2 cup sifted 2/3 cup milk
 flour
1/2 cup chopped nuts.

Mash bananas and set them aside to darken. Cream sugar and shortening and add eggs, bananas, flour, soda baking powder, salt, vanilla and nuts in that order, using the milk as needed. Fill half full 2 loaf pans. Bake 45 minutes at 350°



BANANA NUT BREAD

- 1/2 cup butter or substitute
- 1 cup sugar
- 2 eggs
- 1/4 teaspoon salt
- 1 level teaspoon soda
- 2 cups flour
- 3 bananas (crushed)
- 3 tablespoons sour milk
- 1 cup chopped nut meats

Method---Cream sugar and shortening, add eggs, salt, and bananas. Put soda in the sour milk and add to mixture. Add flour and mix. Bake 1 hour at 350 degrees.

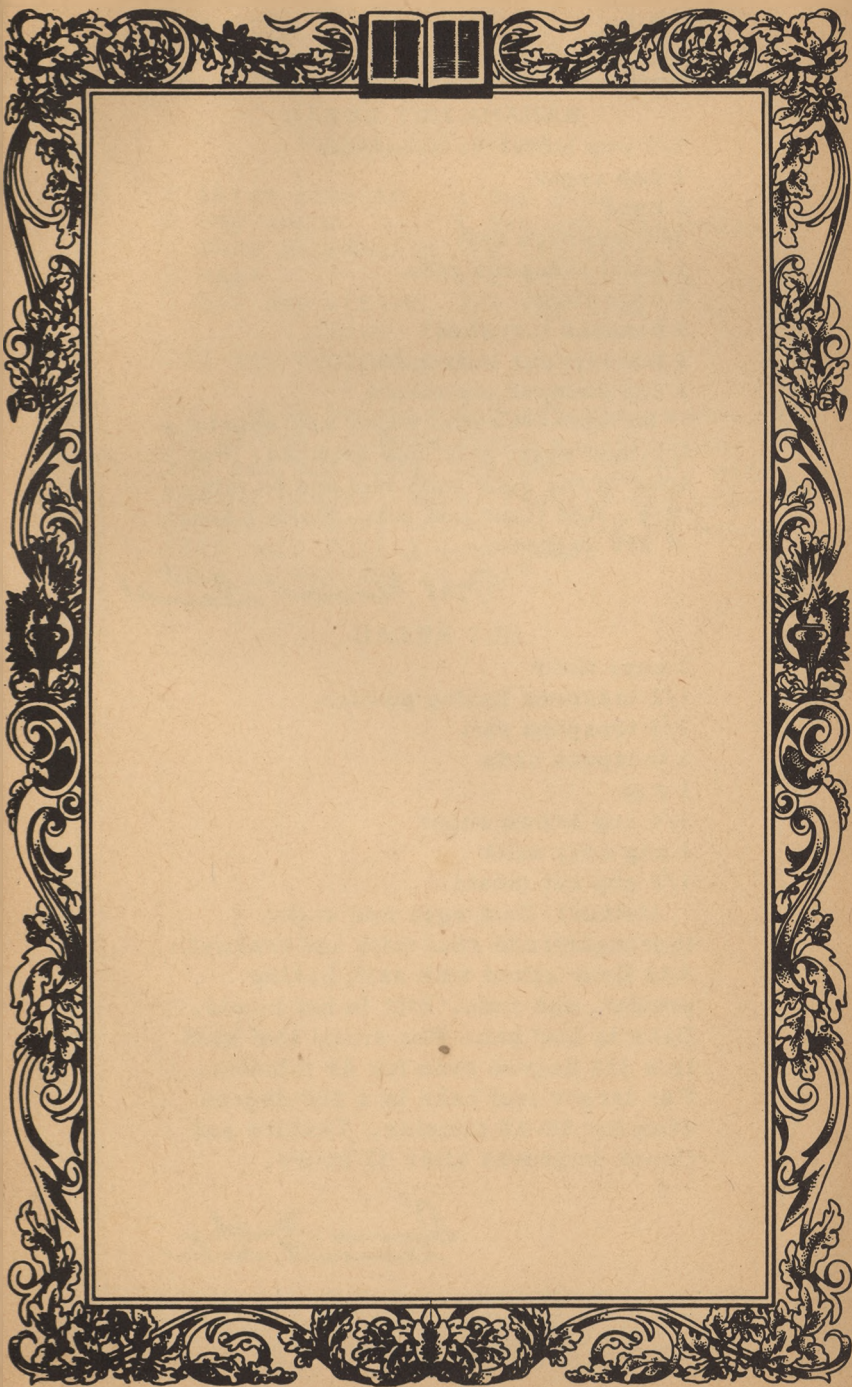
Mrs Homer Davis

NUT BREAD

- 2 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon soda
- 1 egg
- 3/4 cup brown sugar
- 1 cup sour milk
- 1/2 cup nut meats

Method: Beat eggs and sugar thoroughly; add sour milk and beat well. Add flour sifted with salt, baking powder, and soda. Stir in nut meats. Bake in loaf pan. For small loaf bake in a 325 degree oven for 45 minutes. For larger loaf bake in a 350 degree oven for 50-60 minutes. Texture and flavor improves after 12 hours.

*Donna Martha
Brinnell, Iowa*



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CRANBERRY SALAD

- 1 pkg lemon jello
- 2 cups raw cranberries
- 1 cup sugar
- 1 cup celery
- 1 cup boiling water
- 1 apple
- 1/2 cup nuts

Dissolve jello in hot water,, then grind cranberries and let stand with 1 cup sugar until dissolved. Chip, apple, celery, nuts and add to jello. Stir in cranberries, add 1 cup cold water chill and top with salad dressing

Betty Benson

24 HOUR SALAD

2 cups white grapes
2 cups diced pineapple
2 cups orange sections
2 cups quartered marshmallows
1/4 pound nut meats

Combine the well drained fruits, marshmallows and nuts, add the following dressing:

2 eggs
1/4 cup light cream
juice of 1 lemon
Cook in double boiler until thick, beat constantly

Cool, fold in 1 cup heavy whipped cream, pour over the fruit mixture and mix well. Chill 24 hours, Do Not Freeze.

Mrs Homer Davis

MY FAVORITE SALAD

Cut in pieces 1/2 lb marshmallows and dissolve in 2 cups orange Jello (1 pkg). Let this cool until syrupy, break up 2 pkgs. Philadelphia cream cheese. Mix in 1 small can crushed pineapple, 1/2 cup salad dressing, 1/2 small bottle marochino cherrie cut in pieces. Mix this with Jello mixture and add 1 cup cream whipped. Let stand until firm, cover with 1 pkg lime jello dissolved

Lois Hudgens



COTTAGE CHEESE SALAD

2 boxes Lemon jello
2 cups hot water
3/4 cup salad dressing
1/4 cup milk
1 small can pineapple
1 box cottage cheese
1 small jar of olives sliced

Combine jello and water and chill until slightly thickened, then whip until light. Add the remaining ingredients and let set until thick.

Clara Bickford

LIME WALNUT SALAD

1 box lime or lemon jello
1 cup boiling water
1 #2 can crushed pineapple
1 cup cottage cheese
1/2 cup celery cut fine
1/2 cup nut meats

Dissolve gelatin in boiling water, cool until syrupy. Stir in remaining ingredients. Turn into loaf pan and chill.

May Lane

FROZEN FRUIT SALAD

- 1 No. 2-1/2 can fruit cocktail
- 1 teaspoon unflavored gelatin
- 2 tablespoons lemon juice
- 1-3 ounce package cream cheese
- 1/4 cup mayonnaisse
- Dash of salt
- 2/3 cup whipped cream
- 1/2 cup sugar
- 1/2 cup chopped nuts

Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaisse and salt. Stir in gelatin. Whip cream until stiff, adding gradually during last stages of beating. Fold in cheese mixture nuts and fruit cocktail.

Pour into refrigerator tray that has been lined with waxed paper.

Freeze until firm with refrigerator set at coldest point, setting about 4 hours.

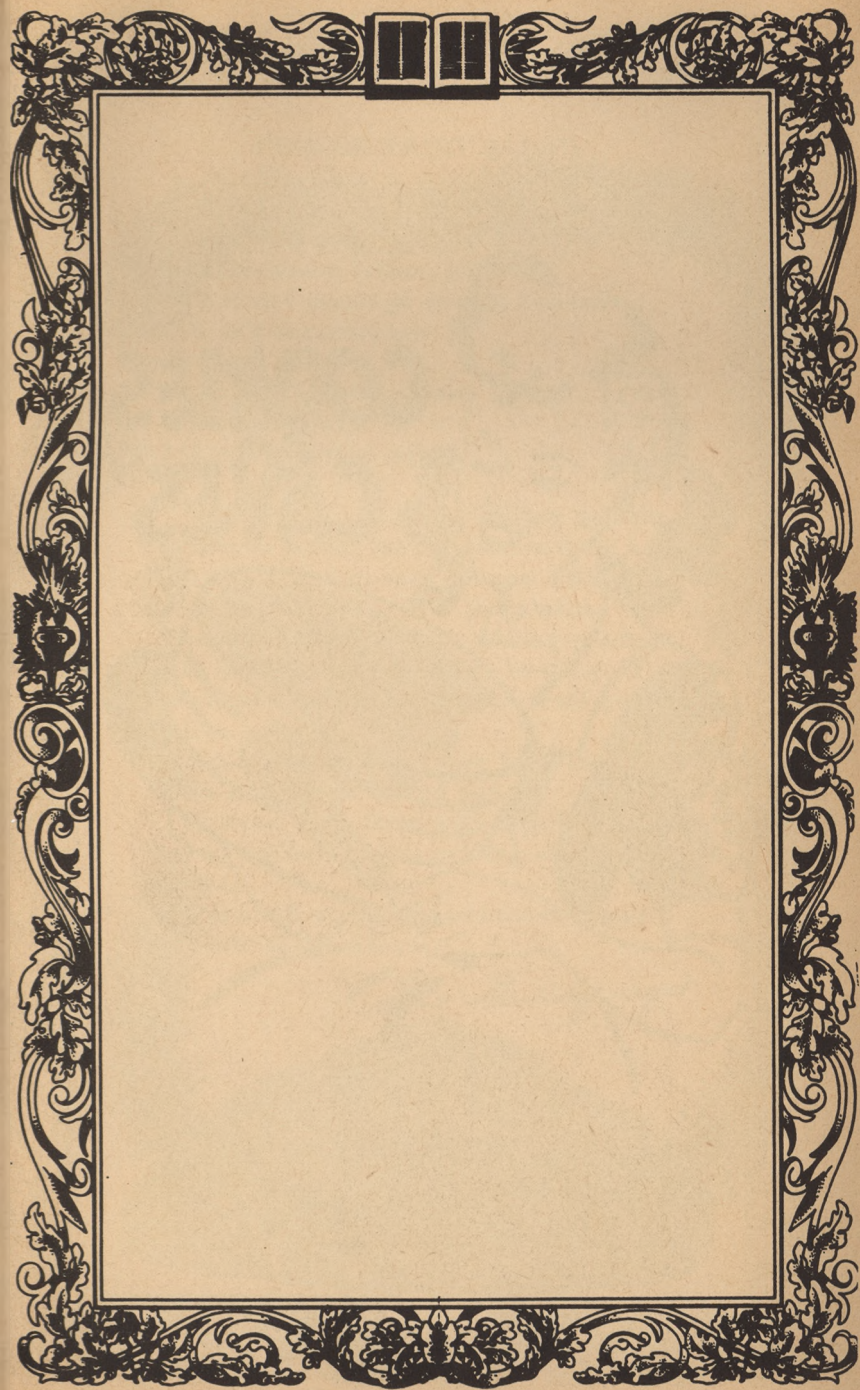
Turn out on platter, remove paper, cut into thick slices.

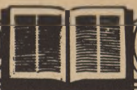
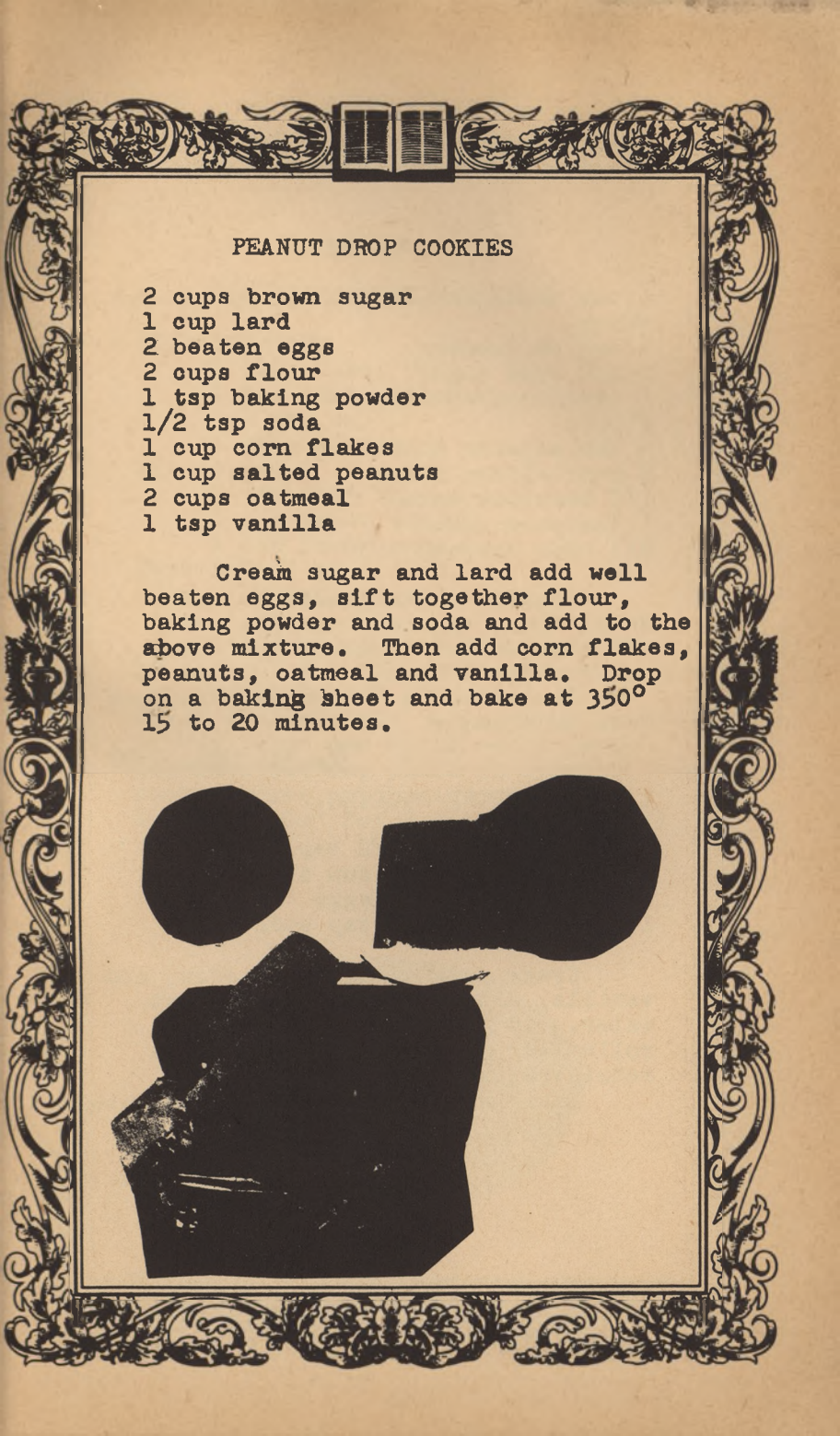
Lois Hurdgen



**COOKIES
&
CAKES**



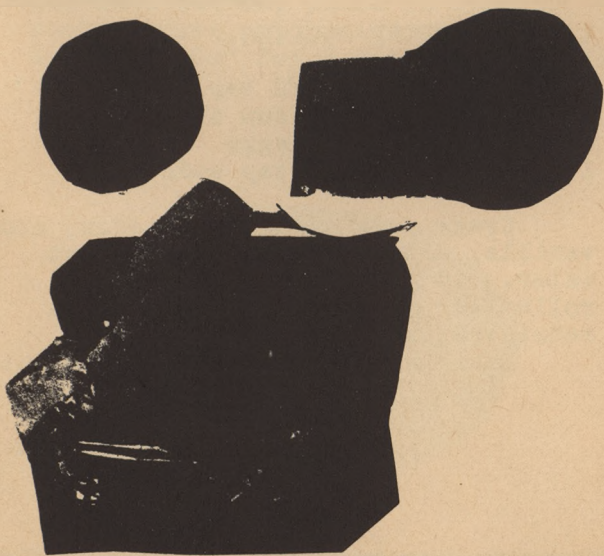



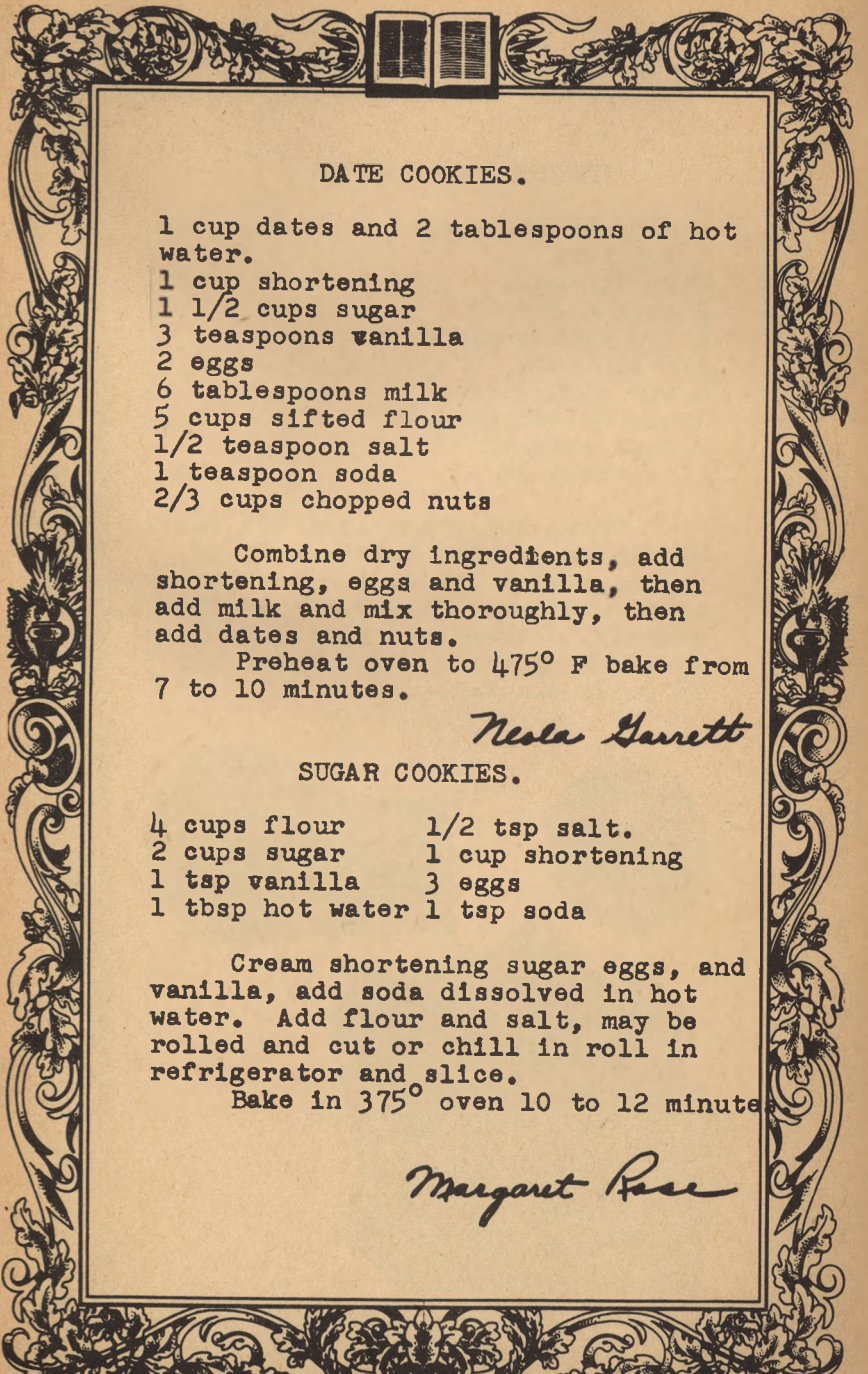


PEANUT DROP COOKIES

2 cups brown sugar
1 cup lard
2 beaten eggs
2 cups flour
1 tsp baking powder
1/2 tsp soda
1 cup corn flakes
1 cup salted peanuts
2 cups oatmeal
1 tsp vanilla

Cream sugar and lard add well beaten eggs, sift together flour, baking powder and soda and add to the above mixture. Then add corn flakes, peanuts, oatmeal and vanilla. Drop on a baking sheet and bake at 350° 15 to 20 minutes.





DATE COOKIES.

- 1 cup dates and 2 tablespoons of hot water.
- 1 cup shortening
- 1 1/2 cups sugar
- 3 teaspoons vanilla
- 2 eggs
- 6 tablespoons milk
- 5 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 2/3 cups chopped nuts

Combine dry ingredients, add shortening, eggs and vanilla, then add milk and mix thoroughly, then add dates and nuts.

Preheat oven to 475° F bake from 7 to 10 minutes.

Nesla Garrett

SUGAR COOKIES.

- 4 cups flour
- 2 cups sugar
- 1 tsp vanilla
- 1 tbsp hot water
- 1/2 tsp salt.
- 1 cup shortening
- 3 eggs
- 1 tsp soda

Cream shortening sugar eggs, and vanilla, add soda dissolved in hot water. Add flour and salt, may be rolled and cut or chill in roll in refrigerator and slice.

Bake in 375° oven 10 to 12 minutes

Margaret Rose

CINNAMON ICEBOX COOKIES

Sift together

3 cups flour
1 tsp baking powder
1/2 tsp salt
1 tbsp cinnamon

Mix together

1 cup soft shortening
1 cup white sugar
1 cup brown sugar

Beat in one at a time.
2 unbeaten eggs

Add about 1/4 of flour mixture
at a time, mix well each time mix in
3/4 cups cut nutmeats

Shape mixture into rolls, wrap each
in wax paper and chill until firm.
Cut into slices, place on greased
cookie sheet and bake in moderately
hot oven 400° for 7 minutes or until
brown.

Betty Denison



CHOCOLATE PIN-WHEEL COOKIE

1/2 cup shortening
3/2 cup sugar
1 egg yolk
1-1/2 teaspoons vanilla
1-1/2 cups flour
1/4 teaspoon salt
1/2 teaspoon baking powder
3 tablespoons milk
1 ounce sugar unsweetened chocolate,
melted

Thoroughly cream shortening and sugar. Add egg yolk and vanilla. Add sifted dry ingredients alternately with milk. Divide dough in half. To 1/2 add chocolate. Mix thoroughly. Roll each half 1/8 inch thick on heavy waxed paper. Turn white part on chocolate with chocolate extending 1/2 inch beyond white part on edge toward which you roll. Wrap in waxed paper. Chill overnight. Slice, thin. Bake on ungreased cookie sheet in 375 degree oven about 10 minutes. Makes about 4 dozen cookies.


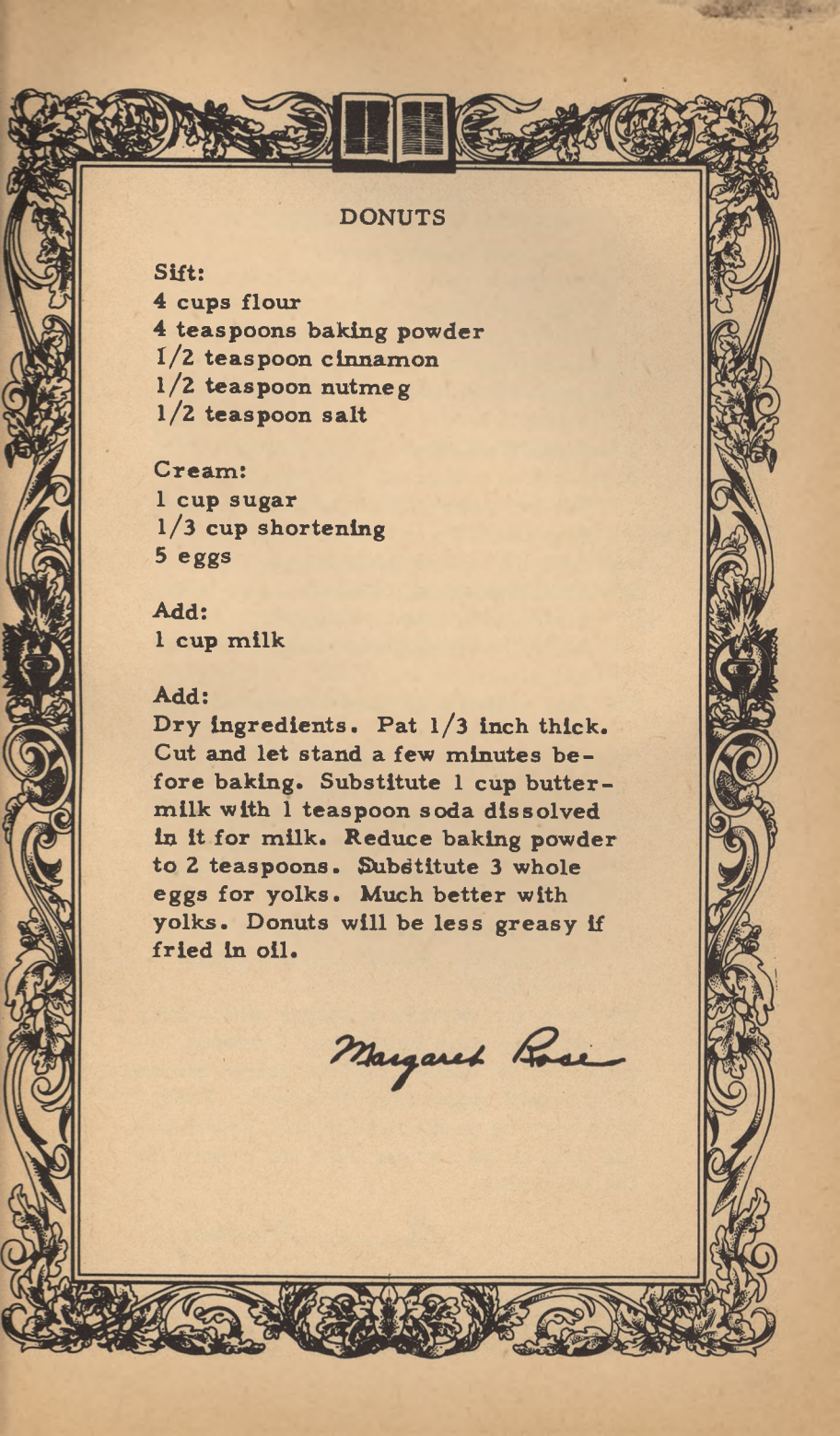
Donna Stathis

COCONUT-ORANGE REFRIGERATOR COOKIES

1/2 cup shortening, 1/2 cup granulated sugar, 1 tablespoon grated orange peel, 1/2 teaspoon lemon extract, 1 egg, 1-1/2 cups flour, 1/4 teaspoon salt, 1 cup shredded coconut, chopped, 2 tablespoons brown sugar, 1/2 teaspoon baking powder.

Shape in 1-1/2 inch rolls, chill overnight, slice 1/4 inch thick bake. Bake at 400 degrees.

Pauline Schatt



DONUTS

Sift:

4 cups flour
4 teaspoons baking powder
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt

Cream:

1 cup sugar
1/3 cup shortening
5 eggs

Add:

1 cup milk

Add:

Dry ingredients. Pat 1/3 inch thick. Cut and let stand a few minutes before baking. Substitute 1 cup buttermilk with 1 teaspoon soda dissolved in it for milk. Reduce baking powder to 2 teaspoons. Substitute 3 whole eggs for yolks. Much better with yolks. Donuts will be less greasy if fried in oil.

Margaret Rose



BROWNIES

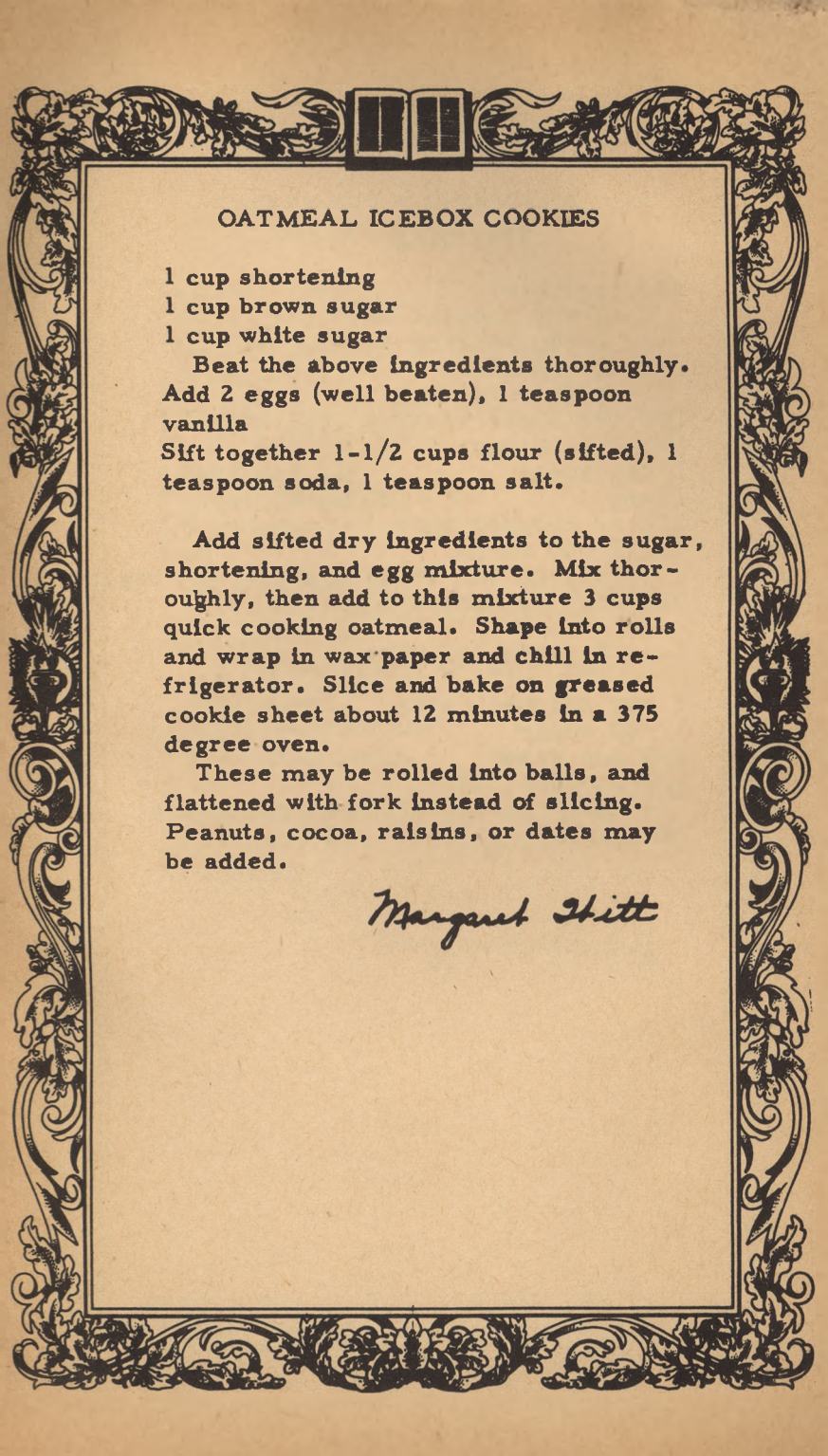
- 2/3 cup flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup shortening
- 2 squares unsweetened chocolate
- 1 cup sugar
- 2 eggs, well beaten
- 1/2 cup nut meats
- 1 teaspoon vanilla

Method:

1. Set oven for moderate oven or 350 degrees F.
2. Grease an 8x8x2-inch pan
3. Sift flour once, measure, add baking powder, salt and sift again
4. Melt shortening and chocolate over hot water
5. Add sugar gradually to eggs, beating thoroughly
6. Add chocolate mixture and blend
7. Add flour and mix well
8. Also mix in nuts and vanilla
9. Spread in greased pan. Bake in pre-heated oven for 25 minutes or until done.
10. Cool in pan, cut into squares or rectangles. Makes about 2 dozen brownies.

There are a variety of things which may be added to your brownies. Coconut, peppermint, instant coffee, dates, almonds, also brown sugar may be added. They also may be prepared for tea, baked in a pie pan, or be served with ice cream on the brownies.

Donna Dorothy



OATMEAL ICEBOX COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar

Beat the above ingredients thoroughly.
Add 2 eggs (well beaten), 1 teaspoon
vanilla

Sift together 1-1/2 cups flour (sifted), 1
teaspoon soda, 1 teaspoon salt.

Add sifted dry ingredients to the sugar,
shortening, and egg mixture. Mix thor-
oughly, then add to this mixture 3 cups
quick cooking oatmeal. Shape into rolls
and wrap in wax paper and chill in re-
frigerator. Slice and bake on greased
cookie sheet about 12 minutes in a 375
degree oven.

These may be rolled into balls, and
flattened with fork instead of slicing.
Peanuts, cocoa, raisins, or dates may
be added.

Margaret Shitt



DATE CAKE

Add together:

- 1 cup chopped dates
- 1 cup boiling water
- 1 tsp soda
- 1 tbsp butter

Let the above mixture cool and mix the following:


- 1 cup sugar
- 1 tsp vanilla
- 1 egg
- 1 tsp B. P.
- 1/2 c. chopped nuts
- 1 1/2 cup flour

Mix in the above mixture and bake 350° for 30 minutes.

Topping, for cake.

- 1 cup chopped dates
- 1 cup sugar
- 1/2 cup water
- 1/2 chopped nuts.

Boil until thick and pour over
bake cake,



CHOCOLATE LAYER CAKE
Two (8 inch) Layers

Beat until frothy:

2 egg whites

Gradually beat in:

1/2 cup sugar

Measure and sift into bowl.

1-3/4 cups cake flour

1 cup sugar

3/4 teaspoon baking soda

3/4 teaspoon salt

Add:

1/3 cup salad oil

1/2 cup buttermilk or sweet milk

Then add:

1/2 cup buttermilk or sweet milk

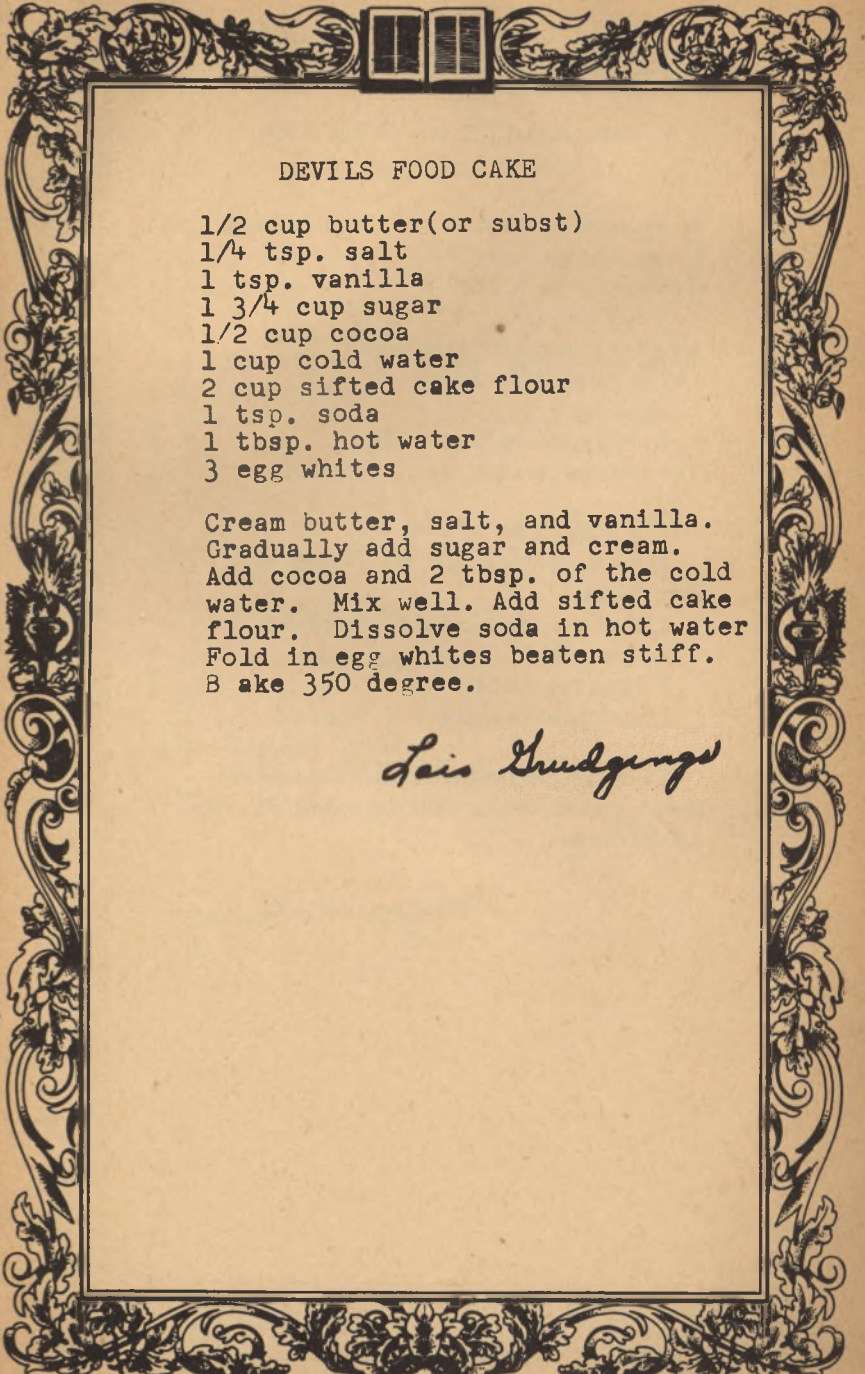
2 egg yolks

2 squares chocolate

1 teaspoon vanilla

Pour into greased pan. Makes 2
layer cake. Bake 350 degrees F. 30-
35 minutes.

Margaret Ladely



DEVILS FOOD CAKE

1/2 cup butter (or subst)
1/4 tsp. salt
1 tsp. vanilla
1 3/4 cup sugar
1/2 cup cocoa
1 cup cold water
2 cup sifted cake flour
1 tsp. soda
1 tbsp. hot water
3 egg whites

Cream butter, salt, and vanilla.
Gradually add sugar and cream.
Add cocoa and 2 tbsp. of the cold
water. Mix well. Add sifted cake
flour. Dissolve soda in hot water
Fold in egg whites beaten stiff.
Bake 350 degree.

Lais Grudgens

SWEET POTATO CAKE

1 1/2 cup flour
2 tsp. baking powder
1/2 cup shortening
2 eggs well beaten
2 cup hot mashed sweet potatoes
3/4 cup sugar
1/4 tsp. salt
1 tsp. nutmeg or cinnamon
1/2 cup milk
Juice of 1/2 lemon

Sift flour and baking powder, add shortening and beat eggs to potato mixture while hot. Add sugar, salt nutmeg, flour, milk and lemon juice. Bake 325 degree.

Florence Ladelly



APPLE PECAN CAKE

Mix:

1 cup white sugar	1 teaspoon soda
1/2 cup shorten- ing	2-1/2 cups flour
2 eggs	1 teaspoon baking powder
1/2 cup brown sugar	1 teaspoon salt
1 cup milk	1 teaspoon vanilla
1 cup pecan meats	2 cups sliced raw apples

Pour into pan and sprinkle 1/2 cup brown sugar on top. Bake 45 minutes in 350 degree oven. Serve with whipped cream.

Mrs Mary Newcomb

PEACH CAKE

Peel 6-7 peaches, slice and arrange in a square pan 8x1-1/2 inches. Sprinkle with 1-1/2 cups sugar. Add 1 cup water. Cook or bake until peaches are soft.

Batter:

1-2/3 cups flour	1/3 cup shortening
1 cup sugar	2/3 cup milk
1/4 teaspoon salt	1 egg, beaten
2-1/2 teaspoons baking powder	1 teaspoon lemon extract

Sift flour before measuring. Sift flour, sugar, salt, and baking powder together. Add unbeaten egg, shortening, and milk. Beat well. Add extract and beat again. Pour over hot peach mixture and bake.

Margaret Hitt



CHOCOLATE CAKE

2 cups sugar
1/2 cup shortening
2 eggs
1/2 cup cocoa
1/2 teaspoon salt
2 teaspoons baking powder
2 teaspoons soda
3 cups flour
2 cups cold water
1 teaspoon vanilla

Cream together sugar, shortening and eggs. Sift flour, soda, baking powder, salt and cocoa and add alternately with water.

*Mrs. M. J. Ford Roberts
Saginaw, Mich.*

CHOCOLATE CAKE

Sift all together:
1 cup sugar
2 cups cake flour
2 level teaspoons soda
Pinch salt
4 tablespoons cocoa
Then add:
1 cup cold water
1 cup salad dressing
Vanilla

Beat until smooth. Bake at 350 degrees for 50 minutes.

May Lane

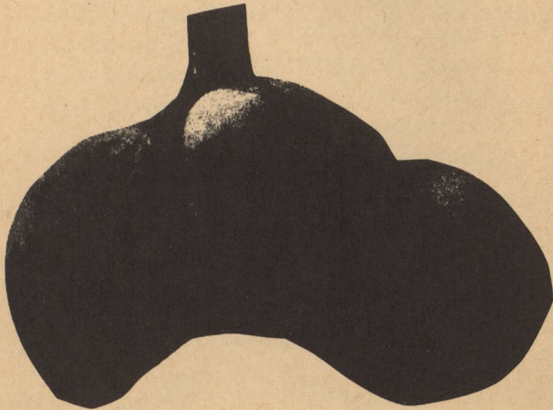
PEACH CAKE

Peel 6-7 peaches, slice and arrange in a square pan 8 by 1 1/2 inches. Sprinkle with 1 1/2 cup sugar, add 1 cup water. Cook or bake until peaches are soft.

Batter

1 2/3 cup flour
1 cup sugar
1/4 tsp. salt
2 1/2 tsp. baking powder
1/3 cup shortening
2/3 cup milk
1 egg (unbeaten)
1 tsp. lemon extract

Sift flour before measuring. Sift flour, sugar, salt and baking powder together. Add unbeaten egg, shortening and milk. Beat well-add extract and beat again. Pour over hot peach mixture and bake.





BOILED FROSTING

- 1 cup sugar
- 2 egg whites
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3 tablespoons cold water

Put in top of double boiler and stir, and have water boiling in bottom of double boiler and beat with electric beater on high speed for 3 minutes by clock.

Lais Gudginge

NEVER FAIL FROSTING

- 6 tablespoons brown sugar
- 6 tablespoons white sugar
- 3 tablespoons butter
- 1/2 cup cream

Boil 2 minutes then add 9 marshmallows, when melted add 1-1/2 cups powdered sugar and beat.

Lais Gudginge

TWO-MINUTE FROSTING

Put $\frac{1}{4}$ cup brown sugar
2- $\frac{1}{2}$ tablespoons cream
2- $\frac{1}{2}$ teaspoons milk
1 tablespoon butter in saucepan and
bring to boiling point stirring con-
stantly cool and add powdered sugar
and vanilla to spread.

May Lane





HINTS



TEMPERATURE AND TIME TABLE.

<p>Slow Oven 250° F. - 325° F.</p>	<p>Moderate Oven 350° F. - 375° F.</p>	<p>Hot Oven 400° F. - 500° F.</p>	<p>Time</p>
<p>Fruit Cake Sponge Cake</p>	<p>Cookies Layer cake Loaf cake Loaf cake (thick)</p>	<p>Biscuits Muffins Cookies</p>	<p>15 minutes. 25-30 minutes. 8-15 minutes. 25-30 minutes. 45 minutes. 50-60 minutes. 3-4 hours. 60 minutes.</p>

TABLE OF WEIGHTS AND MEASURES.

3 teaspoons -----	1 tablespoon
4 tablespoon -----	1/4 cup
5 1/3 tbsp -----	1/3 cup
8 tablespoons -----	1/2 cup
12 tablespoons -----	3/4 cup
16 tablespoons -----	1 cup or 1/2 pint.
▲ dash -----	less than 1/8 teaspoons.
2 cups -----	1 pint
4 cups -----	2 pints or 1 quart.
4 cups flour -----	1 pound.
2 1/4 granulated sugar ---	1 pound
2 cups brown sugar firmly packed -----	1 pound.
3 1/2 cups confectioners sugar -- -----	1 pound.
2 tablespoon butter -----	1 ounce.
2 cups butter -----	1 pound
1 meduim eggs -----	2 ounces
8-10 egg whites -----	1 cup
14 egg yolks -----	1 cup
Juice of 1 meduim lemon-----	3 tablespoons
1/2 pound nutmeats -----	1 cup nuteats chopped.



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