

Cooking Favorites
of
MARQUETTE



AMERICAN LEGION AUXILIARY
MARQUETTE, IOWA

MESSAGE FROM THE PUBLISHER

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

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MESSAGE FROM THE PUBLISHER

This book has been published through the combined efforts of our company and the organization whose name appears on the cover.

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HISTORY OF OUR ORGANIZATION

Our organization was established in 1920, with 17 charter members, and 5 of these are still living. We have 5 Gold Star members.

Our meetings are held the 3rd Monday of every month in the homes of our members.

We contacted all our members--local and distant and received recipes from all of them.

* * * * *

POEM

We think we have something surprising,
Unmatched in the annals of books.
A splendid new volume comprising,
The work of our Auxiliary Community cooks.
You see, though the Auxiliary Community Ladies,
May not be acclaimed for their looks,
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and never discover such cooks.
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and now we have explored the far nooks -
all over our United States for the cream of,
the work of these Auxiliary cooks.
Their recipes we have collected,
In one of the finest books.
Come, try it, it's all you've expected
You'll thank them--I know, for these books.

* * * * *

THANK YOU

We wish to thank all the Marquette, McGregor and Prairie du Chien business establishments which helped by placing ads in our cook book and made it possible for us to receive them.

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1st Sergeant at Arms	-	Marion Henthorne
2nd Sergeant at Arms	-	Jacquelyn Lamb
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Treasurer	-	Lula Van Pelt
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Publicity	--	Lula Van Pelt
Poppy	--	Mary Hendrickson
Girls State	-	Maxine Greener
Historian	--	Dorothy Mitchell
Rehabilitation	-	Freda Mc Cracken
Legislation	--	Freda Mc Cracken
Music	-	Hazel Barr
Chaplain	-	Hazel Barr
Past Presidents Parley	-	Marion Henthorne
Child Welfare	-	Roma Sass
Girl State	-	Maxine Greener
Gold Star	-	Lula Van Pelt
Americanism	--	Jacquelyn Lamb
Jr. and Foreign Relations	--	Lillie Mc Shane

Continued.....

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Corresponding Secretary	-	Marian Henthorne
Community Service	-	Helen Stade
Education	-	Freda Mc Cracken
Sunshine	-	Elsie Harrington
Parliamentarian	-	Rose Schott

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Ella Goltz	Marquette, Iowa
Violet Goltz	Marquette, Iowa
Maxine Greener	Marquette, Iowa
Miss Maxine Greener	Marquette, Iowa
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Lena Kleinow	Marquette, Iowa
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RUEBEN SANDWICH

Jean Clark

2 slices buttered bread
 Mayonnaise
 Corn beef (either canned or home cooked)

Swiss cheese
 Sauerkraut (about 3 Tbsp. drained)

Put buttered bread side down. Spread both pieces with mayonnaise, on one slice pile corned beef and Swiss cheese to cover bread, add sauerkraut to cover cheese, top with other slice of bread (butter out). Grill in dry pan until brown on each side. Serve warm.

BREAD AND BUTTER PICKLES

Ella Goltz

10 or 12 cucumbers, 4
 to 5 inches
 1/4 c. salt
 2 tsp. turmeric
 4 c. vinegar
 1 c. white sugar

1 Tbsp. mixed pickling spices
 1 tsp. celery seed
 2 tsp. mustard seed
 1 1/2 c. light brown sugar
 1/2 tsp. powdered alum

Cut washed cucumbers into thin slices, carefully mix with salt. Let stand 3 to 4 hours. Then drain. Add turmeric and 2 c. of the vinegar to 2 c. water. Heat to boiling. Pour over cucumbers and let stand until cold. Discard vinegar water. Taste cucumbers and if too salty, scald with plain water. Tie spices in bag (add a small clove of garlic, if desired) and add with seeds and white sugar to 2 c. vinegar and 1/2 c. water. Let simmer 15 minutes, then pour over cucumbers, and let stand 12 to 24 hours. Drain

BREAD AND BUTTER PICKLES (cont'd.)

syrup into a kettle, add brown sugar and bring to boiling point. Add cucumbers, and let simmer 10 minutes. Spoon hot pickles into hot fruit jars, bring syrup to hard boil and pour over pickles. More hot water and vinegar may be added, if not enough syrup. Seal tightly.

SWEET SOUR DILL CHUNKS

Freda McCracken

Medium size or dill size cucumbers	8 heads fresh dill
Onion slices	4 c. sugar
2 celery stalks, quartered	1/2 c. salt
	1 qt. vinegar
	2 c. water

Wash freshly picked cucumbers and cut in 1 inch chunks or slice or in quarters, enough to fill 4 sterilized quart jars. To each jar, add 3 or 4 slices of onion, 2 pieces celery and 2 heads of dill. Dissolve sugar and salt in vinegar and water; bring to a boil, pour while still hot over cucumbers in each jar to cover; seal at once. Store in cool place. For best flavor, do not use for 30 days.

SWEET GARLIC DILL PICKLES

Jean Clark

Cucumbers	1/2 c. coarse salt
1 qt. white vinegar	1 c. water
1 c. sugar	Dill
	Garlic cloves

Soak cucumbers in ice water 1 hour. Pack in jars with dill (bottom and top) and 1 clove garlic. Pour hot syrup over all. Syrup is made from the vinegar, sugar, salt and water, brought to a boil to dissolve sugar. Makes 3 qts.

HOT DOG RELISH

Ella Goltz

3 carrots, peeled	1/2 c. salt
3 sweet red peppers, cored and seeded	1 1/2 lb. sugar
2 qts. cucumbers	1 1/2 c. vinegar
2 qts. green tomatoes, peeled	1/2 tsp. cayenne pepper
	2 Tbsp. mixed pickling spice

Chop or grind vegetables. Place in bowl and sprinkle with salt and allow to stand overnight. Drain, add sugar, vinegar and cayenne pepper. Add spices tied loosely in cheese cloth bag. Simmer 45 minutes. Pour at once into hot sterilized jars. Seal. Makes about 6 pts.

CHEESE BALLS

Marion Henthorne

1 - 8 or 9 oz. pkg. cream
cheese
1 small wedge Blue cheese
1 - 5 oz. jar Old English
sharp cheese

1 Tbsp. grated onion
Dash of Worcestershire sauce
Ground nuts and
chopped parsley

Mix the cheeses at room temperature. Add the grated onion and Worcestershire sauce. Roll in ground nuts and chopped parsley. Put into a bowl. Can be frozen if you wish. Use as a spread for crackers, or sandwiches.

Write Extra Recipes Here:

Layer 1st layer:
1/2 cup Jell-O can be used -
flavor green)
1 pkg. Jell-O or Lemon Jell-O
2 c. hot water
1/2 c. pineapple juice
1 c. drained crushed pineapple

2nd layer:
1 1/2 tsp. Knox Gelatin
2 Tbsp. cold water
1 - 8 oz. pkg. cream cheese
1/4 c. milk or less
Strawberry or Cranberry layer:
2 pkg. strawberry Jell-O
2 c. hot water
1 can whole strawberry sauce
or strawberry

Layer 3rd layer with foil (both ways). Line mixture: Mix Jell-O
and water until dissolved, then chill until it begins to set -
set or fold in plastic. Pour into bread pan. Let set until firm.

Cheese layer: Combine water and gelatin and heat with mixer.
Then pour over cheese and mix. Keep adding milk until it is all
mixed and then pour over first layer. Chill until firm.

Strawberry or cranberry layer: Mix and chill until it begins to set.
Set and pour over cheese layer. Chill until firm. You can also
use 1 can cherry and 2/3 c. juice. This salad or dessert can
be served with whipped cream, nuts and marshmallows.
When used as a salad serve with mayonnaise.

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Write Extra Recipes Here:

Wash freshly picked cucumbers and cut in 1 inch slices or slices of 3/4 inches, enough to fill 4 sterilized quart jars. To each jar, add 3 or 4 slices of onion, 2 pieces celery and 2 heads of dill. Dissolve sugar and salt in water and water, bring to a boil, pour while still hot over cucumbers in each jar to cover; seal at once. Store in cool place. For best flavor, do not use for 30 days.

SWEET GARLIC DILL PICKLES

Jean Clark

- | | |
|---------------------|--------------------|
| Cucumbers | 1/2 c. coarse salt |
| 1 qt. white vinegar | 1 c. sugar |
| 1 c. sugar | Dill |
| | Garlic cloves |

Soak cucumbers in ice water 1 hour. Pack in jar with dill (broken and top) and 1 clove garlic. Pour hot syrup over all. Syrup is made from the vinegar, sugar, salt and water, brought to a boil to dissolve sugar. Makes 5 lbs.

HOT DOG RELISH

Ella Gatta

- | | |
|---------------------------------------|-------------------------------|
| 3 carrots, peeled | 1/2 c. salt |
| 2 sweet red peppers, cored and seeded | 1 1/2 lb. sugar |
| 2 qts. cucumbers | 1 1/2 c. vinegar |
| 2 qts. green tomatoes, peeled | 1/2 tsp. cayenne pepper |
| | 2 Tbsp. mixed pickling spices |

Chop or grind vegetables. Place in bowl and sprinkle with salt and allow to stand overnight. Drain, add sugar, vinegar and cayenne pepper. Add spices tied loosely in cheese cloth bag. Simmer 45 minutes. Pour at once into hot sterilized jars. Seal. - Makes about 6 qts.



CHRISTMAS SALAD (Dessert)

Jackie Lamb

Lime Mixture:

(Lemon Jell-O can be used -
tinted green)

1 pkg. lime or lemon Jell-O

1 c. hot water

1/3 c. pineapple juice

1 c. drained crushed pineapple

Cheese Layer:

1 1/2 tsp. Knox Gelatine

2 Tbsp. cold water

1 - 8 oz. pkg. cream cheese

1/4 c. milk or less

Strawberry or Cranberry Layer:

2 pkg. strawberry Jell-O

2 c. hot water

1 can whole cranberry sauce
or strawberry

Line bread pan with foil (both ways). Lime mixture: Mix Jell-O juice and water until dissolved, then chill until it begins to set - stir or fold in pineapple. Pour into bread pan. Let set until firm.

Cheese layer: Combine water and gelatin and heat until clear. Then pour over cheese and mix. Keep adding milk until it is all mixed and then pour over lime layers. Chill until firm.

Strawberry or cranberry layer: Mix and chill until it begins to set, stir and pour over cheese layer. Chill until firm. You can also use 1 can cherries and 2/3 c. juice. This salad or dessert can be spread with whipped cream, nuts and maraschino cherries. When used as a salad serve with mayonnaise.

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GREEN BEAN SALAD

Lena Kleinow

- | | |
|-------------------------------------|----------------------------|
| 1 can whole green beans,
drained | 3/4 c. sugar |
| 1 can yellow wax beans,
drained | 1/2 c. minced green pepper |
| 1 can red kidney beans,
drained | 1/2 c. minced onion |
| | 1/2 c. pure vegetable oil |
| | 1/2 c. vinegar |
| | 1 tsp. salt |
| | A little pepper |

In a large bowl combine all ingredients, cover and chill.

WHIPPED CHEESE MOLD SALAD

Lenora Matthew

- | | |
|-----------------------------|------------------------------|
| 1 - 3 oz. pkg. lemon Jell-O | 1 lb. carton cottage cheese |
| 1/2 c. boiling water | 1 c. frozen whipped topping |
| 1 - 8 oz. pkg. cream cheese | 2 - 10 oz. pkg. strawberries |

Dissolve Jell-O in boiling water, cool slightly. Beat cream cheese and cottage cheese in blender until smooth. Stir in Jell-O. Fold in whipped topping. Pour into a 4 cup mold. Chill until firm. Unmold and serve with thawed strawberries.

SALAD

Lula Van Pelt

- | | |
|----------------------------|-------------------------------------|
| 1/2 c. crushed pineapple | 1 c. finely chopped nuts |
| 1 pkg. lime Jell-O | Small glass pimienta cheese |
| 1 c. finely chopped celery | 1 c. whipped cream or
Dream Whip |

Heat pineapple and add the Jell-O. Cool. Then add the rest of the ingredients.

FIVE CUP SALAD

Mrs. Bert Schott

- | | |
|------------------------|-----------------------------|
| 1 c. mandarin oranges | 1 c. miniature marshmallows |
| 1 c. crushed pineapple | 1 c. sour cream |
| | 1 c. cocoanut |

Mix all the ingredients together and it is ready to serve.

LEMON SALAD

Helen Stade

- | | |
|-----------------------------|-------------------------------|
| 1 pkg. lemon Jell-O | 1 small can crushed pineapple |
| 1 c. boiling water | 1 c. miniature marshmallows |
| 3 - 3 oz. pkg. cream cheese | 1/2 pt. whipping cream |

Dissolve Jell-O in water, add cream cheese and mix with electric beater until very smooth. Stir in pineapple and marshmallows. Fold in whipped cream and chill.

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REFRIGERATOR GARDEN SLAW

Freda McCracken

8 c. shredded cabbage	2/3 c. vinegar
2 c. shredded carrots	1 tsp. celery seed, optional
1 green pepper, diced	1 tsp. salt
1/2 c. chopped onion	1/4 tsp. pepper
1/2 c. diced celery	2/3 c. sugar
1 env. Knox Gelatine dissolved in 1/4 c. cold water	2/3 c. salad oil

Mix the 5 vegetables and set in refrigerator while preparing the dressing. Heat the vinegar, celery seed, salt, pepper and sugar to the boiling point, then add the dissolved gelatin. Cool mixture until it begins to set, then add 2/3 c. salad oil very slowly while beating with electric beater. Combine with vegetables. This will keep in refrigerator 2 or 3 days.

HOT CHICKEN SALAD

Hazel Barr and Lucy Kluss

2 c. cooked chicken, cut up	2 Tbsp. lemon juice
2 tsp. minced onion	2 Tbsp. pickle relish
1 c. cream chicken soup	1 c. chopped celery
3/4 c. mayonnaise	1 small can peas, drained
3 hard boiled eggs, sliced	

Mix all together, pour into greased casserole. Sprinkle 2 c. potato chips, broken up, over top. Bake 350 degrees for 30 minutes. This also may be served without baking, over lettuce leaf. You don't need the soup and peas for it cold.

CABBAGE SAUSAGE SUPPER

Helen Stade

4 c. shredded cabbage	2 - 4 oz. each cans Vienna sausage, cut in 1 inch slices
1/2 c. water	1/8 tsp. pepper
1 - 10 1/2 oz. can condensed cream of potato soup	

Steam cabbage and water in covered skillet until tender, about 10 minutes. Stir in soup, sausage and pepper. Cover, and heat; stir now and then. Serves 4.

LYONNAISE POTATOES

Opal Knapp

Salad oil to coat bottom of pan
Shredded raw potatoes
Onions

Shred raw potatoes. Get your frying pan hot, and pour in salad oil to coat bottom and sides. Then turn pan from side to side to do this. Add thinly sliced onion to potatoes. Brown 10 to 12

LYONNAISE POTATOES (cont'd.)

minutes. Loosen, flip 1/2 over the other. Serve with butter or sour cream and garlic salt or cheese sauce.

NOODLE RING

Marie Tillapaugh

10 oz. pkg. noodles	1 tsp. vanilla
2 eggs, well beaten	Pinch of salt
6 Tbsp. sugar	Brown sugar
6 Tbsp. butter	1/2 c. slivered almonds

Cook noodles 10 minutes. Drain. Add eggs, sugar, butter, vanilla and salt to noodles. Grease a ring mold very well. Pack bottom with brown sugar and press in 1/2 c. slivered almonds. Add noodle mixture. Bake 1 hour in 350 degree oven. Unmold immediately, to be served hot.

ASPARAGUS CASSEROLE

Marie Tillapaugh

1 layer asparagus	Slivered almonds
1 can cheddar cheese soup	Ritz Cheese crackers
Hard boiled eggs	

In a Pyrex baking dish put a layer of asparagus, and soup, eggs, and almonds. Repeat. Top with crushed Ritz cheese crackers. Bake 45 minutes.

HAMBURGER-VEGETABLE SOUP

Mildred Kleinow

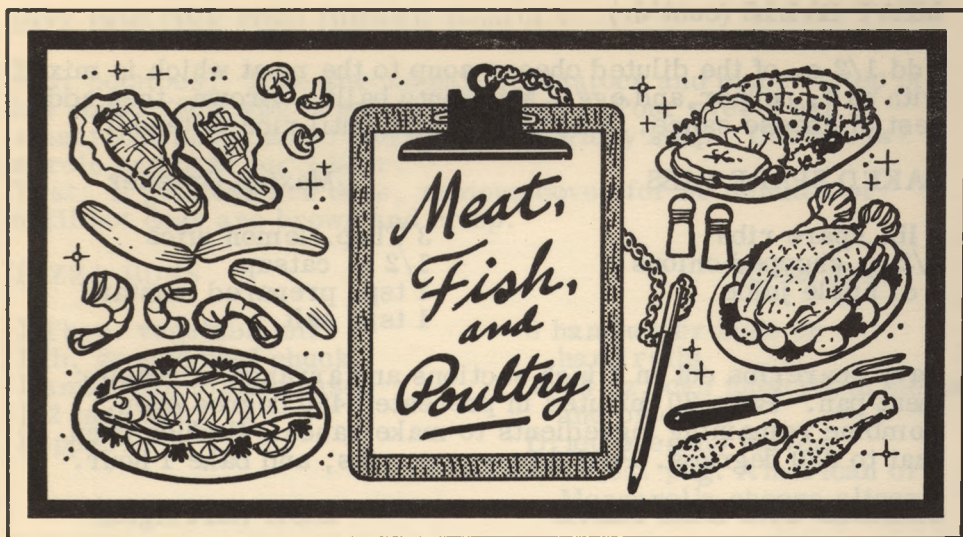
1 lb. ground beef	1/4 c. rice
1 c. chopped onions	3 c. water
1 c. diced potatoes	4 tsp. salt
1 c. diced carrots	1/4 tsp. basil
1 c. shredded cabbage	1/4 tsp. thyme
1 c. diced celery	1 bay leaf
2 - 1 lb. cans tomatoes or	
4 c. tomatoes	

Cook the ground beef and onions together until all the pink has disappeared and the meat is lightly browned. Drain off excess fat. Add all the remaining vegetables and bring mixture to boil. Cover and simmer about 1 hour.

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SLOPPY JOE'S

1 lb. ground beef
 1 c. chopped onion
 1 c. chopped celery
 1/2 c. chopped green pepper
 1 tsp. chili powder

Violet Goltz

1/2 tsp. salt
 1/4 tsp. pepper
 1 - 10 1/2 oz. condensed
 tomato soup
 6 buns, split and toasted

Brown beef with onion, celery and seasoning in shortening; stir to separate meat particles. Add soup; simmer to blend flavor. Serve on buns.

(JOHN-) MEAT DISH

1 1/2 lb. ground beef
 1/4 lb. lean pork, ground
 1 1/2 tsp. salt
 3/4 tsp. pepper
 Mix this.

Lucy Kluss

1 lb. fine egg noodles
 cooked and drained
 1 can tomato soup
 1 can tomato juice
 1 small onion, cut fine

Add raw meat, tomato soup, juice, and onion and mix together until meat is mixed real fine among noodles. Bake 1 hour.

MEAT BALLS

1 lb. ground beef
 1 egg
 Salt and pepper
 Onion to taste

Marion Henthorne

1 can cheese soup diluted
 with 1/2 c. water and
 1/2 c. milk
 1/3 c. uncooked rice

MEAT BALLS (cont'd.)

Add 1/2 c. of the diluted cheese soup to the meat which is mixed with salt, pepper, and egg. Make into balls. Brown, then add rest of cheese sauce. Add rice. Bake until rice is tender.

BAKED SPARE RIBS

Maxine Greener

3 lb. spare ribs
1/2 c. chopped onions
1 c. apple juice

3 Tbsp. lemon juice
1/2 c. catsup
1 tsp. prepared mustard
1 tsp. salt

Have spareribs cut in 4 inch sections and arrange in roaster meat pan. Bake 20 minutes in preheated 450 degree oven. Combine remaining ingredients to make sauce. Reduce oven heat to 350 degrees. Pour sauce over ribs, and bake 1 hour.

CHINESE ONE DISH MEAL

Elsie Harrington

1 lb. pork steak
2 medium onions
1 c. celery
1 1/2 Tbsp. fat
1/4 tsp. salt
1/4 tsp. pepper

1/2 c. uncooked rice
1 can chicken noodle soup
1 can cream mushroom soup
5 Tbsp. soya sauce
1 can peas, drained
2 c. water

Cut up the meat, onions and celery in fine pieces. Brown in the fat. Drain excess fat from meat mixture. Add all the rest of the ingredients and mix well. Bake in 325 degree oven for 2 hours or until well done.

OVEN DISH

Kathryn Hinkel

1 lb. smoked weiners
1 - 7 oz. box shell macaroni
1 1/2 c. Velveeta cheese

1/2 c. milk
1 c. cream of celery soup
1 pkg. frozen mixed vegetables

Cut weiners into pieces. Cook the macaroni, drain and rinse with cold water. Cube the cheese into squares about 1/2 inch thick. Mix all together. Garnish with 1 can French fried onion rings (optional). Bake 45 minutes.

HOT DOG ONE DISH DINNER

Marie Kelly

1 pkg. hot dogs
1 pkg. frozen Idaho potatoes

1 can cream mushroom soup
1 can cream celery soup

Grease casserole. Put half box of shredded potatoes in bottom of casserole. Take 1/2 of hot dogs and slice or cut in half and place

HOT DOG ONE DISH DINNER (cont'd.)

over potatoes. Take second half of potatoes and place on top of hot dogs. Top with remaining hot dogs. Pour over 1 can of mushroom soup, and 1 can cream of celery soup. Cover casserole and bake for 1 hour.

Test: If potatoes are done, remove cover for 30 minutes or until hot dogs are brown and crisp.

PIZZA BUNS

Roma Sass

1 Tbsp. vegetable oil
1 lb. ground beef chuck
1 small can tomato paste
1/2 tsp. salt
Pepper

8 hamburger buns or
hard rolls
1 - 4 oz. can mushroom stems
and pieces
Dried oregano leaves
1 - 8 oz. pkg. American or
Mozzarella cheese slices

Heat oil in skillet, add meat and cook and stir until lightly browned. Stir in tomato paste, salt and pepper. If hamburger buns are used, toast sides lightly. Spoon meat mixture over bottom half of bun, top with a spoonful of mushrooms, a generous sprinkling of oregano, and 1 slice of cheese. Place top of bun over filling. Wrap each bun securely in heavy foil. Heat on grill over hot coals, 15 minutes, or in oven 400 degrees for 15 minutes. Serves 8. May be made up ahead of time and kept chilled until used.

BARBECUED SPARERIBS

Bernadette Presho
Mildred Kleinow

3 to 4 lb. ribs, cut up
1 lemon
1 large onion
1 c. catsup

1/3 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco sauce
2 c. water

Place ribs in shallow roasting pan, meaty side up. On each piece place a slice of unpeeled lemon, a thin slice of onion. Roast in hot oven, 450 degrees, 30 minutes. Combine remaining ingredients; bring to boil, and pour over ribs. Continue baking in moderate oven, 350 degrees, until tender, about 45 minutes to 1 hour. Baste ribs with sauce every 15 minutes. If sauce gets too thick, add more water. Serves 4.

Variation: You may use 1/4 c. lemon juice instead of the lemon sliced, and use 1 Tbsp. brown sugar instead of the Tabasco sauce.

GROUND MEAT AND NOODLE CASSEROLE Mildred Kleinow

3 Tbsp. shortening	2 lb. ground beef
2 medium green peppers, diced	3 medium onions, chopped
2 tsp. salt	1 medium can tomatoes
1 can tomato soup	3/4 c. water
1/2 lb. noodles	

Cook noodles as directed on package and rinse in cold water. Brown meat in hot shortening, add green pepper and onions and brown. Add remaining ingredients. Either - Cook covered for 25 minutes, add noodles and simmer 10 minutes more OR put in casserole and bake 30 minutes at 350 degrees. Serves 6.

MEAT LOAF

Mildred Kleinow
Lena Kleinow

2 eggs, slightly beaten	1 pkg. Lipton onion soup mix
1/2 c. catsup	1 1/2 c. bread crumbs or cracker crumbs
3/4 c. warm water	2 lb. ground beef

Mix first 5 ingredients, blend into the beef. Shape into loaf. Bake at 350 degrees for 1 1/2 to 2 hours.

BEEF BURGERS

Mildred Kleinow

2 lb. ground beef	1 can tomato paste
2 large onions, finely diced	1 jar hamburger relish
4 Tbsp. shortening	Salt and pepper

Brown meat and onions in shortening. Add tomato paste and relish. Salt and pepper. Let simmer 15 minutes or more. This is enough to fill 2 doz. hamburger buns.

OVEN FRIED FISH

Roma Sass

1 lb. fish fillet	1 c. ready dressing cubes (crushed)
2 Tbsp. French dressing	1 stick (1/4 lb.) butter, melted
1 tsp. lemon juice	

Brush fillets with mixture of juice and French dressing, and dip in dressing crumbs. Put in casserole or baking dish and pour melted butter over. Bake at 350 degrees about 30 minutes and until nice and brown.

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Marquette, Iowa

KRISPY CHICKEN

Freda McCracken

1 - 2 1/2 or 3 lb. chicken
3 to 4 c. Rice Krispies

1/2 to 2/3 c. melted butter
1 tsp. salt
1/2 tsp. pepper

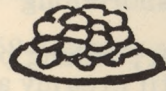
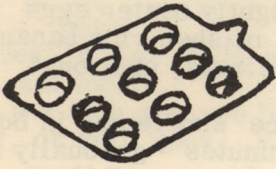
Set oven temperature at 350 degrees.

Line shallow pan, about 10x15 inch, with aluminum foil. Wash chicken pieces and dry thoroughly. Crush Rice Krispies into medium fine crumbs. Melt butter and mix with salt and pepper. Dip chicken pieces in seasoned butter, then roll in Rice Krispies crumbs until well coated. Place skin side up in shallow pan lined with aluminum foil. Do not crowd pieces. Bake in moderate oven, 350 degrees, about 1 hour or until tender. Do not cover pan or turn chicken while cooking.

Write Extra Recipes Here:

BREAD





BREAD



BANANA TEA BREAD

Helen Kautman

1 3/4 c flour	2/3 c. sugar
2 3/4 tsp. baking powder	2 slightly beaten eggs
1/2 tsp. salt	1 c. mashed ripe bananas
1/3 c. shortening	1/2 c. nuts, optional

Sift flour, baking powder and salt. Place shortening in bowl, heat until creamy and glossy. Beat 2 minutes - gradually add sugar to shortening. Beat - add eggs and beat until thick. Add flour mixture and bananas alternately blending after each addition. Grease bottom of loaf pan and turn batter into pan. Bake 60 to 70 minutes at 350 degrees. Let cool partially in pan 20 to 30 minutes before turning onto rack.

FAMILY REUNION ROLLS

Helen Kautman

2/3 c. milk (scald)	2 pkg. yeast
2/3 c. sugar	1 tsp. salt
1/3 c. oleo or butter	3 eggs, beaten
2/3 c. warm water	1/2 tsp. nutmeg
	6 3/4 c. flour

Scald milk. Stir in sugar, salt and oleo. Cool to lukewarm. Add yeast to warm water. Set aside until dissolved. Mix in 3 c. flour and nutmeg; gradually add rest of flour to make a soft dough. Divide dough in 2 rolls and makes 3 doz. buns. Can be made into cinnamon rolls or coffee cake. (I make dough into a roll and divide it in half - then each half in half, and cut each part in 3. Makes 36 buns.

CINNAMON ROLLS

Mae Hinkel

1 c. milk, scalded	1/4 c. warm water
1/4 c. butter	1 pkg. yeast, dry
1/4 c. sugar	2 eggs, beaten
1 tsp. salt	About 4 1/2 c. flour
	Cinnamon and brown sugar

Mix milk, butter, sugar and salt together. Dissolve yeast in warm water. Beat eggs, add yeast, and milk mixture. Stir in about 2 c. flour. Beat, then let set until bubbly. Stir in rest of flour (may need a little more). Knead, cover, let rest 10 or 15 minutes. Knead and roll into rect angle. Spread with butter, brown sugar and cinnamon. Let rise, then bake at 350 degrees, for 15 or 20 minutes. Cool and frost.

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QUICK CHEESE NUT BREAD

Lenora Matthew

1 pkg. yellow cake mix. Mix as directed on package but using only 1 c. water.

Then beat in 1 c. sharp cheddar cheese, grated. Add:
1/2 c. nut meats.

Put in a 9 inch greased bread pan. Bake at 350 degrees about 1 hour, or until done. Freezes well.

ALL-BRAN NUT BREAD

Hazel Barr

2 c. Kellogg's All-Bran	1 egg
2/3 c. juice from cooked raisins	1 1/4 c. flour
2/3 c. buttermilk	1/4 tsp. salt
1/2 c. sugar	1 1/2 tsp. soda
2/3 c. cooked raisins	1 Tbsp. shortening
	1/3 c. chopped nuts

Soak All-Bran in juice drained from raisins and buttermilk. Cream sugar and shortening thoroughly. Add egg, and beat well. Add All-Bran mixture. Sift flour with salt and soda and add to first mixture with raisins and nuts. Stir only until flour disappears. Bake in greased loaf pan in 325 degree oven for 1 hour and 20 minutes.

Yield: 1 loaf, 9 1/2x5 1/2 inch pan.

BAKING POWDER BISCUITS

Mrs. Rose Schott

2 c. flour	3/4 tsp. salt
3 tsp. baking powder	1/3 c. Spry
	3/4 c. milk

Sift flour, baking powder and salt. Cut in Spry until mixture is as fine as meal. Add milk, mixing to a soft dough. Roll to 1/2 inch thickness. Cut with biscuit cutter. Bake 450 degrees for 12 minutes. Makes 1 doz. 2 1/2 inch biscuits.

PUMPKIN BREAD

Mrs. Rose Schott, Marion Haltom
and Jean Clark

1/3 c. butter	1 tsp. soda
1 1/3 c. sugar	1/4 tsp. cloves (can use less)
2 eggs	1/2 tsp. cinnamon
1 c. pumpkin	3/4 tsp. salt
1 2/3 c. flour	1/3 c. water
1/4 tsp. baking powder	1/2 c. raisins
	1/2 c. nuts

PUMPKIN BREAD (cont'd.)

Mix all the ingredients together. Bake in a greased loaf pan for 50 to 60 minutes, at 350 degrees.

OVERNIGHT BREAD OR ROLLS

Mary Hendrickson

1 tsp. yeast (correct)	2 eggs
3 c. warm water	1/2 c. lard
1 c. sugar	8 c. flour, sometimes
1 Tbsp. salt	a little more

Mix all together, and knead until smooth. Begin to stir up at 5 P.M. Put in a greased bowl. Punch down every hour until 9:30 or 10 P.M., then shape in bread or sweet rolls. Cover and let rise at room temperature on your table overnight. Next morning, bake at 350 degrees or 375 degrees for 20 to 25 minutes for rolls. A little longer for bread.

DELICIOUS BANANA BREAD

Mrs. Elmer Hansen

3/4 c. butter or margarine	2 c. flour
1 1/2 c. sugar	1 tsp. soda
1 1/2 c. mashed bananas	1 tsp. salt
2 eggs	1/2 c. buttermilk or sour milk
1 tsp. vanilla	1/2 c. nut meats, chopped

Cream butter and sugar, then blend in mashed bananas. Sift together dry ingredients, and add alternately with milk. Blend until well combined. Fold in nuts. Pour into greased loaf pans and bake 1 hour or until well done.

Note: If you don't have sour milk or buttermilk, you can sour sweet milk with 2 tsp. vinegar to 1 c. milk.

SPICY GINGERBREAD

Lillie McShane

2 c. flour	1/2 c. brown sugar
1 tsp. soda	3/4 c. molasses
1/2 tsp. salt	1/2 c. melted shortening
1 tsp. ginger	2 eggs, well beaten
1 tsp. cinnamon	2 Tbsp. vinegar and boiling
1/2 tsp. cloves	water to make 1 c.

Sift flour, soda, and spices together. Beat sugar, molasses and shortening into eggs. Add dry ingredients and beat until smooth. Add combined vinegar and water and stir until well blended. Pour into greased 9x9x2 inch pan. Bake at 350 degrees (moderate oven) for about 45 minutes.

Variation: Add 1 Tbsp. grated orange rind. Add 1/2 c. shredded cocoanut.

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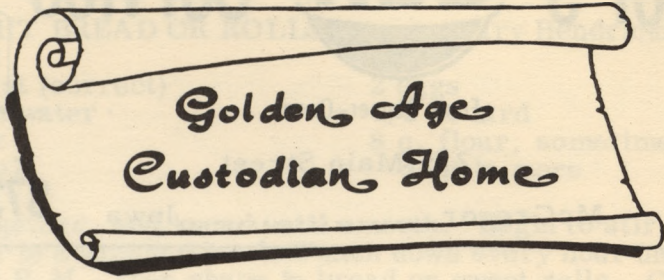
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COFFEE CAKE

Marion Henthorne
and Dorothy Mitchell

1 c. sugar
1/2 c. shortening
2 eggs
1 tsp. vanilla
2 c. flour

1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 c. sour cream
Sliced or diced apple
Topping:
1/2 c. sugar
2 tsp. cinnamon
1/2 c. nuts

Mix sugar and shortening, eggs; then dry ingredients alternately with sour cream and vanilla. Put 1/2 of the batter in greased pan. Put peeled sliced apples on this, then put second 1/2 of batter on. Sprinkle on topping and bake for 350 degrees for 1 hour.

This can be refrigerated for baking for 2 to 6 hours.

SUGAR TWISTS

Mrs. D. J. Herron

3 3/4 c. unsifted flour
1 tsp. salt
1 c. (2 sticks) oleo
1/4 c. warm water

1 pkg. active dry yeast
1/2 c. sour cream
2 eggs, slightly beaten
2 c. sugar
2 tsp. vanilla

Combine flour and salt in large mixing bowl. Cut in margarine until mixture resembles coarse meal. Measure warm water into a small bowl. Sprinkle in yeast. When dissolved, add eggs and sour cream. Stir to mix slightly and add to flour mixture to form a stiff dough. Refrigerate at least several hours or overnight. In the morning, mix the 2 tsp. vanilla with the 2 c. sugar. Spread some on pastry board. Divide dough in half. Roll half into rectangle 1/4 inch thick. Spread generously with some of the vanilla sugar and fold dough to the center from each side making a triple layer. Sprinkle board generously with sugar and roll dough once more into a rectangle. Repeat fold again. Cut dough in half and then into strips 1 1/2 inches wide. Twist into twists and place on greased cookie sheet. Repeat with remaining dough. Let rise 1/2 hour and bake for 12 to 15 minutes in 375 degree oven.

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EGG DUMPLINGS

Ella Goltz

1 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt

2 Tbsp. shortening
1/3 c. milk
1 beaten egg

Sift together in bowl flour, baking powder and salt. Cut in shortening with pastry blender until mixture is crumbly. Pour in milk, add egg. Mix only until flour is dampened (dough should be lumpy). Drop by spoonfuls on top of meat stew or fruit mixture. Cover tightly and steam 12 minutes without removing cover. Makes 6 fluffy dumplings.

To double recipe: increase milk to 3/4 c., using only 1 egg. Double other ingredients. Use a wide shallow pan to provide more surface on which to cook 12 large dumplings.

SPUDNUTS

Louise Langlie

1 3/4 c. milk
1/2 c. shortening
1/2 c. sugar
1/2 c. mashed potatoes
1 pkg. yeast

1/2 c. warm water
2 beaten eggs
1/2 tsp. vanilla
6 1/2 to 7 c. flour
1 tsp. baking powder
2 tsp. salt

For each roll: 1 tsp. brown sugar, 1 tsp. light corn syrup, 1/2 tsp. water, 3 pecan halves, 4 raisins.

Scald milk, stir in shortening, sugar and potatoes. Cool to lukewarm. Sprinkle yeast over warm water and when dissolved add to above mixture. Stir in remaining ingredients. Let rise. Roll out to 1/2 inch and cut with doughnut cutter. Let rise and fry. Use holes to make pecan rolls. In bottom of greased muffin pan place the brown sugar, corn syrup, water, pecan halves and raisins. Arrange 4 doughnut centers on top of this. Let them rise. Bake at 350 degrees until light brown.

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DOUGHNUTS

Lillie McShane

2 c. sifted flour
1/2 tsp. soda
1/8 tsp. nutmeg
1/4 tsp. salt

2 Tbsp. shortening
1/2 c. sugar
1/2 tsp. vanilla
2 Tbsp. vinegar
Buttermilk to make 1/2 c.
with vinegar
1 egg

Sift flour, soda, nutmeg and salt together. Cream shortening; add sugar gradually, continue creaming. Add egg, beat well. Add vanilla. Add combined vinegar and milk alternately with dry ingredients; stir only until well blended. Roll small quantities of the dough at a time, about 1/3 inch thick. Cut doughnut (2 1/2 inch cutter) and let stand about 10 minutes. Fry in hot fat (365 degrees) to delicate brown. Turn once. (Fry only 4 or 5 doughnuts at a time so fat will not cool unduly). Drain on absorbent paper. Makes about 1 1/2 doz. doughnuts.

Write Extra Recipes Here:

Write Extra Recipes Here:

1 cup sugar, 1 light corn syrup, 1/2 cup water, 4 raisins.

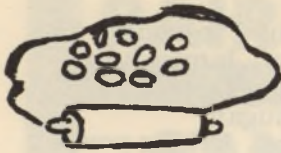
Soak milk, stir in shortening, sugar and potatoes. Cool to lukewarm. Sprinkle yeast over warm water and when dissolved add to above mixture. Stir in raisins. Let rise. Roll out to 1/2 inch and cut with doughnut cutter. Let rise and fry. Use holes to make peano rolls. In bottom of greased muffin pan place the brown sugar, corn syrup, water, peano halves and raisins. Arrange 4 doughnut centers on top of this. Let them rise. Bake at 350 degrees until light brown.

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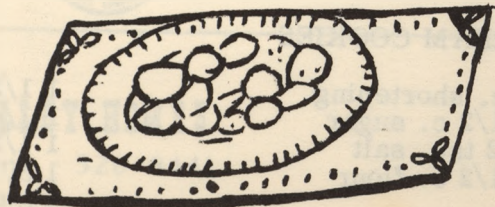
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COOKIES



LEMON BARS

Jean Clark

1 c. flour
1/2 c. butter
1/4 c. sugar
2 well beaten eggs

Rind of 1 lemon
2 Tbsp. lemon juice
2 Tbsp. flour
1 c. sugar
1/2 tsp. baking powder

Mix the flour, 1/2 c. butter and 1/4 c. sugar in 9x13 inch pan. Bake 15 to 20 minutes in 350 degree oven. Mix the other dry ingredients, add lemon rind and juice and beaten eggs. Pour over baked crust. Bake at 350 degrees at least 15 to 20 minutes. Sprinkle with powdered sugar.

SOFT BROWN SUGAR COOKIES

Helen Kautman

2 c. brown sugar
1 c. shortening (1/2 c. butter
and 1/2 c. lard)
Add 2 eggs

1/2 c. butter milk or sour milk
2 tsp. baking powder
1 tsp. soda
3/4 tsp. nutmeg
Flour to make stiff batter

Blend brown sugar and shortening. Add eggs. Dissolve soda in sour milk. Add remaining ingredients and flour to make stiff batter. Chill overnight. (Improves them). Roll 1/4 inch thick. Bake 10 to 12 minutes, in 350 degree oven. Sprinkle with sugar before baking.

To make sour milk: Add 2 tsp. vinegar to 1/2 c. sweet milk.

EASY LEMON COOKIES

Lenora Matthew

1 pkg. instant lemon
pudding mix
3/4 c. biscuit mix

2 eggs
1/4 c. vegetable oil

Heat oven to 400 degrees. Combine the above ingredients. Drop by rounded teaspoons in greased cookie sheet. Bake 8 to 10 minutes. Makes 2 doz.

CREAM COOKIES

Marion Haltom

1 c. shortening
1 1/2 c. sugar
1/2 tsp. salt
3 1/2 c. flour

1 1/2 c. raisins
1 1/4 c. water
1 1/2 tsp. soda
1 c. nuts
1 tsp. vanilla

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CREAM COOKIES (cont'd.)

Cook the raisins in the water and use the liquid from the raisins (should be 1 c. of this). Mix all the ingredients together and spread this on a cookie sheet thin. Bake 350 degrees. Cut like brownies. Frost with powdered sugar frosting.

CHOCOLATE REFRESHERS

Hazel Barr

1 1/4 c. flour	1/2 c. butter
3/4 tsp. soda	1/2 c. water
1/2 tsp. salt	1 - 6 oz. c. semi-sweet chocolate chips
1 1/4 c. (8 oz. pkg.) cut dates	2 eggs
3/4 c. packed brown sugar	1/2 c. orange juice
	1/2 c. milk

Sift together the flour, soda and salt. Combine the dates, sugar, butter and water in saucepan. Cook, stirring constantly until dates are soft. Stir in chocolate chips. Blend in the eggs. Add dry ingredients alternately with the orange juice and milk. Stir in the chopped walnuts.

Mix the orange juice and milk thoroughly. Spread in greased 15x10x1 inch pan made from heavy duty foil, and place on cookie sheet. Bake at 350 degrees 25 to 30 minutes. Cool. Frost with Orange Frosting of: 1 1/2 c. powdered sugar, 2 Tbsp. butter, blend in 2 to 3 Tbsp. orange juice.

CHOCOLATE SYRUP BROWNIES

Louise M. Langlie

1/2 c. butter or margarine	1/4 tsp. soda
1 c. sugar	3/4 c. canned chocolate syrup
2 eggs	1 tsp. vanilla
1 c. sifted all purpose flour	3/4 c. chopped nuts

Frosting:
1/4 c. butter or margarine 1/4 c. canned chocolate syrup
2 c. sifted confectioners' sugar

Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift flour and soda together. Add alternately with the chocolate syrup to the creamed mixture. Blend in vanilla and chopped nuts. Pour into a greased and floured 9 inch square pan. Bake in 350 degree oven for 40 to 45 minutes, or until done. For the frosting blend the butter and syrup. Gradually blend in the confectioners' sugar. Spread on top of cooled brownies. Yields: 1 c. of frosting.

DOUBLE CHOCOLATE CHERRY DROPS

Freda McCracken

2 sq. (2 oz.) unsweetened chocolate	1 c. sugar
1 1/4 c. flour	1 egg
1 tsp. salt	2 Tbsp. milk
1 tsp. baking powder	1/4 c. coarsely chopped nuts
1/2 c. shortening	1/2 c. semi-sweet chocolate chips
1 tsp. vanilla	12 maraschino cherries, coarsely chopped and drained

Melt chocolate squares, set aside to cool. Blend flour, baking powder and salt together. Set aside. Beat shortening and vanilla together, gradually add sugar, creaming until fluffy after each addition. Add egg and beat thoroughly.

Mix in the cooled chocolate. Beating only until blended after each addition. Alternately add the dry ingredients and milk. Stir in the remaining ingredients. Drop by level Tbsp. about 2 inches apart onto greased cookie sheets. Bake at 325 degrees about 10 minutes. Cool slightly before removing from sheets. Makes about 4 doz.

CRUSHED PINEAPPLE DROP COOKIES Mrs. Elmer Hansen

1 c. shortening	Small can crushed pineapple
1 c. white sugar	1/2 c. nutmeats (optional)
1 c. brown sugar	4 c. flour
2 eggs	1 tsp. soda
	1/2 tsp. salt

Cream shortening and sugar together. Add the well beaten eggs. Mix the remaining ingredients and drop by tsp. on cookie sheet and bake until brown.

MOLASSES COOKIES

Mrs. V. E. Gustafson

1 c. shortening	2 tsp. cinnamon
1 c. sugar	4 c. sifted flour
1 c. molasses	2 tsp. baking powder
1 tsp. salt	1 tsp. soda
1 Tbsp. ginger	1/3 c. milk
	1 egg

Cream shortening, sugar and molasses, salt and spices--add egg and beat well. Add milk, then, mixed flour, baking powder and soda. I drop them on greased cookie sheet. They may be rolled - either way works well. Bake in 350 degree oven.

OATMEAL COOKIES

1 1/2 c. oatmeal
1/2 c. white sugar
1 c. brown sugar
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves

Anna Rutledge also
Helen Kautman

1 tsp. soda
1/2 tsp. baking powder
2 eggs
1 scant c. melted shortening
1 1/2 c. flour
About 2/3 c. of each dates
and nutmeats

Raisins may be used instead of dates. Cut up dates and nuts. Mix all the ingredients together. Drop by spoon on greased cookie sheet. Bake in 375 degree oven.

ICE BOX COOKIES

2 c. brown sugar
1 c. lard
2 eggs
1 tsp. cream of tartar

1 tsp. salt
1 tsp. vanilla
1 tsp. soda
3 1/2 c. flour

Naomi Gallagher

Mix all ingredients together and bake at 400 degrees until golden brown.

FILLED COOKIES

2 c. sugar
1 c. lard
1 c. milk
5 c. flour
2 tsp. cream of tartar
2 eggs
2 tsp. vanilla
1/2 tsp. salt

Naomi Gallagher and
Lucy Kluss

Filling:
2 c. dates and raisins, mixed
2 teacups flour
1 c. sugar
1 c. water
3/4 c. chopped nuts

Make the date filling first. Mix all those ingredients together except the nuts. Boil until thick. Mix in the nuts and let cool a little. Mix all the ingredients for the dough and roll out, spread with the date filling, and roll up like a jelly roll. It may be even left overnight before slicing off to bake. Slice and bake in hot oven.

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SUGAR COOKIES

Mrs. Bert Schott

- 1 c. shortening
- 1 c. sugar
- 3 eggs, beaten

- 1 tsp. vanilla
- 3 c. flour
- 2 tsp. cream of tartar
- 1 tsp. soda

Cream shortening and sugar. Add beaten eggs and vanilla. Add dry ingredients. Roll thin and bake at 400 degrees until golden brown.

ORANGE COOKIES

Lydia Steffens

- 1 c. Crisco
- 1 c. sugar
- 1 c. orange juice and
grated rind
- 2 eggs

- 3 c. flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt

Frosting: 1/4 c. melted butter, 2 c. powdered sugar, orange juice.

Mix ingredients. Cool in refrigerator. Form into small balls and fill cookie sheet. Press each cookie flat. Bake in 375 degree oven until lightly brown. Ice with the frosting. Melt butter; add powdered sugar. Then enough orange juice to spread. Put a little on each cookie

Write Extra Recipe Here:

MOLASSES COOKIES

Mrs. V. E. Schott

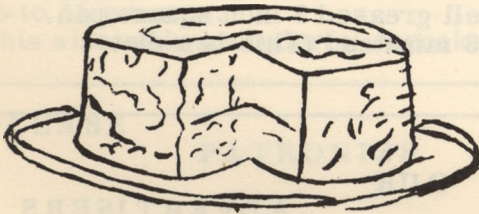
Mix all the ingredients for the dough and roll out. Roll with the rolling pin. Cut with a jelly roll. Bake in 375 degree oven until lightly brown. Roll over with the frosting. Melt butter; add powdered sugar. Then enough orange juice to spread. Put a little on each cookie



CAKES

&

ICINGS



CHOCOLATE AND DATE CAKE

Lucy Kluss

1 c. butter or shortening
1 c. sugar
2 eggs
2 c. flour
2 Tbsp. cocoa
Scant 1/2 tsp. soda
1 tsp. vanilla

Put this mixture over dates
and let stand overnight.
1 c. dates, cut up
1 1/3 c. boiling water
1 tsp. soda

Mix the 2 ingredients, and put in a pan 9x12 inches, or 2 layer pans. Then put 1/2 c. nuts, and 3/4 c. chocolate chips on top. Bake about 1 hour, 350 degrees. Less in layer pans.

FRUIT COCKTAIL CAKE

Lucy Kluss and
Lena Kleinow

1 egg, beaten well
2 c. fruit cocktail, drained
(or No. 2 can)

Sift together:
1 c. white sugar, sifted
1 c. flour (sifted)
1 tsp. soda
1/4 or 1/2 tsp. salt

Add sifted ingredients to egg and fruit cocktail. Pour into greased pan. Sprinkle top with 3/4 c. brown sugar and nut-meats. Bake 350 degrees 30 to 40 minutes. Serve with whipped cream or Dream Whip.

FRESH APPLE CAKE

Mrs. Bert Schott

1 1/4 c. all purpose flour
1 tsp. cinnamon
2 tsp. soda
1/4 tsp. nutmeg
1/2 tsp. salt

1/2 c. soft butter or oleo
1 tsp. vanilla
1 egg
1/2 tsp. Sweet Ten or Sweeta
2 c. freshly chopped apples
1/2 c. English walnuts or
pecans

Mix and sift flour, soda, spices and salt. Add butter, vanilla, egg and sweetening. Beat until well blended. Stir in chopped apples and nuts. Pour into a well greased 8 inch square pan. Bake at 375 degrees for 40 to 45 minutes. (This is a diet special.)

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CHOCOLATE CHIP DATE CAKE

Mrs. Bert Schott

1 c. chopped dates	1 1/4 c. + 3 Tbsp. flour
1 tsp. soda	1/4 tsp. salt
1 1/2 c. boiling water	3/4 tsp. soda
1/2 c. shortening	1 pkg. chocolate chips
1 c. sugar	1/2 c. sugar
2 eggs, beaten	1/2 c. chopped nutmeats

Pour water over dates and soda. Cream together shortening and sugar. Add eggs. Add dates to this mixture. Add sifted dry ingredients, and mix well. Top with the chocolate chips, 1/2 c. sugar, and nutmeats just before baking. Bake in oblong pan at 350 degrees for 35 to 40 minutes.

FEDNEL CAKE

Anna Rutledge

2 c. brown sugar	1 tsp. nutmeg
1/2 c. butter	1 tsp. cloves
3 eggs, beaten	1 c. sour milk mixed with
1/2 c. ground raisins	1 tsp. soda
1/2 c. nutmeats ground	2 c. flour
1 tsp. cinnamon	

Cream sugar and butter, add beaten eggs, raisins, and nutmeats, and spices. Then add the milk and soda mixture. Add flour last. Bake in 2 or 3 layers. Frost with white frosting.

MAYONNAISE CAKE

Irma Althof, Violet Goltz
and Helen Kautman

2 c. flour	1 1/2 tsp. baking powder
1 c. sugar	1 c. cold water
4 Tbsp. cocoa	2 tsp. vanilla
1 1/2 tsp. soda	3/4 c. mayonnaise

Sift dry ingredients together 3 times and add cold water; and vanilla. Mix well, add mayonnaise and beat 3 minutes with electric beater, and pour into cake pan which has been buttered and lightly floured. Bake in 350 degree oven until done, about 35 to 45 minutes.

This also makes wonderful cupcakes.

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CHOCOLATE CAKE

Marie Kelly

1 1/2 c. sugar	2 eggs
1/2 c. cocoa	1/2 c. milk
2 tsp. soda	1/2 tsp. salt and
2 c. flour	1/2 tsp. vanilla
1/2 c. butter	1 c. boiling water

Mix all ingredients together. Batter will be quite thick. Beat well. Add 1 c. boiling water and blend well. Turn into greased pan. Bake at 375 degree oven until it pulls away from pan.

ICE BOX CAKE

Mary Hendrickson

1 c. sugar	1 pound vanilla wafers
3 eggs, separated	1 c. crushed pineapple (drained)
1/2 c. butter	1 teaspoon vanilla

Cream sugar and butter, add egg yolks and cream well. Then add crushed pineapple which has been drained well. Add vanilla, then beaten egg whites which were beaten stiff. Roll vanilla wafers fine. In casserole put layer of vanilla wafer and then a layer of pineapple mixture. (End up with wafers on top).

Put in ice box and chill overnight or for 8 hours. Serve on plates or in dishes. This may be topped with whipped cream.

RHUBARB CAKE

Lena Kleinow
and Lucy Kluss

1 1/2 c. brown sugar	2 c. flour
1 stick margarine	1 1/2 c. rhubarb
1 egg	1 tsp. vanilla
1 c. sour milk or buttermilk	Topping:
1 tsp. soda	1/2 c. white sugar
	1 tsp. cinnamon

Mix together in order given.

Topping: Put on cake before baking, bake at 350 degrees for 45 minutes.

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BANANA SPICE CAKE

Helen Kautman

1 c. well mashed bananas	1/2 tsp. nutmeg
1 tsp. lemon juice	1/2 c. shortening
2 1/2 c. cake flour	2/3 c. sour milk and bananas
1 tsp. salt	2 unbeaten eggs
1 1/2 c. sugar	1 tsp. vanilla
1 tsp. cinnamon	1/2 c. nut meats, chopped

Topping:

1/2 c. butter	1 c. chopped nuts
1/2 c. brown sugar	1/4 c. milk or half and half
1 c. cocoanut	1/2 tsp. vanilla

Combine bananas and lemon juice. Sift in large bowl flour, salt, sugar, cinnamon and nutmeg. Add eggs and vanilla and beat 1 minute. Fold in nut meats. Bake in layer 25 to 30 minutes or loaf, 30 to 45 minutes, at 350 degrees.

Topping: Heat ingredients and when cake is done, spread on cake and put under broiler until it bubbles.

EASY FROSTING

Irma Althof

1 c. sugar	2 egg whites
1/3 tsp. salt	1/2 tsp. flavoring, vanilla
1/2 tsp. cream of tartar	or almond extract
3 Tbsp. juice or water	

Mix everything together in top of double boiler. Have water boiling in lower pan. Beat until stiff over the boiling water. Takes 4 or 5 minutes.

WHIPPED CREAM FROSTING

Lyda Steffens

1 c. milk	1/2 c. Crisco
1 Tbsp. cornstarch	1/4 c. butter
1 tsp. vanilla	1 c. sugar

Mix milk and cornstarch. Bring to a boil. Set in refrigerator to get very cold. Whip Crisco-butter and sugar until fluffy. Add milk mixture and vanilla and beat until stiff.

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Write Extra Recipes Here:

ICE BOX CAKE

Combine butter and brown sugar. Stir in large bowl flour, eggs, cream, vanilla and salt. Add eggs and vanilla separately. Bake in layers 25 to 30 minutes at 350 degrees.

Cream sugar and butter. Add eggs and vanilla. Beat until stiff peaks form. Fold in flour and salt. Bake in layers 25 to 30 minutes at 350 degrees.

1 c. sugar
1/2 c. milk
1/2 c. butter
1/2 c. cream
1/2 c. vanilla

ICE BOX CAKE

Mix everything together in top of double boiler. Boil in lower pan. Beat with stiff over the boiling water. Bake 5 or 6 minutes.

WHIPPED CREAM
1 c. milk
1/2 c. cream
1/2 c. sugar
1/2 c. vanilla

Mix milk and cream. Beat until stiff peaks form. Add sugar and vanilla. Beat until stiff peaks form.

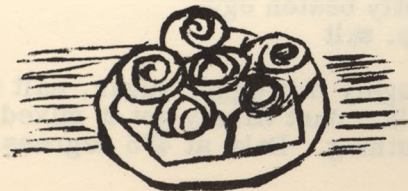
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PASTRIES



OATMEAL PIE

Irma Althof

1/4 c. butter
1/2 c. sugar
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves

1/4 tsp. salt
1 c. dark corn syrup
3 eggs
1 c. quick cooking rolled oats
1 unbaked 9 inch pastry shell

Cream together butter and sugar. Add cinnamon, cloves and salt. Stir in syrup. Add eggs, one at a time, stirring after each addition until blended. Stir in rolled oats. Pour into unbaked pastry shell. Bake in moderate oven (350 degrees) about 1 hour or until knife comes out clean. Note: During baking, the oatmeal forms a chewy "nutty" crust on top - pie is rich, delicately spiced.

CREAMY RHUBARB PIE

Mae Hinkel and
Lyda Steffens

2 Tbsp. butter or oleo
2 c. finely cut rhubarb
1 1/2 c. sugar
2 Tbsp. cornstarch
1/4 c. cream

2 egg yolks
Salt
2 egg whites
4 Tbsp. sugar
1/2 tsp. lemon extract

Melt butter, add rhubarb and 1 c. sugar, stirring until sugar is melted, and rhubarb is soft, add 2 beaten egg yolks, cream, cornstarch, 1/2 c. sugar and salt. Cook until thick. Pour into 9 inch baked pie shell. Cover with meringue made with egg whites and sugar, also lemon extract. Bake until brown.

HERSHEY BAR PIE

Kathryn Hinkel

20 large marshmallows
1/3 c. milk

4 Hershey Almond bars
1 c. whipped cream
(Dream Whip)

Put 3 ingredients in double boiler. Melt, and cool good. Fold in the whipped cream. Put in graham cracker crust. Cool for 2 hours.

CUSTARD PIE

Jackie Lamb

1/2 c. sugar
4 slightly beaten eggs
1/4 tsp. salt

1 1/4 or 1 1/2 tsp. vanilla
2 1/2 c. scalded milk
1 - 9 inch unbaked pastry shell

Thoroughly mix eggs, sugar, salt and vanilla. Slowly stir in hot milk. Just barely get it mixed in but no more. Sprinkle with nutmeg. Bake at 475 degrees for 5 minutes. Reduce to

CUSTARD PIE (cont'd.)

425 degrees for 10 minutes or until a knife comes out clean. Sometimes needs to be in the oven a couple minutes longer.

STRAWBERRY PIE

Freda McCracken and
Marion Henthorne

1 c. flour
1 stick oleo
1 rounded tsp. sugar
1/4 tsp. salt
4 c. fresh strawberries

1 1/2 c. water
3/4 c. sugar
2 Tbsp. cornstarch
1 - 3 oz. pkg. strawberry
flavored gelatin
Whipped cream or Dream Whip

Mix until coarse the flour, oleo, sugar and salt. Press in pie tin. Bake. Wash and hull the strawberries. Drain and slice, set aside. Combine in saucepan the water and 3/4 c. sugar and cornstarch. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue to cook over low heat for 2 minutes longer, or until mixture is clear and thickened. Add gelatin. Stir until gelatin is dissolved. Pour evenly over strawberries which are in crust, while gelatin mixture is still hot. Chill until set. If desired, top with whipped cream.

Write Extra Recipe Here:

1/2 c. whipping cream
1/2 c. semi-sweet chocolate
1/4 tsp. peppermint extract

In small bowl, combine flour and sugar for crust. Put in water with
nutmeg, cinnamon, corn meal. Stir in mix. Press in bottom of
baking pan. Bake at 400 degrees about 15 minutes.
In small bowl, combine flour and sugar. In small bowl, beat cream by
hand. In bowl, beat pineapple syrup over gelatin. Stir in sugar
and salt slightly. In small bowl, beat together cream,
sugar and sugar with light and fluffy. Gradually add gelatin
and beat until dissolved. Stir in pineapple and peppermint extract.
Cool until partially set. Fold previously whipped cream into
gelatin mixture. Pour over baked crust. Chill. Sprinkle cream
in top layer, over low heat, combine chocolate, cream, sugar
and 1/2 c. whipping cream. Beat, adding peppermint
extract. Add peppermint extract. Chill until
partially set.



LIME PINEAPPLE TORTE

Mrs. D. J. Herron

1 c. sifted flour
 1/4 c. sugar
 1/2 c. (1 stick) butter or oleo
 1/2 c. finely chopped nuts

Filling:

1 can (1 lb. 4 1/2 oz.)
 crushed pineapple
 1 c. pineapple syrup
 1 pkg. (3 oz.) lime gelatin

1 pkg. (8 oz.) cream cheese
 3/4 c. sugar
 1/8 tsp. peppermint extract
 2/3 c. whipping cream
 Glaze: 1 Tbsp. butter
 1/3 c. whipping cream
 1/2 c. semi-sweet chocolate
 pieces
 1/4 tsp. peppermint extract

In bowl, combine flour and sugar for crust. Cut in butter until mixture resembles corn meal. Stir in nuts. Press in bottom of baking pan 13x9x2 inches. Bake at 400 degrees about 15 minutes. Cool on wire rack.

Drain pineapple. Reserve 1 c. syrup. In saucepan, heat syrup to boiling. In bowl, pour pineapple syrup over gelatin. Stir to dissolved, and cool slightly. In small bowl, beat together cream cheese and sugar until light and fluffy. Gradually add gelatin and beat until blended. Stir in pineapple and peppermint extract. Chill until partially set. Fold previously whipped cream into gelatin mixture. Pour over baked crust. Chill. Prepare Glaze: In saucepan, over low heat, combine chocolate pieces, butter and the 1/3 c. whipping cream. Heat, stirring constantly until smooth. Add peppermint extract. Drizzle chocolate sauce over partially set dessert.

MARSHMALLOW DESSERT

Lyda Steffens

2 c. milk
1 lb. marshmallows
1 #2 can crushed pineapple and juice
1 c. whipped cream
Graham crackers

Heat the milk in double boiler, add the marshmallows. Cook until melted. Then cool, and stir while cooling. When cool, add pineapple and juice. Add whipped cream. Have long pan lined with graham cracker crumbs. Pour mixture into pan. Then cover with graham cracker crumbs. Chill and serve.

APPLE DESSERT

Maxine Greener

1/4 c. shortening
1 c. sugar
1 egg
1/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. flour
1 tsp. soda
2 c. chopped apples

Sauce:

1/4 c. butter
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. cream

Mix in double boiler and heat until dissolved.

Mix the shortening, sugar and egg until smooth. Add sifted dry ingredients and then chopped apples. Bake in greased pan, 8x8 inches, 350 degrees for 40 to 45 minutes. Serve warm with sauce.

APPLE KUCHEN

Mrs. V. E. Gustafson

1 Tbsp. sugar
1 1/4 c. flour
1/2 c. butter or oleo
1 egg
1 tsp. baking powder
1/2 tsp. salt
2 Tbsp. milk
5 or 6 apples

Topping:

3/4 c. sugar
1 1/2 Tbsp. flour
2 Tbsp. butter
1/4 tsp. cinnamon

Mix like pie dough and line bottom and sides of 9x9 inch or comparable size pan. Cover with sliced apples. Mix the Topping. Sprinkle over apples. Bake 375 degrees for 30 to 40 minutes. Serve with whipped cream or Dream Whip.

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CREAM PUFFS

Elsie Harrington

1/2 c. flour
1/4 tsp. salt
1/4 c. shortening
1/2 c. boiling water
2 eggs

Glaze for Cream Puffs:
2 sq. unsweetened chocolate
2 Tbsp. butter
1 c. sifted powdered sugar or
a little more
4 Tbsp. milk or cream

Preheat oven to 450 degrees. Sift together the flour and salt. Melt the shortening and the water over direct heat. Add the dry ingredients and stirring constantly. Cook until mixture leaves side of pan and in smooth, compact ball, stirring vigorously. Remove from heat, cool for 1 minute.

Add eggs, one at a time, beating vigorously after each addition until mixture is smooth again. Drop by rounded tablespoonfuls 1 1/2 inches apart on greased baking sheet. Bake in hot oven for 10 minutes, 450 degrees. Then bake in 400 degrees for 15 to 20 minutes. Split open as soon as removed from oven to let steam out. Melt chocolate and butter in top of double boiler. Stir in powdered sugar alternately with cream. Beat until smooth and shiny. Spoon over top of cream puff. Fill with whipped cream. Sifted powdered sugar may be used instead of Chocolate Glaze.

APPLE SURPRISE

Lula Van Pelt

4 c. applesauce, canned
1 pkg. yellow or applesauce
cake mix
3/4 c. melted butter or
margarine
Sauce:
1/2 c. sugar

2 Tbsp. cornstarch
1/4 tsp. salt
1/4 c. butter or margarine
1/2 tsp. grated lemon rind
3 Tbsp. lemon juice
2 c. apple juice

Pour the applesauce in a 9x9x2 inch pan. Stir the cake mix so it is thoroughly mixed and then sprinkle over the sauce in pan. Pour the melted butter over. Bake for 1 hour or until top is crisp. While cake is baking, make sauce and serve warm. Mix the dry ingredients and then the apple juice. Cook and stir constantly until thick and clear, about 5 minutes. Remove from heat, add butter, rind and lemon juice. Pour over cake to serve. Bake cake at 350 degrees.

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FROZEN DESSERT

Marion Haltom

1 pt. whipping cream	1 c. sugar
1/3 c. salad dressing	3 oranges, cut fine or
1 small can crushed pineapple	1 can mandarin oranges
2 Tbsp. lemon juice	Maraschino cherries
	2 bananas

Combine whipped cream and salad dressing. Maraschino cherries may be added for color. Last add the 2 slivered bananas. Serves 8 to 10. All membrane should be trimmed off the oranges.

QUICK DESSERT

Mrs. Ray Mitchell

1 large can pineapple	1 can cherry pie filling
	1 - 10¢ pkg. white cake mix

Use crushed pineapple and put in bottom of 9x13 inch pan. Sprinkle cake mix over the pineapple. Bake at 325 degrees until done. Serve with whipped cream or Dream Whip.

PINEAPPLE DESSERT

Mrs. Ray Mitchell

2 1/2 c. crushed Rice Krispies	2 env. Dream Whip
2/3 c. brown sugar	1 large pkg. creamed cheese
1/2 c. nuts, chopped	1 c. powdered sugar
2/3 c. melted butter	1 can pineapple pie filling
1 c. coconut	

Save 1/2 c. of Rice Krispie crumbs for topping. Mix rest of them with brown sugar, nuts, butter and coconut, and pat into tin. Put on the mix. Mix Dream Whip according to directions, add creamed cheese and powdered sugar to then be put in pan. Top with pineapple filling. Top with saved crumbs.

CHERRY DESSERT

Mae Hinkel

1/4 lb. graham crackers	1 pkg. Dream Whip
6 Tbsp. melted oleo	3/4 c. powdered sugar
1 Tbsp. sugar	4 oz. sq. cream cheese
	1 can cherry pie filling

Blend the crumbs with the oleo and sugar. Press in 8x8 inch pan. Bake at 350 degrees 8 minutes (no more). Cool. Whip Dream Whip as directed. Mix powdered sugar with the cream cheese. Whip carefully together. Spread on cracker crumb crust. Top with 1 can cherry pie filling. Save out some crumb mixture to sprinkle on top.



REFRIGERATOR FUDGE

Violet Goltz

3/4 c. undiluted evaporated
milk
2 1/4 c. sugar
2 - 6 oz. pkg. chocolate chips

1/3 c. Karo syrup
2 Tbsp. butter or margarine
1 tsp. vanilla
1 c. chopped nuts

Combine milk and sugar in heavy saucepan. Cook over medium heat, stirring constantly until mixture boils. Turn heat low, cook 10 minutes, stirring constantly to prevent scorching. Remove from heat immediately and add chocolate bits, syrup, butter and vanilla. Stir until chocolate melts and fudge is smooth and creamy. Stir in nuts, mix well and pour into buttered 8x8x2 inch pan and chill in refrigerator 1 to 2 hours. Cut into squares. Makes about 2 1/2 lb.

CHOCOLATE CARAMELS

Jackie Lamb

1 c. molasses or
dark syrup
1/4 c. grated chocolate or
cocoa (if cocoa, use less)

2 c. brown sugar
1 c. sweet milk or cream
Butter the size of an egg
1 tsp. vanilla

Mix cocoa, molasses, sugar and milk and boil until almost brittle. Beat until creamy. Add butter and vanilla. Let set until cold and then shape into small round balls and wrap in wax paper.

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STRAWBERRY DIVINITY

Mrs. Bernadette Presho

3 c. sugar
3/4 c. white corn syrup
3/4 c. water

2 egg whites
1 pkg. strawberry gelatin
1/2 c. flaked coconut
1 c. nutmeats

Cook sugar, syrup and water to hard ball stage and pour over egg whites which were mixed with gelatin and beaten to peaks. Continue beating until stiff. Add coconut and nutmeats. Spread in oiled pan or drop by spoon. Any flavor gelatin may be used.

Write Extra Recipes Here :



AMERICAN CHOP SUEY

Violet Goltz

1/2 pkg. 8 or 9 oz. noodles
 2 1/2 c. (#2 can) tomatoes
 1/4 lb. grated cheese
 1/4 c. salad oil
 1/2 c. sliced onions
 1/2 c. thinly sliced celery
 1/4 c. thinly sliced green pepper

3/4 lb. ground beef
 1 to 2 Tbsp. soy sauce
 1/2 tsp. chili powder
 1 Tbsp. salt
 1 tsp. sugar
 1/4 tsp. pepper

Cook, drain and rinse noodles. Return to cooking pan. Add tomatoes and grated cheese. Stir over low heat until cheese is melted. Heat the oil in a heavy skillet. Add onion, celery and green pepper. Simmer over low heat until soft and lightly browned. Add meat and continue cooking until meat is browned. Add seasoning and combine with noodle mixture.

SUET PUDDING

Marion Haltom

1 c. chopped suet
 3 c. flour
 1 c. raisins
 1 c. sour milk
 1 c. molasses

1 heaping tsp. soda
 1/4 tsp. of each of these:
 cinnamon, cloves and
 allspice
 2 eggs (optional)

Mix all together and steam for 3 hours. Serve with Lemon Sauce. Serve hot.

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RHUBARB DUMPLINGS

Opal Knapp

1 c. sugar
1 rounding Tbsp. flour
1 c. hot water
1 Tbsp. butter
Dash of nutmeg
2 c. flour

2 tsp. baking powder
1 tsp. salt
2 1/2 Tbsp. shortening
7/8 c. milk
Soft butter
Rhubarb

Make a syrup of the 1 c. sugar, Tbsp. flour, hot water, Tbsp. butter and nutmeg. Bring to a boil and let boil for 3 minutes. Make a dough of the flour, baking powder, salt, shortening and milk. Flour table top and roll to about 1/4 inch thick. Spread with soft butter. Cut in squares and fill each one with rhubarb which has been cut in small pieces. Sprinkle with nutmeg and sugar. Bring corners to center and seal with fingers. Place in baking pan and pour in the syrup. Bake in a 350 degree oven for about 45 minutes.

BARBECUE SAUCE

Irma Althof

2 lb. hamburger
1 c. celery
1/2 c. onions
Salt and pepper to taste

1 qt. tomatoes or tomato juice
A pinch of paprika
A pinch of chili powder,
to taste

Cut up celery and onion. Brown hamburger, celery and onion. Add tomatoes or juice. Add salt, pepper, paprika and chili powder. Simmer 1 hour. Good served over spaghetti.

APPLE PUDDING

Marion Henthorne

1 c. flour
1 tsp. soda
1 tsp. cinnamon
1/3 tsp. salt

1 c. sugar
1/4 c. oleo
1 egg
2 c. diced apples
1/2 c. nuts

Sift together the flour, soda and salt and cinnamon. Cream the sugar and oleo. Add the egg, and then the flour mixture. Beat in apples, and nuts. Bake 350 degrees for 40 to 50 minutes.

BEST RHUBARB SAUCE

Lenora Matthew

5 c. rhubarb, cut into
1 inch pieces
1 c. water
1 1/2 c. sugar

1 c. applesauce
1 - 3 oz. pkg. strawberry
Jell-O or (2 pkg. deserto
diet Jell-O)

Add applesauce to rhubarb and water. Bring to boiling point.

BEST RHUBARB SAUCE (cont'd.)

Remove from heat, and add strawberry Jell-O or diet Jell-O. Then add 1 1/2 c. sugar.

OR - use part sugar and part diet sweetener. Sweeten to your taste. If you like a thinner sauce, you may add more water. This freezes very well.

CALICO BAKED BEANS

Mae Hinkel

1/4 lb. bacon, diced
1 lb. ground beef
1/2 c. catsup
1 tsp. salt
3/4 c. brown sugar

1/2 c. chopped onion
1 tsp. dry mustard
1 Tbsp. vinegar
1 #2 can lima beans
1 #2 can kidney beans
1 #2 can pork and beans

Brown first 3 ingredients together and drain. Place in baking dish. Mix remaining ingredients together and pour over meat mixture. Bake at 350 degrees for 40 minutes. This makes a large dish, good for a pot luck.

BLUE CHEESE SALAD DRESSING

Jean Clark

3 c. mayonnaise
3/4 c. milk
1/2 Tbsp. lemon juice
1/2 tsp. salt

1/2 tsp. white pepper
1/4 tsp. garlic oil, or
garlic powder
3 oz. Danish Blue cheese,
grated coarsely

Makes 1 qt., keeps well in covered jar in refrigerator. Mix together the mayonnaise and milk, add the rest of the ingredients.

Write Extra Recipe Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done.....	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium... 1 c. milk	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Minutes</u>		
	<u>Boiled</u>	<u>Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey.....	4 to 5 hours
12 to 16-lb. turkey.....	5 to 6 hours
16 to 20-lb. turkey.....	6 to 7 1/2 hours
20 to 24-lb. turkey.....	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals 3/4-inch biscuits	6 qt. heavy cream
	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery