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1960Z

MANCHESTER, IOWA

FAVORITE RECIPES



by

Altar & Rosary Society

ST. MARY'S CATHOLIC CHURCH

RUSSELL COLE

MILT BOHNENKAMP



The Gill Funeral Home

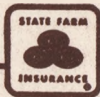
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Where Friendships Begin

THE FAMILY BOWL

MANCHESTER, IOWA



N. E. IOWA'S FINEST

WA 7-9831

DEDICATION

THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

EXPRESSION OF APPRECIATION

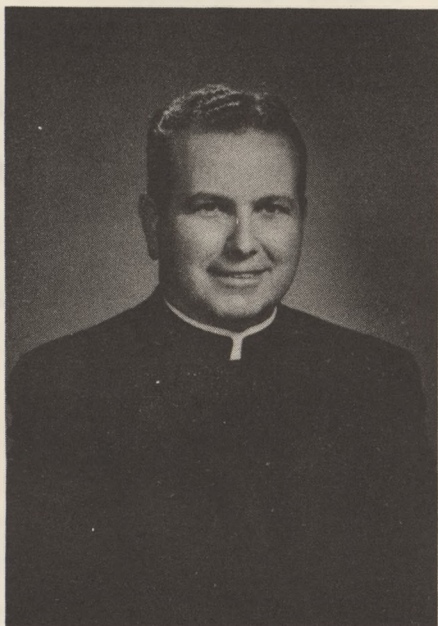
WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE, WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

THE RECIPES IN THIS BOOK MAY NOT HAVE BEEN LABORATORY TESTED, BUT THEIR MERIT HAS BEEN ESTABLISHED BY CHURCH AND CIVIC GROUPS AND THE MOST CRITICAL GROUP OF ALL - - HUSBANDS !

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FR. R. E. COONEY
PASTOR ST. MARY'S

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Mrs. James Pink
Mrs. Chester Fink
Mrs. Hubert Malone

Relishes,



JELLIES,

Everytime a jar is opened,
for my family's repast,
I shall serve, quite as an extra,
memories of the summer past.

Pickles

CANNING

When making jelly and jam hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove paraffin when opened for table use.

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.

Add two tablespoons vinegar when canning strawberries, this will retain the red color of the berries.

You can make jelly much clearer and more attractive looking by straining the fruit and juice through a flour sifter. It saves a lot of time and effort too.

To prevent jam from burning, rub the bottom of preserving pan with a little oil. It prevents burning.

To keep dill pickles crisp, add a teaspoon of alum to the liquid when pickles are canned.

Use only sack salt for pickles and kraut because other salt has been treated, thus will soften, discolor, and give unpleasant taste.

To keep pickles from shriveling add one heaping tablespoon of alum to first salt water.

How To Prevent Mold in Jelly: If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar and placed on top of jelly or jam they will not mold.

Do not peel pears for canning, scald as you do tomatoes and the skins will slip off.

If you wash strawberries thoroughly before stemming there will be no waste and your berries will stay firm.

When canning tomatoes, put onions and peppers in with them. This is grand with rice or macaroni and it is all ready to use.

When preparing pears or peaches for canning add a teaspoon salt to the water in which they stand to prevent them from turning brown.

New Preserving Method: If you are interested in "extra-special" preserves, freeze the fresh fruit in season and make it into preserves as you need it. Laboratory tests at the Illinois College of Agriculture indicate that this method is superior to the old one of making the preserves when the fruit is in season.

RELISHES, JELLIES, PICKLES

FROZEN FRESH BERRY JAM (No Cooking)

- | | |
|--|--|
| 4 c. crushed fresh berries: strawberries, red raspberries, young berries or loganberries | 1 c. light corn syrup
5 1/2 c. fine granulated sugar
1/4 c. lemon juice (with strawberries only) |
| 3 1/2 oz. pkg. powdered citrus pectin | |

Sprinkle pectin over berries. Stir vigorously. Let stand 20 minutes. Add corn syrup and sugar. Stir until sugar is completely dissolved. If using strawberries, blend in the lemon juice thoroughly. Put in jars or containers and freeze for at least 24 hours. Keeps indefinitely in your freezer or about 30 days in refrigerator. No thawing is necessary, because high sugar content prevents it from freezing too hard.

Mrs. Louie Wooldridge

FROZEN PICKLES

- | | |
|-----------------------------------|----------------------------|
| 2 gal. cucumbers, sliced or cubed | 1 gal. water
1 pt. salt |
|-----------------------------------|----------------------------|

Boil salt and water together and pour over cucumbers. Let stand 7 days. Drain and cover again with fresh boiled water and heaping teaspoon of alum. Let stand 24 hours and then drain. Make a syrup of:

- | | |
|-------------|---------------|
| 16 c. sugar | 10 c. vinegar |
|-------------|---------------|

1st morning - heat vinegar and 8 cups of sugar and pour over cucumbers. 2nd morning, drain vinegar and reheat, and add 4 more cups of sugar. 3rd morning - reheat vinegar and remaining 4 cups of sugar. 4th morning - reheat vinegar and pour hot over pickles in jars and seal.

Put spices in a bag and heat each time in the vinegar as follows:

- | | |
|-------------------------|------------------|
| 1 oz. whole celery seed | 1 stick cinnamon |
| 1 oz. whole allspice | |

Mrs. A. B. Holtz

CRYSTAL PICKLES

Place 25 cucumbers in a salt brine strong enough to float an egg and enough to cover. Let stand for two weeks. Take out and drain, wash, then cut in thin slices. Put a piece of alum as big as a walnut in enough water to cover pickles. Let stand overnight. This really crisps them. Drain and wash. Tie in sack:

2 sticks cinnamon

1 tsp. whole cloves

Add:

1 qt. vinegar

2 qt. sugar

Bring to a boil. Pour on sliced pickles. Repeat for three mornings. Drain off and bring to a boil. On the fourth morning put pickles in jars, pour hot vinegar solution over them. Seal. Add green coloring if you wish.

Mrs. Bernard Fangman

OVERNIGHT DILL PICKLES

Scrub and dry dill sized cucumbers. Pack in sterilized jars. Add alum about the size of a pea to each quart. For each quart, boil together:

2 c. water

2 Tbsp. salt

1 c. vinegar

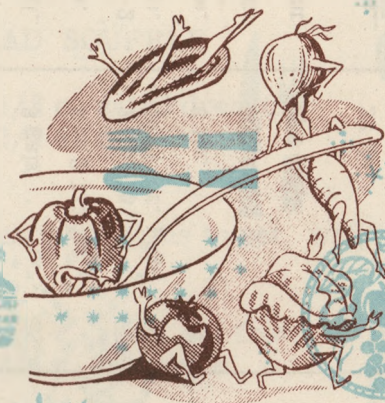
Pour hot liquid over pickles, add dill and seal tight. Set in canner and cover with boiling water overnight, or until water is cold. Remove from water and store.

Mrs. Bernard Fangman

PATRONIZE MERCHANTS ADVERTISED IN THIS BOOK



SOUPS



SALADS

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together.

SOUPS, SALADS

TWENTY FOUR HOUR SALAD

1/2 pt. whipping cream	1 can crushed pineapple
3 egg yolks	1 large can fruit cocktail
1 Tbsp. sugar	1/2 lb. marshmallows
juice of 1 large orange	

Beat egg yolks (with fork). Add sugar and orange juice. Cook until thick. Whip cream. Add fruit well drained. Cut marshmallows. Fold everything in. Let stand 24 hours in refrigerator.

Mrs. E. J. Shaffer

WALDORF SALAD SOUFFLE

1 pkg. lemon or lime jello	1/3 c. salad dressing
1 c. boiling water	2/3 c. milk

Combine and refrigerate until it begins to set, whip and add:

1 1/2 c. diced apples	1/2 c. nuts, cut fine
1/2 c. celery, cut fine	3/4 c. pineapple

Let stand until set.

Mrs. Ray Klein, Sr.

CALIFORNIA SALAD

1 c. pineapple chunks, drained	1 c. shredded coconut
1 c. orange segments, drained (canned or fresh)	1 c. miniature marshmallows
	1 c. sour cream

Combine all ingredients. Chill in refrigerator 24 hours. Serve on crisp salad greens or as a dessert. Makes 8 servings.

Mrs. Vern Waldron

Mrs. Walter Monaghan

LEBANESE COLE SLAW

- | | |
|---|---------------------------------------|
| 2 large Tbsp. mayonnaise | 2 tsp. sugar |
| 3/4 c. crushed pineapple
with a little juice | 1/4 tsp. salt |
| 2 Tbsp. cream or canned
milk | 2 carrots, shredded |
| | 1 green pepper, chopped |
| | 1 medium head of cabbage,
shredded |

Mix well the first 7 ingredients, then add cabbage and toss until well coated.

Mrs. Delmar Miller

SALAD DRESSING

- | | |
|--------------------|-------------------------|
| 1/2 c. onion | 1/2 c. cider vinegar |
| 1/2 c. chili sauce | 1/2 c. tarragon vinegar |
| 1/2 c. catsup | 1 c. oil |
| 3/4 c. sugar | 1 Tbsp. salt |

Take a quart jar. Grate up onion and other ingredients. Stir up and store in jar. Shake before using.

Mrs. Lloyd Mesch

JELLO CRANBERRY RELISH

- | | |
|----------------------------|---------------------------|
| 2 1/2 c. fresh cranberries | 1 pkg. orange jello |
| 1 3/4 c. water | 2 tsp. grated orange rind |
| 2/3 c. sugar | |

Place fresh cranberries in saucepan. Add water and sugar. Cook slowly until skins pop, stirring occasionally. Drain, measure juice, add hot water to make 2 cups. Now dissolve orange jello in hot liquid. Chill until slightly thickened, then fold in cranberries and grated orange rind. Pour into 1 quart mold. Chill until firm. Serve in your favorite fashion with your favorite dressing.

Mrs. Clarence Thole

COOKED SALAD DRESSING

- | | |
|------------------|-------------------------|
| 1 c. sugar | 1 tsp. salt |
| 2 Tbsp. flour | dash of pepper |
| 1/4 tsp. mustard | 1 egg in 1/2 c. vinegar |
| | 1 c. water |

Mix all together in order and cook in a double boiler until thick. May be thinned with a little milk. Keeps well in refrigerator. Very good on plain cabbage or lettuce.

Mrs. Hubert Malone

DESSERT SALAD

- | | |
|-------------------------------------|--------------------------------|
| 1 pkg. lemon jello | 1/2 c. nut meats |
| 1 pkg. Philadelphia cream
cheese | 1 c. drained crushed pineapple |
| | 1/2 pt. whipping cream |
| 1 small bottle maraschino cherries | |

Pour 1 cup hot water on jello. Blend together cheese and finely cut cherries. When gelatin begins to thicken combine all ingredients, adding whipped cream last. Let stand in refrigerator overnight.

Mrs. Kate Flanagan

APRICOT SALAD

- | | |
|---|------------------------------|
| 2 pkg. orange jello | 1 tall can pineapple tidbits |
| 1 large can apricots
(pitted halves) | 2 c. quartered marshmallows |

(Save 1 cup juice for topping). Serves 12-15 people.

Use the rest of juice and enough water to make 3 cups to make 2 packages jello. Refrigerate. Before it sets add apricots and pineapple. Pour marshmallows on top and refrigerate.

Topping:

- | | |
|---------------|----------------|
| 1 c. juice | 1 Tbsp. butter |
| 3 Tbsp. flour | 1 egg, beaten |
| 1/2 c. sugar | |

Cook in double boiler until thick, then cool. Whip 1 cup cream and mix with Topping. Spread on top of jello and refrigerate. Just before serving grate American cheese on top.

Anna Jean Harris

CRANBERRY SALAD

- | | |
|--------------------------------|----------------------------|
| 1 (3 oz.) pkg. cream
cheese | 1/2 c. crushed pineapple |
| 2 Tbsp. lemon juice | 1 c. diced bananas |
| 2 Tbsp. mayonnaise | 1 c. whipped cream |
| 1/2 c. walnuts | 1 c. diced cranberry jelly |

Mix together the first 3 ingredients, then add the next 4 ingredients and last fold in diced cranberries. Put in freezer tray and freeze.

Mrs. Delmar Miller

POTATO SALAD

12 potatoes, cooked and cubed	1 c. chopped celery
8 hard cooked eggs	1/4 c. green pepper
1 tsp. crushed herbs	6 to 8 green garden onions
1 tsp. salt	dash black pepper
1 c. cheese cubes	2 Tbsp. ground parsley
	1 can pitted olives
	2 c. mayonnaise

Cook potatoes with skins on and when done spread out in pans to cool. Eggs can be wrapped in tin foil and boiled in same container with the potatoes but taken out when eggs are done. Cut the green pepper fine and add to other ingredients. Cook the garden onions and chop enough to make about 1/2 cup. Drain and slice the pitted olives. Put in 1/4 cup of fresh parsley, chopped, if you prefer instead of 2 tablespoons ground parsley. Mix well. Add 2 cups mayonnaise and mix well again. Cool in refrigerator long enough to permit flavor to get through ingredients before serving.

Mrs. Leo Haennig

COOKED DRESSING FOR FRUIT SALAD

2 eggs	1/4 c. pineapple juice
2 Tbsp. flour	1/4 c. lemon juice
3 Tbsp. sugar	1/2 pt. whipping cream

Fruit:

pineapple chunks	also marshmallows or any other
white grapes	fruit desired
orange sections (fresh or canned)	

Beat eggs until lemon colored. Add flour and sugar and juices. Cook in top of double boiler until thick. Cool. Add whipped cream and blend well.

Mrs. Russell Harris

JELLO COTTAGE CHEESE SALAD

1 box lemon jello	1/2 c. coffee cream
1 c. hot water	1 Tbsp. chopped onion
1 lb. cottage cheese	2 Tbsp. chopped green pepper
1/2 c. salad dressing	3 Tbsp. chopped carrot

Dissolve jello in hot water. Cool. Add rest of ingredients.

Mrs. Herb McClintock

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A D V E R T I S E D

I N T H I S B O O K

MADLON BROS.

SUNNY FRUIT MOLD

- | | |
|---|----------------------------|
| 1 pkg. lemon jello | 1 banana, sliced |
| 1 c. hot water | 1 red skin apple, diced |
| 1 c. cold water | 1 c. celery, thinly sliced |
| 1 orange, freed from membrane and diced | |

Dissolve jello in hot water. Add cold water. Chill until slightly thickened. Fold in fruit and celery. Pour into mold; chill until firm. At serving time, unmold on crisp lettuce; garnish with mayonnaise or whipped cream.

Mrs. Gregor Goedken

SILVER SALAD

(Overnight)

- | | |
|---|---------------------------------------|
| 1 #3 can white cherries,
cut in halves | 1/2 lb. marshmallows, quartered |
| 1 #3 can pineapple, diced | 1 pt. whipping cream, beaten
stiff |
| | nuts, if desired |

Drain cherries and pineapple, add marshmallows and nuts. Fold in 1/2 cup fruit salad dressing to the whipped cream. Spread 1/3 of the mixture of whipped cream and dressing in the bottom of a large bowl. Put in 1/2 of the salad ingredients. Spread remaining whipped cream on top. Set in refrigerator 24 hours. Serve in lettuce leaf cup. Top with same fruit dressing as used in salad.

Dressing:

- | | |
|---------------|---------------|
| 1 Tbsp. sugar | 1/2 tsp. salt |
| 2 tsp. flour | |

Mix. Stir in 1 cup pineapple juice. Add 2 beaten eggs. Cook until thick over hot water. Stir constantly. Remove from fire when thick. Add 2 teaspoons of butter. Cool.

Mrs. Herb McClintock

FRENCH DRESSING

- | | |
|----------------------------------|-------------------------|
| 1/2 c. salad oil | 1/2 tsp. salt |
| 2/3 c. sugar | 1 can tomato soup |
| 2/3 c. vinegar | 1 onion, chopped |
| 1 tsp. mustard (dry or
paste) | 1 green pepper, chopped |
| | 1 clove garlic, whole |

Put in quart jar. Shake well before using.

Mrs. Dorothy Foye

STRAWBERRY SALAD

- | | |
|---------------------------|------------------------------|
| 2 pkg. strawberry gelatin | 1 tall can crushed pineapple |
| 1 1/2 c. boiling water | (not drained) |
| 2 pkg. (10 oz. each) | 2 mashed bananas |
| frozen strawberries, | 1 c. dairy sour cream |
| thawed | |

Dissolve gelatin in water. Add strawberries and pineapple and chill until partially thickened. Fold in bananas. Turn half mixture into a pan about 9 x 12 x 2 inches. Chill until firm. Spread cream on top. Spoon remaining gelatin over all. Chill several hours until firm. Serve plain or with whipped cream. Makes 12 to 16 servings.

Mrs. Joseph Monaghan

FROSTED SALAD

- | | |
|-------------------------|-----------------------------|
| 2 pkg. lime jello | 1 #2 can crushed pineapple, |
| 2 c. hot water | drained |
| 2 c. cold water or 7 Up | 4 sliced bananas |
| | 1 c. miniature marshmallows |

Topping:

- | | |
|----------------------|---------------------|
| 1 c. pineapple juice | 1 egg |
| 2 Tbsp. butter | 1 c. whipping cream |
| 2 Tbsp. flour | grated cheese |

Dissolve jello in hot water, add cold water and cool. When mixture is the consistency of unbeaten egg whites, fold in pineapple, bananas and marshmallows. Pour into 9 x 12 inch pan and chill until firm. Combine juice, flour, butter and egg. Cook over low heat until thick. When cool, fold in whipped cream and spread on salad. Sprinkle with grated cheese.

Mrs. Albert Hostert

LETTUCE SALAD

- | | |
|----------------------|---------------------------|
| 1 head lettuce | 3 or 4 diced green onions |
| 1 c. sliced celery | 1 c. salad dressing |
| 1 c. sliced radishes | 1/4 c. catsup |
| 1 sliced cucumber | garlic salt |
| 2 tomatoes, diced | |

Break lettuce into large salad bowl. Also put celery, radishes, cucumbers, tomatoes, onions, into bowl. Mix salad dressing and catsup and add to vegetables. Toss lightly. Season with garlic salt.

Mrs. Leroy Schnieders

PARTY SALAD

- | | |
|-------------------------------|--------------------------------|
| 1/2 pkg. lime jello | 1/2 pt. whipping cream |
| 15 marshmallows,
quartered | 1 c. small curd cottage cheese |
| 1 large can crushed pineapple | maraschino cherry for garnish |

Dissolve jello, 1 cup pineapple juice and marshmallows in double boiler. Cool. Whip cream, add cottage cheese, pineapple and jello mixture. Pour into mold or glass loaf pan. Garnish with cherries.

Mrs. Hubert Malone

CRANBERRY MOLD

- | | |
|----------------------------------|-------------------------------------|
| 1 c. ground raw cran-
berries | 1 c. hot water |
| 1 c. ground unpared
apple | 1 c. pineapple syrup |
| 1 c. sugar | 1/2 c. seeded Tokay grape
halves |
| 1 pkg. lemon flavored
gelatin | 1/4 c. broken walnuts |
| | 6 pineapple slices |

Combine cranberries, apple and sugar. Dissolve gelatin in hot water. Add syrup. Chill until partially set. Add cranberry-apple mixture, grape halves, and nuts. Pour into individual molds. Chill until firm. Unmold on pineapple slices on crisp lettuce. Pass mayonnaise. Serves 6.

Mrs. N. E. Dunkel

Mrs. Herb McClintock

WHIPPED JELLO SALAD

- | | |
|---|---------------------|
| 1 pkg. raspberry jello | small can pineapple |
| 1 c. hot water | 1/4 c. coconut |
| 3 oz. pkg. Philadelphia
cream cheese | 1/4 c. chopped nuts |
| | 1 c. whipping cream |

Dissolve jello in hot water. Stir in cream cheese until dissolved. Add pineapple, coconut and chopped nuts. Fold in whipped cream. Chill until set.

Mrs. Wesley J. Petrick

OVERNIGHT SALAD

- | | |
|---|-------------------------|
| 1 c. whipped cream | 3 egg yolks |
| 2 c. pitted white grapes | 3 Tbsp. sugar |
| 2 c. pineapple tidbits,
drained | 1/8 tsp. salt |
| 6 oz. or 2 c. cut up
marshmallows | 2 Tbsp. vinegar |
| 2 oranges, peeled and cut into small pieces | 2 Tbsp. pineapple juice |
| | 1 Tbsp. butter |

Cook egg yolks, sugar, salt, vinegar, pineapple juice and butter in double boiler until thick. Fold in whipped cream when cool. Add fruit, garnish with orange slices and maraschino cherries.

Mrs. A. B. Holtz

MEAT BALL STEW

- | | |
|--------------------------------|----------------------|
| 1 lb. hamburger | 3/4 c. oatmeal |
| 1 Tbsp. chopped onion | 3/4 tsp. salt |
| 1/2 tsp. pepper | 1/4 tsp. dry mustard |
| 1 tsp. Worcestershire
sauce | 3/4 c. water |

Combine all ingredients thoroughly. Shape into 12 or 14 balls. Roll in flour.

Stew:

- | | |
|-----------------------------------|----------------------------|
| 1/4 c. shortening | 1 (8 oz.) can tomato sauce |
| 1 big onion, sliced | 1 c. water |
| 1 pkg. frozen peas and
carrots | 2 tsp. salt |
| | 1/2 tsp. marjoram |

Heat shortening in big frying pan. Add onion and cook until lightly browned. Remove onions from pan. Brown meat balls in drippings. After brown, drain off fat.

Add peas and carrots, tomato sauce, water and marjoram. Top with onions. Bring mixture to boil; then turn heat low. Cover and cook 20-25 minutes.

Delicious over mashed potatoes. Add a crisp salad and you have a meal.

Beverly Fisher

SKILLET DINNER--CHILI CON CARNE

- | | |
|--------------------------|-------------------------------|
| 1 lb. ground round steak | 1 onion, chopped |
| 2 1/2 c. tomato juice | 2 tsp. chili powder, optional |
| 1 small can kidney beans | 1 tsp. salt |
| 1/2 c. raw rice, washed | 2 Tbsp. fat |

Medium high to simmer; 30 minutes. Place fat, onion and meat into 10 inch skillet and put on 7 inch unit. Turn control to Medium-high. When meat gets crumbly and as brown as you like, add all the rest of the ingredients and mix thoroughly. Place lid on skillet. When steam escapes, turn control to "Simmer" for 30 minutes. Do not lift lid or stir again. Rice will not stick and will be thoroughly cooked.

Mrs. Florence Loecke

MEXICAN STYLE CHILI

- | | |
|--|-------------------------------------|
| 1 c. kidney or California pink beans | 1/2 c. green pepper, finely chopped |
| 3 c. water | 1/2 c. celery, finely chopped |
| 1/2 tsp. salt | 1 lb. ground beef |
| 1/4 c. fat or salad oil | 1/2 tsp. paprika |
| 1/2 clove garlic, finely chopped, optional | 1 1/4 tsp. chili powder |
| 3/4 c. onions, finely chopped | 1 1/2 tsp. salt |
| | 2 1/2 c. canned tomatoes (#2 can) |

Wash and pick over beans. Place in bean pot with water and salt. Plug in bean pot and cook overnight (9 to 10 hours). Cooked beans are then ready for use in chili. Brown garlic, onions, pepper, celery in hot fat in skillet, then add beef and fry until crumbly. Add seasonings, tomatoes, and cooked kidney beans, including the bean liquid. Mix well and place in bean pot. Cover and plug in bean pot 1 to 2 hours, before serving. Yield: about 2 quarts.

Mrs. Donald Monaghan

VEGETABLE SOUP

- | | |
|---------------------|----------------------|
| 1 lb. beef shoulder | 1/3 c. chopped onion |
| 2 c. cold water | 3/4 c. carrots |
| 1 3/4 c. potatoes | 1 c. dried celery |
| 2 c. tomatoes | 1 1/2 tsp. salt |
| | 1 c. cabbage |

Cut meat in small pieces and add to cold water. Bring to boiling point slowly. Simmer covered for 2 hours. Remove scum as it forms. Add diced vegetables and salt. Cook 1 1/2 hours longer. 6-8 servings.

Mrs. Hertha Croker

CABBAGE SALAD

1 large head cabbage
1/2 green pepper

1 onion
1 tsp. celery seed and salt
slice in carrots for color

Bring to simmer:

3/4 c. cooking oil
3/4 c. vinegar

1 large c. sugar

Cover and let stand for 24 hours in refrigerator.

Mrs. Hazel Coleman

ORANGE SALAD

2 pkg. orange jello

1 c. boiling water

Dissolve jello in water. Add:

1 pt. orange sherbet
1 can Mandarin oranges
and juice

1 #2 can pineapple tidbits and
juice
1 c. marshmallows

Let stand until set (about 1 hour in refrigerator). This is a large salad.

Mrs. Ray Klein, Sr.

CHICKEN-CRANBERRY SALAD

Layer 1.

1 envelope unflavored
gelatin
1/4 c. cold water
1 lb. can whole cranberry sauce

1 c. crushed pineapple
1/2 c. nut meats
1 Tbsp. lemon juice

Layer 2.

1 envelope unflavored
gelatin
1/4 c. cold water
1 c. mayonnaise or
salad dressing

1 1/2 c. water
3/4 tsp. salt
2 c. diced cooked chicken
1/4 c. diced celery
2 Tbsp. chopped parsley

Layer 1. Soften gelatin in cold water. Dissolve over hot water. Add cranberry sauce, pineapple, nut meats, lemon juice. Pour in 10 x 6 x 1 1/2 inch baking dish. Chill until firm.

CHICKEN-CRANBERRY SALAD (Continued)

Layer 2. Meanwhile soften unflavored gelatin in cold water. Blend in mayonnaise or salad dressing, 1 1/2 cups water, 3/4 teaspoon salt. Add diced cooked chicken, celery, parsley. Pour over first layer and chill until firm. Cut in squares. Invert each on salad greens. Top with mayonnaise and walnut halves. Makes 6-8 servings.

Mrs. Al Vaske


SHRIMP SALAD

1 head lettuce	1/2 c. diced green pepper
2 c. cooked macaroni	1 Tbsp. minced onion
1 can peas	3/4 c. salad dressing (your choice)
2 cans shrimp	salt and pepper
1 c. diced celery	

Cut lettuce in small pieces, add all other ingredients, then add the salad dressing and toss lightly. Serve chilled. Serves 6.


Mrs. W. J. Rettig

** EXTRA RECIPES **



CASSEROLES

Let's pour some happy spirit
In a great big mixing bowl
Then add a few ingredients
and lo! A Casserole!



ONE DISH MEALS

ABBREVIATIONS COMMONLY USED

tsp. - teaspoon	oz. - ounce or ounces
Tbsp. - tablespoon	lb. - pound or pounds
c. - cup	sq. - square
pt. - pint	min. - minute or minutes
qt. - quart	hr. - hour or hours
pk. - peck	mod. - moderate or moderately
bu. - bushel	doz. - dozen

SIMPLIFIED MEASURES

dash - less than 1/8 teaspoon	2 pints (4 cups) - 1 quart
3 teaspoons - 1 tablespoon	4 quarts (liquid) - 1 gallon
16 tablespoons - 1 cup	8 quarts (solid) - 1 peck
1 cup - 1/2 pint	4 pecks - 1 bushel
2 cups - 1 pint	16 ounces - 1 pound

If you want to measure part-cups by the tablespoon, remember:

4 tablespoons - 1/4 cup	10 2/3 tablespoons - 2/3 cup
5 1/3 tablespoons - 1/3 cup	12 tablespoons - 3/4 cup
8 tablespoons - 1/2 cup	14 tablespoons - 7/8 cup

OVEN TEMPERATURES

Slow	250 to 300 Degrees
Slow moderate . . .	325
Moderate	350
Quick moderate . . .	375
Moderately hot . . .	400
Hot	425 to 450
Very hot	475 to 500

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 oz.	1 cup
picnic	1 1/4 cups
#300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

EQUIVALENT MEASURES AND WEIGHTS

3 teaspoons - 1 tablespoon	4 cups - 1 quart
4 tablespoons - 1/4 cup	2 pints - 1 quart
16 tablespoons - 1 cup	4 quarts - 1 gallon
1/2 cup - 1 gill	8 quarts - 1 peck
4 gills - 1 pint	4 pecks - 1 bushel
2 cups - 1 pint	16 ounces - 1 pound

CASSEROLES, ONE DISH MEALS

DUMPLINGS

1 egg
1 c. flour, sifted
5 1/2 Tbsp. sweet milk
1/2 tsp. salt
2 1/2 tsp. baking powder

Beat egg well, add milk and mix with dry ingredients. Drop by small spoonfuls into chicken gravy. Cover tightly and cook for 15 minutes. The top must not be removed while dumplings are cooking or they will not be light.

Mrs. Ambrose Holtz

SALMON LOAF SPECIAL

1 egg, beaten
1/2 c. cream
1 1/4 c. grated cheese
1/2 tsp. salt
1 Tbsp. lemon juice
3 Tbsp. melted butter
1/8 tsp. pepper
1 c. bread crumbs
buttered crumbs
1 regular size can of salmon

Combine all ingredients except buttered crumbs and pack lightly into a well buttered pan. Sprinkle with buttered crumbs. Bake in moderate oven, 350 degrees, about 1/2 hour. Serve hot or cold with celery or onion sauce.

To make Celery Sauce mix 1 cup chopped stewed celery into 2 cups well seasoned white sauce.

Mrs. Raymond Duggan

BREADED CAULIFLOWER

1 head cauliflower
2 eggs
salt
pepper
flour

Boil cauliflower in salt water for five minutes; drain. Beat 2 eggs, salt, pepper to taste and enough flour to make a thin batter. Dip cauliflower in batter and fry in hot butter until brown. Serve hot.

Mrs. Ralph Knipp

VEGETABLE CASSEROLE

1 can mushroom soup	1 can mushrooms
1 can cut green beans	dash Worcestershire sauce
1 can shredded carrots	dash of Tabasco
1 box frozen peas, cooked	2 tsp. brown sugar
1 can water chestnuts	

Put in casserole and sprinkle brown sugar over this. Bake 30 minutes at 350 degrees. To this may be added leftover turkey, chicken or tuna.

Mrs. W. K. Wiewel

MEAT & VEGETABLE LOAF

3 lb. ground round steak	1 1/2 tsp. salt
1 c. diced carrots	dash of pepper
1 c. diced celery	1 tsp. powdered sage or
1 c. diced potatoes	poultry seasoning
1/4 c. chopped onion	

Mix the beef with the vegetables. Add seasonings. Shape in a loaf. Bake in a slow oven, 325 degrees, for about 2 hours.

Mrs. Ralph Knipp

MEAT & POTATO CASSEROLE

1 lb. ground beef	1 can tomato soup
8 medium potatoes	1 small onion

Flavor meat to your own taste and alternate layers of potatoes, beef and onion, adding potatoes last. Top with tomato soup. Bake at 350 degrees for an hour or until potatoes are tender.

Mrs. Delmar Miller

SKILLET PORK CHOPS

6 pork chops	6 slices of green pepper
1 can tomato rice soup	1/8 tsp. thyme
6 slices of onion	

Brown 6 pork chops - pour off drippings. Place a slice of onion and green pepper on each. Pour 1 can tomato rice soup and 1/2 soup can of water over chops, add 1/8 teaspoon thyme. Cover and cook slowly 45 minutes.

Mrs. Joe Hanfelt

WASH DAY SPECIAL

- | | |
|--------------------------|-----------------------------|
| 1 lb. ground beef | 2 c. tomato puree or canned |
| 1 small onion | tomatoes |
| 1/2 c. uncooked rice | 1 tsp. chili powder |
| 1 small can kidney beans | 1 1/2 tsp. salt |

Brown ground beef in a skillet or pan that has tight fitting lid. Dice in onion, while this is cooking add washed rice, beans, tomato juice, chili powder and salt. Bring to a brisk boil, cover tightly and turn off heat. Let steam with lid on for 45 minutes.

Mrs. Gerald Manternach

CHINESE CASSEROLE

- | | |
|-------------------------|-------------------|
| 1 c. rice | 1/4 c. soy sauce |
| 1 c. celery, cut up | 1 Tbsp. salt |
| 1 can chicken rice soup | 1 lb. ground beef |
| 1 can mushroom soup | 1 big onion |
| 2 cans water | |

Combine first 7 ingredients and boil for 5 minutes, then mix with browned hamburger and onion. Place in casserole or flat pan and bake for 1 hour at 350 degrees. Remove from oven and sprinkle with grated cheese and bake 1/2 hour more uncovered. Makes 9 to 12 servings.

Mrs. Victor Haas

BEEF CASSEROLE

- | | |
|-------------------------|-------------------------------|
| 1 medium onion, chopped | 1 c. cubed cooked beef |
| 1 Tbsp. shortening | 1/2 c. cooked cut green beans |
| 1 can tomato soup | 1 c. noodles, cooked and |
| 1/2 c. water | drained |

Lightly brown onion in shortening. Combine with rest of ingredients. Pour mixture into 1 quart casserole. Top with 1/2 cup shredded cheddar cheese. Bake in moderate oven, 375 degrees about 25 minutes or until hot and bubbling.

Mrs. Gregor Goedken

EVERYDAY MEAT LOAF

2/3 c. dry bread crumbs	1/4 c. grated onion
1 c. milk	1 tsp. salt
1 1/2 lb. ground beef	1/8 tsp. pepper
2 eggs, beaten	1/2 tsp. sage

Piquant Sauce:

3 Tbsp. brown sugar	1/4 tsp. nutmeg
1/4 c. catsup	1 tsp. dry mustard

Combine.

Soak bread crumbs in milk, add meat, eggs, onions and seasonings; mix well. Place in greased pans. Cover with Piquant Sauce. Bake in oven at 350 degrees for 45 minutes.

Mrs. Bernard Miller

Mrs. Bernard J. Monaghan

BAKED MACARONI

3/4 c. macaroni	2 Tbsp. chopped green pepper
1 c. cream	1 tsp. onion juice
1 c. bread crumbs	1 tsp. salt
1/4 c. butter	3 eggs, beaten
3/4 c. grated cheese	

Cook macaroni in boiling water, drain and rinse in cold water. Scald cream, add bread crumbs, butter, pepper, salt, onion, cheese, beaten eggs and macaroni. Put in buttered casserole. Bake in 325 degree oven 45 minutes. Serve with tomato sauce.

Mrs. Vincent Harrington

KIDNEY BEAN CASSEROLE

2 c. cooked macaroni	2 c. canned tomatoes
1 1/2 lb. hamburger	salt and pepper to taste
1 c. kidney beans	

Cook macaroni until tender in salted boiling water. Drain. Brown hamburger in hot fat. Combine ingredients, seasoning to taste. Pour into well oiled baking dish. Bake in moderate oven, 375 degrees for 1 hour.

Mrs. Robert C. Luensmann

MEAT BETTINA (Leftover)

1 Tbsp. fat	1 c. cooked rice
1/2 c. chopped celery	2 c. tomatoes
2 Tbsp. chopped onions	1 tsp. salt
1 or 1 1/2 c. diced cooked meat, leftover roast beef or pork	1/4 tsp. paprika pinch of sugar

Heat fat in fry pan. Add celery and onions and simmer gently until tender. Add meat, then tomatoes, rice and seasonings. Cook, stir frequently until well blended, 20 minutes or longer.

Mrs. D. J. Goen

BEEF NOODLE BAKE (Makes 5 Servings)

1 lb. lean beef, cut in 1/2 inch cubes	1 3/4 c. canned tomatoes
1 tsp. salt	1 (4 oz.) pkg. wide noodles, cooked
1/2 tsp. pepper	1/2 c. shredded sharp processed cheese
1/2 c. chopped onion	

Brown meat in small amount of hot fat. Add salt, pepper and onion and cook until tender. Stir in tomatoes and simmer covered 20 minutes. Cook noodles until tender in boiling, salted water; drain. Mix meat and noodles together and pour into a greased 1 quart casserole. Sprinkle with cheese. Bake in a moderate oven, 375 degrees, 25 minutes.

Mrs. Cleon Puff

TUNA CASSEROLE DELUXE

Grease casserole. Put the following in layers:

1 c. diced celery	1/2 can Chow Mein noodles
1/3 c. sliced onion	1/2 c. cashew nuts
1 can tuna	1/2 can mushroom soup
1/2 can mushroom soup	1/2 can Chow Mein noodles

Bake 60 minutes in 350 degree oven. Serves 6 to 8 people.
Hertha Croker

SALMON OR TUNA MACARONI LOAF

1 (7 oz.) can salmon or tuna, drained	mayonnaise
1/2 c. chopped celery	1 1/2 c. macaroni
1/4 c. chopped green pepper	2 tsp. salt
1 tsp. grated onion	1 c. cheese
dash of pepper	3 Tbsp. butter
	1/3 c. milk

Mix first 6 ingredients and pack in a well greased loaf pan, 8 x 4 x 2 1/2 inches. Cook macaroni in boiling, salted water until done. Drain and combine with cheese, butter and milk. Place in pan on top of salad mixture. Bake in 300 degree oven for 15 minutes. Serve hot.

Mrs. Charles Gaffney

SCALLOPED CABBAGE

Thin White Sauce:

1 c. scalded milk	1/2 tsp. salt
1 Tbsp. melted butter	dash of pepper
1 Tbsp. flour	

Shred cabbage coarsely. Boil in salted water until tender. Fill a well oiled baking dish with alternate layers of cabbage and white sauce. Cover with buttered bread crumbs. Bake in moderate oven, 350 degrees, about 25 minutes.

To make sauce: Combine butter and flour. Add milk slowly stirring constantly over low heat. Cook until smooth and thick. Add salt and pepper.

Mrs. Robert C. Luensmann

CHICKEN PIE

1 cut up chicken	3/4 tsp. salt
3 Tbsp. hot fat	1/8 tsp. pepper
1 c. water	small biscuits

Brown chicken in hot fat. Place chicken in casserole. Add 1 cup water to fat in which chicken was browned. Boil 2 minutes. Pour over chicken. Add water to cover and seasoning. Cover, bake in slow oven, 325 degrees until chicken is tender. Uncover, arrange small biscuits on top. Bake in hot oven, 425 degrees about 25 minutes.

Mrs. Robert C. Luensmann

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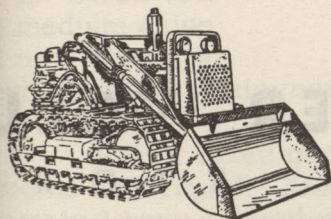
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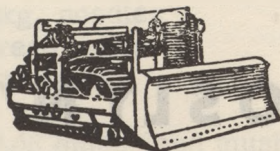
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MANCHESTER, IOWA

MANCHESTER, IOWA

CHICKEN NOODLE CASSEROLE

1 can boned chicken	1/4 lb. cheese
1 can cream of mushroom or cream of chicken soup	potato chips
1/2 c. milk	8 oz. pkg. egg noodles

Separate chicken into smaller chunks. Mix milk with soup until smooth then add the shredded cheese, cooked noodles and chicken. Crush potato chips and put a layer in the middle and on top of the casserole.

Mrs. Earl Cole

PORK & VEAL CASSEROLE

1 lb. cubed pork	1 (8 oz.) can mushrooms
1 lb. cubed veal	1 c. sour cream
1 medium onion	1 (8 oz.) pkg. noodles
2 or 3 Tbsp. fat	browned bread cubes
enough water to simmer	seasoning to taste

Brown cubed pork and veal in fat. Add onions and mushrooms with liquid. Keep adding enough water to simmer approximately 1 hour or until meat is well done. Mix soup and sour cream together making a sauce. Cook noodles and drain. Blend meat, sauce and noodles and pour into large casserole and top with bread cubes which have been browned in butter. Bake in 350 degree oven 30 or 45 minutes.

Mrs. Russell Harris

CHICKEN A LA KING

1 Tbsp. butter or margarine	1/4 c. milk
2 Tbsp. chopped green pepper	1 c. diced chicken
1 can cream of mushroom soup	1/4 c. chopped pimento
	4 baked patty shells

Cook green pepper in butter until tender. Stir in soup and milk. Add chicken and pimiento. Cook over low heat 5 minutes. Serve in hot patty shells or on baking powder biscuits. Serves 4.

Mrs. H. K. Moreland

MACARONI & CHEESE

- | | |
|--|--------------------------------|
| 1 (8 oz.) pkg. elbow macaroni | 1/4 c. chopped onion |
| 2 cans condensed cream of chicken soup | 4 hard cooked eggs, diced |
| | 1/2 lb. grated American cheese |

Cook macaroni according to directions. Rinse and drain in a sieve. Combine all and put in a 2 quart casserole. Bake at 400 degrees for 15 minutes.

Mrs. Edmund Mensen

SCALLOPED TUNA

- | | |
|-----------------------|----------------|
| 1 pkg. egg noodles | 4 Tbsp. butter |
| 1 small can tuna | 5 Tbsp. flour |
| 1 small can mushrooms | 2 c. milk |
| 1 small can pimentos | |
| 2 hard cooked eggs | |

Make 3 last ingredients into cream sauce and add 1 cup grated cheese.

Cook noodles 20 minutes in boiling salted water and drain. Flake tuna and chop the mushrooms, pimentos and eggs. Use the liquid on tuna and mushrooms. Combine ingredients and sauce together. Put in a long flat pan and cover with 1/2 cup bread crumbs and bake 45 minutes or until browned.

Mrs. Arthur J. Arends

HAMBURGER CASSEROLE

- | | |
|-------------------------|-----------------------------------|
| 1 lb. ground beef | 2 c. tomatoes |
| 2 Tbsp. shortening | 1 can whole kernel corn |
| 1 green pepper, chopped | 1/4 lb. wide noodles, cooked |
| 1 medium onion, chopped | salt and pepper to taste (2 tsp.) |

Brown the meat with green pepper and onion. Add remaining ingredients in flat pan in layers. Bake in a moderate oven.

Hertha Croker

DELAWARE COUNTY MUTUAL
INSURANCE ASSOCIATION

PORK STEAKS WITH DRESSING

6 pork steaks,
1/2 inch thick
2 Tbsp. fat

raisin dressing
3 tart red apples, cored and
halved

Slowly brown pork steaks on both sides in hot fat; season well with salt and pepper. Place in shallow baking dish; cover each steak with layer of Raisin Dressing, and top with apple half; sprinkle with sugar. Cover dish tightly with foil. Bake in moderate oven, 350 degrees, 1 hour or until pork is well done.

Raisin Dressing:

3 c. toasted bread cubes
1 1/2 c. chopped, unpared
apples
1/2 c. seedless raisins

1/2 c. chopped celery
1/2 c. chopped onion
1 tsp. salt
1 tsp. poultry seasoning
1/4 tsp. pepper

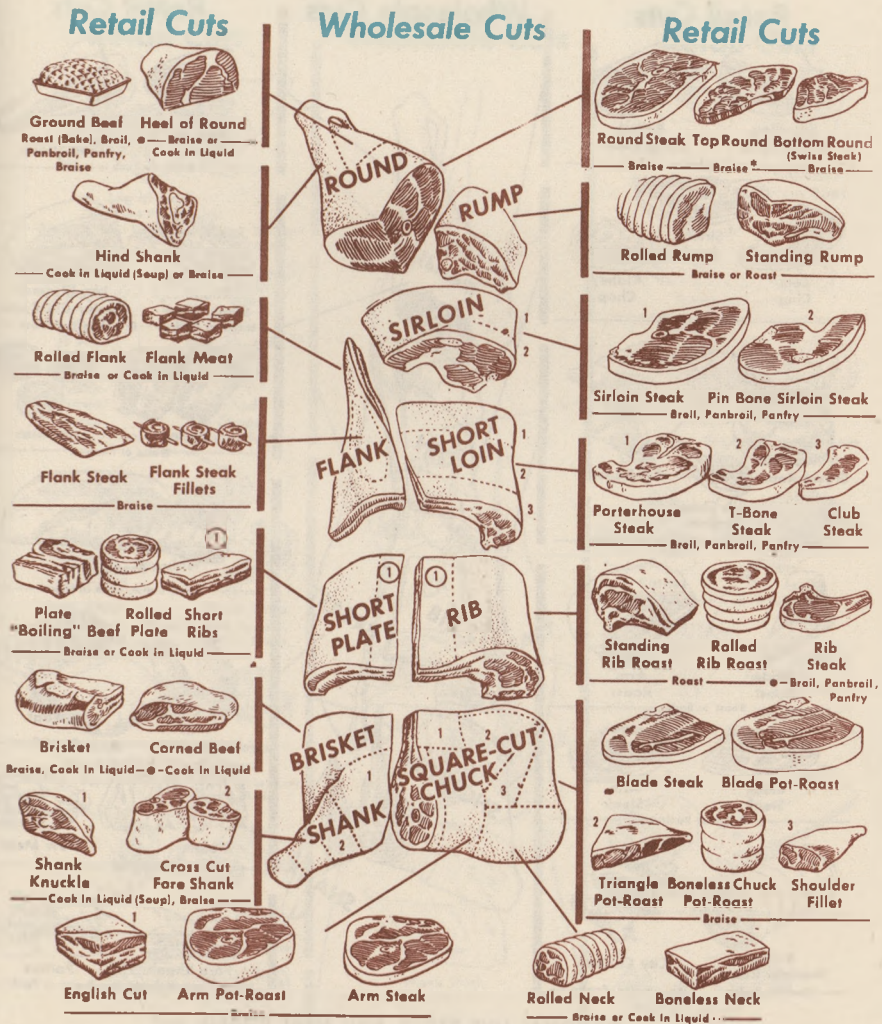
Add 1/2 cup canned condensed beef broth (or 1 beef bouillon cube dissolved in 1/2 cup hot water).

Mrs. Gregor Goedken

**** EXTRA RECIPES ****

Meat Cuts and How to Cook Them

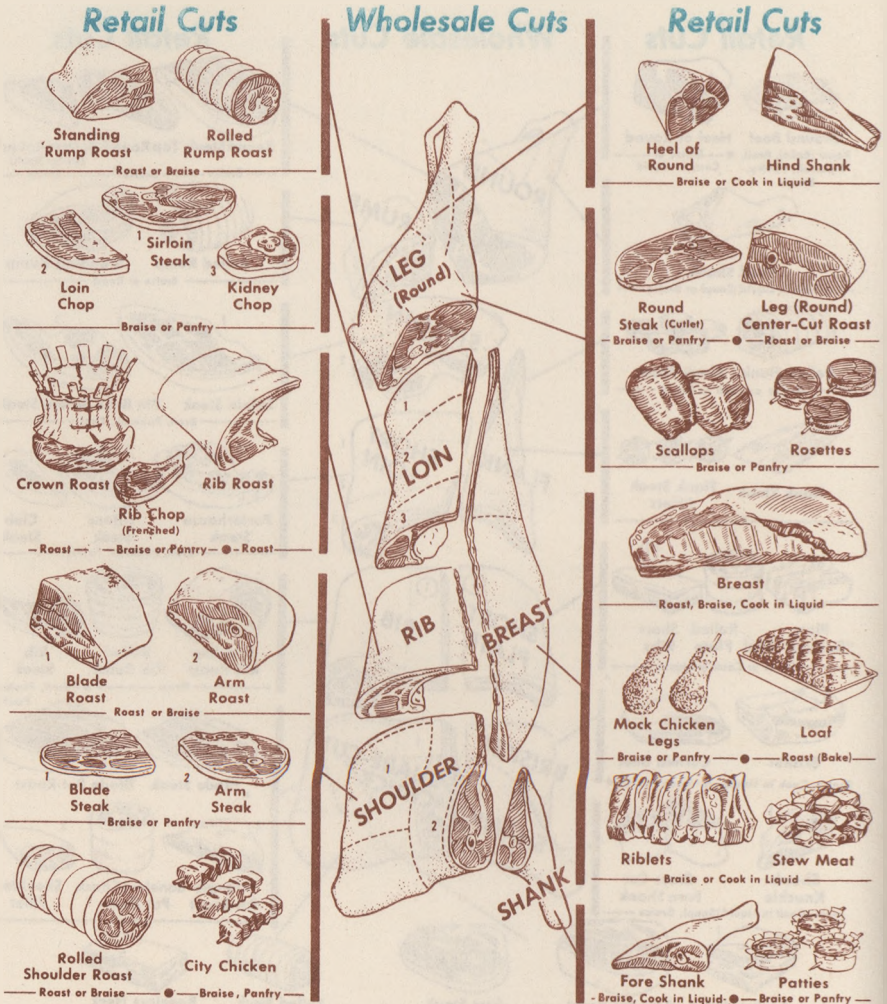
BEEF CHART



*Prime and choice grades may be broiled, panbroiled or panfried

Meat Cuts and How to Cook Them

VEAL CHART



Meat Cuts and How to Cook Them

LAMB CHART

Retail Cuts



Leg of Lamb
(Three cuts from one leg)

—Roast • Broil, Panbroil, Panfry —●—Braise, Roast



Crown Roast

—Roast



Rib Chops

Frenched Rib Chops

—Roast • Broil, Panbroil, Panfry



Square Cut Shoulder

2

Arm Chop

Broil, Panbroil, Panfry, Braise

Blade Chop

Broil, Panbroil, Panfry, Braise



Cushion Shoulder

—Roast



Saratoga Chops

—Broil, Panbroil, Panfry, Braise



Roller Shoulder

—Roast, Braise



Boneless Shoulder Chops

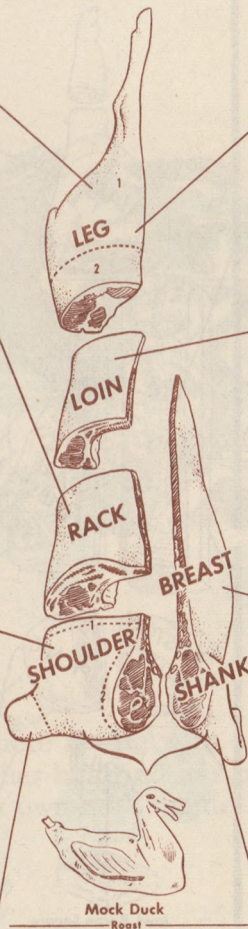
—Broil, Panbroil, Panfry, Braise



Neck Slices

—Braise, Cook in Liquid

Wholesale Cuts



Mock Duck

—Roast

Retail Cuts



American Leg



Boneless Sirloin Roast



Frenched Leg

—Roast



Loin Chop



English Chop



Roller Loin Roast

—Broil, Panbroil, Panfry • —Roast



Patties

—Broil, Panbroil, Panfry • —Roast (Bake)



Loaf

—Roast (Bake)



Riblets

—Braise or Cook in Liquid



Stew Meat

—Braise or Cook in Liquid



Roller Breast

—Braise or Roast



Breast

—Braise or Roast



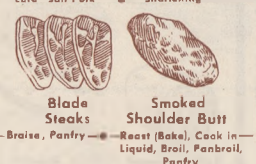
Shanks

—Braise or Cook in Liquid

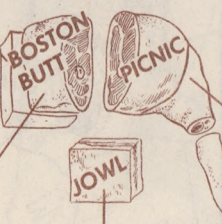
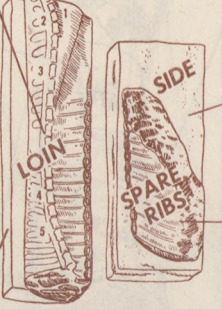
Meat Cuts and How to Cook Them

PORK CHART

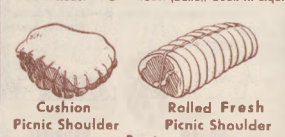
Retail Cuts



Wholesale Cuts



Retail Cuts



Rolls - Breads



"Breathes there a wife with soul so dead;
Who to her husband has never said:
'This is my own real, home made bread' "

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough Biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and a soggy texture are caused from overmixing.
3. For a nice muffin mix well but light- and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by over mixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing the dough.
3. Pies do not brown - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400 - 425 degrees constant temperature.

BREADS: (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from under-kneading and not kneading evenly.
5. Bread bakes uneven - Caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

ROLLS - BREADS

BREAD

3 c. lukewarm water	2 c. milk, scalded
4 Tbsp. sugar	4 Tbsp. sugar
2 pkg. yeast	2 Tbsp. salt
4 c. sifted flour	6 Tbsp. shortening
	10 c. sifted flour

To make sponge: Dissolve yeast in water and add sugar. Stir and add 4 cups flour. Beat until smooth. Cover and let rise in warm place 1 hour. Scald milk and add sugar, salt and shortening. Cool to lukewarm. When sponge is light - stir to break bubbles, add milk mixture and stir in 10 cups flour. Turn dough on lightly floured board. Knead and place in greased bowl. Let rise about 1 1/4 hours. Punch down and divide in 4 equal parts. Let rise in warm place about 1 hour. Bake in moderate oven at 400 degrees about 50 minutes.

Jean Shaffer

BUNS

1 egg	1/2 c. potato water
1/2 c. milk	1 tsp. salt
1/2 c. sugar	1/3 c. lard
1/3 c. warm water	1 cake compressed yeast
5 c. flour	1 c. hot mashed potatoes

Mix shortening, sugar, salt, milk, potato water and hot mashed potatoes. When cool add the yeast which was dissolved in the warm water. Add beaten egg and flour. Mix well and knead on floured board. Place in greased bowl. Cover and let rise overnight or 6 hours. Bake 15 to 20 minutes at 375 degrees. This can be left in refrigerator for use anytime.

Mrs. Melvin Mensen

FLUFFY MUFFINS

2 c. sifted flour	1 c. milk
2 tsp. baking powder	1 egg
1 tsp. salt	2 Tbsp. melted butter
2 Tbsp. sugar	

Mix and sift together dry ingredients. Add milk, egg and butter. Mix quickly. Bake in buttered muffin tins for about 25 minutes in hot oven, 400 to 425 degrees.

Mrs. Al Johnson

WHOLE WHEAT BREAD

1 cake yeast	1/2 c. hot water
1 1/2 c. warm water	1/2 c. brown sugar or 1/2 c. honey
2 c. flour (white)	4 c. whole wheat flour
2 Tbsp. sugar	
1 Tbsp. salt	

Soften yeast in warm water. Add white flour, sugar and salt. Beat until smooth. Let rise until light and bubbly. Combine hot water with brown sugar or honey. Cool to lukewarm and add to yeast. Add whole wheat flour. Knead for 7 to 10 minutes. Let rise for 1 1/2 hours or until light. Divide dough into 2 balls. Let stand for 15 minutes, covered. Shape into 2 loaves. Let rise 1 1/4 hours. Bake for 1 hour at 350 degrees.

Mrs. Leo McGrane

CRISPY COOKIE COFFEE CAKE

1 pkg. active dry yeast	3/4 c. shortening
1/4 c. warm water	2 eggs, beaten
4 c. sifted flour	1 c. milk (scalded and cooled to lukewarm)
1 tsp. salt	1 Tbsp. cinnamon
1 1/4 c. sugar	

Dissolve yeast in water. In large bowl combine flour, salt, 1/4 cup sugar. Cut in shortening. Combine eggs, milk, yeast and add to flour mixture. Stir lightly and cover tightly. Refrigerate overnight. Divide dough in half. Roll out on floured board into rectangle. Sprinkle with rest of sugar and cinnamon. Roll up and cut in 1 inch slices. Place cut side up on greased baking sheet. Flatten with palm of hand. Bake at 350 degrees about 12 minutes.

Mrs. Al Manternach

BANANA BREAD

1/2 c. shortening	2 c. sifted flour
1 c. sugar	1 1/2 tsp. baking powder
2 eggs, beaten	1/4 tsp. salt
1 c. mashed bananas	1/2 tsp. soda
1 1/2 Tbsp. sour milk	1 c. dates, raisins or nuts
1 tsp. lemon juice	

Combine ingredients in order given. Pour into greased loaf pan. Let stand 20 minutes before baking. Bake 45 minutes at 350 degrees.

Mrs. Dorothy Foye

COFFEE CAKE MUFFINS

1/2 c. brown sugar	1/2 c. sugar
1/2 c. chopped pecans	2 tsp. baking powder
2 Tbsp. flour	1/2 tsp. salt
2 tsp. cinnamon	1/4 c. shortening
2 Tbsp. melted butter	1 egg, beaten
1 1/2 c. sifted flour	1/2 c. milk

Combine brown sugar, nuts, 2 tablespoons flour, cinnamon and butter. Set aside. Sift dry ingredients, cut in shortening until mixture is crumbly. Combine egg and milk; add all at once to flour mixture and stir just until moistened. Spoon small amount batter in greased muffin pans and top with layer of nut mixture, repeating layers until pan is 2/3 full. Bake at 375 degrees 20 minutes or until done. Makes 1 dozen.

Mrs. H. L. Kelsey

FESTIVE COFFEE RING

1/2 c. warm water	2 Tbsp. soft butter
1 pkg. dry yeast	2 Tbsp. brown sugar
1 egg	1/3 c. chopped candied fruit
1 Tbsp. sugar	1/2 c. chopped walnuts
2 1/2 c. Bisquick	

Dissolve yeast in warm water. Add egg, sugar and Bisquick. Beat vigorously. Turn out on surface dusted with Bisquick and knead until smooth. Roll into 16 x 9 inch rectangle. Spread with butter. Sprinkle with brown sugar, fruit and nuts. Roll up beginning at wide side. Pinch dough to seal. Place sealed side down on greased baking sheet. Form a ring. With scissors make cuts 2/3 through ring at 1 inch intervals. Turn each section on its side. Cover. Let rise in warm place about 1 hour. Bake at 375 degrees 20 to 25 minutes. Ice with powdered sugar icing. Decorate with candied cherries and walnut halves.

Mrs. Gene Helle

OATMEAL BREAD

1 c. quick oatmeal	2 tsp. salt
2 c. boiling water	1 Tbsp. melted shortening
1 yeast cake	1/2 c. brown sugar
1/2 c. lukewarm water	6 1/2 to 7 c. flour

Dissolve yeast in lukewarm water. Pour boiling water over oatmeal and stir well. Let cool to lukewarm, add shortening, yeast, sugar and salt. Stir in flour to make medium dough. Let rise. Knead down well and let rise again. Put in greased pans and let rise and bake 1 hour at 375 degrees.

Mrs. Marvin C. Bosler

SIXTY MINUTE ROLLS

2 pkg. dry yeast	1/4 c. warm water
1 1/2 c. milk	3 Tbsp. sugar
1 tsp. salt	2 Tbsp. butter
2 eggs	5 c. flour

Soak yeast in water 5 minutes. Combine milk, sugar, salt and butter. Heat to lukewarm, add yeast and slightly beaten eggs. Add half of flour. Beat 2 minutes. Add rest of flour and beat 1 minute. Add a little more flour to knead. Cover and let stand 20 minutes. Turn on floured board, pat gently and shape into rolls. Cover and let rise for 20 minutes. Bake at 425 degrees for 20 minutes.

Mrs. Leo McGrane

KOLACHES

1 c. milk, scalded	1 pkg. yeast dissolved in 1/4 c. warm water
1/3 c. butter	2 egg yolks
1/4 c. sugar	3 c. flour
1 tsp. salt	

Mix together in this order. Roll out on floured board and cut with doughnut or cookie cutter. Let rise until double in bulk, then make an indentation in the center for your favorite filling. I like to use strawberry jam or that ready mix cherry pie filling. Bake at 350 degrees for about 20 minutes.

Mrs. James Werner

RAISED POLISH DOUGHNUTS

1 cake yeast	1/2 c. sugar
1 pt. scalded milk	1/2 c. butter
2 c. flour	1 tsp. salt
4 beaten egg yolks and 1 whole egg	1 tsp. vanilla
	dash of nutmeg
	about 5 c. flour

Dissolve yeast in hot milk. Cool to lukewarm. Add 2 cups flour and let rise until sponge is light and bubbly. Add remaining ingredients with flour enough to make soft dough, about 5 cups. Mix thoroughly and let rise. Roll out 1/2 inch thick, cut and let rise again. Fry in hot fat.

Glazed Topping: For every 1/2 cup powdered sugar, add 1/4 cup hot water with small amount of vanilla. Dip the doughnuts while hot.

Mrs. Bernard Fangman

BUTTERSCOTCH ROLLS

2 c. milk, scalded	1 cake compressed yeast
1/2 c. butter	1/4 c. lukewarm water
1/3 c. sugar	2 eggs, well beaten
1 Tbsp. salt	6 c. sifted flour

Scald milk, add shortening, sugar and salt. Cool to lukewarm. Crumble yeast and soften in lukewarm water, then add to milk. Add 3 cups flour, beat until smooth. Add eggs and remaining flour. Knead until smooth. Place in greased bowl, cover and let rise until double in bulk. For rolls, roll half of dough to 1/4 inch thickness. Brush with melted butter, brown sugar and cinnamon. Roll up and slice.

For a delicious topping, melt 1/4 cup butter, add:

3/4 c. brown sugar	2 Tbsp. water
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Pour in bottom of baking dish, add pecans and place cut rolls on top. Let rise again and then bake in moderate oven.

Mrs. A. Grundmeyer

CHRISTMAS BRAID LOAF

1 c. milk	2 pkg. yeast
1/4 c. butter	1/2 c. warm water
1/2 c. sugar	2 eggs, well beaten
1 tsp. salt	4 1/2 c. sifted flour

Filling:

2 Tbsp. cornstarch	1/2 c. nut meats
1/4 c. pineapple juice	2 Tbsp. brown sugar
1 #2 can pineapple, drained	

Combine all ingredients and cook until clear.

Scald milk, pour over butter, sugar and salt. Dissolve yeast in water, add yeast and eggs, beat in flour. Turn out on floured board and knead until smooth. Let rise until double in bulk in greased bowl. Divide dough, braid into 2 loaves. Let rise again. Place filling in folds of braid and bake 40 minutes at 375 degrees. Brush with butter, sugar and cinnamon.

Mrs. Harry K. Moreland

DATE BREAD

4 c. sugar	4 tsp. soda
4 Tbsp. shortening	1 1/2 lb. dates, pitted
6 c. flour	1 1/2 c. nut meats
4 eggs	4 c. boiling water

Dissolve soda in water; pour over dates. Stir until thick. Combine sugar, shortening and eggs, to this add date mixture; then flour and nut meats. Bake in single bread pans, lined with oil paper in slow oven, 300 degrees for 1 to 1 1/2 hours. Makes 4 loaves.

I usually make 1/2 recipe at a time. Keeps very well in freezer - delicious.

Mrs. Emil De Wulf

FRUIT BREAD

1/2 c. grape-nuts	1 c. sour milk
3/4 c. sugar	
1 egg	2 c. flour
1/4 tsp. salt	1/2 c. raisins
2 Tbsp. melted butter	1/2 c. nuts
1 tsp. soda dissolved in	1/2 c. dates, cut fine
1 Tbsp. hot water	

FRUIT BREAD (Continued)

Place first 3 ingredients in mixing bowl and let stand overnight. Next day add other ingredients in order given. Mix just until smooth. Pour batter in a greased pan 6 x 10 x 3 inches. Bake at 350 degrees 1 hour.

Mrs. E. J. Gootee

HOLIDAY BREAD

3 cakes compressed yeast	1 c. nut meats
3 1/2 c. lukewarm water	1/4 c. shortening
1/2 c. maraschino cherry juice	2 eggs
	2 tsp. salt
	1 lb. candied fruit
	12 c. flour

Dissolve yeast in water; add all the ingredients except the flour. Add the flour gradually until stiff. Turn out on a floured bread board and knead until smooth and silky. Let rise until double in size. Knead down and let rise again. Put in pans and let rise again. Makes 5 loaves.

Mrs. Irene Leighton

PLUCKETS OR FULL BUNS

1 yeast cake	1/3 c. butter
1/4 c. water	1/2 tsp. salt
1 c. scalded milk	3 eggs
1/3 c. sugar	3 3/4 to 4 c. flour

Sugar Mixture:

3/4 c. sugar	1/2 c. ground nut meats
3 tsp. cinnamon	

Dissolve yeast in water. Add sugar, butter and salt, scalded milk. When lukewarm add dissolved yeast and beaten eggs. Flour to make a stiff dough. Cover and let rise until double in bulk. Knead down and let rise again. Roll small balls of dough about the size of walnuts and dip in melted butter and then in sugar mixture. Pile loosely in angel food cake pan. Let rise 30 minutes. Bake 40 minutes at 350 degrees. Remove from pan immediately.

Eleanor Quint

DILLY BREAD

1 pkg. dry yeast dissolved in 1/4 c. warm water

Heat to lukewarm:

1 c. cottage cheese

2 Tbsp. sugar

Add:

1 Tbsp. onion flakes

1 Tbsp. Crisco

2 tsp. dill seed

1 egg, slightly beaten and the yeast (beat this well)

1/2 tsp. celery seed

Add:

2 1/4 to 2 1/2 c. flour

1/4 tsp. baking soda

1 tsp. salt

Beat as you add. Let stand until twice size. Punch down and let rise again, then put in pans to bake at 350 degrees. May use 2 cups whole wheat flour and 1/2 cup white flour.

Margaret Roe

CINNAMON ROLLS

2 c. warm water

6 1/2 c. flour

1/2 c. sugar

2 whole eggs

2 pkg. dry yeast

1/3 c. shortening

1 Tbsp. salt

Place water, sugar, and yeast in mixing bowl. Add salt and 2 cups flour. Beat with mixer for 2 minutes. Add eggs and melted shortening and beat for 1 minute. Gradually add 4 1/2 cups flour. Knead until smooth and allow it to rest in bowl for 20 minutes, then divide dough in half and roll out each part. Spread with melted butter and sprinkle with brown sugar and cinnamon. Roll up and slice. Place in pans and let rise until double. Bake at 350 degrees for 20 to 25 minutes.

Mrs. Irvin Bockenstedt

ANNIVERSARY CINNAMON ROLLS

1/2 c. warm (not hot) water	1/2 c. sugar
2 tsp. sugar	1/2 c. plus 2 Tbsp. melted shortening
2 pkg. Fleischmann's active dry yeast	2 tsp. salt
1 1/2 c. lukewarm water (potato or plain)	2 eggs and 2 yolks, beaten
	10 c. sifted flour

Measure 1/2 cup warm water and 2 teaspoons sugar into bowl. Add yeast and stir to dissolve. Stir in lukewarm water, sugar, shortening, salt, beaten eggs and 6 cups of flour. Beat until smooth, then stir in as much more flour (about 4 cups) as you can stir in. Pour out on floured board and knead until smooth and will not stick to your hands. Let rise to double in bulk, about 1 hour. Divide dough in half. Roll out and brush with 1/4 cup cream. Sprinkle with 1/2 cup sugar and 1 teaspoon cinnamon mixture and roll up. Cut into 1 inch slices and place cut side up on a greased baking sheet. Cover and let rise in a warm place until light, about 30 minutes. Bake at 400 degrees for 5 minutes and then at 375 degrees for 20 to 25 minutes.

Mrs. Francis Hoitz

GOLDEN CROWN RING ROLLS

Moderate oven, 350 degrees. Time: 40 minutes

2 pkg. active dry yeast	melted butter
1/4 c. warm water	1 tsp. cinnamon
1/2 c. shortening	3/4 c. milk, scalded
1 tsp. salt	1/2 c. sugar
4 1/2 c. sifted flour	2 eggs, well beaten
	3/4 c. sugar

Soften the dry yeast in warm water. Combine milk, shortening, 1/2 cup sugar and salt. Cool to lukewarm. Add softened yeast mixture. Add eggs, then flour; mix to soft dough. Knead until soft and elastic. Place in greased bowl. Let rise until double in bulk. Punch down and let rest for 10 minutes. Shape into balls about golf ball size. Roll in melted butter then in mixture of 3/4 cup sugar and cinnamon. Arrange in 9 inch tube pan.

Mrs. Donald Nefzger

CINNAMON ROLLS

3 c. flour	3 Tbsp. shortening
1/2 c. milk	1/4 c. warm water
1/4 c. sugar	1 pkg. dry yeast
3/4 tsp. salt	2 eggs, beaten

Scald milk in saucepan, remove from heat, stir in sugar, salt and shortening. Cool. Measure water into large bowl, sprinkle in yeast and stir. Add warm mixture and beaten eggs. Mix well. Add half of the flour and beat until smooth. Add rest of the flour or enough to make soft dough. Place in greased bowl, cover with towel and let rise until double in bulk about 1 1/2 hours. Knead down and let rise again and then roll out into rectangle. Brush with soft lard, sprinkle with a mixture of:

3/4 c. sugar	2 tsp. cinnamon
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Roll up and slice about 1 inch thick. Place cut side up in greased two 8 inch pans. Let rise until double. Bake in oven, 400 degrees for 15 to 20 minutes.

Mrs. Emil Wilgenbusch
Mrs. Alfred Thole

DINNER ROLLS

1 cake yeast	3/4 c. scalded milk
1/4 c. lukewarm water	1 egg
1/4 c. sugar	3 1/2 c. flour
1/3 c. shortening	1/2 c. cold water
1 tsp. salt	

Dissolve yeast in the lukewarm water. In medium sized bowl, combine sugar, shortening, salt and milk. Allow mixture to cool to lukewarm and add cold water. Blend in egg. Add sifted flour and mix well. Place mixture in greased bowl and cover with wax paper. Allow it to rise 45 to 60 minutes. Stir mixture down and shape into rolls. Allow rolls to rise, then bake 15 to 20 minutes in 400 degree oven.

Mrs. S. E. McCann

SPEEDY ROLLS (36 Rolls)

6 1/2 c. flour
2 c. warm water
1/3 c. sugar
2 cakes compressed yeast or 2 pkg. dry yeast

1 tsp. salt
2 eggs
1/2 c. shortening

Place warm water, sugar and yeast in mixing bowl. Add salt and 2 cups flour. Beat. Add eggs and cooled melted shortening. Milk may be used instead of water. Gradually add 4 1/2 cups flour until dough is formed. Allow to rise and form into rolls as desired. Let rise to double in bulk. Bake at 400 degrees for 20 to 30 minutes.

Mrs. Ed Brunsmann
Mrs. Ralph Werner
Mrs. Harriet Sullivan

BUTTERHORNS

1/2 c. sugar
1/2 c. shortening, butter
and lard mixed
4 eggs, beaten light
1 tsp. salt
1 tsp. nutmeg
juice and grated rind of 1 lemon

1 c. warm milk
1 yeast cake, set to rise
previously with a teaspoon of
sugar, a teaspoon of flour and
a little lukewarm water
4 c. flour, sifted

Mix ingredients in this order just as for a cake and beat vigorously. Set to rise until dough has doubled itself. Spread dough on baking board to the thickness of 1/2 inch. The batter will be soft and a bit hard to handle. Use as little flour as is necessary to spread it. Cover with melted butter. Cut in triangular shaped pieces and roll from the wider to the narrower side. Put in tins in crescent shapes. Let rise until horns have doubled in size. Bake a delicate brown in hot oven. Frost each roll while warm with a lemon flavored powdered sugar icing.

Mrs. John Tegeler
Mrs. A. J. Arends
Mrs. Al Coulthard

RAISED DOUGHNUTS

1 cake yeast (large)	3/4 c. lukewarm milk
1/4 c. water	1 tsp. salt
a little sugar	1 egg
1/2 c. lukewarm water	1/4 c. lard, melted
1/2 c. sugar	flour enough to make stiff

Combine yeast and water and let soften. Mix together sugar, salt and milk and add to yeast mixture. Add egg, lard and flour. Knead on lightly floured surface, place in greased bowl. Let rise until double, punch down and rise again. Cut and rise again. Fry in hot fat.

Glaze: Mix 3/4 pound powdered sugar with 1/4 cup water until right consistency.

Mrs. Joe McGrane, Sr.

NO-KNEAD CHRISTMAS BREAD

1 cake yeast	1/4 c. warm water
1/2 c. milk	1/4 c. lard
1/4 c. sugar	1 1/2 tsp. salt
1/4 c. cold water	3/4 c. raisins
1 c. mixed candied fruit	3 c. flour

Soften yeast in warm water. Scald milk, pour over lard, salt and sugar. Add cold water, stir until blended and add beaten egg, raisins and fruit. Add yeast and flour. Mix and beat until smooth. Let stand 15 minutes. Pour into 9 x 5 x 3 inch pan. Cover and let rise until light, about 1 to 1 1/2 hours. Bake at 350 degrees for 1 hour.

Mrs. Leo McGrane

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Give no more to every guest,
Than he's able to digest,
Give him always of the prime,
And but little at a time.



Cakes - Frostings

BAKING HINTS

Creaming Butter and Sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

After using the oven, leave the door open until oven is cool, so that moisture will not condense and rust the metal.

To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner.

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

Do not grease the sides of cake pans. How would you like to climb a greased pole?

To cut a fresh cake use a wet knife.

Do not discard rinds of grapefruit, oranges or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.

When you do not want to heat your oven for a shortcake, make a short biscuit dough with a little sugar added, to a thin batter and bake in a waffle iron.

A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

To keep crisp cookies crisp, and soft cookies soft, place only one kind in a cookie jar.

Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light and shorter. Fresh milk makes cakes close grained and more solid.

For a nice decoration on white frosting, shave colored gum-drops very thin and stick on. They will curl like little roses.

Baking Pans: For best results use correct size pan. The time and oven temperature should be adjusted to the type of pan being used. For shortening type cakes, bake cup cakes at 375 degrees for 18 to 20 minutes; layer cakes at 350 degrees for 30 to 35 minutes, and loaf cakes at 350 degrees for 40 to 45 minutes.

CAKES - FROSTINGS

CREAM CAKE - EASY ICING

1 c. cream (whip)
1 c. sugar
2 eggs

1 1/2 c. flour
2 tsp. baking powder
salt and vanilla

Whip cream and add 1 egg at a time and beat. Add sugar and remainder of ingredients. Bake in a moderate oven 35 minutes. Remove from oven and while still hot spread with the following mixture:

3 Tbsp. melted butter
5 Tbsp. brown sugar

2 Tbsp. cream
1/2 c. coconut

Put under broiler and cook.

Mrs. Lloyd J. Recker

DEVIL'S FOOD CHIFFON CAKE

3/4 c. boiling water
1/2 c. cocoa
1 c. egg whites (8-10)
1/2 tsp. cream of tartar
1 3/4 c. sifted cake flour
8 or 10 egg yolks (left from egg whites)

1 3/4 c. sugar
1 1/2 tsp. soda
1 tsp. salt
1/2 c. salad oil
2 tsp. vanilla

1. Combine boiling water and cocoa and let cool.

2. In a large bowl, beat egg whites with cream of tartar until very stiff.

3. Sift cake flour, sugar, soda and salt in another bowl. Make a well in the center. Add salad oil, egg yolks (well beaten) cocoa mixture and vanilla, beating well. Fold in egg whites blending well. Pour into ungreased angel food cake pan and bake in slow oven (275 degrees for 15 minutes, increase to 350 degrees and bake another 50 minutes or until done). Invert to cool.

Mrs. Al Vaske

LOVELIGHT CHIFFON CAKE

2 eggs, separated
1 1/2 c. sugar
2 1/4 c. sifted cake flour
3 tsp. baking powder
1 tsp. salt

1 c. liquid (juice of 1 large orange then fill rest of cup with milk)
1/3 c. Wesson oil
1 1/2 tsp. vanilla
3/4 c. nuts, chopped
1 tsp. grated orange rind

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GOLD LAYER CAKE (Continued)

Sift dry ingredients together into a mixing bowl, add shortening, $\frac{2}{3}$ cup milk and vanilla. Beat vigorously two minutes. Add remaining $\frac{1}{3}$ cup of milk and unbeaten eggs. Beat 2 minutes. Pour into two round wax paper lined 8 inch layer cake pans. Bake in moderate oven, 350 degrees, for 30 to 35 minutes.

Mrs. N. E. Dunkel

ANGEL FOOD LOAF CAKE

$\frac{2}{3}$ c. cake flour

$\frac{1}{4}$ c. sugar

Sift together 4 times. Combine:

$\frac{2}{3}$ c. egg whites

$\frac{1}{2}$ tsp. vanilla

$\frac{1}{8}$ tsp. salt

$\frac{1}{4}$ tsp. almond flavoring

$\frac{1}{2}$ tsp. cream of tartar

Beat until stiff. Fold in $\frac{1}{2}$ cup sugar, one tablespoon at a time; flour 2 tablespoons at a time. Pour into ungreased loaf pan 10 x 5 x 3 inches. Bake at 375 degrees for 25 minutes.

Mrs. Leo McGrane

QUEEN ELIZABETH CAKE

1 c. boiling water

1 egg, beaten

1 c. chopped dates

1 tsp. vanilla

1 level tsp. soda

1 $\frac{1}{4}$ c. pastry flour

1 c. sugar

1 tsp. baking powder

$\frac{1}{4}$ c. butter

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. chopped nuts

Pour the boiling water over the dates and soda. Let stand until you get the rest of ingredients mixed. Cream sugar, butter and eggs. Add vanilla, then add sifted flour, baking powder and salt. Fold in nuts, and add to the date mixture. Blend well and bake in a greased 9 x 12 inch oblong pan at 350 degrees for 35 minutes. While still warm boil for 3 minutes:

5 Tbsp. brown sugar

5 Tbsp. cream

Add 1 tablespoon butter. Spread on cake and sprinkle with nuts and coconut.

Mrs. Henry Clemen

NO BAKE FRUIT CAKE

Put into bowl, let stand until needed:

3/4 c. evaporated milk 2 doz. finely cut marshmallows

Roll into crumbs 6 dozen graham crackers. Put crumbs and the following ingredients into large bowl:

1/2 tsp. cinnamon 1 1/2 c. raisins (1/2 light and
1/3 tsp. nutmeg 1/2 dark)
1/4 tsp. cloves 3/4 c. chopped dates
1 c. chopped nuts

Add 1 1/4 cups candied fruit. Add milk mixture, mix until well moistened throughout, pat into pan, chill several days before cutting.

Mrs. Harry Mooreland

APPLESAUCE FRUIT CAKE

1 c. shortening 1 1/2 c. sugar

Cream, then add the following - all measured and sifted together.

3 c. flour 1 tsp. allspice
2 level tsp. cinnamon 1/2 tsp. salt
1 tsp. cloves 1 1/2 tsp. soda

Add:

2 eggs, beaten 2 c. unsweetened applesauce

Add:

1 1/2 c. raisins 2 c. mixed candied fruit
1 1/2 c. currants 1 c. (or more) nut meats

Bake 1 1/2 hours at 325 degrees.

Mrs. George Duggan

FUDGE CAKE

2 1/4 c. sifted flour	1 1/2 c. sugar
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	2 eggs
1/2 tsp. salt	1 c. sour milk
1/2 c. shortening	1/3 c. hot water
	1/2 c. cocoa

Preheat oven to 350 degrees. Grease well and dust with flour either three 8 inch or two 9 inch layer cake pans.

1. Sift together flour, soda, baking powder and salt; set aside.
2. Cream shortening; add sugar gradually beating thoroughly after each addition.
3. Add vanilla then well beaten eggs; beat until light and fluffy.
4. Beat in flour mixture alternately with sour milk.
5. Mix cocoa and hot water to form a smooth paste; beat into batter.
6. Pour into prepared pan and bake 30-35 minutes. Cool. Spread with chocolate frosting.

Mrs. M. J. Kint

CHOCOLATE CHIP DATE CAKE

1 c. chopped dates	2 eggs
1 1/2 c. boiling water	1 3/4 c. sifted flour
1 tsp. soda	1/4 tsp. salt
1/2 c. shortening (half butter, half lard)	3/4 tsp. soda
	1 c. sugar

Pour boiling water over dates plus one teaspoon soda and allow to cool. Cream shortening and sugar. Add well beaten eggs. Add cooled date mixture. Combine with flour, salt and 3/4 teaspoon soda. Mix well and pour into oblong cake pan. Top with the following before baking:

1 pkg. chocolate chips	1/2 c. nut meats
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Mix the chips and nuts and sprinkle over top of cake batter. Bake at 350 degrees for 50 to 60 minutes.

Mrs. Emil Wilgenbusch

COLOR DELIGHT CAKE

1 c. butter or other shortening	1/4 tsp. salt
2 c. sugar	3 tsp. baking powder
4 eggs, separated	1 c. milk
3 c. sifted cake flour	1 tsp. vanilla

Cream shortening and sugar until fluffy. Add egg yolks, one at a time. Sift dry ingredients 3 times and add with milk and vanilla. Fold in the 4 stiffly beaten egg whites. Pour into 3 layer pans. Bake at 350 degrees 25 minutes. You may use pink coloring on one layer - light green in another. Frost with white coconut frosting.

Mrs. Dorothy Foye

JIFFY DEVIL'S FOOD CAKE

1 1/2 c. sifted cake flour	1/2 tsp. salt
1 c. sugar	1/3 c. cooking oil
3 Tbsp. unsweetened cocoa	1 Tbsp. vinegar
1 tsp. baking soda	1 tsp. vanilla
	1 c. cold water

Sift flour, sugar, cocoa, soda and salt twice, the last time into an ungreased 8 or 9 inch pan. Makes 3 depressions or wells. Pour oil into one, vinegar into second and vanilla into third. Pour cold water over all. Mix with fork until dry ingredients disappear. Batter will be very thin. Bake in 350 degree oven 30 minutes. Cool and frost. Makes a small dark, moist cake - 8-9 servings. Mix, bake and serve in one pan.

Mrs. Gilbert Hoffmann

DATE AND NUT CAKE

1 1/4 c. dates, cut up	1 tsp. vanilla
1 c. hot water	1 3/4 c. sifted flour
1/4 c. shortening	1 tsp. soda
1 c. sugar	1/2 tsp. salt
1 large egg	1/2 c. chopped nuts

Pour hot water over dates. Cool. Combine shortening, sugar, egg and vanilla in a mixing bowl. Beat 5 minutes at high speed. Sift together flour, soda, and salt. On low speed add alternately in four additions with date mixture. Begin and end with dry ingredients. Blend just until smooth. Add nuts. Bake in loaf pan in moderate oven for 45 minutes.

Mrs. Irwin Bockenstedt

DATE NUT CAKE

1 c. dates
1 tsp. soda
1 c. hot water
1 egg

1 c. sugar
2 Tbsp. butter
1 1/2 c. sifted flour
1 tsp. baking powder
1 c. chopped nuts

Mix 1 cup chopped dates with soda and hot water. Let stand. Combine egg, sugar, butter, flour, baking powder and nuts. Stir into mixture. Pour into greased 8 or 9 inch square pan. Bake 35 minutes at 350 degrees.

Topping:

1/2 c. sugar
1/2 c. water
1/2 c. dates

1/2 c. nuts
1 Tbsp. butter

Cook until thick.

Mrs. Louis Manternach

ORANGE CAKE

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

1 orange, ground (rind and all)
salt
1 c. sour milk
1 tsp. soda

Cream sugar and shortening. Add eggs and beat. Add flour alternately with liquid to which soda has been added. Bake in a loaf pan in 350 degree oven for 30 minutes. Stays moist.

Mrs. Harvey Burbridge

WHIPPED CREAM FROSTING

3/4 c. milk
3 Tbsp. flour
1/4 tsp. salt

6 Tbsp. vegetable shortening
6 Tbsp. butter
1 1/2 c. powdered sugar

Mix the milk, flour and salt and boil this mixture until thick. Set aside. Mix the vegetable shortening, butter and powdered sugar and beat 4 minutes more. Flavor as desired. This will frost an angel food cake or a layer cake easily. It will not dry out or harden.

Mrs. Charles Gaffney

APPLESAUCE CAKE

1 c. sugar	1 tsp. nutmeg
1/2 c. butter	1 tsp. cinnamon
2 eggs, well beaten	1 tsp. salt
1 c. nuts	1 tsp. soda, dissolved in a little water
1 c. raisins	1 c. unsweetened applesauce
2 c. flour	
1 tsp. cloves	

Cream sugar and butter, add eggs and beat. Add all dry ingredients alternately with applesauce and soda. Bake in loaf pan at 350 degrees 35 to 45 minutes.

Mrs. D. J. Goen

WALNUT SPONGE CAKE

6 eggs, separated	1 1/2 c. flour
1/2 c. cold water	1/2 tsp. vanilla
1 1/2 c. sugar	1/4 tsp. salt
1/2 tsp. cinnamon	3/4 c. walnuts
3/4 tsp. cream of tartar	

Beat egg yolks and water until thick. Add sugar gradually and continue beating. Fold in flour, salt and spice. Sift together. Beat egg whites with cream of tartar until stiff. Fold into egg mixture. Fold in nut meats. Pour into tube pan. Bake at 325 degrees 60 to 70 minutes.

Mrs. Leo McGrane

CHOCOLATE CAKE

2 c. sugar	2 1/2 tsp. soda
3/4 c. cocoa	1 tsp. baking powder
2 1/2 c. flour	1 tsp. salt

Now add:

2 c. cream	1 tsp. vanilla
4 eggs	

Bake at 350 degrees for 40 minutes. This is a very large cake.

Mrs. Walter Hillers

TOASTED BUTTER PECAN CAKE

2 c. chopped pecans or less	2 tsp. baking powder
1 1/4 c. butter	1/2 tsp. salt
3 c. sifted all purpose flour	2 c. sugar
	4 eggs, unbeaten
	1 c. milk
	2 tsp. vanilla

Toast pecans in 1/4 cup butter in 350 degree oven 20 to 25 minutes. Stir frequently. Sift flour with baking powder. Cream 1 cup butter, gradually add sugar. Cream well. Blend in eggs, beat well after each. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Beat well after each addition. Stir in vanilla and 1 1/2 cups pecans. Turn into three 8 or 9 inch round layer pans. Grease and flour first.

Bake at 350 degrees for 25 to 30 minutes. Cool, spread frosting between layers.

Butter Pecan Frosting: Cream 1/4 cup butter, add:

4 c. sifted powdered sugar	4 to 6 Tbsp. of milk or cream until ready to spread
1 tsp. vanilla	

Mrs. Scheckel

RED CHOCOLATE CAKE

6 Tbsp. cocoa	2 eggs
1 c. boiling water	2 1/2 c. all purpose flour or 3 c. cake flour
1/2 c. butter	2 tsp. soda
2 c. sugar	1/2 tsp. salt
1 c. sour milk	
1 tsp. vanilla	

Place 6 tablespoons cocoa in a saucepan, pour boiling water over this and cook until smooth and creamy, stirring constantly. Cool. Cream 1/2 cup butter until soft, gradually add sugar. Add egg yolks and mix well. Sift flour, soda and salt. Add alternately with milk, mix well. Add cocoa paste, vanilla and mix well. Fold in stiffly beaten egg whites. Let stand 10 minutes (to redden) before pouring into greased and floured leaf pan.

Bake at 375 degrees 40 to 50 minutes. Let cool one hour before serving.

Mrs. Leonard Estling

GERMAN SWEET CHOCOLATE CAKE

1 pkg. Baker's German's sweet chocolate (or 1/2 c. cocoa)	1 tsp. vanilla
1/2 c. boiling water	2 1/2 c. sifted flour
1 c. butter or margarine	1 tsp. baking soda
2 c. sugar	1/2 tsp. salt
4 egg yolks, unbeaten	1 c. buttermilk
	4 egg whites, beaten

Melt chocolate over hot water or dissolve cocoa in a small amount of hot water. Cream shortening and sugar, add egg yolks, vanilla and chocolate. Sift flour with soda and salt, add alternately with milk. Fold in beaten egg whites. Pour into three 8 inch layer pans. Bake 35 minutes at 350 degrees.

Filling:

1 c. milk	1 tsp. vanilla
1 c. sugar	1 c. coconut
3 egg yolks	1 c. chopped nuts
1/4 lb. butter or margarine	

Cook sugar, milk, egg yolks, butter, vanilla over medium heat until thickens about 12 minutes. Add coconut, nuts and beat until spreading consistency.

Mrs. Richard Ryan

SOUR MILK CHOCOLATE CAKE

2 c. sugar	2 1/4 c. flour sifted with 2 tsp. soda
1/2 c. butter or margarine	1/2 c. cocoa mixed in 1 c. hot water
2 eggs, well beaten	1 tsp. vanilla
1 c. sour milk	1/2 tsp. salt

Mix cocoa smoothly in hot water. Cream shortening and sugar. Add eggs, sifted flour with salt, soda alternately with sour milk. Add vanilla. Batter will be thin.

Bake in two 9 inch round or square layers.

Mrs. Mary Drees

CHOCOLATE CHIFFON CAKE

2 eggs, separated	3/4 tsp. salt
1 1/2 c. sugar	1/3 c. Wesson oil
1 3/4 c. flour	1 c. buttermilk
3/4 tsp. soda	2 sq. chocolate, melted

Beat egg whites. Add 1/2 cup sugar. Sift together 1 cup sugar, flour, soda and salt. Add oil and 1/2 cup buttermilk, then add rest of milk, egg yolks and chocolate. Fold in beaten egg whites. Bake at 350 degrees for 45 minutes.

Mrs. Anthony Broghammer

FROSTING FOR CAKE

Shiny soft frosting to cover a cake.

1 c. granulated sugar	1/2 c. water
1/2 c. white syrup	

Boil until it threads, then slowly add to the whites of 4 eggs which have been beaten to form peaks. Frost your cakes as the consistency is suitable for spreading.

Dr. Mary Croker

FROSTING FOR DECORATING CAKE

2 c. or 1 lb. powdered sugar	5 tsp. cornstarch
1/2 tsp. salt	1 egg white, not beaten
	1/2 lb. Crisco

Sift sugar, salt and cornstarch twice. Add shortening and egg white and cream well. Do not beat air into mixture. Divide mixture and color with different colors of food coloring. Use a cake decorator to make designs on cake.

Dr. Mary Croker

BAKERY ICING

3 1/2 c. powdered sugar	2 egg whites
1/2 c. shortening or butter	1/4 tsp. salt
	1 tsp. vanilla

Cream together the shortening and 1/2 of the sugar. Add the egg whites and beat well. Add the rest of the sugar and the vanilla. Beat until fluffy using mixer at high speed.

Mrs. Walter Hillers

2 eggs, separated
 1 1/2 c. sugar
 1 3/4 c. flour
 2/4 tsp. soda

Beat egg whites. Add 1/2 cup sugar. Stir together 1 cup sugar, flour, soda and salt. Add oil and 1/2 cup brown sugar. Pour into pan and rest of milk. Bake in 350 degree oven for 25 minutes.

FROSTING FOR CAKE
 Beat egg whites. Add 1/2 cup sugar. Stir together 1 cup sugar, flour, soda and salt. Add oil and 1/2 cup brown sugar. Pour into pan and rest of milk. Bake in 350 degree oven for 25 minutes.

Shiny soft frosting to cover a cake.

1 c. granulated sugar
 1/2 c. white syrup
 1/2 c. water
 1/2 c. oil
 1/2 c. vanilla
 1/2 c. salt

Boil until it thickens then slowly add to the white and eggs which have been beaten to form peaks. Frost your cake. The consistency is suitable for spreading.

FROSTING FOR DECORATING CAKES
 2 c. or 1 lb. powdered sugar
 1/2 c. salt
 1/2 lb. Crisco
 2 tsp. vanilla

Put sugar, salt and Crisco in mixer. Beat for 10 minutes. Add egg white and beat well. Beat for 10 minutes. Add mixture and color with different colors of food coloring. Bake cake according to their designs on cake.

Dr. Mary Greer

BAKERY TIPS
 2 1/2 c. powdered sugar
 1/2 c. shortening
 1/2 c. vanilla
 1 tsp. vanilla

Cream together the shortening and 1/2 of the sugar. Add the egg whites and beat well. Add the rest of the sugar and the vanilla. Beat until fluffy using mixer at high speed.

Mrs. Walter Hillers

"All new dishes fade, the newest off the fleetest;
Of all pies ever made, the apple's still the sweetest."



Pies - Pastries - Desserts

Take time

for 10 things

- 1 Take time to Work—**
it is the price of success.
- 2 Take time to Think—**
it is the source of power.
- 3 Take time to Play—**
it is the secret of youth.
- 4 Take time to Read—**
it is the foundation of knowledge.
- 5 Take time to Worship—**
it is the highway of reverence and washes
the dust of earth from our eyes.
- 6 Take time to Help and Enjoy Friends—**
it is the source of happiness.
- 7 Take time to Love—**
it is the one sacrament of life.
- 8 Take time to Dream—**
it hitches the soul to the stars.
- 9 Take time to Laugh—**
it is the singing that helps with life's loads.
- 10 Take time to Plan—**
it is the secret of being able to have time
to take time for the first nine things.

ANGEL FOOD PIE

1 1/2 c. sugar	2 c. boiling water
1/2 c. cornstarch	3 egg whites
1/4 tsp. salt	1/2 c. sugar
1 small can crushed pineapple	1/2 tsp. vanilla

Mix sugar, cornstarch, salt and pineapple. Add boiling water and cook until thick and clear. Beat egg whites, add sugar and vanilla. Fold into first mixture as you remove from heat. Pour into baked pie crust and decorate as desired.

Mrs. John Morrissey

RHUBARB CRUNCH

3 c. finely diced fresh rhubarb	1/3 c. shortening
1/2 c. sugar	1 c. rolled oats
1 Tbsp. flour	1 c. brown sugar
1/2 tsp. nutmeg	1 1/4 c. sifted flour
1/2 c. butter	1/2 tsp. salt

In a greased 10 x 6 x 1 1/2 inch baking pan mix rhubarb, sugar, 1 tablespoon flour and nutmeg. Combine oats, brown sugar, 1 1/4 cups flour and salt in a bowl. Cut in butter and shortening and sprinkle on top rhubarb. Bake at 375 degrees 30-40 minutes. Serve warm or cold with cream.

Mrs. Charles Gaffney

ICEBOX CAKE

1/4 lb. butter	1 c. brown sugar
2 eggs	1 small can crushed pineapple

Cream butter until light, beat eggs and sugar until light. Line pan with graham crackers, spread with 1/2 butter mixture, then pineapple; cover with crackers, then butter mixture, etc. Let stand in refrigerator overnight and serve with whipped cream.

Mrs. Linus Deutmeyer

PINEAPPLE CAKE ROLL

4 eggs

4 Tbsp. cold water

Combine. Beat until thick. Sift together:

1 c. sugar

1 tsp. baking powder

1 c. sifted flour

pinch of salt

Add flour mixture to eggs and beat until smooth. Add 1 teaspoon vanilla. Spread batter in a wax paper lined 10 1/2 x 15 inch cake pan. Bake at 325 degrees 25 minutes. Loosen sides and turn out on a damp cloth, let cool covered with damp cloth. Do not roll.

Filling:

1/2 c. sugar

2 Tbsp. cornstarch

1 c. water

1 c. crushed pineapple

Combine. Cook until clear and thick. Cool and spread on cake. Roll cake like jelly roll. Combine:

1 1/2 c. cream, whipped

1/4 tsp. vanilla

1/3 c. sugar

Spread over cake and garnish with maraschino cherries.

Mary E. King

PEANUT BRITTLE PIE

1 lb. peanut brittle,
ground

1/2 pt. cream, whipped stiff
maraschino cherries

1 lb. cut marshmallows

Make a graham cracker crust. Fold peanut brittle, marshmallows into whipped cream. Pour into pie shell. Garnish with cherries and refrigerate.

Mrs. Al Vaske

RHUBARB MERINGUE PIE

Cut up fresh rhubarb to make 2 cups. Mix:

1 c. sugar
2 egg yolks

2 Tbsp. melted butter

Add 1 tablespoon water and pour over rhubarb, mix well. Make pie crust, line 9 inch pie pan, pour in rhubarb mixture. Bake in 350 degree oven until rhubarb is tender. Make a meringue of:

2 egg whites

1 Tbsp. sugar

Cover pie and brown in a hot oven.

Mrs. Hugo Engelken

BUTTERSCOTCH PIE

Caramelize 1/4 cup sugar in a heavy pan. When brown add:

2 1/2 c. milk

4 level Tbsp. cornstarch dissolved in a little milk

Add 2 beaten egg yolks and mix.

3/4 c. sugar

1/8 tsp. salt

Combine all ingredients and add to mixture on stove, stir until thickened. Remove from heat and add 1 teaspoon vanilla. Pour in 9 inch baked pie shell. Make a meringue of:

2 egg whites

6 Tbsp. sugar

Brown in oven.

Mrs. Walter Monaghan

RHUBARB PIE

4 Tbsp. flour

1 c. sugar

2 eggs

2 c. rhubarb

1 c. frozen strawberries

Sift flour and sugar, add eggs and beat thoroughly. Add rhubarb and strawberries. Lattice the top pie crust. Bake 10 minutes at 425 degrees; 35 minutes at 350 degrees.

Mrs. Hubert Malone

EASY DESSERT

1 pkg. vanilla pudding

1 pkg. red jello

Make jello as directed on package and chill until it begins to congeal. Whip until light and frothy. Make pudding as directed on package and cool. Fold into beaten jello. Chill. May be served with fruit or whipped cream.

Mrs. Ralph Knipp

REFRIGERATED PIE CRUST

1 lb. (2 c.) lard

6 c. sifted flour

3 tsp. baking powder

1 1/2 tsp. salt

1 egg

3 Tbsp. vinegar

water

Electric mixer may be used. Cream lard, sift dry ingredients together, add gradually to lard. Break egg into measuring cup, add 3 tablespoons vinegar and water to make 1 cup. Add this to lard mixture. Refrigerate. May be kept 6 weeks.

Mrs. Robert Snavelly

CHOCOLATE BROWNIE PIE

2 sq. unsweetened
chocolate

2 Tbsp. butter

Melt together over hot water. Beat with egg beater:

3 eggs

1/2 c. sugar

the chocolate mixture

3/4 c. dark corn syrup

Mix in 3/4 cup pecan halves. Pour in 9 inch pastry lined pie pan. Bake just to set. Bake at 350 degrees 40-50 minutes. Serve with whipped cream or ice cream.

Mrs. Clarence Thole

ENGLISH APPLE PIE

1 egg, beaten

3/4 c. sugar

1/2 c. flour

1 tsp. baking powder

pinch salt

1/2 c. nut meats

1 c. sliced apples (fresh or
frozen)

1/2 tsp. vanilla

Mix together all ingredients and put in well greased pie tin. Bake at 350 degrees for 30 minutes. Serve warm or cold with whipped cream or ice cream.

Mrs. Bernard Miller

SODA CRACKER PIE

4 egg whites, beaten stiff

Add and beat:

1/4 tsp. cream of tartar

pinch of salt

Gradually add:

1 1/2 c. sugar

15 soda cracker crumbs

1 c. nut meats

1 tsp. vanilla

Fold all together and bake 25 minutes in a moderate oven. Serve with ice cream or whipped cream.

Mrs. John G. Tegeler

RAISIN PIE

2 c. raisins

1/2 tsp. vanilla

1/2 tsp. salt

1/2 c. sugar

2 c. milk or sweet
cream

2 Tbsp. flour

4 egg yolks

4 egg whites

1 baked pie crust

Stew raisins until tender, drain and cool. Add sugar, salt, flour, egg yolks and milk. Cook until thick and add vanilla. Pour in baked crust. Top with meringue of 4 egg whites, 6 tablespoons sugar. Large pie.

Mrs. Anna Duggan

PUMPKIN PIE

1 c. granulated sugar

2 eggs, beaten

2 to 3 tsp. pumpkin pie
spice

1 Tbsp. melted butter or
margarine

1/2 tsp. salt

1 c. sieved pumpkin

1 c. milk

Combine sugar, spice, and salt with beaten eggs and melted butter. Blend carefully. Add pumpkin and milk. Mix thoroughly. Pour into unbaked pastry shell. Bake 15 minutes in hot oven, 450 degrees; reduce heat to slow, 325 degrees and bake about 40 minutes or until filling is firm.

Mrs. Edward Fischer

STRAWBERRY HEART

- | | |
|--|----------------------------------|
| 1 (10 oz.) pkg. frozen sliced strawberries, thawed | 1/2 c. instant dry milk crystals |
| 1 pkg. strawberry jello | 1/2 c. ice water |
| 3 Tbsp. lemon juice | 1 c. flaked coconut water |

Drain strawberries and add enough water to syrup to make 1 1/4 cups. Heat to boiling, add jello and stir. Add 1 tablespoon lemon juice. Chill until slightly thickened. Beat until fluffy. Mash berries and stir into jello. Mix crystals with ice water and whip, add 2 tablespoons lemon juice and beat until stiff. Fold whipped milk and coconut into jello. Pour into heart mold and chill.

Mrs. Edward Fisher

PEACH CRISP

- | | |
|---------------------------------|----------------------------|
| 1 #2 1/2 can Cling peach slices | 1/2 c. all purpose flour |
| 3/4 c. brown sugar, packed | 1/2 tsp. cinnamon |
| | 1/4 c. butter or margarine |

Arrange drained peaches in a shallow 8 inch dish. Blend sugar, flour, spice and butter until crumbly; sprinkle over peaches. Bake in a 375 degree oven 25 minutes. Serve cold or warm with cream.

Mrs. Gregor Goedken

GRAHAM CRACKER NUT LOAF

- | | |
|----------------------------|-------------------------|
| 2 c. graham cracker crumbs | 1/2 tsp. salt |
| 1/2 c. sifted flour | 1 c. chopped nuts |
| 1/2 c. sugar | 2 Tbsp. soft shortening |
| 2 1/2 tsp. baking powder | 2/3 c. milk |
| | 1 egg |
| | 1/2 tsp. vanilla |

Measure graham crackers in a bowl, combine flour, sugar, baking powder, salt. Add chopped nuts. Drop in shortening. Pour in milk and vanilla. Beat until well blended. Break in egg and beat 1 minute. Pour into 9 x 5 x 3 inch loaf pan, greased and lined with wax paper. Bake at 350 degrees 45-50 minutes. Cool on cake rack and take off paper.

Helen Cooney

PINEAPPLE DELIGHT

- | | |
|-----------------------------|-------------------------------------|
| 2 c. crushed vanilla wafers | 1 qt. vanilla ice cream |
| 1 #2 can crushed pineapple | 1 pkg. lemon jello |
| | 1/2 c. maraschino cherries, chopped |
| | 1/2 c. nut meats |

Crush wafers and cover bottom of 8 x 13 inch pan. Reserve 1/4 for top. Drain pineapple, measure juice to make 1 cup. Heat liquid, pour over gelatin, stir to dissolve and pour over ice cream. Whip until fluffy. Add pineapple, cherries and nuts. Pour over crumbs and sprinkle with reserve. Chill thoroughly.

Mrs. Gene Helle

BORDEN'S LEMON PIE

- 1/2 lb. vanilla wafers, rolled fine

Reserve enough crumbs for top of pie. Pat into pie tin on sides and bottom.

- | | |
|---------------------------------|-------------------------------------|
| 1 c. Eagle Brand condensed milk | juice and rind (grated) of 2 lemons |
|---------------------------------|-------------------------------------|

Mix milk, lemon juice and rind, stirring well. It will be stiff. Put carefully into crumb crust. Whip 1 cup whipping cream - to stand in peaks. Add small amount of sugar (if you like cream sweet) and vanilla. Spread on top of pie as desired. Add crumbs last. Refrigerate for several hours - overnight is best.

Helen Cooney

CHOCOLATE DESSERT

- | | |
|--------------------|-------------|
| 1 lb. marshmallows | 2/3 c. milk |
|--------------------|-------------|

Melt marshmallows in milk, cool. Add:

- | | |
|---------------------|-------------------------------|
| 1 c. cream, whipped | 3 almond Hershey bars, shaved |
|---------------------|-------------------------------|

Crush graham crackers (18) for bottom and top of dish. Refrigerate and cut in squares.

Hertha Croker

PARTY DESSERT

1/2 c. brown sugar

1/3 c. butter

Add:

1 c. flaked coconut

1/2 c. salted Spanish nuts,
ground

1 1/2 c. rice krispies

Spread 2/3 of mixture in an 8 x 12 inch pan. Soften 2 quarts vanilla ice cream and place on top of crust mixture, then spread on the rest of the crust mixture and refreeze. Serve with cherry pie filling if desired.

Margaret Roe

BANANA ICEBOX PIE

1/2 c. sugar

2 egg yolks

1/2 c. milk

Cook together in double boiler until thickened. Add 1 envelope Knox gelatin dissolved in a little milk to hot solution above. Beat egg whites until stiff and stir into mixture after it has cooled. Stir in:

1 c. whipping cream
whipped

2 medium bananas, diced

Crust:

12 graham crackers,
rolled

3 Tbsp. brown sugar
3 Tbsp. melted butter

Mix. Place 1/2 in bottom of pan, and other half on top. Refrigerate for several hours before serving.

Mrs. Al Manternach

APPLE CRUNCH DESSERT

4 c. sliced apples

1/2 c. water

1 tsp. cinnamon

1 c. corn flakes

1 c. brown sugar

2 Tbsp. butter

Wash and peel apples, cut in quarters, remove seeds and slice. Place apples in greased baking dish, add water, cinnamon and half the sugar. Sprinkle corn flakes and remaining sugar on top and dot with butter. Bake at 400 degrees for 20 minutes, covering the dish for the first 15 minutes.

Mrs. Leo Doyle

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GLITTER SALAD

Crumb Liner; 8 x 12 inch pan.

1 1/2 c. graham cracker crumbs 1 1/3 c. sugar
1/2 c. butter

Glitter:

1 pkg. lime jello 1 pkg. cherry jello

Dissolve each jello separately with 1 cup hot water, add 1/2 cup cold water. Pour each into 8 inch square pan. Chill to set and cut into 1/4 inch cubes.

Pineapple Cream Base:

1 pkg. lemon jello 1/2 c. cold water
1/4 c. sugar 1 c. cream
1 c. hot water 1/4 c. walnuts
1 c. crushed pineapple

Dissolve jello in hot water, add cold water and chill. Whip until fluffy, fold in whipped cream. Add pineapple and nuts. Fold in glitter and put in crumb lined pan. Chill. Makes 15 servings.

Mrs. Bernard J. Monaghan

CHERRY BLOSSOM DESSERT

3 c. flour 1 can cherry pie mix or
2 tsp. salt sweetened cherry pie filling
1 tsp. soda

Sift above in large bowl. Blend in:

2 c. brown sugar 1 1/2 c. quick oatmeal

Cut in 1 cup shortening, part butter. Press 1/2 of mixture in bottom of ungreased pan. Pour in filling of cherry pie mixture. Put remaining mixture on top. Bake in 325 degree oven. Serve with whipped cream.

Mrs. Al Johnson

CRANBERRY SURPRISE DESSERT

1 c. ground cranberries	1 1/2 c. powdered sugar, sifted
1 c. ground apples	1/4 c. soft butter
1 c. sugar	2 eggs, unbeaten
1 c. crushed pineapple, drained	1 pt. whipped cream
	2 Tbsp. powdered sugar
	1 lb. vanilla wafers

Combine first 4 ingredients and let stand while creaming butter and sugar. Add the unbeaten eggs to sugar and butter and beat with mixer or egg beater. Crush vanilla wafers and press one half into oblong pan. Pour in the butter, sugar and egg mixture, then put cranberry mixture on top. Whip cream sweetened with 2 tablespoons powdered sugar and spread on top of previous layers. Sprinkle with remaining wafers on top of the cream and chill overnight.

Mrs. Leo Doyle

CHOC-O-DATE DESSERT

1 pkg. cream filled chocolate cookies, crushed	1/4 tsp. salt
1 (8 oz.) (1 c.) pitted dates, cut fine	2 c. miniature marshmallows
3/4 c. water	1/2 c. chopped walnuts
	1 c. whipping cream
	1/2 tsp. vanilla

Reserve 1/4 cookie crumbs and line 10 x 6 x 1 1/2 inch pan with the rest. Bring dates, water and salt to boil, simmer 3 minutes. Remove from heat and add marshmallows and stir to melt. Cool. Stir in nuts and spread on crumbs. Whip cream, add vanilla, swirl on top of dates, sprinkle with crumbs and nuts. Chill overnight. Serves 8.

Mrs. Ralph Werner

REFRIGERATOR DESSERT

2 c. rice chex, crushed	3/4 c. brown sugar
1 c. shredded coconut	1/3 c. melted butter
1/2 c. chopped nut meats	

Mix together and spread 2/3 of this mixture in square cake pan, 8 x 8 x 2 inches. Cover this with ice cream. Any flavor may be used. The one quart square type works nice cutting one inch thick and fitting together in pan. Sprinkle remaining mixture over top and freeze until ready to serve. If covered this will keep in freezer for future use.

Mrs. Bob Kaiser

RHUBARB DESSERT

1 1/2 c. sugar
2 tsp. cornstarch
1/4 tsp. cloves

1/2 c. orange juice, frozen if
desired
1/2 c. water
2 Tbsp. butter

Heat and then add 1 1/2 pounds rhubarb (6 cups). Pour into casserole or baking dish.

Crust:

2 c. flour
3 tsp. baking powder
1/4 c. sugar

1 tsp. salt
6 Tbsp. shortening

Blend, then add 1 cup milk and mix as little as possible. Drop on fruit in 8 mounds. Serve warm or with cream when cold. Bake at 450 degrees for 25 minutes.

Mrs. Ed Brunsmann

OLD FASHIONED PUMPKIN PIE

1 1/2 c. cooked pumpkin
1/2 tsp. salt
1 tsp. ginger
3 eggs, slightly beaten

1 c. brown sugar
1 tsp. cinnamon
1/8 tsp. allspice
1 1/2 c. rich milk, scalded

Mix pumpkin, sugar, salt and spices together. Add slightly beaten eggs and milk. Pour mixture in unbaked pie shell. Bake in hot oven, 425 degrees for 10 minutes; reduce heat to 375 degrees and continue to bake for 30 to 35 minutes or until a knife inserted comes out clean.

Mrs. Paul Pins

GLAZED PEACH PIE

4 c. sliced fresh peaches
1/2 c. water
1 c. sugar

3 Tbsp. cornstarch
1 Tbsp. butter
9 inch pie shell, baked

Crush enough peaches to make 1 cup, leaving the rest sliced. Combine crushed peaches with water, sugar and cornstarch. Bring to a boil. Cook over low heat until clear, 2 or 3 minutes stirring occasionally. Add butter. Cool slightly. Line baked pie shell with fresh peaches. Pour glaze mixture over peaches making sure all peaches are covered. Chill at least 2 hours. Serve with whipped cream.

Mrs. Clarence McQuillen

PINEAPPLE CHEESE CAKE

Crust:

2 c. vanilla wafer crumbs 6 Tbsp. butter, softened

Combine wafer crumbs and butter until well blended. Reserve 1/2 cup for topping and press remaining mixture in bottom of 9 inch square pan.

Filling:

2 c. cottage cheese, sieved	2 Tbsp. (2 envelopes) gelatin
1 (8 oz.) pkg. cream cheese	3 egg yolks, slightly beaten
2 tsp. vanilla	3/4 c. sugar
1/4 tsp. salt	1/4 c. milk
2 1/2 c. (20 oz. can) crushed pineapple	3 egg whites

Combine cottage cheese, cream cheese, vanilla and salt. Drain pineapple; sprinkle gelatin over pineapple syrup to soften. In a saucepan, combine egg yolks, sugar and milk; cook, stirring constantly, until thickened. Stir in gelatin until dissolved. Remove from heat and cool slightly. Stir in cottage cheese mixture and 1 cup of the pineapple. Beat egg whites until stiff, but not dry, then fold in the cheese mixture. Pour into prepared dish, sprinkle on reserved crumb mixture and chill overnight. Cut into squares. This serves 9 to 12 people.

Mary M. Glynn

ICE CREAM DESSERT

2 c. powdered sugar	1/2 c. walnut meats
1/2 c. butter	1 tsp. vanilla
2 sq. baking chocolate, melted	3 egg whites
3 egg yolks, beaten	1 box vanilla wafers
	1 qt. to 1/2 gal. ice cream

Cream sugar, butter and melted chocolate. Add egg yolks and vanilla, nuts. Fold in beaten egg whites. Roll wafers to crumbs and line bottom of 9 x 13 inch pan. Melt several tablespoons butter to mix with crumbs and save some for topping. Pour chocolate mixture on crumbs, then ice cream, then remaining crumbs. Cover with foil and freeze. Serves 8 to 12.

Mrs. Gilbert Hoffman

CANDIES



COOKIES

A house should have a cookie jar
for when it's half past three
And children hurry home from school
as hungry as can be,
There's nothing quite so splendid
As spicy, fluffy ginger cakes
And sweet milk in a cup
A house should have a mother
waiting with a hug
No matter what a boy brings home
a puppy or a bug
For children only loiter
when the bell rings to dismiss
If no one's home to greet them
With a cookie and a kiss!!

EMERGENCY SUBSTITUTIONS

Ingredient

- 1 Tbsp. cornstarch (for thickening) 2 Tbsp. flour (approximately)
- 1 whole egg 2 egg yolks, plus 1 Tbsp. water (in cookies, etc.)
2 egg yolks (in custards and such mixtures)
- 1 cup fresh sweet milk 1/2 cup evaporated milk plus 1/2 cup water
powdered milk plus water (directions on package)
- 1 cup sour milk or buttermilk plus 1/2 tsp. soda
(decrease baking powder 2 tsp.)
- 1 cup sour milk or buttermilk 1 Tbsp. lemon juice or vinegar plus enough fresh
sweet milk to make 1 cup
- 1 square unsweetened chocolate (1 ounce) 3 Tbsp. cocoa plus 1/2 tsp. shortening
- 1 cup honey 3/4 cup sugar plus 1/4 cup liquid
- 1 cup canned tomatoes about 1 1/3 cups cut-up fresh tomatoes, simmered
10 minutes

CANDIES, COOKIES

TOP OF THE STOVE COOKIES

- | | |
|------------------------------------|-----------------------------------|
| 2 c. sugar | 1 tsp. vanilla |
| 1/2 c. butter or oleo | 1 c. coconut, optional |
| 1/2 c. milk | 6-8 Tbsp. cocoa, optional |
| 2 Tbsp. peanut butter,
optional | 1/2 c. chopped nuts
(optional) |
| 3 c. quick oatmeal | |

Combine sugar, butter, milk and peanut butter, if desired, in saucepan and bring to a boil. Boil 3 minutes. Combine oatmeal and vanilla in bowl with other dry ingredients, as desired. Pour hot mixture over ingredients in bowl and stir until all is blended. Drop by teaspoon onto waxed paper. Cool.

Mrs. Edward Fischer
Mrs. Leo Doyle
Mrs. Allan Grace
Janet Kay Manternach

ANGEL CRISPS

- | | |
|--------------------|-------------------------------|
| 1/2 c. shortening | 1 tsp. vanilla |
| 1/2 c. butter | 2 c. flour |
| 1/2 c. brown sugar | 1 tsp. cream of tartar |
| 1/2 c. white sugar | 1/2 tsp. salt |
| 1 egg | 1/2 c. hickory nuts, optional |
| 1 tsp. soda | |

Cream shortening, butter and sugars. Add egg and vanilla. Sift together dry ingredients and add. Add nuts. Roll into balls. Dip tops in water, then in granulated sugar. Bake in 400 degree oven for 10 minutes.

Mrs. Cletus J. Ungs
Norma Jean Manternach

BUTTER COOKIES

- | | |
|-----------------|--|
| 1 c. sugar | 3 1/4 c. flour |
| 1 1/4 c. butter | 1/2 tsp. vanilla |
| 2 eggs | a few drops almond flavoring
(optional) |

Cream sugar and butter. Add eggs and cream again. Stir in flour and vanilla. Almond flavoring improves the flavor. Press through cookie press, using the plate that gives the corrugated appearance. Bake in 400 degree oven.

Mrs. W. K. Wiewel

ANGEL COOKIES

1 c. brown sugar	2 tsp. vanilla
1 c. white sugar	3 1/2 c. sifted flour (may be more)
1 1/2 c. shortening	1/2 tsp. salt
12 egg yolks, more or less (from Angel Food Cake)	2 tsp. soda
	2 tsp. baking powder

Sift dry ingredients into creamed mixture. Blend. Use enough flour to allow handling of dough, but not too stiff. Form ball the size of a walnut. Dip in sugar. Place on cookie sheet. Flatten with fork to 1/4 inch. Bake at 350 degrees for 7 minutes.

Make a variation by using chopped dates or pecans, coconut, chocolate chips, or a mint in the center of each ball.

Mrs. Clarence Thole

DREAM BARS

Crust:

1/2 c. brown sugar	1 c. flour
1/2 c. butter or oleo	

Topping:

1 c. brown sugar	1/2 tsp. baking powder
2 eggs, beaten	1 1/2 c. coconut
1 tsp. vanilla	1 c. nut meats
2 Tbsp. flour	

Cream brown sugar and butter. Work in flour until crumbly. Pat smoothly in greased 9 x 13 inch pan. Bake at 350 degrees for 10 minutes.

While baking, mix brown sugar, eggs and vanilla. Sift flour and baking powder and mix with coconut and nut meats. Blend with sugar mixture. Pour on baked crust and bake 20 minutes longer at 370 degrees. When cool, cut in squares.

Mrs. Ralph Knipp

DATE BARS

1 1/2 c. sugar	1 egg
2/3 c. shortening	1/2 c. milk
1/4 tsp. salt	1 tsp. soda
1 c. coconut	1/2 tsp. maple flavoring
1/3 c. walnuts	1/2 tsp. vanilla
juice and rind of 1 lemon	3 c. sifted flour

DATE BARS (Continued)

Combine ingredients. Spread on bottom of 2 pans, using half of dough. Spread Date Filling on top of dough in each pan, then spread other half of dough on top of filling. Bake at 350 degrees until done. Cut in bars.

Date Filling:

1 lb. dates
1/2 c. sugar

1 c. water

Simmer until thick.

Mrs. Anton Venteicher

APPLESAUCE BARS

1/2 c. lard
1 c. sugar
1 egg
1 tsp. soda
1 c. applesauce
1 1/2 c. flour

1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. cloves
1/2 c. raisins
1/2 c. nut meats

Cream lard, sugar and egg. Add soda and applesauce. Sift together dry ingredients and add. Add raisins and nuts. Mix well and spread on cookie sheet. Bake at 375 degrees for 20 to 25 minutes. When cooled frost with powdered sugar icing and cut into bars.

Mrs. Leo McGrane

HOLIDAY FRUIT COOKIES

1 c. butter
2 c. brown sugar
2 eggs
1/2 c. sour milk or
buttermilk
3 1/2 c. sifted flour

1 tsp. soda
1 tsp. salt
1 1/2 c. broken pecans
2 c. candied cherries, cut in
halves
2 c. dates, cut in pieces

Cream butter and sugar. Beat in eggs, one at a time. Stir in milk. Sift together flour, soda and salt and add to creamed mixture. Add pecans, cherries and dates. Chill for 1 hour. Drop by teaspoonfuls on greased baking sheet. Garnish with cherry halves and nuts. Bake at 350 degrees for 15 minutes.

Mrs. Victor Meier

RAISIN DROP COOKIES

1 c. seedless raisins	3 1/2 c. flour
1 1/2 c. water	1 tsp. baking powder
1/2 c. raisin liquid	2/3 tsp. salt
1 c. shortening	1 tsp. soda
3 eggs	1/4 tsp. nutmeg
2 c. white sugar	1/4 tsp. allspice
1 tsp. vanilla	1 tsp. cinnamon
1 c. chopped nuts	

Simmer raisins and water for 5 minutes, then drain and save 1/2 cup of liquid and cool. Blend shortening and sugar. Add eggs, one at a time, beating well, and add vanilla. Sift dry ingredients together and add alternately with the raisin liquid. Add nuts and raisins and chill dough. Drop on greased cookie sheet and bake at 375 degrees for about 12 minutes. Yield: 3 dozen.

Mrs. Ambrose Mensen

TRIPLE TREATS

1 c. shortening	1 tsp. salt
1 c. brown sugar	1 tsp. soda
2/3 c. granulated sugar	1 c. chocolate bits
2 eggs	1 c. cut up dates
1 tsp. vanilla	1 c. chopped nuts
2 1/2 c. sifted flour	

Cream shortening, sugars, eggs and vanilla. Add sifted dry ingredients. Stir in chocolate bits, dates and nuts. Drop by teaspoonfuls onto greased baking sheet. Bake at 350 degrees for 15 minutes. Yield: 5 dozen cookies.

Mrs. Irvin Bockenstedt

NUT OR COCONUT COOKIES

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1/4 c. hot water, scant
1 c. butter or shortening	1/4 tsp. salt
2 eggs, beaten in one at a time	1 c. coconut or nuts
	3 1/2 c. flour
	1 tsp. vanilla

Mix all ingredients and drop on cookie sheet. Bake at 375 degrees.

Mrs. Hugo Engelken

FROSTED CREAM COOKIES

1 c. sugar	1 tsp. salt
1 c. lard, (heaping)	3 egg yolks
1 c. molasses	1 tsp. ginger
1 c. warm water	1 tsp. cinnamon
1 tsp. soda	flour

Combine all ingredients and add enough flour to make dough stiff enough to roll and cut cookies. Bake in 375 degree oven.

Icing:

2 egg whites	2 c. water
2 c sugar	

Boil sugar and water until it spins a thread. Add to egg whites. Beat until ready to spread on cookies.

Mrs. A. B. Holtz

FROSTED CASHEW COOKIES

1/2 c. butter	3/4 tsp. baking powder
1 c. brown sugar	3/4 tsp. baking soda
1 egg	1/4 tsp. salt
1/2 tsp. vanilla	1/3 c. dairy sour cream
2 c. sifted flour	1 1/2 c. salted cashew nuts (whole)

Cream butter and sugar until light and fluffy. Beat egg and vanilla. Add sifted dry ingredients alternately with sour cream, mixing well. Fold in cashew nuts. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 400 degrees for 10 minutes, or until just lightly browned. Cool. Frost with Golden Butter Icing. Yield: 4 1/2 dozen cookies.

Golden Butter Icing:

1/4 c. butter	2 c. sifted powdered sugar
3 Tbsp. coffee cream	cashew nuts
1/4 tsp. vanilla	

Lightly brown butter. Remove from heat. Add coffee cream and vanilla. Stir in powdered sugar. Beat until smooth and thick enough to spread. Frost cookies and top with whole cashew nuts. (Do not beat too much as cream might whip).

Mrs. Al Johnson

WHITE COOKIES

2 c. sugar	1/2 c. sour milk
1 c. shortening (half butter)	2 level tsp. baking powder
3 eggs	1/4 tsp. salt
1 tsp. soda	1 tsp. nutmeg
1 c. sour cream	flour

Cream sugar and shortening. Add eggs. Mix in soda, sour cream, milk, baking powder, salt and nutmeg. Add enough flour to make a soft dough. Don't get it too stiff. Refrigerate dough for 2 hours before baking. Roll out and cut in desired size and shape. Bake at 375 degrees for 12 to 15 minutes.

Mrs. Anna Duggan

ICEBOX COOKIES

1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 tsp. soda
1 c. shortening	1 tsp. vanilla
3 eggs	3 1/2 c. flour

Filling:

1 lb. dates, cut fine	1 c. water
1/2 c. sugar	

Cook filling ingredients to a paste and cool. Combine all ingredients for cookie dough. Divide batter into 2 equal parts, roll out. Spread with filling and roll as for jelly roll. Let stand overnight in refrigerator. Slice thin and bake at 375 degrees.

Mrs. Walter Hillers

COCONUT COOKIES

1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. baking powder
3/4 c. shortening	1 tsp. vanilla
2 eggs	2 c. oatmeal
2 c. coconut	2 c. flour

Cream sugars and shortening. Add rest of ingredients. Drop by tablespoonfuls on cookie sheet and press with a fork. Bake at 375 degrees.

Mrs. Walter Hillers

Mrs. Anthony Broghammer

SOUR CREAM COOKIES

1 1/2 c. brown sugar
2/3 c. butter
2 eggs
1 c. sour cream
2 1/2 c. flour
1 tsp. soda

1/2 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
nuts or chocolate chips or
coconut

Cream sugar, butter and eggs. Add sour cream, then add flour, soda, baking powder, vanilla and salt. Add one or more of the last 3 ingredients as preferred. If sour milk is used instead of sour cream, add a little more flour. Mixture will be soft. Bake.

Mrs. Ambrose Mensen

SOFT CHOCOLATE DROP COOKIES

1/2 c. shortening
1 c. sugar
1 egg, beaten
2 1/2 c. flour
1 tsp. salt
1 tsp. soda

1 tsp. baking powder
6 Tbsp. cocoa
1 c. milk
1 tsp. vanilla
1 c. nut meats

Combine shortening, sugar and egg. Sift dry ingredients together. Add dry ingredients alternately with milk and vanilla. Add nut meats. Drop on cookie sheet, about 2 inches apart and bake 10 to 15 minutes at 350 degrees. Frost if desired.

Chocolate Frosting:

1 c. powdered sugar
2 Tbsp. cocoa

2 Tbsp. melted butter
2 Tbsp. hot coffee

Combine all ingredients and spread on cookies while warm.

Mrs. Lawrence Oberbroeckling
Mrs. Louie Wooldridge

PINEAPPLE CRUNCHIES

1 #2 can crushed pineapple	3/4 c. brown sugar
1 1/2 c. flour	1/4 c. sugar
1 tsp. soda	1 tsp. vanilla
3/4 c. butter	1 3/4 c. corn flakes
	1/2 c. chopped nuts

Drain pineapple and reserve syrup. Sift flour and soda together. Cream butter and sugars. Add flour mixture, vanilla and 1 tablespoon pineapple syrup. Stir in corn flakes. Press into balls, 1 1/4 inches in diameter. Place on cookie sheet and make indentation with thumb. Fill with crushed pineapple and sprinkle with nuts. Bake in 350 degree oven for 20 minutes. Makes 2 1/2 dozen cookies which should be stored uncovered.

Connie Harden

OATMEAL DROP COOKIES

1/2 c. soft shortening	1 tsp. salt
1 1/4 c. sugar	1 tsp. cinnamon
2 eggs	2 c. rolled oats
6 Tbsp. molasses	1/2 c. cut up nuts
1 3/4 c. sifted flour	1 c. cut up raisins
1 tsp. soda	

Mix together thoroughly shortening, sugar, eggs and molasses. Sift together flour, soda, salt and cinnamon and add to first mixture. Stir in rolled oats, nuts and raisins and mix well. Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet. Bake until lightly browned, in 400 degree oven, for 8 to 10 minutes.

Mrs. Paul Pins

CHOCOLATE COOKIES

2 c. brown sugar (or white)	1/2 c. cocoa
1 c. melted butter or margarine	1 c. sweet milk
2 eggs, beaten	1 tsp. soda
3 c. flour	1 tsp. baking powder
	1/2 tsp. salt
	1 tsp. vanilla

Blend sugar and shortening. Add well beaten eggs. Sift dry ingredients. Add milk and flour alternately. Add vanilla. Bake in 350 degree oven for 12 to 15 minutes.

Mrs. Leonard Estling

CHOCOLATE WALNUT PUFFS

1 c. (6 oz. pkg.) semi-sweet chocolate pieces	1/2 tsp. vinegar
2 egg whites	3/4 c. walnuts
1/2 c. sugar	1/8 tsp. salt
	1/2 tsp. vanilla

Heat oven to 350 degrees. Grease cookie sheet. Melt chocolate over warm water. Beat egg whites with salt until formy. Gradually add sugar. Beat until stiff peaks form. Beat in vanilla and vinegar. Fold in melted chocolate and walnuts. Drop by teaspoonfuls on cookie sheet. Bake for 10 minutes. Makes 3 dozen.

Connie Harden

LUNCH BOX COOKIES

1 c. butter	1 tsp. soda
1 c. white sugar	2 Tbsp. sour milk
1 c. brown sugar	2 c. oatmeal
2 eggs	2 c. crushed corn flakes
1 tsp. vanilla	1 c. coconut
2 c. flour	1 c. nut meats
1/2 tsp. baking powder	

Cream butter and sugars. Add eggs and other ingredients. Dissolve soda in sour milk before adding. Make into balls, press down flat. Bake 20 minutes at 350 to 400 degrees.

Mrs. Russell Harris

OLD FASHIONED RAISIN BARS

1 c. raisins	1 tsp. allspice
1 c. water	1/4 tsp. salt
1/2 c. salad oil	1/2 tsp. cloves
1 egg	1 tsp. cinnamon
1 c. sugar	1 tsp. nutmeg
1 3/4 c. sifted flour	1/2 c. nuts
1 tsp. soda	

Bring raisins and water to a boil and cool. Add salad oil. Cream egg and sugar and then add rest of dry ingredients. Mix with raisin mixture and add nuts. Bake at 350 degrees for 20 minutes. When cool sprinkle powdered sugar on top and cut into bars.

Mrs. Russell Harris

CHEWY COCOA BROWNIES

2 c. sifted flour	1 c. plus 2 Tbsp. butter or shortening
4 c. sugar	8 eggs, well beaten
1 c. cocoa	2 tsp. vanilla
1 tsp. salt	2 c. nuts

Sift flour, cocoa, and salt together twice. Cream shortening and add sugar gradually. Cream thoroughly, add beaten eggs, and blend in all dry ingredients, vanilla and nuts. Pour into 2 greased 13 x 9 1/2 x 2 inch pans. Bake at 325 degrees for 35 to 40 minutes. Cool and cut in squares.

Mrs. Mary M. Glynn

CAMPFIRE BROWNIES

2 eggs	1 tsp. vanilla
1 c. sugar	1/2 c. sifted flour
1/2 c. oleo or shortening	1 c. miniature marshmallows
1/2 c. semi-sweet bits	1/2 c. nut meats
2 sq. bitter chocolate	

Beat eggs, sugar and oleo. Add melted chocolate, vanilla and flour, then stir in chocolate bits, marshmallows and nuts. Place in a greased and floured pan, 9 x 9 x 2 inches. Bake 30 minutes at 350 degrees. When cool, cut in squares.

Mrs. Al Vaske

BANANA OATMEAL COOKIES

1 c. sugar	1/4 tsp. nutmeg
3/4 c. shortening	1/2 tsp. soda
1 egg	3/4 tsp. cinnamon
1 c. mashed bananas	1 3/4 c. oatmeal
1 c. nutmeats	1 1/2 c. flour

Sift flour, soda, spices together. Cream sugar and shortening, add beaten egg and mashed bananas. Mix all together. Drop by spoonfuls on ungreased cookie sheet about 1 1/2 inches apart. Bake in moderate oven about 15 minutes.

Mrs. Leo McGrane

FROSTED COFFEE BARS

1/2 c. shortening	1 tsp. baking powder
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. cinnamon
1 c. hot coffee	1 tsp. vanilla
3 c. flour, sift once	1/2 - 1 c. nut meats
1 c. raisins - soak in hot water until they puff - then drain well	

Cream shortening and sugar, add eggs. Beat well. Add vanilla. Sift dry ingredients and add alternately with coffee to shortening, sugar and egg mixture. Reserve 1/2 cup of the flour to sprinkle over raisins and nuts so they will distribute better when added last to the batter. Pour mixture into a pan that is greased and floured lightly. Use pan 18 x 12 x 1 inches. Bake 20-25 minutes at 350 degrees. Frost while still warm.

Miss Ann Fitzpatrick

SALTED PEANUT COOKIES

1 c. brown sugar	1 c. oatmeal
1 c. white sugar	1 tsp. vanilla
1 c. shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
1 c. salted peanuts	2 c. flour
1 c. corn flakes	

(Sift last 3 ingredients together). Cream sugars and shortening. Add eggs, one at a time. Add rest of ingredients in given order. Roll into balls, size of a walnut. Sprinkle with sugar and bake at 375 degrees for 8-10 minutes.

Mrs. Anton Grundemeyer

OATMEAL CHOCOLATE CHIP COOKIES

1 c. lard	2 tsp. hot water
3/4 c. brown sugar	1 tsp. soda
3/4 c. white sugar	3 c. oatmeal
2 eggs	1 pkg. (6 oz.) chocolate chips
1 1/2 c. flour	1 tsp. vanilla
1 tsp. salt	1 c. nuts

Cream first 4 ingredients. Sift together and add flour and salt. Mix together soda and hot water and add. Stir in rest of ingredients. Bake at 350 degrees for 15 minutes.

Mrs. Anthony Broghammer

PINEAPPLE DROP COOKIES

- | | |
|--------------------|--------------------------------------|
| 2/3 c. shortening | 2 1/2 tsp. baking powder |
| 1 tsp. salt | 1 c. crushed pineapple,
undrained |
| 1 tsp. vanilla | 1 c. rolled oats |
| 1 c. brown sugar | 1 c. chopped nuts |
| 1 egg, well beaten | |
| 2 c. sifted flour | |

Blend shortening, salt and vanilla. Add brown sugar gradually and cream well. Add egg and mix well. Sift flour with baking powder. Add flour mixture alternately with pineapple. Add rolled oats and nuts. Mix well. Drop from tablespoon on greased baking sheet. Bake in 350 degree oven for 15-18 minutes.

Mrs. Leo Doyle

PEANUT BUTTER COOKIES

- | | |
|------------------------------------|-------------------------------------|
| 1/2 c. shortening (half
butter) | 1/4 c. chunk style peanut
butter |
| 1/2 c. sugar | 1 c. rolled oats (quick) |
| 1/2 c. brown sugar | 2 1/2 c. sifted flour |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. vanilla | 1/2 tsp. soda |
| 3 Tbsp. thick cream | |

Cream together well the shortening, sugars, eggs, vanilla, cream and peanut butter, add the rolled oats, then the dry ingredients and blend well. Chill dough. Roll into balls and place on a lightly greased baking sheet. Flatten with a fork - criss-cross. Bake in a 350 degree oven until lightly browned.

Mrs. Otto Bries

FLAVOR RICH BUTTER COOKIES

- | | |
|-------------------------|------------------------|
| 1 c. (2 sticks) butter | 2 1/2 c. flour |
| 1 1/2 c. powdered sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. cream of tartar |
| 1 tsp. vanilla | 1/4 tsp. salt |
| | gumdrops |

Mix all ingredients except gumdrops and drop by teaspoonful on ungreased cookie sheet. Cut gumdrops in small pieces and press 2 or more pieces into each cookie, before baking. Any other kind of fruit or nuts can be added if desired. Bake at 400 degrees.

Mrs. George Duggan

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MOLASSES COOKIES

1/2 c. lard	2 c. sifted flour
1 c. sugar	1 tsp. soda
1 egg	1 tsp. cloves, ginger and
1/4 c. sorghum molasses	cinnamon

Mix soda, cloves, cinnamon and ginger with flour. Roll in sugar. Bake in 350 degree oven 12 to 15 minutes. Place 3 inches apart. Take a piece of dough, size of walnut.

Mrs. Harvey Burbridge

COCONUT DROPS

1 c. brown sugar	1 tsp. soda
1/4 c. butter	1 tsp. baking powder
1/2 tsp. salt	2 c. flour
1/2 c. sour cream	1 c. coconut

Cream butter and sugar. Add other ingredients and mix well. Shape into little balls on cookie sheet and press flat with a fork dusted in flour. Bake in a moderate oven, 350 degrees.

Mrs. Linus Deutmeyer

OAT COOKIES

2 c. brown sugar	1/2 tsp. soda dissolved in 4
1/2 c. butter	Tbsp. hot water
1/2 c. lard	3 c. oatmeal, uncooked
2 eggs	2 c. flour
1/2 tsp. salt	1 c. nuts
1 tsp. baking powder	1 c. coconut

Mix well and drop by teaspoon on cookie sheet. Bake in moderate oven.

Mrs. Linus Deutmeyer

OATMEAL OVERNIGHT COOKIES

1 c. lard	1 1/2 c. flour
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. vanilla
2 eggs	3 c. oatmeal

Cream the lard and sugar, add the unbeaten eggs, the soda and vanilla. Mix in the flour and oatmeal. Form in two narrow loaves and wrap in wax paper. Store in refrigerator overnight. Next day slice and bake in a 375 degree oven.

Mrs. Emil Wilgenbusch

WHAT IS IT, COOKIE OR CANDY?

- 1/2 c. peanut butter
- (crunchy preferred)
- 1 pkg. butterscotch chips
- 1 c. rice krispies
- 2 c. corn flakes

Melt peanut butter over low heat stirring constantly. Add chips and heat until melted. Take from heat and add rice krispies and corn flakes. Drop by teaspoons on waxed paper.

Mrs. John G. Tegeler

** EXTRA RECIPES **

My susceptibility to flattery
Is a disconcerting thing;
If an enemy but praise my tea,
I feast him like a king.



BEVERAGES

They that have no other meat,
Bread and butter are glad to eat.



SANDWICHES

BIRTHDAY STONES AND FLOWERS

Month

Flowers

Stone

January

Snowdrop or Carnation

Garnet

February

Primrose or Violet

Amethyst

March

Jonquil or Daffodil

Bloodstone or
Aquamarine

April

Daisy or Sweet Pea

Diamond

May

Hawthorn or Lily of the Valley

Emerald

June

Rose or Honeysuckle

Pearl or
Moonstone

July

Larkspur or Water Lily

Ruby

August

Poppy or Gladiolus

Sardonyx

September

Aster or Morning Glory

Sapphire

October

Cosmos or Dahlia

Opal or
Tourmaline

November

Chrysanthemum

Topaz or Citrine

December

Holly or Poinsettia

Turquoise or
Lapis Lazuli

BEVERAGES, SANDWICHES

PIZZABURGER

1 lb. hamburger	1/8 tsp. pepper
1/4 c. Parmesan cheese	3/4 tsp. salt
1 medium diced onion	1/4 tsp. oregano
1 small can tomato sauce	triangles of American cheese

Mix all ingredients, except American cheese, together and spread on halves of hamburger buns. These are open face sandwiches and do not require a top. Bake at 400 degrees for 15 minutes. Remove from oven and place a triangle of American cheese on each and return to oven for 5 minutes more.

Mrs. Victor Ganske

TUNABURGERS

1 can tuna	1/2 c. diced cheese
1 c. chopped celery	salt and pepper to taste
1 small onion, minced	salad dressing

Put cold mixture in hamburger buns and place them in a brown paper bag. Heat 15 minutes at 350 degrees. Serve at once. This will fill about 6 buns.

Mrs. Bernard Miller

SEA-BURGERS

1 (7 oz.) can lobster, crab, salmon or tuna	1/2 c. catsup
1/2 lb. processed cheese	1/4 c. mayonnaise
1/4 c. minced onion	1 c. minced celery
1/4 c. chopped sweet pickle	2 tsp. salt
	1/2 tsp. pepper
	2 Tbsp. minced pimiento
	12 to 16 hamburger buns

Drain seafood; flake with fork, removing bones. Cut up cheese into small chunks. Combine seafood with all other ingredients and mix well. Split buns cross-wise, but not quite all the way through, and fill with seafood mixture. Wrap each separately in foil, or place with cut side up in a large casserole or roasting pan. Cover and bake at 350 degrees for 20 minutes. Serve immediately.

Mrs. Charles Gaffney

MADE-RITES

- | | |
|-------------------------|------------------------------|
| 7 1/2 lb. hamburger | 2 large onions |
| 1 c. tomato juice | 1 c. catsup |
| 1/2 c. prepared mustard | 2 Tbsp. chili powder (scant) |
| 2 Tbsp. salt | |

Mix all ingredients together and cook slowly until well cooked. One pound of hamburger will make 10 sandwiches.

Mrs. George Duggan

CIRCUS PUNCH

- | | |
|---------------------------|------------------------------------|
| 2 #2 cans pineapple juice | 2 (1 lb.) pkg. frozen strawberries |
| 1 qt. ginger ale | 1 c. lemon juice |

Set pineapple juice and ginger ale in refrigerator to chill. Partially thaw frozen strawberries. Shortly before serving time, combine in punch bowl chilled pineapple juice and lemon juice. Add the strawberries in their syrup and stir to blend. Add ginger ale and blend. Add block of ice or cubes. Makes 3 quarts of punch.

Connie Harden

** EXTRA RECIPES **

Write Extra Recipes Here

BEVERAGES

Almond Milk	1 qt.	100 c.
Apple Juice	1 gal.	128 c.
Blackberry Juice	1 gal.	128 c.
Blueberry Juice	1 gal.	128 c.
Cherry Juice	1 gal.	128 c.
Orange Juice	1 gal.	128 c.
Peach Juice	1 gal.	128 c.
Raspberry Juice	1 gal.	128 c.
Strawberry Juice	1 gal.	128 c.
Tea	1 gal.	128 c.
Tomato Juice	1 gal.	128 c.
Vanilla Milk	1 gal.	128 c.
Whey	1 gal.	128 c.

BEANS, CRACKERS, EGGS, ETC.

Beans	1 lb.	16 c.
Crackers	1 doz.	12 c.
Eggs	1 doz.	12 c.
Flour	1 lb.	16 c.
Macaroni	1 lb.	16 c.
Pasta	1 lb.	16 c.
Rice	1 lb.	16 c.
Spaghetti	1 lb.	16 c.
Wheat	1 lb.	16 c.

CANDIES

Chocolate	1 lb.	16 c.
Candy	1 lb.	16 c.
Fudge	1 lb.	16 c.
Ice Cream	1 gal.	128 c.
Jelly	1 lb.	16 c.
Marshmallows	1 lb.	16 c.
Peppermint	1 lb.	16 c.
Vanilla	1 lb.	16 c.

CEREALS

Corn	1 lb.	16 c.
Oatmeal	1 lb.	16 c.
Rice	1 lb.	16 c.
Wheat	1 lb.	16 c.

DAIRY PRODUCTS AND EGGS

Butter	1 lb.	16 c.
Cheese	1 lb.	16 c.
Eggs	1 doz.	12 c.
Ice Cream	1 gal.	128 c.
Milk	1 gal.	128 c.
Yogurt	1 gal.	128 c.

Write Extra Recipes Here

2 1/2 lb. hamburger
1 c. onion slice
1/2 c. prepared mustard
2 Tbsp. salt

1 c. catsup
1 Tbsp. chili powder (hot)

Mix all ingredients together and cook slowly until well cooked. One pound of hamburger will make 10 sandwiches.
Mrs. George Guggen

CHILI CON CARNE

2 lb. lean hamburger
1 c. onion
1 qt. sugar-free

2 lb. beef ground meat
1 c. tomato juice

Put hamburger, onion and sugar-free in refrigerator to chill partially then brown in skillet. Sprinkle before cooking with onion. In small bowl combine remaining ingredients and pour over meat. Simmer 1 hour. Add stock or ice-cream cubes. Makes 2 quarts of chili.

Conita Harbin

"NATURAL RECIPES"

CALORIE COUNTERS

BEVERAGES

Carbonated Water	xxx c.
Coffee, black, unsweetened	xxx c.
Coçoa, All Milk	1 cup	230 c.
Cola Beverages	1 sm. glass	100 c.
Lemonade	1 sm. glass	75 c.
Tea, plain, unsweetened	1 cup	xxx c.

BREADS, CRACKERS, ROLLS, ETC.

Gluten Bread	1 slice	30 c.
Raisin Bread	1 slice	100 c.
Rye Bread	1 slice	70 c.
Enriched White Bread	1 slice	65 c.
Melba Toast	1 slice	25 c.
Whole Wheat Bread	1 slice	75 c.
Baking Powder Biscuits	1 large or 2 small	100 c.
Saltines	1 double	40 c.
Soda Crackers	1	25 c.
Bran Muffin	1	50 c.
Corn Bread	1 small square	130 c.
French Hard Roll	1 small	80 c.
French Toast	1 slice	130 c.
Gingerbread	1 slice	150 c.

CANDIES

Chocolate Bar - Nut	1	400 c.
Chocolate Bar - Plain	1	350 c.
Chocolate Cream	1	100 c.
Mints	5 very small	7 c.
Popcorn, Plain	1 cup	65 c.
English Toffee	1	25 c.

CEREALS

Corn Flakes	1 cup	132 c.
Cream of Wheat	$\frac{3}{4}$ c.	100 c.
Oatmeal	$\frac{3}{4}$ c.	100 c.
Shredded Wheat, biscuit	1	100 c.

DAIRY PRODUCTS AND EGGS

Butter	1 level Tbsp.	100 c.
American Cheese	1 cube $1\frac{1}{8}$ inch	100 c.
Cream	1 Tbsp.	30 c.
Cream, whipped	1 Tbsp., heaping	50 c.
Eggs, boiled	1 average	70 c.
Eggs, fried	1 with 1 tsp. butter	110 c.
Egg white	1	14 c.
Egg Yolk	1	56 c.
Buttermilk	1 c.	88 c.
Whole Milk	1 cup	170 c.
Oleomargarine	1 level Tbsp.	100 c.

DESSERTS

Angel Food Cake with Icing	average slice	150 c.
Chocolate Cake — 2 layers	average slice	350 c.
Cup Cake, plain	1	100 c.
Fruit Cake	average slice	350 c.
Shortcake, with fruit	average slice	300 c.
Chocolate Cookie	1	125 c.
Ice Box Cookie	1	150 c.
Chocolate Ice Cream	1/2 cup	250 c.
Sodas — all flavors	1 glass	350 c.
Vanilla Ice Cream	1/2 cup	100 c.
Lemon Ice	1/2 cup	110 c.
Chocolate Eclair	1 small	150 c.
Cream Puffs	1	250 c.
Apple Pie	1/6 of pie	350 c.
Berry Pie — all kinds	1/6 of pie	350 c.
Custard Pie	1/6 of pie	150 c.
Pumpkin Pie	1/6 of pie	150 c.
Bread Pudding	1/2 cup	150 c.
Jello — all flavors	1 cup	75 c.
Tapioca Pudding	1/2 cup	200 c.

FISH AND SEAFOODS

Haddock	average helping	100 c.
Halibut	average helping	115 c.
Lobster	1/2 cup	125 c.
Oysters	1/3 cup	50 c.
Perch	3 medium	80 c.
Salmon (canned)	1/2 cup	100 c.
Salmon (fresh)	1 slice	100 c.
Sardines	4 3-inches long	100 c.
Scallops	6 large	100 c.
Shrimps	10	50 c.
Trout (brook)	2	75 c.
Tuna (canned)	1/2 cup without oil	100 c.

FLOUR FOODS

Dumplings	1	100 c.
Macaroni and Cheese	3/4 cup	280 c.
Noodles (cooked)	1/2 cup	60 c.
Pancakes	1	100 c.
Waffles	1	225 c.

FOWL

Chicken (fried)	1 small thigh or leg	150 c.
Chicken (fried)	1 piece breast	150 c.
Turkey (roast)	1 slice white meat	100 c.
Turkey (roast)	1 slice dark meat	125 c.

FRUIT

Apple (raw)	1 large	100 c.
Banana	1 medium	100 c.
Cantaloupe	1/2 — 5 inches diameter	50 c.
Cranberries (sauce)	1/2 cup	100 c.
Dates	3 to 4	100 c.
Grapefruit (unsweetened)	1/2	100 c.
Oranges	1 average	80 c.

MEAT

Bacon (crisp)	4 slices	100 c.
Hamburger	1 patty	200 c.
Beef Roast	1 slice	100 c.
Round Steak (lean)	1 piece	100 c.
Fried Ham	1 piece	200 c.
Meat Loaf	1 slice	150 c.
Pork Chop	1 medium, lean	200 c.
Spareribs	1 piece, 4 ribs	150 c.
Frankfurter	1 small	100 c.

SALADS

(Without Dressing)

Cabbage, celery, pineapple	average helping	70 c.
Cabbage Slaw	average helping	35 c.
Fruit Gelatin	average helping	110 c.
Potato	average helping	220 c.
Tomato and Lettuce	average helping	35 c.
Waldorf	average helping	100 c.

SALAD DRESSINGS

Boiled Dressing	1 Tbsp.	50 c.
Cream Dressing	1 Tbsp.	50 c.
French Dressing	1 Tbsp.	75 c.
Mayonnaise	1 Tbsp.	100 c.
Thousand Island	1 Tbsp.	175 c.

SOUPS AND CONSOMMES

Bean (Navy)	1 cup	200 c.
Bouillon	1 cup	25 c.
Chicken with Rice	1 cup	100 c.
Potato	1 cup	275 c.
Tomato (clear)	1 cup	50 c.
Vegetable	1 cup	100 c.

VEGETABLES

Asparagus (canned)	6 stalks	50 c.
Beans (baked)	1/2 cup	300 c.
String Beans	1 cup	25 c.
Beets (cooked)	1/2 cup	45 c.
Cabbage (raw)	1 cup	25 c.
Cabbage (cooked)	1 cup	25 c.
Carrots (cooked)	1/2 cup	35 c.
Carrots (fresh)	1 cup	50 c.
Corn (on cob)	1 ear	60 c.
Lettuce	1 large head	50 c.
Peas (canned)	1/2 cup	55 c.
Potatoes (french fried)	4 pieces	100 c.
Potatoes (mashed)	1/2 cup	100 c.
Sweet Potatoes	1 small	150 c.
Radishes	5	15 c.
Sauerkraut	1 cup	40 c.
Spinach	1 cup	40 c.
Tomatoes (raw)	1	35 c.
Tomatoes (stewed)	1/2 cup	65 c.

SUGARS

Beet	1 tsp.	25 c.
Brown	1 tsp.	17 c.
Cane (granulated)	1 tsp.	25 c.
Powdered	1 Tbsp.	35 c.

JUICES

Grape Juice	1/2 cup	70 c.
Grapefruit Juice	1 cup unsweetened	100 c.
Orange Juice	1/2 cup	55 c.
Pineapple Juice	1/2 cup	65 c.
Tomato Juice	1/2 cup	25 c.

NUTS

Almonds (salted)	10	100 c.
Cashew	4 to 5	100 c.
Cocoanut (shredded)	3 Tbsp.	100 c.
Peanuts (salted)	18	100 c.
Pecans	12	100 c.
Walnuts	10	100 c.

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IN THIS BOOK

UNIVERSAL YEARLY CALENDAR

*A Special Calendar for Your Important
Dates, Birthdays and Anniversaries*

The following pages contain a Universal Yearly Calendar for your own personal use. You will find this Calendar to be invaluable in recording important dates, Birthdays, and Anniversaries which you especially want to remember.

It is a handy place to record important dates, and will always be available for ready reference in your Kitchen. It can be used year after year, since it is a Universal Yearly Calendar, and therefore applies to all years.

January

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