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Hospitality



HOSPITALITY

Ames Branch Relief Society Cook Book

Especially Featuring Mrs. C. Y. Cannon's Recipes

The Church of Jesus Christ of Latter-Day Saints
2035 Sunset Drive
Ames, Iowa



Mrs. C. Y. Cannon

The collecting and publishing of these recipes was inspired by the culinary artistry of Mrs. Cannon. She possesses not only the gift for combining ingredients in just the right way but also the love for allowing others to enjoy the products of her skill. Many people have enjoyed the heart-warming experience of being entertained by the Cannons. Thus we named the cook book "HOSPITALITY".

After all the "oh's" and "ah's" had been exclaimed upon eating some of Mrs. Cannon's good dishes, there were always requests for the recipes. Mrs. Cannon unselfishly shared not only the recipes but also the little secrets of putting them together which made each such a success. All of us wanted all the recipes, therefore, a collection of Mrs. Cannon's recipes was made from among us. We have contributed a few of our own specialties.

We wish to express our thanks to Mrs. Winnifred C. Jardine, Mrs. Cannon's daughter, who is the foods editor for the Deseret News. Mrs. Jardine contributed the picture of Mrs. Cannon and helped in editing the recipes.

Ames Branch Relief Society

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BREADS

BASIC ROLLS

Mrs. Cannon

1 yeast cake	$\frac{1}{2}$ c. sugar
1 tbs. sugar	3 eggs, well beaten
$\frac{1}{2}$ c. butter, melted	$\frac{3}{4}$ tsp. salt
1 c. milk, scalded	$3\frac{1}{2}$ to 4 c. flour, sifted

Crumble yeast cake, add 1 tbs. sugar and stir until liquid. Add the milk which has been cooled to lukewarm. Add sugar, salt and eggs to yeast mixture and mix thoroughly. Add flour enough to make a soft dough, but a dough stiff enough to knead. Beware of getting the dough too stiff, however. Cover and allow to rise 5 to 6 hrs. Can be made the night before and left in the refrigerator over-night. In the morning, place on bread-board and knead a little. Cut in half. Roll each half as nearly round as is possible and about $\frac{1}{4}$ inch thick. Cut like a pie into 16 pieces. Beginning at broad end, roll very loosely to small end and pinch end down. Put in buttered tins, let rise until very light, 4 to 6 hrs. Bake in a moderate oven about 20 min.

Yield: 32 rolls

FROSTED RUM ROLLS

Mrs. Cannon

1 roll recipe above	$\frac{1}{4}$ c sugar
$\frac{1}{4}$ to $\frac{1}{2}$ c. chopped raisins	Melted butter

Cut dough into halves. Roll each piece about 4 inches wide and 15 inches long. Spread with butter, then sprinkle raisins and sugar over the rectangle. Fold over once from each side. Be certain the fold is loose so that the rolls can rise freely. Cut each half into 16 slices. Place cut side down in buttered muffin tins into which $\frac{1}{2}$ tsp. butter has been added. Allow to rise 5 to 6 hrs. Bake about 20 min. at 375° F. While hot, ice with an icing made by combining 1 c. confectioner's sugar, 2 tsp. boiling water and 2 tsp. rum extract.

BUTTERSCOTCH ROLLS

Mrs. Cannon

Put 1 tsp. butter, 1 tsp. brown sugar and chopped nuts (or 3 whole pecan halves) in each muffin tin. Use basic roll dough and roll into rectangle as for Frosted Rum Rolls. Spread butter over rectangle, sprinkle with brown sugar and chopped nuts. Roll, cut, let rise and bake as for Frosted Rum Rolls.

BREAKFAST RING

Mrs. Cannon

Make as for Basic Rolls. Roll into rectangles as for Frosted Rum Rolls. Spread with melted butter and sprinkle with $\frac{1}{2}$ c. candied fruit. Roll up and pinch the edges together. Cut almost through every 2 inches and give each cut a twist so center is turned up. Allow to rise 5 to 6 hrs. and bake about 20 min. at 375° F. While hot, frost with rum-flavored frosting.

CINNAMON ROLLS

Lauralee Ercanbrack

2 c. scalded milk	3 yeast cakes dissolved in
1 c. sugar	$\frac{3}{4}$ c. warm water
3 eggs	$\frac{1}{2}$ tsp. salt
$\frac{5}{2}$ c. flour	

When milk is luke warm add all ingredients and stir in $\frac{5}{2}$ c. flour. Beat. Stand and let rise until very light. Pour on board covered with flour. Spread with $\frac{1}{2}$ lb. soft butter. Fold four corners toward center, roll, do this several times. Spread on a bit more butter and add sugar, cinnamon, nuts, raisins to suit own taste. Roll and cut off. Let rise until double in bulk.

OLD-FASHIONED WHOLE WHEAT BREAD

Mrs. Cannon

- 3 tsp. honey
- 3 tsp. molasses
- 3 tsp. shortening, melted
- 3 tsp. salt
- 3 c. milk, scalded
- 1 yeast cake
- 1/3 c. lukewarm water
- 6 c. whole wheat flour

Dissolve yeast cake in lukewarm water. Combine with remaining ingredients and knead very thoroughly using extra flour as needed. Shape into two loaves and place in greased loaf pans. Let rise not quite double in bulk (about 2 hrs.). Bake at 350° F. for 1 hr. and 10 min.

BLUEBERRY MUFFINS

Mrs. Cannon

- 1 c. pastry mix (see pastries)
- 1 c. sifted flour
- 1/4 c. sugar
- 6 tsp. tartrate or phosphate
b. p. or 4 tsp. combination
type
- *3/4 c. milk
- 3/4 c. canned or
frozen blue-
berries, well
drained
- 1 egg

Sift together flour, sugar and baking powder. Combine with pastry mix. Beat egg and milk together, add to dry ingredients along with blueberries and stir until dry ingredients are moistened but not smooth. Fill greased muffin pans three-fourths full and bake at 425° F. for 15 to 20 min. or until done. Makes 12 muffins.

* For plain muffins increase milk to 1 c. Evaporated milk gives better results.

BAKING POWDER BISCUITS

Mrs. Cannon

- 1 c. pastry mix (see Pastries)
- 1 c. sifted flour
- 1/2 c. milk
- 4 tsp. tartrate or
phosphate b. p.
or 2 tsp. of com-
bination type

Sift together flour and baking powder and mix well with pastry mix. Add milk and mix until dough leaves side of bowl. Put on lightly floured board. With palm of hand pat until about 3/4 inch thick. Cut with biscuit cutter and bake on greased baking sheet at 425° F. for about 12 min. or until lightly browned.

BANANA BREAD

Marjorie Gardner

- 3 bananas, mashed
- $\frac{1}{2}$ tsp. lemon juice
- 2 eggs, beaten
- 1 c. sugar
- 3 tbs. melted butter
- 2 c. flour, heaping
- 1 tsp. soda
- $\frac{1}{2}$ c. nuts, chopped (if desired)

Sift flour and soda together. Combine sugar, butter and eggs. Mix bananas and lemon juice. Stir all of ingredients together. Bake in waxed-paper lined greased loaf tin for about 1 hr. at 350° F.

APRICOT BREAD

Mrs. Cannon
(good)

- $\frac{1}{2}$ c. dried apricots
- $\frac{1}{2}$ c. sugar
- $2\frac{1}{2}$ c. flour
- 1 egg
- 5 tsp. b. p.
- 1 c. sour milk or buttermilk
- $\frac{1}{2}$ tsp. soda
- 2 tbs. melted fat
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ c. nuts, chopped

Wash apricots. Place in saucepan with 1 c. water and cook until soft. Drain off liquid. Sift flour with baking powder, soda, salt and sugar. Mix beaten egg with buttermilk and mix with apricots. Fold in sifted dry ingredients and add melted fat and nuts. Pour into well-greased loaf pan and bake at 350° F. for 65 to 70 min. Makes 1 large loaf.

In small pans about same time for baking.

DATE BREAD

Lauralee Ercanbrack

- $\frac{1}{2}$ c. boiling water
- 1 c. dates (cut & pack in cup)
- 1 c. sugar
- 1 beaten egg
- 1 tbs. melted shortening
- $\frac{1}{4}$ tsp. b. p.
- $\frac{1}{2}$ tsp. salt
- 2 tsp. soda
- 2 $\frac{1}{4}$ c. sifted flour
- Vanilla and nuts

Pour boiling water over dates. Cool. Add sugar, egg, shortening and dry ingredients. Add vanilla and nuts. Bake at 325° F. for 1 hr. Double recipe makes 3 loaves but use $2\frac{1}{2}$ c. boiling water if doubled.

DATE-NUT BREAD

Mrs. Cannon

- | | |
|------------------------|-----------------------|
| 1 egg, beaten lightly | 1 c. walnuts, chopped |
| 1 tbs. butter | 2 c. flour |
| $\frac{1}{2}$ c. sugar | 1 tsp. soda |
| 1 c. boiling water | 1 tsp. b. p. |
| 1 c. dates, chopped | Pinch of salt |

Add soda to boiling water and pour over dates. Cream butter, sugar and egg. Add dates, nuts and flour that has been sifted with baking powder and salt. Bake in loaf pan at 375° F. for 1 hr. Makes 1 large loaf.

CAKES, COOKIES AND FROSTINGS

ANGEL FOOD CAKE

Mrs. Cannon

1 c. cake flour, sifted twice before measuring
 $\frac{1}{2}$ c. granulated sugar
1 $\frac{1}{4}$ c. egg whites, at room temperature
 $\frac{1}{4}$ tsp. salt
1 $\frac{1}{4}$ tsp. cream of tartar
1 tsp. vanilla
 $\frac{1}{4}$ tsp. almond extract

Sift together four times the cake flour and $\frac{3}{4}$ c. of the sugar. Beat egg whites until quite foamy, then sprinkle cream of tartar over them and continue beating until whites are stiff enough to hold a soft but definite peak. Fold in carefully $\frac{3}{4}$ c. of sugar. Then add vanilla, almond and salt. Sift flour and sugar mixture in, a little at a time, folding in gently after each addition. Gently turn into ungreased tube pan which is lined with waxed paper on the bottom. Place pan of water in oven with cake to increase humidity. Bake 1 hr. at 325° F.

STRAWBERRY TOPPING FOR ANGEL FOOD CAKE

Mrs. Cannon

1 pkg. frozen strawberries $\frac{1}{4}$ c. cold water
1 envelope of Knox gelatin $\frac{1}{2}$ pt. whipping cream

Empty envelope of gelatin into water and soak 5 min. Place over boiling water until it is dissolved. Slowly add thawed strawberries to gelatin. Refrigerate mixture until it begins to thicken. Whip cream and fold strawberry mixture into it, (mixture should not be thick enough to spread). Cut angel food cake into two layers and spread strawberry mixture between layers and put them together. Spread mixture over top and sides of cake. Let set in refrigerator 3 to 4 hrs. before serving.

DIVINITY FROSTING

Ula Julian

1 c. sugar
 $\frac{1}{2}$ c. water
2 tbs. light Karo

2 egg whites
1 tsp. vanilla

Pour water, sugar and Karo together in small saucepan. Boil until soft ball forms in cold water, about 7 or 8 min. Have egg whites beaten quite stiff. Add syrup slowly to egg white mixture, beating constantly. Add vanilla and continue beating until of consistency to spread on cake.

RED DEVIL'S FOOD CAKE

Ula Julian

2 c. flour	2 eggs
1 $\frac{1}{4}$ tsp. soda	3 tbs. cocoa
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla
$\frac{1}{2}$ c. shortening	$\frac{3}{4}$ c. sour milk or buttermilk
1 c. sugar	$\frac{1}{3}$ c. boiling water

To sour milk-- 1 $\frac{1}{3}$ tbs. vinegar or
1 $\frac{1}{2}$ tbs. lemon juice

Sift dry ingredients several times together, Cream sugar and shortening. Add eggs one at a time. Slightly moisten cocoa, enough to pour into batter. Add milk and dry ingredients alternately. Add vanilla and stir thoroughly. Add boiling water last and stir again. Bake at about 350° F.

QUICK CHOCOLATE CAKE

Marjorie Gardner

2 sqs. chocolate
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. boiling water
 $\frac{3}{4}$ t Soda

1 c. sugar
1 c. flour
1 egg, beaten
 $\frac{1}{4}$ cup sour milk

Grate chocolate and add butter and water. Then add sugar, flour and egg in that order. Use loaf pan and bake at 375° F. until done. Makes rather small cake.

CHOCOLATE CAKE

Louise P. Allen

- | | |
|-------------------------------|---------------------------------------|
| 3 c. cake flour | 4 beaten egg yolks |
| $\frac{1}{2}$ tsp. salt | 4 1-oz. sqs. unsweetened
chocolate |
| 5 tsp. b. p. | 1 c. milk |
| 1 $\frac{1}{4}$ c. shortening | 4 egg whites, stiffly beaten |
| 2 $\frac{1}{4}$ c. sugar | |
| 1 tsp. vanilla extract | |

Sift flour three times with salt and baking powder. Thoroughly cream shortening and sugar; add vanilla extract and egg yolks; beat until fluffy. Melt chocolate; cool and add, stirring thoroughly. Add dry ingredients alternately with milk, beating well after each addition. Fold in egg whites. Bake in three greased, 8-inch, layer pans, or 9 x 13 inch pan in moderate oven (350° F.) about 35 min. for layer cakes, and about 50 min. for loaf cake.

CHOCOLATE UPSIDE-DOWN CAKE

Gwen Haws

- | | |
|-------------------------|----------------------------------|
| 1 tbs. butter | $\frac{1}{2}$ tbs. cocoa |
| $\frac{3}{4}$ c. sugar | $\frac{1}{2}$ c. nuts |
| $\frac{1}{2}$ c. milk | $\frac{1}{2}$ c. sugar |
| 1 c. sifted flour | $\frac{1}{2}$ c. brown sugar |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{4}$ c. cocoa |
| 1 tsp. b. p. | 1 $\frac{1}{4}$ c. boiling water |

Stir butter, $\frac{3}{4}$ c. sugar and milk together. Sift together flour, salt, baking powder and $\frac{1}{2}$ tbs. cocoa and add to mixture. Pour into 9 inch square buttered pan. Sprinkle $\frac{1}{2}$ c. nuts on top. Then sprinkle top with mixture of $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. brown sugar and $\frac{1}{4}$ c. cocoa. Pour 1 $\frac{1}{4}$ c. boiling water over all. Bake 30 minutes at 350° F. Let cool in pan. Top with whipped cream.

GINGERBREAD UPSIDE-DOWN CAKE

Anna T. Caine

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|--------------------------------|--------------------|
| 1 $\frac{1}{4}$ c. brown sugar | 4 tbs. fruit juice |
| 4 tbs. butter | |

Mix and boil 2 min.

Place pineapple and apricots in the bottom of pan with nuts cut in fourths. Pour the hot fruit mixture over it and then the gingerbread mixture. (next page)

Gingerbread mixture:

To a package of gingerbread mix, add 1 egg and 1 c. milk or use your own recipe for gingerbread. Bake same as gingerbread.

POOR MAN'S CAKE

Carol Hallam

- | | |
|-----------------------------|----------------|
| 2 c. sugar | 1 c. molasses |
| 1 c. shortening | 1 c. nuts |
| 1 lb. raisins | 1 tsp. vanilla |
| 2 tsp. cinnamon | 1 tsp. salt |
| 1 tsp. nutmeg | 1 tsp. soda |
| $\frac{1}{2}$ tsp. allspice | 2 tsp. b. p. |
| 3 c. boiling water | 4 c. flour |

Boil sugar, shortening, raisins, cinnamon, nutmeg, allspice and water for 30 min. Cool. Add molasses, nuts and vanilla to this mixture. Sift together salt, soda, b. p. and flour and sift into mixture. Bake in waxed-paper lined loaf pans for 1 hr. at 325-350° F. Makes 3 to 4 loaf cakes. When fruit cake mix is added this makes a good inexpensive fruit cake.

WHITE FRUIT CAKE

Mrs. Cannon

- | | |
|--------------------------------|--|
| 1 lb. almond paste | 1 lb. citron, diced |
| 3 c. granulated sugar | 2 lb. whole candied red cherries |
| 18 egg whites | 1 lb. whole candied green cherries |
| $\frac{3}{4}$ lb. butter | 1 lb. candied pineapple, cut |
| 1 tsp. lemon flavoring | 1 lb. dates, seeded & halved |
| 1 tsp. vanilla | 1 lb. whole white raisins |
| $\frac{1}{2}$ c. apricot juice | $\frac{1}{3}$ lb. candied lemon peel, diced |
| 4 c. flour | $\frac{1}{2}$ lb. candied orange peel, diced |
| 2 tsp. b. p. | |
| 1 lb. nut halves | |
| 2 lb. moist cocoanut, grated | |

Thoroughly knead together almond paste, 1 c. sugar and 2 egg whites. Cream together thoroughly butter, 2 c. sugar, lemon flavoring, vanilla, and apricot juice, then add to above mixture. Gradually incorporate flour sifted with b. p. and 16 well-beaten egg whites. Add fruit mixture, nuts and cocoanut which has been dredged with flour. Bake for 3 hrs. at 250° F. in waxed paper-lined pans. Ten minutes before removing from oven, brush with honey.

APPLESAUCE CAKE

Rayola Wheelwright

- | | |
|-------------------|-------------------------|
| 1 egg, beaten | 1 tsp. soda |
| 3/4 c. sugar | 1 1/2 c. flour |
| 1/4 c. shortening | 1 c. applesauce |
| 1 tsp. cinnamon | 1/2 c. raisins |
| 1/2 tsp. cloves | 1/2 pkg. fruit cake mix |
| 1 tsp. salt | Nuts (approx. 1 c.) |

Cream sugar and shortening together, add beaten egg and applesauce. Sift together flour, spices, salt and soda. Add raisins, fruit cake mix and nuts to dry ingredients. Combine creamed mixture and dry ingredients. Bake in loaf pan about 1 1/2 hrs. at 325° F.

\$100 MAYONNAISE CAKE

Rayola Wheelwright

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|--------------------|-----------------|
| 2 c. flour, sifted | 1/4 tsp. salt |
| 1 c. sugar | 1 c. mayonnaise |
| 2 tsp. soda | 1 c. cold water |
| 1/2 c. cocoa | 1 tsp. vanilla |

Sift together dry ingredients. Add mayonnaise, cold water and vanilla. Blend well. Pour batter into well-greased layer cake pans and bake at 350° F. for about 30 min.

MAGIC WHITE CAKE

Beth S. Lambert

- | | |
|-------------------------|------------------------|
| 2 c. cake flour, sifted | 1 c. milk |
| 1 1/3 c. sugar | 3 1/2 tsp. b. p. |
| 1/2 c. shortening | 4 egg whites, unbeaten |
| 1 tsp. salt | 1 tsp. vanilla |

Combine cake flour, sugar, shortening, salt and 2/3 c. milk. Stir vigorously by hand or with mixer (medium speed) for 2 min. Now stir in baking powder (yes, all by itself). Add egg whites, 1/3 c. milk and vanilla. Blend by hand or with mixer (medium speed) for 2 min. The batter will be smooth and thin. Pour into 9-inch square pan (2 inches deep or two 9-inch layer pans 1 1/2 inch deep). The pans should be rubbed with shortening and dusted with flour then lined with waxed paper. Bake in a moderate oven (360° F.) for 35-40 min. for the sheet cake and about 25 min. for layers. Frost with Magic Frosting and serve warm.

MAGIC FROSTING

Beth S. Lambert

3/4 c. cocoanut	1/3 c. shortening
1/2 c. nuts, chopped	1/2 tsp. salt
3/4 c. light brown sugar	2 tbs. milk or cream

Combine all ingredients and cook, stirring constantly until sugar melts. Using spoon, spread lightly over top of cake and return to oven to brown lightly at 400° F. for 10 to 12 min.

SHORTCAKE

Mrs. Cannon

1 c. pastry mix (see Pastries)	2 tbs. sugar
1/2 c. flour	1/4 c. milk
2 tsp. tartarate or phosphate	1 egg
b. p.	

Mix egg and milk together and add to dry ingredients. Divide dough into two balls and roll 1/2 inch thin. Pat together with melted butter between. Bake at 425° F. for 20 min. Separate layers and fill with fruit.

DATE CAKE

Jean Simons

1/2 lb. dates, cut fine	1 c. sugar
1 c. boiling water	1 tsp. vanilla
1 tsp. soda	1/4 tsp. salt
2 tbs. shortening	1 c. chopped nuts
1 egg	1/2 c. flour

Combine dates, water and soda and let cool. Cream together shortening, sugar and add egg. Combine flour, salt and nuts. Add creamed mixture, date mixture, vanilla and stir until well blended. Bake in waxed paper-lined pan for 1 hr. at 350° F.

ORANGE KISS ME CAKE

Rhoda Clement

1 large orange	1 tsp. salt
1 c. raisins	1 c. sugar
1/3 c. walnuts	1/2 c. shortening
2 c. flour	3/4 c. milk
1 tsp. soda	

Grind orange (both pulp and rind). Reserve juice for topping. Grind raisins and walnuts with orange. Sift together flour, soda, salt and sugar. Add shortening and milk and beat for 2 min. Fold orange mixture into batter. Pour into well-greased and lightly floured pan. Bake for 40 to 50 min. at 350° F. Serve warm.

ORANGE NUT TOPPING

Rhoda Clement

1/3 c. sugar	1 tsp. cinnamon
1/4 c. chopped nuts	Orange slices

Drip orange juice over warm cake. Combine sugar, nuts and cinnamon and sprinkle over cake. Decorate with orange slices.

BUTTERSCOTCH COOKIES

Mrs. Cannon

1/2 c. butter	1/2 tsp. salt
1 1/2 c. brown sugar	1 c. sour cream
2 eggs	(top milk or straight
2 1/2 c. flour	evaporated milk soured
1 tsp. vanilla	with vinegar may be
2/3 c. walnuts	used but take out 1 tbs.
1 tsp. soda	of milk)
1/2 tsp. b. p.	

Combine by conventional method and drop by teaspoonfuls on a cookie sheet. Bake at 350° F. for 10 min. Frost with butter icing while cookies are still warm.

Yield: 100 cookies

GINGER CUPCAKES

Mrs. Cannon

1 egg	$\frac{1}{2}$ c. nutmeats
$\frac{1}{2}$ c. sugar	$\frac{3}{4}$ c. raisins
$\frac{1}{2}$ c. molasses	1 tsp. soda
$\frac{1}{3}$ c. shortening, melted	Maybe 1 tsp. b. p.
$\frac{1}{2}$ c. sour milk	1 tsp. cinnamon
2 c. flour	$\frac{1}{2}$ tsp. cloves

Cream shortening and sugar together. Sift dry ingredients together and add sour milk. Put into cup-cake cups or muffin tins and bake at 350° F. for 20 min. Ice with butter icing or spread with creamed cheese. Makes 14 to 16 cakes.

BUTTER ICING

Mrs. Cannon

$\frac{1}{2}$ c. butter	6 tbs. boiling water
4 c. powdered sugar	1 tsp. vanilla

Stir butter to brown. Mix ingredients and beat. Frost cookies while warm.

MAPLE WALNUT BARS

Mrs. Cannon

1 egg, beaten	$\frac{1}{4}$ tsp. b. p.
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ to 1 c. chopped nuts
$\frac{1}{3}$ c. melted fat or salad oil	$\frac{1}{2}$ c. chopped raisins
$\frac{1}{2}$ c. flour	1 tsp. maple flavoring
$\frac{1}{4}$ tsp. salt	

Add sugar gradually to beaten egg then add melted fat or salad oil and mix well. Sift dry ingredients together and add to above mixture. Then add nuts, raisins and maple flavoring in that order. Spread in greased pan 8 x 8 inches and bake at 350° F. for 20 to 30 min. Cool. Cut into narrow bars (1 x 4 inches).

WALNUT DREAMS

Mrs. Cannon

- | | |
|-----------------------|--------------------------------|
| 1 c. butter | 1/4 tsp. salt |
| 1/2 c. powdered sugar | 1 tsp. vanilla |
| 2 1/4 c. flour | 3/4 c. walnuts, finely chopped |

Cream butter and powdered sugar together thoroughly. Add flour, salt, vanilla and nuts. Mix with hands. Form into balls 1 inch in diameter and chill well. Place 2 1/2 inches apart on greased cookie sheet. Bake at 375° F. for 14 to 17 minutes. Roll in powdered sugar when cooled.

PECAN COOKIES

Mrs. Cannon

- | | |
|----------------------|--|
| 1 c. shortening | 1 tsp. b. p. |
| 1 3/4 c. brown sugar | 1/2 tsp. salt |
| 1 egg, beaten | 3 c. flour |
| 1 c. dates | 1 tsp. vanilla |
| 1/2 c. boiling water | 1 c. pecans, chopped |
| 1 t. soda | 3 c. prepared cereal (grape nut flakes or corn flakes) |

Pour boiling water over dates. Add soda and cool. Cream shortening and sugar and date mixture and egg. Stir in remaining ingredients. Drop by teaspoonfuls on cookie sheet and bake at 350° F. for 15 min.

SANDYS

Marjorie Gardner

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|-----------------------|----------------------|
| 1 c. butter | 1 tbs. water |
| 1/4 c. powdered sugar | 2 c. flour |
| 2 tsp. vanilla | 1 c. pecans, chopped |

Cream together butter and sugar. Add remaining ingredients. Shape into balls--bake 20 min. in 300° F. oven. While hot, roll in powdered sugar.

SWEDISH DAINTIES

Vada Hansen

$\frac{1}{2}$ c. brown sugar	2 c. flour
1 c. butter	2 egg whites
2 egg yolks	

Roll into balls and dip in egg whites, then in crushed walnuts or cocoanut. Press flat; make a depression in the center with a thimble and bake. When baked, fill with jelly or jam.

SCOTCH COOKIES (for Christmas)

Carol Hallam

1 c. butter	$\frac{1}{4}$ tsp. b. p.
1 c. powdered sugar	$\frac{1}{4}$ tsp. salt
2 c. flour	1 tsp. vanilla or other flavoring.

Cream together sugar and butter. Work in remaining ingredients. Form into roll, store in refrigerator overnight. Slice and bake at 340° F.

RAISIN DROP COOKIES

Maxine Williams

2 c. raisins	1 c. water
1 tsp. soda	1 c. shortening
2 tsp. salt	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ tsp. nutmeg	$\frac{1}{4}$ tsp. allspice
2 c. sugar	3 eggs, well beaten
1 tsp. vanilla	4 c. flour
1 tsp. b. p.	1 c. walnuts

Add water to raisins and boil 5 min. There should be about $\frac{1}{2}$ c. liquid left. Cool, then add soda. Blend shortening with salt and spices; gradually add sugar, creaming thoroughly. Add eggs, vanilla and cooled raisin-soda mixture. Add flour sifted with baking powder. Mix well. Stir in the nuts. Chill the dough until stiff then drop by flat teaspoonful on greased and floured baking sheet (or ungreased one). Bake in fairly hot oven 400° F. 12-15 min. Cool on rack. Makes about 6 dozen cookies.

PEANUT BUTTER COOKIES

Lauralee Ercanbrack

1 c. brown sugar	3 eggs
1 c. white sugar	$\frac{3}{4}$ c. peanut butter
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ tsp. soda
	2 tsp. b. p.

Add enough flour to make a dough stiff enough to knead in hands. Roll in pieces the size of a walnut and crush with the tines of a fork (dipped in cold water). Bake at 350° F. 10 min. or until done.

DATE OATMEAL COOKIES

Gwen Haws

$\frac{1}{2}$ c. fat	$1\frac{1}{2}$ c. flour
1 c. sugar	$\frac{1}{2}$ tsp. salt
1 egg	2 tsp. b. p.
$\frac{1}{3}$ c. milk	$\frac{1}{2}$ tsp. cinnamon
$1\frac{3}{4}$ c. rolled oats	$\frac{1}{2}$ tsp. cloves
$\frac{3}{4}$ c. dates	$\frac{1}{2}$ tsp. allspice
$\frac{1}{2}$ c. nuts	$\frac{1}{2}$ tsp. nutmeg

Mix and sift dry ingredients. Cream fat and sugar. Add egg well beaten. Add milk and dry ingredients alternately. Add dates, nuts and oatmeal. Drop by teaspoonful on a greased baking sheet. Bake 15-20 min. at 375° F.

OATMEAL COOKIES

Nancy Thompson

2 c. rolled oats	2 c. sifted flour
1 c. sugar	1 tsp. soda
$\frac{3}{4}$ c. shortening	1 tsp. cloves
$\frac{1}{2}$ c. raisins	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ c. sour milk	1 tsp. cinnamon
1 c. nuts	2 eggs (whites beaten separately)

Cream shortening and sugar. Add egg yolks and beat in. Then add sifted dry ingredients alternately with sour milk. Add nuts and raisins. Then fold in beaten egg whites. Drop by teaspoonful on greased cookie sheet. Bake in 400° F. oven for 15-20 min.

FRUIT DROPS

Carol Hallam

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|-------------------------|------------------------------------|
| $\frac{1}{2}$ c. butter | 1 tsp. vanilla |
| 1 c. brown sugar | 1 c. nuts |
| 2 egg yolks | $\frac{1}{2}$ c. chopped raisins |
| 2 c. sifted flour | $\frac{1}{2}$ c. chopped dates |
| 1 tsp. b. p. | $\frac{1}{2}$ c. candied pineapple |
| $\frac{1}{2}$ tsp. salt | Candied cherries (optional) |

Cream together butter and sugar. Add egg yolks, mix. Add dry ingredients and fruit alternately. Add flavoring. Drop onto cookie sheet. Place cherry on top of each cookie if desired. Bake 15 min. at 350° F.

DATE SQUARES

Vada Hansen

- | | |
|------------------------------|------------------|
| 1 $\frac{1}{4}$ c. flour | 1 c. brown sugar |
| $\frac{3}{4}$ c. butter | 1 tsp. soda |
| $\frac{1}{2}$ c. rolled oats | |

Filling:

- | | |
|------------------|------------|
| 1 c. brown sugar | 2 c. water |
| 2 c. dates | |

Cook filling mixture until thick.

Place half of flour mixture in bottom of greased pan, then the filling and then crumb remaining mixture on top. Bake in moderate oven about $\frac{1}{2}$ hour or until brown.

CONGO SQUARES

Maxine Williams

- | | |
|-----------------------------|--|
| 2 $\frac{3}{4}$ c. flour | 2 $\frac{1}{4}$ c. brown sugar (1# pkg.) |
| $\frac{1}{2}$ tsp. b. p. | 3 eggs |
| $\frac{1}{2}$ tsp. salt | 1 c. nut meats |
| $\frac{2}{3}$ c. shortening | 1 pkg. chocolate chips |

Sift flour, baking powder and salt. Melt shortening and add brown sugar then stir until well mixed. Allow to cool slightly. Add eggs one at a time, beating after each addition. Add dry ingredients, then nuts and chocolate. Pour into greased pan about $10\frac{1}{2}$ x $15\frac{1}{2}$ x $\frac{3}{4}$ inches. Bake at 350° F. for 25-30 min. When almost cool, cut into squares.

good - use greased sheet + small extra pan

CHOCOLATE COOKIES

Janice Drake

- | | |
|---------------------------------|---|
| 1 c. Eagle Brand Condensed Milk | $\frac{1}{2}$ c. chopped nuts |
| 1 pkg. Chocolate Chips | $\frac{1}{4}$ lb. graham crackers, rolled |
| | Pinch of salt |

Melt chocolate chips and milk in top of double boiler until thick. Mix in graham crackers, salt and nuts. Drop on well-greased cookie sheet and bake in moderate oven for 10 min.

CHOCOLATE CHIP COOKIES

Rayola Wheelwright

- | | |
|------------------------------|----------------------------|
| $\frac{1}{2}$ c. shortening | 1 $\frac{1}{4}$ c. flour |
| $\frac{1}{2}$ c. sugar | $\frac{1}{4}$ tsp. salt |
| $\frac{1}{4}$ c. brown sugar | $\frac{1}{2}$ tsp. soda |
| 1 beaten egg | 1 pkg. chocolate chips |
| 1 tbs. water | $\frac{1}{2}$ c. nut meats |
| $\frac{1}{2}$ tsp. vanilla | |

Cream shortening and sugars. Add egg, water and vanilla, beat well. Add dry ingredients. Add chocolate chips and nuts or shredded cocoanut may be used in place of the nuts. (It makes a chewy cookie.) Drop from teaspoon. Bake at 325° F. for 20 min.

MRS. BONES' COOKIES

Nancy Thompson

- | | |
|-------------------|----------------------------------|
| 4 c. sugar | 2 tsp. soda |
| 2 c. meat fryings | 2 tsp. b. p. |
| 2 c. sour milk | 3 tsp. nutmeg |
| 2 eggs | 1 tsp. mace |
| | $\frac{1}{2}$ c. flour (approx.) |

Cream fryings and sugar. Add beaten eggs. Sift dry ingredients together and add them alternately with the sour milk. Roll cookies and sprinkle with sugar before putting in oven. If dough is sticky, it may require a little more flour. This cookie is easily rolled and makes a large recipe. Stores well.

CANDY

GELATIN CANDY

Mrs. Cannon

1 qt. sugar	Juice and rind of 1 orange
1 c. hot water	Juice and rind of 1 lemon
4 tbs. unflavored gelatin (4 pkgs.)	1 tsp. vanilla
	Food coloring
1 c. cold water	

Soak gelatin in cold water. Set in pan of warm water until gelatin is dissolved. Let sugar and hot water come to a good boil. Add gelatin and boil 10 min. Add juice and rind of orange and lemon. Boil gently for 10 min. Skim. Add vanilla and a few drops of food coloring (red or green is especially nice at Xmas time). Rinse a pan in cold water. Pour candy into pan and set for 24 hours. Loosen gelatin and pull from pan onto a board that has been sprinkled with powdered sugar. Cut into squares, rolling each piece in powdered sugar as it is cut.

FRUIT ROLL CANDY

Eleanor Bartholomew

1 c. prunes, pitted	12 candied cherries
1 c. seeded raisins	12 marshmallows
1 c. pitted dates	1/4 c. strained honey
1 c. nuts (walnuts or pecans)	Toasted cocoanut or nuts

Boil prunes for 10 min. Drain and cool. Pour scalding water over your grinder (fruits grind easier). Put all fruits and the nuts through the grinder. Mix with honey. Knead the mixture and shape into rectangle. Cut into small squares. Roll in either powdered sugar, cocoanut or chopped nuts. Pack between waxed paper.
Note: Choose any dried fruit mixture which your family enjoys but you may need to vary the honey a little.

DIVINITY

Vada Hansen

2 c. sugar
2 egg whites

$\frac{1}{2}$ c. white corn syrup
 $\frac{1}{2}$ c. water

Mix sugar, syrup and water. When mixture reaches a semi-firm ball, pour $\frac{1}{4}$ of it slowly over egg whites, beating constantly. Continue to beat until it becomes creamy, then add the remainder of the syrup and beat until it loses its glossiness and becomes dull. Add 1 tsp. vanilla and $\frac{1}{2}$ c. walnuts and drop from spoon. Keep covered and let stand over night.

CANNING

CHOW CHOW PICKLES

Mrs. Cannon

1 qt. small whole cucumbers	1 pt. salt
1 qt. large sliced cucumbers	3/4 c. flour
1 1/2 qts. small button onions	5 tbs. ground mustard
1 1/2 large cauliflowers, divided into flowerlets	1 tbs. tumeric Vinegar
4 green peppers, cut fine	1 c. sugar
4 qts. water	

Combine vegetables in large crock or pan. Make brine of water and salt and pour over vegetables. Let soak 24 hrs. Heat just enough to scald and turn into colander to drain. Mix flour, mustard and tumeric with enough vinegar to make a smooth paste. Add sugar and sufficient vinegar to make 2 qts. in all. Boil mixture until it thickens and is smooth, stirring constantly. Add vegetables and cook until well boiled through. Pack into sterilized jars and seal.

SANDWICH SPREAD

Vera Andrews

1 qt. green tomatoes, ground	4 eggs, well beaten
6 green or red bell peppers, ground	2 c. sweet or sour cream
2 tbs. salt	2 1/4 c. sugar
Vinegar	4 tbs. flour (approx.)
12 sweet pickles, ground	2 tsp. dry mustard

Add salt to tomatoes and peppers. Let stand one-half hour. Drain well. Cover with vinegar and boil until tomatoes are done. Add pickles. Combine flour, mustard and sugar; combine with eggs and cream. Let boil together until thick (may require more flour to thicken). Use low heat. Combine with tomato mixture and cook further over low heat. Put into sterilized jars and seal.

Yield: 5 pts.

CHILI SAUCE

Jean Simons

36 ripe tomatoes-quartered	2 tbs. salt
2 green peppers	2 c. sugar
2 large onions	1 tbs. cinnamon
2 c. vinegar	1 tbs. cloves

Boil two hours. Can in sterilized jars.

RAW RELISH

Delsa Wardle

2 qts. green tomatoes	1 qt. sugar
2 qts. green cabbage	$\frac{1}{2}$ c. salt
12 sweet peppers	2 tbs. celery seed
8 onions	$\frac{1}{2}$ c. white mustard seed
1 qt. vinegar	

Grind tomatoes, cabbage, peppers, and onions. Sprinkle salt over mixture. Let stand over night. Drain. Combine with other ingredients.. Can.

TOMATO SOUP

Mrs. Cannon

$\frac{1}{2}$ bushel tomatoes	3 c. flour
1 stalk celery	1 lb. butter
14 sprays parsley	4 tbs. salt (approx.)
6 large onions	8 tbs. sugar

Cook tomatoes, celery, parsley and onions together and strain. Combine flour, butter, salt and sugar and put into tomato mixture and boil until like thick cream. (Beware of scorching.) Put into sterilized jars and seal. When open, add equal amount of milk to make cream of tomato soup.

Delicious served over poached egg on toast.

CANTALOUPE RELISH

Adele C. Young

3 cantaloupes, medium sized	2 tbs. salt
	1 qt. vinegar
5 cucumbers, medium sized	2 lbs. sugar
	1 tbs. dry mustard
3 red sweet peppers	1 tbs. celery seed
3 green peppers	1 tsp. tumeric
3 onions, medium sized	

Peel cantaloupes but not cucumbers. Cut cantaloupes, cucumbers, peppers and onions in small pieces. Sprinkle with salt and let stand over night. In the morning, drain and almost cover with vinegar. Add sugar, mustard and celery seed. Boil 1 hr. Add tumeric. Seal hot.

DRIED CORN

Delsa Wardle

9 pts. corn	$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ c. salt	1 c. cream or evap. milk

Cook until milk is absorbed and partially dried, stirring constantly. Put in the oven turned very low and leave the door open. Stir at frequent intervals. Drying process should continue until the corn crackles (may take 2 or 3 days). Store in sterilized, covered fruit jars but it is not necessary to seal.

To serve: Cook $\frac{1}{2}$ c. in 2 c. water in covered saucepan. Serves 6.

UNCOOKED GRAPE JELLY

Delsa Wardle

Mash not too ripe concord grapes. Cook and drain. Do not add any water. When cool add $\frac{1}{2}$ c. sugar per 1 c. juice. Stir until dissolved. Pour into sterilized glasses. Wax immediately. Makes a soft jell.

CASSEROLES AND ONE-DISH MEALS

ESCALLOPED CHICKEN

Mrs. Cannon

6 lb. stewing chicken

4 eggs

Chicken dressing using 6 qts. of bread crumbs or cubes

Stew chicken until tender in seasoned water. Remove meat and dice. Grind skin. Make a rich gravy of the broth (you will need 2 qts. and may need to add some milk). Add well beaten eggs and cook slowly. Butter two large baking dishes for convenience in serving. Place layer of regular chicken dressing in bottom, then chicken, then dressing, and top with chicken. Cover with gravy. Bake 1 hr. at 350° F. If it seems dry, add more milk as it bakes.

CHICKEN GRAVY

Mrs. Cannon

4-5 lb. stewing chicken

Salt

5-6 sticks celery, finely cubed

Pepper

4 med. carrots, diced

1 (7 oz.) can pimentos, diced

3 small onions, chopped

1 (7 oz.) can mushrooms, cut

Stew chicken, celery, carrots, onions, salt and pepper for 2 hrs. or until chicken falls off bones. Clean chicken from bones and cube. Grind skin. Thicken soup mixture with a little flour and water paste. Add pimento and mushrooms to gravy. Beware of sticking on bottom of pan. Add diced chicken and serve over noodle ring, creamed mashed potatoes or fluffy rice. This is a large recipe. Better if made a day in advance. Reheating should be done in double boiler.

CHICKEN CASSEROLE

Mrs. Cannon

4-5 lb. chicken	1/3 c. chicken fat
8 c. bread, cubed	2 eggs, well beaten
Celery, diced	1/2 tsp. b. p.
1 med. onion, diced	Salt
Celery or onion salt	Pepper
1 1/2 c. milk	Sage or poultry seasoning

Stew chicken in water seasoned with salt, pepper and celery or onion salt. When tender, cut chicken off bones and dice. Grind skin. Saute onions and celery. Combine bread, celery, onion, chicken fat, eggs, baking powder, milk, salt, pepper, sage or poultry seasoning. Mix chicken into this mixture and cover with broth. Bake 1 hour. at 300° F. Cut into squares and serve with mushroom sauce. Sixteen servings.

NOODLES

Mrs. Cannon

3 eggs	1 c. flour
1/2 tsp. salt	

Beat eggs thoroughly then add salt and beat flour in gradually (may require a little more flour). Press through a greased cookie press (use noodle plate) into boiling water (at least 2 qts.), chicken broth or vegetable broth. Beware of clumping--a large saucepan and stirring with a fork as added, help. If cooking in boiling water, run cold water over cooked noodles as they are poured into colander.

NOODLE RING

Mrs. Cannon

1 recipe Mrs. Cannon's Noodles	Boullion cube
Celery salt	2 qts. water
Salt	

When water is boiling, add celery salt, salt and boullion cube. Then add noodles through a cookie press as directed in noodle recipe and boil for 10 min. Then wash noodles with cold water.

(continued on next page)

4 eggs	1 tsp. salt
2 c. milk	1/3 c. bread crumbs
Chopped parsley	1 (7 oz.) can mushrooms
	1 (7 oz.) can pimentos

Combine above ingredients and add noodles. Place in $8\frac{1}{2}$ -inch ring mold and bake at 325° F. for at least 1 hour or until set.

TUNA NOODLE CASSEROLE

Mrs. Cannon

1 recipe Mrs. Cannon's Noodles	2 tbs. catsup or chili sauce
*1 can mushroom soup	Celery salt
1 can tuna fish	Corn Flakes
1 can pimentos	Blanched almonds
Butter	

Combine above ingredients. Put alternate layer of noodles and then a layer of tuna mixture. Top with corn flakes, dots of butter and then blanched almonds which have been sliced across the nut. Bake 30 min. at 350° F.

*Equivalent amount of milk may be used.

TUNA LOAF

Marjorie Peterson

2 cans tuna fish (pour oil off, use fancy whole tuna)	
3 c. cooked rice	1/4 c. dry bread crumbs
1 c. milk	1 tbs. butter
Salt to taste	3 eggs
1/2 tsp. paprika	1/2 tsp. lemon juice
2 shakes nutmeg	2 c. medium white sauce

To cook rice add 1 c. rice to 2 qts. boiling water. Cook quickly for 25 min. with salt to taste. Drain and run cold water through rice. Break tuna in large pieces. Mix gently with rice (don't mash tuna). Take 2 whole eggs and white of another and beat. Add to rice mixture with milk. Add seasonings. Put in greased loaf pan. Cover with crumbs and dot with butter. Bake at 400° F. for $\frac{1}{2}$ hr. Serve with white sauce made with third egg yolk and lemon juice. Serves 8 to 10.

CRAB AND SHRIMP CASSEROLE

Lauralee Ercanbrack

- | | |
|-----------------|----------------------------|
| 1 c. crab | $\frac{1}{2}$ tsp. salt |
| 1 c. shrimp | Pepper |
| 1 pepper | 1 tsp. Worcestershire |
| 1 c. celery | sauce |
| 1 c. mayonnaise | 1 c. buttered bread crumbs |

Place in a buttered dish and cover with crumbs.
Bake 20 min. at 350° F.

SALMON BOX

Beverly Hamilton

- | | |
|----------------------|-------------------------|
| 1 c. rice, cooked | 2 c. thick white sauce |
| 1 lb. salmon, minced | 3 or 4 hard-cooked eggs |

Place one-half of rice in baking dish. Cover with salmon. Pack remaining rice on top. Sprinkle with enough water to keep from drying out. Bake at 325° F. for about 25 min. While rice is baking, make white sauce and shell the eggs. Cut whites of eggs into pieces and add whites to white sauce. When salmon loaf and sauce are done, turn loaf out onto a platter. Cover loaf with sauce and sprinkle sieved egg yolks on top; add a sprinkling of paprika, garnish with parsley and you have a colorful and delectable main dish.

JELLIED SALMON LOAF

Mrs. Cannon

- | | |
|--------------------------------|---------------------------|
| 2 tbs. gelatin | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ c. cold water | $\frac{1}{4}$ tsp. pepper |
| $\frac{1}{2}$ c. boiling water | 2 tbs. catsup |
| 2 c. canned salmon | 2 hard-cooked eggs, |
| 2 tbs. vinegar or lemon juice | chopped |
| 1 c. mayonnaise | 12 stuffed olives, sliced |

Soak gelatin in cold water, then dissolve in boiling water. Combine with remaining ingredients. Pour into salad molds or loaf pan and chill.

8 servings.

HAM AND CHEESE SANDWICH

Mrs. Cannon

12 slices bread, buttered
Ham, tuna, chicken or Spam
Cheese, sliced or grated

4 eggs, beaten
3/4 c. milk

Remove crusts before buttering bread on one side. Put 6 slices of bread on bottom of cake pan with buttered side up. Cover with ham, tuna, chicken or Spam (ham is best). Cover with sliced or grated cheese. Cover with other 6 slices of bread buttered side up. Combine eggs and milk and spoon over mixture. Store in refrigerator over night or at least 4 hrs. Bake for 35 min. at 350° F. Serve with mushroom soup if desired.

MEZZETA

Beverly Hamilton

1 lb. beef (either stew meat or steak cut in small pieces)
1 onion
1 lb. noodles
1 No. 2½ can tomatoes
½ lb. grated cheese

Sear meat in fat until brown, with onion. Cook noodles in salted water until tender, drain. Add meat, onion and tomatoes, seasoning to taste. Stew about 30 min. Pour into shallow baking pan, well greased. Sprinkle grated cheese over top and bake in slow oven until cheese is melted. You will probably want to make only a fraction of this recipe unless your family is large.

MORE

Beverly Hamilton

1 lb. spaghetti
2 or 3 onions
1 can pimentos
1 No. 2½ can tomatoes
2 lb. ground meat
1 can peas
1 can olives
Salt and Pepper

Cook spaghetti. Fry onions and ground meat together. Add remaining ingredients (including spaghetti). Bake about 1 to 1½ hrs. in slow oven. This recipe makes a large casserole. You will only want to make ½ or 1/4 the recipe for a small family.

TAMALE CASSEROLE

Vera Andrews

$\frac{1}{2}$ lb. pork sausage	2 c. whole kernel corn
1 lb. ground beef	$\frac{1}{2}$ tsp. salt
1 clove garlic	1 tsp. chili powder
1 medium-sized onion	$\frac{1}{2}$ c. yellow corn meal
2 c. celery, diced	12 ripe olives
1 No. 2 $\frac{1}{2}$ can tomatoes (about 3 c.)	$\frac{1}{2}$ c. grated cheese Parmesan Cheese

Brown sausage, drain excess fat. Add beef and brown. Add minced garlic, chopped onion and celery. Cook and stir until onion is limp. Stir in tomatoes, corn, salt and chili powder. Cook slowly for 15 min. Slowly stir in corn meal. Cook over low heat until thickened. Remove from heat and add chopped olives, pour into lightly greased 2-qt. casserole. Sprinkle grated cheese over top. Bake 45 min. at 350° F. Serve Parmesan cheese for extra flavor. This may be mixed one day and baked the next. The flavor is better then. (It makes an easy Sunday supper.)

CREAMED VEGETABLE SOUP (A Meal In Itself) Jean Simons

$\frac{1}{2}$ tbs. butter	1 can vegetable soup
$\frac{1}{2}$ tbs. flour	2 slices onion
$\frac{1}{2}$ tbs. salt	$\frac{1}{2}$ c. grated cheese
Pepper	3 c. milk

Add onion to milk. Make a white sauce of the milk, butter, flour and seasonings. Cook 10 min. Add vegetables and cheese.

MACARONI SOUFFLE

Mrs. Cannon

1 c. cooked macaroni	2 tbs. parsley
1 c. scalded milk	1 tsp. salt
2 c. fresh bread crumbs	1 green pepper, chopped
$\frac{1}{2}$ c. melted butter	5 eggs, separated
1 c. grated cheese	
2 pimentos, chopped	

Combine all ingredients except the egg whites then fold in stiffly beaten egg whites. Bake in pan of water for 45 min. Serve with mushroom sauce.

8 servings.

DESSERTS

FOOD FOR THE GODS

Mrs. Cannon

8 egg whites, beaten stiff	1 small can crushed
2 c. sifted sugar	pineapple, drained
$\frac{1}{2}$ tsp. vanilla	1 bottle maraschino
1 tsp. vinegar	cherries, cut up and
1 pint whipping cream	drained

Beat egg whites until stiff, adding sifted sugar gradually, then vanilla and vinegar. Bake in 2 greased 9-inch layer cake pans (preferably those with the looseners that can help loosen meringues from pans) at 350° F. for 1 hr. and 15 min. Cool thoroughly before turning out of pan. Whip cream and add drained pineapple and cherries on top and sides. Set in refrigerator for 12 hrs. before serving.

10 to 12 servings.

VANILLA ICE CREAM (with milk)

Vera Andrews

$\frac{1}{2}$ c. sugar	1 can evaporated milk
$\frac{1}{2}$ c. flour	3 qt. homogenized milk
2 c. milk	1 tbs. vanilla
3 or more eggs, well beaten	1 tsp. lemon flavoring

Combine sugar and flour and add to milk which has been heated. Cook in double boiler until thickened to custard-like consistency. Cool. Add eggs. Pour into 1 gallon freezer. Add evaporated milk and enough homogenized milk to fill freezer three-fourths full. Add vanilla and lemon flavoring. Whip and freeze. Allow to stand for a little while to ripen flavor.

MARSHMALLOW DELIGHT

Ula Julian

1 lb. marshmallows	1 c. crushed pineapple
1 c. milk	1 c. heavy cream

Heat marshmallows and milk together until melted. When cool, add pineapple and whipped cream. Prepare ice box dish by rolling enough graham crackers to cover bottom of pan with thin layer; also spread layer on top. Vanilla wafers may be used instead of graham crackers.

CUSTARD SOUFFLÉ

Mrs. Cannon

3 tbs. butter	1 c. milk
1/4 c. flour	4 eggs
1/4 c. sugar	1/2 tsp. salt

Melt butter, add flour and gradually add milk. Bring to boil and pour over egg yolks beaten until thick and lemon colored. Mix with sugar and salt. Cool and cut. Fold in whites of eggs beaten until stiff and dry. Put in buttered casserole and set in hot water. Bake from 30 to 35 min. in slow oven. Serve at once. Variation: Drain and reserve syrup from 1 can of apricots. Cut fruit into quarters, then put closely together on bottom of casserole. Pour over custard soufflé mixture. Bake from 35 to 40 min. Serve with apricot syrup and whipped cream.

LEMON DESSERT

Evelyn Smith

1 can evaporated milk	Grated lemon rind
2 eggs	1/2 c. sugar
1/2 c. lemon juice	Graham cracker crumbs

Chill evaporated milk. Cook egg yolks, lemon juice, lemon rind and 6 tbs. of sugar in double boiler until thick enough to coat a spoon. Chill. Whip egg whites and slowly add 2 tbs. sugar. Whip chilled milk. Fold in lemon mixture then egg white and sugar mixture. Gently spoon into refrigerator trays which have been lined with cracker crumb and sprinkle cracker crumbs over the top. Chill at least 3 hrs.

JELLO CREAM DESSERT

Bonnie Hopkin

1 pkg. cherry jello Juice of one lemon
1 tall can condensed milk Graham cracker crumbs
1/4 c. sugar

Prepare jello according to directions on package, add sugar and lemon juice. Put condensed milk in cold part of refrigerator to chill. When jello begins to set, beat with egg beater or electric mixer. Beat condensed milk until thick. Add whipped jello to whipped milk and beat. Line dish or pan with graham cracker crumbs. Pour in jello-cream mixture and sprinkle top with crumbs. Chill in refrigerator. For variety, maraschino cherries, cocoanut, pineapple or nuts may be added. Also the flavor of jello may be varied.

APPLE CRISP

Mrs. Cannon

3 med. sized apples 1/2 c. flour
3/4 c. quick-cooking oatmeal 1/2 c. butter
3/4 c. brown sugar

Pare apples and cut into thin slices. Blend butter and flour, add oatmeal and sugar. Arrange apples in buttered baking dish and cover with the other ingredients. Bake for approximately 40 min. at 350° F. 6 servings.

A-BIT-MORE

Louise P. Allen

1/4 c. butter 1/2 to 1 c. broken nut meats
4 c. apples, diced 2 1/2 c. coarse graham
1/2 c. granulated sugar cracker crumbs
1/2 tsp. salt 1/4 c. brown sugar
1/4 tsp. cinnamon or nutmeg 1/2 c. cream or evap. milk

Melt butter in 8-inch square pan; spread apples evenly in pan. Mix granulated sugar, salt and cinnamon; sprinkle over apples. Sprinkle with nut meats. Thoroughly mix crumbs and brown sugar; moisten with cream and spread over first mixture. Bake in moderately hot oven (400° F.) for 30 min. or until apples are tender. Serve hot or cold with unwhipped or whipped cream. 8 servings.

APPLE DUMPLINGS

Mrs. Cannon

2 c. pastry mix (See Pastries)	$\frac{1}{2}$ c. sugar
3 tsp. tartrate or phosphate baking powder	1 tsp. cinnamon
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ tsp. nutmeg
2 c. water	Salt
	2 tbs. butter
	Apples, pared and sliced

Make syrup of water, sugar, cinnamon, nutmeg, salt and butter. Mix dry ingredients with milk and roll $\frac{1}{4}$ inch thin. Cut into six squares or round and fill with sliced apples sprinkled generously with additional cinnamon and sugar. Pinch edges together, leaving a small hole (make by inserting finger) at the top. Pour syrup into greased baking pan and place dumplings hole side down, 1 inch apart in syrup. Bake in moderate oven 375° F. for 35 min. Serve hot with cream.

6 dumplings.

PASTRY AND PIES

PASTRY MIX

Mrs. Cannon

6 c. sifted flour 1 lb. lard
3 tsp. salt

Sift together flour and salt. Blend in fat until about the size of small peas or smaller. Store in refrigerator in covered glass jars. This will keep at least 6 weeks.

8-INCH DOUBLE CRUST PIE

Mrs. Cannon

2 c. pastry mix 4 tbs. cold water

Add water to mix, a little at a time, mixing and pressing ingredients together with a fork. Turn out into waxed paper. Press pastry firmly together. Form into 2 balls. Chilling makes handling easier. Roll and use for pie as desired.

SOUR CREAM RAISIN PIE

Mrs. Cannon

2 tbs. cornstarch 2 egg yolks, well beaten
3/4 c. sugar 1 c. sour cream
1/4 tsp. salt 1 c. raisins
1 tsp. cinnamon 1 eight-inch baked pastry shell
1/2 tsp. nutmeg 2 egg whites
1/4 tsp. cloves 4 tbs. sugar

Mix together cornstarch, sugar, salt, cinnamon, nutmeg and cloves in top of double boiler. Add egg yolks and mix well. Add sour cream and raisins and cook over hot water until thick. Cool and pour into baked pastry shell. Top with meringue made from egg whites and sugar. Brown at 300° F. for 20 to 30 min.

CURRANT TARTS

Mrs. Cannon

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|------------------|----------------------------|
| 1 c. currants | $\frac{1}{2}$ tsp. vanilla |
| 1 c. brown sugar | $\frac{1}{2}$ tsp. nutmeg |
| 2 tbs. butter | $\frac{1}{2}$ c. cocoanut |
| 1 egg | 16 tart shells, unbaked |

Clean currants and cover with boiling water. Drain and while hot add butter then sugar and beaten eggs. Add remaining ingredients and put in unbaked tart shells. Put pastry dough in muffin tins for tart shell. Bake.

Yield: 16 tarts.

RHUBARB PIE

Mrs. Cannon *(super)*

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|--------------|---|
| 1 egg | 2 tsp. butter |
| 1 c. sugar | $2\frac{1}{2}$ c. rhubarb, raw, cut
fine |
| 2 tbs. flour | Salt |

Blend sugar, flour and salt. Add egg and pour over rhubarb. Pour into uncooked pie shell and dot with butter. Top with crust and bake at 450° F. for 10 min. then lower the temperature to 350° F. and bake about 30 more min,

45 minutes.

KARO PECAN PIE

Mrs. Cannon

- | | |
|-----------------------------------|-----------------------|
| $\frac{1}{2}$ c. sugar | 3 tbs. butter, melted |
| $\frac{1}{2}$ c. white Karo syrup | 5 eggs |
| 5 heaping tbs. flour | Pecans |
| 4 tbs. cream | Vanilla |
| | Dash of Salt |

To the beaten eggs, add the flour, salt and sugar. Then add Karo, cream, melted butter, vanilla and nuts. Pour into unbaked pie shells and bake at 425° F. for 10 min. (until shell is brown) then adjust temperature to 350° F. and continue baking until pie is set.

This recipe makes 2 pies. If making only one recipe use 3 eggs but half of other ingredients. This filling may be used for tarts.

ANGEL FOOD PIE

Mrs. Cannon

4 $\frac{1}{2}$ tbs. cornstarch	3 tbs. sugar
3 $\frac{3}{4}$ c. sugar	1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ c. boiling water	1 $\frac{1}{2}$ sq. chocolate, grated
3 $\frac{3}{8}$ tsp. salt	1 c. whipped cream
3 egg whites	1 baked pie shell

Mix cornstarch and sugar in saucepan and add boiling water. Cook, stirring constantly, until clear (10-12 min.) Add salt to egg whites and beat until stiff. Add 3 tbs. sugar and vanilla. Continue beating until egg whites are creamy. Pour the hot cornstarch over egg whites beating continuously. Cool slightly. Fill pastry shell and chill at least 2 hrs. To serve, pour over a thin layer of caramel sauce. Cover with whipped cream. Sprinkle grated chocolate on top.

PEPPERMINT PIE

Mrs. Cannon

Crust:

1 $\frac{1}{2}$ c. Chocolate wafers, crumbed
3 tbs. powdered sugar
7 tbs. butter

Cream butter and sugar. Work in crumbs with hands. Line pie pan and chill.

Filling:

3 egg whites, beaten stiff	1 drop essence of
1 $\frac{1}{2}$ c. sugar	peppermint or 1 $\frac{1}{4}$ tsp.
1 tbs. gelatin	mint flavoring
1 $\frac{1}{4}$ c. cold water	4 tbs. chopped almonds
1 c. whipped cream	1 $\frac{1}{2}$ c. crushed peppermint
1 tsp. vanilla	stick

Soften gelatin in water and dissolve over hot water. Beat egg whites until dry, fold in sugar gradually. Add gelatin, flavoring, candy and almonds to egg. Fold in cream. Pour into crust and chill. Sprinkle with some candy and nuts.

SHIRL'S PUMPKIN PIE

Berniece Stephenson

2 baked pie shells	1 tsp. salt
1 qt. milk, scalded	1 tsp. ginger
1 No. 2 $\frac{1}{2}$ can pumpkin	1 tsp. nutmeg
5 tbs. corn starch	1 $\frac{1}{2}$ tsp. cinnamon
2 c. brown sugar, packed	5 eggs

Mix pumpkin, cornstarch, spice, sugar and salt. Mix with scalded milk. Cook until thick and corn starch is cooked. Beat 5 eggs, pour a little pumpkin mixture into eggs. Mix with other mixture and cook about 5 min. more, stirring constantly. Cool. Pour into baked pie shells.

SILVER CREAM PIE

Mrs. Cannon

4 eggs, separated	1 $\frac{1}{2}$ tsp. ($\frac{1}{2}$ pkg.) un-
1 c. sugar	flavored gelatin
rind and juice of 1 lemon	1/4 c. water
	Salt

Combine egg yolks, $\frac{1}{2}$ c. sugar, lemon juice and lemon rind in double boiler and cook until creamy over hot water. Soak gelatin in cold water, then dissolve in hot egg and lemon mixture and add salt. Beat the egg whites and slowly add other $\frac{1}{2}$ c. sugar. Gently fold in cooled gelatin mixture. Pour into baked 9-inch pie shell and put into refrigerator for 2 hrs. May top with 1 c. whipped cream but is not necessary.

PUDDINGS

GOLD MEDAL BLANCMANGE

Mrs. Cannon

1 qt. milk	$\frac{1}{2}$ c. cold water
6 egg yolks	$\frac{1}{8}$ tsp. salt
$\frac{2}{3}$ c. sugar	1 tsp. vanilla
2 tbs. gelatin	1 c. whipping cream

Scald milk in top of double boiler. Beat egg yolks until thick and beat in sugar. Pour hot milk slowly into egg yolk mixture. Return to top of double boiler and cook, stirring constantly until custard coats a spoon (about 5 min.). Remove from heat. Soak gelatin in water 5 min. and add to the custard. Stir until thoroughly dissolved. Blend in the salt and vanilla. Pour into lightly greased ring mold and chill. When ready to serve, unmold on serving platter or chop plate and garnish with whipped cream made into rosettes with pastry tube, and with fruit. Halves of pears can be brushed with red vegetable coloring to give them a delicate pink blush. For Valentine's Day, these pears can be cut into heart shapes. Cut pineapple slices in halves and alternate them around the blancmange with the pink pear hearts. Garnish with bright red cherries. Fresh strawberries or raspberries and other fresh fruits in season are delicious. Use ring mold 10 inches in diameter across the top. Chill 7 to 8 hrs. or over night.

10 to 12 servings.

PINEAPPLE PUDDING

Mrs. Cannon

2 c. milk, scalded	1 small can crushed pineapple
1 large pkg. marshmallows (1 lb.)	1 small bottle maraschino cherries, chopped
$\frac{1}{2}$ pt. cream, whipped	

Add marshmallows to scalded milk and stir until dissolved. Cool and whip. Add whipped cream and fold in pineapple and maraschino cherries (juice may be added). Pour into dessert dishes and chill in icebox.

BANANA GELATIN PUDDING

Mrs. Cannon

1 tbs. gelatin	$\frac{1}{2}$ lemon, juice and grated rind
$\frac{1}{2}$ c. water	
1 c. sugar	3 or more bananas, mashed
1 orange, juice and grated rind	$\frac{1}{2}$ pt. whipping cream

Mix 2 tbs. of the cold water with gelatin and soak. Add remaining water to sugar and cook until a syrup. Dissolve gelatin in hot syrup. Mash bananas slightly and mix with juice and rind of orange and lemon. Add to cooled gelatin mixture and continue cooling. Whip cream and fold into slightly thickened gelatin mixture. Pour into mold and chill until set.

6 servings.

ICE BOX PUDDING

Mrs. Cannon

1 lb. graham crackers, rolled	12 marshmallows, cut
1 c. dates, cut fine	1 c. whipping cream, whipped
1 c. nuts, chopped	

Mix above ingredients and chill in waxed-paper lined refrigerator tray. Serve topped with additional cream which has been whipped.

CHOCOLATE ICE BOX PUDDING

Mrs. Cannon

1 tbs. water	1 tsp. gelatin
1 sq. chocolate	$\frac{1}{4}$ c. water
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ pt. whipped cream
1 egg, separated	Vanilla wafers

Melt chocolate, sugar and water together. Soak gelatin in water. Add beaten egg yolk and soaked gelatin to melted mixture. Cool. Add beaten egg white and whipped cream. Pour into 8 x 8 inch pan lined with waxed paper and then lined with vanilla wafer crumbs. Top with more vanilla wafers. Chill for 24 hrs. Serve with whipped cream.

CHOCOLATE PUDDING

Marjorie Peterson

2 sqs. bitter chocolate 1 tsp. vanilla
4 eggs 1 c. powdered sugar

Melt chocolate over hot water. Separate eggs. Beat yolks very light and add sugar. Add this mixture to melted chocolate. Add vanilla. Fold in stiffly beaten egg whites. Pour into sherbet glasses and let stand over night. Serve with whipped cream, nuts and a cherry.

PRUNE NUT PUDDING

Mrs. Cannon

1 c. chopped, cooked prunes (3/4 lb.) 1 tsp. vanilla
1 c. milk 1 tsp. baking powder
1 c. sugar (scant) 1 c. nuts
1 c. graham cracker crumbs Pinch of salt

Combine above ingredients and pour into buttered casserole. Bake 20 to 30 min. at 350° F. Serve hot or cold with whipped cream.

6 servings.

CARROT PUDDING

Vada Hansen

1 c. grated carrots 1/4 c. molasses
1 c. grated potatoes 1 3/4 c. flour
1 tsp. soda 1 tsp. salt
1 c. raisins 1 tsp. cinnamon
1 c. sugar 1/2 tsp. ground cloves
1/2 c. melted butter 1/2 tsp. nutmeg

Mix carrots, potatoes and soda. Cream together butter and sugar then add molasses. Sift spices, salt and flour together and mix in raisins. Combine all of ingredients and steam for 3 hrs.

CHERRY PUDDING

Janice Drake

1 c. sugar	1 tsp. soda dissolved
2 tbs. butter	in a little water
1 egg	1 c. flour
1 c. sour cherries, drained	$\frac{1}{2}$ c. nuts

Cream together sugar and butter then add beaten egg. Stir in soda in water and flour. Fold in nuts and cherries. Bake for about 30 min. at 350° F. Serve with cherry sauce (see Sauces) or soak sugar cube in peppermint or lemon extract and burn at Christmas.

DATE PUDDING

Adele C. Young

1 c. boiling water	$\frac{3}{4}$ c. sugar
$\frac{1}{4}$ tsp. soda	2 egg yolks, beaten
1 tsp. salt	1 c. walnuts, chopped
1 c. dates, chopped	$\frac{3}{4}$ c. flour
3 tbs. butter	2 egg whites, beaten

Add soda and salt to boiling water and pour over chopped dates. Set this mixture aside. Cream butter and sugar, add beaten egg yolks. Add date mixture and flour and nuts (dredge nuts in flour then add). Add beaten egg whites. Oil or grease loaf tin. Bake in slow oven (325° F.) for 30 min. Serve with whipped cream.

SALADS AND SALAD DRESSINGS

FRENCH DRESSING

Mrs. Cannon

$\frac{1}{2}$ c. sugar	1 tsp. onion juice
$\frac{3}{4}$ tsp. salt	4 tbs. vinegar or lemon juice or 2 tbs. of each
1 tsp. paprika	1 tsp. prepared mustard
1 tsp. celery salt	1 tsp. celery seed
1 c. salad oil	

Beat all of ingredients except salad oil and celery seed together, then add salad oil almost drop by drop at first. Beat until stiff and add celery seed. Yield: $1\frac{1}{2}$ cups.

MODIFIED MAYONNAISE

Mrs. Cannon

1 egg	$\frac{1}{8}$ tsp. paprika
2 tbs. sugar	$\frac{1}{4}$ c. vinegar
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ c. salad oil
2 tsp. prepared mustard	1 c. water
	4 tbs. cornstarch

Put egg, sugar, seasonings, vinegar and salad oil into mixing bowl, but do not stir. Make a paste by mixing together cornstarch and cold water and cook over medium heat, stirring constantly, until it boils and becomes clear. Add hot cornstarch mixture to ingredients in mixing bowl and beat briskly with rotary egg beater or electric mixer. Cool.

CRANBERRY SALAD

Mrs. Cannon

1 lb. cranberries	1 $\frac{1}{4}$ c. boiling water
$\frac{1}{2}$ c. pecan nuts, chopped	1 whole orange
$\frac{1}{2}$ c. celery, finely diced	1 $\frac{1}{4}$ c. sugar
1 pkg. orange or lemon jello	

Dissolve jello in hot water and allow to thicken slightly in refrigerator. Grind cranberries and orange. Pour sugar over cranberries. Add nuts, celery, orange and cranberries to thickened jello and set in refrigerator.

GELATIN FRUIT SALAD

Anne T. Caine

- 1 pkg. lemon jello
- 1 c. boiling water
- 1 small bottle maraschino cherries
- 1 small can crushed pineapple
- $\frac{1}{2}$ c. nuts
- 1 pkg. cream cheese
- $\frac{1}{2}$ pt. whipping cream or evaporated milk

Pour water over gelatin and allow to congeal slightly. Whip gelatin and soft cheese together. Add cherries, nuts, and pineapple. Add whipped cream last and mold salad. Cherry juice can be part of liquid. Chill evaporated milk before whipping.

BING CHERRY SALAD

Mrs. Cannon

- 1 pkg. cherry jello
- 1 small can Bing cherries
- 1 pkg. cream cheese
- 1 c. hot water

Dissolve jello in hot water. Cream cheese and add cherry juice a little at a time to keep smooth. Remove stones from cherries and place in molds. Combine cheese mixture and jello and pour over cherries. Chill. Serves 6 to 8 (For large can of cherries, double recipe.)

AVOCADO SALAD

Lauralee Ercanbrack

- 1 pkg. lime jello
- 2 tbs. chopped green pepper
- 1 c. boiling water
- $\frac{1}{2}$ c. diced celery
- 1 tbs. lemon juice
- $\frac{1}{2}$ c. diced avocado
- 1 tbs. chopped onion
- $\frac{1}{2}$ c. Miracle Whip salad dressing
- $\frac{1}{2}$ c. cream, whipped
- and mixed with salad dressing

Add boiling water to jello and add lemon juice. When jello begins to set, beat and add other ingredients. Pour in mold to set.

LIME AND COTTAGE CHEESE SALAD

Lauralee Ercanbrack

2 pkg. lime jello	1 c. cottage cheese
2 c. pineapple juice, hot	1 c. cream, whipped
2 tsp. horse-radish	1 c. crushed pineapple
1 c. mayonnaise	$\frac{1}{2}$ c. nut meats

Combine jello, pineapple juice and horse radish and chill until firm. Whip. Add the remaining ingredients to the whipped mixture and chill until set.

FRUIT SALAD

Marjorie Peterson

3 eggs	2 c. marshmallows, diced
5 tbs. lemon juice	1 c. cream
5 tbs. sugar	1 c. diced orange
2 tbs. pineapple juice	1 c. Royal Ann cherries, pitted
$\frac{1}{4}$ tsp. salt	
3 tbs. butter	2 c. diced pineapple

In the top of a double boiler break the eggs; beat until light and add lemon juice, sugar, pineapple juice and salt. Cook until thick and smooth, stirring constantly. Remove from heat and add butter, then cool thoroughly. Whip the cream and fold the orange, cherries, pineapple and diced marshmallows into it, then fold this into the chilled cooked mixture. Turn into ring mold. Let set over night in refrigerator. Unmold and serve with fruit salad dressing (if desired). Garnish with pecan halves, fruit i. e. strawberries in season or maraschino cherries.

SAUCES

CARAMEL SAUCE

Mrs. Cannon

2 tbs. butter, melted	$\frac{1}{2}$ c. top milk or light cream
1 $\frac{1}{4}$ c. brown sugar	
2 tbs. dark corn syrup	$\frac{1}{2}$ tsp. vanilla

Add brown sugar and corn syrup to butter. Stir and simmer for 1 min. Remove from heat and add top milk or cream. Cook and stir until sugar is dissolved, then simmer 1 min. more. Remove from heat and add vanilla. Cool and dilute with cream if necessary. Yield: 1 cup

HOT FUDGE SAUCE FOR ICE CREAM

Gwen Haws

1 c. sugar	2 tsp. butter
1 tbs. cocoa	$\frac{1}{4}$ tsp. vanilla
$\frac{1}{3}$ c. rich milk	1 tsp. white corn syrup

Mix sugar, cocoa, milk, butter and white corn syrup. Bring to boiling point slowly and cook just until particles begin to cling together when few drops of sauce are put in cup of cold water. Remove from heat, add vanilla, and let sauce cool while you dish up ice cream. Pour sauce over ice cream. Nuts or maraschino cherries may be added. Serves about six.

PINEAPPLE SAUCE

Eleanor Bartholomew

1 c. pineapple juice	2 tbs. flour
Juice of 1 lemon	1 c. coffee cream
$\frac{1}{3}$ c. sugar	

Mix juices, sugar and flour. Bring to boil and cook until flour taste is gone. Cool. Gradually add cream to juice mixture stirring constantly. Delicious served on any steamed pudding and especially on date pineapple pudding.

BUTTERSCOTCH TOPPING

Marjorie Peterson

$\frac{1}{2}$ c. brown sugar 4 tbs. butter
 $\frac{3}{4}$ c. white corn syrup $\frac{3}{4}$ c. evaporated milk

Cook together until it forms a soft ball when dropped into cold water. Take off stove and add milk and beat thoroughly.

CHERRY SAUCE

Janice Drake

1 c. sugar 1 c. cherry juice
2 tbs. flour 1 tbs. butter

Combine sugar and flour, then add cherry juice and cook over low heat until thickened. Stir in butter shortly before serving.

ORANGE SAUCE FOR BROCCOLI

Mrs. Cannon

1 tbs. butter Dash of salt
1 tbs. flour 1/4 tsp. paprika
 $\frac{1}{2}$ c. orange or grapefruit juice

Melt butter in saucepan and blend in flour. Stir in fruit juice and cook until thickened. Add seasonings and pour over hot broccoli just before or while serving.

MUSHROOM SAUCE

Mrs. Cannon

1 can mushroom soup 1 can mushrooms

Combine soup and mushrooms and heat. This makes a thick sauce which may be thinned by adding milk.

MISCELLANEOUS

BARBECUE SANDWICH

Mrs. Cannon

4 tbs. Worcestershire sauce	1 c. catsup
1 c. tomato sauce	4½ lb. of boneless beef
1 qt. fried onions	Salt
	Pepper

Cut meat into 4-inch pieces, brown well in fat, add 2 to 3 c. water and cook until tender. Put meat through coarse grinder. Add ingredients listed above and enough broth to make spread. Yield: 50 servings or round roll sandwiches.

HAMBURGER

Mrs. Cannon

13 lb. beef	9 tsp. salt
5 lb. pork	2 tsp. pepper
¾ loaf whole wheat bread	1 tsp. mixed vege-
2 cans condensed milk (diluted	table spice
⅔ qt. milk	Poultry seasoning

Combine above ingredients and make into patties. Yield: 184 pats.

PUNCH

Mrs. Cannon

7 lb. sugar	1 No. 5 can grapefruit
2 doz. lemons, juiced	juice
1 doz. med. oranges, juiced	1 ¼ qt. apricot or peach
1 No. 5 can pineapple juice	juice
2 tsp. lemon extract	4 large bottles of ginger-
	ale or lime rickey
	1 tsp. citric acid

Boil sugar and enough water to make a thin syrup. Add the remaining ingredients and add enough water to make 27 quarts.

FRENCH CHOCOLATE

Mrs. Cannon

$2\frac{1}{2}$ sq. chocolate (unsweetened)	Dash of salt
$\frac{1}{2}$ c. water	$\frac{1}{2}$ c. cream, whipped
$\frac{3}{4}$ c. sugar	6 c. hot milk

Add chocolate and water and place over low flame and stir until melted and blended. Add sugar and salt; boil 4 min., stirring constantly. Cool and fold into whipped cream. Place 1 rounding table-spoonful in each cup. As served, pour hot milk over. (Bosco Syrup may be used in place of chocolate mixture.)

HOT SPICED FRUIT PUNCH

Mrs. Cannon

1 lb. ($2\frac{1}{4}$ c.) sugar	2 tbs. chopped ginger
1 qt. water	3 c. orange juice
12 whole cloves	2 c. lemon juice
4 sticks cinnamon	2 qts. apple cider or
4 allspice berries	apple juice

Boil sugar and water together for 10 min. Remove from heat and add cloves, cinnamon, allspice and ginger. Cover and allow to stand in warm place for 1 hr. Strain. Just before serving add fruit juices and cider. Bring quickly to boiling point but do not allow to boil. Serve at once. Makes 24 c. or 4 qts.

HOT SPICED PUNCH

Delsa Wardle

2 qts. cranberry juice	$1\frac{1}{2}$ tsp. cinnamon
2 c. water	$\frac{1}{2}$ tsp. powdered cloves
1 c. sugar	$\frac{1}{4}$ c. lemon juice
$1\frac{1}{2}$ tsp. nutmeg	$\frac{1}{2}$ c. orange juice

Combine cranberry juice, water and sugar. Heat to boiling point. Add spices. Simmer 20 min. Just before serving add lemon and orange juice. Serve steaming hot garnished with orange slices. Makes about 3 quarts.

TURKEY DRESSING (Rich)

Mrs. Cannon

Bread toasted and cubed (about 2 loaves)
3 c. celery, finely diced
1 c. onion, finely chopped
 $1\frac{1}{2}$ c. melted butter
3 tsp. salt
 $\frac{3}{4}$ c. milk
3 eggs
1 tsp. poultry seasoning

Put celery, onion and butter in pan and beat together until butter is melted and begins to sizzle, then toss with bread, etc. Rather a dry mix.

CHEESE PETIT FOURS

Mrs. Cannon

Un sliced white bread cut into blocks 3 inches long and $1\frac{1}{2}$ inches wide. Combine sharp creamed cheese and butter using less butter than cheese and being sure both are room temperature. (Cream may be used in place of the butter for creaming the cheese.) Spread cheese-butter mixture over bread blocks and toast for a few minutes under the broiler.

ABLESKEIVERS

Mrs. Cannon

2 c. buttermilk	1 tsp. soda
2 c. flour	$\frac{1}{2}$ tsp. salt
3 eggs	2 tsp. sugar
1 tsp. b. p.	

Sift dry ingredients. Combine egg yolks and buttermilk, stir into dry ingredients. Fold in egg whites which have been beaten. Bake in able-skeiver iron putting 1 tbs. of butter or shortening in each cup. Turn carefully with fine two-tined fork until done all the way around.

Serves 6.

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Frozen Fruit mit Salad

- 1 No 2½ can Libby's fruit Cocktail
- 1 tsp unflavored gelatin
- 2 tbsp lemon juice
- 1 3oz pkg cream cheese (Phil)
- $\frac{1}{4}$ c mayonnaise
- $\frac{1}{16}$ tsp salt
- $\frac{2}{3}$ c whp. cream, chilled -
- $\frac{1}{2}$ c. sugar
- $\frac{1}{2}$ c chopped nuts (optional).

Drain fruit, Soak gel. in lemon juice, dissolve over hot water. Blend cream cheese with mayonnaise + salt, Stir in gel., whip cream stiff, add sugar during last stage of beating, Fold in cheese mixture, nuts, fruit cocktail. Pour in refrig lined with waxed paper. Freeze with refrig at coldest - 4 hours.

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